

PASTRY UTENSILS

PASTICCERIA
PASTRY UTENSILS
KONITOREI-ARTIKEL
LA PÂTISSERIE
PASTELERÍA

PREPARAZIONE *PREPARATION TOOLS*





Alfabeto
Alphabet

art.	ø cm.	h.	pz/pcs
47301-12	12	2	26



Numeri
Numbers

art.	ø cm.	h.	pz/pcs
47302-10	10	2	10



Animali
Animals

art.	ø cm.	h.	pz/pcs
47303-10	10	2	10



Sagome
Shapes

art.	ø cm.	h.	pz/pcs
47304-06	6,5	2	12



Sagome
Shapes

art.	ø cm.	h.	pz/pcs
47304-10	10,0	2	12



Sagome
Shapes

art.	ø cm.	h.	pz/pcs
47304-12	12,0	2	12



Sagome
Shapes

art.	ø cm.	h.	pz/pcs
47305-12	12	2	12



Fiore
Flower

art.	ø cm.	h.	pz/pcs
47306-10	10	3	6



Trio
Trio

art.	ø cm.	h.	pz/pcs
47307-10	10	3	6



Cuore
Heart

art.	ø cm.	h.	pz/pcs
47308-10	10	3	6



Stella
Star

art.	ø cm.	h.	pz/pcs
47310-10	10	3	6



Mezzaluna
Halfmoon

art.	ø cm.	h.	pz/pcs
47312-10	10	3	6



Esagono
Hexagon

art.	ø cm.	h.	pz/pcs
47314-10	10	3	6



Esagono festonato
Hexagon, fluted

art.	ø cm.	h.	pz/pcs
47315-10	10	3,5	5



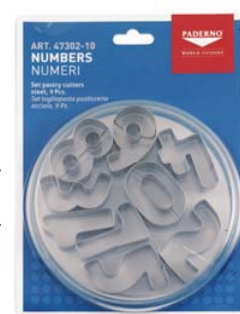
Anello
Ring

art.	ø cm.	h.	pz/pcs
47316-10	10	3,0	11
47316-12	12	3,0	14
47316-20	20	2,5	20



Anello festonato
Ring, fluted

art.	ø cm.	h.	pz/pcs
47317-10	10	3,0	11
47317-12	12	3,0	14
47317-20	20	2,5	20





Goccia
Drop

art.	ø cm.	h.	pz/pcs
47321-12	12	3	6



Goccia festonata
Drop, fluted

art.	ø cm.	h.	pz/pcs
47322-12	12,5	3,5	5



Quadro
Square

art.	ø cm.	h.	pz/pcs
47323-12	12	3	6



Quadro festonato
Square, fluted

art.	ø cm.	h.	pz/pcs
47324-12	12,5	3,5	6



Ovale festonato
Oval fluted

art.	ø cm.	h.	pz/pcs
47325-10	10	3,5	9



Ovale
Oval

art.	ø cm.	h.	pz/pcs
47326-10	10	3,5	9



Frutta
Fruit

art.	ø cm.	h.	pz/pcs
47327-12	12,5	2	12



Animali
Animals

art.	ø cm.	h.	pz/pcs
47328-15	15	2	10



Veicoli
Vehicles

art.	ø cm.	h.	pz/pcs
47331-15	15	2	7



Verdura
Vegetable

art.	ø cm.	h.	pz/pcs
47332-12	12,5	2	12



Natale
Christmas

art.	ø cm.	h.	pz/pcs
47333-15	15	2	7



Pasqua
Easter

art.	ø cm.	h.	pz/pcs
47334-12	12,5	2	6



Stelle
Stars

art.	ø cm.	h.	pz/pcs
47335-12	12,5	2	7



Sagome
Shapes

art.	cm.	h.	pz/pcs
47419-10	20	3,5	10



Tagliapasta geometrici, 42 pz
Set 42 geometric shape cutters

art.	ø
47336-42	6→22



Cerchio liscio, set 3 pz
Round cutter, 3 pcs set

art.	h. cm.	ø
47414-03	3	6-7-8



Cerchio festonato, set 3 pz
Round cutter, fluted 3 pcs set

art.	h. cm.	ø
47415-03	3	6-7-8



Canestrello
Canestrello cutter

art.	cm.	h.
47416-06	6	3



Canestrello
Canestrello cutter

art.	cm.	h.
47417-06	6	3



Ruota tagliapaste
Cutter wheel

art.
47418-00



TAGLIAPASTA INOX

STAINLESS STEEL CUTTERS

P

NATALE - CHRISTMAS



Omino pan di zenzero
Gingerbread man

art.	dim. cm.	h.
47370-08	6x8	3



Angelo
Angel

art.	dim. cm.	h.
47377-08	7x7	3



Pupazzo di neve
Snowman

art.	dim. cm.	h.
47378-08	4x8	3



Renna
Reindeer

art.	dim. cm.	h.
47379-08	8x7	3



Stella
Star

art.	dim. cm.	h.
47411-08	8x8	3



Stella cometa
Comet

art.	dim. cm.	h.
47412-08	8x4	3



Albero di Natale
Christmas tree

art.	dim. cm.	h.
47413-08	8x8	3



Pino
Pine

art.	dim. cm.	h.
47413-01	6,4x8,1	3



Fiocco di neve
Snowflake

art.	dim. cm.	h.
47411-01	7,4x8,6	3



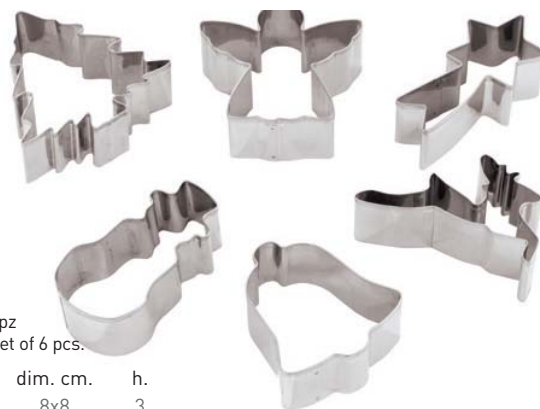
Fiocco di neve
Snowflake

art.	dim. cm.	h.
47411-02	6,9x7,9	3



Fiocco di neve
Snowflake

art.	dim. cm.	h.
47411-03	8,4x7,7	3



Natale set 6 pz
Christmas, set of 6 pcs.

art.	dim. cm.	h.
47387-01	8x8	3

PASQUA - EASTER



Coniglio
Rabbit

art.	dim. cm.	h.
47372-08	8x4	3



Coniglio
Rabbit

art.	dim. cm.	h.
47402-08	8x5	3



Coniglio
Rabbit

art.	dim. cm.	h.
47402-01	7,1x8,6	3



Coniglio
Rabbit

art.	dim. cm.	h.
47402-02	7,6x7,3	3



Campana
Bell

art.	dim. cm.	h.
47373-08	6x7	3



Agnellino
Lamb

art.	dim. cm.	h.
47376-08	8x7	3



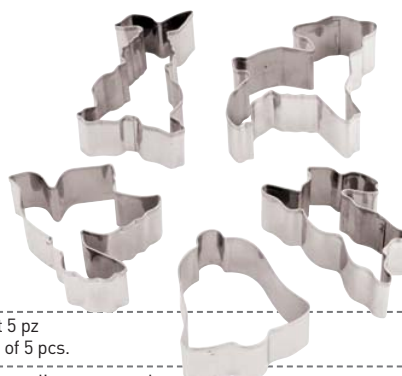
Colomba
Dove

art.	dim. cm.	h.
47382-08	8x7	3



Uovo
Egg

art.	dim. cm.	h.
47373-01	5,6x8,2	3



Pasqua set 5 pz
Easter, set of 5 pcs.

art.	dim. cm.	h.
47387-02	8x8	3

HALLOWEEN



Scheletro

Skeleton

art.	dim. cm.	h.
47370-08	6x8	3



Zucca
Pumpkin

art.	dim. cm.	h.
47377-09	8,7x7,8	3



Zucca
Pumpkin

art.	dim. cm.	h.
47377-10	7,9x7,9	3



Mezzaluna
Crescent

art.	dim. cm.	h.
47377-01	6,2x8	3



Gufo
Owl

art.	dim. cm.	h.
47377-02	4,7x8,3	3



Fantasma
Ghost

art.	dim. cm.	h.
47377-03	7,8x8,4	3



Strega
Witch

art.	dim. cm.	h.
47377-04	9,3x9,6	3



Cappello trega
Witch hat

art.	dim. cm.	h.
47377-05	8,5x13,1	3



Strega su scopa
Witch on broom

art.	dim. cm.	h.
47377-06	11,6x11,7	3



Teschio
Skull

art.	dim. cm.	h.
47377-07	7,9x7,9	3



Halloween set 3 pz
Halloween, set of 3 pcs.

art.	dim. cm.	h.
47377-11	11x10,7	3

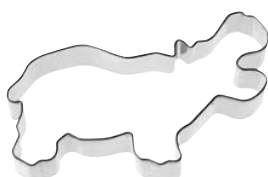


ANIMALI - ANIMALS



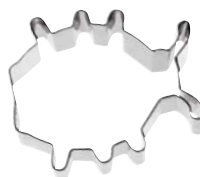
Ape
Honey bee

art.	dim. cm.	h.
47382-06	11,6x7,9	3



Ippopotamo
Hippo

art.	dim. cm.	h.
47404-04	10,9x6,8	3



Coccinella
Ladybug

art.	dim. cm.	h.
47404-05	8,2x8,1	3



Farfalla
Butterfly

art.	dim. cm.	h.
47371-08	8x7	3



Lumaca
Snail

art.	dim. cm.	h.
47404-02	11,1x5,7	3



Pesce
Fish

art.	dim. cm.	h.
47384-08	8x8	3



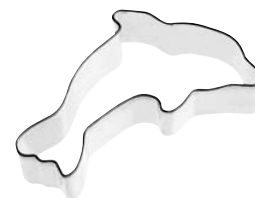
Rana
Frog

art.	dim. cm.	h.
47380-08	8x8	3



Gallo
Rooster

art.	dim. cm.	h.
47383-08	8x8	3



Delfino
Dolphin

art.	dim. cm.	h.
47384-01	4,7x8,8	3



Gabbiano
Seagull

art.	dim. cm.	h.
47386-08	11x6	3



Gatto
Cat

art.	dim. cm.	h.
47401-08	8x8	3



Oca
Goose

art.	dim. cm.	h.
47404-08	8x7	3



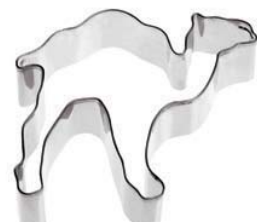
Orsetto
Teddy bear

art.	dim. cm.	h.
47375-08	8x8	3



Orsetto
Teddy bear

art.	dim. cm.	h.
47375-01	5,7x8,8	3



Cammello
Camel

art.	dim. cm.	h.
47404-01	9,3x8,6	3



Elefante
Elephant

art.	dim. cm.	h.
47404-03	11,8x6,9	3

VARIE - VARIOUS



Quadrifoglio
Four leaf clover

art.	dim. cm.	h.
47374-08	8x8	3



Fiore
Flower

art.	dim. cm.	h.
47374-02	6,7x7,4	3



Tulipano
Tulip

art.	dim. cm.	h.
47374-01	5,5x8,4	3



Cuore
Heart

art.	dim. cm.	h.
47385-08	8x9	3



Due cuori
Two hearts

art.	dim. cm.	h.
47385-01	9,4x5	3



Cavallo a dondolo
Rocking horse

art.	dim. cm.	h.
47381-08	8x5	3



Fiocco
Bow

art.	dim. cm.	h.
47373-02	5,7x7,8	3



Mela
Apple

art.	dim. cm.	h.
47378-01	7,6x8,4	3



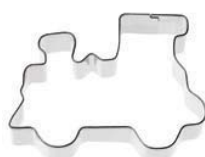
Nave pirata
Pirate ship

art.	dim. cm.	h.
47370-03	7,8x8,4	3



Aereo
Airplane

art.	dim. cm.	h.
47370-02	9,3x8,6	3



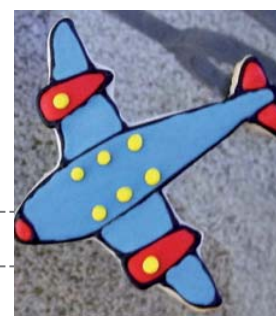
Locomotiva
Train

art.	dim. cm.	h.
47370-01	9,9x7	3



Semi carte set 4 pz
Suits of cards, set of 4 pcs

art.	dim. cm.	h.
47378-02	7,5x7,5	3





Numeri, set 9 pz
Numbers, set of 9 pcs

art.	cm.	h.
47421-09	6,5	2,5



Lettere, set 26 pz
Letters, set of 26 pcs

art.	cm.	h.
47422-26	6	2,5



Cerchio
Round

art.	cm.	h.	u.pack
47425-01	4	3	6
47425-02	5	3	6
47425-03	6	3	6



Quadro
Square

art.	cm.	h.	u.pack
47425-04	5	3	6
47425-05	6	3	6



Triangolo
Triangle

art.	cm.	h.	u.pack
47425-06	6	3	6



Ovale
Oval

art.	cm.	h.	u.pack
47425-09	7,5x4,5	3	6



Trapezio
Trapeze

art.	cm.	h.	u.pack
47425-08	9x6	3	6



Rettangolo
Rectangle

art.	cm.	h.	u.pack
47425-10	5x3,5	3	6
47425-11	6x5	3	6



Goccia
Drop

art.	cm.	h.	u.pack
47425-26	9	3	6



Esagono
Hexagon

art.	cm.	h.	u.pack
47425-29	5	3	6
47425-30	6	3	6



Cuore
Heart

art.	cm.	h.	u.pack
47425-32	6,5	3	6



Quadro
Square

art.	cm.	h.	u.pack
47426-01	8	4,5	6



Rettangolo
Rectangle

art.	cm.	h.	u.pack
47426-07	12x6	4,5	1



N

Tagliapasta per doughnuts inox
Doughnut cutter, stainless steel
Donut-Ausstecher, Edelstahl Rostfrei
Coupe-donuts, inox
Cortadonuts, inox

art.	ø mm.	h.
47388-06	65-25	20
47388-07	70-30	17
47388-08	80-40	20



N

Tagliapasta stelle, inox
Cinnamon star cutter, stainless steel
Zimstern-Ausstecher, Edelstahl Rostfrei
Coupe-étoiles, inox
Cortapasta Esterella, inox

art.	l. mm.	h.
47377-15	50	97

Meccanismo a molla - Spring mechanism



N

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

art.	dim. mm.	h.
47377-12	7x6	2

P TAGLIAPASTA - CUTTERS PA+ plus



Rotondo
Round

art.	ø cm.	h.
12943-03	3	3,5
12943-05	5	3,5
12943-07	7	3,5
12943-08	8	3,5
12943-10	10	3,5
12943-12	12	3,5



Rotondo festonato
Round, fluted

art.	ø cm.	h.
12944-03	3	3,5
12944-05	5	3,5
12944-07	7	3,5
12944-08	8	3,5
12944-10	10	3,5
12944-12	12	3,5



Ovale festonato
Oval, fluted

art.	dim. cm.	h.
12947-02	5,5x3,5	3,5
12947-03	7x4	3,5
12947-04	8,5x5	3,5
12947-05	10x6	3,5
12947-06	11x7	3,5
12947-07	13x5	3,5



Scatola tagliapasta rotondi, 6 pz
Set 6 pcs round pastry cutters

art.
12943-13



Scatola tagliapasta rotondi festonati, 6 pz
Set 6 pcs fluted round pastry cutters

art.
12944-13



Scatola tagliapasta ovali festonati, 6 pz
Set 6 pcs fluted oval pastry cutters

art.
12947-13



AGRIFOGLIO/HOLLY

Tagliapasta con espulsore, set 3 pz
Dough plunger cutters with extractor
Ausstechformen mit Auswerfer
Emportes-pièces
Cortadore

art.	ø cm.	h.
47622-04	3x4,5	5



MARGHERITE/DAISY

Tagliapasta con espulsore, set 4 pz
Dough plunger cutters with extractor
Ausstechformen mit Auswerfer
Emportes-pièces
Cortadore

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



PETUNIE/PETUNIA

Tagliapasta con espulsore, set 3 pz
Dough plunger cutters with extractor
Ausstechformen mit Auswerfer
Emportes-pièces
Cortadores

art.	ø cm.	h.
47622-01	3x5	5



FIORE/FLOWER

Tagliapasta con espulsore, set 3 pz
Dough plunger cutters with extractor
Ausstechformen mit Auswerfer
Emportes-pièces
Cortadores

art.	ø cm.	h.
47622-02	2,5	5



**FOGLIA DI ROSA
ROSE LEAF**

Tagliapasta con espulsore, set 3 pz
Dough plunger cutters with extractor
Ausstechformen mit Auswerfer
Emportes-pièces
Cortadores

art.	ø cm.	h.
47622-03	3x5	5



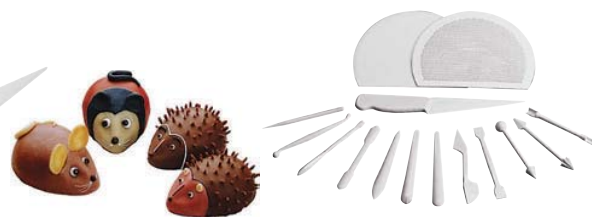
Set 9 tagliapasta, inox
Set of 9 cutters, stainless steel
Satz 9 Ausstechformen, Edelstahl Rostfrei
Set 9 découpoirs, inox
Juego 9 cortadores, inox

art. h. mm.
47837-09 5



Coltello per marzapane, poliammide
Almont past knife, PA
Marzipan-Messer, PA
Couteau à pâte d'amande, PA
Cuchillo, PA

art. l. cm.
47630-28 16,5



Set 15 pezzi per marzapane, PP
Marzipan set, 15 pcs, PP
Marzipan-Satz, 15 Stk., PP
Set 15 outils à pâte d'amandes, PP
Juego 15 piezas, PP

art.
47631-12



Set 10 forchettine pralineria, inox
Set of 10 pcs dipping forks, s/s
Pralinen Gabelchen, 10-Stk., Edelstahl
Jeu de 10 ébauchoirs, inox
Juego 10 tenedores, inox

art.
47833-10



Set 4 forchettine pralineria, inox
Set of 4 pcs dipping forks, s/s
Pralinen Gabelchen, 4-Stk., Edelstahl
Jeu de 4 ébauchoirs, inox
Juego 4 tenedores, inox

art.
47833-04



Set 8 pezzi per marzapane, plastica
Plastic marzipan set, 8 pcs
Marzipan-Satz, 8 Stk.
Set 8 outils en plastique à pâte d'amandes
Juego 8 piezas, plástico

art.
47631-08



Set 2 Cucchiari Decorazione
Set 2 Decorating Spoons
Satz 2 Dekoration-Löffel
Set 2 Cuillères Pour Décorer
2 Cucharas Para Decoración

art. l. cm.
47831-02 19-23



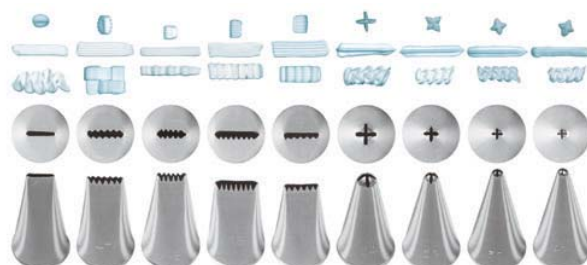
Per decorazioni su piatti con salse, panna, caramello, purea, ecc., ecc. Piccolo per preparazioni dolci, grande per salate. - To make decorations on dishes with sauces, cream, caramel, puree, etc. Small spoon to decorate sweets, a larger one for savory preparations.





Set 12 bocchette unipezzo, inox
Set 12 pcs tubes, one piece, stainless steel
12 Stk. Tüllen, Edelstahl Rostfrei, aus einem Stück gezogen
Set 12 pcs douilles monobloc, inox
Surtido 12 boquillas monobloc, inox

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



Set 9 bocchette unipezzo, inox
Set 9 pcs tubes, one piece, stainless steel
9 Stk. Tüllen, Edelstahl Rostfrei, aus einem Stück gezogen
Set 9 pcs douilles monobloc, inox
Surtido 9 boquillas monobloc, inox

art.	base/bottom ø mm.
47357-24	18



Set 7 bocchette unipezzo, inox
Set 7 pcs tubes, one piece, stainless steel
7 Stk. Tüllen, Edelstahl Rostfrei, aus einem Stück gezogen
Set 7 pcs douilles monobloc, inox
Surtido 7 boquillas monobloc, inox

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



Set 8 bocchette unipezzo, inox
Set 8 pcs tubes, one piece, stainless steel
8 Stk. Tüllen, Edelstahl Rostfrei, aus einem Stück gezogen
Set 8 pcs douilles monobloc, inox
Surtido 8 boquillas monobloc, inox

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



Set 8 bocchette unipezzo, inox
Set 8 pcs tubes, one piece, stainless steel
8 Stk. Tüllen, Edelstahl Rostfrei, aus einem Stück gezogen
Set 8 pcs douilles monobloc, inox
Surtido 8 boquillas monobloc, inox

art.	base/bottom ø mm.
47357-23	18



Set 8 bocchette unipezzo, inox
Set 8 pcs tubes, one piece, stainless steel
8 Stk. Tüllen, Edelstahl Rostfrei, aus einem Stück gezogen
Set 8 pcs douilles monobloc, inox
Surtido 8 boquillas monobloc, inox

art.	base/bottom ø mm.
47357-25	18



Set 8 bocchette unipezzo, inox
Set 8 pcs tubes, one piece, stainless steel
8 Stk. Tüllen, Edelstahl Rostfrei, aus einem Stück gezogen
Set 8 pcs douilles monobloc, inox
Surtido 8 boquillas monobloc, inox

art. base/bottom ø mm.
47357-26 18



Set 8 bocchette unipezzo, inox
Set 8 pcs tubes, one piece, stainless steel
8 Stk. Tüllen, Edelstahl Rostfrei, aus einem Stück gezogen
Set 8 pcs douilles monobloc, inox
Surtido 8 boquillas monobloc, inox

art. base/bottom ø mm.
47357-27 18



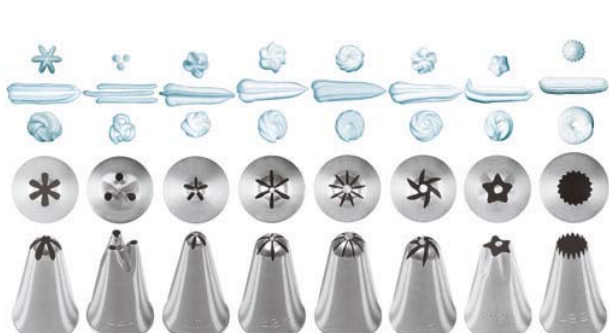
Set 8 bocchette unipezzo, inox
Set 8 pcs tubes, one piece, stainless steel
8 Stk. Tüllen, Edelstahl Rostfrei, aus einem Stück gezogen
Set 8 pcs douilles monobloc, inox
Surtido 8 boquillas monobloc, inox

art. base/bottom ø mm.
47357-28 18



Set 8 bocchette unipezzo, inox
Set 8 pcs tubes, one piece, stainless steel
8 Stk. Tüllen, Edelstahl Rostfrei, aus einem Stück gezogen
Set 8 pcs douilles monobloc, inox
Surtido 8 boquillas monobloc, inox

art. base/bottom ø mm.
47357-29 18



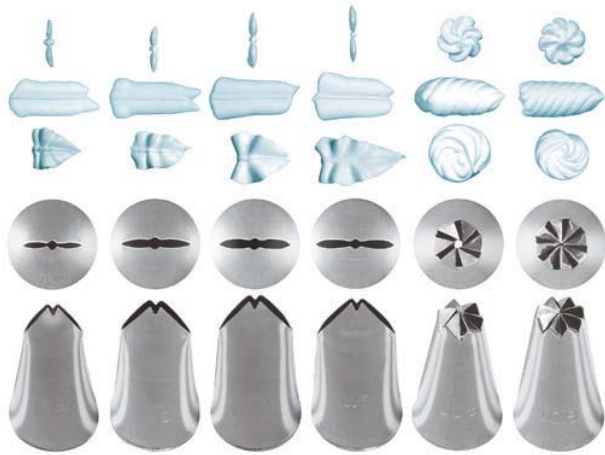
Set 8 bocchette unipezzo, inox
Set 8 pcs tubes, one piece, stainless steel
8 Stk. Tüllen, Edelstahl Rostfrei, aus einem Stück gezogen
Set 8 pcs douilles monobloc, inox
Surtido 8 boquillas monobloc, inox

art. base/bottom ø mm.
47357-30 18



Set 8 bocchette unipezzo, inox
Set 8 pcs tubes, one piece, stainless steel
8 Stk. Tüllen, Edelstahl Rostfrei, aus einem Stück gezogen
Set 8 pcs douilles monobloc, inox
Surtido 8 boquillas monobloc, inox

art. base/bottom ø mm.
47357-31 18



Set 6 bocchette unipezzo, inox
Set 6 pcs tubes, one piece, stainless steel
6 Stk. Tüllen, Edelstahl Rostfrei, aus einem Stück gezogen
Set 6 pcs douilles monobloc, inox
Surtido 6 boquillas monobloc, inox

art. base/bottom ø mm.
47357-06 25



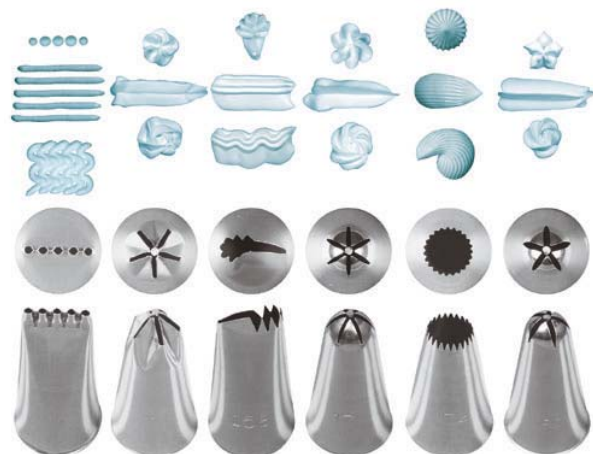
Set 6 bocchette unipezzo, inox
Set 6 pcs tubes, one piece, stainless steel
6 Stk. Tüllen, Edelstahl Rostfrei, aus einem Stück gezogen
Set 6 pcs douilles monobloc, inox
Surtido 6 boquillas monobloc, inox

art. base/bottom ø mm.
47357-07 25



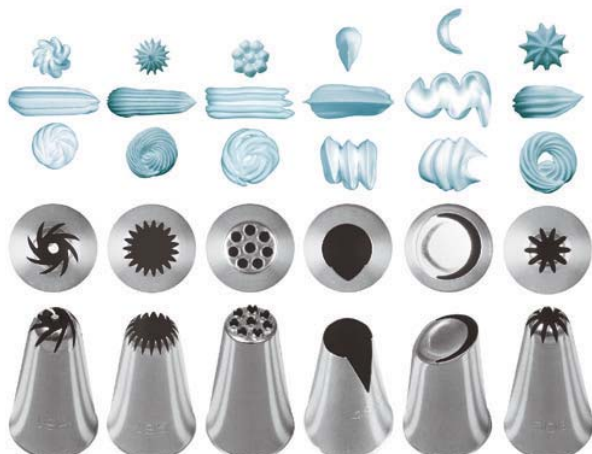
Set 6 bocchette unipezzo, inox
Set 6 pcs tubes, one piece, stainless steel
6 Stk. Tüllen, Edelstahl Rostfrei, aus einem Stück gezogen
Set 6 pcs douilles monobloc, inox
Surtido 6 boquillas monobloc, inox

art. base/bottom ø mm.
47357-08 25



Set 6 bocchette unipezzo, inox
Set 6 pcs tubes, one piece, stainless steel
6 Stk. Tüllen, Edelstahl Rostfrei, aus einem Stück gezogen
Set 6 pcs douilles monobloc, inox
Surtido 6 boquillas monobloc, inox

art. base/bottom ø mm.
47357-09 25



Set 6 bocchette unipezzo, inox
Set 6 pcs tubes, one piece, stainless steel
6 Stk. Tüllen, Edelstahl Rostfrei, aus einem Stück gezogen
Set 6 pcs douilles monobloc, inox
Surtido 6 boquillas monobloc, inox

art. base/bottom ø mm.
47357-10 25



Set 6 bocchette unipezzo, inox
Set 6 pcs tubes, one piece, stainless steel
6 Stk. Tüllen, Edelstahl Rostfrei, aus einem Stück gezogen
Set 6 pcs douilles monobloc, inox
Surtido 6 boquillas monobloc, inox

art. base/bottom ø mm.
47357-11 25



Set 4 bocchette unipezzo, inox
Set 4 pcs tubes, one piece, stainless steel
4 Stk. Tüllen, Edelstahl Rostfrei, aus einem Stück gezogen
Set 4 pcs douilles monobloc, inox
Surtido 4 boquillas monobloc, inox

art. base/bottom ø mm.
47357-01 31



Set 4 bocchette unipezzo, inox
Set 4 pcs tubes, one piece, stainless steel
4 Stk. Tüllen, Edelstahl Rostfrei, aus einem Stück gezogen
Set 4 pcs douilles monobloc, inox
Surtido 4 boquillas monobloc, inox

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



Set 7 bocchette unipezzo, inox
Set 7 pcs tubes, one piece, stainless steel
7 Stk. Tüllen, Edelstahl Rostfrei, aus einem Stück gezogen
Set 7 pcs douilles monobloc, inox
Surtido 7 boquillas monobloc, inox

art. base/bottom ø mm.
47357-03 31



Set 3x2 bocchette, inox
Set 3x2 tubes, stainless steel
3x2 Stk. Tüllen, Edelstahl Rostfrei
Set 3x2 pcs douilles, inox
Juego 3x2 boquillas, inox

art.	base/bottom ø mm.	punte stars	l. mm. width
47350-01	2x 25	6	17,0
	2x 31	6	21,5
434	2x 36	6	26,5



Set 3x2 bocchette, inox
Set 3x2 tubes, stainless steel
3x2 Stk. Tüllen, Edelstahl Rostfrei
Set 3x2 pcs douilles, inox
Juego 3x2 boquillas, inox

art.	base/bottom ø mm.	punte stars	l. mm. width
47351-01	2x 31	6	11
	2x 31	8	13
	2x 36	9	15



Set 3x2 bocchette, inox
Set 3x2 tubes, stainless steel
3x2 Stk. Tüllen, Edelstahl Rostfrei
Set 3x2 pcs douilles, inox
Juego 3x2 boquillas, inox

art.	base/bottom ø mm.	punte stars	l. mm. width
47352-01	2x 31	6	5
	2x 31	8	6
	2x 36	9	8



Set 6 bocchette, inox
Set 6 pcs tubes, stainless steel
6 Stk. Tüllen, Edelstahl Rostfrei
Set 6 pcs douilles, inox
Juego 6 boquillas, inox

art.	ø mm.	punta/point
47208-01	3,0	5
47208-02	3,0	6
47208-03	3,5	7
47208-04	5,0	8



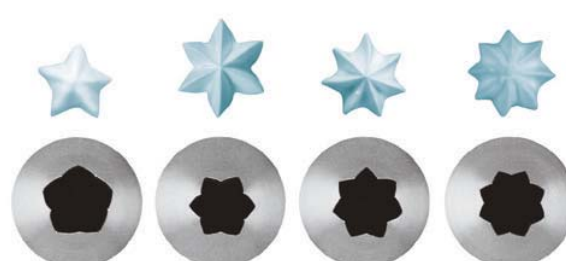
Set 6 bocchette, inox
Set 6 pcs tubes, stainless steel
6 Stk. Tüllen, Edelstahl Rostfrei
Set 6 pcs douilles, inox
Juego 6 boquillas, inox

art.	ø mm.	punta/point
47208-05	5,0	5
47208-06	5,0	6
47208-07	6,0	7
47208-08	7,0	8



Set 6 bocchette, inox
Set 6 pcs tubes, stainless steel
6 Stk. Tüllen, Edelstahl Rostfrei
Set 6 pcs douilles, inox
Juego 6 boquillas, inox

art.	ø mm.	punta/point
47208-09	7,0	5
47208-10	7,0	6
47208-11	7,0	7
47208-12	9,0	8



Set 6 bocchette, inox
Set 6 pcs tubes, stainless steel
6 Stk. Tüllen, Edelstahl Rostfrei
Set 6 pcs douilles, inox
Juego 6 boquillas, inox

art.	ø mm.	punta/point
47208-13	11	5
47208-14	11	6
47208-15	11	7
47208-16	11	8



Set 6 bocchette, inox
Set 6 pcs tubes, stainless steel
6 Stk. Tüllen, Edelstahl Rostfrei
Set 6 pcs douilles, inox
Juego 6 boquillas, inox

art.	ø mm.	punta/point
47208-17	13	5
47208-18	13	6
47208-19	13	7
47208-20	13	8



Set 6 bocchette, inox
Set 6 pcs tubes, stainless steel
6 Stk. Tüllen, Edelstahl Rostfrei
Set 6 pcs douilles, inox
Juego 6 boquillas, inox

art.	ø mm.	punta/point
47208-21	18	5
47208-22	18	6
47208-23	18	7
47208-24	18	8



Set 6 bocchette, inox
Set 6 pcs tubes, stainless steel
6 Stk. Tüllen, Edelstahl Rostfrei
Set 6 pcs douilles, inox
Juego 6 boquillas, inox

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



Set 6 bocchette, inox
Set 6 pcs tubes, stainless steel
6 Stk. Tüllen, Edelstahl Rostfrei
Set 6 pcs douilles, inox
Juego 6 boquillas, inox

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



Set 6 bocchette, inox
Set 6 pcs tubes, stainless steel
6 Stk. Tüllen, Edelstahl Rostfrei
Set 6 pcs douilles, inox
Juego 6 boquillas, inox

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



Set 6 bocchette, inox
Set 6 pcs tubes, stainless steel
6 Stk. Tüllen, Edelstahl Rostfrei
Set 6 pcs douilles, inox
Juego 6 boquillas, inox

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



Set 6 bocchette, inox
Set 6 pcs tubes, stainless steel
6 Stk. Tüllen, Edelstahl Rostfrei
Set 6 pcs douilles, inox
Juego 6 boquillas, inox

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



Bocchetta a imbuto, inox
Bismark tube, stainless steel
Fülltüllen, Edelstahl Rostfrei
Douille à choux, inox
Boquilla para relleno, inox

art.	ø mm.	l.	u.pack
47127-04	4	90	10
47127-06	6	75	10
47127-08	8	90	10



Bocchetta decorativa, inox
Nozzle, stainless steel
Spritztülle, Edelstahl Rostfrei
Douille deco, inox
Boquilla, inox

N

art.	ø mm.	h.	top ø
47357-50	55	60	31



Bocchetta decorativa, inox
Nozzle, stainless steel
Spritztülle, Edelstahl Rostfrei
Douille deco, inox
Boquilla, inox

N

art.	ø mm.	h.	top ø
47357-51	55	56	31



Bocchetta decorativa, inox
Nozzle, stainless steel
Spritztülle, Edelstahl Rostfrei
Douille deco, inox
Boquilla, inox

N

art.	ø mm.	h.	top ø
47357-40	32	60	22
47357-41	32	57	22
47357-42	32	57	22
47357-43	32	57	22
47357-44	32	57	22



Set 6 bocchette, PP
Set of 6 PP nozzles
6 Stk.-Tüllen, PP
6 douilles, PP
6 boquillas, PP

art.	pz/pcs	ø mm.
47214-86	6	5-7-9-11-13-15
47215-86	6	3-5-7-9-11-13



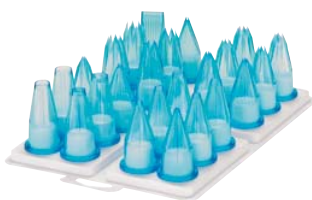
Set 8 bocchette, PP
Set of 8 assorted PP nozzles
8 Stk.-Tüllensortiment, PP
8 douilles assorties, PP
Surtido 8 boquillas, PP

art.
47216-88



Set 12 bocchette assortite, PP
Set of 12 assorted PP nozzles
12 Stk.-Tüllensortiment, PP
12 douilles assorties, PP
Surtido 12 boquillas, PP

art.	pz/pcs	ø mm.
47618-10	12	2>10
47618-20	12	10>20



Bocchette assortite, PC
Set of assorted PC nozzles
Tüllensortiment, Polykarbonat
Douilles assorties, polycarbonate
Surtido boquillas, PC

art.	pz/pcs
47250-12	12
47250-24	24



Bocchette floreali 12 pz, inox
Flower nozzles 12 pcs, stainless steel
Spritztüllen 12 Stk, Edelstahl Rostfrei
Douille fleurs 12 pcs, inox
Boquillas florales 12 pz, inox

art.
47357-38

N



Set 29 pz, inox
Set 29 pcs, stainless steel
29 Stk.- Sortiment, Edelstahl Rostfrei
Set 29 pcs, inox
Conjunto 29 boquillas inox

art.
47219-29

26 bocchette, 2 chiodi per fiori e un adattatore standard. - 26 decoration tubes, 2 flower nails and a standard coupler.



Set 38 pz, inox
Set 38 pcs, stainless steel
38 Stk.- Sortiment, Edelstahl Rostfrei
Set 38 pcs, inox
Conjunto 38 boquillas inox

art.
47219-38

35 bocchette, 1 ad imbuto, un adattatore medio e uno grande. - 35 decoration tubes including 1 fritter tube, a medium coupler and a large coupler.



Set 55 pz, inox
Set 55 pcs, stainless steel
55 Stk.- Sortiment, Edelstahl Rostfrei
Set 55 pcs, inox
Conjunto 55 boquillas inox

art.
47219-55

52 bocchette, 2 chiodi per fiori e un adattatore standard. - 52 decoration tubes, 2 flower nails and a standard coupler.



Set bocchette assortite, BPA-Free
Set of assorted nozzles
Tüllensortiment
Douilles assorties
Surtido boquillas

art.	h. cm.	pz-pcs
47251-00	3-3,5	13

Trasparenti, lavabili in lavastoviglie. 8 bocchette ø mm. 1/2/3/5/7/9/13/15 - 2 adattatori + 2 tappi - 1 bruschino. - Crystal clear, dishwasher proof. 8 tubes ø mm. 1/2/3/5/7/9/13/15. 2 adapters + 2 lids - 1 brush.



Set bocchette assortite, BPA-Free
Set of assorted nozzles
Tüllensortiment
Douilles assorties
Surtido boquillas

art.	h. cm.	pz-pcs
47251-01	3-3,5	13

Trasparenti, lavabili in lavastoviglie. 8 bocchette foro stella ø mm. 4/5/7/9 (6 punte) 7/9/11/13 (8 punte) - 2 adattatori + 2 tappi - 1 bruschino. Crystal clear, dishwasher proof. 8 star tubes ø mm. 4/5/7/9 (6 points) 7/9/11/13 (8 points) - 2 adapters + 2 lids - 1 brush.



Set bocchette assortite, BPA-Free
Set of assorted nozzles
Tüllensortiment
Douilles assorties
Surtido boquillas

art.	h. cm.	pz-pcs
47251-02	3-3,5	13

Trasparenti, lavabili in lavastoviglie. 8 bocchette - 1 bocchetta a imbuto - 2 adattatori + 2 tappi. - Crystal clear, dishwasher proof. 8 tubes - 1 bismark tube - 2 adapters + 2 lids.



Set bocchette assortite, BPA-Free
Set of assorted nozzles
Tüllensortiment
Douilles assorties
Surtido boquillas

art.	h. cm.	pz-pcs
47251-03	3-3,5	13

Trasparenti, lavabili in lavastoviglie. 8 bocchette foro stella ø mm. 4,5/5,5/6/7,5/8/9/10 - 2 adattatori + 2 tappi - 1 bruschino. Crystal clear, dishwasher proof. 8 star tubes ø mm. 4,5/5,5/6/7,5/8/9/10 - 2 adapters + 2 lids - 1 brush.



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

art.	ø mm.
47212-01	18



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

art.	ø mm.
47212-02	25-31



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

art.	ø mm.
47212-03	36

Pratici adattatori per cambiare facilmente bocchetta. - Practical adapters for an easy nozzle change.



N

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

art.

47212-05

Per decorazioni a 2 o 3 colori. - **To prepare decorations with 2 or 3 colours.**
Adatto a bocchette / Suitable for piping tips: Ø30 h. 50 mm.



Bruschino per bocchette
Pastry tube brush
Tüllen-Bürste
Brosse à douilles
Cepillo para boquillas

art.	ø cm.	l.	u.pack
47200-01	0,8	10,0	6
47200-02	0,5-2,4	12,5	6



Cannoli, inox
Cream roll molds, stainless steel
Schillerrolle, konisch/gerade, Edelstahl
Rouleau à fromage, inox
Rodillos queso, inox

art.	ø mm.	l.	u.pack
47020-15	15	92	10
47020-20	22	142	10
47020-30	10-25	139	10
47020-35	20-25	171	10



Cornetti, inox
Cream horn molds, stainless steel
Schillerlockenform, Edelstahl Rostfrei
Moulet à cornet, inox
Moldes para conos, inox

art.	ø mm.	l.	u.pack
47021-35	34	110	10
47021-45	47	161	10



Cornetti, PA 6
Cream horn molds, plastic
Schillerlockenform, Kunststoff
Moulet à cornet, plastique
Moldes para conos, plástico

art.	dim. mm.	u.pack
47021-30	30x120	10

Materiale plastico utilizzabile in forno.
Plastic material, oven ready.



P

Kit decoro 8 pezzi
Decorating set 8 pcs
Dekorations-Set, 8-teilig
Set 8 pcs à décorer
Juego 8 piezas para decorar

art.

47120-01

6 bocchette piccole, un adattatore standard e un sacchetto decoro 35 cm.
6 small tubes, a standard coupler and a decoration bag cm. 35



P

Kit decoro 8 pezzi
Decorating set 8 pcs
Dekorations-Set, 8-teilig
Set 8 pcs à décorer
Juego 8 piezas para decorar

art.

47120-02

6 bocchette medie, un adattatore medio e un sacchetto 40 cm.
6 medium tubes, a medium coupler and a decoration bag cm. 40.



Levafiori, inox
Flower lifter, stainless steel
Rosenheber, Edelstahl Rostfrei
Enlève fleurs, inox
Aparato quita flores, inox

art.	ø mm.	l.	u.pack
47207-40	34	110	4



Set 10 chiodi per fiori, inox
Set 10 flower nails, s/s
10 Stk. Blumenstempel, Edelstahl
Set 10 clous à fleurs, inox
Surtido 10 clavos para flores, inox

art.	ø mm.	art.	ø mm.
47207-01	20	47207-06	36
47207-02	30	47207-08	45
47207-03	35	47207-09	33
47207-04	33	47207-10	40
47207-05	40		





Lavare a mano con acqua calda, immergere brevemente in acqua bollente. - Hand wash with hot running water, short dipping into boiling water.

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

art.	h. cm	u.pack
47106-28	28	6
47106-34	34	6
47106-40	40	6
47106-46	46	6
47106-50	50	6
47106-55	55	6
47106-60	60	6
47106-65	65	6
47106-70	70	6
47106-75	75	6

Fibra sintetica con rivestimento a strati in plastica impermeabile. - Synthetic fibre with multi-layer water-proof plastic coating.

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

art.	h. cm	u.pack
47105-28	28	6
47105-34	34	6
47105-40	40	6
47105-46	46	6
47105-50	50	6
47105-55	55	6
47105-60	60	6
47105-65	65	6
47105-70	70	6
47105-75	75	6

Con punta rinforzata, orlo e gancio. Cotone con rivestimento a strati in plastica impermeabile. - With reinforced tip, seam and hanger. Cotton with multi-layer water-proof plastic coating.

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

art.	h. cm	u.pack
47119-30	30	6
47119-35	35	6
47119-40	40	6
47119-45	45	6
47119-50	50	6
47119-60	60	6

Con punta rinforzata, orlo e gancio. Poliuretano con rivestimento in nylon. Saldatura ad alta frequenza. - With reinforced tip, seam and hanger. Polyurethane with nylon coating. High frequency electric seaming.



Sacchetti per decorare, monouso, PE
Disposable icing bags, PE
Einwegspritzbeutel, PE
Poches en polyéthylène, jetables
Mangas desechables

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

Sacchetti usa e getta. Ruvido all'esterno per assicurare una salda impugnatura, liscio all'interno per facilitare la fuoriuscita del prodotto.

Disposable icing bags. Rough outside to ensure a firm grip, smooth inside to facilitate the product release.



Sacchetto per decorare, poliuretano
Icing bag, polyurethane
Spritzbeutel, Polyurethan
Sac à dresser, polyuréthane
Mangas para decorar, poliuretano

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

Realizzato in gomma alimentare. Non trasuda, anche quando si utilizzano composti grassi, garantisce grande sensibilità, morbido e maneggevole. Facile da pulire, si può mettere in lavastoviglie. Non assorbe odori. Ottimo grip antiscivolo. Resistente alle sollecitazioni di pressione con composti molto duri (non deforma lateralmente). Made with food rubber. It does not sweat, even with fat compounds. Extremely soft and handy and perfectly welded in the joints to avoid infiltration of product. Very easy to clean, dishwasher-safe. Perfect antislip grip. High resistance to pressure stress also with hard compounds (it does not warp).



Clip chiudi sacco, PP
Bag clip
Verschluss-Clip
Clip ferme sachet
Pinza cierra bolsas

art.	cm.	pz/pcs
42908-14	14	3
42908-24	24	1

Idenei ad uso in freezer, lavastoviglie e microonde. Per alimenti, senza BPA. Freezer, dishwasher and microwave safe. Safe to use with food, BPA free.

N



N



Sacchetti per decorare, monouso, PE
Disposable icing bags, PE
Einwegspritzbeutel, PE
Poches en polyéthylène, jetables
Mangas desechables

art.	my	h. cm	l. cm.	box pz/pcs
47111-30	90	30	16,0	100
47111-40	90	40	22,0	100
47111-46	90	46	23,0	100
47111-55	90	55	27,5	100

Sacchetto per decorare doppio
Double pastry bag
Doppeldressierbeutel
Sac à dresser, double
Mangas para decorar, doble

art.	dim. mm.	my	pz/pcs
47104-45	455x305	70	75

Monouso - Disposable

Sac a poche doppio comparto per utilizzare due diversi ingredienti. Realizzato in PE, multistrato, superficie interna di setosa per ottimizzare il flusso del prodotto, trasparente, igienico, punta chiusa, può essere utilizzato senza bocchette, cucitura ad alta resistenza, scatola dispenser. - **Double-Compartmented pastry bag with a partition down in the middle, best for using two different ingredients. Made of PE, multiple layers, silky inner surface for maximum product flow, bundle, transparent, hygienic, closed tip, can be used without tube for decorating purposes, seam with high tensile strength; box dispenser.**



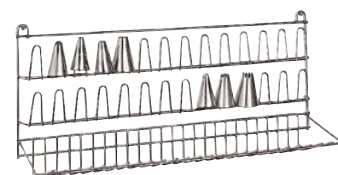
Espositore sacchetti/bocchette, inox
Icing bags & nozzles wall rack, s/s
Spritzbeutel-/ u. Tüllenaufhänger, E. R.
Séchoir à poche et douilles, inox
Secador mangas y boquillas, inox

art.	dim. cm.	h.
47113-03	50x42	50



Espositore per sacchetti, inox
Wall rack for icing bags, s/s
Spritzbeutelaufräger, Edelstahl
Séchoir à poche, inox
Secador cuelga-mangas, inox

art.	dim. cm.	h.
47107-00	50x42	26



Espositore per bocchette, inox
Wall rack for nozzles, s/s
Tüllenaufhänger, Edelstahl Rostfrei
Séchoir à douilles, inox
Secador boquillas, inox

art.	dim. cm.	h.
47108-00	50x13	24



Siringa per pasticceria, set 20 pezzi
Cookie press and icing set 20 pcs
Gebäckspritze-Satz, 20 Stk.
Pistolet pour pâtisserie, jeu 20 pcs
Juego pistola repostería, juego 20 pcs.

art.	ml.
47010-20	250



Per un utilizzo ottimale della siringa suggeriamo la frolla montata. Un composto soffice usato in pasticceria che si utilizza per la preparazione di tutti quei biscotti che per essere realizzati hanno bisogno di sac-à-poches oppure di sparabiscotti - **For a correct use of the syringe we suggest shortbread dough. This soft compound is used in pastry for the preparation of all those cookies made with pastry bags or biscuit maker.**



Vaso porta sacchetto, polipropilene
Icing bag holder, PP
Spritzbeutel-Absetzständer, PP
Support à poches, PP
Soporte para mangas, PP

art.	ø cm.	h.
47110-23	19,5	23



Girello per decorazione torte, melamina
Cake-plate, revolving disc, melamine
Tortendrehzscheibe, Melamin
Guéridon, plaque tournante, melamine
Pedestal giratorio para tartas, melamina

art.	ø cm.	h.
47103-32	32	10



Campana, PE
Protection cover, PE
Abdeckhauben, PE
Cloche, PE
Tapa, PE

art.	ø cm.	h.
47103-30	30	12



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

art.	ø cm.	h.
47101-30	30	10



Alzata torta, base girevole, alluminio
Cake plate, swivel base, aluminum
Tortenplatte mit Drehfuss, aluminium
Guéridon plaque tournante, alu
Pedestal giratorio para tartas, aluminio

art.	dim. cm.	h.
47101-40	30x40	10



Pala per torte, inox
Cake peel, s/s
Tortenschaufel, Edelstahl Rostfrei
Pelle à tarte, inox
Pala para tartas, inox

art.	ø cm.
47094-30	30



Pizzi sottotorta
Doilies
Tortenspitzen, Rosendekor
Dentelles décor rose
Blondas

art.	dim. cm.	u. pack
47687-24	18-25	250



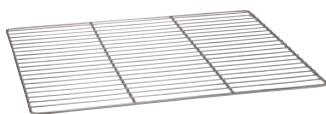
Pizzi sottotorta
Doilies
Tortenspitzen, Rosendekor
Dentelles décor rose
Blondas

art.	ø cm.	u. pack
47686-10	6-10	250
47686-12	6,5-12	250
47686-14	8-14	250
47686-17	9,5-16,5	250
47686-22	12,5-22	100
47686-24	15-24	100



Pizzi sottotorta
Doilies
Tortenspitzen, Rosendekor
Dentelles décor rose
Blondas

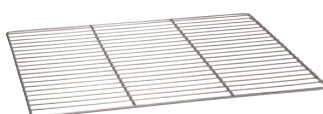
art.	ø cm.	u. pack
47686-26	16-27	100
47686-30	19-30	100
47686-33	20-32	100
47686-36	22-36	100
47686-42	25-42	100



Griglia in filo, inox
Wire grid, s/s
Rost, Edelstahl Rostfrei
Grille, inox
Rejilla, inox

art.	dim. cm.
44430-60	60x40

quadro/frame ø 5 mm. - traverse/cross-bars 2 - fili/wires 29, ø 2 mm.



Griglia in filo, inox
Wire grid, s/s
Rost, Edelstahl Rostfrei
Grille, inox
Rejilla, inox

art.	dim. cm.
44430-61	60x40

quadro/frame ø 6 mm. - traverse/cross-bars 2 - fili/wires 24, ø 3 mm.



Griglia di colaggio, inox
Draining rack, s/s
überziehgitter, Edelstahl Rostfrei
Grille à glacer, inox
Rejilla, inox

art.	dim. cm.	h.
44431-46	46x30,5	2,5
44431-60	60x40	2,5



Teglia forata, alluminio
Perforated aluminum baking tray
Aluminium Backbleche, gelocht
Plaque à cuisson perforée, aluminium
Placa pastelería perforada, aluminio

art.	dim. cm.	h.	GN
41756-30	30x40	1	
41756-32	32,5x53	1	1/1
41756-53	53x65	1	2/1
41756-60	60x40	1	



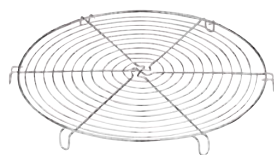
Teglia rettangolare, antiaderente
Baking sheet, non stick coated
Blech mit Antihaftbeschichtung
Plaque avec revêtement anti-adhésif
Placa pastelería anti-adherente

art.	dim. cm.	h.
41747-60	60x40	2



Teglia rettangolare, alluminata
Baking sheet, alusteel
Blech mit Aluminiumüberzug
Plaque rectangulaire, tôle aluminisée
Placa pastelería, aluminio

art.	dim. cm.	h.
41746-60	60x40	2



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

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



Teglia forata, siliconata
Perforated tray, silicone coated
Backbleche, gelocht, Silikonbeschichtet
Plaque perforée, revêtement silicone
Placa perforada anti-adherente

art.	dim. cm.	GN
41753-30	30x40	
41753-32	32,5x53	1/1
41753-53	53x65	2/1
41753-60	60x40	



Teglia, alluminio
Aluminum baking tray
Aluminium Backbleche
Plaque à cuisson, aluminium
Placa pastelería, aluminio

art.	dim. cm.	h.	GN
41744-32	32,5x53	1	1/1
41744-53	53x65	1	2/1
41744-60	60x40	1	



Teglia, siliconata
Tray, silicone coated
Backbleche, Silikonbeschichtet
Plaque, revêtement silicone
Placa anti-adherente siliconada

art.	dim. cm.	h.	GN
41743-32	32,5x53	1	1/1
41743-53	53x65	1	2/1
41743-60	60x40	1	



Teglia rettangolare, alluminata
Baking sheet, alusteel
Blech mit Aluminiumüberzug
Plaque, tôle aluminisée
Placa pastelería, aluminio

art.	dim. cm.	h.
41751-30	30x23	3
41751-35	35x28	3
41751-40	40x30	3
41751-50	50x35	3
41751-60	60x40	3
41751-65	65x45	3



Bacinella carré, ferro blu
Blue steel bread mold
Brotform, Blaublech
Pain de mie, tôle bleue
Molde, hierro

art.	dim. cm.	h.
41748-20	20x10	10
41748-30	30x10	10
41748-35	35x10	10
41748-40	40x10	10
41748-50	50x10	10



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

art.	dim. cm.	h.
41750-20	20x10	10
41750-30	30x10	10
41750-40	40x10	10
41750-41	40x15	15
41750-50	50x10	10



Dosa creme, inox
Cream dispenser, s/s
Dosierer, Edelstahl Rostfrei
Doseur à crème, inox
Dosificador, inox

art.	dim. cm.	h.	GN
47612-01	20x16	23	1/6



Imbuto colatore, inox
Confectionery funnel, stainless steel
Likör- u. Fondanttrichter, Edelstahl Rostfrei
Entonnoir à fondant, inox
Embudo colador, inox

art.	ø cm.	h.	lt.
47800-22	22	21	2

Con 3 bocchette ø 2, 4, 6 mm.
Supplied with 3 nozzles ø 2, 4, 6 mm.



Imbuto colatore, PC
Confectionery funnel
Likör- u. Fondanttrichter
Entonnoir à fondant
Embudo colador

art.	ø cm.	h.	lt.	°C
47801-20	14	20	0,9	-50° +120°



Dosatrice per creme, alluminio pressofuso
Cream injector, cast aluminum
Gebäkfüllmaschine
Entonnoir à crème
Dosificador de porciones

art.	dim. cm.	lt.
47694-03	44x25	3

Imbuto, cilindro, pistone, iniettore, leva e nasello di spinta in acciaio inox. Pistone: ø 24 mm. Dosi: 1-12 gr.
Funnel, cylinder, piston, injector, lever and thrust rib in s/s. Piston: ø 24 mm. Doses: 1-12 gr.



Caramellizzatore
Caramelizing rod
Carameliser-Eisen
Fer à caraméliser
Quemador

art.	ø cm.
47846-10	10,5



Caramellizzatore
Caramelizer
Carameliser-Eisen
Carameliseur
Quemador eléctrico

art.	ø cm.	V	KW
47847-10	10	230	0,65
47847-12	12	230	1,00



Caramellizzatore
Caramelizer
Carameliser-Eisen
Carameliseur
Quemador eléctrico

art.	l. cm.	V	KW
47847-23	23	230	1,5

Per qualsiasi tipo di prodotto da caramellare. Spolverare di zucchero semolato o zucchero a velo. Quando il caramellizzatore è incandescente, passare sul prodotto (creme, millefoglie, mousse, bavaresi, etc.). - For any product to be caramelized. Sprinkle with granulated sugar or icing sugar. When the caramelizer is white-hot pass it on the product (creams, puff pastries, mousses, Bavarians, etc.).



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

art.	g./min	ml.	bar	Kg.
47848-07	280	700	0-160	1,1

Per burro, oli, cera, gelatina, marmellata, cioccolato, antiagglomeranti ed emulsionanti. Per liquidi caldi max. 65°C. Potenza 60 W. Bocchetta in dotazione da 0,6 mm. - For butter, oil, fat, wax, jelly, jam, chocolate, releasing agents and emulsions. Usable for hot liquids max. 65 °C. Power: 60 W. Equipped with nozzle 0,6 mm.



Temperatrice
Tempering unit
Temperierungsmaschine
Tempereuse
Unidad temporator

N

art.	dim. cm.	h.	vasca-basin dim. cm.	vasca-basin h.	lt.	V
47698-03	40x24	13,5	32,5x18	10	3,6	220
47698-06	40x33	13,5	32x26,5	10	6,0	220

Scioglitori a secco analogici, vasca in acciaio inox removibile, scocca e coperchio in plastica (PS). Termostato manuale. Su richiesta disponibili scioglitori con cablaggio GB / USA / GIAPPONE / AUSTRALIA / CINA. - Dry heat analogue melters, removable stainless steel tank with plastic lid and housing. Manual thermostat. UK / US / JAPAN / AUSTRALIA / CHINA wirings available upon request.



Compressore per penna aerografa
Airbrush compressor
Airbrush Kompressor
Compresseur
Compresor

art.	cap.	dim. cm	V	W
47844-06	4 bar	16x30x23	230	200



-01

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

art.	cap.	foro/nozzle
47844-02	7 cm ³	0,3 mm
47844-01	supporto/stand/Gestell	



-02



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

art.	dim. cm.	ml.	gr.
47841-04	12x7x18	280	420



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

art.	dim. cm.	ml.	gr.
47841-03	8x7x16	200	220



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

art.
47838-00



Termometro per zucchero, inox
Sugar thermometer, stainless steel
Zuckerthermometer, Edelstahl Rostfrei
Thermomètre à sucre, inox
Termometro para azúcar, inox

art.	scala	range
47843-00	1°C	+80+200°C



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

art.	h. cm.
47842-00	32



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

art.	ø cm.	h.	ml.
49703-01	3	25	100

Sterilizzabile fino a 120°C. - Graduated, plastic, can be sterilized up to 120°C.



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

art.	l. cm.	gr./ml./°Bé
49703-00	12,5	1.100/1.400/15-40

Temp.: 20°C
Div.: 0,010 g/ml/2°Bé



P
PA^{plus}

Spatola angolare
Angular spatula
Winkelpalette
Spatule angulaire
Espátula

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



Stendipasta, ABS
Smoother
Teig-Glätter
Lisser-pâte
Espátula para alisar

art.	dim. cm.
47627-01	16x8



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

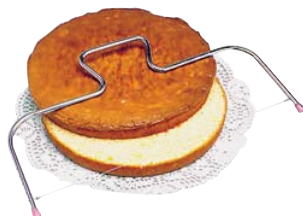
art.	l. cm.
47626-55	55,5



Riga
Ruler
Lineal
Règle
Regla

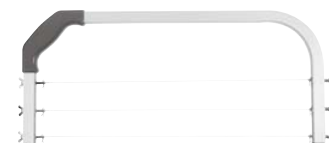
art.	l. cm.
47033-50	60

Con 5 divisioni da 12 cm e 7 da 8 cm.
5 divisions of cm 12 - 7 divisions of cm 8.



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

art.	ø cm.	h. mm.
47031-44	30	20→90



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

art.	ø cm.	h. mm.
47031-46	46	10→90





Chitarra mini
Mini guitar
Praliné-Schneideapparat
Appareil à couper les pralinés
Cortador para pasteles

art. dim. cm.
47692-03 24x24

Mini chitarra per ganache con base in plastica dimensione utile 24x24 cm e telai in acciaio. Include un telaio da 22 mm, un piatto in acciaio, una spatola in plastica ed alcuni accessori per la manutenzione. Adatta a piccole produzioni è ideale per scuole, ristoranti, gelaterie, piccole cioccolaterie. Può essere facilmente posizionata in piccoli spazi e utilizzata solo all'occorrenza. Non usare per torte congelate, tavolette di cioccolato, impasti duri in genere.



Mini guitar for ganaches with plastic base usable size 24x24 cm and steel frames. Includes a frame of 22 mm, a steel plate, a plastic spatula and some accessories for maintenance. Suitable for small-scale production, is ideal for schools, restaurants, pubs, small chocolate shops. It can be easily placed in small spaces and used only where appropriate. Do not use for frozen pies, chocolate bars or generally hard paste.



Base per ganache + 4 telai
Base for ganache and 4 frames
Basis und 4 Rahmen für Ganache
Base et 4 cadres à ganache
Base y 4 cuadros para ganache

art. dim. cm. h.
47693-00 39x45 13

Il kit per la produzione di ganaches include 2 telai da 3 mm, 2 telai da 5 mm, una spatola e la base in teflon. Misura ganache 24x24 cm. - The kit includes 2 frames of 3 mm, 2 frames of 5 mm, a spatula and the Teflon base. Ganache's size 24x24 cm.



Quadri per ganache, inox
Frames, stainless steel
Rahmen, Edelstahl Rostfrei
Cadres, inox
Cuadros, inox

art.	dim. cm.	h.	int. dim. cm
47693-03	40x40	0,3	36x36
47693-05	40x40	0,5	36x36
47693-10	40x40	1,0	36x36
47693-15	40x40	1,5	36x36



Chitarra
Guitar
Praliné-Schneideapparat
Appareil à couper les pralinés
Cortador para pasteles

art. dim. cm. h.
47692-01 39x45 13

Chitarra a taglio semplice. Ideale per tagliare in precise porzioni gli impasti morbidi come la crema ganache, il pan di Spagna e il cioccolato fuso. Base in PST, 4 telai inox da 22,5 - 30 e 45 mm. Inclusi 1 piatto inox, racla in PST, 3 fili di ricambio, 2 chiavi per fissaggio dei fili. - Single guitar ideal for cut in precise portions dough as soft as the ganache cream, sponge cake and chocolate melted. PST plastic base, 3 stainless steel cutting frames of 22,5 - 30 and 45 mm. Including 1 s/s sheet, plastic spatula, 3 spare wires, 2 wires fixing spanners.



Chitarra doppia
Double guitar
Praliné-Schneideapparat
Appareil à couper les pralinés
Cortador para pasteles

art. dim. cm. h.
47692-02 39x45 13

Chitarra a doppio taglio. Ideale per tagliare in porzioni nette cremieri, semifreddi ed altri prodotti dolciari con composti morbidi. Base in PST, 4 telai inox da 22,5 - 30 - 45 e laterale fisso da 30 mm. Inclusi 1 piatto inox, racla in PST, 3 fili di ricambio, 2 chiavi per fissaggio dei fili. - Double guitar. Ideal for cutting sweet products with soft compounds. PST base, 4 stainless steel cutting frames of 22,5 - 30 - 45 mm. and fixed side cutting frame 30 mm. Including 1 s/s sheet, plastic spatula, 3 spare wires, 2 wires fixing spanners.

PASTICCERIA PASTRY UTENSILS



Tagliapasta estensibile, inox
Expanding pastry cutter, s/s
Teigschneider, Edelstahl Rostfrei
Rouleau extensible, inox
Cortapastas extensible, inox

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



Tagliapasta estensibile, inox
Expanding pastry cutter, s/s
Teigschneider, Edelstahl Rostfrei
Rouleau extensible, inox
Cortapastas extensible, inox

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



Tagliapasta estensibile, inox
Expanding pastry cutter, s/s
Teigschneider, Edelstahl Rostfrei
Rouleau extensible, inox
Cortapastas extensible, inox

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

Strisce da 10 a 125 mm. - For pastry stripes 10-125 mm wide.



Tagliapasta estensibile, inox
Expanding pastry cutter, s/s
Teigschneider, Edelstahl Rostfrei
Rouleau extensible, inox
Cortapastas extensible, inox

art.	Ø cm.
47830-05	9,5
47830-07	9,5

Strisce da 10 a 125 mm.
For pastry stripes 10-125 mm wide.



Rotella taglia pasta liscia, inox
Pastry wheel, plain, stainless steel
Teigrädchen, glatt, Edelstahl Rostfrei
Roulette à pâte lisse, inox
Ruleta cortapasta, inox

art.	Ø cm.	l.
18325-01	5,5	18



Rotella taglia pasta ondulata, inox
Pastry wheel, fluted, stainless steel
Teigrädchen, gewellt, Edelstahl Rostfrei
Roulette à pâte cannelée, inox
Ruleta cortapasta acanalada, inox

art.	Ø cm.	l.
18325-02	5,5	18



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

art.	Ø cm.	l.
18325-03	5,5	18



Rullo buca sfoglia, POM
Spiked roller, POM
Stipprolle, POM
Pique-pâte, POM
Rodillo, POM

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



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

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



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

art.	l. cm.
47026-06	6,0



Rullo buca sfoglia, inox
Spiked roller, stainless steel
Stipprolle, Edelstahl Rostfrei
Pique-pâte, inox
Rodillo, inox

art.	l. cm.
47028-12	12



Rullo per losanghe, inox
Cutting roller, stainless steel
Rollmesser, Edelstahl Rostfrei
Rouleau à losanges, inox
Rodillo a rombos, inox

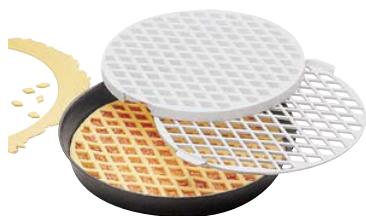
art.	l. cm.
47029-12	12



Taglia croissants, inox
Croissant cutter, stainless steel
Dreieckschneidewalze, Edelstahl
Coupe-croissants, inox
Cortador para croissants, inox

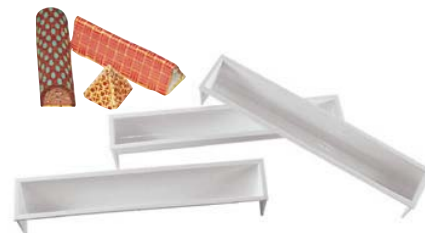
art.	dim. cm.	
47027-11	18x20	
47027-12	18x14	
47027-13	11x15	
47027-14	9,7x21	
47027-15	18x20	2x
47027-16	18x20	3x

Manici in polipropilene.
Polypropylene handles.



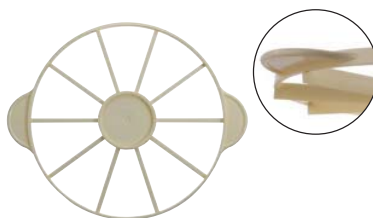
Stampo decora crostate, PS
Stencil for grating pastry, PS
Gitterstempel, PS
Empreinte pour grille de pâte, PS
Molde tortas, PS

art.	Ø cm.
47030-30	30



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

art.	Ø cm.	h.	
47659-01	48x6,5	7	
47659-02	48x6,5	7	
47659-03	48x6,5	7	
47659-04	48x5,0	4	



Segnaporzioni per torte, PP
Cake marker, PP
Tortenteiler, PP
Diviseur à tarte, double, PP
Marcador de tartas, PP

art.	Ø cm.	pz/pcs
47032-10	26,5	10
47032-20	26,5	20



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

art.	Ø cm.	pz/pcs
47033-08	18,0	8-12
47033-12	26,5	12-18
47033-14	26,5	14-18



Rullo antiaderente
Rolling pin, non-stick coated
Rollwalze mit Antihaftbeschichtung
Rouleau avec revêtement anti-adhésif
Rodillo amasador anti-adherente

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



Rullo in legno
Wooden rolling pin
Rollhölzer
Rouleau en bois
Rodillo amasador, madera

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



Rullo in legno
Wooden rolling pin
Rollhölzer
Rouleau en bois
Rodillo amasador, madera

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



Rullo in polietilene
Rolling pin, PE
Rollwalze, PE
Rouleau, PE
Rodillo amasador, PE

art.	Ø cm.	l.	kg.
47037-30	8,0	30	1,7
47037-40	7,5	40	2,2



Rullo tagliapasta, PE
Rolling dough cutter, PE
Rollholzer, PE
Rouleau coupe-bandes, PE
Rodillo cortador, PE

art.	l. cm.	taglio/cut mm.
47039-05	19	5
47039-10	19	10



Rullo tagliapasta, PE
Rolling dough cutter, PE
Rollholzer, PE
Rouleau coupe-bandes, PE
Rodillo cortador, PE

art.	l. cm.	taglio/cut mm.
47039-15	19	15



Rullo, PE
Rolling pin, PE
Rollwalze, PE
Rouleau, PE
Rodillo amasador, PE

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



Rullo in legno
Wooden rolling pin
Rollhölzer
Rouleau en bois
Rodillo amasador, madera

art.	Ø cm.	l.
47034-52	5	50



Rullo, inox
Rolling pin, stainless steel
Rollwalze, Edelstahl Rostfrei
Rouleau, inox
Rodillo amasador, inox

art.	Ø cm.	l.
47034-50	5	50



N

Pennello setole antiaderenti
Pastry brush non-stick coated bristles
Pinsel, antihaftbeschichtete Borste
Pinceau poils anti-adhérentes
Pincel cerdas antiadherentes

art.	l. cm.	u. pack
47640-25	2,5	1
47640-35	3,5	1

Setole rosse antiaderenti in nylon.
Resistente al calore fino a +150°C.
Non-stick coated red bristles made of nylon. Heat resistant up to +150°C.



Pennello per alimenti
Pastry brush
Kuchenpinsel
Pinceaux à pâtissier
Pincel

art.	l. cm.	u. pack
47642-30	3	6
47642-40	4	6
47642-50	5	6
47642-60	6	6
47642-70	7	6

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



Pennello per alimenti
Pastry brush
Kuchenpinsel
Pinceaux à pâtissier
Pincel

art.	l. cm.	u. pack
47643-30	3	6
47643-40	4	6
47643-50	5	6
47643-60	6	6
47643-70	7	6



Pennello per alimenti
Pastry brush
Kuchenpinsel
Pinceaux à pâtissier
Pincel

art.	Ø cm.	u. pack
47644-15	1,5	6

Manico e ghiera plastica.
Plastic handle and ferrule.



Pennello per alimenti, PA
Pastry brush, PA
Kuchenpinsel, PA
Pinceaux à pâtissier, PA
Pincel, PA

art.	l. cm.	u. pack
47645-40	4,0	6
47645-60	6,0	6
47645-75	7,5	6

Setole naturali. - Natural bristles.



Pennello per alimenti, PA
Pastry brush, PA
Kuchenpinsel, PA
Pinceaux à pâtissier, PA
Pincel, PA

art.	l. cm.	u. pack
47646-40	4,0	6
47646-60	6,0	6
47646-75	7,5	6

Setole in poliester. - Polyester bristles.



Raschiatti, PP
Dough scrapers, PP
Teigschaber, PP
Raclettes, PP
Rasquetas, PP

art. dim. mm. u.pack
47621-01 216x128 10



Raschiatti, PP
Dough scrapers, PP
Teigschaber, PP
Raclettes, PP
Rasquetas, PP

art. dim. mm. u.pack
47621-02 120x86 10



Raschiatti, PP
Dough scrapers, PP
Teigschaber, PP
Raclettes, PP
Rasquetas, PP

art. dim. mm. u.pack
47621-03 120x88 10



Raschiatti, PP
Dough scrapers, PP
Teigschaber, PP
Raclettes, PP
Rasquetas, PP

art. dim. mm. u.pack
47621-04 121x81 10



Raschiatti, PP
Dough scrapers, PP
Teigschaber, PP
Raclettes, PP
Rasquetas, PP

art. dim. mm. u.pack
47621-05 148x99 10



Pettine decoratore, PP
Decorating comb, PP
Dekorationskamm, PP
Peigne à decor, PP
Peine decorador, PP

art. dim. mm. u.pack
47621-06 145x99 10



Pettine decoratore, PP
Decorating comb, PP
Dekorationskamm, PP
Peigne à decor, PP
Peine decorador, PP

art. dim. mm. u.pack
47621-07 110x80 10



Pettine decoratore, PP
Decorating comb, PP
Dekorationskamm, PP
Peigne à decor, PP
Peine decorador, PP

art. dim. mm. u.pack
47621-08 216x128 10



Set 3 pettini decoratori, inox
Set 3 decorating combs, stainless steel
Dekorationskamm, 3 Stk, Edelstahl
Set 3 peignes à decor, inox
Conjunto 3 peines decoradores, inox

art. dim. cm.
47625-03 10x10



Spargi zucchero, inox
Sugar dredger, stainless steel
Zuckerstreuer, Edelstahl Rostfrei
Glacière à sucre, inox
Dosificador para azúcar, inox

art. Ø cm. h.
47022-12 7 12



Bottiglia per bagne
Bottle for rum spraying
Flasche zum Anfeuchten
Bouteille à puncher
Botella para bañar

art. lt. cm. h.
47679-10 1 10x5,6 27,5



Setaccio farina, inox
Flour sifter, stainless steel
Einhand-Drücksied, Edelstahl Rostfrei
Tamiseur farine, inox
Cedazos, inox

art. Ø cm. h. gr.
42607-05 12 13 500



Setaccio per zucchero a velo
Icing sugar sieve
Sieb für Puderzucker
Tamis à sucre glace
Cedazos

art. Ø cm. h.
47614-25 25,5 7



Setaccio rete farina
Sieve for flour
Sieb für Mehl
Tamis pour farine
Cedazos

art. Ø cm. h.
47615-25 25,5 7



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

art. l.cm.
42614-21 30

Setole di cavallo. - Horse hair.

P



Vassoio pasticceria, inox
Pastry tray, stainless steel
Auslegeplatte, Edelstahl Rostfrei
Plat patissier, inox
Bandeja pastelería, inox

art.	dim. cm.	h.
47075-20	20x16	1
47075-30	30x21	1
47075-45	45x34	1



Vassoio vetrina, alluminio
Display plate, aluminum
Auslegeplatte, Aluminium
Plateau pour présentation, alu
Bandeja pastelería, aluminio

art.	dim. cm.	h.
47070-37	37,5x24,5	1
47070-48	48x31	1
47070-60	60x40	1



Vassoio espositore, inox
Tray, stainless steel
Auslegeplatte, Edelstahl Rostfrei
Plateau, inox
Bandeja pastelería, inox

art.	dim. cm.	h.
42533-23	23x16,5	0,5
42533-26	26x19,5	0,5
42533-31	31x24	0,5
42533-36	36x28,5	0,5
42533-40	40x32,5	0,5



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

art.	dim. cm.	GN	u.pack
47682-53	53x32,5	1/1	500
47682-60	60x40		500

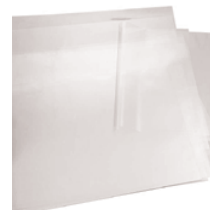
Pergamena artificiale, sbiancata, g/m²: 41,0, siliconata fronte/retro, riutilizzabile, idonea per tutti i tipi di pasta. - Artificial parchment, bleached, g/m²: 41,0, both sides siliconized, reusable, for all kinds of dough.



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

art.	dim. cm.	u. pack
47681-60	60x40	10

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



Acetato in fogli
Acetate sheets
Acetat Band-Blätter
Feuilles en acétate
Hojas de acetato

art.	my	dim. cm.	u.pack
47131-30	90	30x30	50
47131-60	90	60x40	50



Tappeto silicone microforato
Silicone baking sheet, microperforated
Silikonbackmatte, microperforiert
Tapis cuisson en silicone, microperforé
Tapete de cocción silicona, microperforado

art.	dim. cm.
47691-53	52x31,5
47691-64	58,5x38,5



Tappeto silicone
Silicone baking sheet
Silikonbackmatte
Tapis cuisson en silicone
Tapete de cocción silicona

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



Nastro PVC
PVC ribbon
PVC Band
Ruban pâtissier en PVC
Cinta PVC

art.	h. mm	my	mt.
47130-25	25	90	305
47130-30	30	90	305
47130-35	35	90	305
47130-40	40	90	305
47130-45	45	90	305
47130-50	50	90	305
47130-55	55	90	305
47130-60	60	90	305



Noccioli di cottura in ceramica
Baking beans, ceramic
Backkerne, Keramik
Noyaux de cuisson, céramique
Núcleos de cocción, cerámica

art.	kg.
47011-01	1



Supporto antiaderente areato ideale per la cottura di pani e per la cottura in bianco di fondi per crostate.
Non-stick perforated sheet ideal for baking bread and tarts.



Grazie al rivestimento in silicone su entrambi i lati, il supporto Roul'pat non scivola sul piano di lavoro. Permette di lavorare ogni tipo di pasta, ma anche di lavorare con grande facilità il croccante.
The silicone coating on both sides prevents the sheet from slipping. Perfect to prepare any type of dough and it also enables to easily prepare macaroon.



Tappeto silicone
Silicone baking sheet
Silikonbackmatte
Tapis de cuisson en silicone
Tapete de cocción silicona

SILPAT

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



Tappeto silicone
Silicone baking sheet
Silikonbackmatte
Tapis de cuisson en silicone
Tapete de cocción silicona

SILPAIN

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



Tappeto silicone
Silicone baking sheet
Silikonbackmatte
Tapis de cuisson en silicone
Tapete de cocción silicona

ROUL'PAT

art.	dim. cm.
47688-60	60x40



Anello per torte, inox
Tart ring, stainless steel
Tortenring, Edelstahl Rostfrei
Cercle à tarte, inox
Anillo para tartas, inox

art.	Ø cm.	h.
47533-07	7	2
47533-08	8	2
47533-09	9	2
47533-10	10	2
47533-12	12	2
47533-14	14	2
47533-16	16	2
47533-18	18	2
47533-20	20	2
47533-22	22	2
47533-24	24	2
47533-26	26	2
47533-28	28	2
47533-30	30	2
47533-32	32	2



Anello per torte, inox
Pudding ring, stainless steel
Tortenringe, Edelstahl Rostfrei
Cercle à entremet, inox
Anillo para postres caseros, inox

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



Anello per mousse, inox
Mousse ring, stainless steel
Schaumspeisenring, Edelstahl Rostfrei
Cercle à mousse, inox
Anillo para mousse, inox

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



Anello per torte gelato, inox
Ice cream cake ring, s/s
Eistortenring, Edelstahl Rostfrei
Cercle à vacherin, inox
Circulo alto, inox

art.	Ø cm.	h.
47534-07	7	9
47534-08	9	9
47534-09	7	11
47534-10	9	11



Anello per torte gelato, inox
Ice cream cake ring, s/s
Eistortenring, Edelstahl Rostfrei
Cercle à vacherin, inox
Anillo para helados, inox

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



Anello regolabile, inox flessibile
Cake setting ring, flexible s/s
Tortenring, verstellbar, flexiblem E. R.
Cercle à tarte, réglable, inox flexible
Anillo ajustable, inox flexible

art.	Ø min. cm.	Ø max. cm.	h.
47529-07	16,5	32	7



Quadro, inox
Cake ring, stainless steel
Tortenform, Edelstahl Rostfrei
Cadre à tarte, inox
Marco para tarta, inox

art.	dim. cm.	h.
47527-55	55x35,5	4,5



Telaio regolabile, inox
Extensible frame, stainless steel
Backrahm, verstellbar, Edelstahl
Bande à tarte réglable, inox
Marco para tarta, ajustable, inox

art.	dim. min. cm.	dim. max. cm.	h.
47526-05	30x30	57x56	5



Telaio regolabile, inox flessibile
Rectangular cake setting ring, flexible s/s
Backform, verstellbar, flexiblem E. R.
Marco à tarte, réglable, inox flexible
Banda para tarta, ajustable, inox flexible

art.	dim. min. cm.	dim. max. cm.	h.
47528-05	19x28	34x54	5



Rettangolo, inox
Rectangle, stainless steel
Rechteck, Edelstahl Rostfrei
Rectangle, inox
Rectangular, inox

art.	dim. cm.	h.
47546-18	18x36	5
47546-30	30x40	5
47546-40	40x60	5



Quadrato, inox
Square, stainless steel
Quadrat, Edelstahl Rostfrei
Carré, inox
Cuadrado, inox

art.	dim. cm.	h.
47548-02	10x10	4,5
47548-03	18x18	4,5
47548-04	20x20	4,5
47548-05	22x22	4,5



Quadrato, inox
Square, stainless steel
Viereck, Edelstahl Rostfrei
Carré, inox
Cuadrado abombado, inox

art.	dim. cm.	h.
47541-02	10x10	4,5
47541-03	18x18	4,5
47541-04	20x20	4,5



Ovale, inox
Oval, stainless steel
Oval, Edelstahl Rostfrei
Ovale, inox
Oval, inox

art.	Ø cm.	h.
47547-22	22	4
47547-26	26	4
47547-30	30	4



Virgola, inox
Comma, stainless steel
Komma, Edelstahl Rostfrei
Virgule, inox
Coma, inox

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



Cuore, inox
Heart, stainless steel
Herz, Edelstahl Rostfrei
Coeur, inox
Corazón, inox

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



Triangolo, inox
Triangle, stainless steel
Dreieck, Edelstahl Rostfrei
Triangle, inox
Triángulo, inox

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



Triangolo, inox
Triangle, stainless steel
Dreieck, Edelstahl Rostfrei
Triangle, inox
Triángulo, inox

art.	Ø cm.	h.
47538-20	20	4
47538-23	23	4
47538-26	26	4



Fascia, inox
Cake ring, stainless steel
Tortenring, Edelstahl Rostfrei
Cercle, inox
Anillo tarta, inox

art.	dim. cm.	h.
47546-21	25x9	2
47546-22	30x9,1	2
47546-23	35x9,2	2
47546-41	25x9	4
47546-42	30x9,1	4
47546-43	35x9,2	4
47546-51	25x9	5
47546-52	30x9,1	5
47546-53	35x9,2	5

N



Piramide, inox
Pyramid, stainless steel
Pyramide, Edelstahl Rostfrei
Piramide, inox
Pirâmide, inox

art.	Ø cm.	h.
47535-09	9	06
47535-12	12	08
47535-15	15	10
47535-17	17	12
47535-19	19	13



Semi-sfera, inox
Half sphere, stainless steel
Halbkugel, Edelstahl Rostfrei
Demi-sphère, inox
Semiesfera, inox

art.	Ø cm.	h.
47536-12	12	6
47536-14	14	7
47536-16	16	8
47536-18	18	9
47536-20	20	10



Crème caramel, inox
Crème caramel, stainless steel
Crème caramel, Edelstahl rostfrei
Crème caramel, inox
Molde para flan, inox

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



N

Fascia microforata, inox
Microperforated cake ring, stainless steel
Tortenring mikroperforiert, Edelstahl Rostfrei
Cercle microperforé, inox
Anillo tarta microperforado, inox

art.	ø cm.	h.
47510-15	15	3,5
47510-17	17	3,5
47510-19	19	3,5
47510-21	21	3,5
47510-23	23	3,5



N

Fascia microforata, inox
Microperforated cake ring, stainless steel
Tortenring mikroperforiert, Edelstahl Rostfrei
Cercle microperforé, inox
Anillo tarta microperforado, inox

art.	ø cm.	h.
47511-07	7	2
47511-09	9	2
47511-11	11	2
47511-15	15	2
47511-17	17	2
47511-19	19	2
47511-21	21	2
47511-23	23	2
47511-25	25	2



N

Fascia microforata, inox
Microperforated cake ring, stainless steel
Tortenring mikroperforiert, Edelstahl Rostfrei
Cercle microperforé, inox
Anillo tarta microperforado, inox

art.	dim. cm.	h.
47512-15	15x15	3,5
47512-19	19x19	3,5



N

Fascia microforata, inox
Microperforated cake ring, stainless steel
Tortenring mikroperforiert, Edelstahl Rostfrei
Cercle microperforé, inox
Anillo tarta microperforado, inox

art.	dim. cm.	h.
47513-06	6,5x6,5	2
47513-08	8,5x8,5	2
47513-10	10,5x10,5	2
47513-15	15x15	2
47513-19	19x19	2



N

Fascia microforata, inox
Microperforated cake ring, stainless steel
Tortenring mikroperforiert, Edelstahl Rostfrei
Cercle microperforé, inox
Anillo tarta microperforado, inox

art.	dim. cm.	h.
47514-19	19x8	3,5
47514-29	29x9	3,5



N

Fascia microforata, inox
Microperforated cake ring, stainless steel
Tortenring mikroperforiert, Edelstahl Rostfrei
Cercle microperforé, inox
Anillo tarta microperforado, inox

art.	dim. cm.	h.
47515-19	19x8	2
47515-29	29x9	2



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

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



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

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



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

art.	gr.
47063-01	100
47063-02	250
47063-05	500
47063-07	750
47063-10	1000

N



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

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



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

art.	dim. cm.	h.
47064-18	18x80	6
47064-22	22x90	7
47064-26	26x10	8
47064-30	30x11	9



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

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



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

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



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

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



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

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



TORTIERE ANTIADERENTI *NON STICK CAKE MOLDS*



Tortiera pino
Pine mold
Tannenbaumform
Tourtière pin
Molde pino

art.	dim. cm.	h.
47005-24	17x24	8,5



Tortiera stella
Star, mold
Sternform
Tourtière étoile
Molde estrella

art.	dim. cm.	h.
47006-25	25x25	4,5



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

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



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

art.	Ø cm.	h.
41729-30	30	1,3
41729-34	34	1,3



Tortiera tonda
Round cake tin
Tortenform, rund
Manqué rond uni
Molde redondo

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



Ciambella
Savarin tin
Savarinform
Moule pour savarin
Molde Savarin

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



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

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



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

art.	Ø cm.	h.	u.pack
47713-22	22	5,5	6



Stampo americano
Gugelhupf cake pan
Gugelhupfpanform
Moule à gugelhupf
Molde gugelhupf

art.	Ø cm.	h.
47705-22	22	10



Tortiera rettangolare
Loaf pan
Königskuchenform
Cake embouti
Molde rectangular

art.	dim. cm.	h.
47714-26	26x9,5	7,5
47714-28	28x10	7,5



Tortiera rettangolare apribile
Folding loaf pan
Aufklappbare-Königskuchenform
Cake ouvrant
Molde rectangular desmontable

art.	dim. cm.	h.
47715-30	30x10	7,5



Teglia rettangolare
Rectangular baking sheet
Rechteckige-Backform
Plaque rectangulaire
Placa rectangular

art.	dim. cm.	h.
47716-37	37x26	1,3



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

art.	dim. cm.	h.
47717-35	35x11	2,5



Tortiera margherita
Baking mold "Margerit"
Margeriten-Backform
Moule à marguerite
Molde margarita

art.	Ø cm.	h.
47718-20	20	6



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

art.	Ø cm.	h.	u.pack
47719-10	10	3	6
47719-24	25	5	1



Tartelletta a barchetta
Oval boat mold
Schiffchenförmchen
Barquette unie
Molde barquilla

art.	Ø cm.	u.pack
47720-06	6	6
47720-08	8	6
47720-10	10	6
47720-12	12	6



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

art.	Ø cm.	u.pack
47721-08	8	6
47721-10	10	6
47721-12	12	6



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

art.	Ø cm.	u.pack
47722-05	5	6
47722-06	6	6
47722-07	7	6
47722-08	8	6
47722-10	10	6



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

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



Tartelletta a brioche
Brioche mold
Brioche-Förmchen, gerippt
Brioche fond plat
Molde brioche

art.	Ø cm.	u.pack
47724-06	6	6
47724-08	8	6
47724-10	10	6
47724-11	11	6



Tartelletta rettangolare
Friand mold
Friand-Förmchen
Friand
Molde rectangular

art.	dim. cm.	u.pack
47725-09	10x5	6



Aspic ovale
Oval aspic mold, plain bottom
Ovale Aspikform, glatter Boden
Aspic ovale, fond uni
Molde oval

art.	dim. cm.	h.	u.pack
47726-07	7,5x5,5	3,8	6



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

art.	dim. cm.	h.	u.pack
47727-07	7,5x5,5	3,8	6



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

art.	Ø cm.	h.	u.pack
47728-06	6	6	6

PASTICCERIA PASTRY UTENSILS **TORTIERE ANTIADERENTI NON STICK CAKE MOLDS**



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



art.	pz. / pcs.
47730-24	24
47730-36	36
47730-60	60



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

art.	dim. cm.	h.	cup.
47731-12	26x20	1,4	7,2x4



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

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



Tortiera rettangolare
 Cake mold
 Königs-Kuchenform
 Cake évasé
 Molde ensanchado

art.	dim. cm.	h.
47733-18	18x7,5	6,5
47733-24	24x9	7,5
47733-30	30x10	8,0
47733-36	36x10,5	8,0



Charlotte
 Charlotte mold
 Charlotte-Form
 Charlotte
 Molde Charlotte

art.	Ø cm.	h.	u.pack
47734-18	18	10	6



Bavarese
 Bavarois mold
 Bayerische-Kuchenform
 Moule Bavarois
 Molde Bávaro

art.	Ø cm.	h.
47735-18	18	9



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

art.	dim. cm.	h.
47736-30	30x8	8
47736-35	35x8	8
47736-40	40x8	8
47736-50	50x8	8



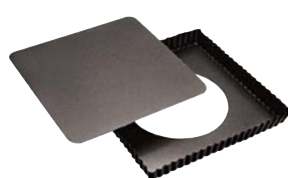
Stampo mini-paté
 Mini paté mold
 Pastetenkastenform
 Mini-pâté à croûte
 Molde minipaté

art.	dim. cm.	h.
47018-30	30x4	6
47018-50	50x4	6



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

art.	dim. cm.	h.
47014-35	35x24,5	2,5



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

art.	dim. cm.	h.
47738-23	23x23	2,5



Tortiera tonda
 Round mold
 Tortenform, rund
 Tourtière ronde
 Molde redondo

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



Tartelletta savarin
Savarin mold
Savarinförmchen
Savarin
Molde savarin

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



Tartelletta festonata, fondo mobile
Round fluted mold, loose bottom
Runde, gewellte Tortellets, Heheboden
Tartelette ronde cannelée, fond amovible
Molde redondo rizado, fondo desmontable

art.	Ø cm.	h.	u.pack
47758-10	10	1,8	6
47758-12	12	2,0	6



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

art.	Ø cm.	h.	u.pack
47759-12	12	2	6



Tartelletta foglia di vite
Wine leaf tart mold
Törtchenform Weinblatt
Tartelette feuille vigne
Molde pasteles

art.	Ø cm.	h.	u.pack
47760-12	12	2	6



Tartelletta
Small mold
Pralinen-förm
Petit four
Molde pasteles

art.	Ø cm.	u.pack
47747-01	4,5	6



Tartelletta
Small mold
Pralinen-förm
Petit four
Molde pasteles

art.	Ø cm.	u.pack
47723-05	5	6



Tartelletta
Small mold
Pralinen-förm
Petit four
Molde pasteles

art.	Ø cm.	u.pack
47747-03	4,5	6



Tartelletta
Small mold
Pralinen-förm
Petit four
Molde pasteles

art.	Ø cm.	u.pack
47747-04	3,5	6



Tartelletta
Small mold
Pralinen-förm
Petit four
Molde pasteles

art.	Ø cm.	u.pack
47747-05	4,5	6



Tartelletta
Small mold
Pralinen-förm
Petit four
Molde pasteles

art.	Ø cm.	u.pack
47747-06	6	6



Tartelletta
Small mold
Pralinen-förm
Petit four
Molde pasteles

art.	Ø cm.	u.pack
47747-07	6	6



Tartelletta
Small mold
Pralinen-förm
Petit four
Molde pasteles

art.	Ø cm.	u.pack
47747-09	5	6



Tartelletta
Small mold
Pralinen-förm
Petit four
Molde pasteles

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



Stampo tartelletta
Cup bun pan
Backblech
Plaque tartelettes
Molde pasteles

art.	dim. cm.	h.	Ø
47748-35	35,5x27	2,5	6,5



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

art.	dim. cm.	h.
47763-31	31x19,7	5

PASTICCERIA PASTRY UTENSILS
TORTIERE ANTIADERENTI NON STICK CAKE MOLDS



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

art.	dim. cm.
47762-23	23x5



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

art.	dim. cm.
47761-23	23x4,8



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

art.	dim. cm.	h.	cup ø
47750-06	31,5x21,5	2,5	8,3x2,5



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

art.	dim. cm.	h.
47749-35	35x27	3



Stampo uovo
 Egg mold
 Ostereierform
 Moule à oeuf
 Molde para huevos

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



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

art.	dim. cm.	h.
47764-10	10,8x14,5	3



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

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



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

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



Stampo carré
 Loaf pan
 Königskuchenform
 Cake évasé
 Molde ensanchado

art.	dim. cm.	h.
47752-09	9,5x6	3,8



Stampo carré
 Loaf pan
 Königskuchenform
 Cake évasé
 Molde ensanchado

art.	dim. cm.	h.
47752-16	15x7,5	4,8



Stampo carré
 Loaf pan
 Königskuchenform
 Cake évasé
 Molde ensanchado

art.	dim. cm.	h.
47752-21	21x10,8	5,8

PASTICCERIA PASTRY UTENSILS



P



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

art.	dim. cm.	h.
47753-31	31x12	5,0



P

Stampo apribile
Springform mold
Springform
Manqué démontable
Molde desmontable

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



P

Stampo cuore
Heart pan
Herz-Backblech
Plaque coeur
Molde corazón

art.	dim. cm.	h.
47751-23	23x24,5	4,5



P

Stampo ciambella apribile
Fluted springform pan
Savarinspringform
Manqué savarin démontable
Molde savarin desmontable

art.	Ø cm.	h.
47756-20	20,5	4,7
47756-24	24,0	6,8
47756-26	26,0	6,5
47756-28	28,0	6,7

Stampo apribile, 6 fondi
Springform mold with 6 bottoms
Springform mit 6 Böden
Manqué démontable, 6 fonds
Molde desmontable, 6 fondos

art.	Ø cm.	h.
47755-26	26	6



Tampone finto legno
Rubber comb, wood effect
Kamm aus Kunststoff, holzartig
Peigne faux bois
Peine de goma, efecto madera

art.	l. cm.
47684-15	15



Pettine Charlotte con telaio, inox
Comb for Charlotte with frame, s/s
Charlotte-Kamme mit Rahmen, E. R.
Peigne à Charlotte avec cadre, inox
Peine para Charlotte con marco, inox

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



Appoggiare il telaio su un tappetino di silicone e stendere il biscuit charlotte uniformemente. Posizionare il pettine sul telaio e tirarlo verso di sé.
Put the frame on a silicone mat. Spread uniformly the charlotte biscuit. Place the comb on the frame between the guides and draw towards you.



Pettine inox con 5 fasce gomma
Stainless steel comb with 5 rubber blades
Kamm, Edelstahl mit 5 Gummiklingen
Peigne inox avec 5 bandes à décor
Peine inox con 5 láminas de goma

art.	dim. cm.
47672-05	70x10



Spalmare uniformemente la pasta decoro sul foglio di silicone. - Spread uniformly the decorating paste on the silicone sheet.



Appoggiare il pettine e tirare. Passare in congelatore. - Pull the comb in the chosen direction. Put it in a freezer.



Stendere il biscuit. Cuocere in forno a 230° per 8 minuti. - Spread the biscuit on the motif obtained. Bake in oven at 230° C for 8 mins.



Appoggiare il biscuit su un foglio e togliere delicatamente il silicone. - Place the biscuit on a greaseproof paper sheet upside down and remove carefully the silicone sheet.



Tagliare le fasce di biscuit nella larghezza desiderata. - Cut the biscuit into stripes.



Mettere la fascia di biscuit nella forma desiderata. Put the stripes obtained in the mold previously chosen.

GRIGLIA PER DECORO BISCUIT, INOX - GRILL FOR BISCUIT, STAINLESS STEEL
GITTER FÜR BISCUIT, EDELSTAHL ROSTFREI - GRILLE POUR BISCUIT, INOX - REJILLA PARA GALLETA, INOX



Appoggiare la griglia su un tappeto di silicone. Spatolare la pasta decoro uniformemente. Togliere la griglia e passare in congelatore. Successivamente stendere il biscuit. Cuocere in forno a 230°C per 8 minuti, appoggiare il biscuit capovolto su un foglio e togliere delicatamente il tappeto. Tagliare le fasce di biscuit nella larghezza desiderata - Place the grill on silicone mat. Spread uniformly the decorating paste. Take off the grid and put into refrigerator. Afterwards spread uniformly the biscuit. Bake in the oven at 230°C for 8 minutes. Place the biscuit upside down on a greaseproof paper and remove carefully the silicone mat. By using an extensible pastry cutter cut the biscuit into stripes.



art. 47674-01
dim. cm. 60x40



art. 47674-02
dim. cm. 60x40



art. 47674-03
dim. cm. 60x40



art. 47674-04
dim. cm. 60x40



art. 47674-05
dim. cm. 60x40



art. 47674-06
dim. cm. 60x40



art. 47674-07
dim. cm. 60x40



art. 47674-08
dim. cm. 60x40

PLACCA PER PASTA FROLLA, PLASTICA - COOKIE CUTTER FRAMES, PLASTIC
AUSSTECHMATTE, KUNSTSTOFF - PLAQUE À PÂTE BRISÉE, PLASTIQUE - REJILLA PARA GALLETA, PLÁSTICO



93x37mm
5pcs



93x40mm
5pcs



93x40mm
5pcs



93x42mm
5pcs



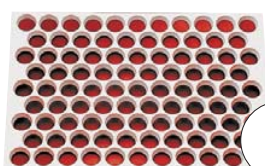
art. 47675-10



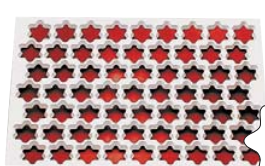
Kit Griglia Taglia biscotti carnevale 60x40 cm e cutter per occhi.
Carnival biscuit cutter frame kit 60x40 cm and cutter for eyes.



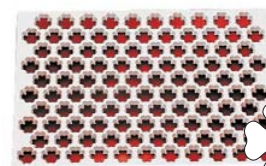
art. 47675-01
dim. cm. 58x39
Ø 8,8
n. 20



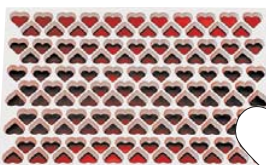
art. 47675-03
dim. cm. 58x39
Ø 5,5
n. 53



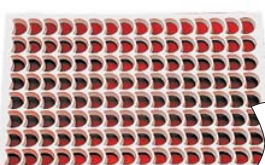
art. 47675-04
dim. cm. 58x39
Ø 5,2
n. 63



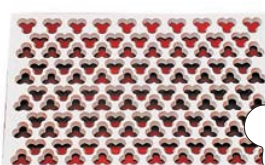
art. 47675-05
dim. cm. 58x39
Ø 4,5
n. 60



art. 47675-06
dim. cm. 58x39
Ø 4
n. 95



art. 47675-07
dim. cm. 58x39
Ø 5
n. 78

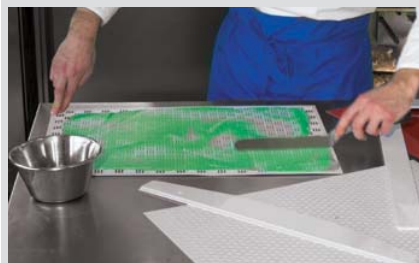


art. 47675-08
dim. cm. 58x39
Ø 5
n. 68

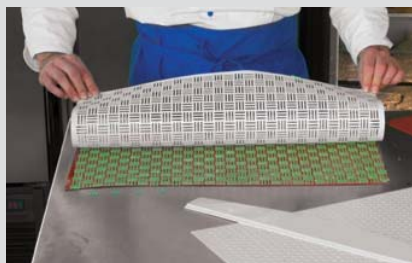


art. 47675-09
dim. cm. 58x39
Ø 7,5
n. 24
Ø 6,0
n. 26

GRIGLIA PER DECORO BISCUIT, PLASTICA - GRILL FOR BISCUIT, PLASTIC
5GITTER FÜR BISCUIT, KUNSTSTOFF - GRILLE POUR BISCUIT, PLASTIQUE - REJILLA PARA GALLETA, PLÁSTICO



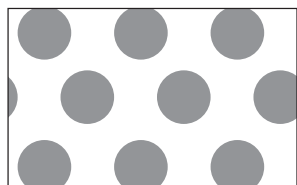
Appoggiare la griglia su di un foglio in silicone.
Spatolare la pasta decoro uniformemente.
Place the grill on a silicone sheet. Spread the decorating paste.



Togliere la griglia e passare il decoro realizzato in congelatore.
Take off the grill and put into refrigerator.



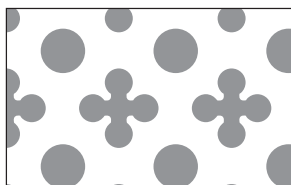
Stendere il biscuit aiutandosi con una cornice e una spatola. - Afterwards spread the biscuit using a frame and a spatula.



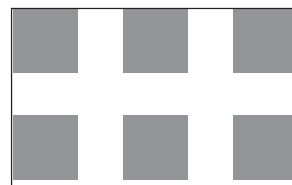
art. dim. cm. Ø
47677-01 60x40 0,7
47677-02 60x40 0,9



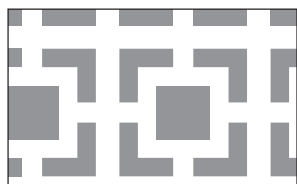
art. dim. cm.
47677-03 60x40



art. dim. cm.
47677-04 60x40



art. dim. cm.
47677-05 60x40



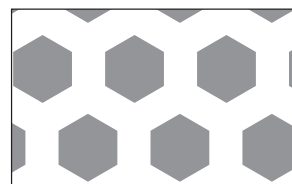
art. dim. cm.
47677-06 60x40



art. dim. cm.
47677-07 60x40



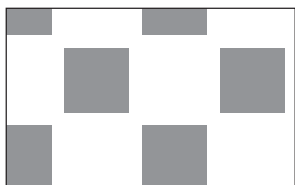
art. dim. cm.
47677-08 60x40



art. dim. cm.
47677-09 60x40



art. dim. cm.
47677-10 60x40



art. dim. cm.
47677-11 60x40



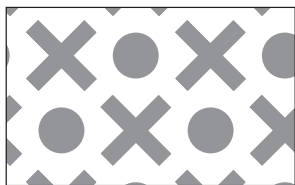
art. dim. cm.
47677-12 60x40



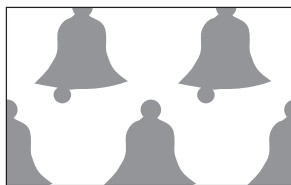
art. dim. cm.
47677-13 60x40



art. dim. cm.
47677-14 60x40



art. dim. cm.
47677-15 60x40



art. dim. cm.
47677-16 60x40



art. dim. cm.
47677-17 60x40



art. dim. cm.
47677-18 60x40



art. dim. cm.
47677-19 60x40



art. dim. cm.
47677-20 60x40



CORNICE, PST - FRAME
RAHMEN - CADRE - MARCO

art. dim. cm. h.
47677-23 60x40 0,3
47677-24 60x40 0,4
47677-25 60x40 0,5

TEGLIE MONOPORZIONI - MONOPORTION TRAY MOLDS

		96 forme/molds gr.20			35 forme/molds gr.75		
	dim. cm.	Teglia Tray	Estrattore Extractor	Tagliapasta Cutter	Teglia Tray	Estrattore Extractor	Tagliapasta Cutter
	60x40	47651-01 ø 44 mm. h. 25 mm.	47656-01	47655-01	47652-01 ø 67 mm. h. 40 mm.	47658-01	47657-01
	60x40	47651-02 dim. 55x35 mm. h. 25 mm.	47656-02	47655-02	47652-02 dim. 86x50 mm. h. 40 mm.	47658-02	47657-02
	60x40	47651-03 dim. 46x46 mm. h. 25 mm.	47656-03	47655-03	47652-03 dim. 74x71 mm. h. 40 mm.	47658-03	47657-03
	60x40	47651-04 dim. 60x38 mm. h. 25 mm.	47656-04	47655-04	47652-04 dim. 90x58 mm. h. 40 mm.	47658-04	47657-04
	60x40	47651-05 dim. 58x39 mm. h. 25 mm.	47656-05	47655-05	47652-05 dim. 88x60 mm. h. 40 mm.	47658-05	47657-05
	60x40	47651-07 dim. 38x38 mm. h. 25 mm.	47656-07	47655-07	47652-07 dim. 59x59 mm. h. 40 mm.	47658-07	47657-07



Stencil
Stencil
Stencil
Stencil
Stencil

art. dim. cm. cm. pz./pcs
47875-11 31x51 13x3 30



Stencil
Stencil
Stencil
Stencil
Stencil

art. dim. cm. cm. pz./pcs
47875-13 31x51 7,5x3,5 40



Stencil
Stencil
Stencil
Stencil
Stencil

art. dim. cm. cm. pz./pcs
47875-14 31x51 6,5x4 32

STAMPI IN SILICONE PER PRALINE - PRALINE'S SILICONE MOLDS



Pratici stampi in silicone flessibili e resistenti per creazioni dolci o salate (snack, tartufi, gelatine, praline). Ideali per realizzare grandi quantità in poco tempo. Resistono da -40° a +280°C. Utilizzabili in forno, frigorifero e abbattitore.



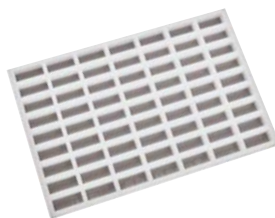
Practical, flexible and resistant silicone molds for sweet or salty creations (snaks, truffles, jellies, pralines). Perfect to make large quantities in short time. They withstand from -40° to +280°C. Can be used in the oven, refrigerator and blast chiller.



art.	Ø mm.	h.	pcs
47783-01	26	14	54



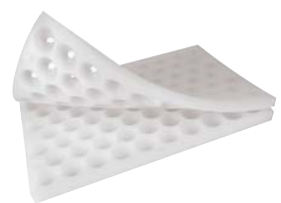
art.	dim. mm.	h.	pcs
47783-02	23x23	14	54



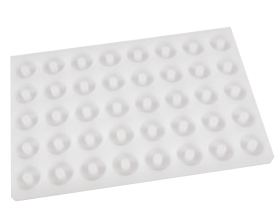
art.	dim. mm.	h.	pcs
47783-03	35x14,5	14	63



art.	dim. mm.	h.	pcs
47783-04	32x21	14	49



art.	Ø mm.	h.	pcs
47783-11	26	14	54



art.	Ø mm.	h.	pcs
47783-12	30-10	12	40



art.	dim. mm.	h.	pcs
47783-13	90x30	19	15



art.	dim. mm.	h.	pcs
47783-14	90x30	19	15



CIOCCOLATO - CHOCOLATE

STAMPI CIOCCOLATO - CHOCOLATE MOLDS
 SCHOKOLADENFORMEN - MOULES À CHOCOLAT- MOLDES PARA CHOCOLATE

Stampi policarbonato. Misure stampo 17,5x27,5 cm. - Polycarbonate chocolate molds. Mold size 17,5x27,5 cm.



art. 47860-36
 dim. mm. 25x25
 h. 25
 pcs 40



art. 47860-37
 dim. mm. 36x22
 h. 20
 pcs 36



art. 47860-85
 dim. mm. 35x22
 h. 16
 pcs 35



art. 47860-35
 ø mm. 30
 h. 19
 pcs 28



art. 47860-46
 dim. mm. 35x20
 h. 17
 pcs 40



art. 47860-48
 ø mm. 28
 h. 24
 pcs 40



art. 47860-49
 ø mm. 30
 h. 22
 pcs 28



art. 47860-58
 dim. mm. 17x12
 h. 5
 pcs 130



art. 47860-40
 ø mm. 29
 h. 21
 pcs 40



art. 47860-68
 ø mm. 28
 h. 25
 pcs 40



art. 47860-42
 dim. mm. 35x23
 h. 16
 pcs 36



art. 47860-43
 dim. mm. 38x28
 h. 18
 pcs 30



art. 47860-81
 dim. mm. 30x18
 h. 15
 pcs 30



art. 47860-31
 dim. mm. 33x25
 h. 12
 pcs 24



art. 47860-83
 dim. mm. 30x30
 h. 15
 pcs 24



art. 47860-84
 ø mm. 26
 h. 19
 pcs 35



art. 47860-18 ø mm. 27 h. 17 pcs 24



art. 47860-21 ø mm. 29 h. 18 pcs 24



art. 47860-27 dim. mm. 27x27 h. 13 pcs 28



art. 47860-17 dim. mm. 30x30 h. 12 pcs 24



art. 47860-24 dim. mm. 40x42 h. 15 pcs 15



art. 47860-74 dim. mm. 32x32 h. 4 pcs 24



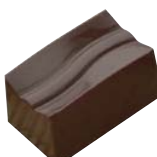
art. 47860-75 dim. mm. 20x20 h. 16 pcs 28



art. 47860-38 dim. mm. 48x18,5 h. 19 pcs 16



art. 47860-44 dim. mm. 28x32 h. 15 pcs 32



art. 47860-39 dim. mm. 30x18 h. 15 pcs 30



art. 47860-50 ø mm. 26 h. 15 pcs 35



art. 47860-62 ø mm. 27 h. 20 pcs 30



art. 47860-53 dim. mm. 22x22 h. 22 pcs 28



art. 47860-55 dim. mm. 26x20 h. 21 pcs 28



art. 47860-56 ø mm. 24 h. 21 pcs 28



art. 47860-57 dim. mm. 26x20 h. 21 pcs 28



art. 47860-60 ø mm. 25 h. 18,5 pcs 28



art. 47860-61 dim. mm. 30x20 h. 17,5 pcs 28



art. 47860-63 ø mm. 27 h. 20 pcs 30



art. 47860-66 dim. mm. 25x25 h. 15 pcs 30



art. 47860-67 dim. mm. 25x25 h. 15 pcs 30



art. 47860-69 dim. mm. 40x20 h. 18 pcs 30



art. 47860-70 dim. mm. 40x18 h. 15 pcs 30



art. 47860-71 dim. mm. 26x26 h. 20 pcs 30



art. 47860-73 dim. mm. 31x22 h. 22 pcs 5x6





N

art. 47860-95 dim. mm. 25x25 h. 13 pcs 24



N

art. 47860-96 ø mm. 35 h. 15 pcs 24



N

art. 47862-31 dim. mm. 28x28 h. 16 pcs 28



N

art. 47862-32 dim. mm. 24x24 h. 18 pcs 28



N

art. 47862-34 dim. mm. 41x24 h. 20 pcs 20



N

art. 47862-35 dim. mm. 30x30 h. 11 pcs 28



N

art. 47862-36 dim. mm. 35x23 h. 17 pcs 24



N

art. 47862-33 dim. mm. 40x42 h. 16 pcs 15



N

art. 47862-38 dim. mm. 50x26 h. 3 pcs 16



N

art. 47862-39 dim. mm. 74x33 h. 5 pcs 12



N

art. 47862-03 dim. mm. 32x24 h. 29 pcs 24



N

art. 47862-04 dim. mm. 44x56 h. 39 pcs 12



N

art. 47862-05 ø mm. 40 h. 17 pcs 15



N

art. 47862-06 dim. mm. 33x31 h. 20 pcs 24



N

art. 47862-07 dim. mm. 33x33 h. 23 pcs 24



N

art. 47862-08 dim. mm. 44x55 h. 23 pcs 12



N

art. 47862-09 ø mm. 40 h. 18,5 pcs 15



N

art. 47862-10 ø mm. 32 h. 37 pcs 20



N

art. 47862C10 dim. cm. 38x10 h. 2,5 pcs 20



N

art.	dim. mm.	gr.	pcs
47862-72	110x7	3/4	22



N

art.	dim. mm.	gr.	pcs
47862-73	66x21	2/3	18



N

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



N

art.	dim. mm.	gr.	pcs
47862-75	71-51-31	2/3	18



N

art.	dim. mm.	gr.	pcs
47862-76	73x72-54x51	2/3	18



N

art.	dim. mm.	gr.	pcs
47862-77	68x81-39x47	2/3	18



N

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



N

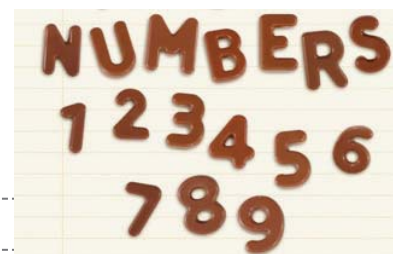
art.	dim. mm.	gr.	pcs
47862-71	47x39	2/3	15



N

Lettere e numeri
Letters and numbers

art.	h. mm.
47860-86	30



Semisfere
Half sphere

art.	ø mm.	gr.	pz/pcs
47860-76	30	4	24
47860-77	50	15	8
47860-78	100	90	2

N





Stampo magnetico per la realizzazione di praline serigrafate, PC
Magnetic mold to create silkscreened pralines, PC

art.	Ø mm.	gr.	pcs	art.	dim. mm.	gr.	pcs	art.	dim. mm.	gr.	pcs	art.	dim. mm.	gr.	pcs
47863-01	30	13	15	47863-02	33x25	15	15	47863-03	27x27	13	15	47863-04	27x25	10	15



Collocare il foglio serigrafato sul fondo dello stampo tagliandolo a misura. - Place the silk screen sheet on the base of the mold, cutting it to the right size.



Posare il foglio con la parte trasferibile verso l'alto e chiudere lo stampo. - Put the sheet with the transfer part facing upwards and close the mold.



Riempire gli stampi e lasciare solidificare il cioccolato. - Fill with chocolate and leave to cool.



Raffreddati, sformare i cioccolatini. When cool, open the mold and turn out the chocolates.



-17

-19

-18

Tavolette cioccolato, set 5 pz, PE
Chocolate Bars, set 5 pcs
Schokoladentafel, 5-tlg
Tablettes chocolat, 5 pièces
Tabletas chocolate, 5 piezas

art.	dim. cm.
47870-17	15x17
47870-18	15x17
47870-19	15x17



PASTICCERIA PASTRY UTENSILS



Stampo cucchiaino, PC
Spoon mold, PC

art. dim. mm.
47860-90 25x95



Entrambe le misure si prestano come monoporzioni e per la realizzazione di dessert al piatto, mousse o semifreddo. - Both coffee pot measures are suitable to be used as a single portion or creation of desserts, as decoration with mousse or semifreddo.



Stampo tazza e piattino, PC
Coffee cup and saucer mold, PC

art.		ø mm	h	pz/pcs	stampo/mold dim. cm
47860-91	tazza/cup	51	32	7	17,5x27,5
47860-92	tazza/cup	59	36	7	17,5x27,5
47860-93	piattino/saucer	80		5	17,5x27,5
47860-94	piattino/saucer	91		3	17,5x27,5



N



Stampo uovo, plastica rigida (PETG)
Egg mold, strong plastic (PETG)
Ostereierform
Moule à oeuf
Molde para huevos

art.	dim. cm.	kg.
47876-11	17x25	0,5-1,0
47876-12	18x28	0,8-1,2
47876-13	34x25	1,5-2,0
47876-14	27x40	2,0-2,5
47876-15	32x45	2,5-3,5
47876-16	36x54	4,0-6,0
47876-17	43x64	6,0-8,0
47876-18	50x75	8,0-10,0

Stampo uovo, PC
Egg mold, PC
Ostereierform, PC
Moule à oeuf, PC
Molde para huevos, PC

art.	dim. mm.	gr.	half pz/pcs
47862-80	44x64	25	10
47862-81	75x105	70	4
47862-82	90x130	150	2
47862-83	104x150	230	2
47862-84	121x175	260	1
47862-85	141x204	380	1
47862-86	157x227	430	1

Stampo uovo, PE
Egg mold, PE
Ostereierform, PE
Moule à oeuf, PE
Molde para huevos, PE

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



Stampo uovo, PE
Egg mold, PE
Ostereierform, PE
Moule à oeuf, PE
Molde para huevos, PE

art.	mm.	pcs
47865-66	80x60x25	4
47865-73	40x31x17	14
47865-71	36x23x12	18

Stampo uovo, PE
Egg mold, PE
Ostereierform, PE
Moule à oeuf, PE
Molde para huevos, PE

art.	mm.	pcs
47865-77	140x100x49	1
47865-76	95x70x40	2
47865-75	83x54x24	4

Stampo uovo, PE
Egg mold, PE
Ostereierform, PE
Moule à oeuf, PE
Molde para huevos, PE

art.	mm.	pcs
47865-74	64x44x26	6
47865-72	39x25x13	14

STAMPI 3D, CORPO CAVO, PC - 3D HOLLOW MOLDS, PC
3D-HOHLFORME, PC - MOULES CREUSES 3D, PC - MOLDE 3D, PC



art.	h. mm.	#
47793-11	170	1

art.	h. mm.	#
47793-12	180	1

art.	h. mm.	#
47793-13	140	1

art.	h. mm.	#
47793-14	195	1



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

art.	h. mm.	#
47793-16	150	1

art.	h. mm.	#
47793-17	160	2
47793-18	205	1

art.	h. mm.	#
47793-19	110	1
47793-20	160	1

PASTICCERIA PASTRY UTENSILS



art. 47793-21 h. mm. 125 # 2



art. 47793-22 h. mm. 125 # 2



art. 47793-23 h. mm. 110 # 3



art. 47793-24 h. mm. 145 # 1



art. 47793-25 h. mm. 97 # 2



art. 47793-26 h. mm. 110 # 1
47793-27 h. mm. 140 # 1



art. 47793-32 h. mm. 122 # 3



art. 47793-33 h. mm. 180 # 1



art. 47793-40 h. mm. 168 # 1



art. 47793-41 h. mm. 185 # 1



art. 47793-42 h. mm. 180 # 1



art. 47793-43 h. mm. 114 # 3



art. 47793-44 h. mm. 192 # 1



art. 47793-45 h. mm. 135 # 1



art. 47793-55 mm. 220x75x170 # 1



art. 47793-51 mm. 195x60x80 # 1



art. 47793-52 mm. 120 # 1



art. 47793-53 mm. 95x90x110 # 1



art. 47793-54 mm. 140x140x150 # 1



TUTTIFRUTTI Stampi in silicone cm 40x30, per realizzare dessert al piatto e monoporzioni.
Silicone molds cm 40x30, to create original dessert and surprising monoporions.

PASTICCERIA PASTRY UTENSILS
STAMPI SILICONE SILICONE MOLDS



Fragola - Strawberry

art.	dim. mm.	h.	ml.	pcs
47745-10	71x54	46	90	20

Mela - Apple

art.	ø mm.	h.	ml.	pcs
47745-07	55	48	90	20



Pera -Pear

art.	ø mm.	h.	ml.	pcs
47745-06	53	70	90	20

Pesca/Ciliegia - Peach/Cherry

art.	dim. mm.	h.	ml.	pcs
47745-08	58x53	46	90	20

Madaraino - Tangerine

art.	ø mm.	h.	ml.	pcs
47745-09	57	50	90	20

60x40 CM



60x40 CM



60x40 CM



Galaxy

art.	ø mm.	h.	ml.	pcs
47746-07	175-55	55	1.000	6

Curvy

art.	dim. mm.	h.	ml.	pcs
47746-05	200x130	65	960	6

Bilbao

art.	dim. mm.	h.	ml.	pcs
47746-09	250x85	75	1.150	8

40x30 CM



60x40 CM



60x40 CM



Planet

art.	ø mm.	h.	ml.	pcs
47745-01	38	20	18	30

Planet

art.	ø mm.	h.	ml.	pcs
47746-06	180	45	1.000	6

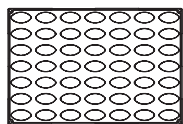
Plissée

art.	ø mm.	h.	ml.	pcs
47746-08	180	47	1.000	6



N

60x40 CM



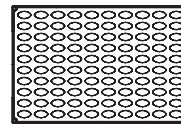
Quenelle

art.	mm.	h.	ml.	pcs
47746-01	66x33	30	32	49



N

60x40 CM



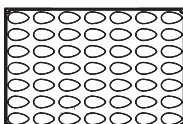
Mini quenelle

art.	mm.	h.	ml.	pcs
47746-02	42x20	20	8	100



N

60x40 CM



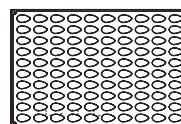
Quenelle tonda

art.	mm.	h.	ml.	pcs
47746-03	66x35	26	34	49



N

60x40 CM



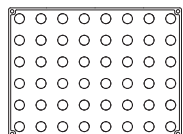
Mini quenelle tonda

art.	mm.	h.	ml.	pcs
47746-04	42x22	17	9	100



N

40x30 CM



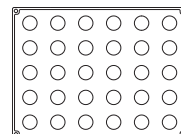
Sphere

art.	ø mm.	ml.	pcs
47745-02	20	4	48



N

40x30 CM



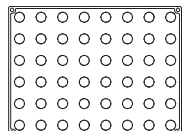
Sphere

art.	ø mm.	ml.	pcs
47745-03	30	14	30



N

40x30 CM



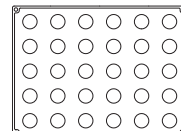
Sphere

art.	ø mm.	ml.	pcs
47745-04	40	33	24



N

40x30 CM



Sphere

art.	ø mm.	ml.	pcs
47745-05	50	65	20

Stampi microforati, formato 600x400 mm. Micro-perforated moulds, size 600x400 mm. Ideali per realizzare prodotti sia dolci che salati. Flessibili e multiuso. Semplici e veloci da usare, alta resa di produzione: da tartellette a brioches, da tortine classiche a moderne. Si ottiene una cottura uniforme anche dei prodotti da forno che faticano a cuocersi. La sablè, le frolle, la pasta brisée o qualsiasi altra pasta si aggrappa bene sui bordi, senza formare bolle e senza attaccarsi, evitando problemi di collassamento e valorizzando lo sviluppo della lievitazione in altezza.

Ideal for making both sweet and savoury products. Its flexible and multi-purpose feature. Quick and easy to use, it allows a high production yield and the creation of endless types of products: from tartlets to brioches, from classic to modern cakes. Ensures a homogeneous baking even for the most difficult products, such as cream or fruit tarts. The sablè, brisée, shortcrust and any other type of pastry grip to the edges, without bubbles or sticking, avoiding border collapsing and enhancing the correct rising of the product.



art. 47775-06 ø mm. 40 h. 16 ml. 16 pcs 60



art. 47775-01 ø mm. 48 h. 16 ml. 22 pcs 40



art. 47775-08 ø mm. 65 h. 20 ml. 57 pcs 24



art. 47775-09 ø mm. 80 h. 20 ml. 88 pcs 15



art. 47775-11 ø mm. 100 h. 20 ml. 140 pcs 12



art. 47775-10 ø mm. 120 h. 30 ml. 332 pcs 8



art. 47775-12 ø mm. 150 h. 30 ml. 495 pcs 6



art. 47775-03 mm. 45x45 h. 16 ml. 27 pcs 48



art. 47775-04 mm. 65x65 h. 20 ml. 71 pcs 24



art. 47775-02 mm. 85x85 h. 20 ml. 127 pcs 12



art. 47775-05 mm. 120x120 h. 30 ml. 374 pcs 8



STAMPI PER GELATINE - JELLY MOLDS
GELEEFORMEN - MOULES À GELÉES - MOLDES PARA GELATINAS

DIMENSIONE PLACCA - MOLDS SIZE: 18X33,5 CM



PZ. - PCS.: 24



Stampi in puro silicone alimentare, per la realizzazione di gelatine alla frutta, fondenti, ecc. Con telaio in plastica.
Silicone molds for fruit jelly, fondant, etc. With plastic frame.



47676-01

47676-02

47676-03

47676-04

47676-05

47676-06

47676-17

47676-18

47676-09

Fetta Arancio
Orange Slice

Pera
Pear

Cuore
Heart

Mezzasfera
Halfsphere

Bon Bon
Pastille

Mora
Berry

Ananas
Pineapple

Fragola
Strawberry

Pesca
Peach

dim. mm
45x18x15

dim. mm
40x26x15

dim. mm
34x30x18

dim. mm
ø27xh13,5

dim. mm
ø30xh11

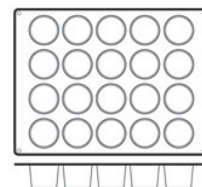
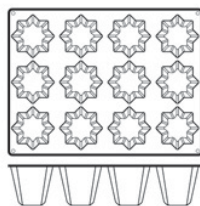
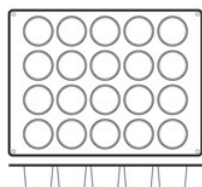
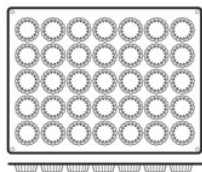
dim. mm
ø30xh24

dim. mm
33x23x18

dim. mm
36x30x20

dim. mm
35x25x20

PLACCHE MULTIPORZIONE 400X300 MM MULTIPORTION TRAYS 400X300 MM



Fluted Muffins

art. ø mm. h. pcs
47780-01 50 15 35

Mini-Panettone

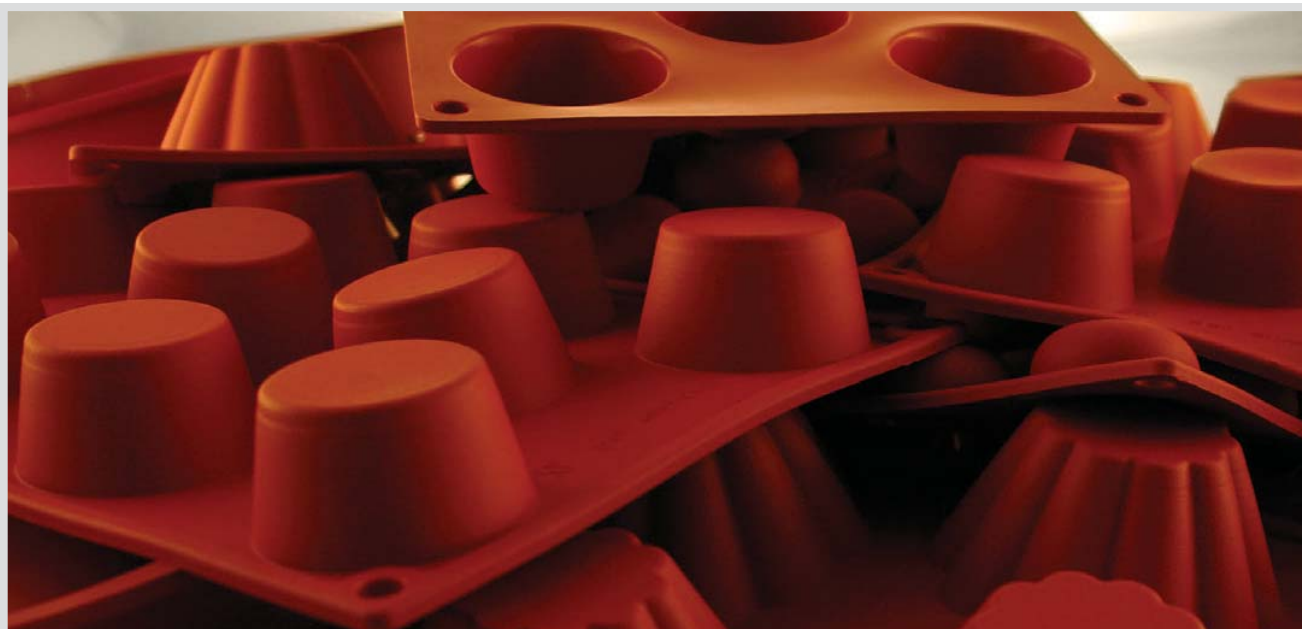
art. ø mm. h. pcs
47780-02 70 40 20

Mini-Pandoro

art. ø mm. h. pcs
47780-03 85 90 12

Muffins

art. ø mm. h. pcs
47780-04 70 42 12



LAVABILI IN LAVASTOVIGLIE
DISHWASHER SAFE



FREEZER -60°C (-76° F)



FORNO/OVEN +260°C (+500°F)



NON USARE CON FIAMME VIVE
DO NOT USE WITH FLAMES LIVE



NON USARE CON PIASTRA AD INDUZIONE
DO NOT USE WITH PLATE INDUCTION



NON TAGLIARE
DO NOT CUT WITH KNIFE



NON UTILIZZARE CON FORNELLETTI ELETTRICI
NOT USE WITH ELECTRIC COOKER



PRODOTTO CERTIFICATO ALIMENTARETARI
FOOD GRADE



MADE IN
100%
ITALY

100% PRODOTTO IN ITALIA
100% MADE IN ITALY



MARCHIO DI QUALITA' ECOLOGICA
ECO BOXES



UTILIZZABILE IN MICROONDE
MICROWAVE SAFE



ATTENZIONE! CONDUTTORE DI CALORE!
MANEGGIARE CON CURA
BE CAREFUL WHILE YOU HANDLE

Pratici e funzionali, ideali sia per la surgelazione che per la cottura anche in forno a microonde. Possono essere utilizzati a temperature che variano da -60°C a +260°C. Facili da sformare, non attaccano e non necessitano di preparazione. Facili da lavare sia a mano che in lavastoviglie. Formato 17,5x30 cm equivalente a 1/3 Gastronorm ed a 1/4 del formato della teglia da pasticceria (cm 60x40). Realizzati in purissimo silicone conforme alle norme internazionali che regolano l'utilizzo di materiali destinati al contatto con sostanze alimentari: D.M. n. 104 del 21/03/1973 (legislazione italiana) - Arrêté du 25/11/1992 (legislazione francese) - BGVV (legislazione tedesca) - FDA (legislazione statunitense).

Practical and functional, perfect for freezing or baking also in microwave ovens. Can be used with temperatures ranging from -60°C to +260°C. Easy to demold, does not stick. No need of preparation. Can be washed manually as well as into dishwashers. Dimension 17,5x30 cm equal to Gastronorm 1/3 and 1/4 of Baknorm size (cm 60x40). Manufactured in conformity with international regulations concerning food contact: D.M. no. 104 of 21/03/1973 (Italian law) - Arrêté du 25/11/1992 (French law) - BGVV (German law) - FDA (USA law).



Hearts

art.	mm.	h.	pcs
47742-32	55x50	35	6



Hearts

art.	mm.	h.	pcs
47742-25	65x60	35	8



Maxi Muffins

art.	ø mm.	h.	pcs
47742-33	80	35	5



Muffins

art.	ø mm.	h.	pcs
47742-08	70	37	6



Mini-Muffins

art.	ø mm.	h.	pcs
47742-20	50	28	11



Briochettes

art.	ø mm.	h.	pcs
47742-12	79	37	6



Mini-Gugelhupf

art.	ø mm.	h.	pcs
47742-34	70	36	6



Tartelettes

art.	ø mm.	h.	pcs
47742-19	60	17	8

PASTICCERIA PASTRY UTENSILS



Mini-Madeleins			
art.	mm.	h.	pcs
47742-37	42x30	11	20



Tartelettes			
art.	ø mm.	h.	pcs
47742-16	50	15	15



Madeleins			
art.	mm.	h.	pcs
47742-21	78x45	17	9



Mini-Madeleins			
art.	mm.	h.	pcs
47742-36	42x33	13	15



Financiers			
art.	mm.	h.	pcs
47742-28	80x30	30	9



Cannelles			
art.	ø mm.	h.	pcs
47742-27	79	30	6



Cannelles			
art.	ø mm.	h.	pcs
47742-41	50	50	8



Mini-Cannelles			
art.	ø mm.	h.	pcs
47742-42	35	35	18



Savarins			
art.	ø mm.	h.	pcs
47742-15	72	23	6



Savarins			
art.	ø mm.	h.	pcs
47742-10	65	21	8



Savarins			
art.	ø mm.	h.	pcs
47742-05	40	12	18



Babà			
art.	ø mm.	h.	pcs
47742-02	55	60	8



Babà			
art.	ø mm.	h.	pcs
47742-30	45	48	11



Babà			
art.	ø mm.	h.	pcs
47742-31	35	38	15



Half-Sphere			
art.	ø mm.	h.	pcs
47742-29	80	40	5



Half-Sphere			
art.	ø mm.	h.	pcs
47742-01	70	35	6



Half-Sphere			
art.	ø mm.	h.	pcs
47742-48	50	25	15



Half-Sphere			
art.	ø mm.	h.	pcs
47742-03	40	20	15



Half-Sphere			
art.	ø mm.	h.	pcs
47742-04	30	15	24



Half-Sphere			
art.	ø mm.	h.	pcs
47742-47	60	30	8

PASTICCERIA PASTRY UTENSILS STAMPI SILICONE SILICONE MOLDS



Bavaresi			
art.	ø mm.	h.	pcs
47742-51	60	50	8



Muffins			
art.	ø mm.	h.	pcs
47742-24	40	20	15



Cakes			
art.	mm.	h.	pcs
47742-56	80x30	30	12



Ovals			
art.	mm.	h.	pcs
47742-09	53	33	16



Pyramids			
art.	mm.	h.	pcs
47742-07	71x71	40	6



Pyramids			
art.	mm.	h.	pcs
47742-13	36x36	22	15



Mini-Financiers			
art.	mm.	h.	pcs
47742-14	49x26	11	20



Cylinder			
art.	ø mm.	h.	pcs
47742-17	60	35	8



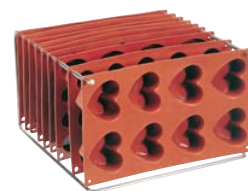
Pomponets			
art.	ø mm.	h.	pcs
47742-06	34	16	24



Cakes			
art.	ø mm.	h.	pcs
47742-61	80	18	6



Bisquits			
art.	ø mm.	h.	pcs
47742-23	103	20	3



Sgocciolatore - Drainer		
art.	dim.cm.	h.
47742-00	30x30	17,5

TORTIERE PIE PANS



Round Cake		
art.	ø mm.	h.
47765-26	260	40
47765-28	280	40



Plumcake		
art.	ø mm.	h.
47773-24	240x100	75
47773-28	280x105	75



Panettone			
art.	kg.	øcm.	h.
47785-10	1,00	23,5	14



Savarin		
art.	ø mm.	h.
47772-24	240	40



Heart		
art.	mm.	h.
47770-21	220x218	35



DEMARLE® FLEXIPAN



Flexipan®, un materiale che unisce fibra di vetro e silicone alimentare. Una combinazione che conferisce al prodotto una solidità e una longevità senza pari, oltre a straordinarie proprietà antiaderenti. Resistenza alla temperatura da -40°C a +280°C. Flexipan® è conforme alla regolamentazione europea e americana riguardante i materiali destinati al contatto con alimenti. Dal febbraio 1997 ha ottenuto la certificazione NSF®. Flexipan® ha ottenuto il riconoscimento da parte di FDA ed è approvato da LNE.

Altri prodotti e misure sono disponibili su richiesta.

Flexipan® is a combination of silicone and fiberglass designed for food use. This unique combination gives Flexipan® unequalled strength and durability, combined with exceptional non-stick properties. Heat resistant from -40°C to +280°C. Flexipan® has been granted NSF® International certification since February 1997. Approved by FDA (Food and Drug Administration-USA) and LNE.

Other products and sizes available on demand.



Mini-écrins

art.	mm.	h.	ml.	pcs
47740142	50x50	29	65	24



Mini-chenilles

art.	mm.	h.	ml.	pcs
47740143	102x40	36	90	27



Paesaggi - Landscapes

art.	ø mm.	h.	ml.	pcs
47740144	75	24	80	27



Crown muffins

art.	ø mm.	h.	ml.	pcs
47740-76	108/51	44	185	12



Little shells

art.	mm.	h.	ml.	pcs
47740-78	55x39	22	27	50



Oval savarins

art.	mm.	h.	ml.	pcs
47740-81	100x80	45	230	12



Little waves

art.	mm.	h.	ml.	pcs
47740121	79x49	25	76	24



Little cushion

art.	mm.	h.	ml.	pcs
47740-77	71x57	23	70	24



Scoop out

art.	mm.	h.	ml.	pcs
47740145	85x61	30	90	24



Lingotti/Porzione - Fluted ingots

art.	mm.	h.	ml.	pcs
47740127	106x46	25	90	24



Tavolette cioccolato - Chocolate bars

art.	mm.	h.	ml.	pcs
47740128	78x58	40	100	18



St Honoré - St Honoré crown

art.	ø mm.	h.	ml.	pcs
47740129	150	26	260	6



Esagoni - Hexagons

art.	ø mm.	h.	ml.	pcs
47740130	80	25	90	20



Mini St Honoré - Mini-St Honoré crown

art.	ø mm.	h.	ml.	pcs
47740131	80	20	70	18



Tartellette festonate - Fluted tartlets

art.	mm.	h.	ml.	pcs
47740132	78x78	20	70	24



Mini goccia - Mini drops

art.	mm.	h.	ml.	pcs
47740133	52x32	20	18	56



Pasticcini vari - Various petits-fours

art.	mm.	h.	ml.	pcs
47740134		22		60



Uova - Eggs

art.	mm.	h.	ml.	pcs
47740135	94x60	31	95	25



Campane - Bells

art.	mm.	h.	ml.	pcs
47740136	102x92	29	130	15



Annapurna

art.	mm.	h.	ml.	pcs
47740137	495x40	33	370	5



Chenille - Caterpillar

art.	mm.	h.	ml.	pcs
47740138	495x40	36	450	5



Venduto con supporto inox. - Sold with stainless steel frame.



Pesci - Fishes

art.	mm.	h.	ml.	pcs
47740139	99x59	25	100	18



Zaffiro - Zaphire

art.	mm.	h.	ml.	pcs
47740112	40x40	24	17	54



Zaffiro - Zaphire

art.	mm.	h.	ml.	pcs
47740113	70x70	35	75	24



Zaffiro savarin - Savarin zaphire

art.	mm.	h.	ml.	pcs
47740114	70x70	32	80	24



Mini cuori - Small hearts

art.	mm.	h.	ml.	pcs
47740115	41x38	16	15	70



Mini quadri - Small squares

art.	mm.	h.	ml.	pcs
47740116	37x37	17	18	60



Quadri - Squares

art.	mm.	h.	ml.	pcs
47740117	56x56	24	60	35



Cucchiaio - Spoon

art.	mm.	h.	ml.	pcs
47740118	90x28	12	15	36



Stelle - Stars

art.	mm.	h.	ml.	pcs
47740-88	80x65	15	35	24





Albero di Natale - Christmas tree

art.	mm.	h.	ml.	pcs
47740119	90x85	30	100	20



Lingotto - Ingot

art.	mm.	h.	ml.	pcs
47740122	120x40	25	100	24



Lingotto cavo - Hollow ingot

art.	mm.	h.	ml.	pcs
47740123	100x40	25	70	24
47740124	120x40	25	90	24



Semi cilindro - Half cylinder

art.	mm.	h.	ml.	pcs
47740125	85x17	15	20	48



Bavarese - Bavarois

art.	ø mm.	h.	ml.	pcs
47740105	78	35	100	18



Mini Charlotte

art.	ø mm.	h.	ml.	pcs
47740-82	35	15	9	60



Charlotte

art.	ø mm.	h.	ml.	pcs
47740-80	62	35	60	24



Charlotte

art.	ø mm.	h.	ml.	pcs
47740-23	78	40	100	18



Mini Madeleines

art.	mm.	h.	ml.	pcs
47740106	52x33	15	15	56



Madeleines

art.	mm.	h.	ml.	pcs
47740-17	78x47	19	35	40



Capesante - Shells

art.	mm.	h.	ml.	pcs
47740-79	80x75	20	70	24



Cuori - Hearts

art.	mm.	h.	ml.	pcs
47740-41	66x62	35	90	20



Cuori - Hearts

art.	mm.	h.	ml.	pcs
47740-89	75x65	35	81	20



Cuori intrecciati - Interlacing hearts

art.	mm.	h.	ml.	pcs
47740101	120x113	35	200	8



Mini coni - Small cones

art.	ø mm.	h.	ml.	pcs
47740-99	30	20	6	96



Inserto cono - Cone insert

art.	ø mm.	h.	ml.	pcs
47740102	50	40	24	40



Coni - Cones

art.	ø mm.	h.	ml.	pcs
47740103	70	60	80	20



Mini Savarin - Small Savarins

art.	mm.	h.	ml.	pcs
47740107	7x37	17	15	60



Savarin quadri - Square Savarins

art.	mm.	h.	ml.	pcs
47740108	56x56	24	45	35



Savarin quadri - Square Savarins

art.	mm.	h.	ml.	pcs
47740-96	70x70	30	100	24



Mini quadri - Small squares

art.	mm.	h.	ml.	pcs
47740109	45x45	12	20	60



Quadri - Squares

art.	mm.	h.	ml.	pcs
47740110	60x60	15	40	40



Mini piramidi - Small pyramids

art.	mm.	h.	ml.	pcs
47740-12	35x35	23	15	54



Piramidi fondo tronco - Pyramids flat bottom

art.	mm.	h.	ml.	pcs
47740-39	50x50	35	50	35



Piramidi - Pyramids

art.	mm.	h.	ml.	pcs
47740-13	71x71	41	90	24



Tronchetto natalizio - Christmas log

art.	mm.	h.	ml.	pcs
47740-26	95x40	30	80	24



Tronchetto natalizio - Christmas log

art.	mm.	h.	ml.	pcs
47740-27	122x42	32	115	24



Tronchetto natalizio - Christmas log

art.	mm.	h.	ml.	pcs
47740-28	339x40	39	450	8



Ceppo natalizio - Christmas log insert

art.	mm.	h.	ml.	pcs
47740-93	495x40	39	700	5



Savoardi - Champagne biscuits

art.	mm.	h.	ml.	pcs
47740-29	109x24	10	20	45



Rettangoli - Rectangular cakes

art.	mm.	h.	ml.	pcs
47740-25	80x30	30	55	24



Rettangoli - Rectangular cakes

art.	mm.	h.	ml.	pcs
47740-24	89x46	25	110	25



Lingotto - Ingot

art.	mm.	h.	ml.	pcs
47740-94	102x58	30	139	18



Tartina festonata - Fluted cakes

art.	mm.	h.	ml.	pcs
47740-95	110x60	25	105	16



Mini financiers - Small financiers

art.	mm.	h.	ml.	pcs
47740-09	50x26	11	10	84



Finanzieri - Financiers

art.	mm.	h.	ml.	pcs
47740-10	86x46	14	45	24



Mini semisfera inversa - Small upside-down half sphere

art.	ø mm.	h.	ml.	pcs
47740-86	26	16	6	45



Mini semisfera - Small half sphere

art.	ø mm.	h.	ml.	pcs
47740-87	26	16	6	96



Mini semisfera - Small half sphere

art.	ø mm.	h.	ml.	pcs
47740-01	29	18	10	70



Semisfera - Half sphere

art.	ø mm.	h.	ml.	pcs
47740-02	42	21	20	48



Semisfera - Half sphere

art.	ø mm.	h.	ml.	pcs
47740-37	58	31	50	28



Semisfera - Half sphere

art.	ø mm.	h.	ml.	pcs
47740-03	70	40	105	24



Semisfera - Half sphere

art.	ø mm.	h.	ml.	pcs
47740-38	80	40	125	24



Mini savarin - Small savarins

art.	ø mm.	h.	ml.	pcs
47740-14	41	12	10	60



Savarin - Savarins

art.	ø mm.	h.	ml.	pcs
47740-20	66	20	50	35



Savarin - Savarins

art.	ø mm.	h.	ml.	pcs
47740-15	70	23	65	24



Fondi per crostate - Flan bases

art.	ø mm.	h.	ml.	pcs
47740-43	80	20	70	24



Orso - Teddy bear

art.	mm.	h.	ml.	pcs
47740-53	90x55	20	80	18



Mini savarin ovali - Small oval savarins

art.	mm.	h.	ml.	pcs
47740-98	40x30	12	9	60



Savarin ovali - Oval savarins

art.	mm.	h.	ml.	pcs
47740111	70x50	22	48	30



Savarin ovali - Oval savarins

art.	mm.	h.	ml.	pcs
47740-44	80x60	25	70	24



Esagono - Exagon

art.	mm.	h.	ml.	pcs
47740-83	45x40	12	12	60



Triangoli - Triangles

art.	mm.	h.	ml.	pcs
47740-35	48x41	10	7	80



Ottagono - Optagon

art.	mm.	h.	ml.	pcs
47740-34	43x40	26	28	40



Losanghe - Rhombus

art.	mm.	h.	ml.	pcs
47740-36	60x35	10	9	70



Medaglioni - Medallions

art.	ø mm.	h.	ml.	pcs
47740-97	28	8	5	96



Pomponnettes

art.	ø mm.	h.	ml.	pcs
47740-04	36	17	14	96



Medaglioni - Medallions

art.	ø mm.	h.	ml.	pcs
47740-50	38	10	14	54



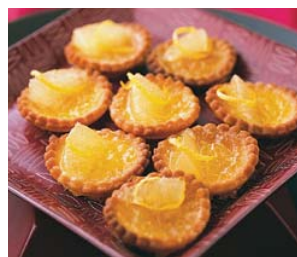
Mini quiches - Small quiches

art.	ø mm.	h.	ml.	pcs
47740-33	40	20	22	54



Mini quiches - Small quiches

art.	ø mm.	h.	ml.	pcs
47740-07	42	10	13	60



Mini quiches - Small quiches

art.	ø mm.	h.	ml.	pcs
47740-08	48	15	20	48



Mini quiches - Small quiches

art.	ø mm.	h.	ml.	pcs
47740-84	58	20	35	40



Quiches

art.	ø mm.	h.	ml.	pcs
47740-30	77	20	65	24



Quiches

art.	ø mm.	h.	ml.	pcs
47740-85	96	25	135	15



Mini tartelletta festonata - Small fluted tartlet

art.	mm.	h.	ml.	pcs
47740100	46x38	15	11	40



Mini tartelletta ovale - Small oval tartlet

art.	mm.	h.	ml.	pcs
47740-31	66x27	11	10	48



Tartelletta ovale - Oval tartlet

art.	mm.	h.	ml.	pcs
47740-32	106x45	15	35	30



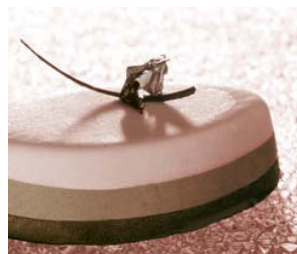
Tagliapasta - Pastry cutter

art.	Adatto agli stampi: 07-08-34-31			
47740-AA	Fits references: 07-08-34-31			



Mini ovali - Small ovals

art.	mm.	h.	ml.	pcs
47740-11	51x31	20	20	50



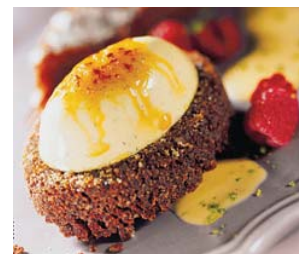
Ovali - Ovals

art.	mm.	h.	ml.	pcs
47740-49	96x45	28	80	24



Mini quenelles - Small quenelles

art.	mm.	h.	ml.	pcs
47740-90	42x26	20	56	72



Mini ovali fondo piatto - Small ovals flat bottom

art.	mm.	h.	ml.	pcs
47740-91	57x35	12	18	64



Ovali - Ovals

art.	mm.	h.	ml.	pcs
47740-46	70x50	25	55	30
47740-47	70x50	30	75	30



Ovali - Ovals

art.	mm.	h.	ml.	pcs
47740-48	85x60	30	100	20



Quiches

art.	mm.	h.	ml.	pcs
47740-45	60x40	25	30	42



Mini cilindri - Small cylinders

art.	ø mm.	h.	ml.	pcs
47740-51	40	20	25	48



Cilindri - Cylinders

art.	ø mm.	h.	ml.	pcs
47740-52	63	25	65	24
47740-06	63	35	90	24



Muffins

art.	mm.	h.	ml.	pcs
47740-19	73	40	125	24
47740-68	79	36	115	24



Mini muffins - Small muffins

art.	ø mm.	h.	ml.	pcs
47740-67	51	29	45	40



Cilindri - Cylinders

art.	ø mm.	h.	ml.	pcs
47740-69	82	50	220	15
47740-70	91	35	190	15



Budini - Puddings

art.	mm.	h.	ml.	pcs
47740104	65	55	128	15



Tondo - Round

art.	ø mm.	h.	ml.	pcs
47740-63	125	16	75	11



Ovali - Ovals

art.	mm.	h.	ml.	pcs
47740-92	70x30	10	15	48



Ovali - Ovals

art.	mm.	h.	ml.	pcs
47740-55	130x48	18	80	24



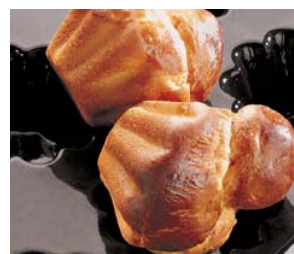
Brioche tonde - Round brioche

art.	ø mm.	h.	ml.	pcs
47740-56	79	15	65	24



Brioche festonate - Fluted brioche

art.	mm.	h.	ml.	pcs
47740-57	62x49	26	60	24



Brioche festonate - Fluted brioche

art.	ø mm.	h.	ml.	pcs
47740-58	68	25	60	24
47740-59	78	30	105	24
47740-16	81	37	105	24



Biscotti - Cookies

art.	ø mm.	h.	ml.	pcs
47740-18	59	13	30	40
47740-60	78	10	50	24



Biscotti - Cookies

art.	ø mm.	h.	ml.	pcs
47740-61	91	8	60	15



Tarte tatin

art.	mm.	h.	ml.	pcs
47740-73	82	30	135	15



Quiches

art.	ø mm.	h.	ml.	pcs
47740-62	102	20	140	15



Quiches

art.	ø mm.	h.	ml.	pcs
47740-64	147	12	200	6
47740-65	150	15	250	6
47740-66	166	12	240	6



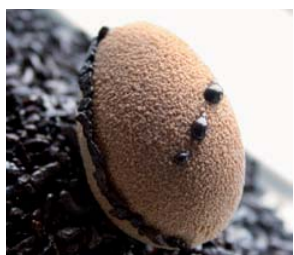
Quiches

art.	ø mm.	h.	ml.	pcs
47740-71	140	25	360	6
47740-72	150	24	390	6
47740-05	186	12	300	6



Biscotti - Cookies

art.	ø mm.	h.	ml.	pcs
47740-74	100	35	245	12
47740-75	105	40	305	12



Mezzo uovo - Half egg

art.	mm.	h.	ml.	pcs
47740140	55x35	20	20	56



Farfalla - Butterfly

art.	mm.	h.	ml.	pcs
47740141	70x60	20	60	24



Tagliapasta cucchiaio - Spoon pastry cutter

art.
47740-AB



Tagliapasta a stella - Star pastry cutter

art.
47740-AC



Tagliapasta cuore - Heart pastry cutter

art.
47740-AD



Perle - Pearls

art.	ø mm.	h.	ml.	pcs
47743-65	73	40	100	15



Stelle - Stars

art.	mm.	h.	ml.	pcs
47741121	90x75	25	95	8



Tartelletta ovale - Oval tartlet

art.	mm.	h.	ml.	pcs
47741-32	106x45	15	35	15



Mini cuori - Small hearts

art.	mm.	h.	ml.	pcs
47741-78	52x49	10	15	30



Mini semisfera - Small half sphere

art.	ø mm.	h.	ml.	pcs
47741-76	23	11	5	63



Semisfera piatta - Half sphere flat

art.	ø mm.	h.	ml.	pcs
47741-77	30	13	10	48

 DEMARLE® 60x40 CM FLEXIPAT



Cilindro - Cylinder

art.	ø mm.	h.	ml.	pcs
47744-30	70	40	148	24



Cubo - Cube

art.	mm.	h.	ml.	pcs
47744-32	30x30	20	17	96



Kougloff

art.	ø mm.	h.	ml.	pcs
47744-31	80	54	150	24



Basic chic

art.	mm.	h.	ml.	pcs
47744-33	70x70	34	130	24



Diamante - Diamond

art.	ø mm.	h.	ml.	pcs
47744-34	79	40	100	24



Waffels

art.	mm.	h.	ml.	pcs	
47741-38	80x127	15	100	8	N



Fingers

art.	mm.	h.	ml.	pcs	
47741-37	129x28	15	54	24	N



Buche

art.	mm.	h.	cl.	
47744-80	280x85	70	140	N



1/2 sphère

art.	ø mm.	h.	ml.	
47744-81	180	90	1600	N



Flexiform desserts

art.	mm.	h.	cl.	
47744-58	253x253	45	222	N



Flexiform desserts

art.	mm.	h.	cl.	
47744-59	600x400	50	980	N



Flexiform desserts

art.	mm.	h.	GN
47744-48	480x280	13	1/1
47744-60	555x360	10	
47744-62	555x360	20	





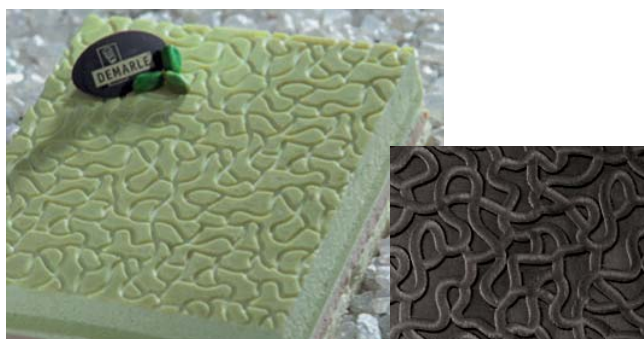
Rosette

art. 47744-10 ø mm. 240



Venetian cane

art. 47744-19 mm. 555x360



Labyrinth

art. 47744-21 mm. 600x400



Snowflake

art. 47744-63 mm. 240



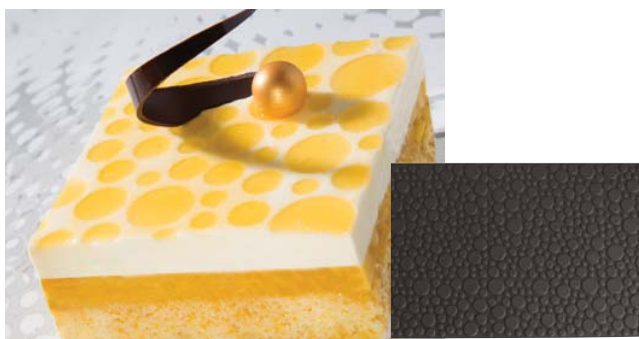
Buche1

art. 47744-71 mm. 275x185



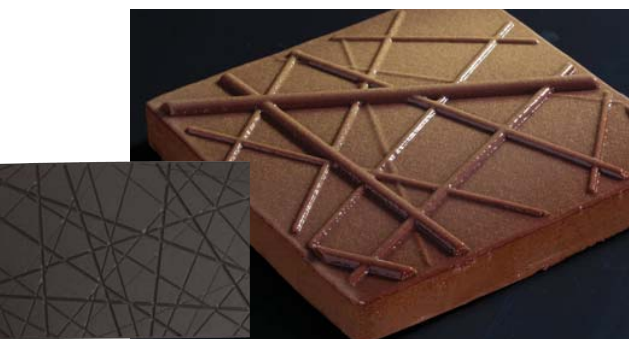
Buche2

art. 47744-70 mm. 275x185



Bubbles

art. 47744-36 mm. 600x400



Mikado

art. 47744-37 mm. 600x400



BIGNE' - PUFFS - WINDBEUTEL - CHOUX - BOLLOS

Supporto alveolare Silform® per cottura di pasta bigné.
Questa gamma è stata sviluppata in particolare per la pasta di bigné. Grazie alle impronte preformate, preparare bigné uguali e regolari diventa facile. Non è più indispensabile né spennellare con tuorlo né forare la pasta. Grazie alle proprietà antiaderenti del Silform®, l'estrazione è impeccabile. La base del bigné sarà chiara e netta conferendogli così una perfetta stabilità. Silform® for Choux Pastry.

This range has been developed especially for cream puffs dough. The pre-formed shapes make easy obtaining perfect, regular and same size cream puffs. Neither greasing the sheet nor spiking the dough is required before baking. The non-stick property of the material allows an easy and perfect extraction of the pastries. The base of the puff will be clear and plain for a perfect stability.



Paris-Brest

art.	ø mm.	h.	ml.	pcs
41760-27	80	15	50	24



Baby choux

art.	ø mm.	h.	ml.	pcs
41760-22	30	5	4	59



Oval choux

art.	mm.	h.	ml.	pcs
41760-26	90x60	15	56	25



Big choux

art.	mm.	h.	ml.	pcs
41759-01	67	15	48	28



Eclairs

art.	mm.	h.	ml.	pcs
41760-20	125x25	5	15	18

right handed



Eclairs

art.	mm.	h.	ml.	pcs
41760-21	125x25	5	15	18

left-handed





ARCTURUS GROUP

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