

2026

# Food Equipment





**pavoni**  
ITALIA®

**4-6 weeks lead time**

## **SPECIAL ORDER ONLY**

Stainless steel moulds and bands,  
silicone moulds and mats, polycarbonate  
chocolate moulds, gelato moulds



## Chi siamo *Our Story*

### 45 anni di innovazione e passione per l'eccellenza

Da 45 anni Pavoni Italia è sinonimo di qualità, innovazione e design al servizio dei professionisti. Ogni prodotto è progettato con l'obiettivo di rispondere alle esigenze di chi lavora con passione, precisione e creatività ed è il risultato di una continua ricerca e una stretta collaborazione con i migliori pasticceri, chef e maestri del settore a livello globale. Siamo orgogliosi di vantare una rete di collaborazioni con i professionisti più prestigiosi del mondo, che ogni giorno scelgono Pavoni Italia per le loro creazioni.

La nostra azienda è nata nel 1980 come produttrice di contenitori in plastica per la panificazione e da allora è cresciuta e si è evoluta, diventando un marchio riconosciuto a livello internazionale. Con oltre 7.000 prodotti Pavoni Italia offre una gamma completa di attrezzature professionali: dagli stampi in silicone, all'attrezzatura per il cioccolato, dalle soluzioni per la surgelazione a quelle per la cottura. Ciò che ci distingue è la continua dedizione al cliente, l'ascolto attivo delle sue esigenze e la nostra capacità di anticipare le tendenze del settore.

L'impegno nella ricerca e nello sviluppo è alla base del nostro successo e ci spinge a innovare costantemente, mantenendo la nostra missione: offrire strumenti che non solo soddisfano, ma ispirano la creatività dei nostri clienti. Ci ispiriamo ai nostri valori: un impegno reale verso il cliente, una dedizione che nasce dall'ascolto e da un rapporto di fiducia reciproca. Amiamo quello che facciamo e siamo orgogliosi di essere scelti dai migliori professionisti del mondo.

### 45 Years of innovation and passion for excellence

Since 45 years Pavoni Italia is synonymous with quality, innovation and design at the service of professionals. Each product is designed with the aim to meet the needs of those who work with passion, precision and creativity and it is the result of a continuous research and a close collaboration with the best pastry chefs, chefs and masters of the industry worldwide. We are proud to have a network of collaborations with the most prestigious professionals in the world, who every day choose Pavoni Italia for their creations.

Our company was founded in 1980 as a manufacturer of plastic bakery crates and has since grown and evolved into an internationally recognized brand. With over 7,000 products Pavoni Italia offers a complete range of professional equipment: from silicone moulds to chocolate equipment, from freezing to baking solutions. What distinguishes us is our continuous dedication to our customers, our active listening to their needs and our ability to anticipate industry trends.

Our commitment to research and development is at the heart of our success and drives us to constantly innovate, while maintaining our mission: to offer tools that not only satisfy, but inspire our customers' creativity. We are inspired by our values: a real commitment to the customer, a dedication that comes from listening and a relationship of mutual trust. We love what we do and are proud to be chosen by the world's best professionals.

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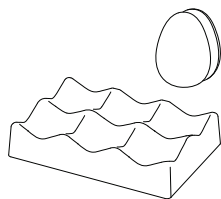
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Novità  
*New Products*



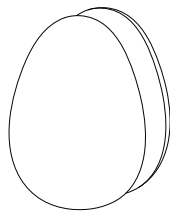
Stampi termoformati /  
Thermoformed moulds



KT231  
Egg carton

Kit completo / Full kit  
mm 163×112×80 h  
Packaging: KS52

Include 2 kit per realizzare  
12 uova intere e 2 basi /  
Includes 2 kits to make  
12 whole eggs and 2 bases



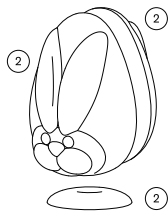
**KT229**  
**Egg**

Singolo uovo /  
Single egg  
Ø mm 50×68 h

Kit per creare 18 uova complete /  
Kit to create 18 whole eggs



Stampi termoformati /  
Thermoformed moulds

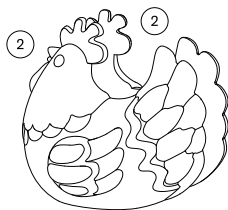


KT230  
Bunny

Ø mm 147×215 h  
Packaging: KS32



Stampi termoformati /  
Thermoformed moulds

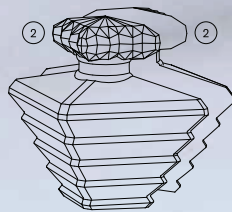


KT228  
Cesira

mm 175×120×160 h  
Packaging: KS52



Guarda il video sul canale  
Youtube di Pavoni Italia /  
Watch the video on Pavoni  
Italia's Youtube channel



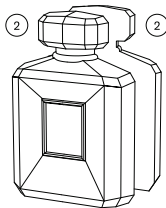
Stampi termoformati /  
Thermoformed moulds

KT235  
Liberty

mm 122×94×103 h  
Packaging: KS53



Stampi termoformati /  
Thermoformed moulds

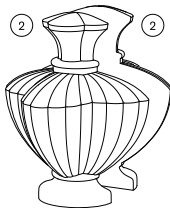


KT236  
Classic

mm 88×44×127 h  
Packaging: KS53



Stampi termoformati /  
Thermoformed moulds



KT237  
Bohème

Ø mm 102×121 h  
Packaging: KS53





Stampi termoformati /  
Thermoformed moulds

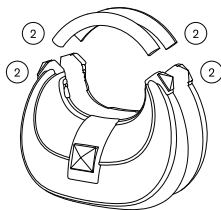


KT233  
Secchiello

mm 140×124×212 h  
Packaging: KS52



Stampi termoformati /  
Thermoformed moulds



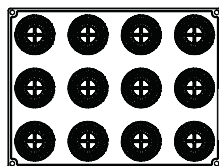
KT234  
Hobo

mm 170×90×158 h  
Packaging: KS52



Credits: Le Photographe du Dimanche

Pavoflex 400×300 mm



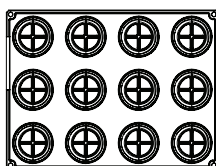
PX43130  
Regalia  
by Nicolas Rouzaud  
Ø mm 70×48 h  
~ 140 ml  
12 impronte / indents



Guarda il video sul canale  
Youtube di Pavoni Italia /  
Watch the video on Pavoni  
Italia's Youtube channel



Pavoflex 400x300 mm



PX43128  
Linea  
by Antonio Bachour

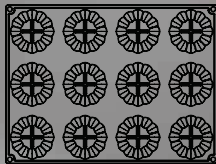
Ø mm 73x40 h  
~ 140 ml  
12 impronte / indents



Guarda il video sul canale  
Youtube di Pavoni Italia /  
Watch the video on Pavoni  
Italia's Youtube channel



Pavoflex 400×300 mm

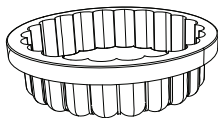


PX43129  
Charme  
by Emmanuele Forcone

Ø mm 78×38 h  
~ 140 ml  
12 impronte / indents



Pavocake



**KE113**  
Charme  
by Emmanuele Forcone

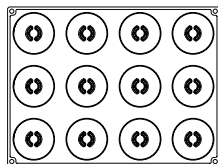
Ø mm 170×52 h  
~ 900 ml



Scopri la ricetta e guarda il video  
sul canale Youtube di Pavoni  
Italia / Discover the recipe and  
watch the video on Pavoni Italia's  
Youtube channel



Pavoflex 400×300 mm

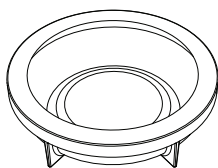


PX43122  
C'est la vie  
by Emmanuele Forcone

Ø mm 74×30 h  
~ 110 ml  
12 impronte / indents



Pavocake



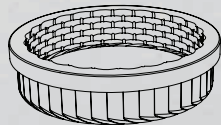
KE107  
C'est la vie  
by Emmanuele Forcone  
Ø mm 180×48 h  
~ 1050 ml



Scopri la ricetta e guarda il video  
sul canale Youtube di Pavoni  
Italia / Discover the recipe and  
watch the video on Pavoni Italia's  
Youtube channel



Pavocake

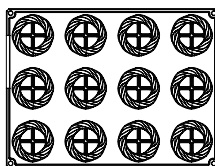


KE112  
Panier

Ø mm 180×48 h  
~ 900 ml



Pavoflex 400x300 mm

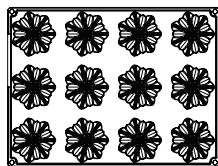


PX43127  
Panier

Ø mm 74x45 h  
~ 135 ml  
12 impronte / indents



Pavoflex 400×300 mm

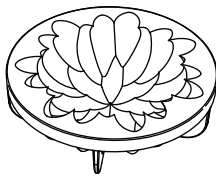


PX43123  
Eclat

Ø mm 80×37 h  
~ 110 ml  
12 impronte / indents



Pavocake



KE108  
Éclat  
Ø mm 200×60 h  
~ 1050 ml



Scopri la ricetta e guarda il video  
sul canale Youtube di Pavoni  
Italia / Discover the recipe and  
watch the video on Pavoni Italia's  
Youtube channel



# Sfoglia *Puff pastry*

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Stampi per sfoglia / Puff pastry moulds

29

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Kit teglie per sfoglia / Puff pastry trays kit

41

27



# Stampi per sfoglia

## *Puff pastry moulds*

Il mondo della sfoglia, reinterpretato da Pavoni Italia: stampi innovativi progettati per creare sfoglie perfette, garantendo cottura uniforme e risultati impeccabili in pasticceria e ristorazione.

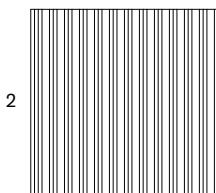
The world of puff pastry, reinterpreted by Pavoni Italia: innovative molds designed to create perfect pastries, ensuring even baking and impeccable results in pastry and catering.



Scopri la ricetta e guarda il video sul canale Youtube di Pavoni Italia / Discover the recipe and watch the video on Pavoni Italia's Youtube channel

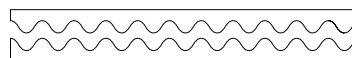


Kit stampi sfoglia in silicone /  
Silicone puff pastry moulds kit



GG080S  
Onda  
by Paolo Griffa

mm 250×250  
versione tondeggiante /  
rounded shape

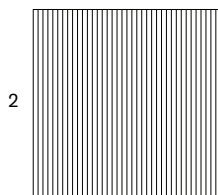




Scopri la ricetta e guarda il video sul canale Youtube di Pavoni Italia / Discover the recipe and watch the video on Pavoni Italia's Youtube channel

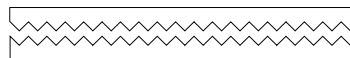


Kit stampi sfoglia in silicone /  
Silicone puff pastry moulds kit



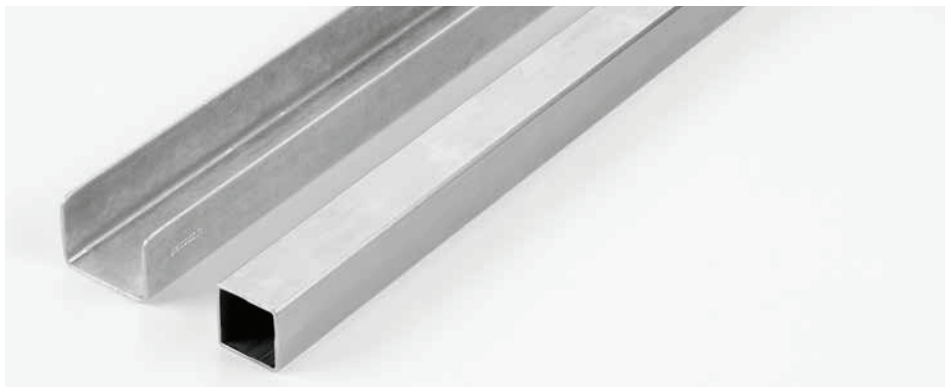
GG081S  
Zig zag  
by Paolo Griffa

mm 250x250  
versione triangolare /  
triangular shape

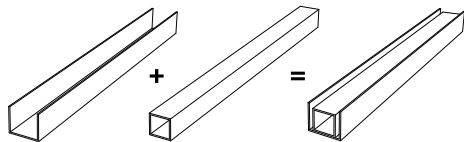




Scopri la ricetta e guarda il video sul canale Youtube di Pavoni Italia / Discover the recipe and watch the video on Pavoni Italia's Youtube channel



Kit stampi sfoglia in acciaio e alluminio /  
Stainless steel and aluminium puff pastry moulds kit

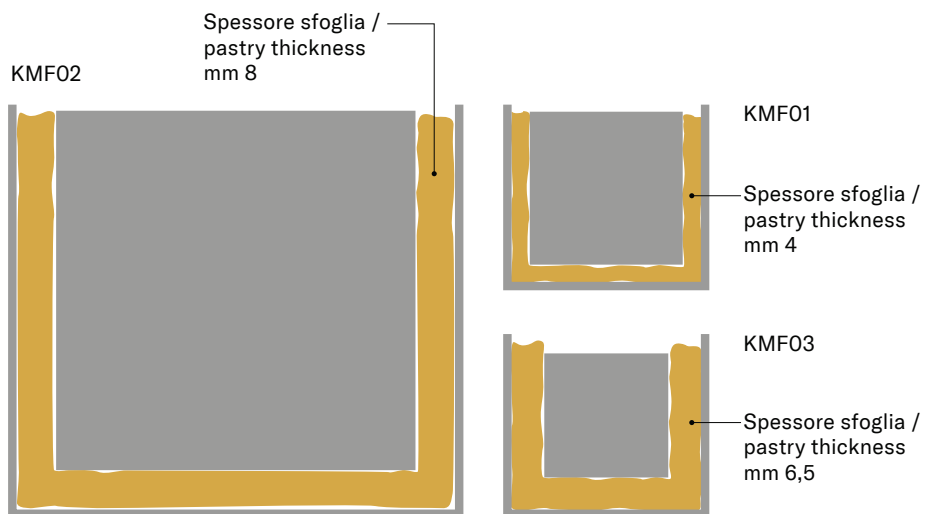


KMF01  
by Cesare Murzilli

fascia in alluminio /  
aluminum band  
mm 380×33×30 h  
tubo inox / inox tube  
mm 380×25×25 h



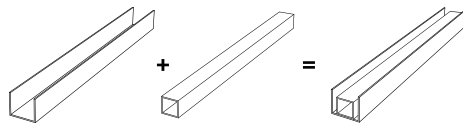
Scopri la ricetta e guarda il video  
sul canale Youtube di Pavoni  
Italia / Discover the recipe and  
watch the video on Pavoni Italia's  
Youtube channel





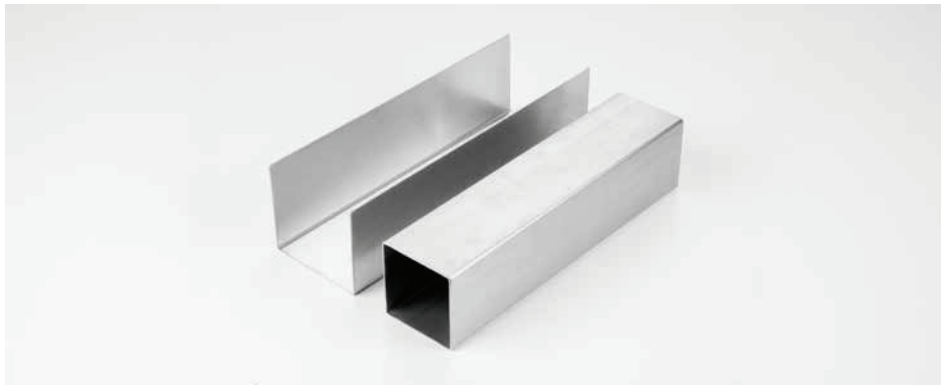
Kit stampi sfoglia in acciaio e alluminio /  
Stainless steel and aluminium puff pastry moulds kit

KMF03  
by Cesare Murzilli



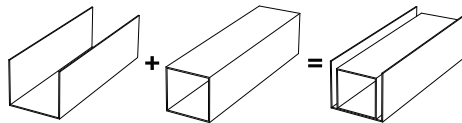
fascia in alluminio /  
aluminum band  
mm 380×33×30 h  
tubo inox / inox tube  
mm 380×20×20 h

New  
size



Kit stampi sfoglia in acciaio e alluminio /  
Stainless steel and aluminium puff pastry moulds kit

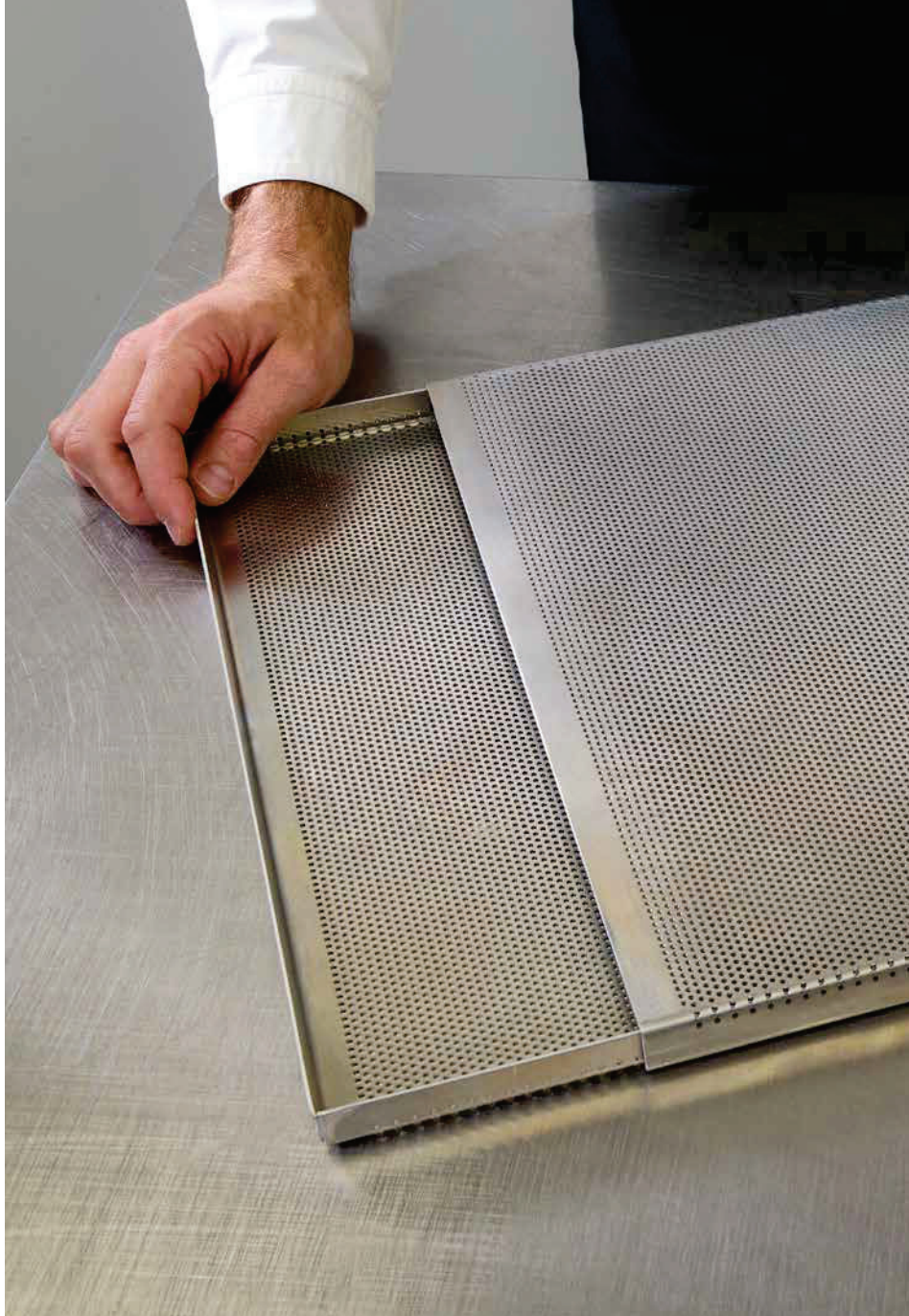
KMF02  
by Cesare Murzilli



fascia in alluminio /  
aluminum band  
mm 250×76×69 h  
tubo inox / inox tube  
mm 250×60×60 h



Scarica il ricettario /  
Download the recipe book

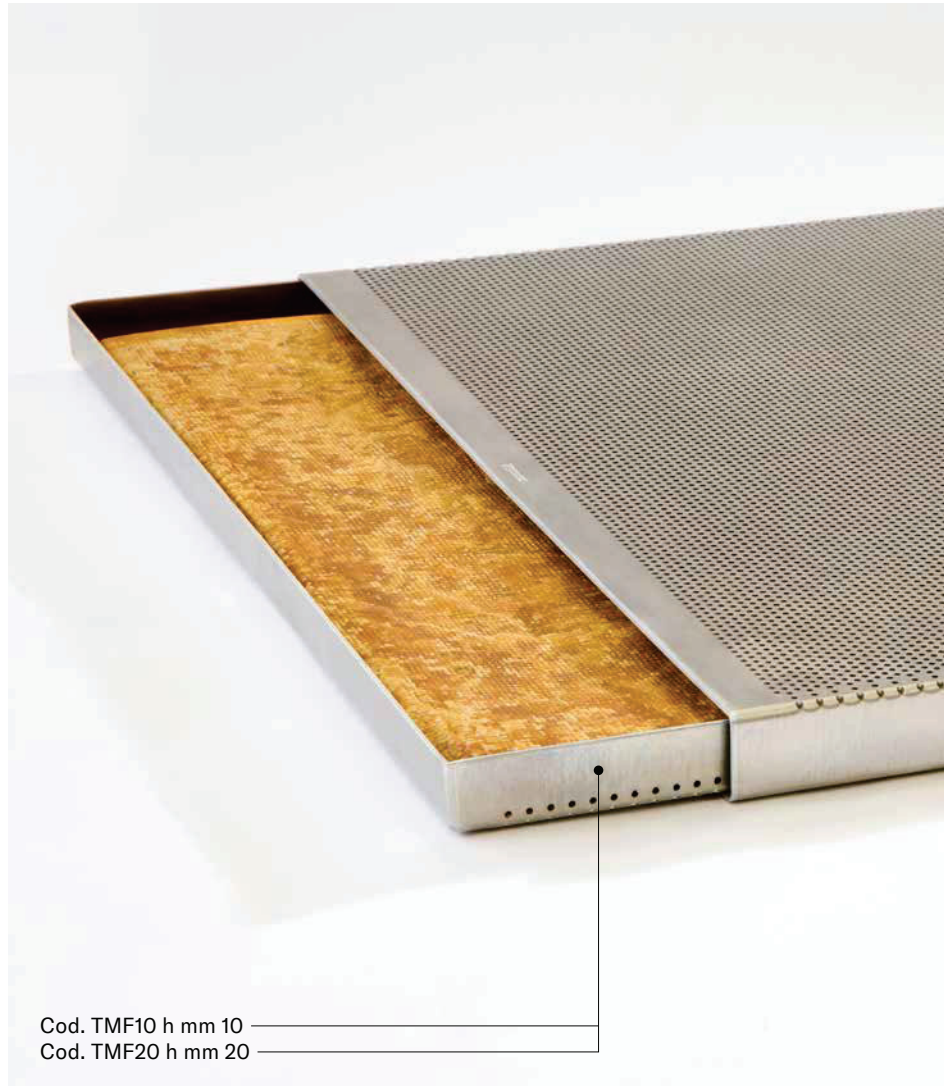


# Kit teglie per sfoglia

## *Puff pastry trays kit*

Per una sfoglia perfettamente sviluppata, con altezza controllata e lavorazione semplice, le nostre teglie microforate con cassetto sono la soluzione ideale. Disponibili in due altezze e ora anche in versione Gastronorm.

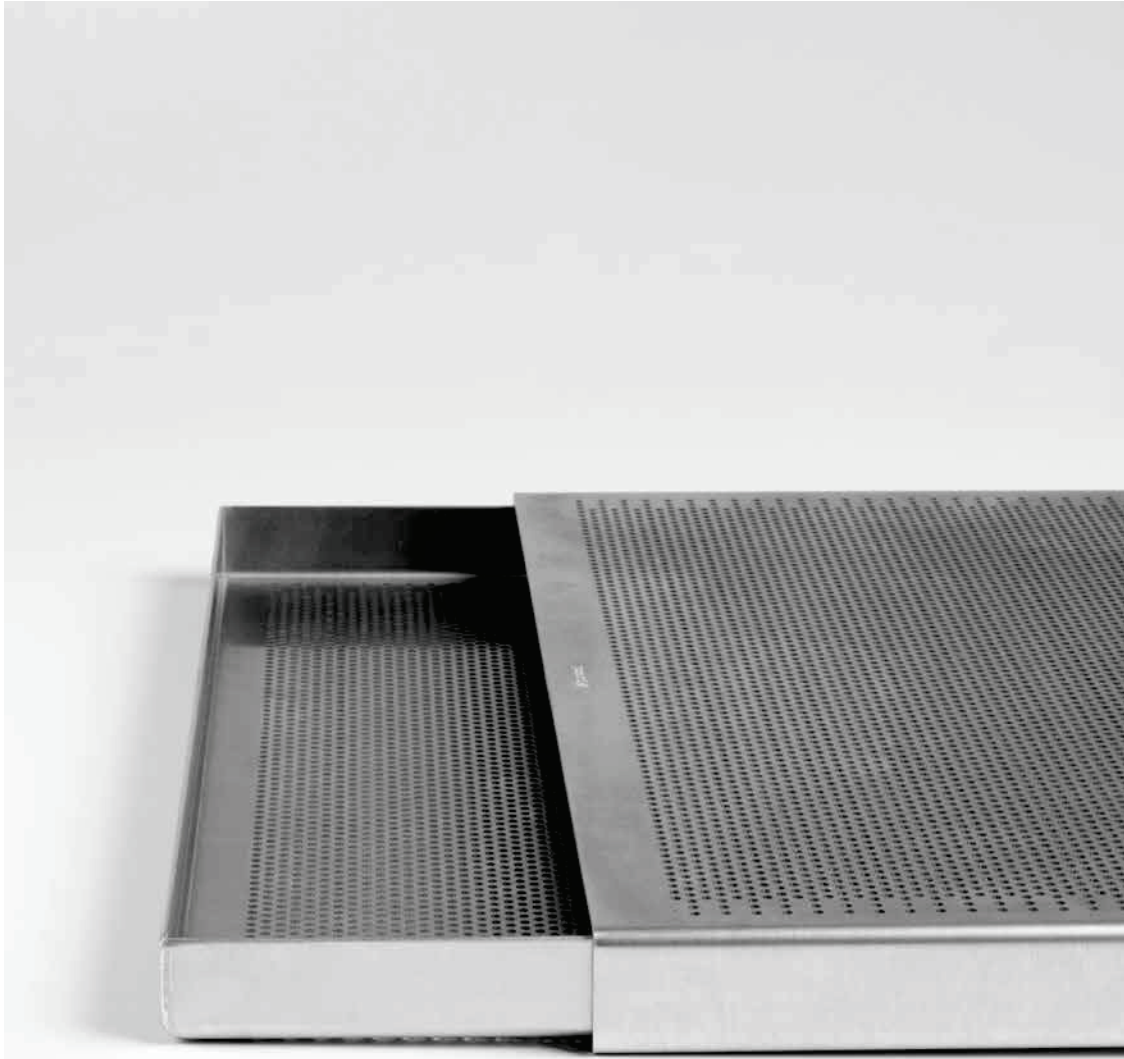
For perfectly developed puff pastry, with controlled height and easy handling, our perforated tray with drawer is the ideal solution. Available in two heights and now also in Gastronorm version.



Kit composto da doppia teglia microforata  
in alluminio per sfoglia /  
Kit with double perforated aluminum trays  
for puff pastry

TMF10  
by Cesare Murzilli  
mm 600×400×10 h

TMF20  
by Cesare Murzilli  
mm 600×400×20 h



TMF20GASTRONORM  
by Cesare Murzilli  
mm 530×325×20 h



FORMATO GASTRONORM / GN SIZE

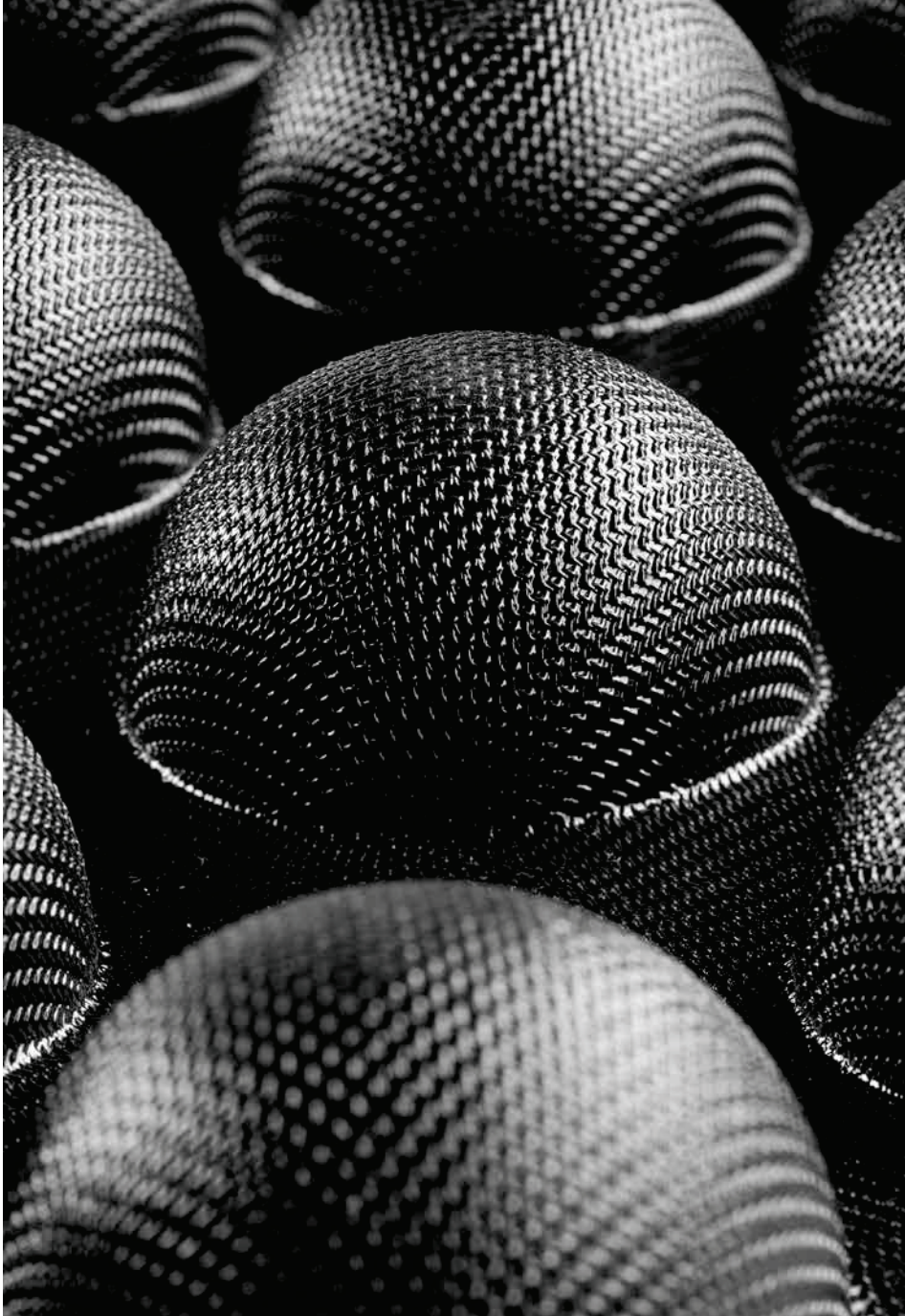


Credits: Le Photographe du Dimanche

# Pasticceria

## *Pastry world*

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Fasce inox lisce / Smooth stainless steel bands	239



# Fiberform

Abbiamo unito resistenza e flessibilità per dare vita ad uno strumento capace di fare davvero la differenza.

Gli stampi Fiberform sono la risposta intelligente per chi lavora con passione e precisione assolute.

Realizzati in silicone rinforzato con fibra tecnica ad alta resistenza, si adattano con naturalezza a ogni fase della lavorazione – dal congelamento alla cottura – mantenendo sempre la massima integrità e qualità del risultato.

Disponibili in 7 forme iconiche nel formato professionale 600×400 mm, sono progettati per integrarsi con efficienza anche nei flussi produttivi più intensi, garantendo performance costante e resa estetica impeccabile.

La temperatura cambia?

La performance resta.

We have combined strength and flexibility to create a tool able to really make the difference.

Fiberform moulds are the smart answer for those who work with absolute passion and precision.

Made of silicone reinforced with high-strength technical fiber, they adapt naturally to every stage of processing - from freezing to baking - always maintaining the highest integrity and quality of the result.

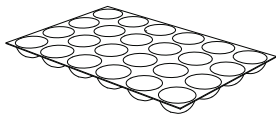
Available in 7 iconic shapes in the professional 600×400 mm format, they are designed to integrate efficiently even in the most intensive production flows, ensuring consistent performance and flawless aesthetic appeal.

Does the temperature change?

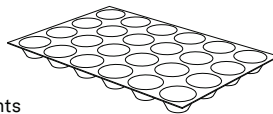
The performance remains.

## Collezione Fiberform Fiberform collection

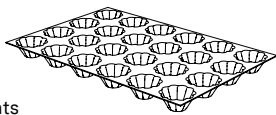
**FB01**  
Semisfera /  
Hemisphere  
Ø mm 80×40 h  
~ 135 ml  
24 impronte / indents



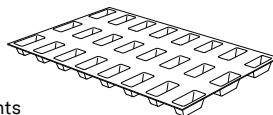
**FB02**  
Muffin  
Ø mm 80×36 h  
~ 110 ml  
24 impronte / indents



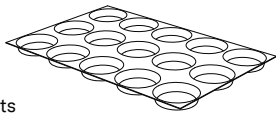
**FB03**  
Briochette  
Ø mm 81×37 h  
~ 100 ml  
24 impronte / indents



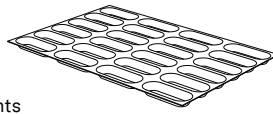
**FB04**  
Cake  
mm 80×30×30 h  
~ 55 ml  
24 impronte / indents



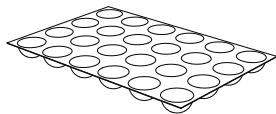
**FB05**  
Quiche  
Ø mm 105×20 h  
~ 135 ml  
15 impronte / indents



**FB06**  
Éclair  
mm 130×48×18 h  
~ 85 ml  
24 impronte / indents



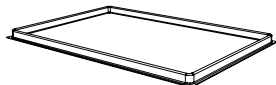
**FB07**  
Semisfera /  
Hemisphere  
Ø mm 70×40 h  
~ 110 ml  
24 impronte / indents



**FB09**  
Tappetino / Mat  
mm 600×400×10 h



**FB10**  
Tappetino / Mat  
mm 600×400×20 h



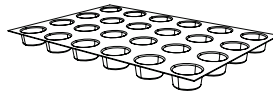
**FB11**  
Mini cilindro /  
Mini cylinder  
Ø mm 40×20 h  
~ 20 ml  
48 impronte / indents



**FB12**  
Mini muffin  
Ø mm 51×29 h  
~ 45 ml  
40 impronte / indents



**FB13**  
Cilindro /  
Cylinder  
Ø mm 65×35 h  
~ 95 ml  
24 impronte / indents



**FB14**  
Ovale / Oval  
mm 70×50 h 30  
~ 70 ml  
30 impronte / indents



**FB15**  
Savarin  
Ø mm 70×23 h  
~ 65 ml  
24 impronte / indents



## Utilizzo Usage



Performance in surgelazione  
Freezing performance

La combinazione dei materiali assicura una conduzione controllata della temperatura, riducendo i tempi di raffreddamento. La struttura rinforzata mantiene la stabilità anche a basse temperature, permettendo una sformatura precisa. / The combination of materials ensures controlled temperature conduction, reducing cooling time. The reinforced structure maintains stability even at low temperatures, allowing precise demolding.



Performance in cottura  
Baking performance

Grazie alla sua composizione tecnica avanzata, Fiberform assicura una trasmissione del calore rapida e uniforme, ideale per la lavorazione di lievitati, cake, viennoiserie, frolle e altre preparazioni dolci o salate. Questo design innovativo ottimizza la qualità del prodotto finale, garantendo una cottura uniforme su tutta la superficie, con una doratura perfetta e una forma stabile anche nei processi produttivi più intensi. / Thanks to its advanced technical composition, Fiberform ensures rapid and uniform heat transmission, ideal for leavened dough, cakes, viennoiserie, shortbread and other sweet or savory preparations. This innovative design optimizes the quality of the final product, ensuring even baking over the entire surface, with perfect browning and stable shape even in the most intense production processes.

## Caratteristiche principali Key features



Massima anti-aderenza  
Maximum non-stick performances



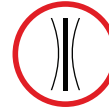
Ampio range termico:  
da -40°C a +250°C  
Wide temperature range:  
from -40°C to +250°C



Facilità di lavaggio  
Easy washing

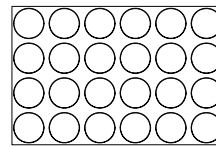
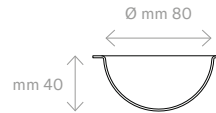


Stabilità e durata  
Stability and durability



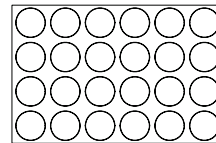
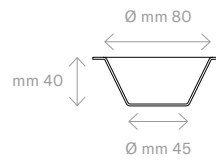
Flessibilità controllata  
Controlled flexibility

Fiberform 600x400 mm



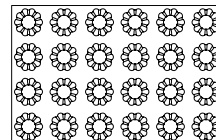
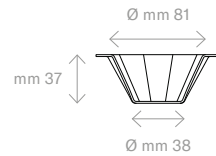
**FB01**  
Semisfera /  
Hemisphere

Ø mm 80x40 h  
~ 135 ml  
24 impronte / indents



**FB02**  
Muffin

Ø mm 80x36 h  
~ 110 ml  
24 impronte / indents



**FB03**  
Briolette

Ø mm 81x37 h  
~ 100 ml  
24 impronte / indents



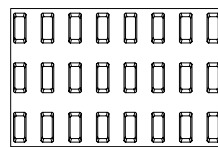
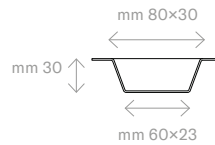
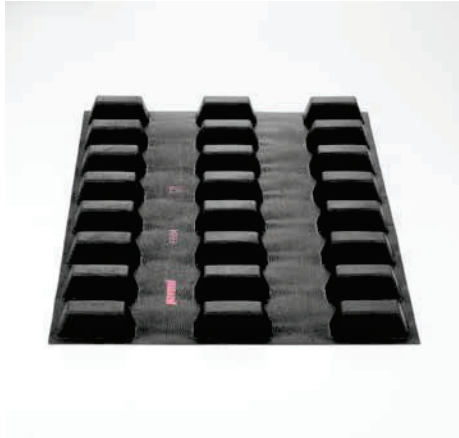
iberform



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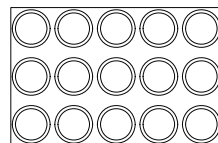
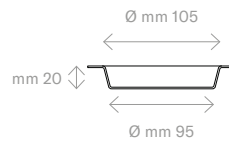
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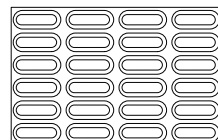
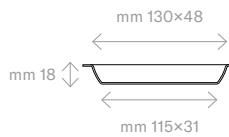
**FB04**  
Cake

mm 80×30×30 h  
~ 55 ml  
24 impronte / indents



**FB05**  
Quiche

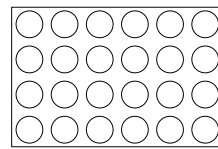
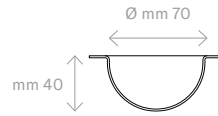
Ø mm 105×20 h  
~ 135 ml  
15 impronte / indents



**FB06**  
Éclair

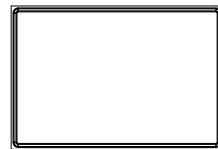
mm 130×48×18 h  
~ 85 ml  
24 impronte / indents

Fiberform



**FB07**  
Semisfera /  
Hemisphere

Ø mm 70×40 h  
~ 110 ml  
24 impronte / indents



**FB09**  
Tappetino / Mat

mm 600x400x10 h

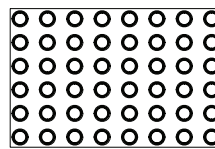


**FB10**  
Tappetino / Mat

mm 600x400x20 h

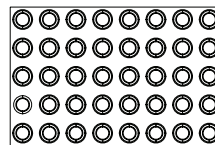
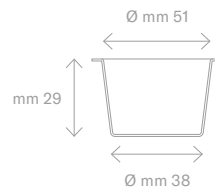
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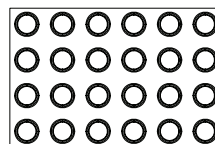
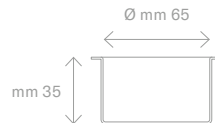
**FB11**  
Mini cilindro /  
Mini cylinder

Ø mm 40×20 h  
~ 20 ml  
48 impronte / indents



**FB12**  
Mini muffin

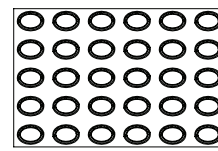
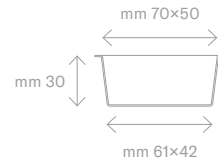
Ø mm 51/38×29 h  
~ 45 ml  
40 impronte / indents



**FB13**  
Cilindro /  
Cylinder

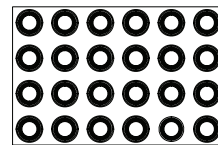
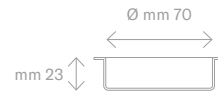
Ø mm 65×35 h  
~ 95 ml  
24 impronte / indents

Fiberform



**FB14**  
Ovale / Oval

mm 70×50 h 30  
~ 70 ml  
30 impronte / indents



**FB15**  
Savarin

Ø mm 70×23 h  
~ 65 ml  
24 impronte / indents



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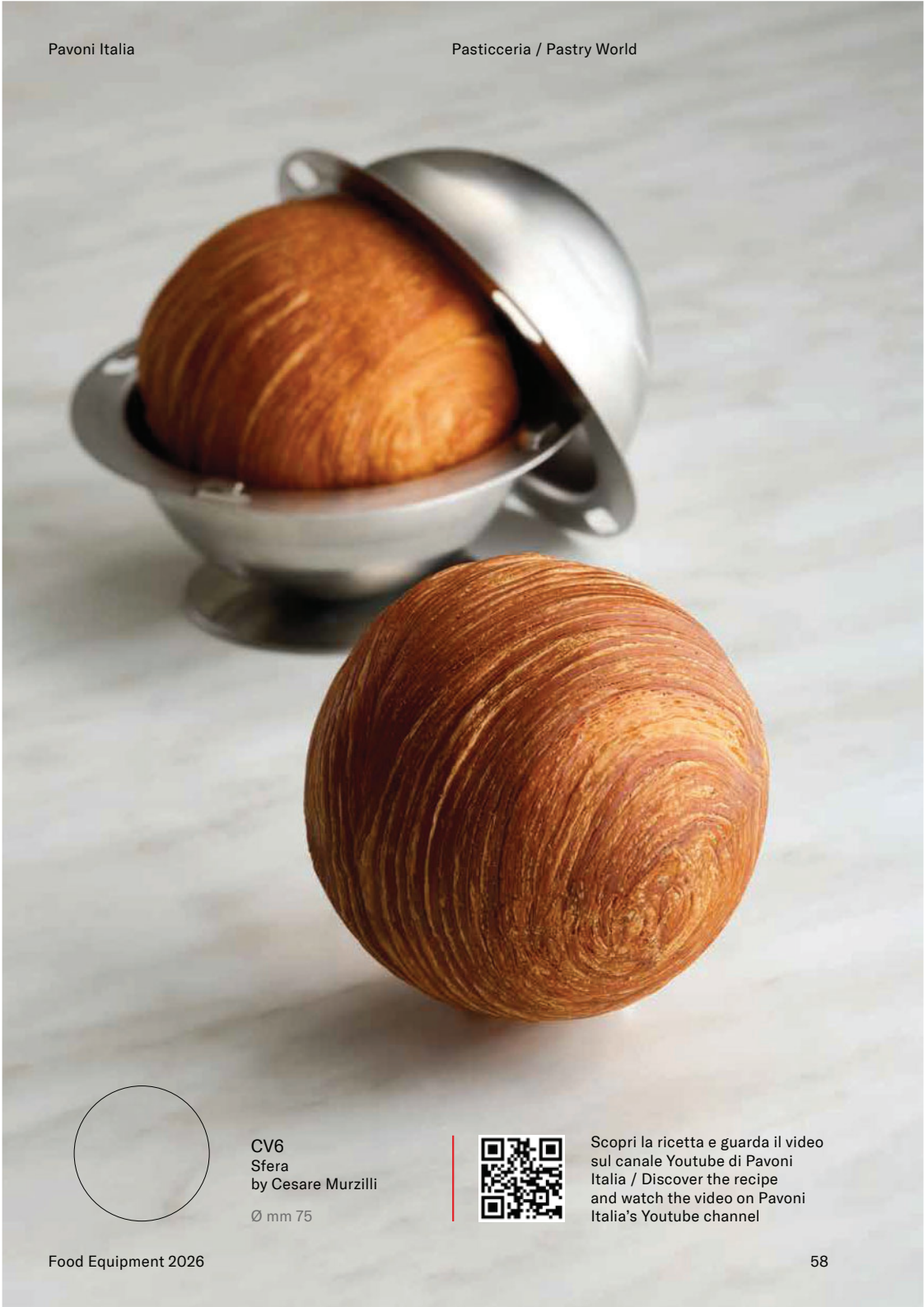


Stampi in acciaio inox  
*Stainless steel moulds*

## Stampi per croissant geometrici *Geometric croissants moulds*

Una gamma di stampi in acciaio inox per creare croissant geometrici unici, perfetti per chi cerca l'innovazione anche nella pasticceria. Ogni stampo è progettato per dare forma a creazioni originali, che si tratti di croissant o di altre preparazioni dall'animo geometrico.

A range of stainless steel molds to create unique geometric croissants, perfect for those looking for innovation in pastry. Each mold is designed to shape original creations, whether croissants or other preparations with a geometric flair.

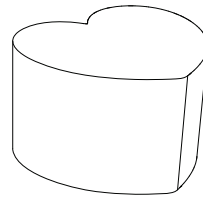


CV6  
Sfera  
by Cesare Murzilli  
Ø mm 75



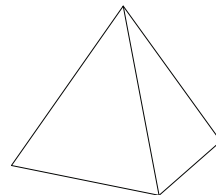
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sul canale Youtube di Pavoni  
Italia / Discover the recipe  
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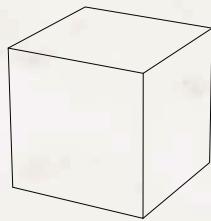
**CV4**  
Cuore

mm 80×70×50 h



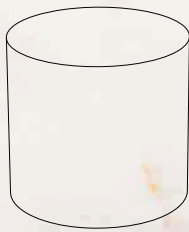
**CV5**  
Piramide

mm 85×85×85 h



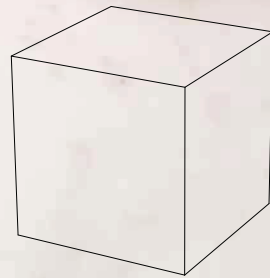
**CV1**  
Cubo

mm 60×60×60 h



**CV2**  
Cilindro

Ø mm 65×60 h



**CV3**  
Cubo

mm 70×70×70 h



Stampi in acciaio inox / Stainless steel moulds



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Stampi in silicone  
*Silicone moulds*

Stampi per monoporzioni  
*Single-serving portions moulds*

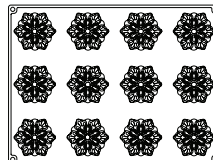
Dalle forme più classiche a  
quelle più originali; in pochissimi  
gesti dessert unici e facilmente  
interpretabili.

From the most classic to the  
most original shapes; in just a  
few gestures, unique and easily  
interpretable desserts.

Pavoflex 400×300 mm



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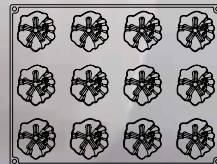
PX43125  
Fiocco di neve  
by Antonio Bachour

Ø mm 75×35 h  
~ 110 ml  
12 impronte / indents

Stampi in silicone / Silicone moulds

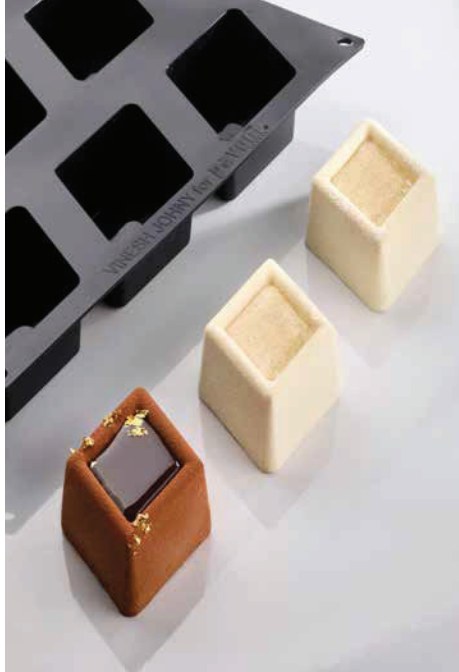


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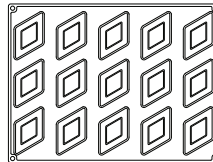


PX43124  
Casper  
by Fabrizio Fiorani

Ø mm 70×70 h  
~ 110 ml  
12 impronte / indents



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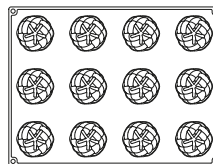


PX43126  
Katli  
by Vinesh Johny

mm 102×62×40 h  
~ 116 ml  
15 impronte / indents



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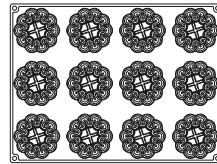
PX43115  
Nodo  
by Fabrizio Fiorani

Ø mm 65×55 h  
~ 120 ml  
12 impronte / indents

Stampi in silicone / Silicone moulds



Credits: Le Photographe du Dimanche

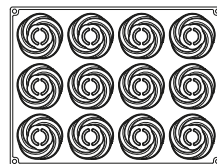


PX43116  
Ondulation  
by Jérôme de Oliveira

Ø mm 80×30 h  
~ 115 ml  
12 impronte / indents



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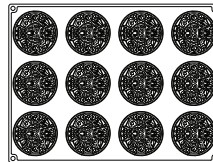


PX43117  
Karma  
by Francesco Boccia

Ø mm 80×30 h  
~ 120 ml  
12 impronte / indents

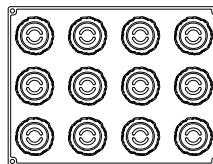
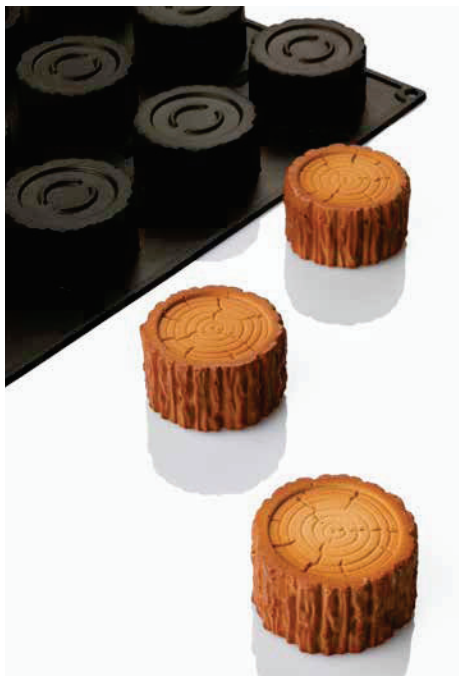
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PX43118  
Azteca  
by Fabrizio Fiorani

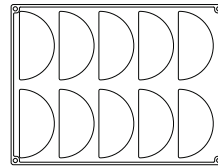
Ø mm 80×30 h  
~ 135 ml  
12 impronte / indents



PX43112  
Foresta  
by Emmanuele Forcone

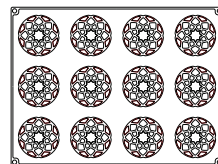
Ø mm 70×40 h  
~ 115 ml  
12 impronte / indents

Stampi in silicone / Silicone moulds



**PXHALFMOON**  
Halfmoon

mm 126×63×40 h  
~ 240 ml  
10 impronte / indents

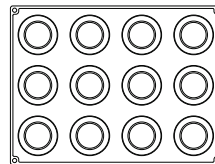


**PX43120**  
Dahab  
by Fadi Kurdi

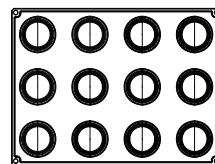
Ø mm 75×30 h  
~ 120 ml  
12 impronte / indents

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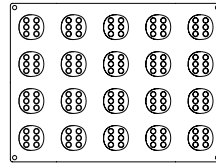


PX43119  
Aura  
by Pierre Hermé  
Ø mm 70×40 h  
~ 140 ml  
12 impronte / indents

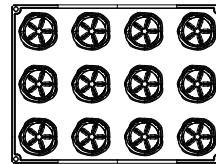


PX4393  
Cylindra  
by Pierre Hermé  
Ø mm 65×45 h  
~ 130 ml  
12 impronte / indents

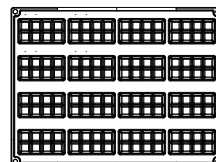
Stampi in silicone / Silicone moulds



PX43107  
 Dado  
 by Karim Bourgi  
 mm 50×50×50 h  
 ~ 120 ml  
 20 impronte / indents



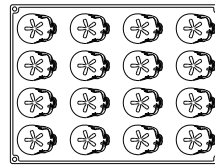
PX43103  
 Easter mono  
 by Jérôme de Oliveira  
 Ø mm 70×72 h  
 ~ 120 ml  
 12 impronte / indents



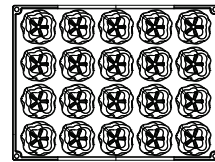
PX43106  
 Tablette  
 by Cédric Grolet  
 mm 85×45×30 h  
 ~ 100 ml  
 16 impronte / indents

Pavoni Italia

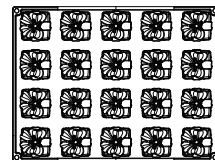
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PX4310  
Skull  
by Fabrizio Fiorani  
mm 50×70×60 h  
~ 120 ml  
16 impronte / indents



PX4396  
Snow tree  
Ø mm 65×75 h  
~ 100 ml  
20 impronte / indents

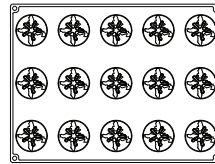


PX4395  
For you  
mm 55×55×55 h  
~ 120 ml  
20 impronte / indents

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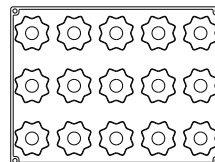


PX43113  
Panettone  
by Vincenzo Tiri

Ø mm 55×65 h  
~ 130 ml  
15 impronte / indents



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e guarda il video  
sul canale Youtube  
di Pavoni Italia /  
Discover the recipe  
and watch the video  
on Pavoni Italia's  
Youtube channel



PX43114  
Pandoro  
by Vincenzo Tiri

Ø mm 65×65 h  
~ 120 ml  
15 impronte / indents

Pavoni Italia

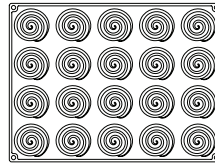


Credits: Le Photographe du Dimanche

Pasticceria / Pastry World

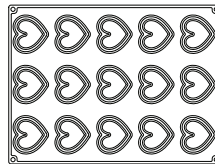


Guarda i video sul canale Youtube di Pavoni Italia / Watch the videos on Pavoni Italia's Youtube channel



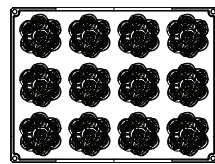
**PX43108**  
Volupté  
by Maxence Barbot

Ø mm 60×55 h  
~ 120 ml  
20 impronte / indents



**PX43111**  
Eros 2.0  
by Emmanuele Forcone

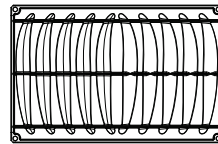
Ø mm 70×60×40 h  
~ 130 ml  
15 impronte / indents



**PX4397**  
Bouquet de roses  
by Cédric Grolet

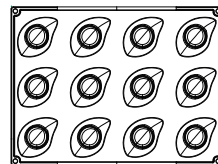
Ø mm 80×35 h  
~ 100 ml  
12 impronte / indents

Stampi in silicone / Silicone moulds



PX43105  
Vanilla  
by Cédric Grolet

mm 225×32×35 h  
~ 80 ml  
10 impronte / indents

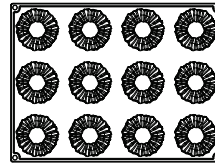


PX43104  
Mango  
by Cédric Grolet

mm 90×58×35 h  
~ 95 ml  
12 impronte / indents

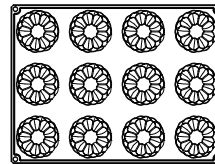
Pavoni Italia

Pasticceria / Pastry World



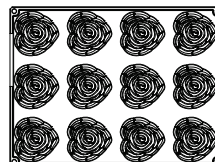
PX4391  
Charlotte  
by Cédric Grolet

Ø mm 75×45 h  
~ 140 ml  
12 impronte / indents



PX4392  
Nuage  
by Cédric Grolet

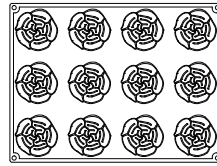
Ø mm 75×45 h  
~ 140 ml  
12 impronte / indents



PX4390  
Je t'aime  
by Cédric Grolet

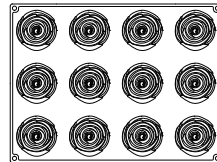
mm 80×80×33 h  
~ 140 ml  
12 impronte / indents

Stampi in silicone / Silicone moulds



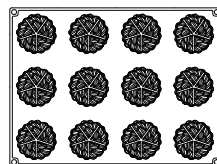
**PX4388**  
Dentelle  
by Cédric Grolet

Ø mm 75×45 h  
~ 130 ml  
12 impronte / indents



**PX4386**  
La vie en rose  
by Cédric Grolet

Ø mm 78×26 h  
~ 100 ml  
12 impronte / indents



**PX4384**  
Façon Saint-Honoré  
by Cédric Grolet

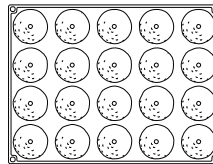
Ø mm 72×40 h  
~ 100 ml  
12 impronte / indents



## Pavoflex 400×300 mm

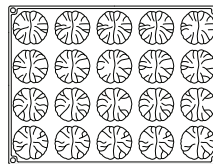
Per crostate monoporzione /  
For single-serving tarts

Abbinabili alla fascia microforata XF7020 /  
Combined with the micro-perforated band XF7020



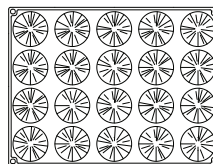
**PX4359**  
**Citron**  
by Cédric Grolet

Ø mm 60×37 h  
~ 65 ml  
20 impronte / indents



**PX4357**  
**Marron**  
by Cédric Grolet

Ø mm 60×35 h  
~ 65 ml  
20 impronte / indents

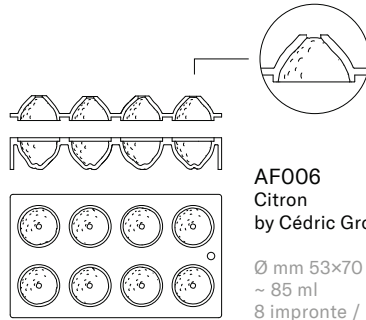


**PX4358**  
**Noisette**  
by Cédric Grolet

Ø mm 60×35 h  
~ 65 ml  
20 impronte / indents

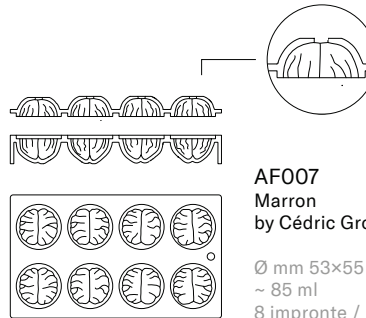
Stampi in silicone / Silicone moulds

## Pavoduo 300×175 mm



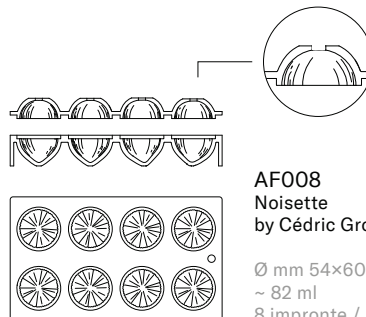
**AF006**  
Citron  
by Cédric Grolet

Ø mm 53×70 h  
~ 85 ml  
8 impronte / indents



**AF007**  
Marron  
by Cédric Grolet

Ø mm 53×55 h  
~ 85 ml  
8 impronte / indents



**AF008**  
Noisette  
by Cédric Grolet

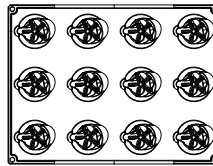
Ø mm 54×60 h  
~ 82 ml  
8 impronte / indents

Pavoni Italia

Pasticceria / Pastry World

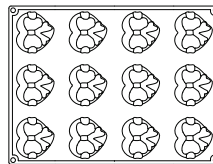


### Pavoflex 400×300 mm



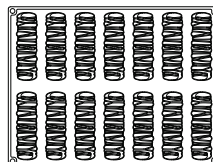
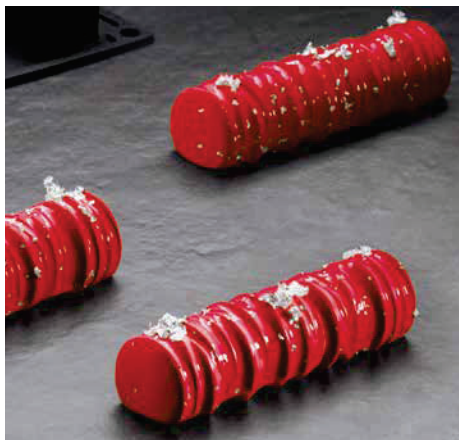
PX4389  
Santa Claus

mm 60×72×70 h  
~ 128 ml  
12 impronte / indents



PX4385  
Cadeau

mm 73×66×36 h  
~ 90 ml  
12 impronte / indents



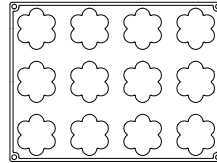
PX4387  
Sequoia

mm 124×35×30 h  
~ 90 ml  
14 impronte / indents

Stampi in silicone / Silicone moulds

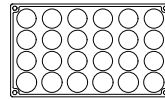


Kit stampo in silicone 400x300 mm  
 +stampo in silicone 300x175 mm /  
 Kit silicone mould 400x300 mm  
 +silicone mould 300x175 mm



**PX4383S**  
**Margherita**  
 by Antonio Bachour

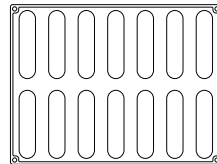
+



mm 75x68x26 h  
 ~ 85 ml  
 12 impronte / indents

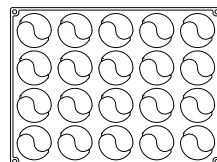


**PX4353S**  
**Pastel**  
 by Antonio Bachour



mm 125x28x28 h  
 ~ 90 ml  
 14 impronte / indents

Coppapasta incluso /  
 Cutter included

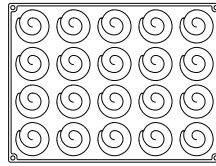


**PX4375**  
**Yoga**  
 by Antonio Bachour

Ø mm 60x42 h  
 ~ 102 ml  
 20 impronte / indents

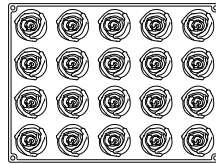
Pavoni Italia

Pasticceria / Pastry World



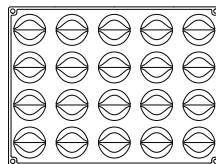
**PX4374**  
**Nautilus**  
by Antonio Bachour

Ø mm 60×40 h  
~ 106 ml  
20 impronte / indents



**PX4376**  
**Romance**  
by Antonio Bachour

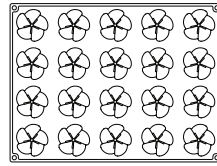
mm 56×54×61 h  
~ 106 ml  
20 impronte / indents



**PX4365**  
**Tulip**  
by Antonio Bachour

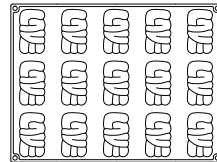
Ø mm 55×56 h  
~ 90 ml  
20 impronte / indents

Stampi in silicone / Silicone moulds



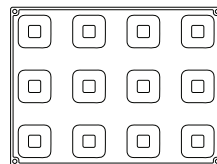
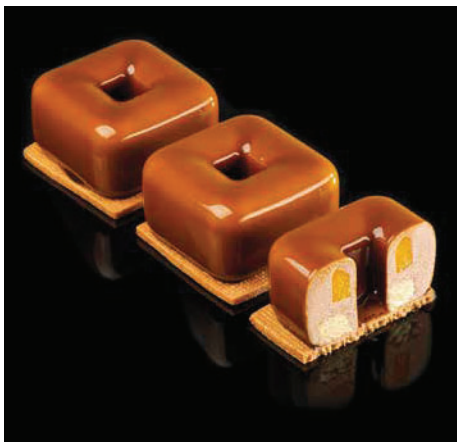
**PX4371**  
**Lotus**  
by Antonio Bachour

Ø mm 57×63 h  
~ 105 ml  
20 impronte / indents



**PX4363**  
**Lovely**  
by Antonio Bachour

mm 80×43×36 h  
~ 90 ml  
15 impronte / indents

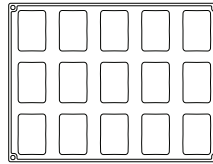


**PX4361**  
**Tulum**  
by Antonio Bachour

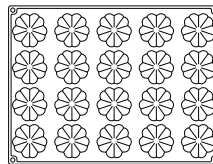
mm 56×56×34 h  
~ 90 ml  
12 impronte / indents

Pavoni Italia

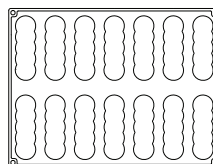
Pasticceria / Pastry World



**PX4364**  
Gummy  
by Antonio Bachour  
mm 74×50×27 h  
~ 90 ml  
15 impronte / indents

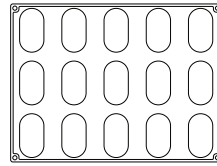


**PX4362**  
Gel  
by Antonio Bachour  
Ø mm 60×63 h  
~ 90 ml  
20 impronte / indents



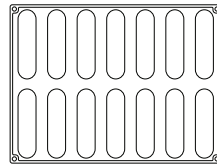
**PX4360S**  
Miami  
by Antonio Bachour  
mm 118×33×42 h  
~ 90 ml  
14 impronte / indents  
Coppapasta incluso /  
Cutter included

Stampi in silicone / Silicone moulds



**PX4356**  
Delish  
by Antonio Bachour

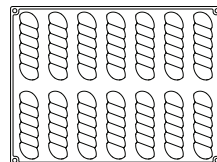
mm 82×44×37 h  
~ 100 ml  
15 impronte / indents



**PX4351S**  
Confy  
by Antonio Bachour

mm 128×30×28 h  
~ 90 ml  
14 impronte / indents

Coppapasta incluso /  
Cutter included



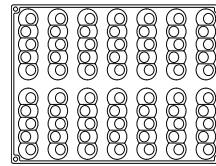
**PX4373**  
Domino  
by Antonio Bachour

mm 126×33×32 h  
~ 80 ml  
14 impronte / indents

Pavoni Italia



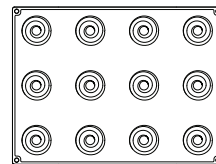
Pasticceria / Pastry World



**PX4352S**  
**Pelota**  
by Antonio Bachour

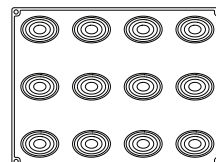
mm 130×32×28 h  
~ 90 ml  
14 impronte / indents

**Coppapasta incluso /**  
**Cutter included**



**PX4340**  
**Over**  
by Antonio Bachour

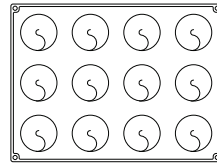
Ø mm 65×50 h  
~ 90 ml  
12 impronte / indents



**PX4341**  
**Polly**  
by Antonio Bachour

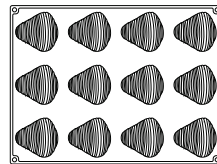
mm 78×56×43 h  
~ 90 ml  
12 impronte / indents

Stampi in silicone / Silicone moulds



**PX4355**  
Jasmine  
by Antonio Bachour

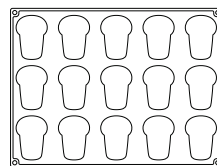
Ø mm 65×57 h  
~ 100 ml  
12 impronte / indents



**PX4377S**  
Sfogliatella  
by Giuseppe Amato

mm 77×71,5×35 h  
~ 90 ml  
12 impronte / indents

Coppapasta incluso /  
Cutter included



**PX4382S**  
Babà

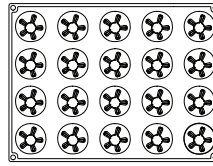
mm 78×54×46 h  
~ 96 ml  
15 impronte / indents

Coppapasta incluso /  
Cutter included

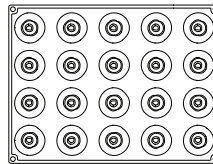
Pavoni Italia



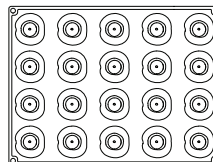
Pasticceria / Pastry World



PX4329  
Pear  
by Emmanuele Forcone  
Ø mm 53×70 h  
~ 90 ml  
20 impronte / indents

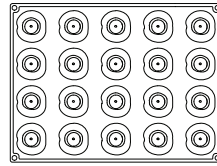


PX4330  
Apple  
by Emmanuele Forcone  
Ø mm 55×48 h  
~ 90 ml  
20 impronte / indents



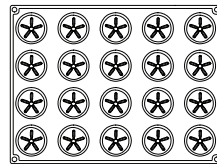
PX4331  
Cherry/Peach  
by Emmanuele Forcone  
mm 58×53×46 h  
~ 90 ml  
20 impronte / indents

Stampi in silicone / Silicone moulds



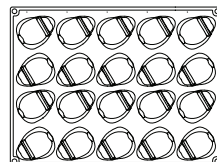
**PX4331**  
Cherry/Peach  
by Emmanuele Forcone

mm 58×53×46 h  
~ 90 ml  
20 impronte / indents



**PX4332**  
Tangerine  
by Emmanuele Forcone

Ø mm 57×50 h  
~ 90 ml  
20 impronte / indents



**PX4333**  
Strawberry  
by Emmanuele Forcone

mm 71×54×46 h  
~ 90 ml  
20 impronte / indents

Pavoni Italia

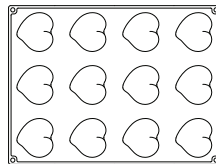
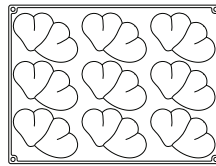
Pasticceria / Pastry World



**PX4370S**  
**Beloved**  
by Emmanuele Forcone

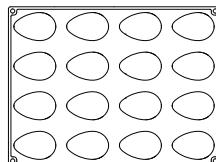
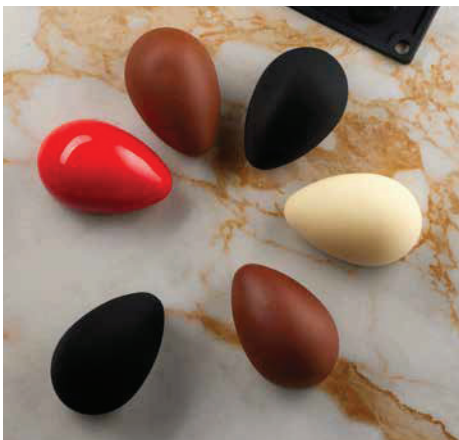
mm 127×71×38 h  
~ 200 ml  
9 impronte / indents

**Coppapasta incluso**  
**Cutter included**



**PX4305**  
**Passion**

mm 71×66×38 h  
~ 100 ml  
12 impronte / indents



**PX4369**  
**Mono Quenelle**

mm 77×51×42 h  
~ 90 ml  
16 impronte / indents

Stampi in silicone / Silicone moulds

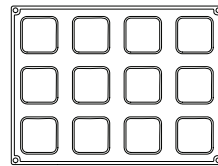


Guarda il video  
sul canale Youtube  
di Pavoni Italia /  
Watch the video  
on Pavoni Italia's  
Youtube channel



**PX4335S**  
Square  
by Gianluca Fusto

mm 68×68×15 h  
~ 68 ml  
12 impronte / indents

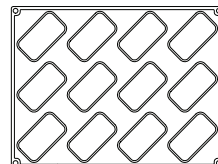


Il kit include /  
The kit includes:  
coppapasta inserimento  
insert cutter mm 53×53  
coppapasta biscotto  
cookie cutter mm 93×93



**PX4337S**  
Rectangular  
by Gianluca Fusto

mm 92×50×15 h  
~ 67 ml  
12 impronte / indents

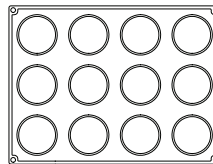


Il kit include /  
The kit includes:  
coppapasta inserimento  
insert cutter mm 77×35  
coppapasta biscotto  
cookie cutter mm 117×75



PX4334S  
Round  
by Gianluca Fusto

Ø mm 74×15 h  
~ 64 ml  
12 impronte / indents

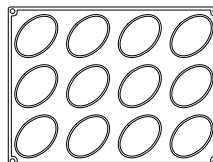


Il kit include / the kit includes: coppapasta inserimento / insert cutter Ø mm 59  
coppapasta biscotto / cookie cutter Ø mm 99



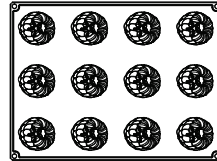
PX4336S  
Oval  
by Gianluca Fusto

mm 93×62×15 h  
~ 67 ml  
12 impronte / indents



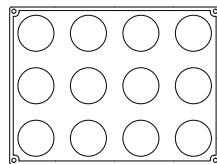
Il kit include / the kit includes: coppapasta inserimento / insert cutter mm 79×35  
coppapasta biscotto / cookie cutter mm 118×87

Stampi in silicone / Silicone moulds



PX4394  
Lampone 1.1  
by Fabrizio Fiorani

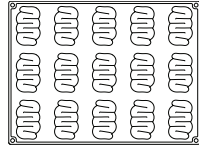
mm 65×58×54 h  
~ 95 ml  
12 impronte / indents



PX4321  
Planet

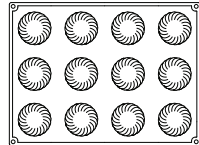
Ø mm 66×34 h  
~ 93 ml  
12 impronte / indents

Pavoni Italia



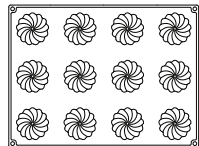
**PX4342**  
Turn

mm 80×46×38 h  
~ 100 ml  
15 impronte / indents



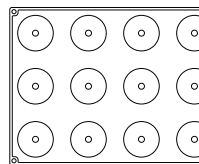
**PX4317**  
Caleidon

Ø mm 66×34 h  
~ 93 ml  
12 impronte / indents



**PX4308**  
Delice

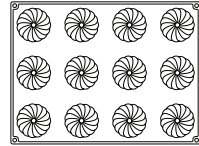
Ø mm 64×52 h  
~ 100 ml  
12 impronte / indents



**PX4349**  
Loop

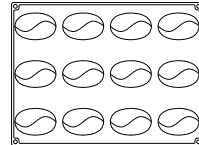
Ø mm 65×34 h  
~ 90 ml  
12 impronte / indents

Pasticceria / Pastry World



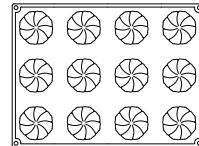
**PX4372**  
Gnammy

Ø mm 68×34 h  
~ 90 ml  
12 impronte / indents



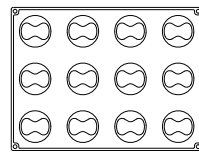
**PX4304**  
Curvy

mm 83×53×42 h  
~ 100 ml  
12 impronte / indents



**PX4322**  
Twister

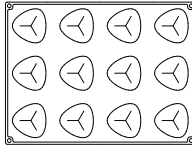
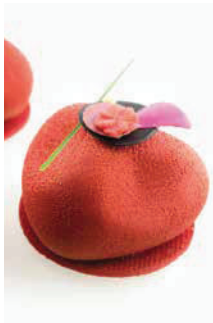
Ø mm 66×35 h  
~ 88 ml  
12 impronte / indents



**PX4307**  
Moon

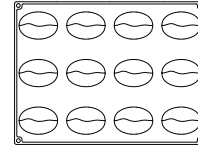
Ø mm 61×50 h  
~ 100 ml  
12 impronte / indents

Stampi in silicone / Silicone moulds



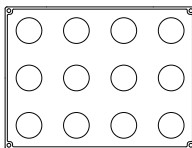
**PX4303  
Natural**

mm 69×68×52 h  
~ 100 ml  
12 impronte / indents



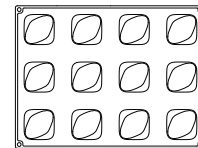
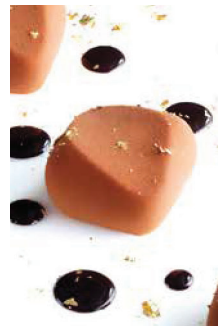
**PX4312  
Moka**

mm 83×58×32 h  
~ 100 ml  
12 impronte / indents



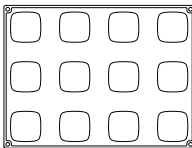
**PX4302  
Drop**

Ø mm 66×47 h  
~ 100 ml  
12 impronte / indents



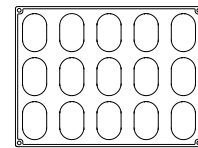
**PX4306  
Decò**

mm 58×58×40 h  
~ 100 ml  
12 impronte / indents



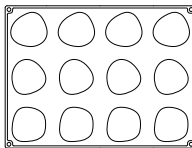
**PX4343  
Mister**

mm 58×58×33 h  
~ 90 ml  
12 impronte / indents



**PX4345  
Miss**

mm 78×48×33 h  
~ 90 ml  
15 impronte / indents



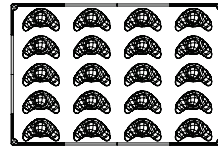
**PX4301  
Zen**

Ø mm 68×32 h  
~ 100 ml  
12 impronte / indents



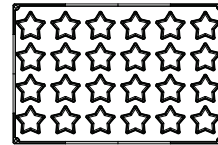
Stampi in silicone / Silicone moulds

## Pavoflex 600×400 mm



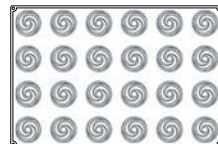
PX053  
Croissant

mm 100×60×36 h  
~ 95 ml  
20 impronte / indents



PX083  
Star

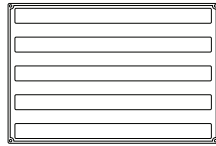
mm 80×80×40 h  
~ 100 ml  
24 impronte / indents



PX039  
Bocciole

Ø mm 70×42 h  
~ 130 ml  
24 impronte / indents

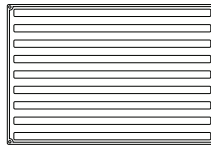
Pavoni Italia



**PX060**  
Tronchetto Mono

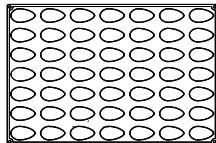
Ø mm 40×560  
~ 600 ml  
5 impronte / indents

Pasticceria / Pastry World



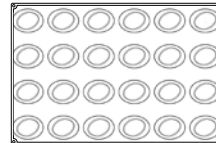
**PX058**  
Tronchetto Mignon

mm 18×560  
~ 124 ml  
9 impronte / indents



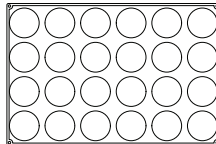
**PX073**  
Quenelle Tonda

mm 66×35×26 h  
~ 34 ml  
49 impronte / indents



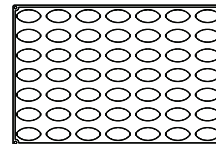
**PX064**  
Wave

mm 83×62×35 h  
~ 130 ml  
24 impronte / indents



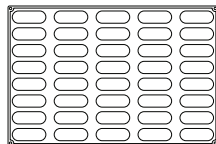
**PX078**  
Daisy

Ø mm 74×15 h  
~ 65 ml  
24 impronte / indents



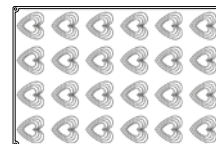
**PX071**  
Quenelle

mm 66×33×30 h  
~ 32 ml  
49 impronte / indents



**PX068**  
Gianduiotto

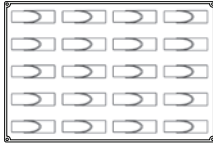
mm 90×30×53 h  
~ 83 ml  
40 impronte / indents



**PX032**  
Love

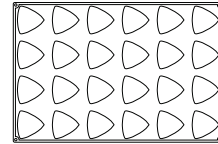
mm 78×77×34 h  
~ 110 ml  
24 impronte / indents

Stampi in silicone / Silicone moulds



**PX024**  
Flow

mm 120×33×32 h  
~ 100 ml  
20 impronte / indents



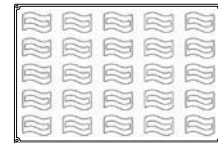
**PX066**  
Trilo

mm 75×72×58 h  
~ 96 ml  
24 impronte / indents



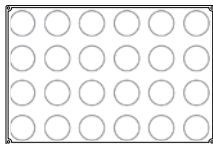
**PX016**  
Intrigo

Ø mm 70×42 h  
~ 100 ml  
24 impronte / indents



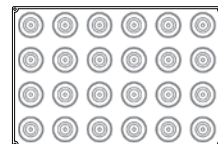
**PX023**  
Ondina

mm 80×45×40 h  
~ 130 ml  
25 impronte / indents



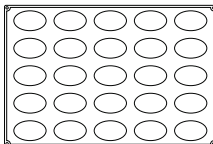
**PX001**  
Semisfera

Ø mm 70×40 h  
~ 120 ml  
24 impronte / indents



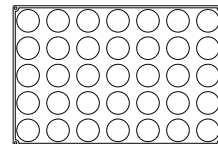
**PX034**  
Ring

Ø mm 70×50 h  
~ 110 ml  
24 impronte / indents



**PX067**  
Oval

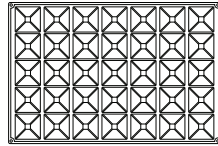
mm 85×50×43 h  
~ 100 ml  
25 impronte / indents



**PX065**  
Kupola

Ø mm 60×58 h  
~ 110 ml  
35 impronte / indents

Pavoni Italia



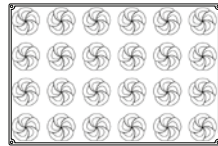
**PX004**  
Piramide

mm 70×70×45 h  
~ 90 ml  
35 impronte / indents



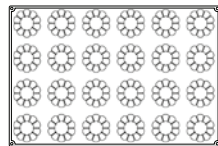
**PX030**  
Tekno

mm 58×50×50 h  
~ 115 ml  
24 impronte / indents



**PX063**  
Spirale

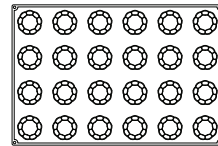
Ø mm 75×38 h  
~ 130 ml  
24 impronte / indents



**PX003**  
Briochette

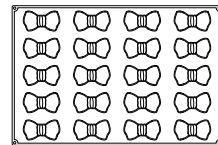
Ø mm 79×37 h  
~ 100 ml  
24 impronte / indents

Pasticceria / Pastry World



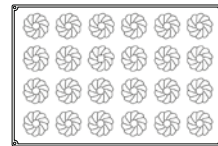
**PX051**  
Charlotte

Ø mm 65×38 h  
~ 105 ml  
24 impronte / indents  
Thanks to Patrick Agnellet



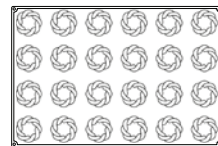
**PX052**  
Papillon

mm 100×52×35 h  
~ 105 ml  
20 impronte / indents



**PX018**  
Fantasia

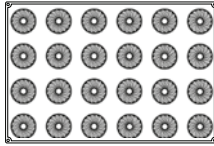
Ø mm 75×48 h  
~ 120 ml  
24 impronte / indents



**PX040**  
Intreccio

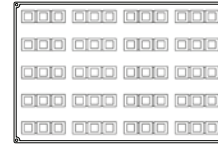
Ø mm 70×40 h  
~ 130 ml  
24 impronte / indents

Stampi in silicone / Silicone moulds



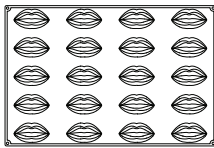
**PX014**  
Guglhupf

Ø mm 70×33 h  
~ 70 ml  
24 impronte / indents



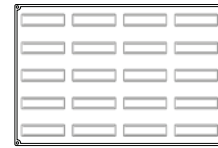
**PX015**  
Trittico

mm 120×32×32 h  
~ 115 ml  
20 impronte / indents



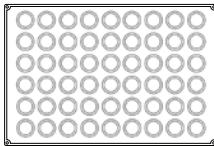
**PX054**  
Bocca

mm 93×50×36 h  
~ 105 ml  
20 impronte / indents



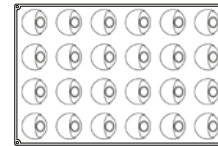
**PX025**  
Soft

mm 120×32×38 h  
~ 115 ml  
20 impronte / indents



**PX005**  
Mini Muffin

Ø mm 50×28 h  
~ 45 ml  
54 impronte / indents



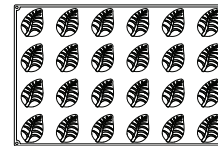
**PX029**  
Eclisse

Ø mm 72×41 h  
~ 110 ml  
24 impronte / indents



**PX035**  
Foglia

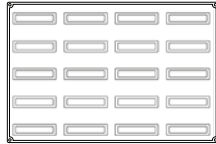
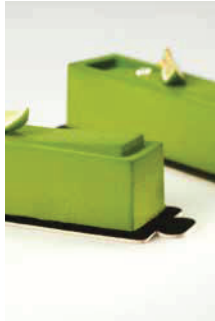
mm 120×35×36 h  
~ 110 ml  
20 impronte / indents



**PX055**  
Foglia

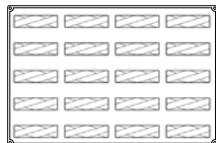
mm 86×56×38 h  
~ 105 ml  
24 impronte / indents

Pavoni Italia



**PX027**  
**Libra**

mm 120×30×35 h  
~ 110 ml  
20 impronte / indents



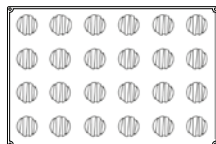
**PX042**  
**Twist**

mm 122×32×33 h  
~ 100 ml  
20 impronte / indents



**PX007**  
**Cubo**

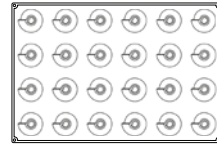
mm 50×50×50 h  
~ 115 ml  
28 impronte / indents



**PX019**  
**Rigo**

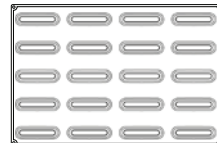
Ø mm 60×45 h  
~ 115 ml  
24 impronte / indents

Pasticceria / Pastry World



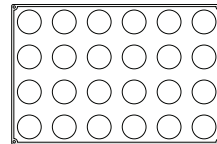
**PX021**  
**Cono**

Ø mm 65×65 h  
~ 125 ml  
24 impronte / indents



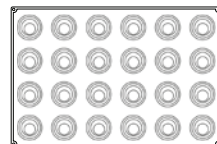
**PX036**  
**Round**

mm 123×35×32 h  
~ 100 ml  
20 impronte / indents



**PX057**  
**Cilindro**

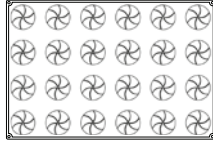
Ø mm 65×40 h  
~ 130 ml  
24 impronte / indents



**PX010**  
**Babele**

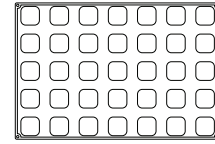
Ø mm 68×50 h  
~ 130 ml  
24 impronte / indents

Stampi in silicone / Silicone moulds



**PX033**  
**Vertigo**

Ø mm 70×44 h  
~ 110 ml  
24 impronte / indents



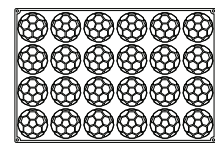
**PX070**  
**Tango**

mm 50×50×58 h  
~ 130 ml  
35 impronte / indents



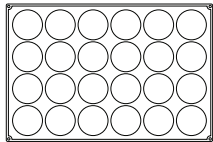
**PX026**  
**Log**

mm 120×30×32 h  
~ 110 ml  
20 impronte / indents



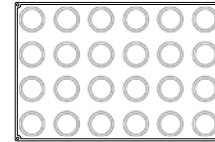
**PX307**  
**Pallone**

Ø mm 80×45 h  
~ 150 ml  
24 impronte / indents



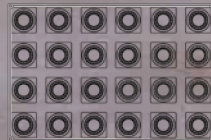
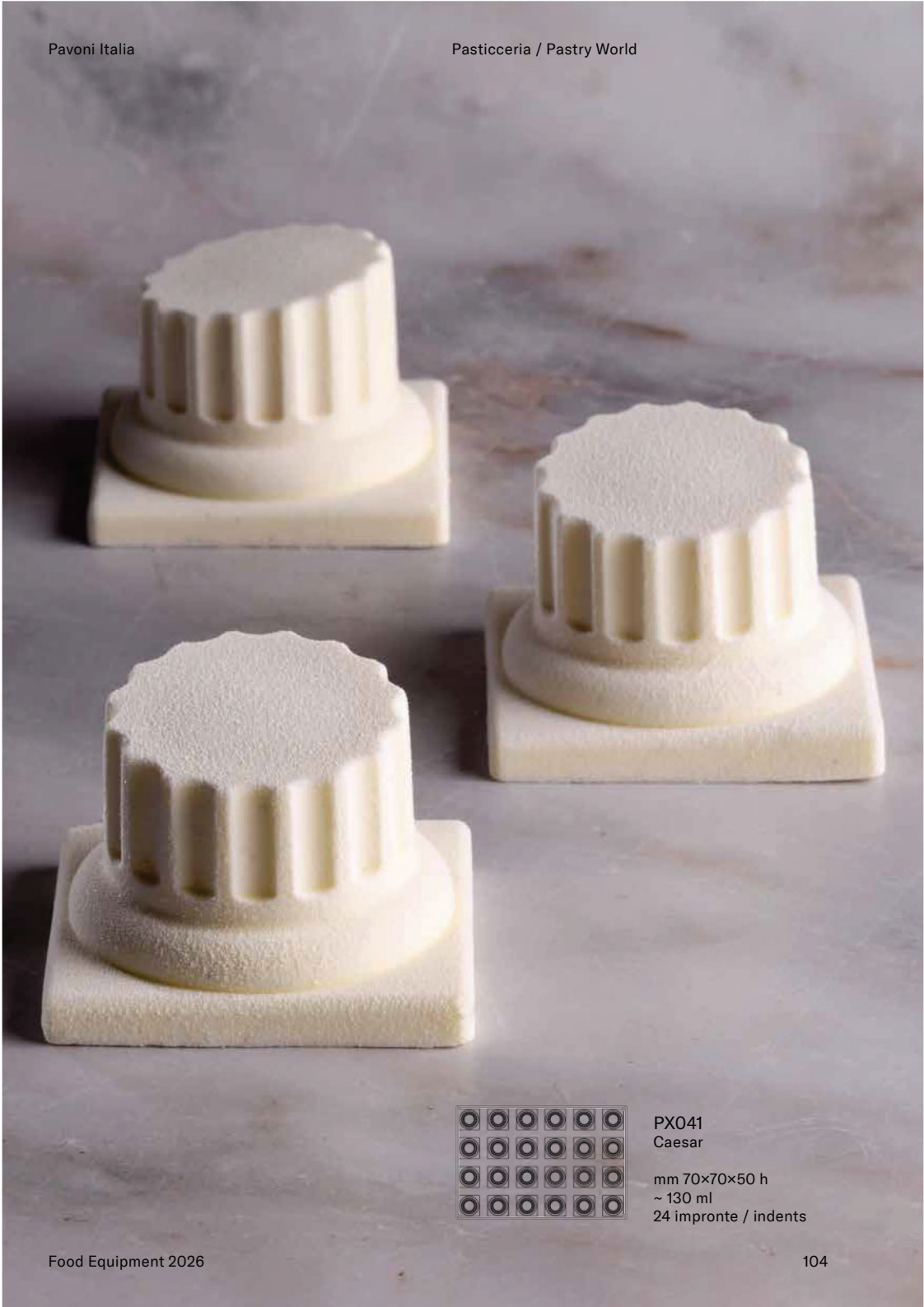
**PX056**  
**Big Muffin**

Ø mm 85×50 h  
~ 235 ml  
24 impronte / indents



**PX002**  
**Muffin**

Ø mm 70×40 h  
~ 130 ml  
24 impronte / indents



PX041  
Caesar

mm 70×70×50 h  
~ 130 ml  
24 impronte / indents

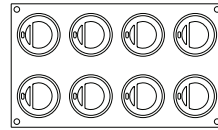
Stampi in silicone / Silicone moulds

## Pavoflex 300×175 mm

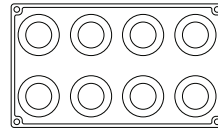


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**PX3222S**  
Mug  
by Antonio Bachour



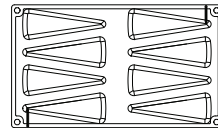
**Coperchio / Lid**  
Ø mm 60×10 h  
~ 20 ml  
8 impronte / indents



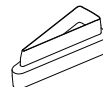
**Tazza / Mug**  
Ø mm 55×60 h  
~ 97 ml  
8 impronte / indents



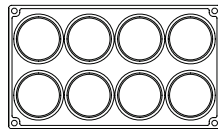
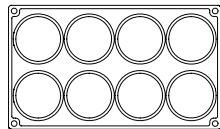
**PX3214S**  
Slake  
by Nicolas Bacheyre



mm 114×39×20 h  
~ 50 ml  
8 impronte / indents



Coppapasta incluso /  
cutter included



**PX3228S**  
Macaron

Ø mm 70×35 h

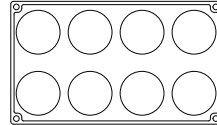
~ 110 ml

8+8 impronte / indents

Stampi in silicone / Silicone moulds



**PX3200**  
Round  
by Gianluca Fusto

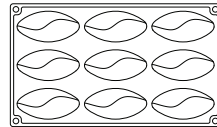


Ø mm 60×20 h  
~ 48 ml  
8 impronte / indents

Abbinabile a /  
combined with XF7020



**PX3201**  
Shell  
by Gianluca Fusto

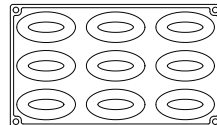


mm 86×41×22 h  
~ 43 ml  
9 impronte / indents

Abbinabile a /  
combined with XF11



**PX3202**  
Cameo  
by Gianluca Fusto

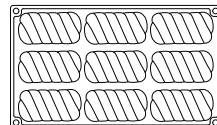


mm 81×41×19 h  
~ 42 ml  
9 impronte / indents

Abbinabile a /  
combined with XF12



**PX3203**  
Spring  
by Gianluca Fusto

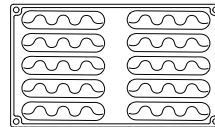


mm 84×41×20 h  
~ 50 ml  
9 impronte / indents

Abbinabile a /  
combined with XF13

Pavoni Italia

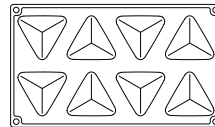
Pasticceria / Pastry World



**PX3204**  
Sand  
by Gianluca Fusto

mm 115×24×20 h  
~ 38 ml  
10 impronte / indents

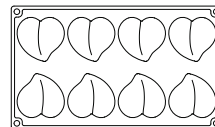
Abbinabile a /  
combined with XF15



**PX3205**  
Pyramid  
by Gianluca Fusto

mm 66×60×28 h  
~ 46 ml  
8 impronte / indents

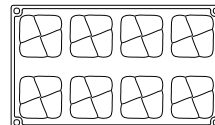
Abbinabile a /  
combined with XF16



**PX3206**  
Heart  
by Gianluca Fusto

mm 65×60×21 h  
~ 46 ml  
8 impronte / indents

Abbinabile a /  
combined with XF14



**PX3207**  
Rock  
by Gianluca Fusto

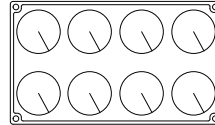
mm 55×55×23 h  
~ 54 ml  
8 impronte / indents

Abbinabile a /  
combined with  
XF656520

Stampi in silicone / Silicone moulds



**PX3208**  
Frisbee  
by Gianluca Fusto

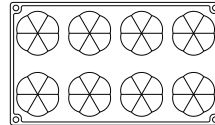


Ø mm 60×28 h  
~ 48 ml  
8 impronte / indents

Abbinabile a /  
combined with XF7020



**PX3209**  
Charm  
by Gianluca Fusto

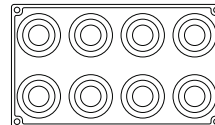


Ø mm 60×21,5 h  
~ 46 ml  
8 impronte / indents

Abbinabile a /  
combined with XF7020



**PX3210**  
Step  
by Gianluca Fusto

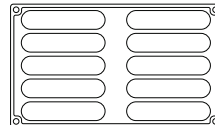


Ø mm 60×32 h  
~ 49,5 ml  
8 impronte / indents

Abbinabile a /  
combined with XF7020



**PX3211**  
Pill  
by Gianluca Fusto



mm 117×24,5×19,5 h  
~ 40 ml  
10 impronte / indents

Abbinabile a /  
combined with XF15



Stampi in silicone  
*Silicone moulds*

Stampi per medie porzioni  
*Medium portions moulds*

40time  
La rivoluzione è nel formato: 40 ml  
Cambia look alle tue creazioni  
per teatime, catering, banqueting,  
wedding e dessert al piatto. La media  
porzione perfetta in dieci forme  
accattivanti.

40time  
The revolution is in the size: 40 ml  
Change the look to teatime,  
catering, banqueting, weddings  
and plated desserts. The perfect  
medium portion in ten charming  
shapes.

## 40time

40time è la soluzione ideale per ottimizzare le porzioni in catering, banqueting e dessert al piatto.

Con una capacità di 40 ml, disponibile in dieci forme eleganti, permette di ridurre gli sprechi alimentari e migliorare la presentazione dei piatti, mantenendo la qualità e l'estetica.

**Efficienza e risparmio:** la porzione contenuta aiuta a ridurre gli sprechi, offrendo un vantaggio economico per hotel e catering, specialmente nei buffet.

**Sostenibilità:** la riduzione degli scarti alimentari contribuisce a una gestione più ecologica delle risorse.

**Versatilità:** le forme standardizzate consentono di variare le ricette e le presentazioni ogni giorno, offrendo nuove possibilità creative.

**Perfetto per dessert al piatto:** la dimensione ottimale delle porzioni lascia spazio alla creatività del pastry chef, senza sovraccaricare il piatto.

**Ideale per tea time e banchetti:** mini dessert perfetti per una presentazione elegante e con minori sprechi.

**Riutilizzabili e senza tendenze temporanee:** le forme sono pratiche e facilmente riadattabili, offrendo lunga durata e versatilità nel tempo.

**Vassoietti:** Un'opportunità per espandere il concept, con vassoietti che completano l'offerta.

40time is the ideal solution for optimizing portions in catering, banqueting, and plated desserts.

With a capacity of 40 ml and available in ten elegant shapes, it helps reduce food waste and improve plate presentation, maintaining both quality and aesthetics.

**Efficiency and savings:** the smaller portion size helps reduce waste, providing an economic advantage for hotels and catering, especially in buffet settings.

**Sustainability:** reducing food waste contributes to a more eco-friendly resource management approach.

**Versatility:** the standardized shapes allow for daily variation in recipes and presentations, offering new creative possibilities.

**Perfect for plated desserts:** the optimal portion size leaves room for the pastry chef's creativity, without overwhelming the plate.

**Ideal for tea time and banquets:** mini desserts are perfect for elegant presentations with reduced waste.

**Reusable and timeless:** the shapes are practical and easily adaptable, ensuring long-lasting use and versatility over time.

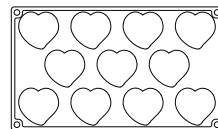
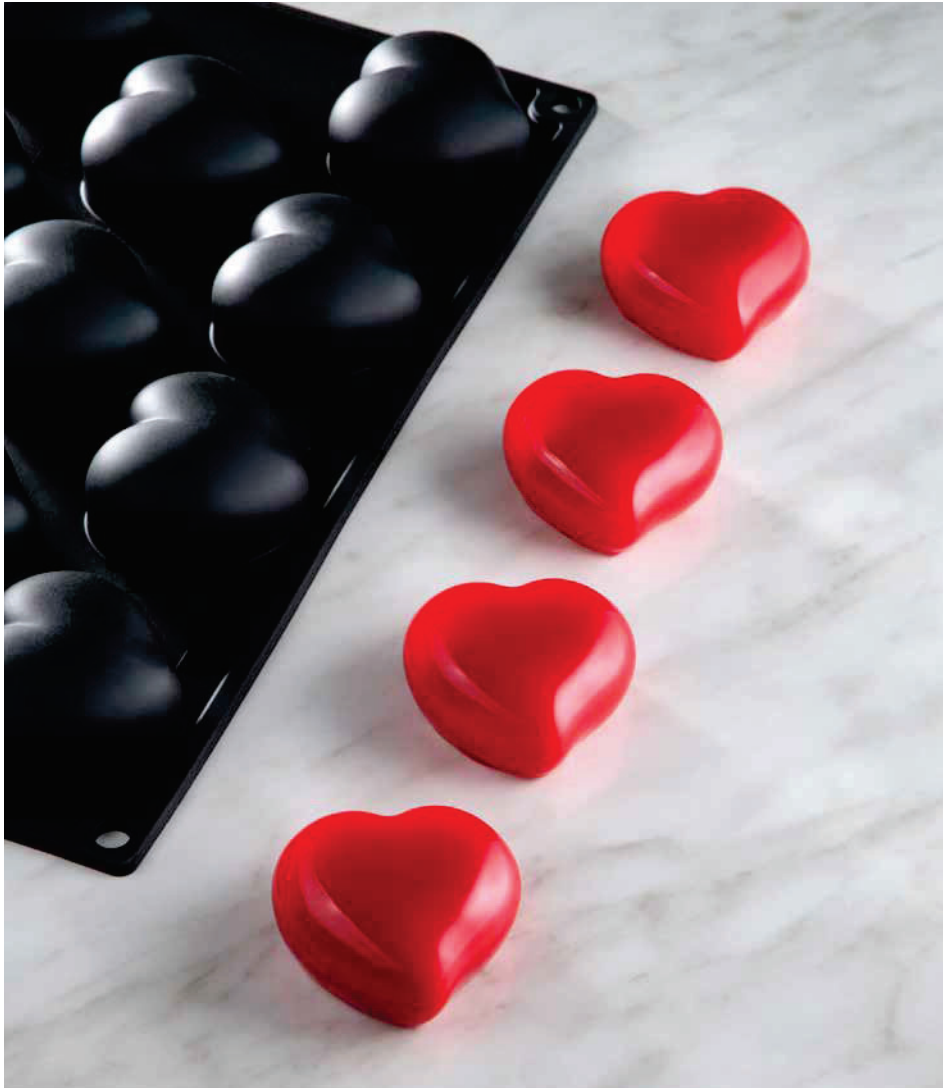
**Trays:** an opportunity to expand the concept, with trays that complement the offering.



Guarda il video  
sul canale Youtube  
di Pavoni Italia / Watch  
the video on Pavoni  
Italia's Youtube channel

Stampi in silicone / Silicone moulds

Pavoflex 300×175 mm

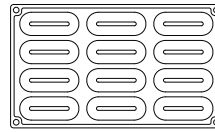


PX3224  
Passion40time  
by Antonio Bachour

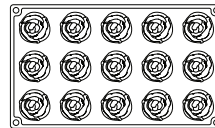
mm 52×48×30 h  
~ 40 ml  
11 impronte / indents

Pavoni Italia

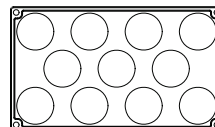
Pasticceria / Pastry World



**PX3225**  
Round40time  
by Antonio Bachour  
mm 80×30×25 h  
~ 40 ml  
12 impronte / indents

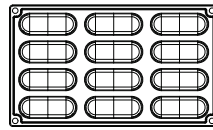


**PX3226**  
Romance40time  
by Antonio Bachour  
Ø mm 40×45 h  
~ 40 ml  
15 impronte / indents



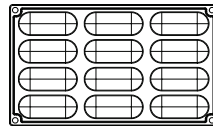
**PX3221**  
Muffin40time  
by Antonio Bachour  
Ø mm 50×28 h  
~ 40 ml  
11 impronte / indents

Stampi in silicone / Silicone moulds



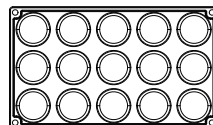
**PX3215**  
Pastel40time  
by Antonio Bachour

mm 80×27×21 h  
~ 40 ml  
12 impronte / indents



**PX3216**  
Confy40time  
by Antonio Bachour

mm 80×30×24 h  
~ 40 ml  
12 impronte / indents

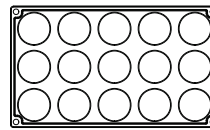


**PX3217**  
Cylinder40time  
by Antonio Bachour

Ø mm 45×28 h  
~ 40 ml  
15 impronte / indents

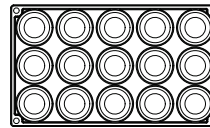
Pavoni Italia

Pasticceria / Pastry World



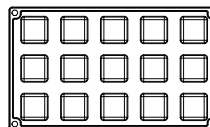
**PX3218**  
Sphere40time  
by Antonio Bachour

Ø mm 43×39 h  
~ 40 ml  
15 impronte / indents



**PX3219**  
Planet40time  
by Antonio Bachour

Ø mm 50×26 h  
~ 40 ml  
15 impronte / indents



**PX3220**  
Cube40time  
by Antonio Bachour

mm 34×34×34 h  
~ 40 ml  
15 impronte / indents

Stampi in silicone / Silicone moulds

## Vassoi per medie porzioni Medium portions trays

Vassoi per medie porzioni, utilizzabili con la linea 40time. Disponibili nei colori bianco e nero. /  
Medium portion trays. They can be used with the 40time line. Available in white and black colour.



VP4NR

mm 60×60  
■ nero / black  
Scatola da /  
Box of 350 pcs



VP4BN

mm 60×60  
□ bianco / white  
Scatola da /  
Box of 350 pcs



VP5NR

mm 90×38  
■ nero / black  
Scatola da /  
Box of 350 pcs



VP5BN

mm 90×38  
□ bianco / white  
Scatola da /  
Box of 350 pcs





Stampi in silicone  
*Silicone moulds*

Stampi per miniporzioni  
*Mini-portions moulds*

Il design “made in Pavoni Italia”  
in pochi grammi.

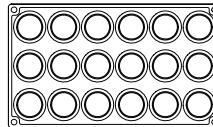
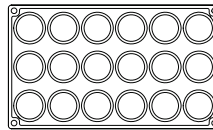
The design “made in Pavoni Italia”  
in just a few grams.

Pavoni Italia

Pasticceria / Pastry World



### Kit Pavoflex 300×175 mm

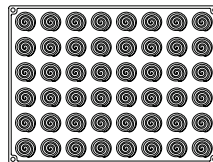


PX3227S  
Macaron

Ø mm 40×25 h  
~ 30 ml  
18+18 impronte / indents



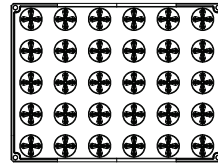
### Pavoflex 400×300 mm



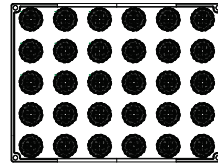
PX43109  
Volupté  
by Maxence Barbot

Ø mm 35×30 h  
~ 20 ml  
48 impronte / indents

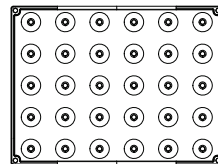
Stampi in silicone / Silicone moulds



PX4398  
Jasmine  
by Antonio Bachour  
Ø mm 38×30 h  
~ 20 ml  
30 impronte / indents



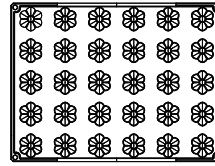
PX4399  
Façon Saint-Honoré  
by Cédric Grolet  
Ø mm 40×25 h  
~ 20 ml  
30 impronte / indents



PX43100  
Kupola  
Ø mm 34×30 h  
~ 20 ml  
30 impronte / indents

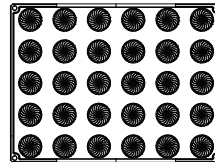
Pavoni Italia

Pasticceria / Pastry World



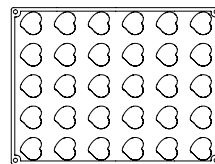
PX43101  
Margherita  
by Antonio Bachour

Ø mm 40×20 h  
~ 20 ml  
30 impronte / indents



PX43102  
Caledon

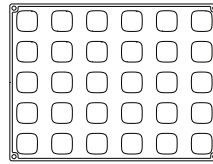
Ø mm 40×20 h  
~ 20 ml  
30 impronte / indents



PX4325  
Passion

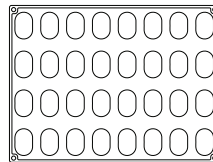
mm 40×30×20 h  
~ 18 ml  
30 impronte / indents

Stampi in silicone / Silicone moulds



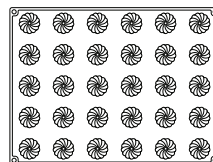
**PX4346**  
**Mister Mignon**

mm 35×35×20 h  
~ 18 ml  
30 impronte / indents



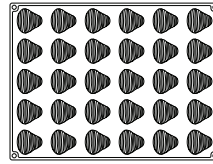
**PX4348**  
**Miss Mignon**

mm 46×28×20 h  
~ 18 ml  
32 impronte / indents



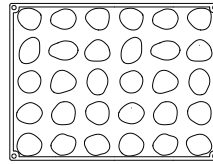
**PX4324**  
**Delice**

Ø mm 36×29 h  
~ 18 ml  
30 impronte / indents



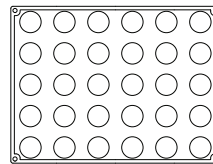
**PX4378**  
**Sfogliatella**  
by Giuseppe Amato

mm 45×43,5×22 h  
~ 20 ml  
30 impronte / indents



**PX4326**  
**Zen**

dimensioni varie  
different shapes  
~ 18 ml  
30 impronte / indents

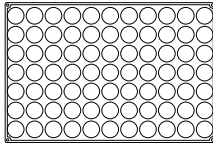


**PX4323**  
**Planet**

Ø mm 38×20 h  
~ 18 ml  
30 impronte / indents

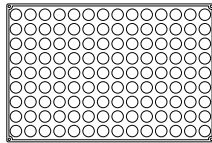
Stampi in silicone / Silicone moulds

## Pavoflex 600×400 mm



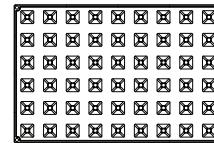
**PX303**  
Semisfera

Ø mm 42×21 h  
~ 20 ml  
77 impronte / indents



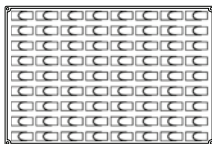
**PX304**  
Semisfera

Ø mm 30×18 h  
~ 10 ml  
126 impronte / indents



**PX079**  
Mini pyramid

mm 36×36×22 h  
~13 ml  
54 impronte / indents



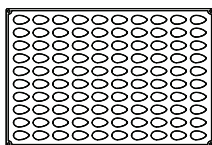
**PX047**  
Flow Mignon

mm 60×24×23 h  
~ 25 ml  
72 impronte / indents



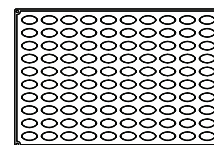
**PX017**  
Intrigo Mignon

Ø mm 40×28 h  
~ 25 ml  
54 impronte / indents



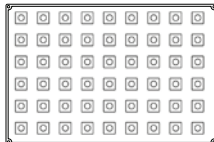
**PX074**  
Mini Quenelle Tonda

mm 42×22×17 h  
~ 9 ml  
100 impronte / indents



**PX072**  
Mini Quenelle

mm 42×20×20 h  
~ 8 ml  
100 impronte / indents



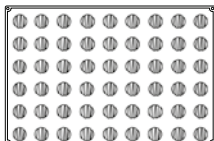
**PX012**  
Cubo Mignon

mm 30×30×30 h  
~ 25 ml  
54 impronte / indents



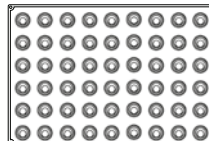
**PX013**  
Cilindro Mignon

Ø mm 35×35 h  
~ 25 ml  
54 impronte / indents



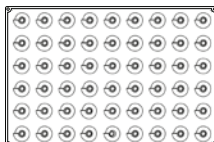
**PX020**  
Rigo Mignon

Ø mm 35×30 h  
~ 25 ml  
54 impronte / indents



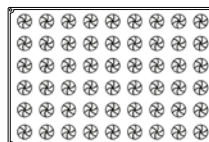
**PX011**  
Babele

Ø mm 40×30 h  
~ 25 ml  
54 impronte / indents



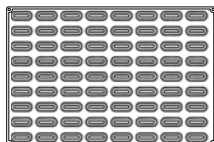
**PX022**  
Cono Mignon

Ø mm 40×43 h  
~ 30 ml  
54 impronte / indents



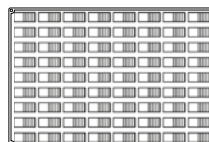
**PX048**  
Vertigo Mignon

Ø mm 40×27 h  
~ 25 ml  
54 impronte / indents



**PX044**  
Round Mignon

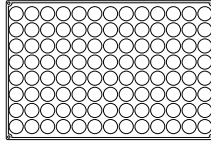
mm 60×24×23 h  
~ 25 ml  
72 impronte / indents



**PX043**  
Log Mignon

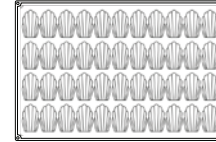
mm 60×24×21 h  
~ 29 ml  
72 impronte / indents

Stampi in silicone / Silicone moulds



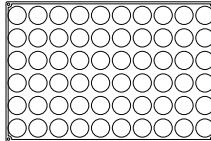
**PX302**  
**Pomponette**

Ø mm 36×17 h  
~ 15 ml  
104 impronte / indents



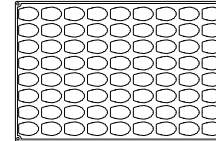
**PX006**  
**Madeleine**

mm 78×45×18 h  
~ 35 ml  
44 impronte / indents



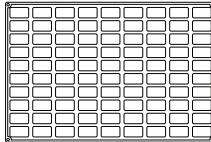
**PX301**  
**Mini Tartellette**

Ø mm 48×15 h  
~ 21 ml  
60 impronte / indents



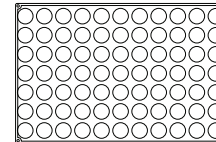
**PX305**  
**Mini Madeleine**

mm 52×33×15 h  
~ 15 ml  
72 impronte / indents



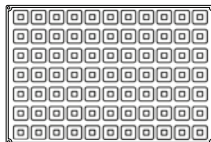
**PX306**  
**Mini Financiere**

mm 49×26×11 h  
~ 11 ml  
90 impronte / indents



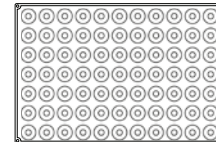
**PX300**  
**Petit Four**

Ø mm 40×20 h  
~ 22 ml  
77 impronte / indents



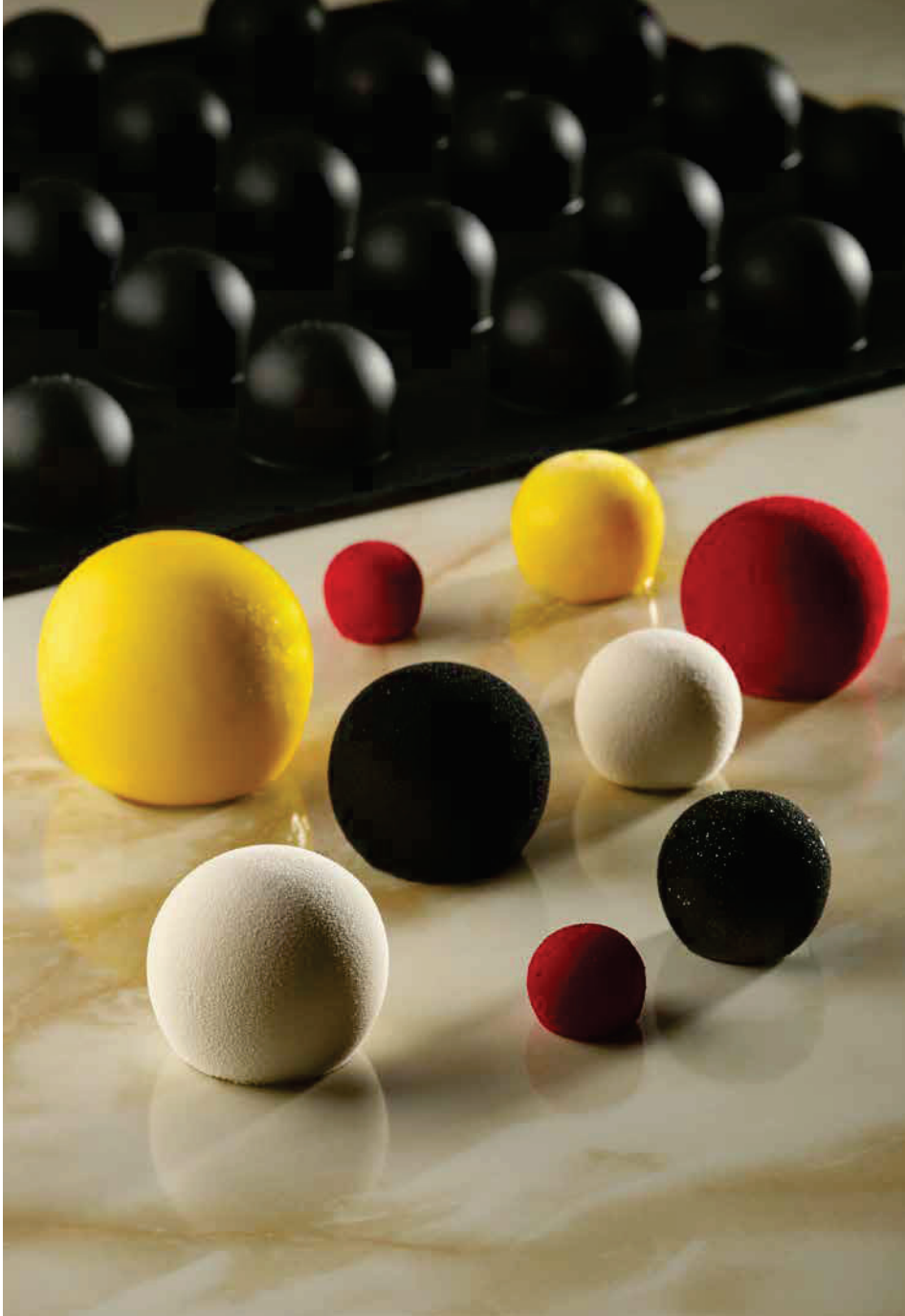
**PX046**  
**Savarin Mignon**

mm 38×38×13 h  
~ 14 ml  
77 impronte / indents



**PX045**  
**Savarin Mignon**

Ø mm 40×13 h  
~ 13 ml  
77 impronte / indents



Stampi in silicone  
*Silicone moulds*

Stampi per sfere  
*Sphere moulds*

La forma perfetta in dimensioni  
diverse per ogni utilizzo.

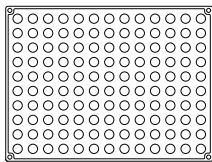
The perfect shape in different sizes  
for every use.



Stampi in silicone / Silicone moulds

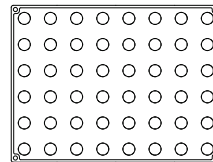
## Pavoflex 400×300 mm

Dimensioni diverse, da 15 a 60 mm di diametro, per preparare sezioni di sfere da decorare e utilizzare per impreziosire le tue preparazioni. / Various sizes, from 15 to 60 mm in diameter, to prepare sections of spheres that you can decorate and use to embellish your creations.



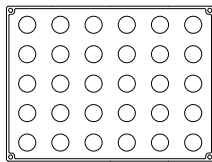
**PX4339**

Ø mm 15  
~ 2 ml  
130 impronte / indents



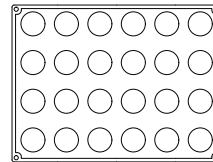
**PX4314**

Ø mm 20  
~ 4 ml  
48 impronte / indents



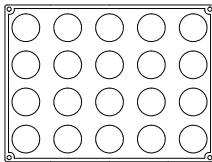
**PX4313**

Ø mm 30  
~ 14 ml  
30 impronte / indents



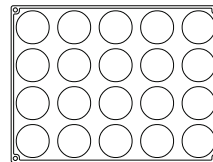
**PX4315**

Ø mm 40  
~ 33 ml  
24 impronte / indents



**PX4316**

Ø mm 50  
~ 65 ml  
20 impronte / indents

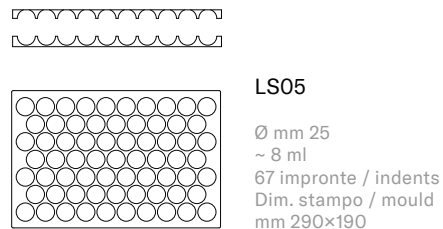
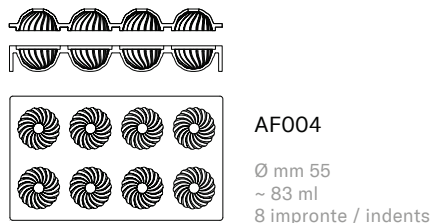
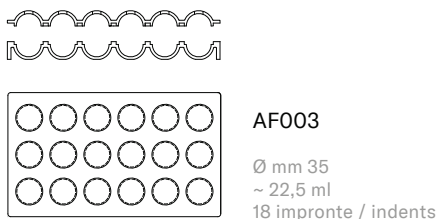
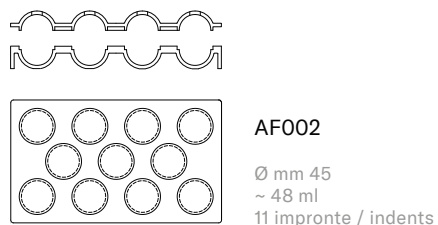
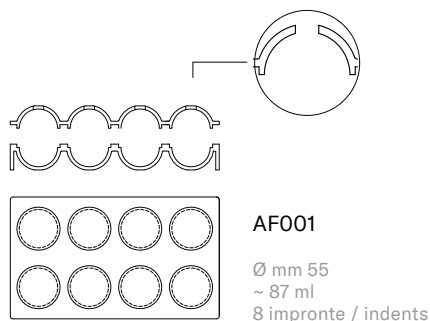


**PX4350**

Ø mm 60  
~ 110 ml  
20 impronte / indents

## Pavoduo 300x175 mm

Stampi in due parti per la preparazione di sfere perfette, da 25 a 55 mm di diametro. L'effetto 3D è totale, grazie alla concezione innovativa dello stampo, per sfere davvero "a tutto tondo": la gamma da AF001 a AF005 è dotata di foro per il riempimento e per il posizionamento dello stecco con LS05. / Two/part moulds for preparing perfect spheres, from 25 to 55 mm in diameter. The 3D effect is total, thanks to the innovative mould design, for truly 'all/round' spheres: the AF001 to AF005 range is equipped with a hole for filling and for positioning the stick with LS05.



Stampi in silicone / Silicone moulds





Stampi in silicone  
*Silicone moulds*

## Formaflex

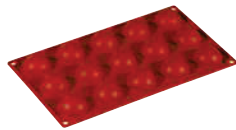
Stampi Formaflex 300×175 mm pari ad un terzo di Gastronorm e ad un quarto delle teglie da pasticceria, per garantire la massima produttività e la migliore compatibilità con le attrezzature professionali.

The Formaflex 300×175 mm moulds are a third of Gastronorm and a quarter of pastry trays to guarantee maximum productivity and the best compatibility with professional equipment.

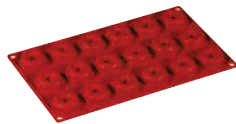
Pavoni Italia



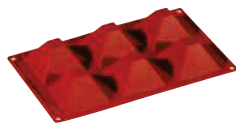
**FR001**  
Semisfera / hemisphere  
Ø mm 70×35 h  
~ 89 ml  
6 impronte / indents



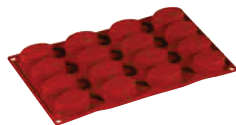
**FR003**  
Semisfera / hemisphere  
Ø mm 40×20 h  
~ 17 ml  
15 impronte / indents



**FR005**  
Mini savarin  
Ø mm 41×12 h  
~ 12 ml  
18 impronte / indents



**FR007**  
Pyramid  
mm 71×71×40 h  
~ 92 ml  
6 impronte / indents

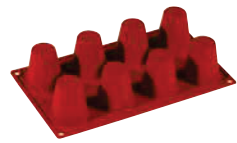


**FR009**  
Ovale / oval  
mm 53×33×20 h  
~ 28 ml  
16 impronte / indents

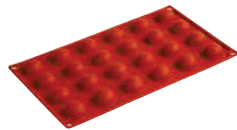


**FR011**  
Mini tartelletta / tartlet  
Ø mm 45×10 h  
~ 12 ml  
15 impronte / indents

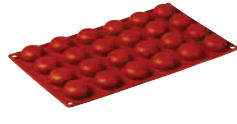
Pasticceria / Pastry World



**FR002**  
Babà  
Ø mm 55×60 h  
~ 97 ml  
8 impronte / indents



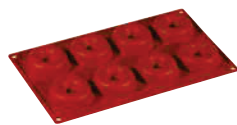
**FR004**  
Semisfera / hemisphere  
Ø mm 30×17 h  
~ 8,5 ml  
24 impronte / indents



**FR006**  
Pomponette  
Ø mm 34×16 h  
~ 13 ml  
24 impronte / indents



**FR008**  
Muffin  
Ø mm 70×40 h  
~ 130 ml  
6 impronte / indents

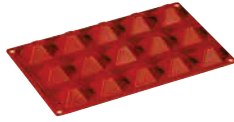


**FR010**  
Savarin  
Ø mm 65×21 h  
~ 49 ml  
8 impronte / indents

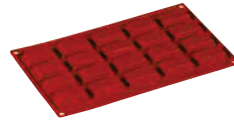


**FR012**  
Briochette  
Ø mm 79×37 h  
~ 100 ml  
6 impronte / indents

Stampi in silicone / Silicone moulds



**FR013**  
Mini pyramid  
mm 36×36×22 h  
~ 13 ml  
15 impronte / indents



**FR014**  
Mini financier  
mm 49×26×11 h  
~ 11 ml  
20 impronte / indents



**FR015**  
Savarin  
Ø mm 72×23 h  
~ 67 ml  
6 impronte / indents



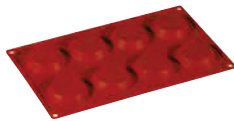
**FR016**  
Tartelletta / tartelet  
Ø mm 50×15 h  
~ 20 ml  
15 impronte / indents



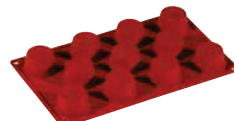
**FR017**  
Cilindro / cylinder  
Ø mm 60×35 h  
~ 89 ml  
8 impronte / indents



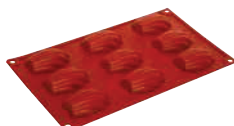
**FR018**  
Semisfera / hemisphere  
Ø mm 80×40 h  
~ 134 ml  
5 impronte / indents



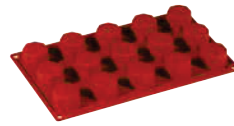
**FR019**  
Florentine  
Ø mm 60×12 h  
~ 27 ml  
8 impronte / indents



**FR020**  
Mini muffin  
Ø mm 50×28 h  
~ 43 ml  
11 impronte / indents



**FR021**  
Madeleine  
mm 68×45×18 h  
~ 30 ml  
9 impronte / indents



**FR022**  
Ottagono / octagon  
Ø mm 38×26 h  
~ 28 ml  
15 impronte / indents



**FR023**  
Biscuit  
Ø mm 103×20 h  
~ 160 ml  
3 impronte / indents



**FR024**  
Petit four  
Ø mm 40×20 h  
~ 22 ml  
15 impronte / indents

Pavoni Italia



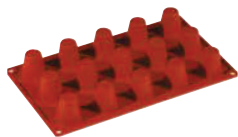
**FR025**  
Cuore / heart  
mm 65×60×35 h  
~ 97 ml  
8 impronte / indents



**FR027**  
Briochette  
Ø mm 79×30 h  
~ 109 ml  
6 impronte / indents



**FR029**  
Cupcake  
Ø mm 80×35 h  
~ 110 ml  
5 impronte / indents



**FR031**  
Babà  
Ø mm 35×38 h  
~ 25 ml  
15 impronte / indents

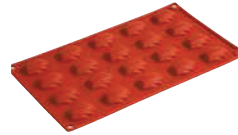


**FR033**  
Diamante /  
diamond  
Ø mm 35×23 h  
~ 13 ml  
18 impronte / indents



**FR035**  
Bavarese  
Ø mm 57×57 h  
~ 110 ml  
8 impronte / indents

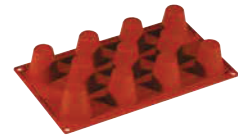
Pasticceria / Pastry World



**FR026**  
Madeleine  
mm 42×30×11,5 h  
~ 8 ml  
20 impronte / indents



**FR028**  
Cake  
mm 80×30×30 h  
~ 62 ml  
9 impronte / indents



**FR030**  
Babà  
Ø mm 45×48 h  
~ 51 ml  
11 impronte / indents



**FR032**  
Cannelé  
Ø mm 56×50 h  
~ 90 ml  
8 impronte / indents



**FR034**  
Diamante / diamond  
Ø mm 68×45 h  
~ 80 ml  
6 impronte / indents



**FR036**  
Onde / waves  
mm 80×45×25 h  
~ 85 ml  
6 impronte / indents

Stampi in silicone / Silicone moulds



**FR037**  
Mini cannelé  
Ø mm 35×35 h  
~ 24 ml  
18 impronte / indents



**FR038**  
Semisfera / hemisphere  
Ø mm 60×30 h  
~ 57 ml  
8 impronte / indents



**FR039**  
Semisfera / hemisphere  
Ø mm 50×23 h  
~ 33 ml  
15 impronte / indents



**FR040**  
Tartelletta / tartlet  
Ø mm 60×17 h  
~ 35 ml  
8 impronte / indents



**FR041**  
Ovale / oval  
mm 65×41×34 h  
~ 52 ml  
9 impronte / indents



**FR045**  
Margherita / Daisy  
Ø mm 68×27 h  
~ 75 ml  
6 impronte / indents



**FR046**  
Guglhupf  
Ø mm 60×33 h  
~ 70 ml  
6 impronte / indents



**FR047**  
Cake  
Ø mm 80×18 h  
~ 85 ml  
6 impronte / indents



**FR048**  
Cabosside  
mm 76×46×23 h  
~ 30 ml  
6 impronte / indents



**FR049**  
Savarin ovale / oval  
mm 80×60×25 h  
~ 74 ml  
6 impronte / indents



**FR050**  
Zucche / pumpkins  
mm 72×61×28 h  
~ 60 ml  
6 impronte / indents



**FR052**  
Rose  
Ø mm 75×40 h  
~ 90 ml  
6 impronte / indents

Pavoni Italia



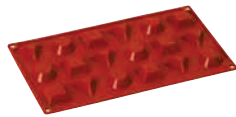
**FR053**  
Semisfera / hemisphere  
Ø mm 75×43 h  
~ 128 ml  
6 impronte / indents



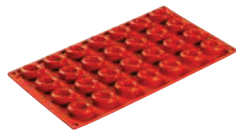
**FR064**  
Cuore / heart  
mm 60×75×67 h  
~ 110 ml  
8 impronte / indents



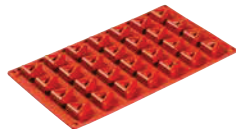
**FR068**  
Torroncino  
mm 50×25×20 h  
~ 25 ml  
20 impronte / indents



**FR071**  
Mini savarin mix  
mm 40×36×12 h  
~ 8 ml  
18 impronte / indents



**FR074**  
Micro savarin  
ovale / oval  
mm 35×25×13,5 h  
~ 7,5 ml  
28 impronte / indents



**FR076**  
Micro savarin  
triangolare / triangular  
mm 30×30×13,5 h  
~ 6,5 ml  
28 impronte / indents

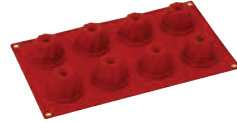
Pasticceria / Pastry World



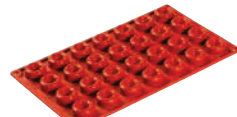
**FR056RSA**  
Rose  
Ø mm 70×37 h  
~ 100 ml  
6 impronte / indents



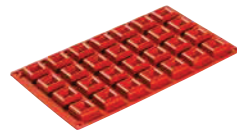
**FR065**  
Muffin  
Ø sup mm 50  
Ø inf mm 70  
mm 35 h  
~ 100 ml  
6 impronte / indents



**FR069**  
Guglhupf  
Ø mm 52×32 h  
~ 50 ml  
8 impronte / indents



**FR073**  
Micro savarin  
tondo / round  
Ø mm 30×13,5 h  
~ 7,5 ml  
28 impronte / indents

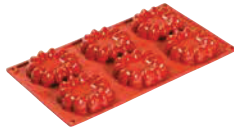


**FR075**  
Micro savarin  
quadrato / square  
mm 30×30×13,5 h  
~ 9,5 ml  
28 impronte / indents



**FR077**  
Charlotte  
Ø mm 78×36 h  
~ 110 ml  
6 impronte / indents

Stampi in silicone / Silicone moulds



**FR078**  
St. Honorè

Ø mm 80×21 h  
~ 55 ml  
6 impronte / indents



**FR082**  
Cuore / heart

mm 68×68×31 h  
~ 82 ml  
8 impronte / indents



**FR096**  
Swirl

Ø mm 75×38 h  
~ 110 ml  
6 impronte / indents



**FR103**  
Cubo / cube

mm 40×40×40 h  
~ 62 ml  
15 impronte / indents



**FR116**  
Florentine

Ø mm 35×5 h  
~ 5 ml  
24 impronte / indents



**FR117**  
Cup

Ø mm 78×48 h  
~ 157 ml

## Formaflex tortiere / Formaflex cake moulds

Formaflex è ideale per sfornare torte e preparazioni dolci e salate. La sua composizione è pensata per la massima anti/aderenza, che garantisce sviluppo e lievitazione dei preparati in modo perfetto, con una resistenza garantita da -40°C a +250°C. / Formaflex cake moulds are ideal for baking cakes as well as sweet and savoury preparations. The material has been designed for maximum non/stick effect, which ensures perfect rising and baking of your creations, with a guaranteed temperature resistance from -40°C to +250°C.



**KE997**  
Tonda / round  
Ø mm 150×50 h  
~ 870 ml



**KE998**  
Tonda / round  
Ø mm 180×70 h  
~ 1760 ml



**KE999**  
Tonda / round  
Ø mm 240×70 h  
~ 3130 ml



**FRT001**  
Tonda / round  
Ø mm 200×40 h  
~ 1150 ml



**FRT002**  
Tonda / round  
Ø mm 220×40 h  
~ 1400 ml



**FRT003**  
Tonda / round  
Ø mm 240×42 h  
~ 1850 ml



**FRT004**  
Tonda / round  
Ø mm 260×45 h  
~ 2250 ml



**FRT005**  
Tonda / round  
Ø mm 280×45 h  
~ 2600 ml

Stampi in silicone / Silicone moulds



**FRT051**  
Tonda cannellata /  
cannelle round  
Ø mm 260×30 h  
~ 1350 ml



**FRT058**  
Tonda cannellata /  
cannelle round  
Ø mm 280×30 h  
~ 1700 ml



**FRT053 •**  
Tonda cannellata /  
cannelle round  
Ø mm 300×30 h  
~ 1850 ml



**FRT104**  
Guglhupf  
Ø mm 220×110 h  
~ 2750 ml



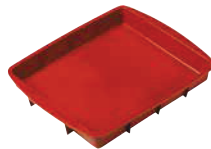
**FRT103**  
Ciambella / donut  
Ø mm 240×60 h  
~ 1685 ml



**FRT120**  
Plumcake  
mm 280×105×65 h  
~ 1660 ml



**FRT106L**  
Plumcake  
mm 240×105×65 h  
~ 1385 ml



**FRT077**  
Rettangolare /  
rectangular  
mm 280×240×40 h  
~ 2670 ml



**FRT052 •**  
Tonda cannellata /  
cannelle round  
Ø mm 280×30 h  
~ 1600 ml

• fino a esaurimento / until exhaustion



Stampi in silicone  
*Silicone moulds*

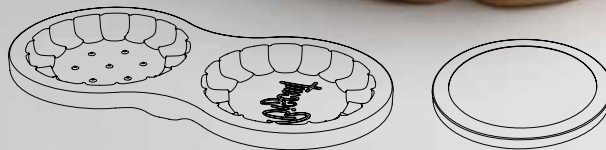
Stampi per torte  
*Cakes moulds*

Dalle forme classiche alle più  
moderne, sapranno valorizzare  
ogni produzione.

From the classic to the most  
modern shapes, they will enhance  
every production.



Scopri le ricette  
e guarda i video /  
Discover the recipes  
and watch  
the videos



**KE111S**  
Biscuit  
by Emmanuele Forcone

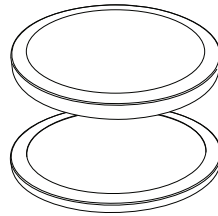
Torta / Cake  
Ø mm 160×52 h  
~ 920 ml

Stampi in silicone / Silicone moulds



Scopri le ricette  
e guarda i video /  
Discover the recipes  
and watch the videos

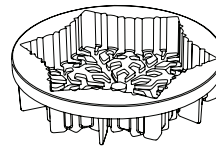
2



**KE106S**  
**Macaron**

Torta / Cake  
Ø mm 180×60 h  
~ 1000 ml

## Pavocake



**KE109**  
Fiocco di neve  
by Antonio Bachour

Ø mm 208×47 h  
~ 1100 ml



**KE102**  
Azteca  
by Fabrizio Fiorani

Ø mm 180×40 h  
~ 1000 ml

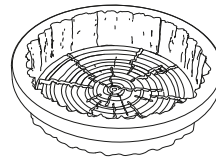


Scopri la ricetta e  
guarda il video  
sul canale Youtube di  
Pavoni Italia / Discover  
the recipe and watch  
the video on Pavoni  
Italia's Youtube channel

Stampi in silicone / Silicone moulds



Guarda il video  
sul canale Youtube  
di Pavoni Italia  
Watch the video on  
Pavoni Italia's Youtube  
channel

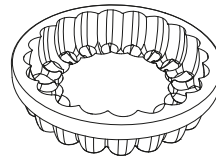


**KE100**  
Foresta  
by Emmanuele Forcone

Ø mm 185×45 h  
~ 1000 ml



Guarda il video  
sul canale Youtube  
di Pavoni Italia  
Watch the video on  
Pavoni Italia's Youtube  
channel



**KE101**  
Ondulation  
by Jérôme de Oliveira

Ø mm 180×45 h  
~ 1000 ml



Guarda il video  
sul canale Youtube  
di Pavoni Italia  
Watch the video on  
Pavoni Italia's Youtube  
channel

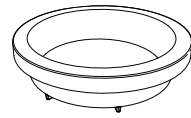


**KE104**  
Aura  
by Pierre Hermé  
Ø mm 150×40 h  
~ 690 ml



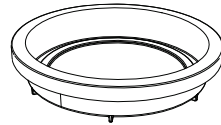
**KE105**  
Aura  
by Pierre Hermé  
Ø mm 200×40 h  
~ 1220 ml

Stampi in silicone / Silicone moulds



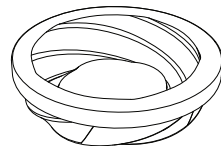
**KE089**  
Cylindra  
by Pierre Hermé

Ø mm 150×45 h  
~ 700 ml



**KE090**  
Cylindra  
by Pierre Hermé

Ø mm 200×45 h  
~ 1200 ml

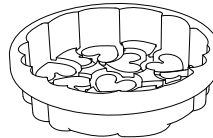


**KE103**  
Karma  
by Francesco Boccia

Ø mm 180×55 h  
~ 1000 ml



Guarda il video  
sul canale Youtube  
di Pavoni Italia  
Watch the video on  
Pavoni Italia's Youtube  
channel

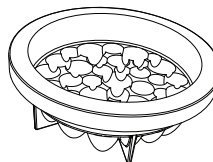


**KE099**  
Eros 2.0  
by Emmanuele Forcone

Ø mm 180×45 h  
~ 1000 ml



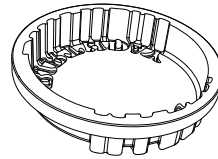
Guarda il video  
sul canale Youtube  
di Pavoni Italia  
Watch the video on  
Pavoni Italia's Youtube  
channel



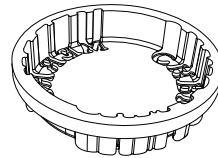
**KE094**  
Easter cake  
by Jérôme de Oliveira

Ø mm 160×65 h  
~ 940 ml

Stampi in silicone / Silicone moulds



KE096  
Happy Birthday  
Ø mm 190×45 h  
~ 1100 ml



KE097  
Merry Christmas  
Ø mm 190×45 h  
~ 1100 ml

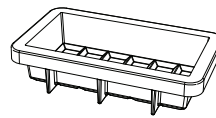
Pavoni Italia



Pasticceria / Pastry World

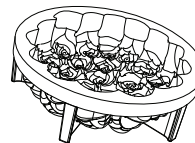


Guarda i video sul canale Youtube di Pavoni Italia / Watch the videos on Pavoni Italia's Youtube channel



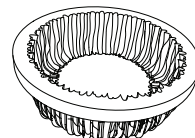
**KE095**  
Tablette  
by Cédric Grolet

mm 185×95×45 h  
~ 750 ml



**KE093**  
Bouquet de roses  
by Cédric Grolet

Ø mm 185×60 h  
~ 1100 ml



**KE087**  
Charlotte  
by Cédric Grolet

Ø mm 180×65 h  
~ 1200 ml

Stampi in silicone / Silicone moulds



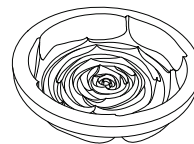
**KE086**  
Je t'aime  
by Cédric Grolet

mm 185×185×50 h  
~ 1000 ml



**KE082**  
Dentelle  
by Cédric Grolet

Ø mm 180×50 h  
~ 1000 ml

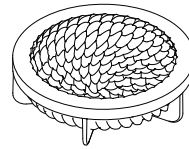
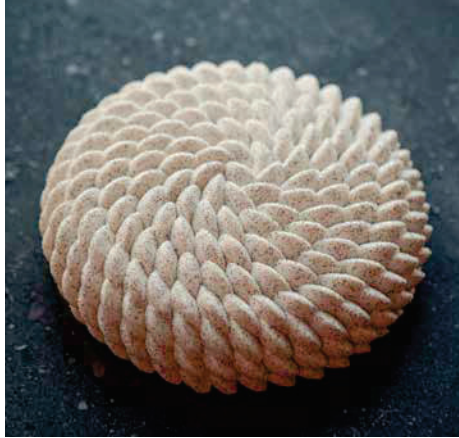


**KE080**  
La vie en rose  
by Cédric Grolet

Ø mm 180×45 h  
~ 960 ml

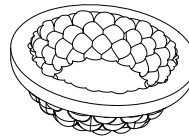
Pavoni Italia

Pasticceria / Pastry World



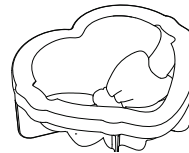
**KE074**  
Façon  
Saint-Honoré  
by Cédric Grolet

Ø mm 180×56 h  
~ 1000 ml



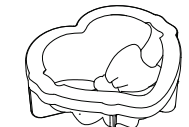
**KE088**  
Nuage  
by Cédric Grolet

Ø mm 180×65 h  
~ 1200 ml



**KE075**  
Cadeau  
by Emmanuele Forcone

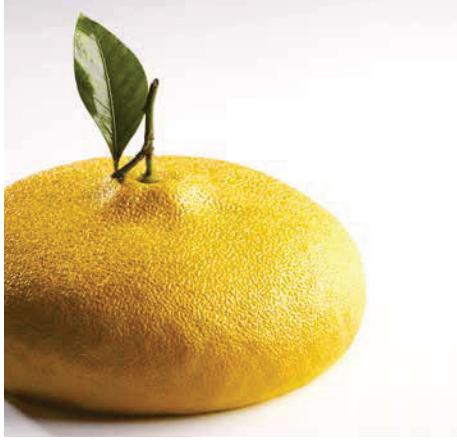
mm 180×162×67 h  
~ 1000 ml



**KE076**  
Mini Cadeau  
by Emmanuele Forcone

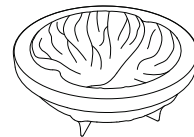
mm 148×134×58 h  
~ 600 ml

Stampi in silicone / Silicone moulds



**KE057**  
Citron  
by Cédric Grolet

Ø mm 180×70 h  
~ 1215 ml



**KE056**  
Marron  
by Cédric Grolet

Ø mm 180×71 h  
~ 1140 ml

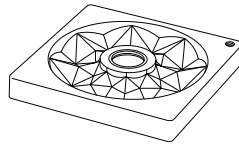


**KE055**  
Noisette  
by Cédric Grolet

Ø mm 180×70 h  
~ 1155 ml

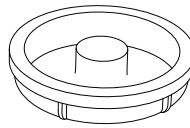
Pavoni Italia

Pasticceria / Pastry World

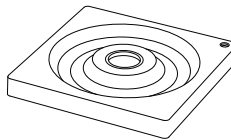


**KE071S**  
Louvre  
by Emmanuele Forcone

Top  
external Ø mm 170  
internal Ø mm 60  
mm 23 h  
~ 256 ml

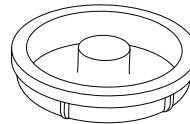


Base  
external Ø mm 180  
internal Ø mm 54  
mm 40 h  
~ 848 ml

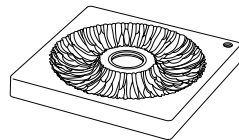


**KE069S**  
Hula  
by Emmanuele Forcone

Top  
external Ø mm 170  
internal Ø mm 65  
mm 21 h  
~ 294 ml

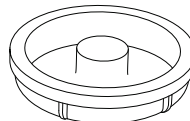


Base  
external Ø mm 180  
internal Ø mm 54  
mm 40 h  
~ 848 ml



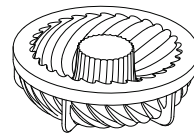
**KE070S**  
Corolla  
by Emmanuele Forcone

Top  
external Ø mm 171  
internal Ø mm 60  
mm 21 h  
~ 269 ml



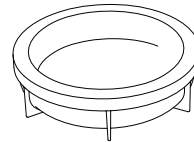
Base  
external Ø mm 180  
internal Ø mm 54  
mm 40 h  
~ 848 ml

Stampi in silicone / Silicone moulds



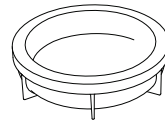
**KE062**  
Cyclone  
by Emmanuele Forcone

external Ø mm 180  
internal Ø mm 55  
mm 57 h  
~ 1036 ml



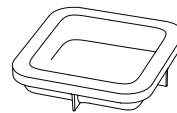
**KE024**  
Planet  
by Emmanuele Forcone

Ø mm 180×45 h  
~ 1000 ml



**KE052**  
Mini Planet  
by Emmanuele Forcone

Ø mm 145×40 h  
~ 600 ml



**KE043**  
Mars  
by Emmanuele Forcone

mm 165×165×40 h  
~ 1000 ml



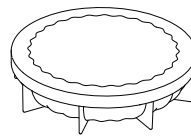
**KE051**  
Mini Mars  
by Emmanuele Forcone

mm 135×135×37 h  
~ 600 ml

Pavoni Italia

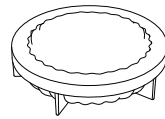


Pasticceria / Pastry World



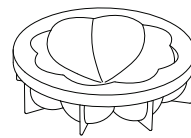
**KE013**  
Plissée  
by Emmanuele Forcone

Ø mm 180×47 h  
~ 1000 ml



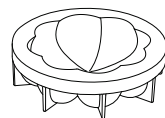
**KE053**  
Mini Plissée  
by Emmanuele Forcone

Ø mm 145×40 h  
~ 550 ml



**KE015**  
Bombée  
by Emmanuele Forcone

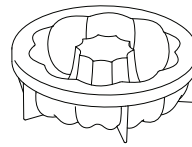
Ø mm 180×50 h  
~ 1000 ml



**KE054**  
Mini Bombée  
by Emmanuele Forcone

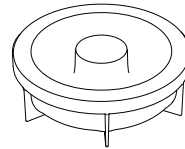
Ø mm 145×43 h  
~ 550 ml

Stampi in silicone / Silicone moulds



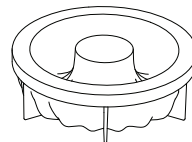
**KE018**  
**Queen**  
by Emmanuele Forcone

external Ø mm 180  
internal Ø mm 52  
mm 57 h  
~ 1000 ml



**KE032**  
**Galaxy**  
by Emmanuele Forcone

external Ø mm 175  
internal Ø mm 55  
mm 55 h  
~ 1000 ml



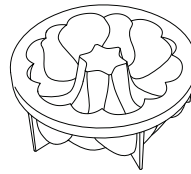
**KE019**  
**Royal**  
by Emmanuele Forcone

external Ø mm 180  
internal Ø mm 61  
mm 57 h  
~ 1000 ml

Pavoni Italia

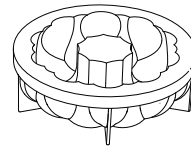


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**KE047**  
**Nevada**  
by Emmanuele Forcone

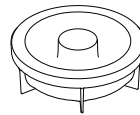
external Ø mm 180  
internal Ø mm 36  
mm 70 h  
~ 1150 ml



**KE036**  
**Singapore**

external Ø mm 180  
internal Ø mm 55  
mm 60 h  
~ 1000 ml

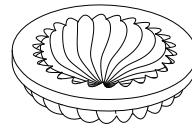
Gli stampi KE018, KE019, KE032,  
KE036 e KE047 sono abbinabili  
con inserimento KE020 /  
KE018, KE019, KE032, KE036  
and KE047 moulds can be combined  
with KE020 insert



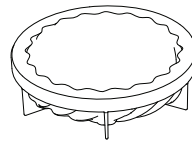
**KE020**

Ø est. mm 153  
Ø int. mm 78  
mm 44 h  
~ 520 ml

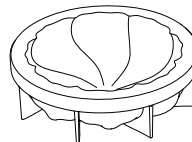
Stampi in silicone / Silicone moulds



**KE042**  
**Flip**  
by Emmanuele Forcone  
Ø mm 180×45 h  
~ 900 ml



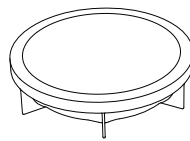
**KE027**  
**Caleidon**  
by Emmanuele Forcone  
Ø mm 180×45 h  
~ 1000 ml



**KE030**  
**Twister**  
by Emmanuele Forcone  
Ø mm 180×50 h  
~ 1000 ml

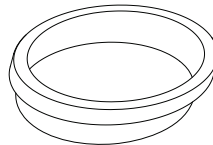
Pavoni Italia

Pasticceria / Pastry World



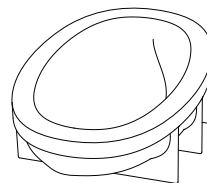
**KE025**  
Classic  
by Emmanuele Forcone

Ø mm 180×45 h  
~ 1000 ml



**KE026**  
Windy  
by Emmanuele Forcone

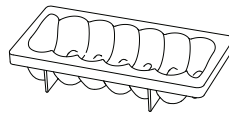
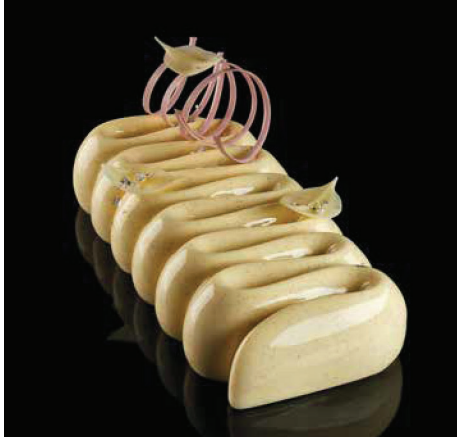
mm 195×180×45 h  
~ 1100 ml



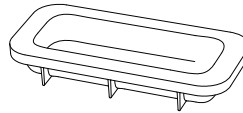
**KE028**  
Curvy  
by Emmanuele Forcone

mm 200×130×65 h  
~ 960 ml

Stampi in silicone / Silicone moulds



**KE039**  
Honore  
by Emmanuele Forcone  
mm 230×105×45 h  
~ 1000 ml



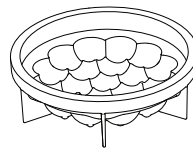
**KE044**  
Venus  
by Emmanuele Forcone  
mm 250×100×40 h  
~ 900 ml



**KE023**  
Pop  
by Emmanuele Forcone  
mm 162×162×46 h  
~ 1000 ml

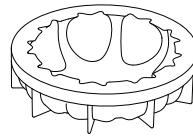
Pavoni Italia

Pasticceria / Pastry World



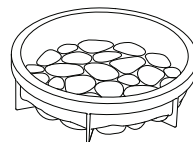
**KE029**  
Puffy  
by Emmanuele Forcone

Ø mm 180×55 h  
~ 1000 ml



**KE014**  
Petal  
by Emmanuele Forcone

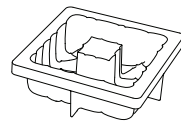
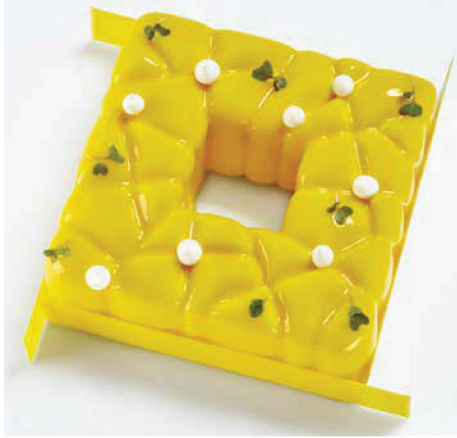
Ø mm 180×47 h  
~ 1000 ml



**KE038**  
Rocky  
by Emmanuele Forcone

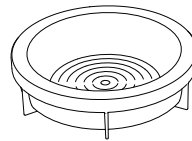
Ø mm 180×50 h  
~ 1050 ml

Stampi in silicone / Silicone moulds



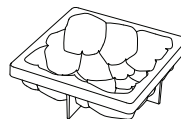
**KE037**  
Square  
by Emmanuele Forcone

external mm 150×150  
internal mm 45×45  
55 h  
~ 1000 ml



**KE031**  
Top  
by Emmanuele Forcone

Ø mm 180×45 h  
~ 900 ml

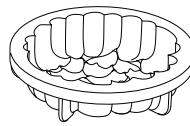


**KE050**  
Ametista  
by Emmanuele Forcone

mm 165×165×50 h  
~ 1000 ml

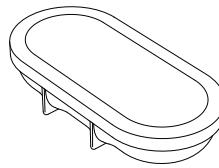
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Pasticceria / Pastry World



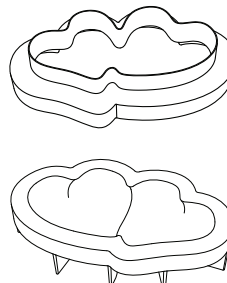
**KE068**  
Eros  
by Emmanuele Forcone

Ø mm 180×48 h  
~ 1022 ml



**KE034**  
Futura  
by Emmanuele Forcone

mm 230×100×45 h  
~ 850 ml

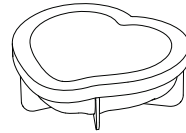


**KE049S**  
Beloved  
by Emmanuele Forcone

mm 250×140×60 h  
~ 1200 ml

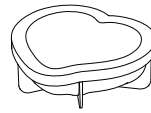
Coppapasta incluso /  
cutter included

Stampi in silicone / Silicone moulds



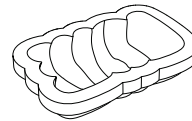
**KE016**  
Passion  
by Emmanuele Forcone

mm 175×165×58 h  
~ 960 ml



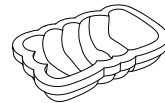
**KE017**  
Passion  
by Emmanuele Forcone

mm 150×140×50 h  
~ 600 ml



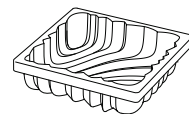
**KE060**  
Lovely  
by Antonio Bachour

mm 200×126×50 h  
~ 1000 ml



**KE061**  
Lovely  
by Antonio Bachour

mm 166×103×40 h  
~ 550 ml



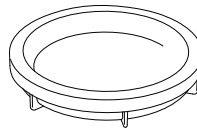
**KE065**  
Squeeze  
by Karim Bourgi

mm 164×164×47 h  
~ 1086 ml

Pavoni Italia

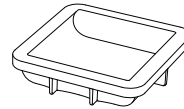


Pasticceria / Pastry World



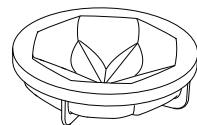
**KE058**  
Disco  
by Maurizio Santin

Ø mm 180×30 h  
~ 720 ml



**KE063**  
Jupiter

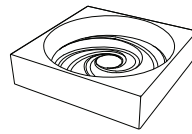
mm 167×158×40 h  
~ 1006 ml



**KE064**  
Sunny

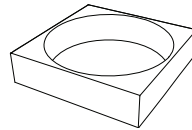
Ø mm 180×50 h  
~ 966 ml

Stampi in silicone / Silicone moulds



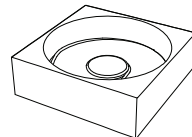
**KE001**

Ø mm 180×45 h  
~ 900 ml



**KE002**

Ø mm 180×45 h  
~ 1150 ml

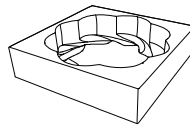


**KE003**

Ø mm 180×60 h  
~ 1140 ml

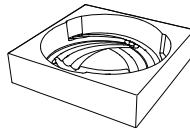
Pavoni Italia

Pasticceria / Pastry World



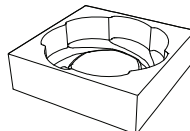
KE004

Ø mm 180×45 h  
~ 920 ml



KE005

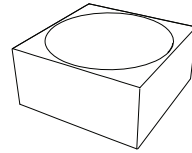
Ø mm 180×45 h  
~ 1000 ml



KE006

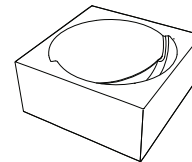
Ø mm 180×55 h  
~ 1150 ml

Stampi in silicone / Silicone moulds



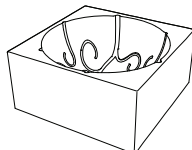
KE007

Ø mm 180×90 h  
~ 1527 ml



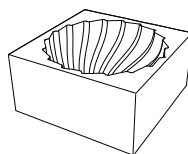
KE008

Ø mm 180×90 h  
~ 1330 ml



KE009

Ø mm 180×90 h  
~ 1540 ml



KE010

Ø mm 180×90 h  
~ 1440 ml

## How to use



1. Riempi lo stampo con le tue preparazioni
2. Smodella con attenzione partendo dagli angoli
3. Completa lo smodellaggio dopo aver appoggiato la torta su di una superficie piana.

1. Fill the mould with your own mixtures
2. Carefully remove the cake from the mould by the corners
3. Remove completely from the mould after placing the cake on a flat surface.

Stampi in silicone / Silicone moulds

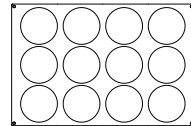
## Stampi inserti per torte / Moulds for insert

Un utile aiuto per la realizzazione di inserti di  
differente tipologia destinati alle tue torte.  
Diversi formati, da 120 a 180 mm. /  
A useful aid for creating inserts of different types  
for your cakes. Various sizes, from 120 to 180 mm.



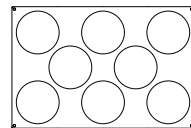
### Pavoflex 600×400 mm

Utilizzabili anche come stampi per torte. /  
They can be used also as cake moulds.



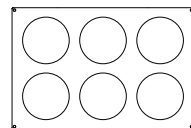
**PX077**

Ø mm 120×30 h  
12 impronte / indents



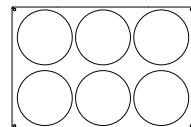
**PX076**

Ø mm 140×30 h  
8 impronte / indents



**PX061**

Ø mm 160×30 h  
6 impronte / indents



**PX075**

Ø mm 180×30 h  
6 impronte / indents



Stampi in silicone  
*Silicone moulds*

Stampi per tronchetti  
*Logs moulds*

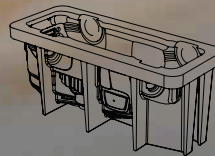
Tanti stampi per una produzione di tronchetti originale da usare per tutte le ricorrenze e di facile interpretazione.

Many moulds for an original logs production to be used for all occasions and easy to customize.

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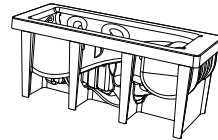
## Pavocake



KE110  
Noël

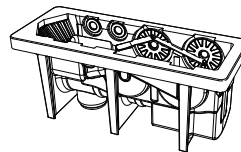
mm 250×87×111 h  
~ 1340 ml

Stampi in silicone / Silicone moulds



KE098  
Wish

mm 250×80×110 h  
~ 1350 ml

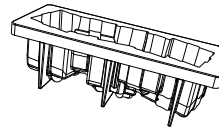


KE085  
Express log

mm 250×88×106 h  
~ 1435 ml

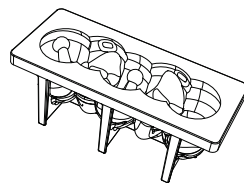
Pavoni Italia

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KE091  
For you

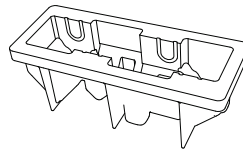
mm 250×85×85 h  
~ 1100 ml



KE084  
Santa log

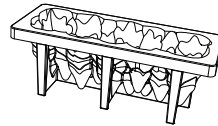
mm 254×103×100 h  
~ 1300 ml

Stampi in silicone / Silicone moulds



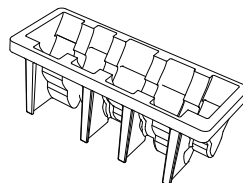
**KE078**  
Chalet

mm 250×83×90 h  
~ 1230 ml



**KE092**  
Snow tree

mm 250×90×95 h  
~ 1100 ml

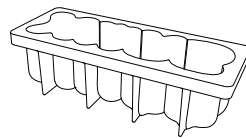


**KE077**  
Forest

mm 250×97×95 h  
~ 1065 ml

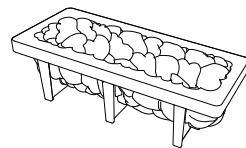
Pavoni Italia

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KE079  
Xmas

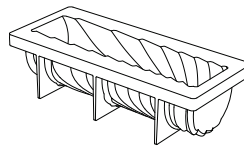
mm 250×80×75 h  
~ 1260 ml



KE083  
Eros

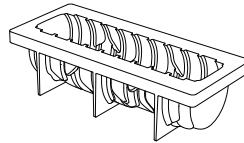
mm 250×93×74 h  
~ 1250 ml

Stampi in silicone / Silicone moulds



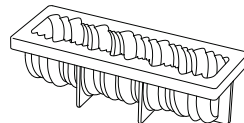
**KE072**  
Comet

mm 250×88×73 h  
~ 1230 ml



**KE073**  
Skyline

mm 250×88×73 h  
~ 1240 ml

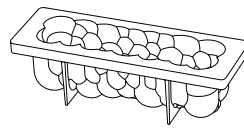


**KE066**  
Sequoia

mm 250×92×74 h  
~ 1186 ml

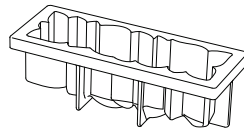
Pavoni Italia

Pasticceria / Pastry World



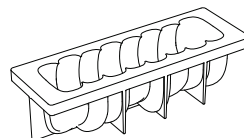
**KE041**  
Atomic  
by Emmanuele Forcone

mm 250×80×80 h  
~ 1200 ml



**KE067**  
Acanto

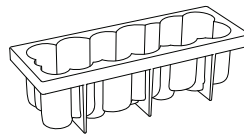
mm 251×83×79 h  
~ 1250 ml



**KE033**  
Bilbao  
by Emmanuele Forcone

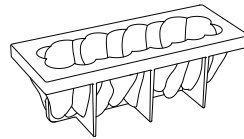
mm 250×85×75 h  
~ 1150 ml

Stampi in silicone / Silicone moulds



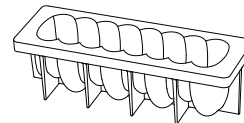
**KE045**  
Coin  
by Karim Bourgi

mm 250×80×77 h  
~ 1200 ml



**KE046**  
Anemone

mm 250×90×85 h  
~ 1050 ml



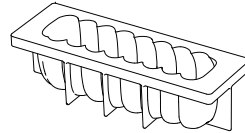
**KE040**  
Canyon  
by Emmanuele Forcone

mm 250×85×80 h  
~ 1150 ml

Pavoni Italia

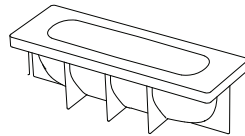


Pasticceria / Pastry World



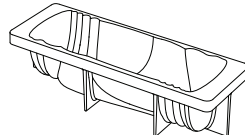
**KE022**  
Crème  
by Emmanuele Forcone

mm 250×84×75 h  
~ 1000 ml



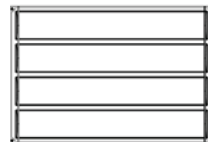
**KE021**  
Sublime  
by Emmanuele Forcone

mm 250×80×80 h  
~ 1000 ml



**KE035**  
Lady  
by Emmanuele Forcone

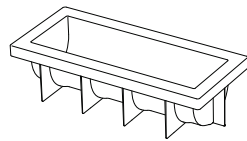
mm 250×90×75 h  
~ 1150 ml



**PX059**  
Tronchetto

mm 560×80×63 h  
~ 2376 ml  
4 impronte / indents

Stampi in silicone / Silicone moulds

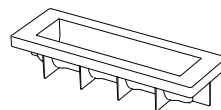
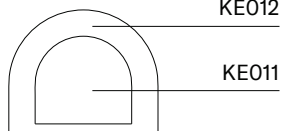


KE012  
Bûche

mm 250×85×70 h  
~ 1240 ml

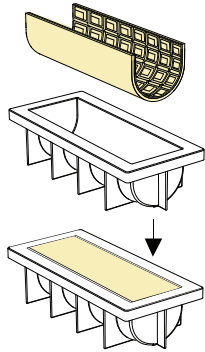
Stampi inserto /  
Insert Mould

Lo stampo perfetto per creare inserti adatti a tutti  
i tronchetti Pavocake. /  
The perfect mould for creating inserts suitable  
for all Pavocake logs.



KE011

mm 230×55×50 h  
~ 540 ml



## Texture per tronchetti / Logs Texture

Rendi il tuo tronchetto una creazione davvero unica!  
Con le texture in silicone Pavoni Italia, otterrai una  
decorazione veloce e di grande effetto.

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



Utilizzabili con /  
to be used with KE012

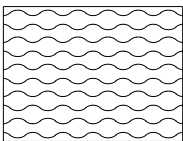
TX01  
Cabosse

mm 250x180



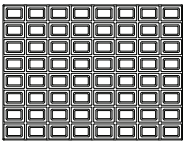
TX02  
Sauvage

mm 250x180



TX03  
Rollé

mm 250x180



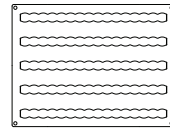
TX04  
Chocolat

mm 250x180

Stampi in silicone / Silicone moulds

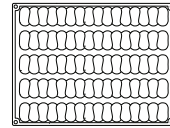
## Tronchetti Porzionabili / Portionable Logs

Pavoflex 400×300 mm



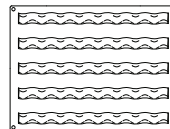
**PX4310**  
**Soft**

mm 360×43×38 h  
~ 360 ml  
5 impronte / indents



**PX4319**  
**Dada**

mm 360×42×37 h  
~ 420 ml  
5 impronte / indents



**PX4311**  
**Volupté**

mm 360×41×37 h  
~ 360 ml  
5 impronte / indents

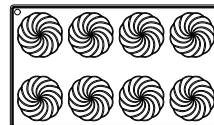


Stampi in silicone  
*Silicone moulds*

Stampi per top  
*Top moulds*

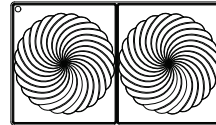
Opere d'arte da appoggiare su tart,  
torte, monoporzioni o da proporre al  
piatto.

Piece of art to put on tarts, cakes,  
single portions or to create plated  
desserts.

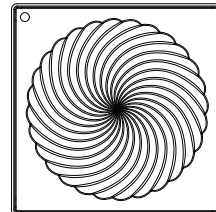


TOP28  
Twirl  
by Emmanuele Forcone  
Ø mm 60x8 h  
~ 18 ml  
8 impronte / indents

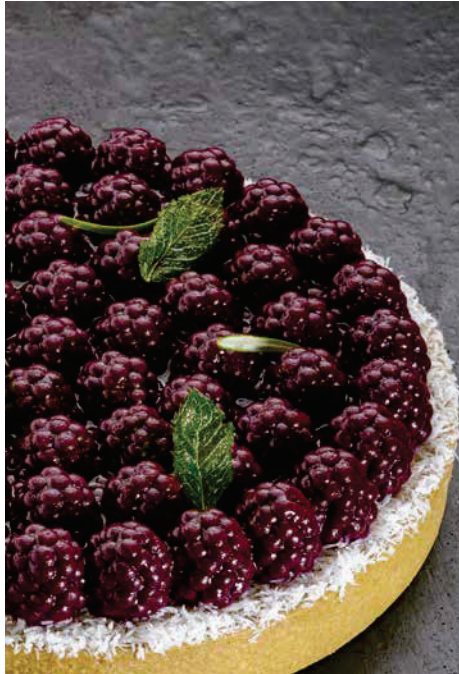
Stampi in silicone / Silicone moulds



**TOP29**  
Twirl  
by Emmanuele Forcone  
Ø mm 140×10 h  
~ 120 ml  
2 impronte / indents



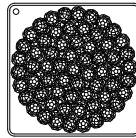
**TOP30**  
Twirl  
by Emmanuele Forcone  
Ø mm 160×10 h  
~ 160 ml  
1 impronta / indent



**TOP24**  
Raven  
by Stefano Laghi &  
Sebastiano Caridi

dim stampo / mould  
mm 190×190×23 h  
Ø mm 180×17 h  
~ 295 ml  
1 impronta / indent

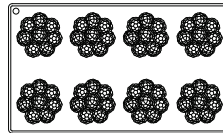
Abbinabile a fasce inox  
microforate, stampi  
monouso Voilà e stampo  
in silicone Pavoflex  
PX075 / Combined  
with micro-perforated  
stainless steel bands,  
Voilà disposable moulds  
and Pavoflex silicone  
mould PX075



**TOP20**  
Mini Raven  
by Stefano Laghi &  
Sebastiano Caridi

dim stampo / mould  
mm 300×175×24 h  
Ø mm 60×23 h  
~ 40 ml  
8 impronte / indents

Abbinabile a fasce inox  
microforate, stampi  
monouso Voilà VL65  
e stampo in silicone  
Pavoflex PX078 /  
Combined with  
micro-perforated  
stainless steel bands,  
Voilà disposable moulds  
VL65 and Pavoflex  
silicone mould PX078



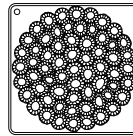
Stampi in silicone / Silicone moulds



**TOP27**  
**Scarlet**  
by Stefano Laghi &  
Sebastiano Caridi

dim stampo / mould  
mm 190×190×28 h  
Ø mm 180×26 h  
~ 440 ml  
1 impronta / indent

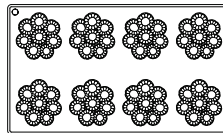
Abbinabile a fasce inox  
microforate, stampi  
monouso Voilà e stampo  
in silicone Pavoflex  
PX075 / Combined  
with micro-perforated  
stainless steel bands,  
Voilà disposable moulds  
and Pavoflex silicone  
mould PX075



**TOP23**  
**Mini Scarlet**  
by Stefano Laghi &  
Sebastiano Caridi

dim stampo / mould  
mm 300×175×22 h  
Ø mm 62×21 h  
~ 38 ml  
8 impronte / indents

Abbinabile a fasce inox  
microforate, stampi  
monouso Voilà VL65  
e stampo in silicone  
Pavoflex PX078 /  
Combined with  
micro-perforated  
stainless steel bands,  
Voilà disposable moulds  
VL65 and Pavoflex  
silicone mould PX078

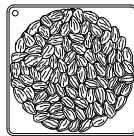




**TOP26**  
Almonds  
by Stefano Laghi &  
Sebastiano Caridi

dim stampo / mould mm  
190×190×19 h  
Ø mm 180×17 h  
~ 295 ml  
1 impronta / indent

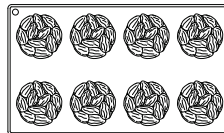
Abbinabile a fasce inox  
microforate, stampi  
monouso Voilà e stampo  
in silicone Pavoflex  
PX075 / Combined  
with micro-perforated  
stainless steel bands,  
Voilà disposable moulds  
and Pavoflex silicone  
mould PX075



**TOP22**  
Mini Almonds  
by Stefano Laghi &  
Sebastiano Caridi

dim stampo / mould  
mm 300×175×15 h  
Ø mm 60×14 h  
~ 28 ml  
8 impronte / indents

Abbinabile a fasce inox  
microforate, stampi  
monouso Voilà VL65  
e stampo in silicone  
Pavoflex PX078 /  
Combined with  
micro-perforated  
stainless steel bands,  
Voilà disposable moulds  
VL65 and Pavoflex  
silicone mould PX078



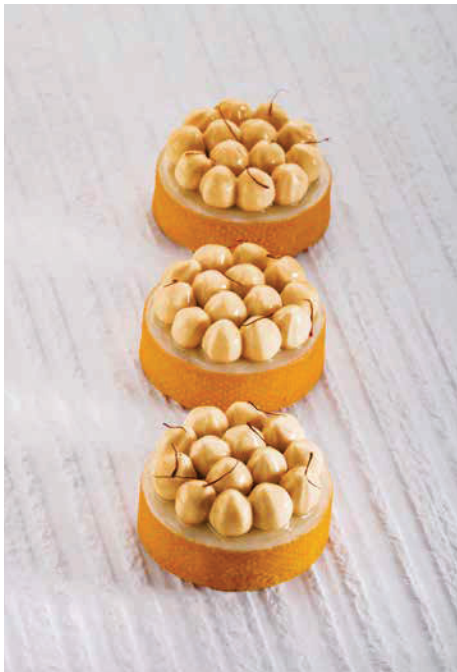
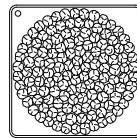
Stampi in silicone / Silicone moulds



**TOP25**  
Hazel  
by Stefano Laghi &  
Sebastiano Caridi

dim stampo / mould  
mm 190×190×20 h  
Ø mm 180×18 h  
~ 267 ml  
1 impronta / indent

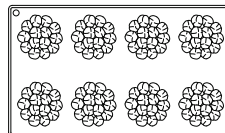
Abbinabile a fasce inox  
microforate, stampi  
monouso Voilà e stampo  
in silicone Pavoflex  
PX075 / Combined  
with micro-perforated  
stainless steel bands,  
Voilà disposable moulds  
and Pavoflex silicone  
mould PX075



**TOP21**  
Mini Hazel  
by Stefano Laghi &  
Sebastiano Caridi

dim stampo / mould mm  
300×175×19 h  
Ø mm 60×18 h  
~ 30 ml  
8 impronte / indents

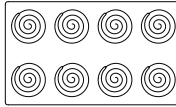
Abbinabile a fasce inox  
microforate, stampi  
monouso Voilà VL65  
e stampo in silicone  
Pavoflex PX078 /  
Combined with  
micro-perforated  
stainless steel bands,  
Voilà disposable moulds  
VL65 and Pavoflex  
silicone mould PX078





**TOP07**  
Ipnosi  
by Emmanuele Forcone

Dim stampo / mould  
mm 300x175  
Ø mm 60x10 h  
~ 30 ml

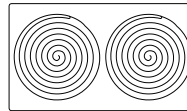


Abbinabile a / can be  
combined with PX078



**TOP05**  
Ipnosi  
by Emmanuele Forcone

Dim stampo / mould  
mm 300x175  
Ø mm 140x10 h  
~ 125 ml

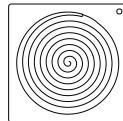


Abbinabile a fasce  
microforate e a KE024 /  
Can be combined  
with micro-perforated  
stainless steel bands  
and KE024



**TOP06**  
Ipnosi  
by Emmanuele Forcone

Dim stampo / mould  
mm 190x190  
Ø mm 160x10 h  
~ 185 ml

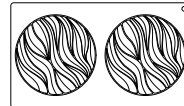


Abbinabile a fasce  
microforate e a KE024 /  
Can be combined  
with micro-perforated  
stainless steel bands  
and KE024



Guarda il video dedicato ai Top  
by Emmanuele Forcone sul canale  
Youtube di Pavoni Italia / Watch the  
video Top by Emmanuele Forcone on  
the Pavoni Italia's Youtube channel

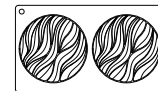
Stampi in silicone / Silicone moulds



**TOP08**  
River  
by Emmanuele Forcone

Dim stampo / mould mm  
300x175  
Ø mm 135x15 h  
~ 110 ml

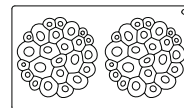
Abbinabile a fasce  
microforate e a KE024 /  
Can be combined  
with micro-perforated  
stainless steel bands  
and KE024



**TOP11**  
Mini River  
by Emmanuele Forcone

Dim stampo / mould mm  
240x140  
Ø mm 110x12 h  
~ 58 ml

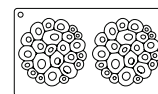
Abbinabile a fasce  
microforate e a KE052 /  
Can be combined  
with micro-perforated  
stainless steel bands  
and KE052



**TOP09**  
Coral  
by Emmanuele Forcone

dim stampo / mould  
mm 300x175  
Ø mm 135x15 h  
~ 90 ml

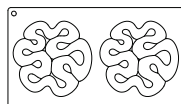
Abbinabile a fasce  
microforate e a KE024 /  
Can be combined  
with micro-perforated  
stainless steel  
bands and KE024



**TOP10**  
Mini Coral  
by Emmanuele Forcone

dim stampo / mould  
mm 240x140  
Ø mm 110x10 h  
~ 45 ml

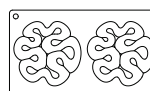
Abbinabile a fasce  
microforate e a KE052 /  
Can be combined  
with micro-perforated  
stainless steel bands  
and KE052



**TOP15**  
Jelly  
by Emmanuele Forcone

dim stampo / mould  
mm 300×175  
Ø mm 135×14 h  
~ 90 ml

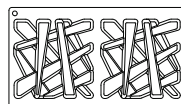
Abbinabile a fasce  
microforate e a KE024 /  
Can be combined with  
micro-perforated  
stainless steel bands  
and KE024



**TOP16**  
Mini Jelly  
by Emmanuele Forcone

dim stampo / mould  
mm 240×140  
Ø mm 110×11 h  
~ 50 ml

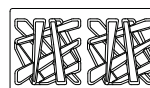
Abbinabile a fasce  
microforate e a KE052 /  
can be combined with  
micro-perforated  
stainless steel bands  
and KE052



**TOP13**  
Shanghai  
by Emmanuele Forcone

dim stampo / mould  
mm 300×175  
mm 135×135×10 h  
~ 88 ml

Abbinabile a fasce  
microforate e a KE043 /  
Can be combined  
with micro-perforated  
stainless steel bands  
and KE043

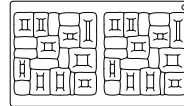


**TOP14**  
Mini Shanghai  
by Emmanuele Forcone

dim stampo / mould  
mm 240×140  
mm 107×107×8 h  
~ 45 ml

Abbinabile a fasce  
microforate e a KE051 /  
Can be combined  
with micro-perforated  
stainless steel bands  
and KE051

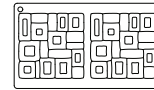
Stampi in silicone / Silicone moulds



**TOP01**  
Maya  
by Emmanuele Forcone

dim stampo / mould  
mm 300×175  
mm 135×135×7 h  
~ 90 ml

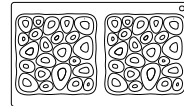
Abbinabile a fasce  
microforate e a KE043 /  
can be combined with  
micro-perforated  
stainless steel bands  
and KE043



**TOP12**  
Mini Maya  
by Emmanuele Forcone

dim stampo / mould  
mm 240×140  
mm 107×107×7 h  
~ 58 ml

Abbinabile a fasce  
microforate e a KE051 /  
Can be combined  
with micro-perforated  
stainless steel bands  
and KE051



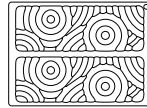
**TOP02**  
Sponge  
by Emmanuele Forcone

dim stampo / mould  
mm 300×175  
mm 135×135×10 h  
~ 80 ml

Abbinabile a fasce  
microforate e a KE043 /  
Can be combined  
with micro-perforated  
stainless steel bands  
and KE043

Pavoni Italia

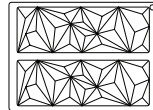
Pasticceria / Pastry World



**TOP04**  
Circle  
by Emmanuele Forcone

dim stampo / mould  
mm 240×175  
mm 210×70×9 h  
~ 90 ml

Abbinabile a fasce  
microforate e a KE044 /  
Can be combined  
with micro-perforated  
stainless steel bands  
and KE044



**TOP03**  
Iceberg  
by Emmanuele Forcone

dim stampo / mould  
mm 240×175  
mm 210×70×14 h  
~ 100 ml

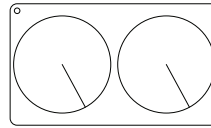
Abbinabile a fasce  
microforate e a KE044 /  
can be combined  
with micro-perforated  
stainless steel bands  
and KE044

Stampi in silicone / Silicone moulds



**TOP17**  
Frisbee  
by Gianluca Fusto

Dim stampo / mould mm  
300x175  
Ø mm 140x33 h  
~ 285 ml

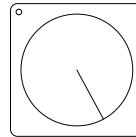


Abbinabile alla fasce  
tonde microforate / can  
be combined with the  
micro-perforated round  
bands



**TOP18**  
Frisbee  
by Gianluca Fusto

dim stampo / mould  
mm 190x190  
Ø mm 160x37 h  
~ 414 ml

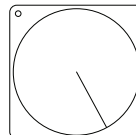


Abbinabile alla fasce  
tonde microforate / can  
be combined with the  
micro-perforated round  
bands



**TOP19**  
Frisbee  
by Gianluca Fusto

dim stampo / mould  
mm 190x190  
Ø mm 180x40 h  
~ 572 ml



Abbinabile alla fasce  
tonde microforate / can  
be combined with the  
micro-perforated round  
bands



Stampi in silicone  
*Silicone moulds*

Tappetini per decorazioni  
*Decoration mats*

Stampi versatili da utilizzare con preparazioni dolci e salate, cioccolato o pasta sigaretta. Trame leggere che sapranno valorizzare ogni creazione.

Versatile moulds to be used with sweet and savory preparations, simple chocolate or "pâte à cigarette". Light textures that will enhance every creation.

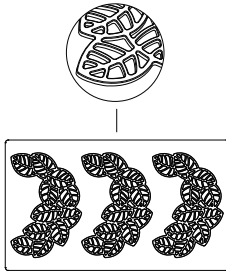
# Pavodecor 300×175 mm

## Leaves

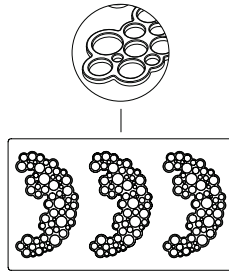
## Circles

## Hearts

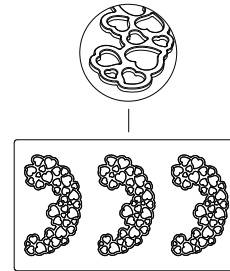
Utilizzo consigliato: decorazione per torte / Suggested use: for cake decoration



PR001

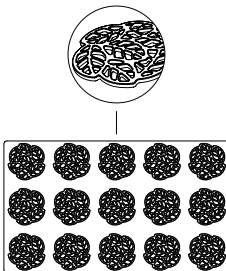


PR004

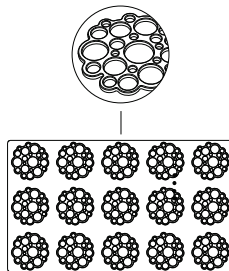


PR007

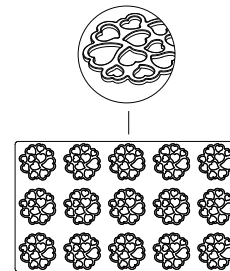
Utilizzo consigliato: decorazione per monoporzioni / Suggested use: for single portions decoration



PR002

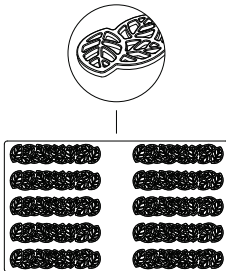


PR005

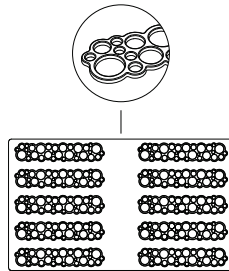


PR008

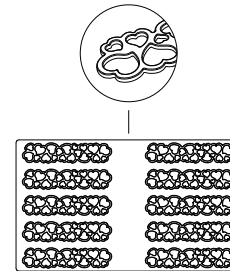
Utilizzo consigliato: decorazione per éclair / Suggested use: for éclair decoration



PR003

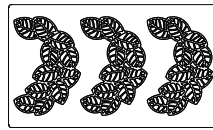


PR006



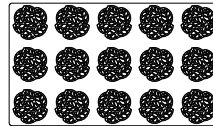
PR009

Stampi in silicone / Silicone moulds



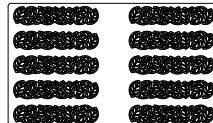
PR001  
Leaves 1

mm 141×100×2 h  
3 impronte / indents



PR002  
Leaves 2

Ø mm 50×2 h  
15 impronte / indents

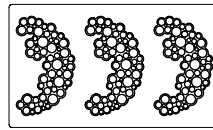


PR003  
Leaves 3

mm 120×26×2 h  
10 impronte / indents

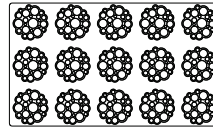
Pavoni Italia

Pasticceria / Pastry World



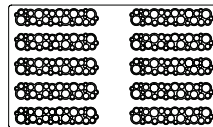
PR004  
Circles 1

mm 142×84×2 h  
3 impronte / indents



PR005  
Circles 2

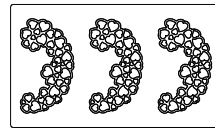
Ø mm 50×2 h  
15 impronte / indents



PR006  
Circles 3

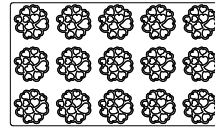
mm 120×25×2 h  
10 impronte / indents

Stampi in silicone / Silicone moulds



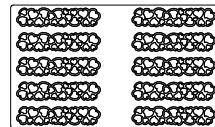
PR007  
Hearts 1

mm 137x76x2 h  
3 impronte / indents



PR008  
Hearts 2

Ø mm 50x2 h  
15 impronte / indents



PR009  
Hearts 3

mm 120x27x2 h  
10 impronte / indents



Stampi in silicone  
*Silicone moulds*

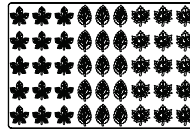
## Gourmand Inspiration

Ogni creazione dolce può essere  
valorizzata dai nostri stampi  
Gourmand.

Every sweet creation can be  
emphasised by our Gourmand  
moulds.

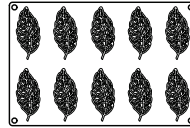
Pavoni Italia

Pasticceria / Pastry World



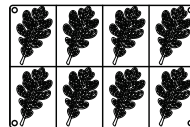
GG077  
Foliage Frame  
by Paolo Griffa

Ø mm 32×2 h  
15 + 15 + 15 impronte /  
indents



GG028  
Plume  
by Paolo Griffa

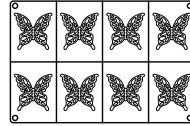
mm max 84×38×2 h  
10 impronte / indents



GG048  
Oak tree  
by Paolo Griffa

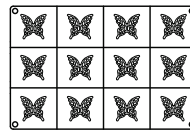
mm 98×53×2 h  
8 impronte / indents

Stampi in silicone / Silicone moulds



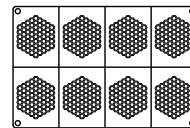
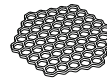
**GG050**  
Mariposa L  
by Paolo Griffa

mm 60×58×2 h  
8 impronte / indents



**GG051**  
Mariposa S  
by Paolo Griffa

mm 40×39×2 h  
12 impronte / indents



**GG047**  
Honeycomb  
by Paolo Griffa

mm 67,5×60,5×2 h  
8 impronte / indents



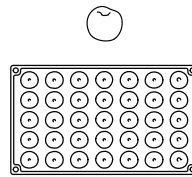
**GG024**  
Mandarin  
by Felix Lo Basso

mm max 38×22×15 h  
~ 5 ml  
30 impronte / indents

Pavoni Italia

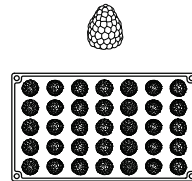


Pasticceria / Pastry World



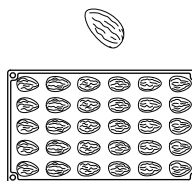
**GG016**  
Cherry  
by Felix Lo Basso

mm max Ø 26×12 h  
~ 8 ml  
35 impronte / indents



**GG017**  
Berry  
by Felix Lo Basso

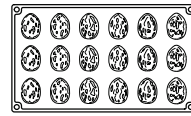
mm max Ø 24×27 h  
~ 7 ml  
35 impronte / indents



**GG013**  
Almond  
by Felix Lo Basso

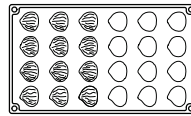
mm max 34×21×11 h  
~ 4 ml  
30 impronte / indents

Stampi in silicone / Silicone moulds



**GG015**  
Nutshell  
by Felix Lo Basso

mm max 38×28×16 h  
~ 8 ml  
18 impronte / indents



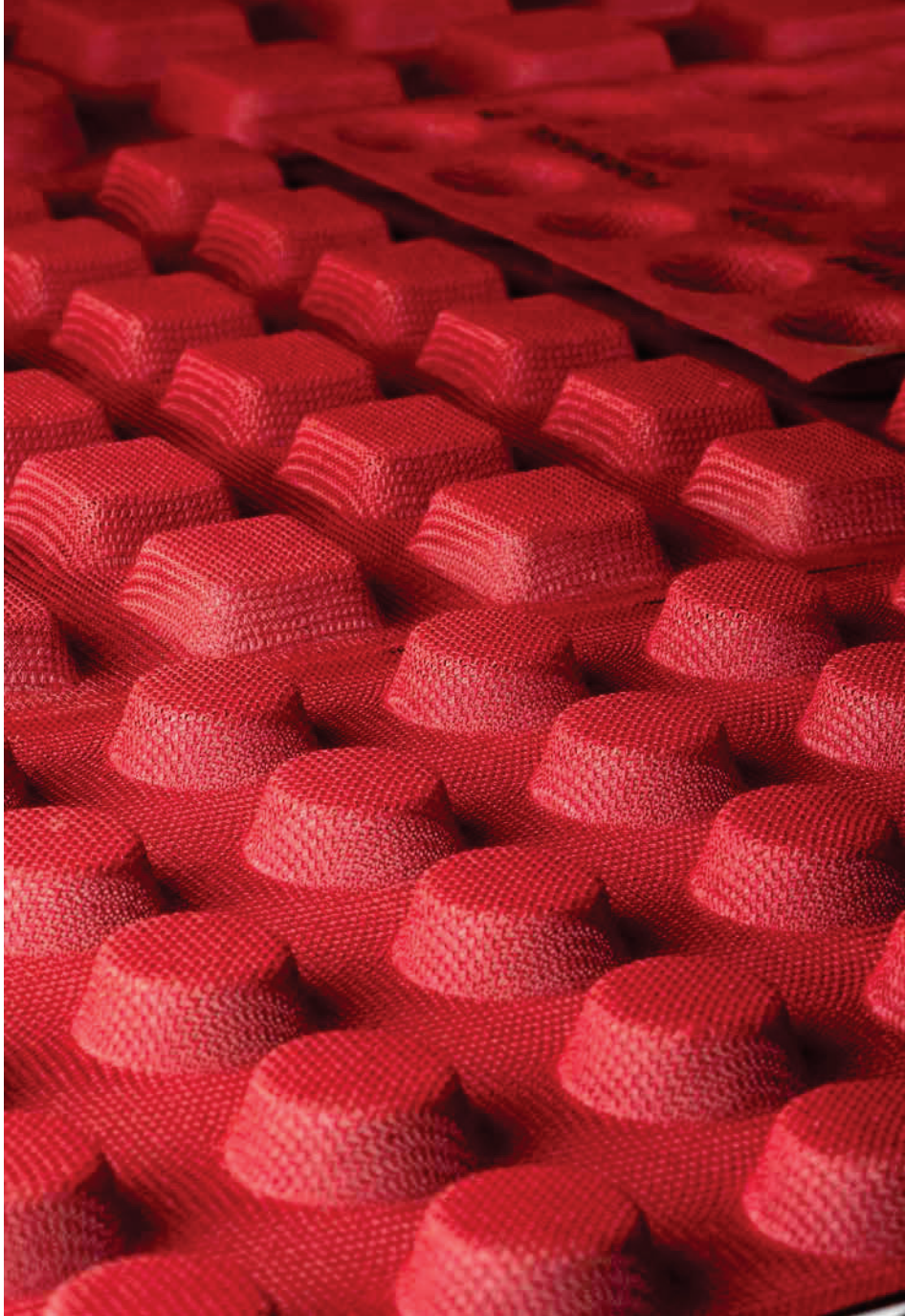
**GG011**  
Chestnut  
by Felix Lo Basso

mm max 31×27×16 h  
~ 6 ml  
24 impronte / indents



**GG014**  
Peanut  
by Felix Lo Basso

mm max 47×19×16 h  
~ 7 ml  
24 impronte / indents



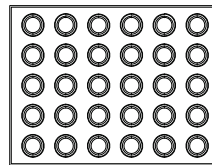
Stampi in silicone  
*Silicone moulds*

## Formasil

Flessibili, multiuso, creativi. I tappetini microforati formasil consentono di creare prodotti da forno con un corretto sviluppo della lievitazione e forme sempre perfette.

Flexible, multipurpose and creative. The formasil micro-perforated mats allow professionals to bake goods with a perfect rise and shape.

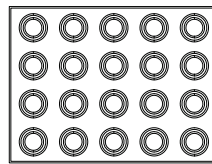
Formasil 400×300 mm



**FF4306**

Ø sup mm 40  
Ø inf mm 32  
mm 16 h  
~ 16 ml

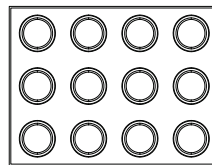
30 impronte / indents



**FF4301**

Ø sup mm 48  
Ø inf mm 36  
mm 16 h  
~ 22 ml

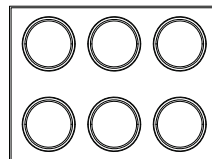
20 impronte / indents



**FF4308**

Ø sup mm 65  
Ø inf mm 55  
mm 20 h  
~ 57 ml

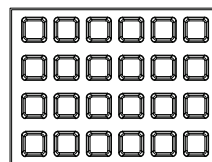
12 impronte / indents



**FF4311**

Ø sup mm 100  
Ø inf mm 90  
mm 20 h  
~ 140 ml

6 impronte / indents



**FF4303**

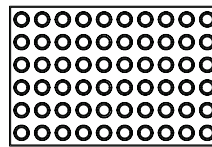
sup dim mm 45×45  
inf dim mm 37×37  
mm 16 h  
~ 27 ml

24 impronte / indents

Stampi in silicone / Silicone moulds



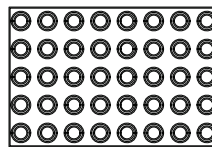
## Formasil 600×400 mm



FF06

Ø sup mm 40  
Ø inf mm 32  
mm 16 h  
~ 16 ml

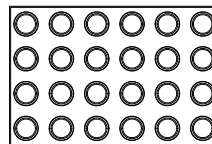
60 impronte / indents



FF01

Ø sup mm 48  
Ø inf mm 36  
mm 16 h  
~ 22 ml

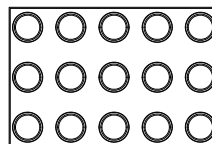
40 impronte / indents



FF08

Ø sup mm 65  
Ø inf mm 55  
mm 20 h  
~ 57 ml

24 impronte / indents

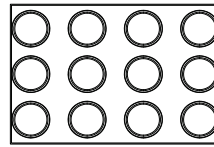


FF09

Ø sup mm 80  
Ø inf mm 70  
mm 20 h  
~ 88 ml

15 impronte / indents

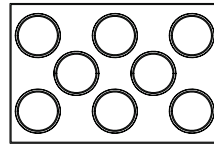
Stampi in silicone / Silicone moulds



**FF11**

Ø sup mm 100  
Ø inf mm 90  
mm 20 h  
~ 140 ml

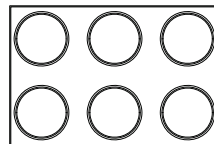
12 impronte / indents



**FF10**

Ø sup mm 120  
Ø inf mm 110  
mm 30 h  
~ 332 ml

8 impronte / indents



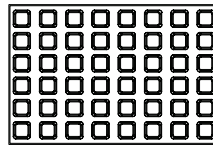
**FF12**

Ø sup mm 150  
Ø inf mm 140  
mm 30 h  
~ 495 ml

6 impronte / indents

Pavoni Italia

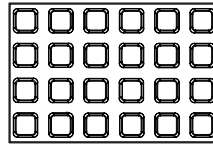
Pasticceria / Pastry World



FF03

sup dim mm 45×45  
inf dim mm 37×37  
mm 16 h  
~ 27 ml

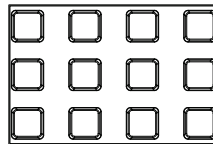
48 impronte / indents



FF04

sup dim mm 65×65  
inf dim mm 55×55  
mm 20 h  
~ 71 ml

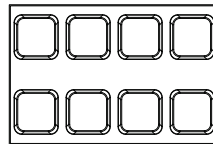
24 impronte / indents



FF02

sup dim mm 85×85  
inf dim mm 75×75  
mm 20 h  
~ 127 ml

12 impronte / indents



FF05

sup dim mm 120×120  
inf dim mm 106×106  
mm 30 h  
~ 374 ml

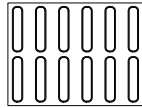
8 impronte / indents

Stampi in silicone / Silicone moulds

## Formasil Éclair

Tappetini in silicone microforato e antiaderente con impronte per éclair. I microfori facilitano la distribuzione ottimale del calore e permettono all'impasto di aggrapparsi per uno sviluppo in altezza e una perfetta cottura del prodotto. Le sagome sul tappetino costituiscono un'utile guida per un utilizzo ideale. /

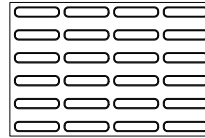
Micro-perforated and non-stick silicone mats with éclair indents. The micro/perforations facilitate the optimal distribution of heat and allow the dough to grip on for optimal rising and the perfect baking of the product. The outlines on the mat provide a useful guide for ideal use.



FF4313

mm 125×25×5 h  
12 impronte / indents

Dim. stampo / mould  
mm 400×300



FF13

mm 125×25×5 h  
24 impronte / indents

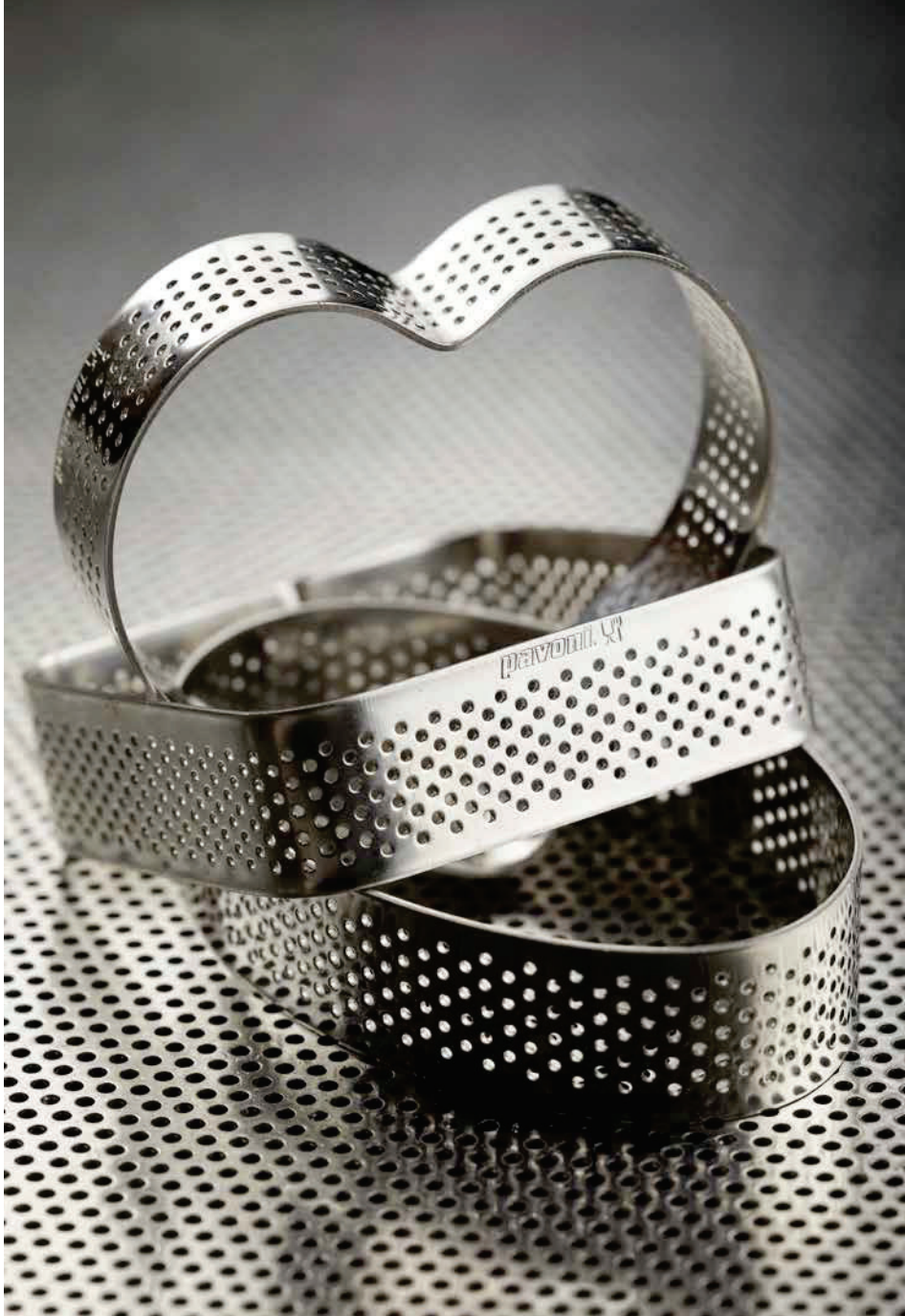
Dim. stampo / mould  
mm 600×400

### How to use

1. Appoggia il tappetino Formasil Éclair su una teglia microforata
2. Riempi le impronte con il preparato aiutandoti con un sac à poche
3. Metti in forno per una cottura e sviluppo in altezza perfetti del preparato.

1. Place the Éclair Formasil mat on a micro-perforated baking tray
2. Fill the indents with your mixture with a piping bag
3. Place in the oven for the perfect rising and baking of your creation.





Fasce inox  
*Stainless steel bands*

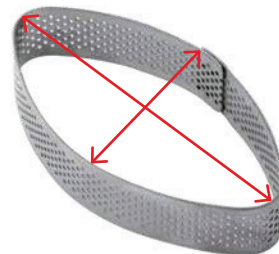
Fasce inox microforate  
*Micro-perforated stainless steel bands*

Stampi Inox microforati che garantiscono una cottura omogenea e sformatura facile. Tante misure, altezze, forme e utilizzi. Fasce per crostate e fasce per lievitati e Viennoiserie.

Micro-perforated stainless steel moulds that guarantee even cooking and easy demoulding. Many sizes, heights, shapes and uses. Bands for tarts and bands for leavened products and Viennoiserie.



Come misurare le fasce:  
Tutte le misure indicate sono interne alle fasce. /  
How to measure the bands:  
All measurements shown are the internal measurements of the bands.



Fasce inox microforate per crostate monoporzione /  
Micro-perforated stainless steel bands for single-portion tarts



**XF11**  
mm 100×55×20 h  
Abbinabile a /  
combined with  
PX3201 or X17



**XF15**  
mm 125×30×20 h  
Abbinabile a /  
combined with  
PX3204 or X21



**XF12**  
mm 96×57×20 h  
Abbinabile a /  
combined with  
PX3202 or X18



**XF16**  
mm 85×75×20 h  
Abbinabile a /  
combined with  
PX3205 or X22



**XF13**  
mm 90×50×20 h  
Abbinabile a /  
combined with  
PX3203 or X19



**XF7020**  
Ø mm 70×20 h  
Abbinabile a /  
combined with  
PX3200 or X0602



**XF14**  
mm 75×70×20 h  
Abbinabile a /  
combined with  
PX3206 or X20



**XF656520**  
mm 65×65×20 h  
Abbinabile a /  
combined with  
PX3207 or X37

Tonda / Round



Code	Dimension (mm)
XF4020	Ø 40×20 h
XF9020	Ø 90×20 h
XF1120	Ø 110×20 h

Code	Dimension (mm)
XF5020	Ø 50×20 h
XF7035	Ø 70×35 h
XF9035	Ø 90×35 h


Quadrata con angoli arrotondati / Square with rounded corners



Code	Dimension (mm)
XF01	85×85×20 h
XF02	105×105×20 h


## Fasce inox microforate per crostate / Micro-perforated stainless steel bands for tarts

Rotonde / Round



	Code	Dimension (mm)	Portions
	XF1520	Ø 150×20 h	2/4
	XF1720	Ø 170×20 h	4/6
	XF1920	Ø 190×20 h	6/8
	XF2120	Ø 210×20 h	10/12
	XF2320	Ø 230×20 h	14/16
	XF2520	Ø 250×20 h	18/20
	XF1535	Ø 150×35 h	2/4
	XF1735	Ø 170×35 h	4/6
	XF1935	Ø 190×35 h	6/8
	XF2135	Ø 210×35 h	10/12
	XF2335	Ø 230×35 h	14/16


A forma di cuore / Heart shaped




	Code	Dimension (mm)	Portions
	XF25	160×150×20 h	2/4
	XF27	180×170×20 h	4/6
	XF29	205×190×20 h	10/12
	XF31	225×210×20 h	14/16
	XF26	160×150×35 h	2/4
	XF28	180×170×35 h	4/6
	XF30	205×190×35 h	10/12
	XF32	225×210×35 h	14/16

Fasce inox / Stainless steel bands


Triangolari / Triangular

	Code	Dimension (mm)	Portions
	XF17	175×160×20 h	2/4
	XF21	220×200×20 h	8/10
	XF18	175×160×35 h	2/4
	XF22	220×200×35 h	8/10

Ellisse / Elliptic

	Code	Dimension (mm)	Portions
	XF19	210×115×20 h	2/4
	XF23	270×150×20 h	6/8
	XF20	210×115×35 h	2/4
	XF24	270×150×35 h	6/8

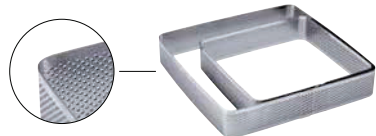
Ovali / Oval

	Code	Dimension (mm)	Portions
	XFO197020	190×70×20 h	2/4
	XFO299020	290×90×20 h	8/10
	XFO197035	190×70×35 h	2/4
	XFO299035	290×90×35 h	8/10

## Fasce inox microforate per crostate / Micro-perforated stainless steel bands for tarts

Quadrate / Square

angoli arrotondati / rounded corners



Code	Dimension (mm)	Portions
XF03	150x150x20 h	2/4
XF04	190x190x20 h	6/8
XF05	150x150x35 h	2/4
XF06	190x190x35 h	6/8

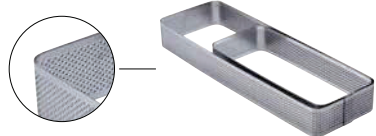
angoli vivi / sharp corners



Code	Dimension (mm)	Portions
XF151520	150x150x20 h	2/4
XF191920	190x190x20 h	6/8
XF151535	150x150x35 h	2/4
XF191935	190x190x35 h	6/8

Rettangolari / Rectangular

angoli arrotondati / rounded corners



Code	Dimension (mm)	Portions
XF07	190x80x20 h	2/4
XF08	290x90x20 h	6/8
XF09	190x80x35 h	2/4
XF10	290x90x35 h	6/8

angoli vivi / sharp corners



Code	Dimension (mm)	Portions
XF197020	190x80x20 h	2/4
XF299020	290x90x20 h	6/8
XF197035	190x80x35 h	2/4
XF299035	290x90x35 h	6/8



Pavoni Italia

## Fasce inox microforate per Viennoiserie / Micro-perforated rings for Viennoiserie

Pasticceria / Pastry World

Forme classiche e contemporanee realizzate in acciaio inossidabile microforato, che garantiranno una cottura perfetta e permetteranno di sfornare con facilità il prodotto. / Classic and contemporary shapes made of micro-perforated stainless steel, which will guarantee perfect cooking and allow to be easily unmould the product.



**XF51**

Ø mm 100×45 h



**XF52**

mm 125×74×45 h



**XF53**

Ø mm 90×45 h



**XF54**

mm 102×98×45 h



**XF55**

mm 109×82×45 h



**XF56**

mm 157×50×45 h



**XF57**

mm 80×80×45 h



**XF59**

mm 120×50×45 h

Fasce inox / Stainless steel bands



**XF51**  
by Johan Martin

Ø mm 100×45 h



**XF52**  
by Johan Martin

mm 125×74×45 h

Pavoni Italia

Pasticceria / Pastry World



**XF53**  
by Johan Martin

Ø mm 90×45 h



**XF54**  
by Johan Martin

mm 102×98×45 h

Fasce inox / Stainless steel bands



**XF55**  
by Johan Martin

mm 109×82×45 h



**XF56**  
by Johan Martin

mm 157×50×45 h

Pavoni Italia



Pasticceria / Pastry World



**XF57**  
by Johan Martin  
mm 80×80×45 h



**XF59**  
mm 120×50×45 h

Fasce inox / Stainless steel bands





Fasce inox  
*Stainless steel bands*

Fasce inox lisce  
*Smooth stainless steel bands*

Fasce in acciaio inox lisce, di piccole  
e grandi dimensioni, per ogni utilizzo.

Smooth stainless steel bands, small  
and large in size, for every use.

## Fasce inox lisce per monoporzione / Smooth stainless steel bands for single-serving portions

Tonda / Round



Code	Dimension (mm)
X0602	Ø mm 60×20 h Abbinabile a / combined with XF7020
X0802	Ø mm 80×20 h
X1002	Ø mm 100×20 h

Quadrata con angoli arrotondati / Square with rounded corners



Code	Dimension (mm)
X37	mm 55×55×20 h Abbinabile a / combined with XF656520
X01	mm 70×70×20 h
X02	mm 90×90×20 h



X17  
mm 90×45×20 h  
Abbinabile a /  
combined with  
XF11



X21  
mm 115×20×20 h  
Abbinabile a /  
combined with  
XF15



X18  
mm 85×45×20 h  
Abbinabile a /  
combined with  
XF12



X22  
mm 75×65×20 h  
Abbinabile a /  
combined with  
XF16



X19  
mm 80×40×20 h  
Abbinabile a /  
combined with  
XF13



X20  
mm 65×60×20 h  
Abbinabile a /  
combined with  
XF14

Fasce inox / Stainless steel bands



X3910

Ø mm 100×40 h  
Utilizzabile per NY Roll /  
Can be used to create  
NY Roll

## Fasce inox lisce / Smooth stainless steel bands

Tonda / Round\*

	Code	Dimension (mm)
	X0602	Ø 60×20 h
	X0802	Ø 80×20 h
	X1002	Ø 100×20 h
	X1202	Ø 120×20 h
	X1402	Ø 140×20 h
	X1602	Ø 160×20 h
	X1802	Ø 180×20 h
	X2002	Ø 200×20 h
	X2202	Ø 220×20 h
	X2402	Ø 240×20 h
	X2602	Ø 260×20 h
	X2802	Ø 280×20 h
	X1003	Ø 100×30 h
	X1403	Ø 140×30 h
X1603	Ø 160×30 h	
X1803	Ø 180×30 h	
	X3910	Ø 100×40 h
	X3912	Ø 120×40 h
	X3914	Ø 140×40 h
	X3916	Ø 160×40 h
	X3918	Ø 180×40 h
	X3920	Ø 200×40 h
	X3922	Ø 220×40 h

Fasce inox / Stainless steel bands

Code	Dimension (mm)	
X3924	Ø 240×40 h	
X3926	Ø 260×40 h	
X3928	Ø 280×40 h	
X3930	Ø 300×40 h	
X3932	Ø 320×40 h	
X3934	Ø 340×40 h	
X3936	Ø 360×40 h	
X4010	Ø 100×50 h	
X4012	Ø 120×50 h	
X4014	Ø 140×50 h	
X4016	Ø 160×50 h	
X4018	Ø 180×50 h	
X4020	Ø 200×50 h	
X4022	Ø 220×50 h	
X4024	Ø 240×50 h	
X4026	Ø 260×50 h	
X4028	Ø 280×50 h	
X4030	Ø 300×50 h	
X4032	Ø 320×50 h	
X4034	Ø 340×50 h	
X4036	Ø 360×50 h	
X4038 •	Ø 380×50 h	• fino a esaurimento / until exhaustion




X4020

Ø mm 200x50 h


Food Equipment 2026

## Fasce inox lisce / Smooth stainless steel bands


### Triangolari / Triangular

	Code	Dimension (mm)
	X24	150×130×20 h
	X23	170×150×20 h
	X28	195×170×20 h
	X27	215×190×20 h

### Ellisse / Elliptic

	Code	Dimension (mm)
	X26	180×90×20 h
	X25	205×110×20 h
	X30	235×120×20 h
	X29	260×140×20 h

### Ovali / Oval

	Code	Dimension (mm)
	XO186020	180×60×20 h
	XO288020	280×80×20 h

## Quadrate / Square

## angoli arrotondati / rounded corners



## Code Dimension (mm)

Code	Dimension (mm)
X03	120x120x20 h
X04	140x140x20 h
X05	160x160x20 h
X06	180x180x20 h

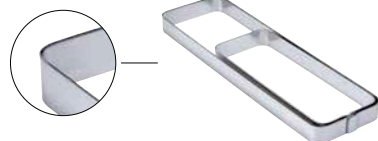
## angoli vivi / sharp corners

## Code Dimension (mm)

X121220	120x120x20 h
X141420	140x140x20 h
X161620 •	160x160x20 h
X181820	180x180x20 h

## Rettangolari / Rectangular

## angoli arrotondati / rounded corners



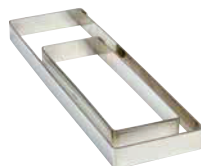
## Code Dimension (mm)

X07	180x60x20 h
X08	280x80x20 h

## angoli vivi / sharp corners

## Code Dimension (mm)


X186020	180x60x20 h
X288020	280x80x20 h




• fino a esaurimento / until exhaustion

Fasce inox / Stainless steel bands


Cuore / Heart\*

	Code	Dimension (mm)
	X7718	Ø 180×40 h
	X7720	Ø 200×40 h
	X7722	Ø 220×40 h
	X7724	Ø 240×40 h
	X7726	Ø 260×40 h

A forma di cuore / Heart shaped

	Code	Dimension (mm)
	X32	130×120×20 h
	X31	150×140×20 h
	X33	170×160×20 h
	X34	195×180×20 h
	X35	220×200×20 h

Rettangolari / Rectangular\*

	Code	Dimension (mm)
	X411836	350×170×40 h
	X413040	390×290×40 h
	X414060 ●	590×390×40 h
	X421836	350×170×50 h
	X423040	390×290×50 h
	X424060 ●	590×390×50 h

\* A richiesta si possono realizzare misure particolari (quantità min: 20 pz) /  
Special measures can be requested (min quantity 20pcs)

● Grandi dimensioni: formato mm 600×400 / Big size: mm 600×400



# Gelato

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Stampi per stecchi gelato / Moulds for gelato sticks	251
Stampi per vaschette gelato / Moulds for gelato pans	259



Attrezzature e stampi per gelato  
*Gelato equipments and moulds*

Stampi per stecchi gelato  
*Moulds for gelato sticks*

Pavogel è una linea di stampi per gelati a stecco dalle forme originali, disponibile anche nei formati pocket e snack.

Pavogel is a line of moulds for gelato stick with amazing different shapes. Pavogel is also available in pocket and snack format.

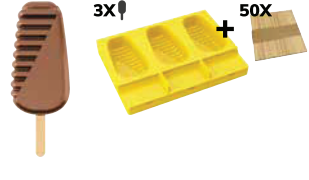
Pavoni Italia

Gelato

## Pavogel

Dimensione stampo singolo /  
Single mould size 200x150 mm

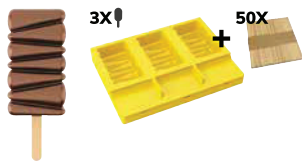
Dimensione kit 4 stampi /  
Kit 4 moulds size 400x300 mm

	Single mould	Kit 4 moulds
	<b>PL13</b> Capri mm 49x93 h ~ 90 ml Stampo singolo + 50 stecchi /Single mould + 50 sticks 3 impronte / 3 indents	<b>KITPL13</b> Capri Kit 4 stampi + vassoio + 50 stecchi / Kit 4 moulds + tray + 50 sticks 12 impronte / 12 indents 16 kit per masterbox 16 kit for masterbox
	<b>PL01</b> Malibù mm 52x95 h ~ 85 ml Stampo singolo + 50 stecchi /Single mould + 50 sticks 3 impronte / 3 indents	<b>KITPL01</b> Malibù Kit 4 stampi+vassoio+50 stecchi / Kit 4 moulds+tray+50 sticks 1 2 impronte / 12 indents 16 kit per masterbox / 16 kit for masterbox
	<b>PL02</b> Acapulco mm 50x95 h ~ 90 ml Stampo singolo+50 stecchi Single mould+50 sticks 3 impronte / 3 indents	<b>KITPL02</b> Acapulco Kit 4 stampi+vassoio+50 stecchi / Kit 4 moulds+tray+50 sticks 12 impronte / 12 indents 16 kit per masterbox / 16 kit for masterbox



Guarda il video dedicato  
a Pavogel sul canale Youtube  
di Pavoni Italia /  
Watch the video Pavogel on the  
Pavoni Italia's Youtube channel

Attrezzature e stampi per gelato / Gelato equipments and moulds



Single mould

**PLO3**  
Maracaibo

mm 48x85 h  
~ 85 ml

Stampo singolo+50 stecchi /  
Single mould+50 sticks

3 impronte / 3 indents

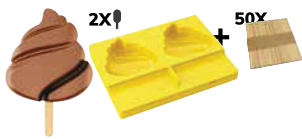
Kit 4 moulds

**KITPLO3**  
Maracaibo

Kit 4 stampi+vassoio+50 stecchi /  
Kit 4 moulds+tray+50 sticks

12 impronte / 12 indents

16 kit per masterbox /  
16 kit for masterbox



**PLO4**  
Honolulu

mm 83x84 h  
~ 100 ml

Stampo singolo+50 stecchi  
Single mould+50 sticks

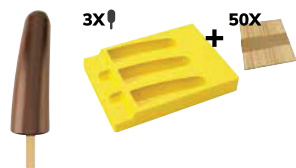
2 impronte / 2 indents

**KITPLO4**  
Honolulu

Kit 4 stampi+vassoio+50 stecchi  
Kit 4 moulds+tray+50 sticks

8 impronte / 8 indents

16 kit per masterbox / 16 kit for  
masterbox



**PLO5**  
Ipanema

mm 35x110 h  
~ 70 ml

Stampo singolo+50 stecchi  
Single mould+50 sticks

3 impronte / 3 indents

**KITPLO5**  
Ipanema

Kit 4 stampi+vassoio+50 stecchi  
Kit 4 moulds+tray+50 sticks

12 impronte / 12 indents

16 kit per masterbox / 16 kit for  
masterbox

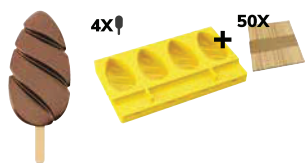
Pavoni Italia

Gelato

## Pavogel Pocket

Dimensione stampo singolo /  
Single mould size 200x120 mm

Dimensione kit 2 stampi /  
Kit 2 moulds size 400x120 mm



### Single mould

### Kit 2 moulds

**PL06**  
Malibù

**KITPL06**  
Malibù

mm 40x72 h  
~ 35 ml

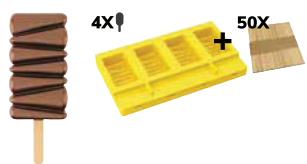
Kit 2 stampi+vassoio+50 stecchi  
Kit 2 moulds+tray+50 sticks

Stampo singolo+50 stecchi  
Single mould+50 sticks

8 impronte / 8 indents

4 impronte / 4 indents

12 kit per masterbox /  
12 kit for masterbox



**PL07**  
Maracaibo

**KITPL07**  
Maracaibo

mm 37x65 h  
~ 35 ml

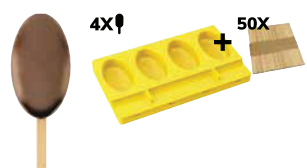
Kit 2 stampi+vassoio+50 stecchi  
Kit 2 moulds+tray+50 sticks

Stampo singolo+50 stecchi  
Single mould+50 sticks

8 impronte / 8 indents

4 impronte / 4 indents

12 kit per masterbox /  
12 kit for masterbox



**PL08**  
Waikiki

**KITPL08**  
Waikiki

mm 40x70 h  
~ 35 ml

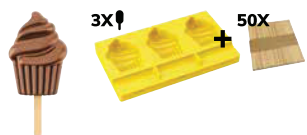
Kit 2 stampi+vassoio+50 stecchi  
Kit 2 moulds+tray+50 sticks

Stampo singolo+50 stecchi  
Single mould+50 sticks

8 impronte / 8 indents

4 impronte / 4 indents

12 kit per masterbox /  
12 kit for masterbox



**PL09**  
Cupcake

**KITPL09**  
Cupcake

mm 50x70 h  
~ 40 ml

Kit 2 stampi+vassoio+50 stecchi  
Kit 2 moulds+tray+50 sticks

Stampo singolo+50 stecchi  
Single mould+50 sticks

6 impronte / 6 indents

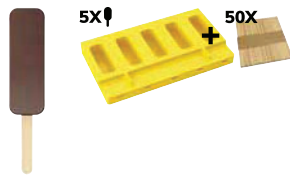
3 impronte / 3 indents

12 kit per masterbox /  
12 kit for masterbox

## Pavogel Snack

Dimensione stampo singolo /  
Single mould size 200x120 mm

Dimensione kit 2 stampi /  
Kit 2 moulds size 400x120 mm



### Single mould

**PL10**  
Linear

mm 20x60 h  
~ 25 ml

Stampo singolo+50 stecchi  
Single mould+50 sticks

5 impronte / 5 indents

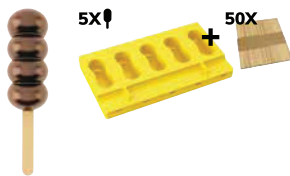
### Kit 2 moulds

**KITPL10**  
Linear

Kit 2 stampi+vassoio+50 stecchi  
Kit 2 moulds+tray+50 sticks

10 impronte / 10 indents

12 kit per masterbox /  
12 kit for masterbox



**PL11**  
Bubbles

mm 25x60 h  
~ 20 ml

Stampo singolo+50 stecchi  
Single mould+50 sticks

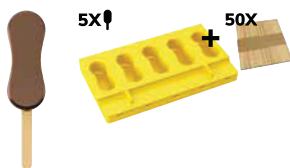
5 impronte / 5 indents

**KITPL11**  
Bubbles

Kit 2 stampi+vassoio+50 stecchi  
Kit 2 moulds+tray+50 sticks

10 impronte / 10 indents

12 kit per masterbox /  
12 kit for masterbox



**PL12**  
Round

mm 23x60 h  
~ 20 ml

Stampo singolo+50 stecchi  
Single mould+50 sticks

5 impronte / 5 indents

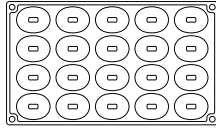
**KITPL12**  
Round

Kit 2 stampi+vassoio+50 stecchi  
Kit 2 moulds+tray+50 sticks

10 impronte / 10 indents

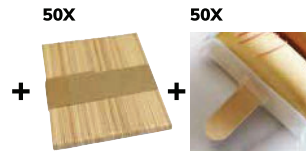
12 kit per masterbox /  
12 kit for masterbox

## Rainbow Stick



PX3212S  
Rainbow stick

mm 46×35×12 h  
~ 12 ml  
20 impronte / indents



Kit stampo in silicone 300×175 mm+50 stecchi+50 fermastecchi /  
Kit silicone moulds 300×175 mm+50 sticks+50 stick fasteners



## Accessori per / Accessories for Pavogel & Rainbow Stick

Stecchi e fermastecchi / Sticks and stick fasteners



**KS47**

mm 110

Per / For  
Pavogel, Rainbow Stick  
Confezione da 50 stecchi /  
Pack of 50 sticks



**KS48**

mm 75

Per / For  
Pavogel, Rainbow Stick  
Confezione da 50 stecchi /  
Pack of 50 sticks



**KSSUP**

Per / for Rainbow Stick  
Confezione da 50 fermastecchi /  
Pack of 50 stick fasteners

## Vassoi / Trays



**TRAYGEL**

Per / For  
Pavogel  
mm 400×300×10 h



**TRAYGELMINI**

Per / For  
Pavogel  
mm 400×120×10 h

## Espositore / Display



**PAVOCOOKIE**

Espositore in policarbonato / Polycarbonate display  
mm 360×235



Attrezzature e stampi per gelato  
*Gelato equipments and moulds*

Stampi per vaschette gelato  
*Moulds for gelato pans*

Top Ice è la linea di stampi in silicone per la decorazione delle vaschette gelato. Cinque trame diverse e due formati che impediranno sbalzi di temperatura e fastidiose patine ossidative sul vostro gelato.

Top Ice is the line of silicone moulds for decorating gelato pans. Five different textures and two sizes that will prevent temperature changes and annoying oxidative films on your gelato.

Pavoni Italia

## Top Ice

Gelato

Top Ice è la linea di stampi in silicone per la decorazione delle vaschette gelato. Il modo nuovo di creare una vetrina capace di catturare lo sguardo e una soluzione ideale per la conservazione: Top Ice annulla l'effetto "defrost", evitando che gelato subisca sbalzi di temperatura e impedisce la formazione della fastidiosa e antiestetica patina sul gelato, dovuta all'ossidazione. Questo significa più libertà e meno lavoro. Cinque trame diverse, tutte da interpretare in modo personale, per dare a ogni gelato l'aspetto che si merita. /

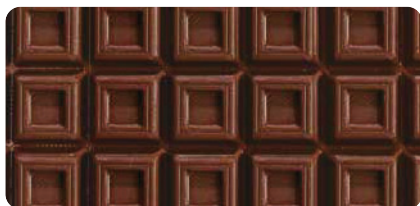
Top Ice is the line of silicone moulds for decorating gelato pans. The new, simple and quick way to create a shop window able to catch the eye: Top Ice nullifies the "defrost" effect, your gelato will not be subjected to sudden changes in temperature, but kept stable. It helps avoiding the formation of that pesky, unaesthetic coat on the top of your gelato, due to oxidation. The final result: less work, more freedom. Five different textures, all to be interpreted and decorated in a personal way, to give each ice cream the look it deserves.



### Vaschetta piccola / Half pan

TOP106  
Iceberg

mm 361,5x152x20 h  
~ 440 ml



TOP107  
Tablet

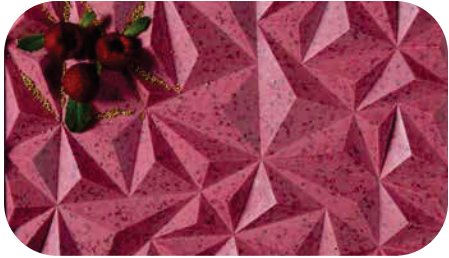
mm 361,5x152x18,5 h  
~ 615 ml



TOP105  
Coral

mm 361,5x152x21,5 h  
~ 651 ml

## Vaschetta intera / Whole pan



TOP100  
Iceberg

mm 361,5×251,5×21 h  
~ 740 ml



TOP101  
Tablet

mm 361,5×251,5×18,5 h  
~ 985 ml



TOP102  
Coral

mm 361,5×251,5×21,5 h  
~ 1090 ml



TOP103  
Sofa

mm 361,5×251,5×21 h  
~ 929 ml



TOP104  
Dune

mm 361,5×251,5×21 h  
~ 840 ml



# Ristorazione *Horeca*

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Stampi in silicone tridimensionali / Three-dimensional silicone moulds	265
Tappetini in silicone per decorazioni / Silicone mats for decorations	287

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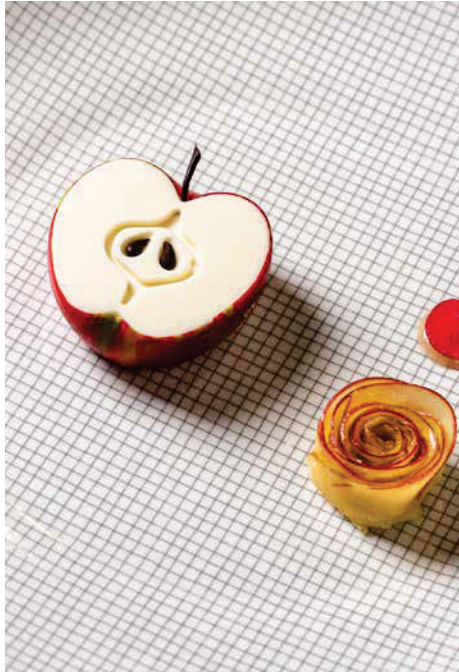


# Stampi in silicone tridimensionali

## *Three-dimensional silicone moulds*

Una gamma di stampi dalle forme tridimensionali adatta alla preparazione di appetizer, portate principali e dessert.

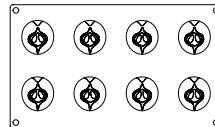
A range of silicone moulds suitable for the preparation of appetizers, main courses and desserts.



Foo'd 300×175 mm



Foo'd 300×175 mm

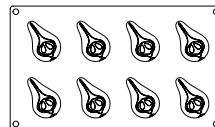


GG068  
Half Apple  
by Davide Oldani

mm 58×55×22 h  
~ 50 ml  
8 impronte / indents



Foo'd 300×175 mm



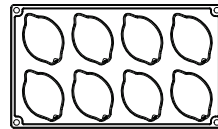
GG069  
Half Pear  
by Davide Oldani

mm 75×54×22 h  
~ 50 ml  
8 impronte / indents

Stampi in silicone tridimensionali / Three-dimensional silicone moulds



Foo'd 300x175 mm

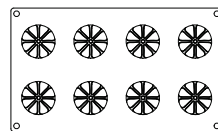


GG070  
Half Lemon  
by Davide Oldani

mm 77x52x22 h  
~ 50 ml  
8 impronte / indents



Foo'd 300x175 mm

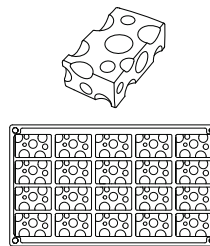


GG071  
Half Orange  
by Davide Oldani

Ø mm 60x22 h  
~ 50 ml  
8 impronte / indents

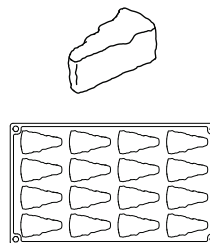
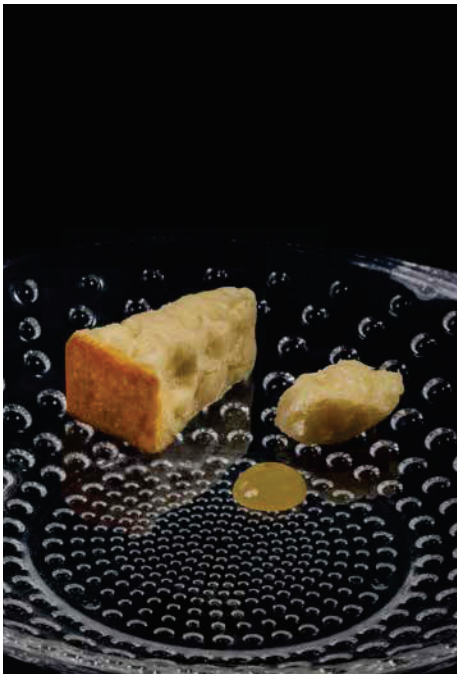
Pavoni Italia

Ristorazione / Horeca



**GG038**  
Gruyere  
by Davide Oldani

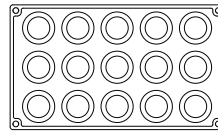
mm 50×31×18 h  
~ 22 ml  
20 impronte / indents



**GG039**  
Cheese  
by Davide Oldani

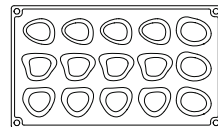
mm 57×30×27 h  
~ 26 ml  
16 impronte / indents

Stampi in silicone tridimensionali / Three-dimensional silicone moulds



**GG040**  
Ricotta  
by Davide Oldani

Ø mm 42,5×23 h  
~ 25 ml  
15 impronte / indents



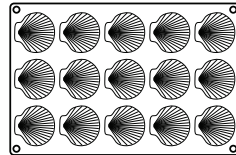
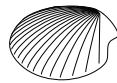
**GG041**  
Ossobuco  
by Davide Oldani

mm 48×40×23 h  
~ 15 ml  
15 impronte / indents

Pavoni Italia

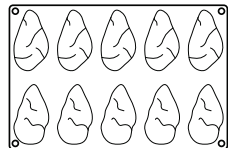
Ristorazione / Horeca

Food 300×200mm



**GG032**  
Scallop  
by Davide Oldani

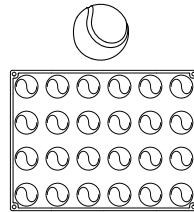
max mm 50×50×15  
~ 14 ml  
15 impronte / indents



**GG033**  
Oyster  
by Davide Oldani

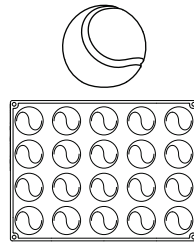
max mm 80×46×21  
~ 20 ml  
10 impronte / indents

Foo'd 400×300 mm



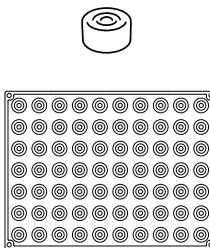
**PX4338**  
Battuta d'inizio  
by Davide Oldani

Ø mm 45  
~ 48 ml  
24 impronte / indents



**PX4327**  
Battuta d'inizio  
by Davide Oldani

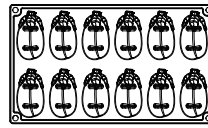
Ø mm 55  
~ 80 ml  
20 impronte / indents



**PX4328**  
Dama  
by Davide Oldani

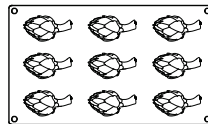
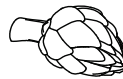
Ø mm 25  
~ 5,5 ml  
70 impronte / indents

Gourmand 300×175 mm



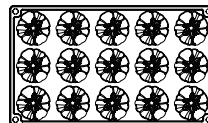
GG055  
Melanzana  
by Franco Aliberti

mm 67×35×25 h  
~ 35 ml  
12 impronte / indents



GG056  
Carciofo  
by Franco Aliberti

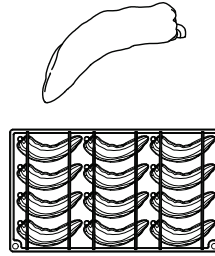
mm 74×40×30 h  
~ 35 ml  
9 impronte / indents



GG057  
Cuore di bue  
by Franco Aliberti

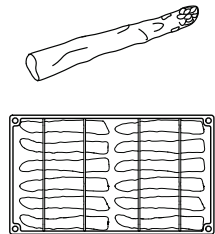
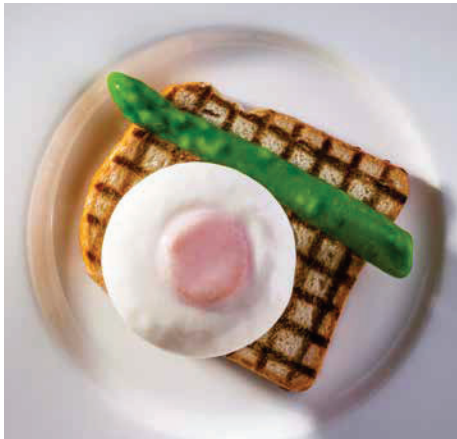
Ø mm 45×35 h  
~ 35 ml  
15 impronte / indents

Stampi in silicone tridimensionali / Three-dimensional silicone moulds



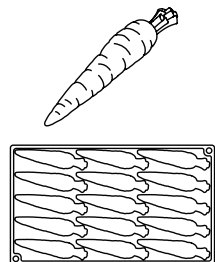
**GG058**  
Friggitello  
by Franco Aliberti

mm 90×35×20 h  
~ 20 ml  
12 impronte / indents



**GG034**  
Asparagus  
by Franco Aliberti

mm max 129×19×14 h  
~ 15 ml  
12 impronte / indents

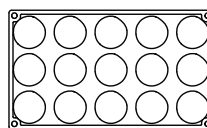


**GG046**  
Carrot  
by Franco Aliberti

mm 105,5×21×16 h  
~ 15 ml  
15 impronte / indents

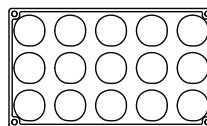
Pavoni Italia

Ristorazione / Horeca



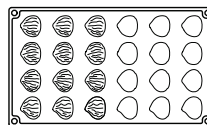
**GG036**  
**Gala (apple)**

mm Ø 45×37,5 h  
~ 46 ml  
15 impronte / indents



**GG037**  
**Kaiser (pear)**

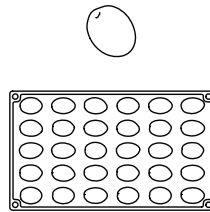
mm Ø 43×55 h  
~ 46 ml  
15 impronte / indents



**GG011**  
**Chestnut**  
**by Felix Lo Basso**

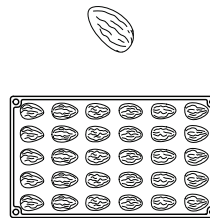
mm max 31×27×16 h  
~ 6 ml  
24 impronte / indents

Stampi in silicone tridimensionali / Three-dimensional silicone moulds



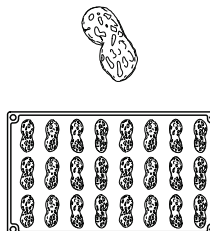
**GG012**  
Olive  
by Felix Lo Basso

mm max 32×22×18 h  
~ 7 ml  
30 impronte / indents



**GG013**  
Almond  
by Felix Lo Basso

mm max 34×21×11 h  
~ 4 ml  
30 impronte / indents

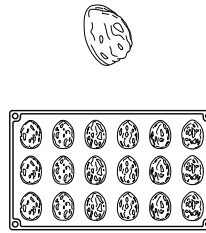


**GG014**  
Peanut  
by Felix Lo Basso

mm max 47×19×16 h  
~ 7 ml  
24 impronte / indents

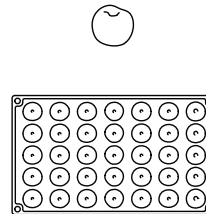
Pavoni Italia

Ristorazione / Horeca



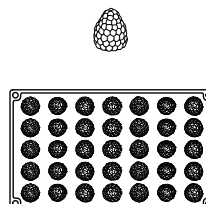
**GG015**  
Nutshell  
by Felix Lo Basso

mm max 38×28×16 h  
~ 8 ml  
18 impronte / indents



**GG016**  
Cherry  
by Felix Lo Basso

mm max Ø 26×12 h  
~ 8 ml  
35 impronte / indents



**GG017**  
Berry  
by Felix Lo Basso

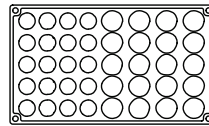
mm max Ø 24×27 h  
~ 7 ml  
35 impronte / indents

Stampi in silicone tridimensionali / Three-dimensional silicone moulds



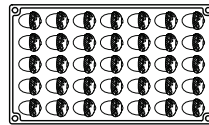
**GG024**  
Mandarin  
by Felix Lo Basso

mm max 38×22×15 h  
~ 5 ml  
30 impronte / indents



**GG025**  
Mushroom  
by Felix Lo Basso

mm max 28×29×27 h  
(fungo completo /  
whole mushroom)  
~ 8 ml  
20 impronte / indents  
(fungo completo /  
whole mushroom)

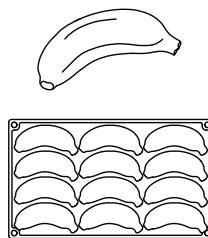


**GG026**  
Nut  
by Felix Lo Basso

mm max 31×23×19 h  
~ 6 ml  
35 impronte / indents

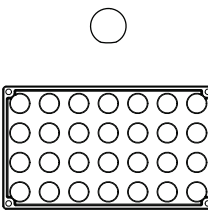
Pavoni Italia

Ristorazione / Horeca



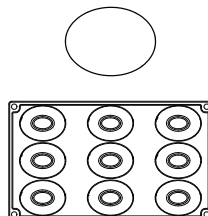
**GG035**  
Baby banana  
by Eunji Lee

mm 90×40,5×25 h  
~ 40 ml  
12 impronte / indents



**GG053**  
Pop

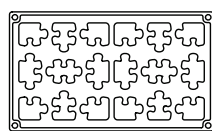
Ø mm 24×23 h  
~ 7 ml  
28 impronte / indents



**GG054**  
Egg  
by Andrea Berton

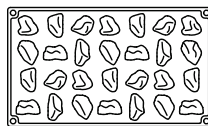
mm 63×48×40 h  
~ 72 ml  
9 impronte / indents

Stampi in silicone tridimensionali / Three-dimensional silicone moulds



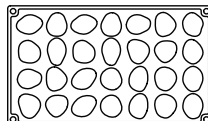
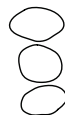
**GG018**  
Puzzle  
by Felix Lo Basso

mm 90×90×4 h (9 pcs)  
~ 31 ml (9 pcs)  
18 impronte / indents



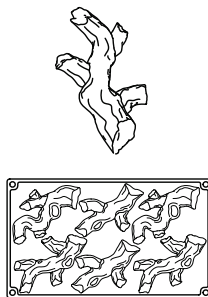
**GG022**  
Gravel  
by Felix Lo Basso

mm max 39×29×18 h  
~ 6 ml  
28 impronte / indents



**GG019**  
Stones  
by Felix Lo Basso

mm max 36×28×15 h  
~ 6 ml  
28 impronte / indents

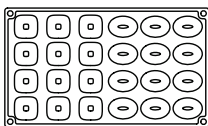


**GG023**  
Tree  
by Felix Lo Basso

mm max 120×69×18 h  
~ 32 ml  
6 impronte / indents



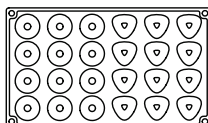
**GG020**  
Ovosquare  
by Felix Lo Basso



oval  
mm 40×28×10 h  
square  
mm 31×31×10 h  
~ 10 ml  
24 impronte / indents

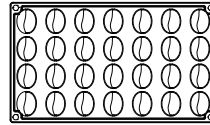


**GG021**  
Triaround  
by Felix Lo Basso



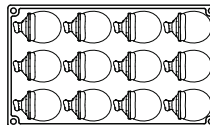
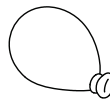
triangle  
mm 33×32×10 h  
round  
mm Ø 34×9 h  
~ 6 ml  
24 impronte / indents

Stampi in silicone tridimensionali / Three-dimensional silicone moulds



**GG066**  
Mini Coffee  
by Fabrizio Fiorani

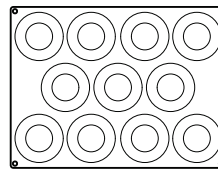
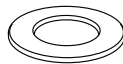
mm 32×24×13 h  
~ 6 ml  
28 impronte / indents



**GG052**  
Balloon  
by Fabrizio Fiorani

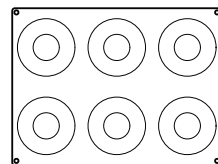
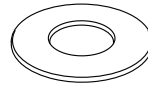
mm 66×43×34 h  
~ 47 ml  
12 impronte / indents

Gourmand 400×300 mm



GG001  
Anello piccolo  
Small ring  
by Paolo Griffa

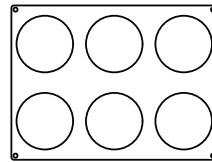
mm Ø 90×3,5 h  
~ 15 ml  
11 impronte / indents



GG002  
Anello grande  
Ring  
by Paolo Griffa

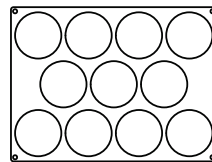
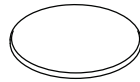
mm Ø 110×3,5 h  
~ 26 ml  
6 impronte / indents

Stampi in silicone tridimensionali / Three-dimensional silicone moulds



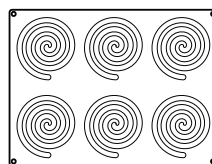
**GG003**  
Disco grande  
Disc  
by Paolo Griffa

mm Ø 110×3,5 h  
~ 33 ml  
6 impronte / indents



**GG004**  
Disco piccolo  
Small disc  
by Paolo Griffa

mm Ø 90×3,5 h  
~ 22 ml  
11 impronte / indents

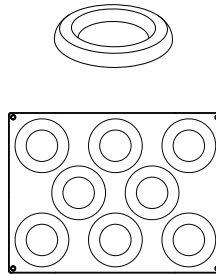


**GG005**  
Spirale  
Spiral  
by Paolo Griffa

mm 120×110×3,5 h  
~ 15 ml  
6 impronte / indents

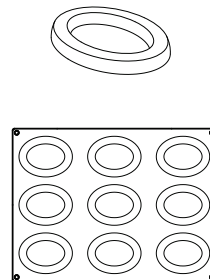
Pavoni Italia

Ristorazione / Horeca



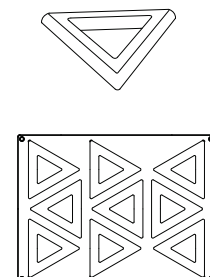
**GG006**  
Tondo  
Round  
by Paolo Griffa

mm Ø 100×10 h  
~ 50 ml  
8 impronte / indents



**GG007**  
Ovale  
Oval  
by Paolo Griffa

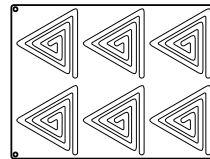
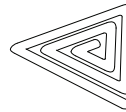
mm 105×80×10 h  
~ 33 ml  
9 impronte / indents



**GG008**  
Triangolo  
Triangle  
by Paolo Griffa

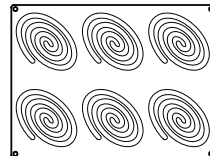
mm 120×10×10 h  
~ 40 ml  
9 impronte / indents

Stampi in silicone tridimensionali / Three-dimensional silicone moulds



**GG009**  
Spirale triangolo  
Triangular spiral  
by Paolo Griffa

mm 135×120×5 h  
~ 25 ml  
6 impronte / indents



**GG010**  
Spirale ovale  
Oval spiral  
by Paolo Griffa

mm 138×95×6 h  
~ 28 ml  
6 impronte / indents



# Tappetini in silicone per decorazioni

## *Silicone mats for decorations*

Un'esperienza che unisce forma e gusto, utilizzando design dalle trame leggere e sorprendenti.

An amazing experience combining shape and taste, using light and surprising designs.

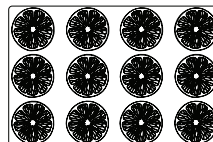
Pavoni Italia

Ristorazione / Horeca

Gourmand 300×200 mm



Scopri la ricetta  
e guarda i video /  
Discover the recipe  
and watch the video



GG078  
Citrus  
by Paolo Griffa

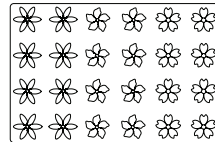
Ø mm 60×2 h  
12 impronte / indents



## Gourmand 300×200 mm



Scopri la ricetta  
e guarda i video /  
Discover the recipe  
and watch the video

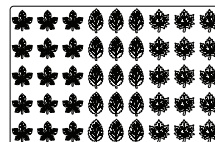


**GG076**  
Floralia  
by Paolo Griffa

Ø mm 35×2,5 h  
8+8+8 impronte /  
indents



Scopri la ricetta  
e guarda i video /  
Discover the recipe  
and watch the video



**GG077**  
Foliage  
by Paolo Griffa

Ø mm 32×2 h  
15+15+15 impronte /  
indents

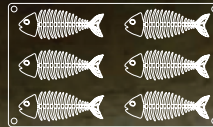
Pavoni Italia

Ristorazione / Horeca

Gourmand 300×175 mm



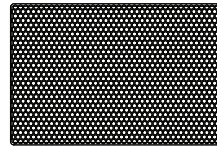
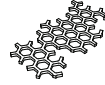
Scopri la ricetta  
e guarda i video /  
Discover the recipe  
and watch the video



GG079  
Lisca  
by Paolo Griffa

mm 120×42×4 h  
6 impronte / indents

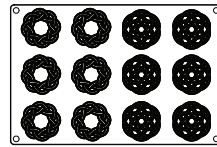
Tappetini in silicone per decorazioni / Silicone mats for decorations



Scopri la ricetta  
e guarda il video /  
Discover the recipe  
and watch the video

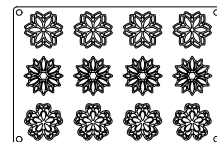
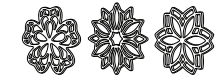
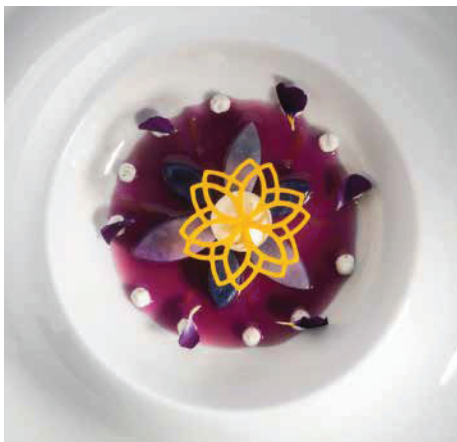
**GG067**  
Honey pattern  
by Paolo Griffa

mm 300×200×3 h



**GG073**  
Optique  
by Paolo Griffa

Ø mm 55×2 h  
6+6 impronte / indents

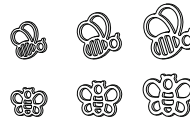


**GG063**  
Mandala  
by Paolo Griffa

Ø mm 55×2 h  
12 impronte / indents

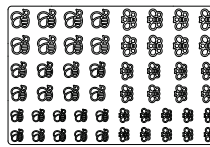
Pavoni Italia

Ristorazione / Horeca



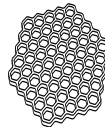
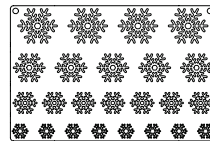
**GG064**  
Honey Bees  
by Paolo Griffa

Ø mm 20×1,5  
Ø mm 25×1,5  
Ø mm 30×1,5  
52 impronte / indents



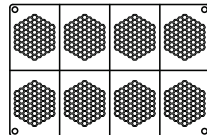
**GG065**  
Snowflake  
by Paolo Griffa

Ø mm 23×1,5  
Ø mm 35×1,5  
Ø mm 46×1,5  
Ø mm 57×1,5  
24 impronte / indents

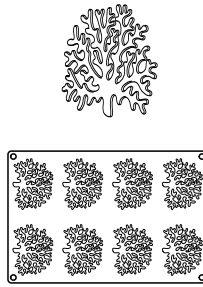


**GG047**  
Honeycomb  
by Paolo Griffa

mm 67,5×60,5×2 h  
8 impronte / indents

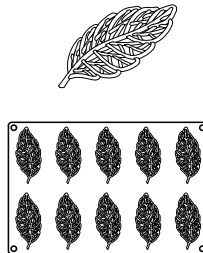


Tappetini in silicone per decorazioni / Silicone mats for decorations



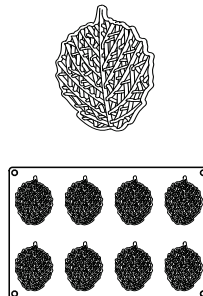
**GG027**  
Coral  
by Paolo Griffa

mm max 75×59×2 h  
8 impronte / indents



**GG028**  
Plume  
by Paolo Griffa

mm max 84×38×2 h  
10 impronte / indents

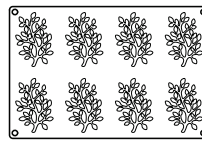


**GG029**  
Leaf  
by Paolo Griffa

mm max 73×55×2 h  
8 impronte / indents

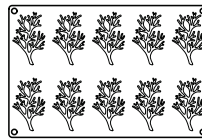
Pavoni Italia

Ristorazione / Horeca



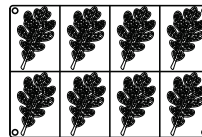
**GG030**  
Bonsai  
by Paolo Griffa

mm max 80×55×2 h  
8 impronte / indents



**GG031**  
Wood  
by Paolo Griffa

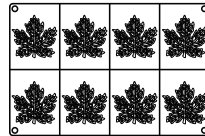
mm max 78×48×2 h  
10 impronte / indents



**GG048**  
Oak tree  
by Paolo Griffa

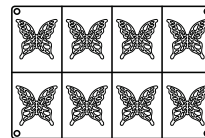
mm 98×53×2 h  
8 impronte / indents

Tappetini in silicone per decorazioni / Silicone mats for decorations



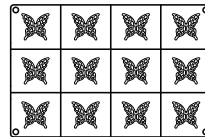
**GG049**  
Maple  
by Paolo Griffa

mm 66×62,5×2 h  
8 impronte / indents



**GG050**  
Mariposa L  
by Paolo Griffa

mm 60×58×2 hl  
8 impronte / indents



**GG051**  
Mariposa S  
by Paolo Griffa

mm 40×39×2 h  
12 impronte / indents

Pavoni Italia

Ristorazione / Horeca

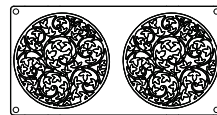
Gourmand 310×160 mm



GG072  
Me & You  
by Paolo Griffa

Ø mm 140×2 h  
2 impronte / indents

Tappetini in silicone per decorazioni / Silicone mats for decorations



GG074  
Garden  
by Paolo Griffa

Ø mm 140×2 h  
2 impronte / indents



GG075  
Floreale  
by Paolo Griffa

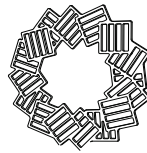
mm 140×153×2 h  
2 impronte / indents

Pavoni Italia

Ristorazione / Horeca



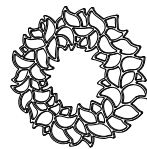
Gourmand 395×140 mm



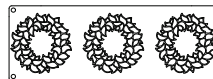
GG059  
Mosaic Frame  
by Paolo Griffa



Ø mm 115×1,5 h  
3 impronte / indents

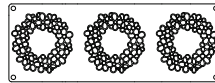


GG060  
Foliage Frame  
by Paolo Griffa



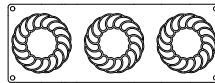
Ø mm 115×1,5 h  
3 impronte / indents

Tappetini in silicone per decorazioni / Silicone mats for decorations



**GG061**  
Jasmine Frame  
by Paolo Griffa

Ø mm 115×1,5 h  
3 impronte / indents



**GG062**  
Blade Frame  
by Paolo Griffa

Ø mm 110×1,5 h  
3 impronte / indents



# Cioccolateria

## *The world of chocolate*

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# Stampi per praline

## *Praline moulds*

Stampi in tritan ideali per un uso professionale ed intensivo, BPA free, presentano un'elevata resistenza agli urti, graffi e ai cicli di lavaggio.

Moulds in tritan ideal for professional and intensive use, BPA free, have high resistance to impacts, scratches and washing cycles.

## Stampi per praline 275×175 mm Praline moulds 275×175 mm

Stampi adatti alle macchine One Shot /  
Suitable for One Shot machines

24 impronte per stampo /  
24 indents per mould  
BPA free



**PC5072**  
by Liudmila Pascurova

Ø mm 38×12 h  
~ 10 g



**PC5073**  
by Liudmila Pascurova

Ø mm 38×13 h  
~ 10 g



**PC5074**  
by Liudmila Pascurova

mm 40×26×13 h  
~ 10 g



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Discover the recipes and watch  
the videos

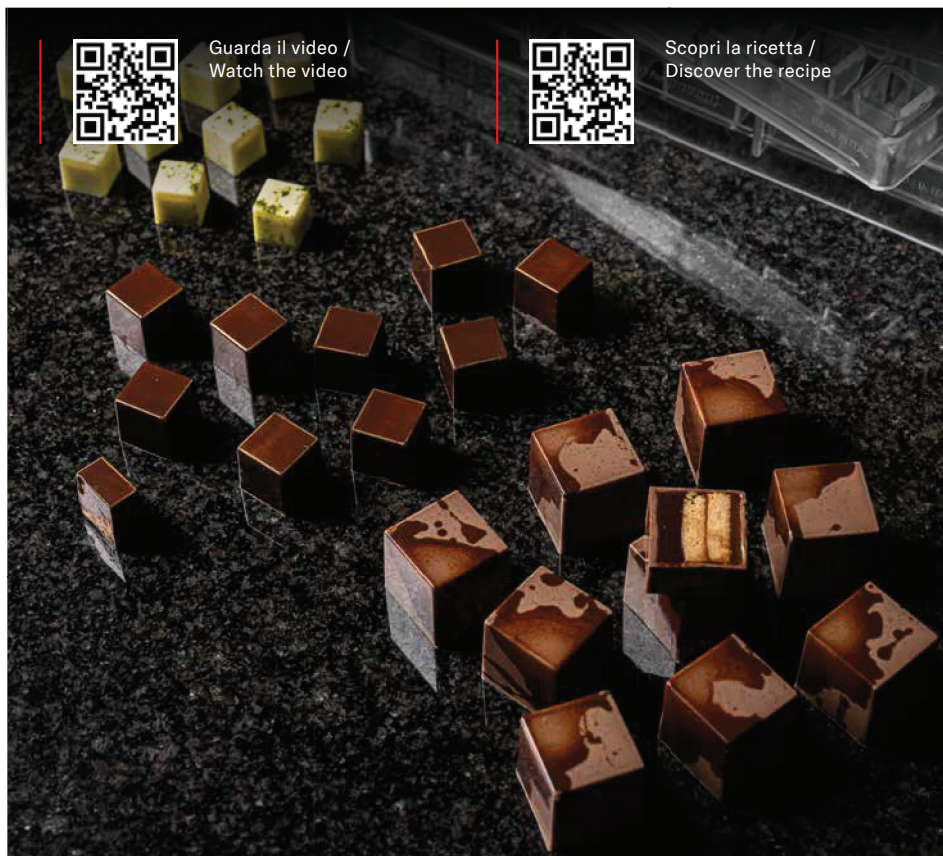


Scopri le ricette e guarda i video /  
Discover the recipes and watch  
the videos

## Stampi per praline 275×175 mm Praline moulds 275×175 mm

Stampi adatti alle macchine One Shot /  
Suitable for One Shot machines

BPA free



**PC5061**  
Cubo  
by Ramon Morató

mm 30×30×30 h  
~ 25 ml  
24 impronte / indents

**PC5062**  
Cubo  
by Ramon Morató

mm 20×20×20 h  
~ 9 ml  
32 impronte / indents

**PC5063**  
Cubo  
by Ramon Morató

mm 17×17×17 h  
~ 5 ml  
45 impronte / indents

Stampi per praline / Praline moulds

Stampi per praline 275×175 mm  
Praline moulds 275×175 mm

Stampi adatti alle macchine One Shot /  
Suitable for One Shot machines

BPA free



PC5081  
Napolitains

mm 32×32×4,5 h  
~ 5 g  
24 impronte / indents  
BPA free

## Murano by Davide Comaschi

## Stampi per praline 275×175 mm Praline moulds 275×175 mm

Stampi adatti alle macchine One Shot /  
Suitable for One Shot machines

24 impronte per stampo /  
24 indents per mould  
BPA free



**PC5040**

mm 41×29×13 h  
+/- 10 g



**PC5041**

mm 36×20×18 h  
+/- 10 g



**PC5042**

mm 40×24×14 h  
+/- 10 g



**PC5043**

mm 31×31×13 h  
+/- 10 g



**PC5044**

mm 43×20×13 h  
+/- 10 g



**PC5045**

mm 41×28×14 h  
+/- 10 g



**PC5046**

Ø mm 33×13 h  
+/- 10 g



**PC5047**

mm 34×33×14 h  
+/- 10 g



## Semisfere Hemisphere

## Stampi per praline 275×175 mm Praline moulds 275×175 mm

Stampi adatti alle macchine One Shot /  
Suitable for One Shot machines

BPA free



**PC5015**

Ø mm 20×10 h  
+/- 2,5 g  
45 impronte per stampo  
45 indents per mould



**PC5016**

Ø mm 25×12,5 h  
+/- 4 g  
28 impronte per stampo  
28 indents per mould



**PC5017**

Ø mm 30×15 h  
+/- 7 g  
24 impronte per stampo  
24 indents per mould



**PC5018**

Ø mm 35×17,5 h  
+/- 11 g  
24 impronte per stampo  
24 indents per mould



**PC5019**

Ø mm 40×20 h  
+/- 17 g  
15 impronte per stampo  
15 indents per mould



**PC5020**

Ø mm 45×22,5 h  
+/- 24 g  
15 impronte per stampo  
15 indents per mould



**PC5021**

Ø mm 50×25 h  
+/- 33 g  
12 impronte per stampo  
12 indents per mould



**PC5022**

Ø mm 55×27,5 h  
+/- 43 g  
8 impronte per stampo  
8 indents per mould



**PC5023**

Ø mm 60×30 h  
+/- 56,5 g  
8 impronte per stampo  
8 indents per mould



**PC5024**

Ø mm 65×32,5 h  
+/- 72 g  
6 impronte per stampo  
6 indents per mould

## Artisanal

Stampi per praline / Praline moulds

### Stampi per praline 275×135 mm Praline moulds 275×135 mm

21 impronte per stampo /  
21 indents per mould  
BPA free

#### Tonde / Round



**PC100**  
Ø mm 29×14 h  
+/- 10 g



**PC101**  
Ø mm 29×14 h  
+/- 10 g



**PC102**  
Ø mm 29×14 h  
+/- 10 g



**PC113**  
Ø mm 29×14 h  
+/- 10 g

#### Rettangolari / Rectangular



**PC106**  
mm 37×16×14 h  
+/- 10 g



**PC107**  
mm 37×16×14 h  
+/- 10 g



**PC108**  
mm 37×16×14 h  
+/- 10 g



**PC114**  
mm 37×16×14 h  
+/- 10 g

#### Ovali / Oval



**PC109**  
mm 37×21×14 h  
+/- 10 g



**PC110**  
mm 37×21×14 h  
+/- 10 g



**PC111**  
mm 37×21×14 h  
+/- 10 g



**PC115**  
mm 37×21×14 h  
+/- 10 g

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### Quadrate / Square



PC103

mm 26×26×13 h  
+/- 10 g



PC104

mm 26×26×13 h  
+/- 10 g



PC105

mm 26×26×13 h  
+/- 10 g



PC112

mm 26×26×13 h  
+/- 10 g

## Tradition

24 impronte per stampo /  
24 indents per mould  
BPA free



PC5027

Ø mm 25×14 h  
+/- 7 g



PC5026

mm 25×28×16 h  
+/- 7 g

## Stampi per praline 275×175 mm Praline moulds 275×175 mm

Stampi adatti alle macchine One Shot /  
Suitable for One Shot machines

## Artisanal

## Stampi per praline 275×175 mm Praline moulds 275×175 mm

Stampi adatti alle macchine One Shot /  
Suitable for One Shot machines



PC5033

mm 26×26×14 h  
+/- 10 g  
28 impronte / indents  
BPA free

# Innovation

## Stampi per praline / Praline moulds

### Stampi per praline 275×135 mm Praline moulds 275×135 mm

BPA free



**PC36**

Ø mm 25×25 h  
+/- 10 g  
21 impronte per stampo  
21 indents per mould



**PC23**

by Davide Comaschi

mm 18×18×20 h  
+/- 10 g  
21 impronte per stampo  
21 indents per mould



**PC01**

mm 14×37×19 h  
+/- 10 g  
21 impronte per stampo  
21 indents per mould



**PC02**

mm 17×37×17 h  
+/- 10 g  
21 impronte per stampo  
21 indents per mould



**PC03**

mm 15×37×15 h  
+/- 10 g  
21 impronte per stampo  
21 indents per mould



**PC04**

mm 15×37×19 h  
+/- 10 g  
21 impronte per stampo  
21 indents per mould



**PC05**

mm 17×37×17 h  
+/- 10 g  
21 impronte per stampo  
21 indents per mould



**PC06**

mm 16×37×16 h  
+/- 10 g  
21 impronte per stampo  
21 indents per mould



**PC07**

mm 17×37×17 h  
+/- 10 g  
21 impronte per stampo  
21 indents per mould



**PC08**

Ø mm 30×18 h  
+/- 10 g  
21 impronte per stampo  
21 indents per mould



**PC09**

Ø mm 30×18 h  
+/- 10 g  
21 impronte per stampo  
21 indents per mould



**PC10**

mm 32×23×19 h  
+/- 10 g  
21 impronte per stampo  
21 indents per mould



**PC11**  
 Ø mm 30×17 h  
 +/- 10 g  
 21 impronte per stampo  
 21 indents per mould



**PC12**  
 mm 30×30×18 h  
 +/- 10 g  
 21 impronte per stampo  
 21 indents per mould



**PC13**  
 mm 22×22×20 h  
 +/- 10 g  
 21 impronte per stampo  
 21 indents per mould



**PC14**  
 Ø mm 26×16 h  
 +/- 10 g  
 21 impronte per stampo  
 21 indents per mould



**PC15**  
 mm 26×23×21 h  
 +/- 10 g  
 21 impronte per stampo  
 21 indents per mould



**PC16**  
 Ø mm 31×20 h  
 +/- 10 g  
 21 impronte per stampo  
 21 indents per mould



**PC17**  
 mm 30×30×17 h  
 +/- 10 g  
 21 impronte per stampo  
 21 indents per mould



**PC18**  
 Ø mm 28×17 h  
 +/- 10 g  
 21 impronte per stampo  
 21 indents per mould



**PC19**  
 mm 22×18×28 h  
 +/- 10 g  
 24 impronte per stampo  
 24 indents per mould



**PC20**  
 mm 22×21×28 h  
 +/- 10 g  
 24 impronte per stampo  
 24 indents per mould



**PC21**  
 mm 18×18×28 h  
 +/- 10 g  
 24 impronte per stampo  
 24 indents per mould



**PC22**  
 Ø mm 21×28 h  
 +/- 10 g  
 24 impronte per stampo  
 24 indents per mould



**PC37**  
 Ø mm 26×23,5 h  
 +/- 10 g  
 21 impronte per stampo  
 21 indents per mould

Stampi per praline / Praline moulds

## Magnetic

15 impronte per stampo /  
15 indents per mould  
BPA free



MM11

Ø mm 30×16 h  
+/- 13 g



MM12

mm 35×30×16 h  
+/- 15 g



MM13

mm 30×30×16 h  
+/- 13 g



MM14

Ø mm 30×16 h  
+/- 10 g

## Stampi per praline 275×135 mm Praline moulds 275×135 mm

Concepito per la realizzazione di praline  
stampate con fogli serigrafati /  
Designed for the creation of pralines  
printed with silkscreened sheets

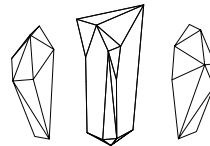
## Heart Design by Davide Comaschi

15 impronte per stampo /  
15 indents per mould  
BPA free



## Stampi per praline 275×135 mm Praline moulds 275×135 mm

3 forme diverse in ogni stampo,  
per formare 5 cuori completi /  
3 different shapes per mould  
to create 5 whole hearts



PC50

+/- 13 g

## Bonbons by Antonio Bachour

## Stampi per praline 275×135 mm Praline moulds 275×135 mm

21 impronte per stampo /  
21 indents per mould  
BPA free



**PC39**  
mm 38×26×18 h  
+/- 10 g



**PC41**  
mm 43×25×17 h  
+/- 10 g



**PC43**  
mm 36×25×20 h  
+/- 10 g



**PC45**  
Ø mm 30×16 h  
+/- 10 g



**PC47**  
mm 27×27×15 h  
+/- 10 g



**PC38**  
mm 44×24×20 h  
+/- 10 g



**PC40**  
mm 33×28×20 h  
+/- 10 g



**PC42**  
mm 41×24×20 h  
+/- 10 g



**PC44**  
mm 35×24×17 h  
+/- 10 g



**PC46**  
mm 40×18×16 h  
+/- 10 g



**PC48**  
mm 42×21×18 h  
+/- 10 g

Stampi per praline / Praline moulds



**PC56**

mm 31×26×16 h  
+/- 10 g



**PC57**

mm 33×26×16 h  
+/- 10 g



**PC58**

mm 33×29×17 h  
+/- 10 g



**PC59**

mm 26×26×16 h  
+/- 10 g



**PC60**

mm 33×22×16 h  
+/- 10 g



**PC61**

mm 33×27×17 h  
+/- 10 g



**PC62**

mm 34×22×16 h  
+/- 10 g



**PC63**

mm 30×29×17 h  
+/- 10 g



**PC64**

mm 26×26×16 h  
+/- 10 g



**PC65**

mm 28×28×18 h  
+/- 10 g



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the video on Pavoni  
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Cioccolateria / The world of chocolate

## Iconic by Fabrizio Fiorani

## Stampi per praline 275×135 mm Praline moulds 275×135 mm

21 impronte per stampo /  
21 indents per mould  
BPA free



**PC49**

mm 33×30×15 h  
+/- 10 g



**PC51**

mm 26×26×16 h  
+/- 10 g



**PC52**

mm 31×29×16 h  
+/- 10 g



**PC53**

Ø mm 28×16 h  
+/- 10 g



**PC55**

mm 29×30×16 h  
+/- 10 g



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Abyss by  
Davide Comaschi

Stampi per praline / Praline moulds

Stampi per praline 275×135 mm  
Praline moulds 275×135 mm

18 impronte per stampo /  
18 indents per mould  
BPA free



PC66

mm 31×31×12,5 h  
+/- 10 g

designed by  
Giuseppe Tortato  
ADI DESIGN INDEX 2019



PC67

Ø mm 33×12,5 h  
+/- 10 g



PC68

mm 41×24×12,5 h  
+/- 10 g



PC69

mm 39×20×12,5 h  
+/- 10 g



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# Stampi per tavolette

## *Choco bar moulds*

Scopri come creare originali tavolette  
in cioccolato per ogni occasione.  
Stampi in tritan BPA free.

Find out how to create original  
chocolate bars for every occasion.  
BPA free tritan molds.



Scopri le ricette  
e guarda i video.  
Discover the recipes  
and watch the videos.



**PC5075**  
**Flora**  
by Liudmila Pascurova

mm 154×77×11 h  
~ 100 g  
3 impronte / indents  
Dimensione stampo /  
Mould size: mm 275×175  
BPA free



**PC5076**  
**Bouquet**  
by Liudmila Pascurova

mm 154×77×11 h  
~ 100 g  
3 impronte / indents  
Dimensione stampo /  
Mould size: mm 275×175  
BPA free



**PC5077**  
**Garden**  
by Liudmila Pascurova

mm 154×77×11 h  
~ 100 g  
3 impronte / indents  
Dimensione stampo /  
Mould size: mm 275×175  
BPA free



**PC5080**  
**Minou**  
**by Fabrizio Fiorani**

mm 154×77×9 h  
~ 100 g  
3 impronte / indents  
Dimensione stampo /  
Mould size: mm 275×175  
BPA free

Stampi per tavolette / Choco bar moulds



**PC5060**  
Halloween friends  
by Fabrizio Fiorani

mm 154x77x15 h  
~ 100 g  
3 impronte / indents  
Dim stampo / Mould  
size: mm 275x175  
BPA free



**PC5068**  
Calaca  
by Fabrizio Fiorani

mm 154x77x9 h  
~ 100 g  
3 impronte / indents  
Dim stampo / Mould  
size: mm 275x175  
BPA free



**PC5051**  
Maxi choco  
by Davide Comaschi

mm 250×150×20 h  
~ 600 g  
1 impronta / indent  
Dim stampo / Mould  
size: mm 275×175  
BPA free



**KS51**  
Confezione per tavoletta maxi  
Maxi Choco bar pack

vedi pag 385 / see page 385



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Stampi per tavolette / Choco bar moulds



**PC5048**  
Easter Bunny  
by Fabrizio Fiorani

mm 154x72x13 h  
~ 100 g  
3 impronte / indents  
Dim stampo / Mould  
size: mm 275x175  
BPA free



**PC5049**  
Easter Friends  
by Fabrizio Fiorani

mm 154x72x15 h  
~ 100 g  
3 impronte / indents  
Dim stampo / Mould  
size: mm 275x175  
BPA free





**PC5037**  
**Bubble Tree**  
by Fabrizio Fiorani

mm 154×77×13 h  
~ 100 g  
3 impronte / indents  
Dim stampo / Mould  
size: mm 275×175  
BPA free



**PC5058**  
**Xmas spirit**  
by Fabrizio Fiorani

mm 154×77×15 h  
~ 100 g  
3 impronte / indents  
Dim stampo / Mould  
size: mm 275×175  
BPA free

Stampi per tavolette / Choco bar moulds



**PC5059**  
Xmas night  
by Fabrizio Fiorani

mm 154x77x15 h  
~ 100 g  
3 impronte / indents  
Dim stampo / Mould  
size: mm 275x175  
BPA free



**PC5067**  
Xmas Snowman  
by Fabrizio Fiorani

mm 154x77x9 h  
~ 100 g  
3 impronte / indents  
Dim stampo / Mould  
size: mm 275x175  
BPA free



**PC5038**  
Xmas Village  
by Fabrizio Fiorani

mm 154x77x10 h  
~ 100 g  
3 impronte / indents  
Dim stampo / Mould  
size: mm 275x175  
BPA free



**PC5039**  
Xmas Friends  
by Fabrizio Fiorani

mm 154x77x13 h  
~ 100 g  
3 impronte / indents  
Dim stampo / Mould  
size: mm 275x175  
BPA free

Stampi per tavolette / Choco bar moulds



**PC5000**  
Lovely  
by Antonio Bachour

mm 150x76x10 h  
~ 100 g  
3 impronte / indents  
Dim stampo / Mould  
size: mm 275x175  
BPA free



**PC5001**  
Sparkling  
by Fabrizio Fiorani

mm 150x77x12 h  
~ 100 g  
3 impronte / indents  
Dim stampo / Mould  
size: mm 275x175  
BPA free





**PC5028**  
**Eros**

mm 154×77×11 h  
~ 100 g  
3 impronte / indents  
Dim stampo / Mould  
size: mm 275×175  
BPA free



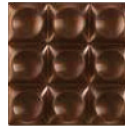
**PC5011**  
**Camouflage**  
by Fabrizio Fiorani

mm 154×77×8 h  
~ 100 g  
3 impronte / indents  
Dim stampo / Mould  
size: mm 275×175  
BPA free

Stampi per tavolette / Choco bar moulds



**PC5013**  
**Mini Bricks**  
by Fabrizio Fiorani



mm 70×70×10,5 h  
~ 50 g  
6 impronte / indents  
Dim stampo / Mould  
size: mm 275×175  
BPA free

**PC5010**  
**Bricks**  
by Fabrizio Fiorani



mm 154×77×9 h  
~ 100 g  
3 impronte / indents  
Dim stampo / Mould  
size: mm 275×175  
BPA free



**PC5012**  
**Pixie**  
by Fabrizio Fiorani



mm 154×77×11 h  
~ 100 g  
3 impronte / indents  
Dim stampo / Mould  
size: mm 275×175  
BPA free



**PC5002**  
Crush  
by Fabrizio Fiorani



mm 155×77×10 h  
~ 100 g  
3 impronte / indents  
Dim stampo / Mould  
size: mm 275×175  
BPA free



**PC5003**  
Ola  
by Fabrizio Fiorani



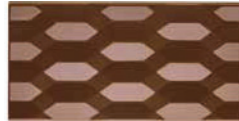
mm 155×77×10 h  
~ 100 g  
3 impronte / indents  
Dim stampo / Mould  
size: mm 275×175  
BPA free

Stampi per tavolette / Choco bar moulds



**PC5029**  
**Hexa**  
by Vincent Vallée

mm 154x77x10 h  
~ 100 g  
3 impronte / indents  
Dim stampo / Mould  
size: mm 275x175  
BPA free



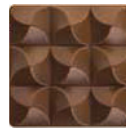
**PC5030**  
**Fluid**  
by Vincent Vallée

mm 154x77x11 h  
~ 100 g  
3 impronte / indents  
Dim stampo / Mould  
size: mm 275x175  
BPA free





**PC5014**  
Mini Moulin  
by Vincent Vallée



mm 70×70×14 h  
~ 50 g  
6 impronte / indents  
Dim stampo / Mould  
size: mm 275×175  
BPA free

**PC5009**  
Moulin  
by Vincent Vallée



mm 154×77×14 h  
~ 100 g  
3 impronte / indents  
Dim stampo / Mould  
size: mm 275×175  
BPA free



**PC5004**  
Fragment  
by Vincent Vallée



mm 155×77×10 h  
~ 100 g  
3 impronte / indents  
Dim stampo / Mould  
size: mm 275×175  
BPA free

Stampi per tavolette / Choco bar moulds



**PC5008**  
**Target**  
by Vincent Vallée

mm 154x77x8 h  
~ 100 g  
3 impronte / indents  
Dim stampo / Mould  
size: mm 275x175  
BPA free



**PC5007**  
**Flow**  
by Vincent Vallée

mm 154x77x8 h  
~ 100 g  
3 impronte / indents  
Dim stampo / Mould  
size: mm 275x175  
BPA free





**PC5006**  
**Pavé**  
by Vincent Vallée



mm 155×78×10 h  
~ 100 g  
3 impronte / indents  
Dim stampo / Mould  
size: mm 275×175  
BPA free



**PC5005**  
**Edelweiss**  
by Vincent Vallée



mm 155×77×10 h  
~ 100 g  
3 impronte / indents  
Dim stampo / Mould  
size: mm 275×175  
BPA free

Stampi per tavolette / Choco bar moulds



**PC5078**  
**Dubai**

mm 150×70×18 h  
~ 200 g  
3 impronte / indents  
Dim stampo / Mould  
size: mm 275×175  
BPA free



**KS50**  
**Confezione per tavolette**  
**Choco bar pack**

mm 156×80×15 h

100% riciclabile nella filiera della plastica  
100% recyclable in the plastic supply chain

20 pezzi per confezione / 20 pcs per box



Stampi tridimensionali  
per cioccolato  
*Three-dimensional  
chocolate moulds*

Scopri tutti gli stampi per creare  
soggetti in cioccolato per le tue feste  
e per ogni occasione.

Discover all the moulds to create  
chocolate subjects for your holidays  
and for any occasion.



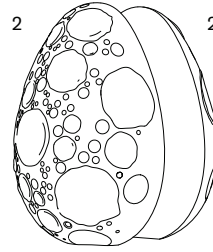
KT222  
Barocco

mm 150×150×65 h  
~ 200 g



Scopri la ricetta  
e guarda i video /  
Discover the recipe  
and watch the video

## Stampi termoformati Pasqua Easter thermoformed moulds



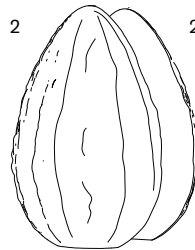
**KT223**  
**Luna**

Ø mm 140×200 h  
~ 340 g

PACKAGING: KS32



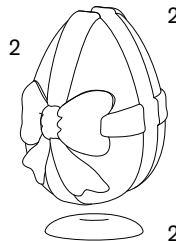




**KT224**  
**Cacao**

Ø mm 140×205 h  
~ 340 g

PACKAGING: KS32

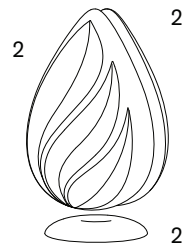


**KT216**  
**Cadeau**

Ø mm 145×215 h  
~ 340 g

PACKAGING: KS32

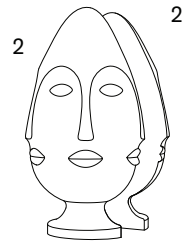
Stampi tridimensionali / Three-dimensional moulds



**KT217**  
**Flame**

Ø mm 130×215 h  
~ 340g

PACKAGING: KS32

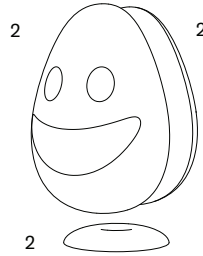


**KT218**  
**Modi**

Ø mm 135×235 h  
~ 340 g

Pavoni Italia

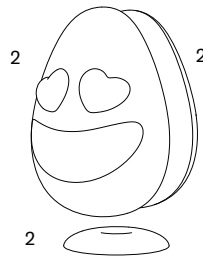
Cioccolateria / The world of chocolate



**KT209**  
**Happy**

Ø mm 140×215 h  
~ 340 g

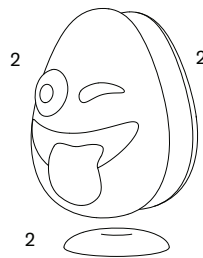
PACKAGING: KS32



**KT210**  
**Sweety**

Ø mm 140×215 h  
~ 340 g

PACKAGING: KS32

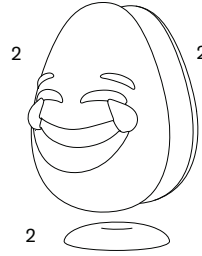


**KT211**  
**Crazy**

Ø mm 140×215 h  
~ 340 g

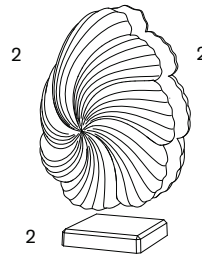
PACKAGING: KS32

Stampi tridimensionali / Three-dimensional moulds



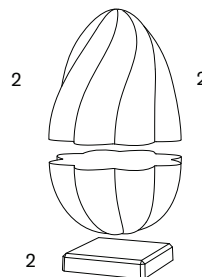
**KT212**  
**Funny**

Ø mm 140×215 h  
~ 340 g  
PACKAGING: KS32



**KT203**  
**Zefiro**

Ø mm 138×215 h  
~ 380 g  
PACKAGING: KS32

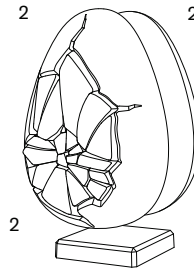


**KT204**  
**Helical**

Ø mm 140×218 h  
~ 480 g

Pavoni Italia

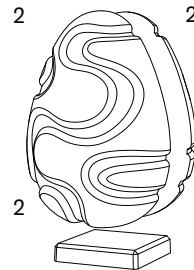
Cioccolateria / The world of chocolate



**KT195**  
Knock

Ø mm 138×215 h  
~ 450 g

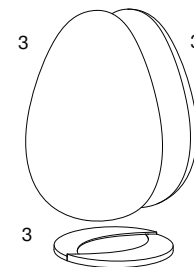
PACKAGING: KS32



**KT196**  
Flow  
by Vincent Vallée

Ø mm 138×216 h  
~ 420 g

PACKAGING: KS32

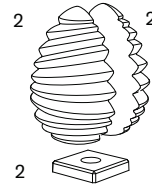


**KT197**  
Pure

Ø mm 138×215 h  
~ 400 g

PACKAGING: KS32

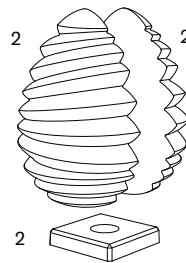
Stampi tridimensionali / Three-dimensional moulds



**KT186**  
**Pagoda**

mm 98×98×151 h  
~ 150 g

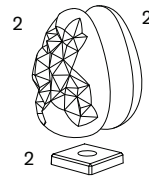
PACKAGING: KS26



**KT187**  
**Pagoda**

mm 137×137×212 h  
~ 300 g

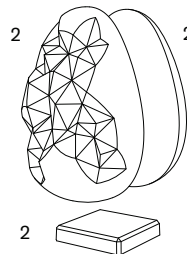
PACKAGING: KS32



**KT188**  
**Picasso**

Ø mm 96×150 h  
~ 170 g

PACKAGING: KS26



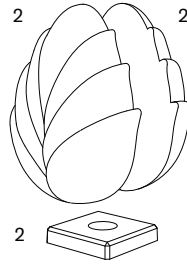
**KT172**  
**Picasso**

Ø mm 140×215 h  
~ 450 g

PACKAGING: KS32

Pavoni Italia

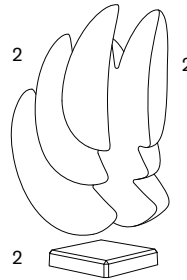
Cioccolateria / The world of chocolate



**KT190**  
**Blossom**

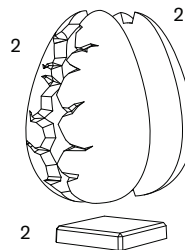
mm 144×133×212 h  
~ 370 g

PACKAGING: KS32



**KT182**  
**Sydney**

mm 140×125×250 h  
~ 390 g

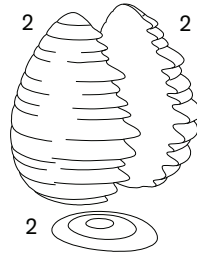


**KT183**  
**Abyss**  
by Davide Comaschi

Ø mm 140×215 h  
~ 340 g

PACKAGING: KS32

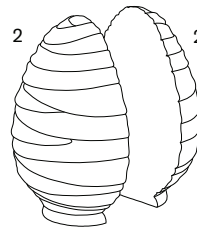
Stampi tridimensionali / Three-dimensional moulds



**KT138**  
**Speed**

mm 135×165×200 h  
~ 430 g

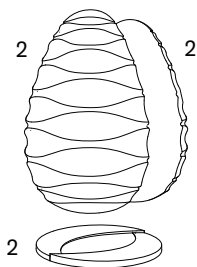
PACKAGING: KS32



**KT139**  
**Ramses**

Ø mm 140×200 h  
~ 330 g

PACKAGING: KS32



**KT157**  
**Beauty**

Ø mm 130×205 h  
~ 400 g

PACKAGING: KS32

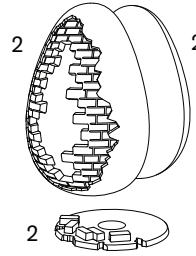


Guarda il video  
sul canale Youtube  
di Pavoni Italia /  
Watch the video  
on Pavoni Italia's  
Youtube channel



Credits: Le Photographe du Dimanche / Carlo Cracco

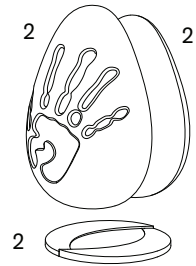
Stampi tridimensionali / Three-dimensional moulds



**KT168**  
**The Wall**

Ø mm 140×200 h  
~ 420 g

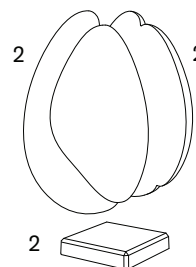
PACKAGING: KS32



**KT156**  
**Hello**

Ø mm 130×205 h  
~ 380 g

PACKAGING: KS32



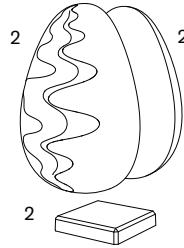
**KT174**  
**Grain**

Ø mm 135×215 h  
~ 400 g

PACKAGING: KS32

Pavoni Italia

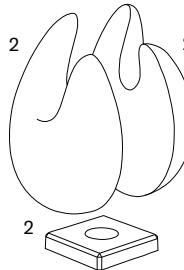
Cioccolateria / The world of chocolate



**KT173**  
**Senna**

Ø mm 140×215 h  
~ 450 g

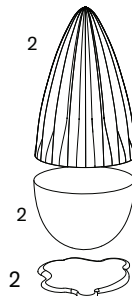
PACKAGING: KS32



**KT140**  
**Organic**

Ø mm 135×215 h  
~ 330 g

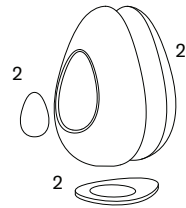
PACKAGING: KS32



**KT130**  
**Squeezer**

Ø mm 120×250 h  
~ 300 g

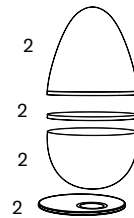
Stampi tridimensionali / Three-dimensional moulds



**KT50**  
**Lamp**

Ø mm 110×160 h  
~ 300 g

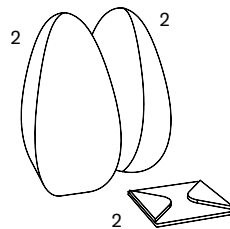
PACKAGING: KS26



**KT51**  
**Deck**

mm 135×100×165 h  
~ 300 g

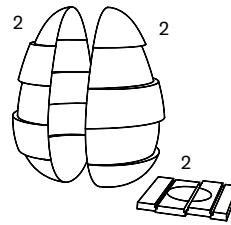
PACKAGING: KS26



**KT70**  
**Stele**

mm 90×90×200 h  
~ 350 g

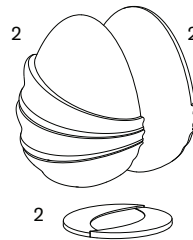
PACKAGING: KS26



**KT74**  
Split

Ø mm 140×200 h  
~ 400 g

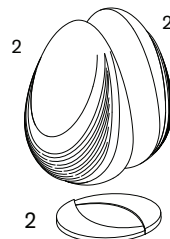
PACKAGING: KS32



**KT76**  
Wrap

Ø mm 150×200 h  
~ 350 g

PACKAGING: KS32

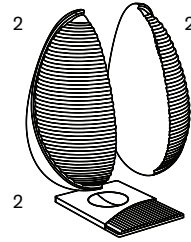


**KT77**  
Comb

Ø mm 140×200 h  
~ 350 g

PACKAGING: KS32

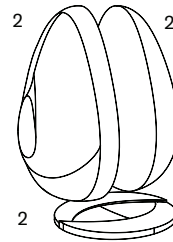
Stampi tridimensionali / Three-dimensional moulds



**KT90**  
Stripe

Ø mm 130×200 h  
~ 350 g

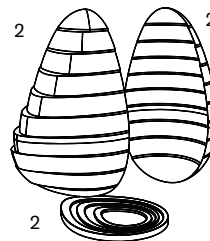
PACKAGING: KS26



**KT91**  
Mirror

Ø mm 130×200 h  
~ 350 g

PACKAGING: KS26



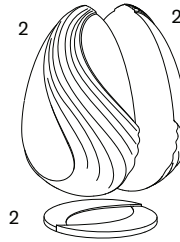
**KT92**  
Galà

Ø mm 130×200 h  
~ 350 g

PACKAGING: KS26

Pavoni Italia

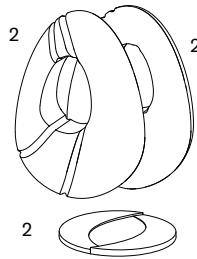
Cioccolateria / The world of chocolate



**KT78**  
**Pinup**

Ø mm 140×200 h  
~ 350 g

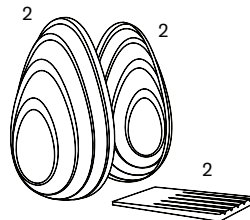
PACKAGING: KS32



**KT79**  
**Spaceship**

Ø mm 140×200 h  
~ 350 g

PACKAGING: KS32

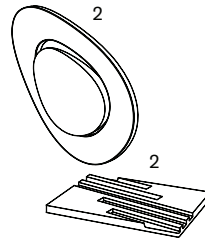


**KT72**  
**Level**

Ø mm 130×200 h  
~ 400 g

PACKAGING: KS26

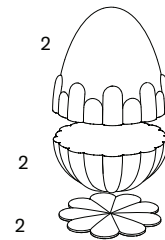
Stampi tridimensionali / Three-dimensional moulds



**KT71**  
**Swing**

mm 130×90×200 h  
~ 250 g

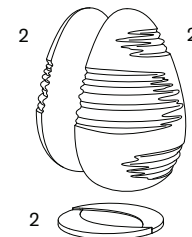
PACKAGING: KS26



**KT129**  
**Nest**

Ø mm 150×200 h  
~ 400 g

PACKAGING: KS32



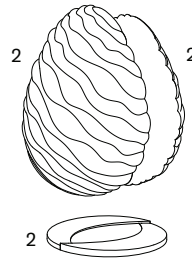
**KT169**  
**Nick**

Ø mm 130×200 h  
~ 380 g

PACKAGING: KS26

Pavoni Italia

Cioccolateria / The world of chocolate

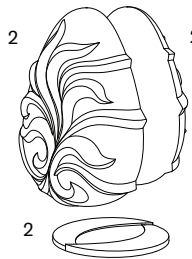


**KT158**  
**Fluid**

Ø mm 140x205 h  
~ 380 g

PACKAGING: KS32

credits: Carlo Cracco



**KT167**  
**Barocco**

Ø mm 145x200 h  
~ 420 g

PACKAGING: KS32

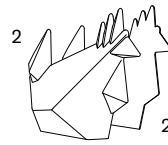


**KT198**  
**Rafael**

mm 138x132x180 h  
~ 270 g

PACKAGING: KS32

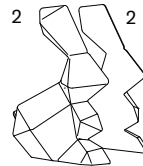
Stampi tridimensionali / Three-dimensional moulds



**KT184**  
**Rocky Rooster**

mm 170×105×150 h  
~ 120 g

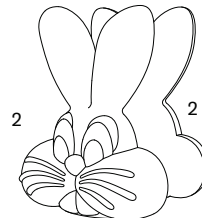
PACKAGING: KS26



**KT185**  
**Rocky Roger**

mm 145×95×180 h  
~ 170 g

PACKAGING: KS26



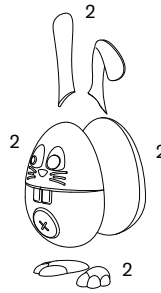
**KT170**  
**Roger**

mm 155×110×200 h  
~ 270 g

PACKAGING: KS26

Pavoni Italia

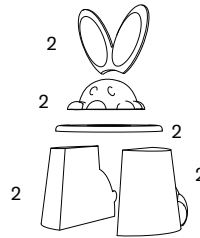
Cioccolateria / The world of chocolate



**KT131**  
**Eddie**

Ø mm 100×210 h  
~ 170 g

PACKAGING: KS32



**KT154**  
**Magic Bunny**

mm 100×120×170 h  
~ 200 g

PACKAGING: KS26

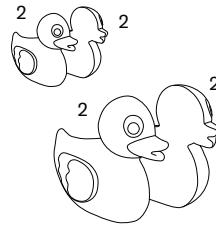


**KT189**  
**Bomber**

mm 132×125×160 h  
~ 200 g

PACKAGING: KS26

Stampi tridimensionali / Three-dimensional moulds



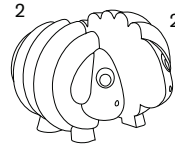
**KT142**  
Papera+Paperella

2 soggetti / 2 items

mm 60×45×75 h  
~ 40 g

mm 112×80×136 h  
~ 120 g

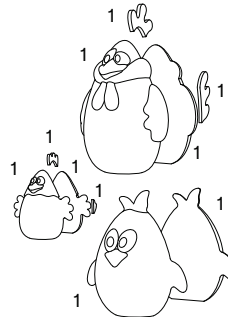
PACKAGING: KS32



**KT143**  
Pecorella

mm 160×100×125 h  
~ 180 g

PACKAGING: KS26



**KT155**  
Kit Chicken Family

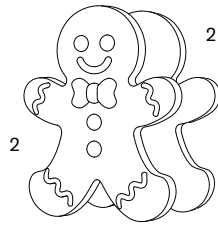
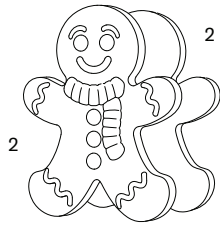
3 soggetti / 3 items

mm 120×135×190 h  
~ 200 g

mm 135×110×145 h  
~ 150 g

mm 85×75×90 h  
~ 90 g

## Stampi termoformati Natale Christmas thermoformed moulds



**KT225**  
Gingerman  
by Fabrizio Fiorani

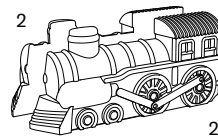
mm 128×160×40 h  
~ 200 g

PACKAGING: KS32



Scopri le ricette  
e guarda i video /  
Discover the recipes  
and watch the videos.

Stampi tridimensionali / Three-dimensional moulds



KT226  
Locomotiva

mm 180×62×78 h  
~ 200 g

PACKAGING: KS26

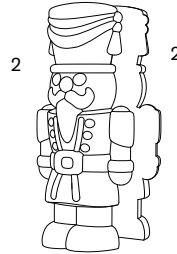


KT219  
Garland

Ø mm 180×55 h  
~ 200 g



Guarda il video sul canale  
Youtube di Pavoni Italia /  
Watch the video on  
Pavoni Italia's Youtube  
channel



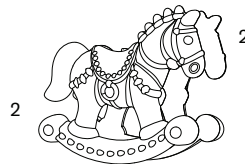
**KT215**  
Nutcracker

mm 90×70×200 h  
~ 180 g

PACKAGING KS26

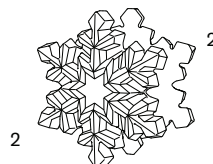


Guarda il video sul canale  
Youtube di Pavoni Italia /  
Watch the video on  
Pavoni Italia's Youtube  
channel



**KT221**  
Rocking Horse

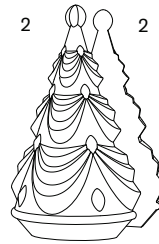
mm 175×55×155 h  
~ 200 g



**KT220**  
Fiocco di Neve

mm 160×180×45 h  
~ 200 g

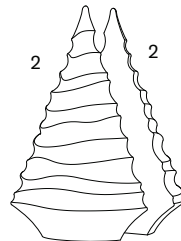
Stampi tridimensionali / Three-dimensional moulds



**KT213**  
**Drappo**

Ø mm 120×200 h  
~ 250 g

PACKAGING KS32



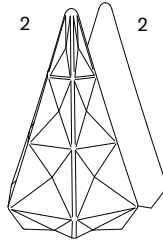
**KT214**  
**Chiffon**

Ø mm 130×200 h  
~ 250 g

PACKAGING KS32

Pavoni Italia

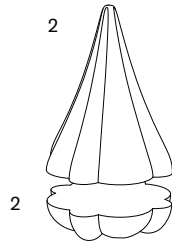
Cioccolateria / The world of chocolate



**KT205**  
Hexagon Tree  
by Davide Comaschi

Ø mm 135×200 h  
~ 200 g

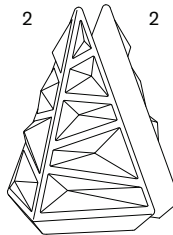
PACKAGING KS32



**KT207**  
Fluent Tree  
by Davide Comaschi

Ø mm 140×200 h  
~ 200 g

PACKAGING KS26

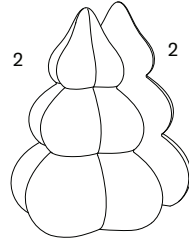


**KT194**  
Rocky Tree  
by Davide Comaschi

mm 125×125×195 h  
~ 280 g

PACKAGING: KS26

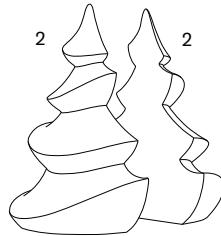
Stampi tridimensionali / Three-dimensional moulds



**KT206**  
**Blob Tree**  
 by Davide Comaschi

Ø mm 155×200 h  
 ~ 250 g

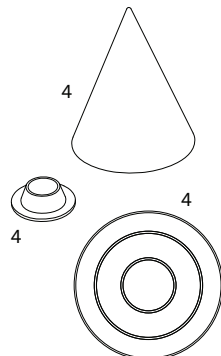
PACKAGING KS32



**KT136**  
**Wave**

Ø mm 160×200 h  
 ~ 260 g

PACKAGING: KS32



**KT16**  
**Albero a cono**

Ø mm 110×160 h  
 ~ 250 g

PACKAGING: KS26

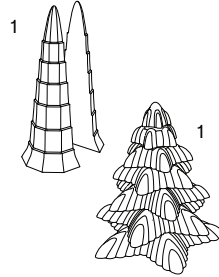
**KT20**  
**Albero a cono**

Ø mm 140×210 h  
 ~ 350 g

PACKAGING: KS32

Pavoni Italia

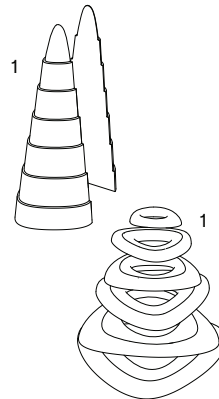
Cioccolateria / The world of chocolate



**KT177**  
**Fringe**

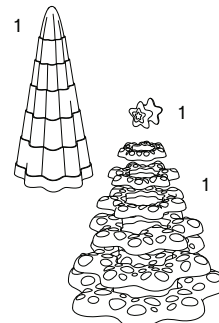
Ø mm 135×150 h  
~ 350 g

PACKAGING: KS32



**KT176**  
**Saturno**

Ø mm 165×195 h  
~ 450 g

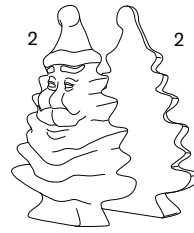


**KT162**  
**Ring**

Ø mm 160×200 h  
~ 500 g

PACKAGING: KS32

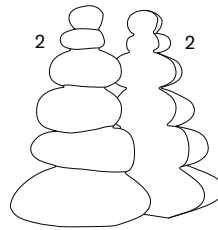
Stampi tridimensionali / Three-dimensional moulds



**KT135**  
**Albero Animato**

mm 160×75×200 h  
~ 250 g

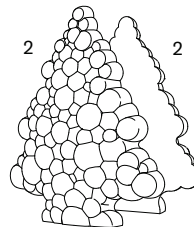
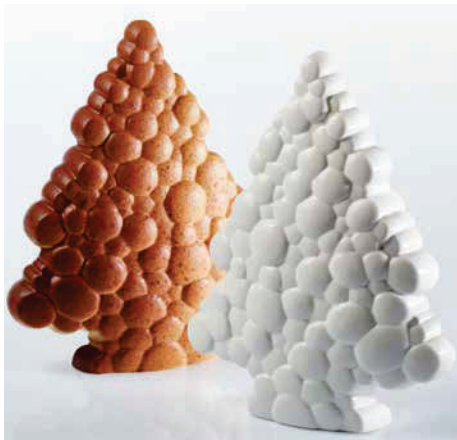
PACKAGING: KS26



**KT137**  
**Zen**

Ø mm 160×200 h  
~ 290 g

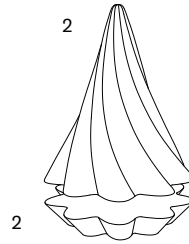
PACKAGING: KS32



**KT152**  
**Bolla**

mm 160×65×200 h  
~ 250 g

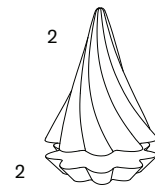
PACKAGING: KS26



**KT199**  
Twirl

Ø mm 150×200 h  
~ 250 g

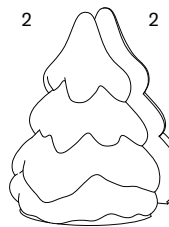
PACKAGING: KS32



**KT200**  
Mini Twirl

Ø mm 112×150 h  
~ 110 g

PACKAGING: KS52



**KT191**  
Snow Tree

Ø mm 145×185 h  
~ 200 g

PACKAGING: KS26

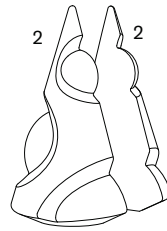


**KT192**  
Mini Snow Tree

Ø mm 95×120 h  
~ 100 g

PACKAGING: KS52

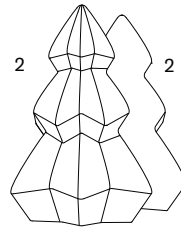
Stampi tridimensionali / Three-dimensional moulds



**KT178**  
**Merlin**

Ø mm 120×200 h  
~ 180 g

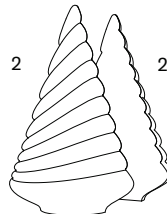
PACKAGING: KS26



**KT151**  
**Crystal**

Ø mm 145×200 h  
~ 180 g

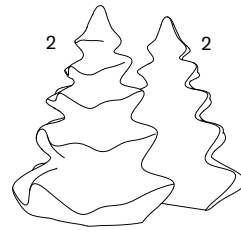
PACKAGING: KS32



**KT150**  
**Soft**

Ø mm 125×195 h  
~ 200 g

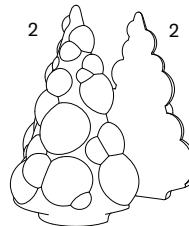
PACKAGING: KS26



**KT163**  
**Tutu**

Ø mm 140×150 h  
~ 200 g

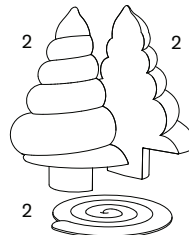
PACKAGING: KS32



**KT175**  
**Ampolla**

Ø mm 135×200 h  
~ 200 g

PACKAGING: KS32

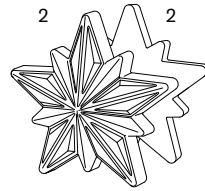


**KT125**  
**Spirale**

Ø mm 160×210 h  
~ 350 g

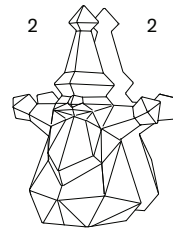
PACKAGING: KS32

Stampi tridimensionali / Three-dimensional moulds



**KT208**  
Polaris  
by Davide Comaschi

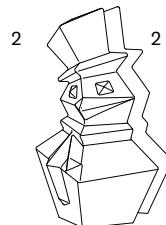
mm 172×164×75 h  
~ 150 g



**KT201**  
Santa Hug

mm 152×115×200 h  
~ 230 g

PACKAGING: KS26



**KT202**  
Snowman

mm 125×121×200 h  
~ 200 g

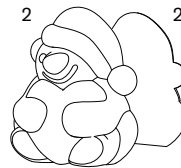
PACKAGING: KS26



**KT193**  
**Comfort Teddy**

mm 185×110×106 h  
~ 230 g

PACKAGING: KS26



**KT166**  
**Teddy**

mm 120×115×140 h  
~ 250 g

PACKAGING: KS26

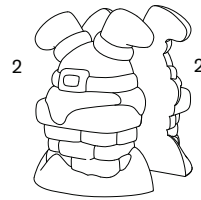


**KT148**  
**Angelo**

mm 155×75×150 h  
~ 150 g

PACKAGING: KS26

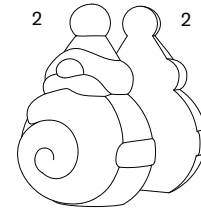
Stampi tridimensionali / Three-dimensional moulds



**KT179**  
**Santa Chimney**

Ø mm 125×170 h  
~ 380 g

PACKAGING: KS26



**KT180**  
**Santa Twist**

Ø mm 140×180 h  
~ 280 g

PACKAGING: KS32



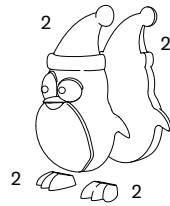
**KT181**  
**Santa Boot**

mm 160×80×180 h  
~ 390 g

PACKAGING: KS26

Pavoni Italia

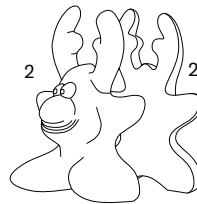
Cioccolateria / The world of chocolate



**KT120**  
**Pinguino**

mm 130×105×170 h  
~ 250 g

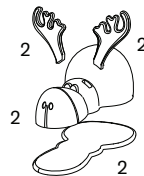
PACKAGING: KS26



**KT133**  
**Renna**

mm 145×90×175 h  
~ 200 g

PACKAGING: KS26

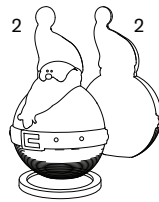


**KT86**  
**Rudolph**

mm 195×100×100 h  
~ 235 g

PACKAGING: KS26

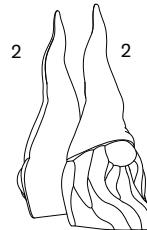
Stampi tridimensionali / Three-dimensional moulds



**KT122**  
**Babbo**

Ø mm 105×170 h  
~ 200 g

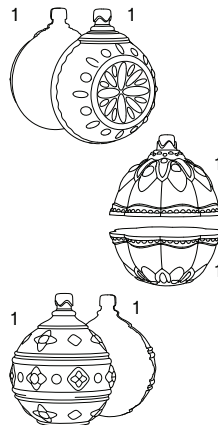
PACKAGING: KS26



**KT165**  
**Gnomo**

mm 115×85×200 h  
~ 200 g

PACKAGING: KS26



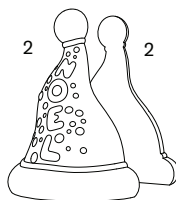
**KT149**  
**Xmas Balls**

mm 100×75×120 h  
Ø mm 105×120 h  
Ø mm 100×120 h  
~ 90 g cad./ each

PACKAGING: KS52

Pavoni Italia

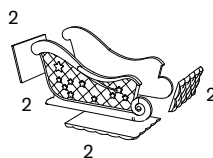
Cioccolateria / The world of chocolate



**KT153**  
Noel

Ø mm 130×170 h  
~ 180 g

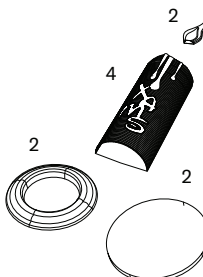
PACKAGING: KS26



**KT127**  
Slitta

mm 180×100×90 h  
~ 200 g

PACKAGING: KS26



**KT87**  
Candela

Ø mm 110×200 h  
~ 215 g

PACKAGING: KS26

Stampi tridimensionali / Three-dimensional moulds

## Stampi termoformati Thermoformed moulds

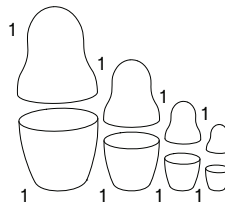


### KT159 Semisfere

Kit 3 semisfere /  
Kit 3 hemispheres  
Ø mm 80  
Ø mm 100  
Ø mm 120

### KT160 Semisfere

Kit 3 semisfere /  
Kit 3 hemispheres  
Ø mm 140  
Ø mm 160  
Ø mm 180

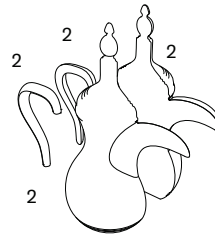


### KTMATRIOSKA Matrioska by Olga Penioza

4 soggetti / 4 items  
mm 200 - 150 - 100 - 50 h

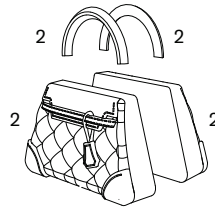
Pavoni Italia

Cioccolateria / The world of chocolate



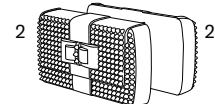
**KTDALLAH**  
Dallah

mm 178×96×230 h  
~ 320 g



**KT123**  
Borsetta

mm 165×80×150 h  
~ 220 g



**KT146**  
Pochette

mm 155×70×90 h  
~ 170 g

PACKAGING: KS52

Stampi tridimensionali / Three-dimensional moulds

## Stampi magnetici Magnetic moulds

BPA free



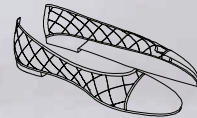
**SH02**  
Zeppa

mm 170×70×155 h  
~ 160 g



**SCARPADECOLTE •**  
Scarpetta

mm 150×70×120 h  
~ 150 g



**SH01**  
Ballerina

mm 185×65×50 h  
~ 90 g

• fino a esaurimento / until exhaustion