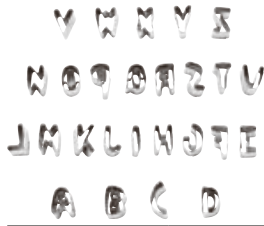


# PASTRY PASTICCERIA

EQUIPMENT  
ATTREZZATURE



**PASTRY PASTICCERIA**  
**STAINLESS STEEL CUTTERS TAGLIAPASTA INOX**



**Alphabet pcs 26**

Alfabeto pz 26

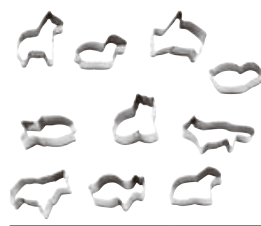
| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47301-12 | 12    | 2      |



**Numbers pcs 10**

Numeri pz 10

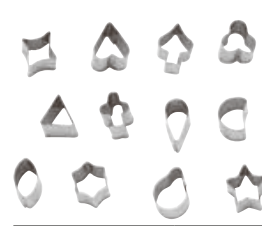
| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47302-10 | 10    | 2      |



**Animals pcs 10**

Animali pz 10

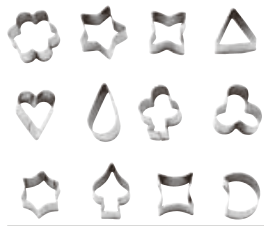
| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47303-10 | 10    | 2      |



**Shapes pcs 12**

Sagome pz 12

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



**Shapes pcs 12**

Sagome pz 12

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47304-10 | 10    | 2      |



**Shapes pcs 12**

Sagome pz 12

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47304-12 | 12    | 2      |



**Shapes pcs 12**

Sagome pz 12

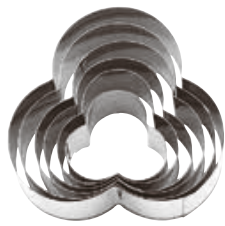
| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47305-12 | 12    | 2      |



**Flower pcs 6**

Fiore pz 6

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47306-10 | 10    | 3      |



**Trio pcs 6**

Trio pz 6

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47307-10 | 10    | 3      |



**Heart pcs 6**

Cuore pz 6

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47308-10 | 10    | 3      |



**Star pcs 6**

Stella pz 6

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47310-10 | 10    | 3      |



**Halfmoon pcs 6**

Mezzaluna pz 6

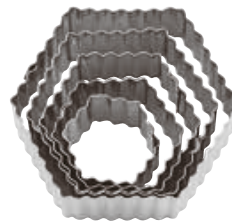
| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47312-10 | 10    | 3      |



**Hexagon pcs 6**

Esagono pz 6

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47314-10 | 10    | 3      |



**Hexagon, fluted pcs 5**

Esagono festonato pz 5

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47315-10 | 10    | 3,5    |



**Ring pcs 11**

Anello pz 11

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47316-10 | 10    | 3      |



**Ring pcs 14**

Anello pz 14

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47316-12 | 12    | 3      |



**Ring pcs 20**

Anello pz 20

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47316-20 | 20    | 2,5    |



**Ring, fluted pcs 11**

Anello festonato pz 11

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47317-10 | 10    | 3      |



**Ring, fluted pcs 14**

Anello festonato pz 14

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47317-12 | 12    | 3      |





**Drop pcs 6**  
Goccia pz 6

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47321-12 | 12    | 3      |



**Drop, fluted pcs 5**  
Goccia festonata pz 5

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47322-12 | 12,5  | 3,5    |



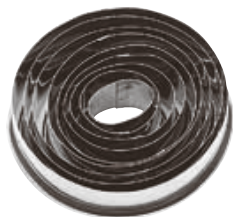
**Square pcs 6**  
Quadro pz 6

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47323-12 | 12    | 3      |



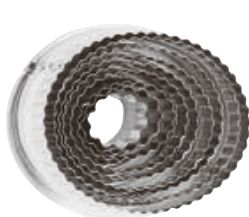
**Square, fluted pcs 6**  
Quadro festonato pz 6

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47324-12 | 12,5  | 3,5    |



**Oval pcs 9**  
Ovale pz 9

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47326-10 | 10    | 3,5    |



**Oval, fluted pcs 9**  
Ovale festonato pz 9

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47325-10 | 10    | 3,5    |



**Oval, fluted pcs 6**  
Ovale festonato pz 6

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 12947-13 | 13    | 3,5    |



**Fruit pcs 12**  
Frutta pz 12

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47327-12 | 12,5  | 2      |



**Animals pcs 10**  
Animali pz 10

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47328-15 | 15    | 2      |



**Vehicles pcs 7**  
Veicoli pz 7

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47331-15 | 15    | 2      |



**Vegetable pcs 12**  
Verdura pz 12

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47332-12 | 12,5  | 2      |



**Christmas pcs 7**  
Natale pz 7

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47333-15 | 15    | 2      |



**Easter pcs 6**  
Pasqua pz 6

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47334-12 | 12,5  | 2      |



**Stars pcs 7**  
Stelle pz 7

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47335-12 | 12,5  | 2      |



**Shapes pcs 10**  
Sagome pz 10

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47419-10 | 15    | 2      |



**Shapes pcs 42**  
Sagome pz 42

| art.     | Ø cm. |
|----------|-------|
| 47336-42 | 6>22  |



**Plain ring pcs 3**  
Anello liscio pz 3

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47414-03 | 6-7-8 | 3      |



**Fluted ring pcs 3**  
Anello festonato pz 3

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47415-03 | 6-7-8 | 3      |



**Canestrello**  
Canestrello

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47416-06 | 6     | 3      |



**Canestrello, fluted**  
Canestrello festonato

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47417-06 | 6     | 3      |





CHRISTMAS  
NATALE



**Gingerbread man**  
Omino pan di zenzero  
art. cm.  
47370-08 6x8x3



**Angel**  
Angelo  
art. cm.  
47377-08 7x7x3



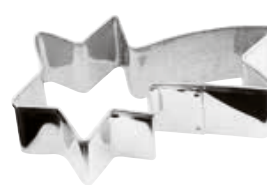
**Snowman**  
Pupazzo di neve  
art. cm.  
47378-08 4x8x3



**Reindeer**  
Renna  
art. cm.  
47379-08 8x7x3



**Star**  
Stella  
art. cm.  
47411-08 8x8x3



**Comet**  
Stella cometa  
art. cm.  
47412-08 8x4x3



**Christmas tree**  
Albero di Natale  
art. cm.  
47413-08 8x8x3



**Pine**  
Pino  
art. cm.  
47413-01 6,4x8x3



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



**Snowflake**  
Fiocco di neve  
art. cm.  
47411-02 7x8x3







**Snowflake**

Fiocco di neve

art. cm.  
47411-03 8,5x8x3



**Christmas, set of 6 pcs.**

Natale set 6 pz

art. cm.  
47387-01 8x8x3



**EASTER  
PASQUA**



**Rabbit**

Coniglio

art. cm.  
47372-08 8x4x3



**Rabbit**

Coniglio

art. cm.  
47402-08 8x5x3



**Rabbit**

Coniglio

art. cm.  
47402-01 7x8,5x3



**Rabbit**

Coniglio

art. cm.  
47402-02 7,5x7x3



**Bell**

Campana

art. cm.  
47373-08 6x7x3



**Lamb**

Agnellino

art. cm.  
47376-08 8x7x3

**PASTRY PASTICCERIA**  
**STAINLESS STEEL CUTTERS TAGLIAPASTA INOX**



**Dove**

Colomba

art. cm.  
 47382-08 8x7x3



**Egg**

Uovo

art. cm.  
 47373-01 5,6x8x3



**Easter, set of 5 pcs.**

Pasqua set 5 pz

art. cm.  
 47387-02 8x8x3



**HALLOWEEN**



**Skeleton**

Scheletro

art. cm.  
 47370-08 6x8x3



**Pumpkin**

Zucca

art. cm.  
 47377-09 9x8x3



**Pumpkin**

Zucca

art. cm.  
 47377-10 8x8x3



**Ghost**

Fantasma

art. cm.  
 47377-03 8x8,4x3



**Owl**

Gufo

art. cm.  
 47377-02 4,7x8,3x3







**Crescent**  
**Mezzaluna**

art. cm.  
47377-01 6,2x8x3



**Witch**  
**Strega**

art. cm.  
47377-04 9x9,5x3



**Witch hat**  
**Cappello strega**

art. cm.  
47377-05 8,5x13x3



**Witch on broom**  
**Strega su scopa**

art. cm.  
47377-06 11,6x12x3



**Halloween, set of 3 pcs.**  
**Halloween set 3 pz**

art. cm.  
47377-11 11x10,7x2



## ANIMALS & VARIOUS ANIMALI & VARI



**Honey bee**  
**Ape**

art. cm.  
47382-06 11,6x8x3



**Hippo**  
**Ippopotamo**

art. cm.  
47404-04 11x7x3



**Butterfly**  
**Farfalla**

art. cm.  
47371-08 8x7x3





**PASTRY PASTICCERIA**  
**STAINLESS STEEL CUTTERS TAGLIAPASTA INOX**



**Snail**

Lumaca

art. cm.  
 47404-02 11x6x3



**Fish**

Pesce

art. cm.  
 47384-08 8x8x3



**Frog**

Rana

art. cm.  
 47380-08 8x8x3



**Rooster**

Gallo

art. cm.  
 47383-08 8x8x3



**Dolphin**

Delfino

art. cm.  
 47384-01 5x9x3



**Seagull**

Gabbiano

art. cm.  
 47386-08 11x6x3



**Cat**

Gatto

art. cm.  
 47401-08 8x8x3



**Goose**

Oca

art. cm.  
 47404-08 8x7x3



**Teddy bear**

Orsetto

art. cm.  
 47375-08 8x8x3



**Camel**

Cammello

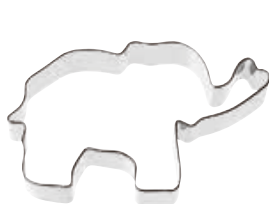
art. cm.  
 47404-01 9x8,6x3



**Teddy bear**

Orsetto

art. cm.  
 47375-01 6x9x3



**Elephant**

Elefante

art. cm.  
 47404-03 12x7x3



**Four leaf clover**

Quadrifoglio

art. cm.  
 47374-08 8x8x3



**Flower**

Fiore

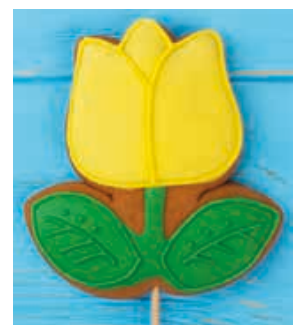
art. cm.  
 47374-02 7x7,4x3



**Tulip**

Tulipano

art. cm.  
 47374-01 5,5x8x3





**Heart**

Cuore

art. cm.  
47385-08 8x9x3



**Two hearts**

Due cuori

art. cm.  
47385-01 9,4x5x3



**Rocking horse**

Cavallo a dondolo

art. cm.  
47381-08 8x5x3



**Bow**

Fiocco

art. cm.  
47373-02 6x8x3



**Apple**

Mela

art. cm.  
47378-01 7,6x8,4x3



**Airplane**

Aereo

art. cm.  
47370-02 9x8x3



**Suits of cards, set of 4 pcs**

Semi carte set 4 pz

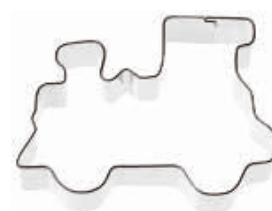
art. cm.  
47378-02 7,5x7,5x3



**Numbers, set of 9 pcs**

Numeri, set 9 pz

art. cm.  
47421-09 6,5x2,5



**Train**

Locomotiva

art. cm.  
47370-01 10x7x3



**Pirate ship**

Nave pirata

art. cm.  
47370-03 8x8,4x3



**Letters, set of 26 pcs**

Lettere, set 26 pz

art. cm.  
47422-26 6x2,5





**PASTRY PASTICCERIA**  
**STAINLESS STEEL CUTTERS TAGLIAPASTA INOX**



**Round, set 6 pcs**  
 Cerchio, set 6 pz

| art.     | cm. |
|----------|-----|
| 47425-01 | 4x3 |
| 47425-02 | 5x3 |
| 47425-03 | 6x3 |



**Square, set 6 pcs**  
 Quadro, set 6 pz

| art.     | cm.   |
|----------|-------|
| 47425-04 | 5x5x3 |
| 47425-05 | 6x6x3 |



**Triangle, set 6 pcs**  
 Triangolo, set 6 pz

| art.     | cm. |
|----------|-----|
| 47425-06 | 6x3 |



**Oval, set 6 pcs**  
 Ovale, set 6 pz

| art.     | cm.       |
|----------|-----------|
| 47425-09 | 7,5x4,5x3 |



**Trapeze, set 6 pcs**  
 Trapezio, set 6 pz

| art.     | cm.   |
|----------|-------|
| 47425-08 | 9x6x3 |



**Rectangle, set 6 pcs**  
 Rettangolo, set 6 pz

| art.     | cm.     |
|----------|---------|
| 47425-10 | 5x3,5x3 |
| 47425-11 | 6x5x3   |



**Drop, set 6 pcs**  
 Goccia, set 6 pz

| art.     | cm. |
|----------|-----|
| 47425-26 | 9x3 |



**Hexagon, set 6 pcs**  
 Esagono, set 6 pz

| art.     | cm. |
|----------|-----|
| 47425-29 | 5x3 |
| 47425-30 | 6x3 |



**Heart, set 6 pcs**  
 Cuore, set 6 pz

| art.     | cm.   |
|----------|-------|
| 47425-32 | 6,5x3 |



**Square, set 6 pcs**  
 Quadro, set 6 pz

| art.     | cm.     |
|----------|---------|
| 47426-01 | 8x8x4,5 |



**Rectangle**  
 Rettangolo

| art.     | cm.      |
|----------|----------|
| 47426-07 | 12x6x4,5 |



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

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47388-06 | 65-25 | 20     |
| 47388-07 | 70-30 | 17     |
| 47388-08 | 80-40 | 20     |



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

| art.     | cm.   |
|----------|-------|
| 47377-15 | 5x9,7 |

**Spring mechanism. – Meccanismo a molla.**



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

| art.     | cm.   |
|----------|-------|
| 47377-12 | 7x6x2 |





**Oval fluted cutter**

Tagliapasta ovale festonato  
Ausstecher, oval, gewellt  
Découpoir ovale cannelé  
Cortapasta ovalado acanalado

| art.     | Ø cm.   | h. cm. |
|----------|---------|--------|
| 12947-02 | 5,5x3,5 | 3,5    |
| 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    |



**Dough plunger cutters w/extractor, 3 pcs**

Tagliapasta con espulsore, set 3 pz  
Ausstechformen mit Auswerfer, 3 Stk  
Emportes-pièces, 3 pcs  
Cortadores, 3 pz

| art.     | Ø cm. |
|----------|-------|
| 47622-04 | 3÷4,5 |

**Holly.** – Agrifoglio.



**Dough plunger cutters w/extractor, 4 pcs**

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

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

**Daisy.** – Margherita.



**Dough plunger cutters w/extractor, 3 pcs**

Tagliapasta con espulsore, set 3 pz  
Ausstechformen mit Auswerfer, 3 Stk  
Emportes-pièces, 3 pcs  
Cortadores, 3 pz

| art.     | Ø cm. |
|----------|-------|
| 47622-01 | 3÷5   |

**Petunie.** – Petunia.



**Dough plunger cutters w/extractor, 3 pcs**

Tagliapasta con espulsore, set 3 pz  
Ausstechformen mit Auswerfer, 3 Stk  
Emportes-pièces, 3 pcs  
Cortadores, 3 pz

| art.     | Ø cm. |
|----------|-------|
| 47622-02 | 2,5   |

**Flower.** – Fiore.



**Dough plunger cutters w/extractor, 3 pcs**

Tagliapasta con espulsore, set 3 pz  
Ausstechformen mit Auswerfer, 3 Stk  
Emportes-pièces, 3 pcs  
Cortadores, 3 pz

| art.     | Ø cm. |
|----------|-------|
| 47622-03 | 3÷5   |

**Rose leaf.** – Foglia di rosa.



**Set of 9 cutters**

Set 9 tagliapasta  
Satz 9 Ausstechformen  
Set 9 découpoirs  
Juego 9 cortadores

| art.     | h. cm. |
|----------|--------|
| 47837-09 | 0,5    |



**Almond past knife**

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

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



**Modelling tool set**

Kit attrezzi decoro  
Modellierungswerkzeugsatz  
Set d'outils à pâte d'amandes  
Juego de utensilios para modelar

| art.     | l. cm. | pcs/pz |
|----------|--------|--------|
| 47631-12 | 16     | 14     |



**Modelling tool set**

Kit attrezzi decoro  
Modellierungswerkzeugsatz  
Set d'outils à pâte d'amandes  
Juego de utensilios para modelar

| art.     | l. cm. | pcs/pz |
|----------|--------|--------|
| 47631-08 | 16     | 12     |



**Set of 10 pcs dipping forks**

Set 10 forchettine praliniera  
Pralinen Gabelchen, 10 Stk.  
Jeu de 10 ébauchoirs  
Set de 10 herramientas para decorar chocolates

| art.     |
|----------|
| 47833-10 |





SS

**Set of 4 pcs dipping forks**

Set 4 forchettine praliniera

Pralinen Gabelchen, 4 Stk.

Jeu de 4 ébauchoirs

Set de 4 herramientas para decorar chocolates

art.

47833-04



SS

**Set 2 decorating spoons**

Set 2 cucchiari decorazione

Satz 2 Dekoration-Löffel

Set 2 cuillères pour décorer

2 cucharas para decoración

art.

l. cm.

47831-02 18-20



**STAINLESS STEEL NOZZLES  
BOCCHETTE INOX**



**Set 12 pcs, one piece nozzles**

Set 12 bocchette unipiece

Tüllen Set 12 Stk. aus einem Stück gezogen

Set 12 pcs douilles monobloc

Surtido 12 boquillas monobloc

art.

Ø mm.

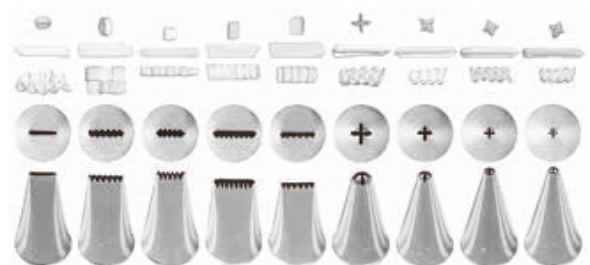
base ø mm.

47357-20

1x 0,6-1,2-1,5-1,9-2,4-3

18

3,6-4,8-5,6-6,4-6,8-7,6



**Set 9 pcs, one piece nozzles**

Set 9 bocchette unipiece

Tüllen Set 9 Stk. aus einem Stück gezogen

Set 9 pcs douilles monobloc

Surtido 9 boquillas monobloc

art.

base ø mm.

47357-24

18



**Set 7 pcs, one piece nozzles**

Set 7 bocchette unipiece

Tüllen Set 7 Stk. aus einem Stück gezogen

Set 7 pcs douilles monobloc

Surtido 7 boquillas monobloc

art.

Ø mm.

base ø mm.

47357-21

1x 1,7-2,2-3,5-4,2-5,5-5,7

18



**Set 8 pcs, one piece nozzles**

Set 8 bocchette unipiece

Tüllen Set 8 Stk. aus einem Stück gezogen

Set 8 pcs douilles monobloc

Surtido 8 boquillas monobloc

art.

Ø mm.

base ø mm.

47357-22

1x 1-1,5-1,8-2,6-3-3,4-2,5-7

18





**Set 8 pcs, one piece nozzles**

Set 8 bocchette unipezzo

Tüllen Set 8 Stk. aus einem Stück gezogen

Set 8 pcs douilles monobloc

Surtido 8 boquillas monobloc

art. base ø mm.

47357-28 18



**Set 8 pcs, one piece nozzles**

Set 8 bocchette unipezzo

Tüllen Set 8 Stk. aus einem Stück gezogen

Set 8 pcs douilles monobloc

Surtido 8 boquillas monobloc

art. base ø mm.

47357-29 18



**Set 8 pcs, one piece nozzles**

Set 8 bocchette unipezzo

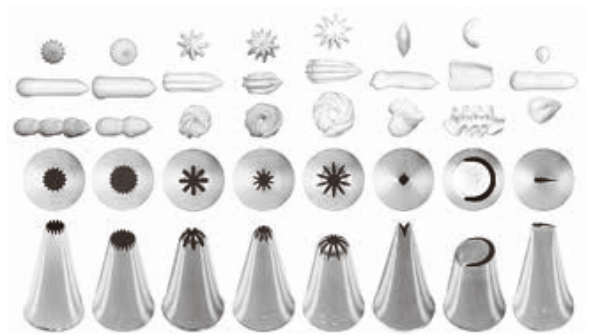
Tüllen Set 8 Stk. aus einem Stück gezogen

Set 8 pcs douilles monobloc

Surtido 8 boquillas monobloc

art. base ø mm.

47357-30 18



**Set 8 pcs, one piece nozzles**

Set 8 bocchette unipezzo

Tüllen Set 8 Stk. aus einem Stück gezogen

Set 8 pcs douilles monobloc

Surtido 8 boquillas monobloc

art. base ø mm.

47357-31 18



**Set 6 pcs, one piece nozzles**

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art. base ø mm.

47357-06 25



**Set 6 pcs, one piece nozzles**

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art. base ø mm.

47357-07 25

**PASTRY PASTICCERIA**  
**STAINLESS STEEL NOZZLES BOCCHETTE INOX**



**Set 6 pcs, one piece nozzles**

Set 6 bocchette unipizzo

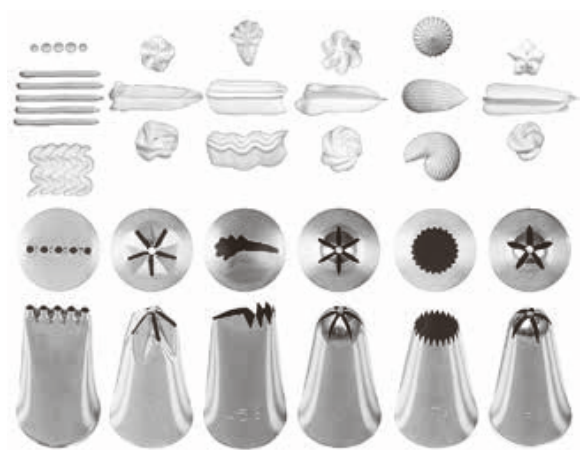
Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art. base ø mm.

47357-08 25



**Set 6 pcs, one piece nozzles**

Set 6 bocchette unipizzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art. base ø mm.

47357-09 25



**Set 6 pcs, one piece nozzles**

Set 6 bocchette unipizzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art. base ø mm.

47357-10 25



**Set 6 pcs, one piece nozzles**

Set 6 bocchette unipizzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art. base ø mm.

47357-11 25



**Set 4 pcs, one piece nozzles**

Set 4 bocchette unipizzo

Tüllen Set 4 Stk. aus einem Stück gezogen

Set 4 pcs douilles monobloc

Surtido 4 boquillas monobloc

art. base ø mm.

47357-02 2x 31 - 2x 36



**Set 7 pcs, one piece nozzles**

Set 7 bocchette unipizzo

Tüllen Set 7 Stk. aus einem Stück gezogen

Set 7 pcs douilles monobloc

Surtido 7 boquillas monobloc

art. base ø mm.

47357-03 31







**Set 3x2 nozzles**

Set 3x2 bocchette

3x2 Stk. Tüllen

Set 3x2 pcs douilles

Juego 3x2 boquillas

| art.     | Ø mm. | stars |
|----------|-------|-------|
| 47350-01 | 2x 25 | 6     |
|          | 2x 31 | 6     |
|          | 2x 36 | 6     |



**Set 3x2 nozzles**

Set 3x2 bocchette

3x2 Stk. Tüllen

Set 3x2 pcs douilles

Juego 3x2 boquillas

| art.     | Ø mm. | stars |
|----------|-------|-------|
| 47351-01 | 2x 31 | 6     |
|          | 2x 31 | 8     |
|          | 2x 36 | 9     |



**Set 3x2 nozzles**

Set 3x2 bocchette

3x2 Stk. Tüllen

Set 3x2 pcs douilles

Juego 3x2 boquillas

| art.     | Ø mm. | stars |
|----------|-------|-------|
| 47352-01 | 2x 31 | 6     |
|          | 2x 31 | 8     |
|          | 2x 36 | 9     |



**Set 6 pcs, one piece nozzles**

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

| art.     | Ø mm. | stars |
|----------|-------|-------|
| 47208-01 | 3,0   | 5     |
| 47208-02 | 3,0   | 6     |
| 47208-03 | 3,5   | 7     |
| 47208-04 | 5,0   | 8     |



**Set 6 pcs, one piece nozzles**

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

| art.     | Ø mm. | stars |
|----------|-------|-------|
| 47208-05 | 5     | 5     |
| 47208-06 | 5     | 6     |
| 47208-07 | 6     | 7     |
| 47208-08 | 7     | 8     |



**Set 6 pcs, one piece nozzles**

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

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



**Set 6 pcs, one piece nozzles**

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

| art.     | Ø mm. | stars |
|----------|-------|-------|
| 47208-13 | 11    | 5     |
| 47208-14 | 11    | 6     |
| 47208-15 | 11    | 7     |
| 47208-16 | 11    | 8     |

## PASTRY PASTICCERIA STAINLESS STEEL NOZZLES BOCCHETTE INOX



### Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

| art.     | Ø mm. | stars |
|----------|-------|-------|
| 47208-17 | 13    | 5     |
| 47208-18 | 13    | 6     |
| 47208-19 | 13    | 7     |
| 47208-20 | 13    | 8     |



### Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

| art.     | Ø mm. | stars |
|----------|-------|-------|
| 47208-21 | 18    | 5     |
| 47208-22 | 18    | 6     |
| 47208-23 | 18    | 7     |
| 47208-24 | 18    | 8     |



### Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

| art.     | Ø mm. | stars |
|----------|-------|-------|
| 47354-02 | 2     | 6     |
| 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 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

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



### Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

| art.     | Ø mm. | stars |
|----------|-------|-------|
| 47356-02 | 2,0   | 5     |
| 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 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

| art.     | Ø mm. |
|----------|-------|
| 47353-02 | 2     |
| 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 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

| art.     | Ø mm. |
|----------|-------|
| 47207-20 | 20    |
| 47207-25 | 25    |
| 47207-30 | 30    |



### Set 10 pcs Bismark nozzles

Set 10 bocchette a imbuto

Fülltüllen Set 10 Stk.

Set 10 douilles à chou

Surtido 10 boquillas para relleno

| art.     | Ø mm. | l. mm. |
|----------|-------|--------|
| 47127-04 | 4     | 90     |
| 47127-06 | 6     | 75     |
| 47127-08 | 8     | 90     |





**Nozzle**

Bocchetta decorativa  
Spritztülle  
Douille  
Boquilla

| art.     | Ø mm. | h. cm. |
|----------|-------|--------|
| 47357-50 | 55    | 6      |



**Nozzle**

Bocchetta decorativa  
Spritztülle  
Douille  
Boquilla

| art.     | Ø mm. | h. cm. |
|----------|-------|--------|
| 47357-51 | 55    | 5,6    |



**Nozzle**

Bocchetta decorativa  
Spritztülle  
Douille  
Boquilla

| art.     | Ø mm. | h. cm. |
|----------|-------|--------|
| 47357-40 | 32    | 6,0    |



**Nozzle**

Bocchetta decorativa  
Spritztülle  
Douille  
Boquilla

| art.     | Ø mm. | h. cm. |
|----------|-------|--------|
| 47357-41 | 32    | 5,7    |



**Nozzle**

Bocchetta decorativa  
Spritztülle  
Douille  
Boquilla

| art.     | Ø mm. | h. cm. |
|----------|-------|--------|
| 47357-42 | 32    | 5,7    |



**Nozzle**

Bocchetta decorativa  
Spritztülle  
Douille  
Boquilla

| art.     | Ø mm. | h. cm. |
|----------|-------|--------|
| 47357-43 | 32    | 5,7    |



**Nozzle**

Bocchetta decorativa  
Spritztülle  
Douille  
Boquilla

| art.     | Ø mm. | h. cm. |
|----------|-------|--------|
| 47357-44 | 32    | 5,7    |



**Set of 6 nozzles**

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

| art.     | Ø mm.          |
|----------|----------------|
| 47214-86 | 5-7-9-11-13-15 |



**Set of 6 nozzles**

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

| art.     | Ø mm.         |
|----------|---------------|
| 47215-86 | 3-5-7-9-11-13 |



**Set of 12 nozzles**

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

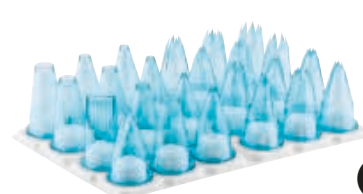
| art.     | Ø mm. |
|----------|-------|
| 47618-10 | 2÷10  |
| 47618-20 | 10÷20 |



**Set of 12 nozzles**

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

| art.     |
|----------|
| 47250-12 |



**Set of 24 nozzles**

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

| art.     |
|----------|
| 47250-24 |





**Flower nozzles 12 pcs**

Bocchette floreali 12 pz

Spritztüllen 12 Stk

Douille fleurs 12 pcs

Boquillas florales 12 pz

art.

47357-38



**Set of 29 nozzles**

Set 29 bocchette

Tüllen Set, 29 Stk

Set 29 douilles

Juego 29 boquillas

art.

47219-29

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



**Set of 38 nozzles**

Set 38 bocchette

Tüllen Set, 38 Stk

Set 38 douilles

Juego 38 boquillas

art.

47219-38

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



**Set of 55 nozzles**

Set 55 bocchette

Tüllen Set, 55 Stk

Set 55 douilles

Juego 55 boquillas

art.

47219-55

**52 tubes, 2 flower nails, 1 standard coupler. – 52**  
 bocchette, 2 chiodi per fiori, 1 adattatore standard.



**External piping tip adapter**

Adattatore per bocchette

Adapter für Spritztüllen

Adaptateur à douilles

Adaptador para boquillas

art.

Ø mm.

des.

47212-01 18 STANDARD



**External piping tip adapter**

Adattatore per bocchette

Adapter für Spritztüllen

Adaptateur à douilles

Adaptador para boquillas

art.

Ø mm.

des.

47212-02 25-31 MEDIUM



**External piping tip adapter**

Adattatore per bocchette

Adapter für Spritztüllen

Adaptateur à douilles

Adaptador para boquillas

art.

Ø mm.

des.

47212-03 36 LARGE





**Nozzles adapter, 2 pcs**

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

art.

47212-05

**To prepare decorations with 2 or 3 colours.  
Suitable for piping tips base Ø 30 h 50 mm.**

Per decorazioni a 2 o 3 colori. Adatte a bocchette  
base Ø 30 h 50 mm.



**Pastry tube brush, 6 pcs**

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

art. Ø cm. l. cm.

47200-01 0,8 10

47200-02 0,5-2,4 12,5



**Cream roll molds, 10 pcs**

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

art. Ø mm. l. mm.

47020-15 15 92

47020-20 22 142

47020-30 10-25 139

47020-35 20-25 171



**Cream horn molds, 10 pcs**

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

art. Ø mm. l. mm.

47021-35 34 110

47021-45 47 161



**Icing bag**

Sacchetto per decorare  
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

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



**Icing bag**

Sacchetto per decorare  
Spritzbeutel  
Sac à dresser

Mangas para decorar

art. h. cm. U. Pack

47106-55 55 6

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.**



**Icing bag**

Sacchetto per decorare  
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

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



**Icing bag**

Sacchetto per decorare  
Spritzbeutel  
Sac à dresser

Mangas para decorar

art. h. cm. U. Pack

47105-55 55 6

47105-60 60 6

47105-65 65 6

47105-70 70 6

47105-75 75 6

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



PE

**Double pastry bag**

Sacchetto per decorare doppio

Doppeldressierbeutel

Sac à dresser, double

Mangas para decorar, doble

| art.     | my | cm.       | pcs/pz |
|----------|----|-----------|--------|
| 47104-45 | 70 | 45,5x30,5 | 75     |

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

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



**Icing bag, polyurethane**

Sacchetto per decorare, poliuretano

Spritzbeutel, Polyurethan

Sac à dresser, polyuréthane

Mangas para decorar, poliuretano

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

47112-34 34

47112-45 45

47112-50 50



PE

**Disposable icing bag**

Sacchetto per decorare, monouso

Einwegspritzbeutel

Sac à dresser jetable

Mangas desechables

| art.     | my | h. cm. | pcs/pz |
|----------|----|--------|--------|
| 47118-30 | 80 | 30     | 100    |
| 47118-40 | 80 | 40     | 100    |
| 47118-55 | 80 | 55     | 100    |
| 47118-65 | 80 | 65     | 100    |

47118-30 80 30 100

47118-40 80 40 100

47118-55 80 55 100

47118-65 80 65 100



PE

**Disposable icing bag**

Sacchetto per decorare, monouso

Einwegspritzbeutel

Sac à dresser jetable

Mangas desechables

| art.     | my | h. cm. | pcs/pz |
|----------|----|--------|--------|
| 47111-30 | 80 | 30     | 100    |
| 47111-40 | 80 | 40     | 100    |
| 47111-46 | 80 | 46     | 100    |
| 47111-55 | 80 | 55     | 100    |

47111-30 80 30 100

47111-40 80 40 100

47111-46 80 46 100

47111-55 80 55 100



SS

**Cookie press set**

Siringa per pasticceria

Gebäckpresse

Seringue à biscuits

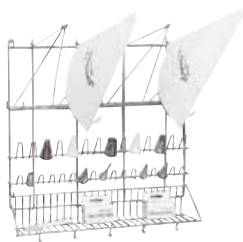
Juego pistola repostería

| art.     | ml. |
|----------|-----|
| 47010-20 | 250 |

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







SS

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

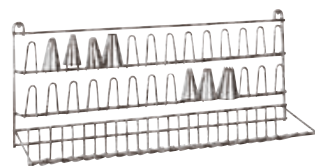
| art.     | dim. cm. |
|----------|----------|
| 47113-03 | 50x42x50 |



SS

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

| art.     | dim. cm. |
|----------|----------|
| 47107-00 | 50x42x26 |



SS

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

| art.     | dim. cm. |
|----------|----------|
| 47108-00 | 50x13x24 |



PP

**Icing bag holder**  
Vaso porta sacchetto  
Spritzbeutel-Absetzständer  
Support à poches  
Soporte para mangas

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47110-23 | 19,5  | 23     |



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

| art.     | dim. cm. |
|----------|----------|
| 47101-40 | 30x40x10 |



MF

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

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47103-32 | 32    | 10     |



PE

**Protection cover**  
Campana  
Abdeckhauben  
Cloche  
Tapa

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47103-30 | 30    | 12     |



SS

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

| art.     | Ø cm. | dim. cm. |
|----------|-------|----------|
| 47094-30 | 30    | 27x26    |



**Doilies**  
Pizzi sottotorta  
Tortenspitzen, Rosendekor  
Dentelles décor rose  
Blondas

| art.     | dim. cm. | pcs/pz |
|----------|----------|--------|
| 47687-24 | 18-25    | 250    |



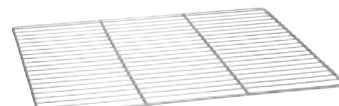
**Doilies**  
Pizzi sottotorta  
Tortenspitzen, Rosendekor  
Dentelles décor rose  
Blondas

| art.     | dim. cm. | pcs/pz |
|----------|----------|--------|
| 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    |



**Doilies**  
Pizzi sottotorta  
Tortenspitzen, Rosendekor  
Dentelles décor rose  
Blondas

| art.     | dim. cm. | pcs/pz |
|----------|----------|--------|
| 47686-26 | 16-27    | 100    |
| 47686-30 | 19-30    | 100    |
| 47686-33 | 20-32    | 100    |
| 47686-36 | 32-36    | 100    |
| 47686-42 | 25-42    | 100    |



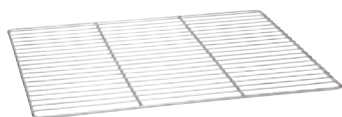
SS

**Draining rack**  
Griglia di colaggio  
Überziehgitter  
Grille à glacer  
Rejilla

| art.     | dim. cm. |
|----------|----------|
| 44430-60 | 60x40    |

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

## PASTRY PASTICCERIA EQUIPMENT ATTREZZATURE



SS

**Draining rack**  
Griglia di colaggio  
Überziehgitter  
Grille à glacer

Rejilla

| art.     | dim. cm. |
|----------|----------|
| 44430-61 | 60x40    |

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

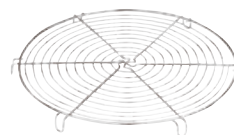


SS

**Draining rack**  
Griglia di colaggio  
Überziehgitter  
Grille à glacer

Rejilla

| art.     | dim. cm.    |
|----------|-------------|
| 44431-46 | 46x30,5x2,5 |
| 44431-60 | 60x40x2,5   |



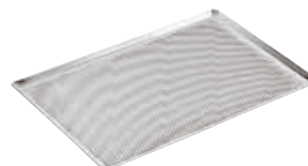
**Cake cooling tray, chromed**  
Griglia di raffreddamento, cromata  
Tortengitter, verchromt  
Grille ronde à tourte, chromé  
Rejilla para tortas, cromada

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



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

| art.     | GN  | dim. cm.  |
|----------|-----|-----------|
| 41744-32 | 1/1 | 32,5x53x1 |
| 41744-53 | 2/1 | 53x65x1   |
| 41744-60 | -   | 60x40x1   |



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

| art.     | GN  | dim. cm.  |
|----------|-----|-----------|
| 41756-30 | -   | 30x40x1   |
| 41756-32 | 1/1 | 32,5x53x1 |
| 41756-53 | 2/1 | 53x65x1   |
| 41756-60 | -   | 60x40x1   |



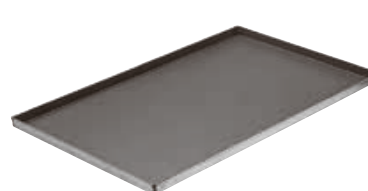
**Baking tray, alusteel**  
Teglia rettangolare, alluminata  
Backblech mit Aluminiumüberzug  
Plaque, tôle aluminitée  
Placa pastelería, aluminizada

| art.     | dim. cm. |
|----------|----------|
| 41746-60 | 60x40x2  |



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

| art.     | dim. cm. |
|----------|----------|
| 41751-30 | 30x23x3  |
| 41751-35 | 35x28x3  |
| 41751-40 | 40x30x3  |
| 41751-50 | 50x35x3  |
| 41751-60 | 60x40x3  |
| 41751-65 | 65x45x3  |



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

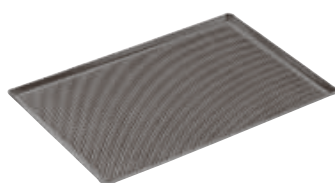
| art.     | dim. cm. |
|----------|----------|
| 41747-60 | 60x40x2  |





**Baking tray, aluminum, silicone coated**  
Teglia, alluminio siliconato  
Alu-Backblech, Silikonbeschichtet  
Plaque alu, revêtement silicone  
Placa aluminio siliconada

| art.     | GN  | dim. cm. |
|----------|-----|----------|
| 41743D32 | 1/1 | 53x32,5  |
| 41743D53 | 2/1 | 53x65    |
| 41743D60 | -   | 40x60    |



**Baking tray, perforated aluminum, silicone coated**  
Teglia, alluminio siliconato, forato  
Alu-Backblech, gelocht, Silikonbeschichtet  
Plaque alu perforée, revêtement silicone  
Placa aluminio perforada siliconada

| art.     | GN  | dim. cm. |
|----------|-----|----------|
| 41753D30 | -   | 30x40    |
| 41753D32 | 1/1 | 53x32,5  |
| 41753D53 | 2/1 | 53x65    |
| 41753D60 | -   | 40x60    |



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

| art.     | dim. cm. |
|----------|----------|
| 41748-20 | 20x10x10 |
| 41748-30 | 30x10x10 |
| 41748-35 | 35x10x10 |
| 41748-40 | 40x10x10 |
| 41748-50 | 50x10x10 |



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

| art.     | dim. cm. |
|----------|----------|
| 41750-20 | 20x10x10 |
| 41750-30 | 30x10x10 |
| 41750-40 | 40x10x10 |
| 41750-41 | 40x15x15 |
| 41750-50 | 50x10x10 |



**Confectionery funnel**  
Imbuto colatore  
Likör- u. Fondanttrichter  
Entonnoir à confiserie  
Embudo de confitería

| art.     | Ø cm. | h. cm. | lt. |
|----------|-------|--------|-----|
| 47800-22 | 21    | 31,5   | 2   |

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



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

| art.     | Ø cm. | h. cm. | lt. |
|----------|-------|--------|-----|
| 47801-20 | 14    | 20     | 0,9 |

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



**Cream dispenser**  
Dosa creme  
Dosierer  
Doseur à crème  
Dosificador

| art.     | dim. cm. |
|----------|----------|
| 47612-01 | 20x16x23 |



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

| art.     | dim. cm. | lt. |
|----------|----------|-----|
| 47694-03 | 25x44x20 | 3   |

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



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

| art.     | Ø cm. | kW   |
|----------|-------|------|
| 47847-10 | 10    | 0,65 |
| 47847-12 | 12    | 1,00 |



## PASTRY PASTICCERIA EQUIPMENT ATTREZZATURE



### Electric caramélising rod

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

| art.     | l. cm. | kW  |
|----------|--------|-----|
| 47847-23 | 23     | 1,5 |



SS

### Sugar lamp

Lampada per zucchero  
Zuckerlampe  
Lampe à sucre  
Lámpara para azúcar

| art.     | dim. cm. |
|----------|----------|
| 47840-11 | 61x41x50 |

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



### Electric spray gun

Pistola elettrica  
Sprühpistole, elektrisch  
Pistolet électrique  
Pistola eléctrica

| art.     | ml. | W  |
|----------|-----|----|
| 47848-07 | 700 | 60 |

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



### Airbrush compressor

Compressore per penna aerografa  
Airbrush Kompressor  
Compresseur  
Compresor

| art.     | dim. cm. | bar | kW  |
|----------|----------|-----|-----|
| 47844-06 | 16x30x23 | 4   | 0,2 |

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



### Airbrush, double action

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

| art.     | Ø mm. | cap. |
|----------|-------|------|
| 47844-02 | 0,3   | 7 cc |



### Airbrush stand

Supporto penna aerografa  
Airbrush-Gestell  
Support aérographe  
Soporte aerógrafo

| art.     |
|----------|
| 47844-01 |



ABS

### Tempering unit

Temperatrice  
Temperiergerät  
Tempereuse  
Templadora

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

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



ABS

### Tempering unit

Temperatrice  
Temperiergerät  
Tempereuse  
Templadora

| art.     | Ø cm. | h. cm. | lt. |
|----------|-------|--------|-----|
| 47698-02 | 26    | 16     | 1,8 |

**Mini dry melter, allows to process tiny chocolate quantities. Practical removable tank.** Mini scioglitore a secco, adatto per piccole produzioni. Pratica vasca estraibile.



SS  
ABS

**Tempering unit**

Temperatrice  
Temperiergerät  
Tempereuse  
Templadora

| art.     | dim. cm.   | lt. |
|----------|------------|-----|
| 47698-03 | 40x24x13,5 | 3,6 |
| 47698-06 | 40x33x13,5 | 6,0 |

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



ABS  
SS

**Tempering unit, digital**

Temperatrice digitale  
Temperiergerät, digital  
Tempereuse digitale  
Templadora digital

| art.     | dim. cm.   | lt. |
|----------|------------|-----|
| 47698-07 | 40x33x13,5 | 6,0 |

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

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



**Chef's torch**

Cannello professionale  
Profi-Wärmepistole  
Chalumeau de cuisine  
Soplete cocina

| art.     | dim. cm. | ml. |
|----------|----------|-----|
| 47841-03 | 8x7x16   | 200 |



**Chef's torch**

Cannello professionale  
Profi-Wärmepistole  
Chalumeau de cuisine  
Soplete cocina

| art.     | dim. cm. | ml. |
|----------|----------|-----|
| 47841-04 | 12x7x18  | 280 |



**Sugar bulb**

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

| art.     |
|----------|
| 47838-00 |



**Sugar/jam thermometer**

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

| art.     | scala | °C        |
|----------|-------|-----------|
| 47843-05 | 2°C   | +40+200°C |

**Brass.** – Ottone. Dim. 4,7x20 cm.



SS

**Sugar thermometer**

Termometro per zucchero  
Zuckerthermometer  
Thermomètre à sucre  
Termometro para azúcar

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



SS

**Sugar thermometer holder**

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

| art.     | h. cm. |
|----------|--------|
| 47842-00 | 32     |



**Syrup density meter test tube**

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

| art.     | Ø cm. | h. cm. | ml. |
|----------|-------|--------|-----|
| 49703-01 | 3     | 25     | 100 |

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



**Syrup density meter**

Pesa sciropo (densimetro)

Sirup-Hydrometer

Pèse-sirop

Aerómetro

art. l. cm.

49703-00 12,5

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



**PA+**  
*plus*

**Angular spatula**

Spatola angolare

Winkelpalette

Spatule angulaire

Espátula angular

art. l. cm.

12909-12 12

12909-23 23



**ABS**

**Smoother**

Paletta per lisciare

Teig-Glätter

Lisse-pâte

Espátula para alisar

art. dim. cm.

47627-01 15x8



**Biscuit spatula**

Spatola per biscuit

Biscuit-Spachtel

Spatule à biscuit

Espátula para biscuit

art. l. cm.

47626-55 55,5



**Ruler**

Riga

Lineal

Règle

Regla

art. l. cm.

47033-50 60

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



**Cake slicer**

Lira per pan di Spagna

Tortendrahtschneider

Lyre à genoise

Cortador de pasteles

art. Ø cm. h. cm.

47031-44 30 20>60



**Cake slicer, 3 cutting wires**

Lira per pan di Spagna, 3 fili

Tortendrahtschneider, 3 Drähte

Lyre à genoise, 3 lames

Cortador de pasteles 3 alambres

art. Ø cm. h. cm.

47031-46 46 10>90



**PE**

**Ganache frame set**

Set telaio per ganache

Ganache Rahmenset

Ensemble cadres à ganache

Conjunto de marcos para ganache

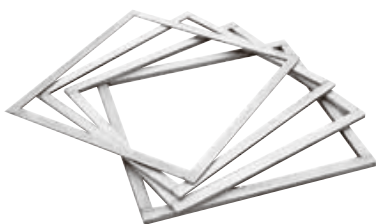
art. cm. int.

47693-00 24x24

**Base, 2 frames H 5 mm, 2 frames H 3 mm.  
Base, 2 telai H 5 mm, 2 telai H 3 mm.**







SS

**Single frame**

Telaio singolo

Rahmen

Cadre

Marco

| art.     | cm. ext. | cm. int. | h. mm. |
|----------|----------|----------|--------|
| 47693-03 | 38x38    | 36x36    | 3      |
| 47693-05 | 38x38    | 36x36    | 5      |
| 47693-10 | 37x37    | 36x36    | 10     |
| 47693-15 | 37x37    | 36x36    | 15     |

**To produce perfect layers. – Per creare stratificazioni precise.**



PE

ABS

SS

**Mini guitar**

Chitarra mini

Pralinenschneider Mini

Mini-guitare

Mini guitarra

| art.     | dim. cm.     |
|----------|--------------|
| 47692-03 | 44,5x33,5x14 |

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



SS

**Guitar**

Chitarra

Pralinenschneider

Guitare simple

Guitarra

| art.     | dim. cm.    | Cut/Taglio | Kg. |
|----------|-------------|------------|-----|
| 47692-11 | 53x45x16 mm | 360x420    | 16  |

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



SS

**Double guitar**

Chitarra doppia

Pralinenschneider, doppelt

Guitare double

Guitarra doble corte

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

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



SS

**Guitar**

Chitarra

Pralinenschneider

Guitare simple

Guitarra

| art.     | dim. cm.    | Cut/Taglio | Kg. |
|----------|-------------|------------|-----|
| 47692-25 | 60x40x11 mm | 380x400    | 24  |

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



## PASTRY PASTICCERIA EQUIPMENT ATTREZZATURE



SS

### Expanding pastry cutter

Tagliapasta estensibile  
Teigschneider  
Rouleau extensible

### Cortapastas extensible

| art.     | Ø cm. | l. cm. | wheels |
|----------|-------|--------|--------|
| 47820-05 | 5,5   | 24     | 5      |
| 47820-07 | 5,5   | 24     | 7      |

Plain wheels. – Rotelle lisce.



SS

### Expanding pastry cutter

Tagliapasta estensibile  
Teigschneider  
Rouleau extensible

### Cortapastas extensible

| art.     | Ø cm. | l. cm. | wheels |
|----------|-------|--------|--------|
| 47821-05 | 5,5   | 24     | 5      |
| 47821-07 | 5,5   | 24     | 7      |

Fluted wheels. – Rotelle ondulate.



SS

### Expanding pastry cutter

Tagliapasta estensibile  
Teigschneider  
Rouleau extensible

### Cortapastas extensible

| art.     | Ø cm. | l. cm. | wheels |
|----------|-------|--------|--------|
| 47822-05 | 5,5   | 28     | 5x2    |
| 47822-07 | 5,5   | 28     | 7x2    |

Plain wheels. – Rotelle lisce.



SS

### Pastry wheel, plain

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

| art.     | Ø cm. | l. cm. |
|----------|-------|--------|
| 18325-01 | 5,5   | 18     |



SS

### Pastry wheel, fluted

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

| art.     | Ø cm. | l. cm. |
|----------|-------|--------|
| 18325-02 | 5,5   | 18     |



SS

### Double pastry wheel

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

| art.     | Ø cm. | l. cm. |
|----------|-------|--------|
| 18325-03 | 5,5   | 18     |



### Cutting roller, POM

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

| art.     | cm. |
|----------|-----|
| 47026-06 | 6   |



### Spiked roller, POM

Rullo bucafoglia, POM  
Stipprolle, POM  
Pique-pâte, POM  
Rodillo, POM

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



### Cutting roller, POM

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

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



SS

### Spiked roller

Rullo bucafoglia  
Stipprolle  
Pique-pâte  
Rodillo

| art.     | cm. |
|----------|-----|
| 47028-12 | 12  |



SS

### Cutting roller

Rullo per losanghe  
Rollmesser  
Rouleau à losanges  
Rodillo a rombos

| art.     | cm. |
|----------|-----|
| 47029-12 | 12  |



PP

SS

### Croissant cutter

Taglia croissants  
Dreieckschneidewalze  
Coupe-croissants  
Cortador para croissants

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



**PS**

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

| art.     | Ø cm. |
|----------|-------|
| 47030-30 | 30    |



**PP**

**Cake marker**  
Segnaporzioni  
Tortenteiler  
Diviseur à tarte  
**Marcador de tartas**

| art.     | Ø cm. | por. |
|----------|-------|------|
| 47032-10 | 26,5  | 10   |
| 47032-20 | 26,5  | 20   |



**PP**

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

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



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

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



**W**

**Rolling pin**  
Rullo  
Rollwalze  
Rouleau  
**Rodillo amasador**

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



**W**

**Rolling pin**  
Rullo  
Rollwalze  
Rouleau  
**Rodillo amasador**

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



**PE**

**Rolling pin**  
Rullo  
Rollwalze  
Rouleau  
**Rodillo amasador**

| art.     | Ø cm. | l. cm. |
|----------|-------|--------|
| 47037-30 | 8     | 30     |
| 47037-40 | 8     | 40     |



**PE**

**Rolling pin**  
Rullo  
Rollwalze  
Rouleau  
**Rodillo amasador**

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



**W**

**Rolling pin**  
Rullo  
Rollwalze  
Rouleau  
**Rodillo amasador**

| art.     | Ø cm. | l. cm. |
|----------|-------|--------|
| 47034-52 | 5     | 50     |



**SS**

**Rolling pin**  
Rullo  
Rollwalze  
Rouleau  
**Rodillo amasador**

| art.     | Ø cm. | l. cm. |
|----------|-------|--------|
| 47034-50 | 5     | 50     |



#### Pastry brush

Pennello per alimenti

Kuchenpinsel

Pinceaux à pâtissier

Pincel de cocina

| art.     | cm. | U. Pack |
|----------|-----|---------|
| 47644-30 | 3   | 1       |
| 47644-40 | 4   | 1       |
| 47644-50 | 5   | 1       |
| 47644-60 | 6   | 1       |
| 47644-70 | 7   | 1       |

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



#### Pastry brush

Pennello per alimenti

Kuchenpinsel

Pinceaux à pâtissier

Pincel de cocina

| art.     | cm. | U. Pack |
|----------|-----|---------|
| 47642-30 | 3,0 | 6       |
| 47642-40 | 4,0 | 6       |
| 47642-50 | 5,0 | 6       |
| 47642-60 | 6,0 | 6       |
| 47642-70 | 7,5 | 6       |

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



#### Pastry brush non-stick coated bristles

Pennello setole antiaderenti

Pinsel, antihftbeschichtete Borsten

Pinceau poils anti-adhérentes

Pincel cerdas antiadherentes

| art.     | cm. | U. Pack |
|----------|-----|---------|
| 47640-25 | 2,5 | 1       |
| 47640-35 | 3,5 | 1       |
| 47640-50 | 5,0 | 1       |
| 47640-59 | 6,0 | 1       |

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



PA

#### Pastry brush

Pennello per alimenti

Kuchenpinsel

Pinceaux à pâtissier

Pincel de cocina

| art.     | cm. | U. Pack |
|----------|-----|---------|
| 47645-40 | 4   | 6       |
| 47645-60 | 6   | 6       |
| 47645-75 | 7,5 | 6       |

**Natural bristles.** – Setole naturali.



PA

#### Pastry brush

Pennello per alimenti

Kuchenpinsel

Pinceaux à pâtissier

Pincel de cocina

| art.     | cm. | U. Pack |
|----------|-----|---------|
| 47646-40 | 4   | 6       |
| 47646-60 | 6   | 6       |
| 47646-75 | 7,5 | 6       |

**Polyester bristles.** – Setole in poliestere.



PP

#### Set 10 dough scrapers

Set 10 raschietti

Teigschaber, 10 Stk.

Set 10 raclettes

Conjunto 10 rasquetas

| art.     | dim. mm. |
|----------|----------|
| 47621-01 | 216x128  |



PP

#### Set 10 dough scrapers

Set 10 raschietti

Teigschaber, 10 Stk.

Set 10 raclettes

Conjunto 10 rasquetas

| art.     | dim. mm. |
|----------|----------|
| 47621-02 | 120x86   |



PP

#### Set 10 dough scrapers

Set 10 raschietti

Teigschaber, 10 Stk.

Set 10 raclettes

Conjunto 10 rasquetas

| art.     | dim. mm. |
|----------|----------|
| 47621-03 | 120x88   |



PP

#### Set 10 dough scrapers

Set 10 raschietti

Teigschaber, 10 Stk.

Set 10 raclettes

Conjunto 10 rasquetas

| art.     | dim. mm. |
|----------|----------|
| 47621-04 | 121x81   |



PP

#### Set 10 dough scrapers

Set 10 raschietti

Teigschaber, 10 Stk.

Set 10 raclettes

Conjunto 10 rasquetas

| art.     | dim. mm. |
|----------|----------|
| 47621-05 | 148x99   |



PP

#### Set 10 decorating combs

Set 10 pettini decoratori

Dekorationskamm, 10 Stk

Set 10 peignes à décor

Conjunto 10 peines decoradores

| art.     | dim. mm. |
|----------|----------|
| 47621-06 | 145x99   |





PP

**Set 10 decorating combs**

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

| art.     | dim. mm. |
|----------|----------|
| 47621-07 | 110x80   |



PP

**Set 10 decorating combs**

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

| art.     | dim. mm. |
|----------|----------|
| 47621-08 | 216x128  |



SS

**Set 3 decorating combs**

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

| art.     | dim. mm. |
|----------|----------|
| 47625-03 | 100x100  |



SS

**Sugar dredger**

Spargi zucchero  
Zuckerstreuer  
Glacière à sucre  
Dosificador para azúcar

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47022-12 | 7     | 9      |



PE

**Moisture bottle**

Flacone per bagne  
Sprühflasche  
Bouteille à puncher  
Frasco nebulizador

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



HDPE

**Spraying bottle**

Flacone nebulizzatore  
Sprühflasche  
Bouteille à puncher spray  
Frasco nebulizador

| art.     | dim. cm. | lt. |
|----------|----------|-----|
| 47679-11 | 7x7x30   | 1   |



SS

**Flour sifter**

Setaccio farina  
Einhand-Drücksieb  
Tamiseur farine  
Tamiz para harina

| art.     | Ø cm. | gr. |
|----------|-------|-----|
| 42607-05 | 12    | 500 |



**Icing sugar sieve**

Setaccio per zucchero a velo  
Sieb für Puderzucker  
Tamis à sucre glace  
Cedazo para azúcar glas

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47614-25 | 23    | 8      |



**Sieve for flour**

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

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47615-25 | 23    | 8      |



**Flour brush**

Spazzola per farina  
Mehlbürste  
Brosse à pétrin  
Cepillo para harina

| art.     | cm. |
|----------|-----|
| 42614-21 | 30  |

**Horse hair.** – Setole di cavallo.



SS

**Display tray**

Vassoio espositore  
Auslegeplatte  
Plat patissier  
Bandeja pastelería

| art.     | dim. cm. |
|----------|----------|
| 47075-20 | 20x16x1  |
| 47075-30 | 30x21x1  |
| 47075-45 | 45x34x1  |



SS

**Display tray**

Vassoio espositore  
Auslegeplatte  
Plat patissier  
Bandeja pastelería

| art.     | dim. cm.    |
|----------|-------------|
| 42533-23 | 23x16,5x0,5 |
| 42533-26 | 26x19,5x0,5 |
| 42533-31 | 31x24x0,5   |
| 42533-36 | 36x28,5x0,5 |
| 42533-40 | 40x32,5x0,5 |



**Display tray, aluminum**

Vassoio espositore, alluminio  
Auslegeplatte, Aluminium  
Plat patissier, alu

**Bandeja pastelería, aluminio**

| art.     | dim. cm.    |
|----------|-------------|
| 47070-37 | 37,5x24,5x1 |
| 47070-48 | 48x31x1     |
| 47070-60 | 60x40x1     |



SS

**Vassoio espositore**

Auslegeplatte  
Plat patissier

**Bandeja pastelería**

| art.     | dim. cm.  |
|----------|-----------|
| 47074-01 | 30x20x1,5 |
| 47074-02 | 40x10x1,5 |
| 47074-03 | 40x20x1,5 |
| 47074-04 | 40x30x1,5 |



SS

**Vassoio espositore**

Auslegeplatte  
Plat patissier

**Bandeja pastelería**

| art.     | dim. cm.  |
|----------|-----------|
| 47074-05 | 50x10x1,5 |
| 47074-06 | 60x6x1,5  |
| 47074-07 | 60x10x1,5 |
| 47074-08 | 60x20x1,5 |



NEW

**Baking paper, microperforated**

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

| art.     | dim. cm.  | pcs/pz |
|----------|-----------|--------|
| 47682-40 | 59,2x39,2 | 200    |

**Ideal for baking all leavened pastries, but also shortcrust pastry and meringues, it guarantees perfect baking in less time than traditional baking paper. Thanks to the micro-perforation, steam escapes faster during baking. This ensures a better passage of air, which also cools the products faster than with conventional baking paper.**

Ideale per la cottura di tutte le paste lievitate, ma anche di bignè, pasta frolla, biscotti, pasta sfoglia e meringhe. Garantisce una cottura perfetta in minor tempo rispetto alla carta forno tradizionale. Durante la cottura, la microforatura permette al vapore acqueo di fuoriuscire più velocemente garantendo così un miglior passaggio dell'aria. Anche il raffreddamento dei prodotti è più rapido.



**Baking paper, siliconized**

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

| art.     | dim. cm. | pcs/pz |
|----------|----------|--------|
| 47682-53 | 53x32,5  | 500    |
| 47682-60 | 60x40    | 500    |

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



**Baking paper, PTFE coated**

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

| art.     | dim. cm. | U. Pack |
|----------|----------|---------|
| 47681-60 | 60x40    | 10      |

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



**Baking sheet, silicone, microperforated**

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

| art.     | GN  | dim. cm. |
|----------|-----|----------|
| 47691-53 | 1/1 | 53x32,5  |
| 47691-64 | -   | 60x40    |



**Baking sheet, silicone**

Tappeto silicone  
Silikonbackmatte  
Tapis cuisson en silicone  
Tapete de cocción silicona

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



**SILPAT Silicone baking sheet**

Tappeto silicone  
Silikonbackmatte  
Tapis cuisson en silicone  
Tapete de cocción silicona

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



**SILPAIN Silicone baking sheet**

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

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



**ROUL'PAT Silicone baking sheet**

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

| art.     | dim. cm. |
|----------|----------|
| 47688-60 | 60x40    |



**Baking beans, ceramic**

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

| art.     | Kg. |
|----------|-----|
| 47011-01 | 1   |



**Sheets, PET**

Fogli  
Blätter  
Feuilles  
Hojas

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

**Ribbons and sheets to coat molds, to make and unmold single portions and mignons. Non-stick for food use. Suitable for cooling in blast chiller, freezer and fridge, not suitable for cooking. Extra transparent, super resistant.**

Nastri e fogli per rivestire stampi, per realizzare e sfornare monoporzioni e mignon. Antiaderenti per uso alimentare. Adatti al raffreddamento in abbattitore, congelatore e frigo, non adatti alla cottura. Extra trasparenti, super resistenti.



**Cake ribbon, PET**

Nastro per dolci  
Tortenrandband  
Ruban pâtissier  
Cinta para tartas

| art.     | my | h. cm. | mt. |
|----------|----|--------|-----|
| 47130-25 | 90 | 2,5    | 305 |
| 47130-30 | 90 | 3,0    | 305 |
| 47130-35 | 90 | 3,5    | 305 |
| 47130-40 | 90 | 4,0    | 305 |
| 47130-45 | 90 | 4,5    | 305 |
| 47130-50 | 90 | 5,0    | 305 |
| 47130-55 | 90 | 5,5    | 305 |
| 47130-60 | 90 | 6,0    | 305 |



SS

**Tart ring**

Anello per torte

Tortenring

Cercle à tarte

Anillo para tartas

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 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      |



SS

**Tart ring**

Anello per torte

Tortenring

Cercle à tarte

Anillo para tartas

| 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    |



SS

**Mousse ring**

Anello per mousse

Schaumspeisenring

Cercle à mousse

Anillo para mousse

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 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    |



SS

**Ice cream cake ring**

Anello per torte gelato

Eistortenring

Cercle à vacherin

Circulo alto

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



SS

**Ice cream cake ring**

Anello per torte gelato

Eistortenring

Cercle à vacherin

Circulo alto

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47534-00 | 8     | 6      |
| 47534-01 | 10    | 6      |



SS

**Ice cream cake ring**

Anello per torte gelato

Eistortenring

Cercle à vacherin

Circulo alto

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 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      |



SS

**Cake setting ring, flexible**

Anello regolabile, flessibile

Tortenring, verstellbar, flexible

Cercle à tarte réglable, flexible

Anillo ajustable, flexible

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



**MICROPERFORATED CAKE RINGS**  
FASCE MICROFORATE

SS



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

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



**Cake ring, microperforated**

Fascia microforata

Tarte-Rahmen perforiert

Cercle microperforé

Anillo tarta microperforado

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47510-07 | 7     | 3,5    |
| 47510-09 | 9     | 3,5    |
| 47510-11 | 11    | 3,5    |
| 47510-13 | 13    | 3,5    |
| 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    |
| 47510-25 | 25    | 3,5    |
| 47510-27 | 27    | 3,5    |
| 47510-29 | 29    | 3,5    |
| 47510-31 | 31    | 3,5    |



**Cake ring, microperforated**

Fascia microforata

Tarte-Rahmen perforiert

Cercle microperforé

Anillo tarta microperforado

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47511-07 | 7     | 2      |
| 47511-09 | 9     | 2      |
| 47511-11 | 11    | 2      |
| 47511-13 | 13    | 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      |
| 47511-27 | 27    | 2      |
| 47511-29 | 29    | 2      |
| 47511-31 | 31    | 2      |



**Cake ring, microperforated**

Fascia microforata

Tarte-Rahmen perforiert

Cercle microperforé

Anillo tarta microperforado

| art.     | dim. cm. | h. cm. |
|----------|----------|--------|
| 47512-07 | 7x7      | 3,5    |
| 47512-09 | 9x9      | 3,5    |
| 47512-11 | 11x11    | 3,5    |
| 47512-13 | 13x13    | 3,5    |
| 47512-15 | 15x15    | 3,5    |
| 47512-17 | 17x17    | 3,5    |
| 47512-19 | 19x19    | 3,5    |
| 47512-21 | 21x21    | 3,5    |
| 47512-23 | 23x23    | 3,5    |
| 47512-25 | 25x25    | 3,5    |
| 47512-27 | 27x27    | 3,5    |
| 47512-29 | 29x29    | 3,5    |
| 47512-31 | 31x31    | 3,5    |



SS

**Extensible frame**

Telaio regolabile

Backrahm, verstellbar

Bande à tarte réglable

Marco para tarta, ajustable

art. cm. h. cm.

47526-05 30x30>57x56 5



SS

**Extensible frame**

Telaio regolabile

Backrahm, verstellbar

Bande à tarte réglable

Marco para tarta, ajustable

art. cm. h. cm.

47528-05 19x28>34x54 5



SS

**Extensible heart frame**

Telaio cuore regolabile

Herz-Backrahm, verstellbar

Bande à tarte réglable

Marco para tarta, ajustable

art. cm. h. cm.

47542-00 14,5>26,5 5



SS

**Rectangle**

Rettangolo

Rechteck

Rectangle

Rectangular

art. dim. cm.

47527-55 55x35,5x4,5



SS

**Rectangle**

Rettangolo

Rechteck

Rectangle

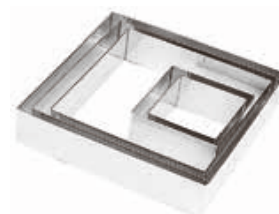
Rectangular

art. dim. cm.

47546-18 18x36x5

47546-30 30x40x5

47546-40 40x60x5



SS

**Square**

Quadrato

Viereck

Carré

Cuadrado

art. dim. cm.

47548-02 10x10x4,5

47548-03 18x18x4,5

47548-04 20x20x4,5

47548-05 22x22x4,5



SS

**Rounded square**

Quadrato bombato

Viereck, konvex

Carré arrondi

Cuadrado abombado

art. dim. cm.

47541-02 10x10x4,5

47541-03 18x18x4,5

47541-04 20x20x4,5



SS

**Oval**

Ovale

Oval

Ovale

Oval

art. dim. cm.

47547-22 24,5x20x4

47547-26 30x23x4

47547-30 33x26,5x4



SS

**Comma**

Virgola

Komma

Virgule

Coma

art. Ø cm. h. cm.

47544-20 20 4

47544-25 25 4

47544-30 30 4





SS

**Heart**  
Cuore  
Herz  
Coeur  
Corazón

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



SS

**Triangle**  
Triangolo  
Dreieck  
Triangle  
Triángulo

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



SS

**Triangle**  
Triangolo  
Dreieck  
Triangle  
Triángulo

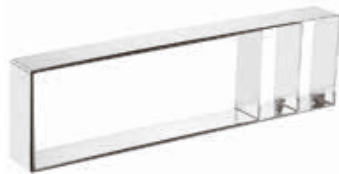
| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47538-23 | 23    | 4      |
| 47538-26 | 26    | 4      |



SS

**Rectangle**  
Rettangolo  
Rechteck  
Rectangle  
Rectangular

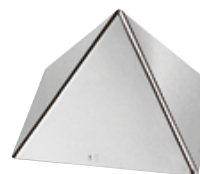
| art.     | dim. cm. |
|----------|----------|
| 47546-41 | 25x9x4   |
| 47546-42 | 30x9,1x4 |
| 47546-43 | 35x9,2x4 |



SS

**Rectangle**  
Rettangolo  
Rechteck  
Rectangle  
Rectangular

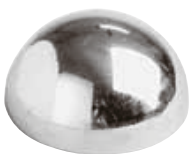
| art.     | dim. cm. |
|----------|----------|
| 47546-51 | 25x9x5   |
| 47546-52 | 30x9,1x5 |
| 47546-53 | 35x9,2x5 |



SS

**Pyramid**  
Piramide  
Pyramide  
Piramide  
Pirámide

| art.     | dim. cm. | h. cm. |
|----------|----------|--------|
| 47535-09 | 9x9      | 6      |
| 47535-12 | 12x12    | 8      |
| 47535-17 | 17x17    | 12     |
| 47535-19 | 19x19    | 13     |



SS

**Half sphere**  
Semi-sfera  
Halbkugel  
Demi-sphère  
Semiesfera

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47536-12 | 12    | 6      |
| 47536-14 | 14    | 7      |
| 47536-20 | 20    | 10     |



SS

**Crème caramel**  
Crème caramel  
Crème caramel  
Crème caramel  
Molde para flan

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

**STAINLESS STEEL MOLDS**  
STAMPI INOX

NEW SS



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

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



**Travel cake carré short**  
Mold Mm 103x190 H 70

| art.     | dim. mm.  | ml. |
|----------|-----------|-----|
| 47659-20 | 80x150x69 | 850 |



**Travel cake carré**  
Mold Mm 82x290 H 64

| art.     | dim. mm.  | ml. |
|----------|-----------|-----|
| 47659-21 | 60x250x60 | 900 |



**Travel cake triangle**  
Mold Mm 88x290 H 85

| art.     | dim. mm.  | ml. |
|----------|-----------|-----|
| 47659-22 | 82x250x80 | 890 |



**Travel cake round**  
Mold Ø Mm 82 H 290

| art.     | Ø mm. | h. mm. | ml.  |
|----------|-------|--------|------|
| 47659-24 | 78    | 250    | 1050 |



**Travel cake cube**  
Mold Mm 103x86 H 83

| art.     | dim. mm. | ml. |
|----------|----------|-----|
| 47659-25 | 80x80x80 | 510 |



**Travel cake dual**  
Mold Mm 255x84 H 62

| art.     | Cake  | dim. mm.  | ml. |
|----------|-------|-----------|-----|
| 47659-26 | block | 250x60x60 | 900 |
|          | oval  | 250x60x60 | 790 |

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





**Piepan, aluminum**

Tortiera, alluminio  
Tortenform, Aluminium  
Tourtière, alu

**Molde, aluminio**

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



**Savarin tin, aluminum**

Ciambella, alluminio  
Savarinform, Aluminium  
Moule à savarin, alu

**Molde para savarin, aluminio**

| art.     | Ø cm. | h. cm. | U. Pack |
|----------|-------|--------|---------|
| 47060-06 | 6,0   | 2,5    | 3       |
| 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       |



**Pandoro mold, aluminum**

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

**Molde pandoro, aluminio**

| art.     | Ø cm. | h. cm. | gr.  |
|----------|-------|--------|------|
| 47063-01 | 10,8  | 8,0    | 100  |
| 47063-02 | 16,5  | 13,0   | 250  |
| 47063-05 | 19,5  | 14,5   | 500  |
| 47063-07 | 20,5  | 15,5   | 750  |
| 47063-10 | 23,0  | 17,0   | 1000 |



**Gugelhupf, aluminum**

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

**Molde crème caramel, aluminio**

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



**Plumcake, aluminum**

Plumcake, alluminio  
Plumcake, Aluminium  
Plumcake, alu

**Molde para plumcake, aluminio**

| art.     | dim. cm. |
|----------|----------|
| 47064-18 | 18x80x6  |
| 47064-22 | 22x90x7  |
| 47064-26 | 26x10x8  |
| 47064-30 | 30x11x9  |



**Beaker shaped tin, aluminum**

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

**Molde, aluminio**

| art.     | Ø cm. | h. cm. | U. Pack |
|----------|-------|--------|---------|
| 47066-03 | 3     | 3,5    | 10      |
| 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, aluminum**

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

**Molde crème caramel, aluminio**

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



**Cassata mold, aluminum**

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

**Molde para cassata, aluminio**

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47068-12 | 12    | 10     |
| 47068-15 | 15    | 12     |



**Zuccotto mold, aluminum**

Stampo per zuccotto, alluminio  
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    |

**MODULAR SYSTEM BASE=LID EXTENSIBLE HEIGHT**  
**SISTEMA MODULARE BASE=COPERCCHIO ALTEZZA ESTENSIBILE**



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

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



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

| art.     | cm. ext.  | cm. int.  |
|----------|-----------|-----------|
| 44975-50 | 57x57x9,5 | 51x51x6,3 |



**Extender**  
Estensore  
Aufsatz  
Réhausse  
Extensión

| art.     | cm. ext.  | cm. int.      |
|----------|-----------|---------------|
| 44975H50 | 57x57x9,5 | 51x51x7,5x9,5 |



# NON STICK CAKE MOLDS TORTIERE ANTIADERENTI

PASTRY  
PASTICCERIA



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

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

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



**Pine mold**

Tortiera pino  
Tannenbaumform  
Tourtière pin  
Molde pino

| art.     | dim. cm.  |
|----------|-----------|
| 47005-24 | 17x24x8,5 |



**Star mold**

Tortiera stella  
Sternform  
Tourtière étoile  
Molde estrella

| art.     | dim. cm.  |
|----------|-----------|
| 47006-25 | 25x25x4,5 |



**Crispy tart pan**

Tortiera forata  
Tortenform, gelocht  
Tourtière perforée  
Molde perforado

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 41729-30 | 29/27 | 1,5    |
| 41729-34 | 33/30 | 1,5    |



**Round cake tin**

Tortiera tonda  
Tortenform, rund  
Tourtière ronde  
Molde redondo

| art.     | Ø cm. | h. cm. | 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       |



**Round cake tin**

Tortiera tonda  
Tortenform, rund  
Manqué rond uni  
Molde redondo

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 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    |



**Round mold, fluted edges**

Tortiera festonata  
Runde Obsttortenform  
Tourtière ronde bord cannelé  
Molde rizado

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



**Round mold, fluted, loose bottom**

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

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



**Savarin tin**

Ciambella  
Savarinform  
Moule pour savarin  
Molde Savarin

| art.     | Ø cm. | h. cm. | 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       |



**Trois Frères cake ring**

Tortiera trois frères  
Frankfurter Kranzform  
Tourtière trois frères  
Molde trois frères

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47713-22 | 22    | 5,5    |







**Gugelhupf cake pan**

Stampo americano

Gugelhupfpfform

Moule à gugelhupf

Molde gugelhupf

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47705-22 | 22    | 10     |



**Loaf pan**

Tortiera rettangolare

Königskuchenform

Cake embouti

Molde rectangular

| art.     | dim. cm.   |
|----------|------------|
| 47714-26 | 26x9,5x7,5 |
| 47714-28 | 28x10x7,5  |



**Rectangular mold, loose plate bottom**

Tortiera, fondo mobile

Backform, gerippt, Hebeboden

Tourtière cannelée, fond amovible

Molde fondo desmontable

| art.     | dim. cm.  |
|----------|-----------|
| 47717-35 | 35x11x2,5 |



**Square mold, fluted, loose bottom**

Tortiera festonata, fondo mobile

Tortenform, gewellter Rand, Hebeboden

Tourtière carrée, cannelée, fond amovible

Molde cuadrado, rizado, fondo desmontable

| art.     | dim. cm.  |
|----------|-----------|
| 47738-23 | 23x23x2,5 |



**Baking mold Daisy**

Tortiera margherita

Margeriten-Backform

Moule à marguerite

Molde margarita

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47718-20 | 20    | 6      |



**Round mold, fluted, loose bottom**

Tortiera festonata, fondo mobile

Tortenform, gewellter Rand, Hebeboden

Tourtière cannelée, fond amovible

Molde acanalado, fondo desmontable

| art.     | Ø cm. | h. cm. | U. Pack |
|----------|-------|--------|---------|
| 47719-10 | 10    | 3      | 6       |
| 47719-24 | 25    | 5      | 1       |



**Round mold, fluted, loose bottom**

Tartelletta festonata, fondo mobile

Runde, gewellte Tortellets, Hebeboden

Tartelette ronde cannelée, fond amovible

Molde redondo rizado, fondo desmontable

| art.     | Ø cm. | h. cm. | U. Pack |
|----------|-------|--------|---------|
| 47758-10 | 10    | 1,8    | 6       |
| 47758-12 | 12    | 2,0    | 6       |



**Charlotte mold**

Charlotte

Charlotte-Form

Charlotte

Molde Charlotte

| art.     | Ø cm. | h. cm. | U. Pack |
|----------|-------|--------|---------|
| 47734-18 | 18    | 10     | 6       |



**Bavarois mold**

Bavarese

Bayerische-Kuchenform

Moule Bavarois

Molde Bávaro

| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47735-18 | 18    | 9      |



**Rectangular cake mold**

Tortiera rettangolare

Königskuchenform

Cake évasé

Molde ensanchado

| art.     | dim. cm.   |
|----------|------------|
| 47733-18 | 18x7,5x6,5 |
| 47733-24 | 24x9x7,5   |
| 47733-30 | 30x10x8    |
| 47733-36 | 36x10,5x8  |



**Folding loaf pan**

Tortiera rettangolare apribile

Aufklappbare-Königskuchenform

Cake ouvrant

Molde rectangular desmontable

| art.     | dim. cm.  |
|----------|-----------|
| 47715-30 | 30x10x7,5 |



## PASTRY PASTICCERIA NON STICK CAKE MOLDS TORTIERE ANTIADERENTI



### Loaf pan with hinges, loose bottom

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

| art.     | dim. cm. |
|----------|----------|
| 47736-30 | 30x8x8   |
| 47736-35 | 35x8x8   |
| 47736-40 | 40x8x8   |
| 47736-50 | 50x8x8   |



### Mini paté mold

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

| art.     | dim. cm. |
|----------|----------|
| 47018-30 | 30x4x6   |
| 47018-50 | 50x4x6   |



### Loaf pan

Stampo carré  
Königskuchenform  
Cake évasé  
Molde ensanchado

| art.     | dim. cm.   |
|----------|------------|
| 47752-16 | 14x6,5x4   |
| 47752-21 | 17x9,5x5,5 |



### Fluted loaf pan

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

| art.     | dim. cm. |
|----------|----------|
| 47753-31 | 31x12x5  |



### Baguette baking pan

Teglia baguettes  
Baguetteform  
Plaque à baguettes  
Placa para baguettes

| art.     | dim. cm.    |
|----------|-------------|
| 47014-35 | 35x24,5x2,5 |



### Oval aspic mold

Aspic ovale  
Ovale Aspickform  
Aspic ovale  
Molde oval

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



### Oval aspic mold, star bottom

Aspic ovale, fondo stella  
Ovale Aspickform, Sternboden  
Aspic ovale, étoilé  
Molde oval, fondo estrella

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



### Rum baba mold

Stampo babà  
Runde Babaform  
Dariole embouti  
Molde para babà

| art.     | Ø cm. | h. cm. | U. Pack |
|----------|-------|--------|---------|
| 47728-06 | 6     | 6      | 6       |



### Oak leaf tart mold

Tartelletta foglia di quercia  
Törtchenform Eichenblatt  
Tartelette feuille chêne  
Molde pasteles

| art.     | Ø cm. | h. cm. | U. Pack |
|----------|-------|--------|---------|
| 47759-12 | 12    | 2      | 6       |



### Savarin mold

Tartelletta savarin  
Savarinförmchen  
Savarin  
Molde savarin

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



### Oval boat mold

Tartelletta barchetta  
Schiffchenförmchen  
Barquette unie  
Molde barquilla

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



### Fluted oval boat mold

Tartelletta barchetta, festonato  
Schiffchenförmchen, gerippt  
Barquette, cannelée  
Molde barquilla, rizado

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





**Round plain mold**

Tartelletta tonda  
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       |



**Round fluted mold**

Tartelletta tonda festonata  
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       |



**Brioche mold**

Tartelletta a brioche  
Brioche-Förmchen  
Tartelette brioche  
Molde brioche

| art.     | Ø cm. | U. Pack |
|----------|-------|---------|
| 47724-06 | 6     | 6       |
| 47724-08 | 8     | 6       |
| 47724-10 | 10    | 6       |
| 47724-11 | 11    | 6       |



**Box of small assorted molds**

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

| art.     | pcs/pz |
|----------|--------|
| 47730-60 | 60     |



**Friand mold**

Tartelletta rettangolare  
Friand-Förmchen  
Friand  
Molde rectangular

| art.     | dim. cm. | U. Pack |
|----------|----------|---------|
| 47725-09 | 10x5x1,4 | 6       |



**Small mold**

Tartelletta  
Törtchenform  
Petit four  
Molde pasteles

| art.     | dim. cm. | U. Pack |
|----------|----------|---------|
| 47747-03 | 4,5x3    | 6       |



**Small mold**

Tartelletta  
Törtchenform  
Petit four  
Molde pasteles

| art.     | dim. cm. | U. Pack |
|----------|----------|---------|
| 47747-06 | 6x3      | 6       |



**Small mold**

Tartelletta  
Törtchenform  
Petit four  
Molde pasteles

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



**Small mold**

Tartelletta  
Törtchenform  
Petit four  
Molde pasteles

| art.     | Ø cm. | U. Pack |
|----------|-------|---------|
| 47747-01 | 4,5   | 6       |



**Small mold**

Tartelletta  
Törtchenform  
Petit four  
Molde pasteles

| art.     | dim. cm. | U. Pack |
|----------|----------|---------|
| 47747-04 | 3,5x3,5  | 6       |

## PASTRY PASTICCERIA NON STICK CAKE MOLDS TORTIERE ANTIADERENTI



### Small mold

Tartelletta  
Törtchenform  
Petit four

### Molde pasteles

| art.     | dim. cm. | U. Pack |
|----------|----------|---------|
| 47747-07 | 6x3      | 6       |



### Small mold

Tartelletta  
Törtchenform  
Petit four

### Molde pasteles

| art.     | dim. cm. | U. Pack |
|----------|----------|---------|
| 47747-05 | 4,5x2,5  | 6       |



### Small mold

Tartelletta  
Törtchenform  
Petit four

### Molde pasteles

| art.     | dim. cm. | U. Pack |
|----------|----------|---------|
| 47747-09 | 5x3      | 6       |



### Madeleine sheet

Stampo per madeleines  
Madeleine-Backblech  
Plaque madeleines  
Molde Madeleine

| art.     | dim. cm. |
|----------|----------|
| 47731-12 | 26x20    |

Pcs/Pz 12 - 7x4,2 cm.



### Madeleine sheet

Stampo per madeleinettes  
Madeleinette-Backblech  
Plaque madeleinettes  
Molde Madeleine

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

Pcs/Pz 20 - 4,2x3 cm.



### Cup bun pan

Stampo tartellette  
Backblech  
Plaque tartelletes  
Molde pasteles

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

Top Ø 68 - bottom Ø 45 - H 10 mm.



### Snowman mold

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

| art.     | dim. cm. |
|----------|----------|
| 47762-23 | 23x5     |



### Christmas style mold

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

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



### Santa Claus mold

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

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



### Easter muffin pan

Stampo motivi pasquali  
Ostern-Backblech  
Plaque Pâque  
Molde Pascua

| art.     | dim. cm. |
|----------|----------|
| 47749-35 | 35x27x3  |



### Egg mold

Stampo uovo  
Ostereierform  
Moule à oeuf  
Molde para huevos

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



### Easter rabbit mold

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

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







**Easter rabbit mold**

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

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



**Fluted springform pan**

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

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



**Springform pan**

Tortiera apribile  
Springform  
Manqué à manqué démontable  
Molde desmontable

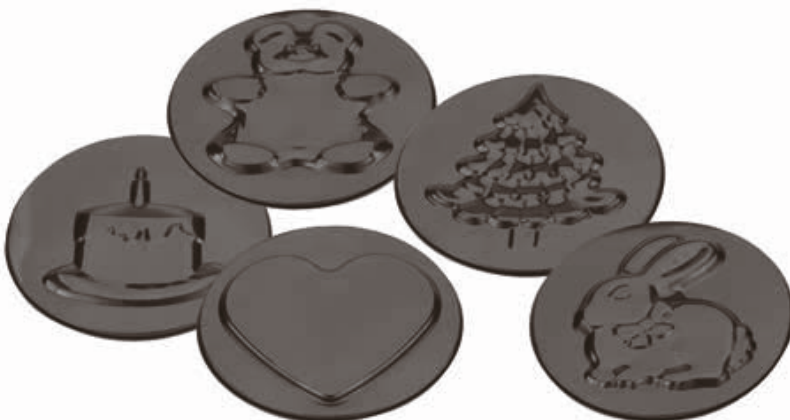
| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47754-20 | 20,5  | 6,5    |
| 47754-24 | 24,0  | 6,5    |
| 47754-26 | 26,0  | 6,5    |
| 47754-28 | 28,0  | 6,7    |



**Springform pan with 6 bottoms**

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

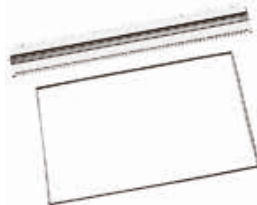
| art.     | Ø cm. | h. cm. |
|----------|-------|--------|
| 47755-26 | 26    | 6      |



**Log mold, plastic**

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

| art.     | dim. cm.   |
|----------|------------|
| 47659-01 | 48x6,5x6,5 |
| 47659-02 | 48x6,5x5   |
| 47659-04 | 48x5,0x4   |



**Comb for Charlotte with frame**

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

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



**Comb with 5 rubber blades**

Pettine con 5 fasce gomma  
Kamm mit 5 Gummiklingen  
Peigne avec 5 bandes à décor  
Peine con 5 láminas de goma

| art.     | dim. cm. |
|----------|----------|
| 47672-05 | 70x10    |

## MONOPORTION TRAY MOLDS TEGLIE MONOPORZIONI



### Tray cm. 60x40

Teglia

Blech

Plaque

Bandeja

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



### Extractor

Estrattore

Extraktor

Extracteur

Extractor

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



### Cutter

Tagliapasta

Aussteichform

Coupe-pâte

Cortador

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



### Tray cm. 60x40

Teglia

Blech

Plaque

Bandeja

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



### Extractor

Estrattore

Extraktor

Extracteur

Extractor

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



### Cutter

Tagliapasta

Aussteichform

Coupe-pâte

Cortador

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

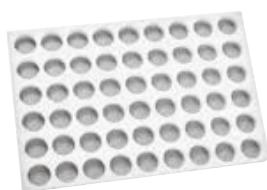


**PRALINE'S SILICONE MOLDS CM 19X29**  
STAMPI IN SILICONE PER PRALINE CM 19X29



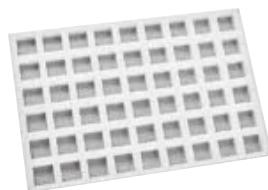
Practical, flexible and resistant silicone molds for sweet or salty creations (snaks, truffles, jellies, pralines). Perfect to make large quantities in short time. They withstand from -40° to +250°C. Can be used in the oven, refrigerator and blast chiller.

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



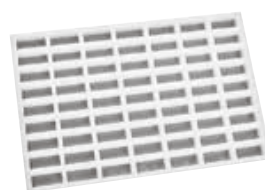
**Chocoflex - psc/pz 54**

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47783-01 | 26    | 14 |



**Chocoflex - psc/pz 54**

| art.     | dim. mm. |
|----------|----------|
| 47783-02 | 23x23x14 |



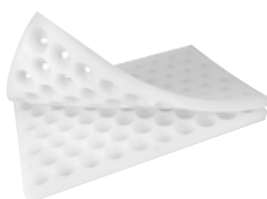
**Chocoflex - psc/pz 63**

| art.     | dim. mm.   |
|----------|------------|
| 47783-03 | 35x14,5x14 |



**Chocoflex - psc/pz 49**

| art.     | dim. mm. |
|----------|----------|
| 47783-04 | 32x21x14 |



**Chocoflex - psc/pz 54**

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47783-11 | 26    | 14 |



**Chocoflex - psc/pz 40**

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47783-12 | 30-10 | 12 |



**Chocoflex - psc/pz 15**

| art.     | dim. mm. |
|----------|----------|
| 47783-13 | 90x30x19 |



**Chocoflex - psc/pz 15**

| art.     | dim. mm. |
|----------|----------|
| 47783-14 | 90x30x19 |



CHOCOLATE  
CIOCCOLATO

PC



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

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



NEW

Chocolate/Ciocolato Praline

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



NEW

Chocolate/Ciocolato Praline

| art.     | dim. mm. | pcs/pz | gr. |
|----------|----------|--------|-----|
| 47861-26 | 27x27x16 | 28     | 11  |



NEW

Chocolate/Ciocolato Praline

| art.     | dim. mm. | pcs/pz | gr. |
|----------|----------|--------|-----|
| 47861-20 | 29x29x18 | 24     | 11  |



NEW

Chocolate/Ciocolato Praline

| art.     | dim. mm. | pcs/pz | gr. |
|----------|----------|--------|-----|
| 47861-21 | 30x31x18 | 24     | 11  |



NEW

Chocolate/Ciocolato Praline

| art.     | dim. mm. | pcs/pz | gr. |
|----------|----------|--------|-----|
| 47861-27 | 40x19x16 | 25     | 10  |



NEW

Chocolate/Ciocolato Praline

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



NEW

Chocolate/Ciocolato Praline

| art.     | dim. mm. | pcs/pz | gr. |
|----------|----------|--------|-----|
| 47861-29 | 40x18x16 | 25     | 11  |



NEW

Chocolate/Ciocolato Praline

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





**NEW**

**Chocolate/Ciocolato Praline**

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



**NEW**

**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47861-02 | 50x25x15 | 21     |



**Chocolate/Ciocolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47861-03 | 30x30x8  | 24     |



**Chocolate/Ciocolato Praline**

| art.     | Ø mm. | h. | pcs/pz |
|----------|-------|----|--------|
| 47861-04 | 35    | 8  | 24     |



**Chocolate/Ciocolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47861-05 | 33x33x15 | 24     |



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47861-11 | 39x20x16 | 27     |
| 47861-06 | 96x22x17 | 10     |



**Chocolate/Ciocolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47861-12 | 52x26x14 | 21     |



**Chocolate/Ciocolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47861-13 | 42x25x6  | 20     |



**Chocolate/Ciocolato Praline**

| art.     | dim. mm.  | pcs/pz |
|----------|-----------|--------|
| 47861-14 | 123x27x12 | 8      |



**Chocolate/Ciocolato Praline**

| art.     | dim. mm.  | pcs/pz |
|----------|-----------|--------|
| 47861-15 | 138x72x11 | 3      |



**Chocolate/Ciocolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47860-17 | 30x30x12 | 24     |



**Chocolate/Ciocolato Praline**

| art.     | Ø mm. | h. | pcs/pz |
|----------|-------|----|--------|
| 47860-18 | 27    | 17 | 24     |



**Chocolate/Ciocolato Praline**

| art.     | Ø mm. | h. | pcs/pz |
|----------|-------|----|--------|
| 47860-21 | 29    | 18 | 24     |



**Chocolate/Ciocolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47860-24 | 40x42x15 | 15     |

**PASTRY PASTICCERIA**  
**CHOCOLATE CIOCCOLATO**



**Chocolate/Ciocolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47860-27 | 27x27x13 | 28     |



**Chocolate/Ciocolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47860-31 | 33x25x12 | 24     |



**Chocolate/Ciocolato Praline**

| art.     | Ø mm. | h. | pcs/pz |
|----------|-------|----|--------|
| 47860-35 | 30    | 19 | 28     |



**Chocolate/Ciocolato Praline**

| art.     | dim. mm. | h. | pcs/pz |
|----------|----------|----|--------|
| 47860-36 | 25x25x25 | 25 | 40     |



**Chocolate/Ciocolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47860-37 | 36x22x20 | 36     |



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47860-39 | 30x18x15 | 30     |



**Chocolate/Ciocolato Praline**

| art.     | Ø mm. | h. | pcs/pz |
|----------|-------|----|--------|
| 47860-40 | 29    | 21 | 40     |



**Chocolate/Ciocolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47860-42 | 35x23x16 | 36     |



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47860-44 | 28x32x15 | 32     |



**Chocolate/Ciocolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47860-46 | 35x20x17 | 30     |



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

| art.     | Ø mm. | h. | pcs/pz |
|----------|-------|----|--------|
| 47860-49 | 30    | 22 | 28     |



**Chocolate/Ciocolato Praline**

| art.     | Ø mm. | h. | pcs/pz |
|----------|-------|----|--------|
| 47860-50 | 26    | 15 | 35     |



**Chocolate/Ciocolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47860-53 | 22x22x22 | 28     |



**Chocolate/Ciocolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47860-55 | 26x20x21 | 28     |



**Chocolate/Ciocolato Praline**

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





**Chocolate/Ciocolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47860-58 | 17x12x5  | 130    |



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

| art.     | Ø mm. | h. | pcs/pz |
|----------|-------|----|--------|
| 47860-62 | 27    | 20 | 30     |



**Chocolate/Ciocolato Praline**

| art.     | Ø mm. | h. | pcs/pz |
|----------|-------|----|--------|
| 47860-63 | 27    | 20 | 30     |



**Chocolate/Ciocolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47860-66 | 25x25x15 | 30     |



**Chocolate/Ciocolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47860-67 | 25x25x15 | 30     |



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47860-69 | 40x20x18 | 30     |



**Chocolate/Ciocolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47860-73 | 31x22x22 | 5x6    |



**Chocolate/Ciocolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47860-71 | 26x26x20 | 30     |



**Chocolate/Ciocolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47860-74 | 32x32x4  | 24     |



**Chocolate/Ciocolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47860-70 | 40x18x15 | 30     |



**Chocolate/Ciocolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47860-75 | 20x20x16 | 28     |



**Chocolate/Ciocolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47860-81 | 30x18x15 | 30     |



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

| art.     | Ø mm. | h. | pcs/pz |
|----------|-------|----|--------|
| 47860-84 | 26    | 19 | 35     |

**PASTRY PASTICCERIA**  
**CHOCOLATE CIOCCOLATO**



**Chocolate/Cioccolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47860-85 | 35x22x16 | 35     |



**Chocolate/Cioccolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47860-95 | 25x25x13 | 24     |



**Chocolate/Cioccolato Praline**

| art.     | Ø mm. | h. | pcs/pz |
|----------|-------|----|--------|
| 47860-96 | 35    | 15 | 24     |



**Chocolate/Cioccolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47862-31 | 28x28x16 | 28     |



**Chocolate/Cioccolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47862-32 | 24x24x18 | 28     |



**Chocolate/Cioccolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47862-33 | 40x42x16 | 15     |



**Chocolate/Cioccolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47862-34 | 41x24x20 | 20     |



**Chocolate/Cioccolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47862-35 | 30x30x11 | 28     |



**Chocolate/Cioccolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47862-36 | 35x23x17 | 24     |



**Chocolate/Cioccolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47860-89 | 27x27x20 | 28     |



**Chocolate/Cioccolato Praline**

| art.     | Ø mm. | h. | pcs/pz |
|----------|-------|----|--------|
| 47860-97 | 23    | 29 | 28     |



**Chocolate/Cioccolato Praline**

| art.     | Ø mm. | h.   | pcs/pz |
|----------|-------|------|--------|
| 47860-98 | 23    | 28,5 | 28     |



**Chocolate/Cioccolato Praline**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47860-99 | 75x70x22 | 6      |



**Chocolate mini bars/Mini barrette**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47862-38 | 50x26x3  | 16     |



**Chocolate mini bars/Mini barrette**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47862-39 | 74x33x5  | 12     |







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

| art.     | dim. mm.    | gr. |
|----------|-------------|-----|
| 47870-50 | 140x69,5x11 | 100 |



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

| art.     | dim. mm.  | gr. |
|----------|-----------|-----|
| 47870-51 | 138x68x11 | 100 |



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

| art.     | dim. mm.    | gr. |
|----------|-------------|-----|
| 47870-52 | 140x70,5x10 | 100 |



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

| art.     | dim. mm.      | gr. |
|----------|---------------|-----|
| 47870-53 | 139x69,5x11,5 | 100 |



**NEW**

**Chocolate/Ciocolato Praline**

| art.     | dim. mm.  | pcs/pz | gr. |
|----------|-----------|--------|-----|
| 47861-23 | 97x64x130 | 1      | 110 |



**NEW**

**Chocolate/Ciocolato Praline**

| art.     | dim. mm. | pcs/pz | gr. |
|----------|----------|--------|-----|
| 47861-24 | 70x66x20 | 6      | 14  |



**NEW**

**Chocolate/Ciocolato Praline**

| art.     | dim. mm.  | pcs/pz | gr. |
|----------|-----------|--------|-----|
| 47861-22 | 78x73x150 | 1      | 130 |



**NEW**

**Chocolate/Ciocolato Praline**

| art.     | Ø mm. | h.  | pcs/pz | gr. |
|----------|-------|-----|--------|-----|
| 47861-33 | 75    | 120 | 2      | 45  |



**NEW**

**Chocolate/Ciocolato Praline**

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



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

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



Mini choco fill

| art.     | Ø mm. | h. | pcs/pz |
|----------|-------|----|--------|
| 47862-64 | 27    | 31 | 28     |



Mini choco fill

| art.     | Ø mm. | h. | pcs/pz |
|----------|-------|----|--------|
| 47862-65 | 37    | 14 | 15     |



Mini choco fill

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47862-66 | 27x27x31 | 28     |



Mini choco fill

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47862-67 | 33x33x14 | 24     |



Mini choco fill

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47862-03 | 32x24x29 | 24     |



Mini choco fill

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47862-04 | 44x56x39 | 12     |



Mini choco fill

| art.     | Ø mm. | h. | pcs/pz |
|----------|-------|----|--------|
| 47862-05 | 40    | 17 | 15     |





**Mini choco fill**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47862-06 | 33x31x20 | 24     |



**Mini choco fill**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47862-07 | 33x33x23 | 24     |



**Mini choco fill**

| art.     | dim. mm. | pcs/pz |
|----------|----------|--------|
| 47862-08 | 44x55x23 | 12     |



**Mini choco fill**

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



**Mini choco fill**

| art.     | Ø mm. | h. | pcs/pz |
|----------|-------|----|--------|
| 47862-10 | 32    | 37 | 20     |



**Tray/Vassoio**

| art.     | dim. cm.  | pcs/pz |
|----------|-----------|--------|
| 47862C10 | 38x10x2,5 | 20     |



**Chocolate/Ciocolato Decoration**

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



**Chocolate/Ciocolato Decoration**

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



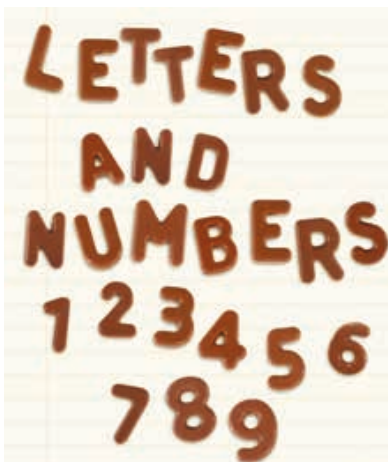
**Chocolate/Ciocolato Decoration**

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



**Letters & Numbers**

| art.     | h. cm. |
|----------|--------|
| 47860-86 | 3      |



**Hemispheres/Semisfere**

| art.     | Ø mm. | pcs/pz |
|----------|-------|--------|
| 47861-16 | 20    | 45     |
| 47860-76 | 30    | 24     |



**Hemispheres/Semisfere**

| art.     | Ø mm. | pcs/pz |
|----------|-------|--------|
| 47861-17 | 40    | 15     |



**Hemispheres/Semisfere**

| art.     | Ø mm. | pcs/pz |
|----------|-------|--------|
| 47860-77 | 50    | 8      |



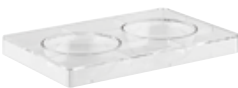
**Hemispheres/Semisfere**

| art.     | Ø mm. | pcs/pz |
|----------|-------|--------|
| 47861-18 | 60    | 6      |



**Hemispheres/Semisfere**

| art.     | Ø mm. | pcs/pz |
|----------|-------|--------|
| 47861-19 | 80    | 4      |



**Hemispheres/Semisfere**

| art.     | Ø mm. | pcs/pz |
|----------|-------|--------|
| 47860-78 | 100   | 2      |



**Egg mold kit**

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

| art.     | Ø mm. | h.  | pcs/pz | gr. |
|----------|-------|-----|--------|-----|
| 47862-88 | 115   | 155 | 2      | 230 |

**Thermoformed plastic. – Plastica termoformata.**



**Egg mold kit**

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

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

**Thermoformed plastic. – Plastica termoformata.**



**Egg mold kit**

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

| art.     | Ø mm. | h.  | pcs/pz | gr. |
|----------|-------|-----|--------|-----|
| 47862-89 | 122   | 185 | 2      | 270 |

**Thermoformed plastic. – Plastica termoformata.**







**Half egg mold, PETG**

Stampo mezzo uovo

Halbe Eierform

Moule demi oeuf

Molde medio huevo

| art.     | dim. cm. | Kg.     |
|----------|----------|---------|
| 47876-11 | 17x25    | 0,5-1,0 |
| 47876-12 | 18x28    | 0,8-1,2 |
| 47876-13 | 34x25    | 1,5-2,0 |
| 47876-14 | 27x40    | 2,0-2,5 |



**Half egg mold**

Stampo mezzo uovo

Halbe Eierform

Moule demi oeuf

Molde medio huevo

| art.     | dim. mm. | pcs/pz | gr. |
|----------|----------|--------|-----|
| 47862-80 | 44x64    | 10     | 25  |



**Half egg mold**

Stampo mezzo uovo

Halbe Eierform

Moule demi oeuf

Molde medio huevo

| art.     | dim. mm. | pcs/pz | gr. |
|----------|----------|--------|-----|
| 47862-81 | 75x105   | 4      | 70  |



**Half egg mold**

Stampo mezzo uovo

Halbe Eierform

Moule demi oeuf

Molde medio huevo

| art.     | dim. mm. | pcs/pz | gr. |
|----------|----------|--------|-----|
| 47862-82 | 90x130   | 2      | 150 |
| 47862-83 | 104x150  | 2      | 230 |



**Half egg mold**

Stampo mezzo uovo

Halbe Eierform

Moule demi oeuf

Molde medio huevo

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



**Egg mold, PET**

Stampo uovo

Ostereierform

Moule à oeuf

Molde para huevos

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



**Egg mold, PET**

Stampo uovo

Ostereierform

Moule à oeuf

Molde para huevos

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



**Egg mold, PET**

Stampo uovo

Ostereierform

Moule à oeuf

Molde para huevos

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



**Egg mold, PET**

Stampo uovo

Ostereierform

Moule à oeuf

Molde para huevos

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

## MAGNETIC MOLDS - STAMPI MAGNETICI

**NEW PC**

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

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



**Egg/Uovo**

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



**Tree/Albero**

| art.     | Ø mm. | h.  | pcs/pz | gr. |
|----------|-------|-----|--------|-----|
| 47863-14 | 110   | 152 | 2      | 200 |



**Tree/Albero**

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



**Reindeer/Renna**

| art.     | dim. mm.  | pcs/pz | gr. |
|----------|-----------|--------|-----|
| 47863-16 | 88x56x120 | 2      | 70  |



**Reindeer/Renna**

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



**Reindeer/Renna**

| art.     | dim. mm.  | pcs/pz | gr. |
|----------|-----------|--------|-----|
| 47863-24 | 43x43x120 | 4      | 65  |



**Rooster/Gallo**

| art.     | dim. mm.    | pcs/pz | gr. |
|----------|-------------|--------|-----|
| 47863-20 | 100x160x126 | 2      | 115 |



**Hen/Gallina**

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



**Chick/Pulcino**

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



**Ball/Palla**

| art.     | Ø mm. | h. | pcs/pz | gr. |
|----------|-------|----|--------|-----|
| 47863-17 | 62    | 72 | 6      | 50  |



**Soldier/Soldato**

| art.     | dim. mm.  | pcs/pz | gr. |
|----------|-----------|--------|-----|
| 47863-15 | 53x44x120 | 4      | 35  |



**Santa Claus/Snowman**

| art.     | dim. mm. | h. | pcs/pz |
|----------|----------|----|--------|
| 47863-26 | 46       | 79 | 4      |
|          | 42x16    | 72 | 4      |



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



**Easter/Pasqua**

| art.     | h. mm. |
|----------|--------|
| 47793-12 | 180    |



**Easter/Pasqua**

| art.     | h. mm. |
|----------|--------|
| 47793-13 | 140    |



**Easter/Pasqua**

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



**Easter/Pasqua**

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



**Christmas/Natale**

| art.     | h. mm. |
|----------|--------|
| 47793-33 | 180    |



**Christmas/Natale**

| art.     | h. mm. |
|----------|--------|
| 47793-40 | 168    |



**Easter/Pasqua**

| art.     | h. mm. |
|----------|--------|
| 47793-26 | 110    |



**Christmas/Natale**

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



**Christmas/Natale**

| art.     | h. mm. |
|----------|--------|
| 47793-45 | 135    |



**Ball/Pallone**

| art.     | h. mm. |
|----------|--------|
| 47793-52 | 120    |



**Shoe/Scarpa**

| art.     | dim. mm.   |
|----------|------------|
| 47793-55 | 220x75x170 |



**FRUITS/TUTTIFRUTTI CM 40X30**

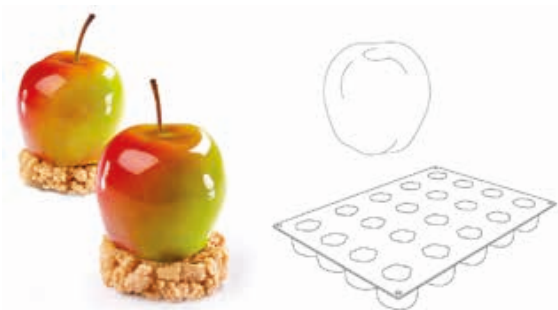
Silicone molds cm 40x30, to create original dessert and surprising monoportions.

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



**Pear**  
Pera

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



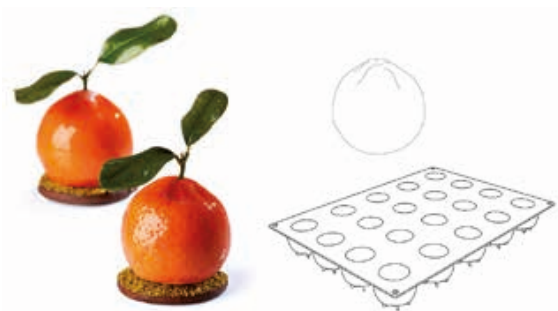
**Apple**  
Mela

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



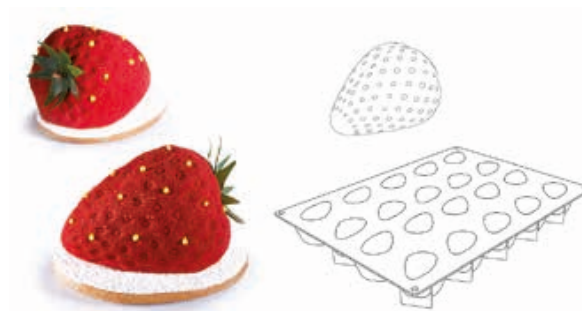
**Peach/Cherry**  
Pesca/Ciliegia

| art.     | dim. mm. | ml. | pcs/pz |
|----------|----------|-----|--------|
| 47745-08 | 58x53x46 | 90  | 20     |



**Tangerine**  
Mandarino

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



**Strawberry**  
Fragola

| art.     | dim. mm. | ml. | pcs/pz |
|----------|----------|-----|--------|
| 47745-10 | 71x54x46 | 90  | 20     |





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



**Quenelle 60x40**

| art.     | dim. mm. | ml. | pcs/pz |
|----------|----------|-----|--------|
| 47746-01 | 66x33x30 | 32  | 49     |



**Mini quenelle 60x40**

| art.     | dim. mm. | ml. | pcs/pz |
|----------|----------|-----|--------|
| 47746-02 | 42x20x20 | 8   | 100    |



**Quenelle 60x40**

| art.     | dim. mm. | ml. | pcs/pz |
|----------|----------|-----|--------|
| 47746-03 | 66x35x26 | 34  | 49     |



**Mini quenelle 60x40**

| art.     | dim. mm. | ml. | pcs/pz |
|----------|----------|-----|--------|
| 47746-04 | 42x22x17 | 9   | 100    |



**Sphere 40x30**

| art.     | Ø mm. | ml. | pcs/pz |
|----------|-------|-----|--------|
| 47745-02 | 20    | 4   | 48     |



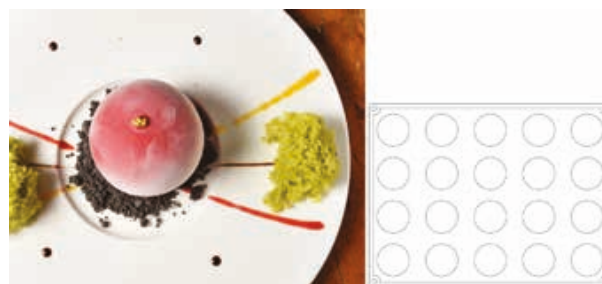
**Sphere 40x30**

| art.     | Ø mm. | ml. | pcs/pz |
|----------|-------|-----|--------|
| 47745-03 | 30    | 14  | 30     |



**Sphere 40x30**

| art.     | Ø mm. | ml. | pcs/pz |
|----------|-------|-----|--------|
| 47745-04 | 40    | 33  | 24     |



**Sphere 40x30**

| art.     | Ø mm. | ml. | pcs/pz |
|----------|-------|-----|--------|
| 47745-05 | 50    | 65  | 20     |



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



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

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

Stampi in silicone platinico 100%, cm 17,5x30 - GN 1/3.

Adatti per la surgelazione e la cottura (resistono da -40°C a +280°C). Per un utilizzo ottimale, posizionare gli stampi su griglie o teglie forate per favorire la diffusione del calore durante la cottura. Elevata antiaderenza per consentire una perfetta sformatura del prodotto. Lavabili a mano e in lavastoviglie. Conforme alle norme internazionali che regolano l'utilizzo di materiali destinati al contatto con sostanze alimentari: D.M. n. 104 del 21/03/1973 (legislazione italiana) - Arrêté du 25/11/1992 (legislazione francese) - BGVV (legislazione tedesca) - FDA (legislazione statunitense).



**Big baba**  
Babà grande

| art.     | Ø mm. | h. | ml. | pcs/pz |
|----------|-------|----|-----|--------|
| 47742-02 | 55    | 60 | 97  | 8      |



**Medium baba**  
Babà medio

| art.     | Ø mm. | h. | ml. | pcs/pz |
|----------|-------|----|-----|--------|
| 47742-30 | 45    | 48 | 51  | 11     |



**Small baba**  
Babà piccolo

| art.     | Ø mm. | h. | ml. | pcs/pz |
|----------|-------|----|-----|--------|
| 47742-31 | 35    | 38 | 25  | 15     |



**Bavarian**  
Bavarese

| art.     | Ø mm. | h. | ml. | pcs/pz |
|----------|-------|----|-----|--------|
| 47742-41 | 57    | 57 | 110 | 8      |



**Fluted cake**  
Briochette cannellata

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



**Fluted cake**  
Briochette cannellata

| art.     | Ø mm. | h. | ml. | pcs/pz |
|----------|-------|----|-----|--------|
| 47742-27 | 79    | 37 | 100 | 6      |



**Cake**

Cake

| art.     | dim. mm. | ml. | pcs/pz |
|----------|----------|-----|--------|
| 47742-56 | 80x30x30 | 62  | 9      |



**Cannelle**

Cannelle

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



**Cylinder**

Cilindro

| art.     | Ø mm. | h. | ml. | pcs/pz |
|----------|-------|----|-----|--------|
| 47742-17 | 60    | 35 | 89  | 8      |



**Heart**

Cuore

| art.     | dim. mm. | ml. | pcs/pz |
|----------|----------|-----|--------|
| 47742-25 | 65x60x35 | 97  | 8      |



**Biscuit disc**

Disco biscuit

| art.     | Ø mm. | h. | ml. | pcs/pz |
|----------|-------|----|-----|--------|
| 47742-23 | 103   | 20 | 160 | 3      |



**Florentine**

Florentine

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



**Madeleine**

Madeleine

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



**Mini cannelle**

Mini cannelle

| art.     | Ø mm. | h. | ml. | pcs/pz |
|----------|-------|----|-----|--------|
| 47742-42 | 35    | 35 | 24  | 18     |



**Mini financier**

Mini finanziere

| art.     | dim. mm. | ml. | pcs/pz |
|----------|----------|-----|--------|
| 47742-14 | 49x26x11 | 11  | 20     |



**Mini guglhupf**

Mini guglhupf

| art.     | Ø mm. | h. | ml. | pcs/pz |
|----------|-------|----|-----|--------|
| 47742-34 | 60    | 33 | 70  | 6      |



**Mini muffin**

Mini muffin

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



**Mini oval**

Mini ovale

| art.     | dim. mm. | ml. | pcs/pz |
|----------|----------|-----|--------|
| 47742-09 | 53x33x20 | 28  | 16     |



**Mini pyramid**

Mini piramide

| art.     | dim. mm. | ml. | pcs/pz |
|----------|----------|-----|--------|
| 47742-13 | 36x36x22 | 13  | 15     |



## PASTRY PASTICCERIA SILICONE MOLDS STAMPI SILICONE



**Mini savarin**

Mini savarin

| art.     | Ø mm. | h. | ml. | pcs/pz |
|----------|-------|----|-----|--------|
| 47742-05 | 41    | 12 | 12  | 18     |



**Muffin**

Muffin

| art.     | Ø mm. | h. | ml. | pcs/pz |
|----------|-------|----|-----|--------|
| 47742-08 | 70    | 40 | 130 | 6      |



**Muffin**

Muffin

| art.     | Ø mm. | h. | ml. | pcs/pz |
|----------|-------|----|-----|--------|
| 47742-33 | 80    | 35 | 110 | 5      |



**Petit four**

Petit four

| art.     | Ø mm. | h. | ml. | pcs/pz |
|----------|-------|----|-----|--------|
| 47742-24 | 40    | 20 | 22  | 15     |



**Pyramid**

Piramide

| art.     | dim. mm. | ml. | pcs/pz |
|----------|----------|-----|--------|
| 47742-07 | 71x71x40 | 92  | 6      |



**Pomponette**

Pomponette

| art.     | Ø mm. | h. | ml. | pcs/pz |
|----------|-------|----|-----|--------|
| 47742-06 | 34    | 16 | 13  | 24     |



**Savarin**

Savarin

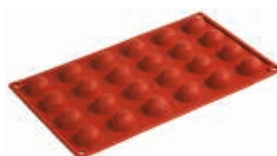
| art.     | Ø mm. | h. | ml. | pcs/pz |
|----------|-------|----|-----|--------|
| 47742-15 | 72    | 23 | 67  | 6      |



**Savarin**

Savarin

| art.     | Ø mm. | h. | ml. | pcs/pz |
|----------|-------|----|-----|--------|
| 47742-10 | 65    | 21 | 49  | 8      |



**Half sphere**

Semisfera

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



**Half sphere**

Semisfera

| art.     | Ø mm. | h. | ml. | pcs/pz |
|----------|-------|----|-----|--------|
| 47742-03 | 40    | 20 | 17  | 15     |



**Half sphere**

Semisfera

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



**Half sphere**

Semisfera

| art.     | Ø mm. | h. | ml. | pcs/pz |
|----------|-------|----|-----|--------|
| 47742-47 | 60    | 30 | 57  | 8      |



**Half sphere**

Semisfera

| art.     | Ø mm. | h. | ml. | pcs/pz |
|----------|-------|----|-----|--------|
| 47742-01 | 70    | 35 | 89  | 6      |



**Half sphere**

Semisfera

| art.     | Ø mm. | h. | ml. | pcs/pz |
|----------|-------|----|-----|--------|
| 47742-29 | 80    | 40 | 134 | 5      |



**Tartlet**

Tartelletta

| art.     | Ø mm. | h. | ml. | pcs/pz |
|----------|-------|----|-----|--------|
| 47742-16 | 50    | 15 | 20  | 15     |



**Cakes**

Tortine

| art.     | Ø mm. | h. | ml. | pcs/pz |
|----------|-------|----|-----|--------|
| 47742-61 | 80    | 18 | 85  | 6      |



**Round cake tin**

Tortiera tonda

| art.     | Ø mm. | h. | ml.  |
|----------|-------|----|------|
| 47765-24 | 240   | 42 | 1850 |
| 47765-26 | 260   | 45 | 2250 |
| 47765-28 | 280   | 45 | 2600 |



**Fluted round cake tin**

Tortiera tonda cannellata

| art.     | Ø mm. | h. | ml.  |
|----------|-------|----|------|
| 47766-26 | 260   | 30 | 1350 |
| 47766-28 | 280   | 30 | 1600 |
| 47766-30 | 300   | 30 | 1850 |







**Tart tin**  
Crostata

| art.     | Ø mm. | h. | ml.  |
|----------|-------|----|------|
| 47771-28 | 280   | 30 | 1700 |



**Heart cake tin**  
Tortiera cuore

| art.     | dim. mm.   | ml.  |
|----------|------------|------|
| 47770-21 | 220x218x35 | 1150 |



**Plumcake**  
Plumcake

| art.     | dim. mm.   | ml.  |
|----------|------------|------|
| 47773-24 | 240x105x65 | 1385 |
| 47773-28 | 280x105x65 | 1660 |



**Rectangular cake pan**  
Tortiera rettangolare

| art.     | dim. mm.   | ml.  |
|----------|------------|------|
| 47769-28 | 280x240x40 | 2670 |



**Drainer**  
Sgocciolatore

| art.     | dim. cm.   |
|----------|------------|
| 47742-00 | 30x30x17,5 |



# FLEXIPAN® ORIGINE



PASTRY  
PASTICCERIA



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

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





**Bavarois**

Pcs/pz 18 - ml. 100

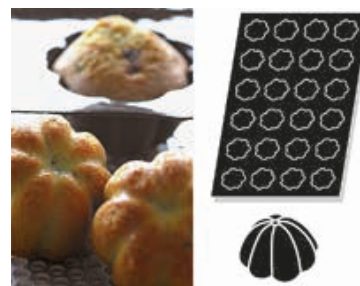
| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740105 | 78    | 35 |



**Champagne biscuits**

Pcs/pz 45 - ml. 20

| art.     | mm.       |
|----------|-----------|
| 47740-29 | 109x24x10 |



**Charlotte**

Pcs/pz 24 - ml. 60

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-80 | 62    | 35 |



**Charlotte**

Pcs/pz 18 - ml. 100

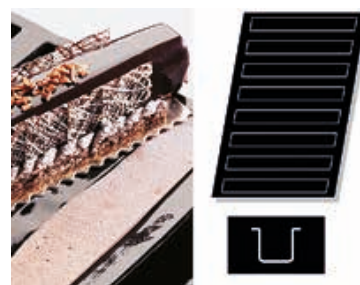
| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-23 | 78    | 40 |



**Chocolate bars**

Pcs/pz 18 - ml. 100

| art.     | mm.      |
|----------|----------|
| 47740128 | 78x58x40 |



**Christmas log**

Pcs/pz 8 - ml. 450

| art.     | mm.       |
|----------|-----------|
| 47740-28 | 339x40x39 |



**Christmas log**

Pcs/pz 24 - ml. 80

| art.     | mm.      |
|----------|----------|
| 47740-26 | 95x40x30 |



**Christmas log**

Pcs/pz 24 - ml. 115

| art.     | mm.       |
|----------|-----------|
| 47740-27 | 122x42x32 |



**Christmas log insert**

Pcs/pz 5 - ml. 700

| art.     | mm.       |
|----------|-----------|
| 47740-93 | 495x40x39 |

With s/s frame. – Con supporto inox.



**Cylinders**

Pcs/pz 24 - ml. 65

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-52 | 63/55 | 25 |
| 47740-06 | 63/55 | 35 |



**Cylinders**

Pcs/pz 15 - ml. 220

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-69 | 82    | 50 |
| 47740-70 | 91    | 35 |



**Cone insert**

Pcs/pz 40 - ml. 24

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740102 | 50    | 40 |

## PASTRY PASTICCERIA FLEXIPAN ORIGINE CM 60X40



### Cones

Pcs/pz 20 - ml. 80

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740103 | 70    | 60 |



### Cookies

Pcs/pz 40 - ml. 30

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-18 | 59/48 | 13 |
| 47740-60 | 78    | 10 |



### Cookies

Pcs/pz 12 - ml. 245

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-74 | 100   | 35 |
| 47740-75 | 105   | 40 |



### Eggs

Pcs/pz 25 - ml. 95

| art.     | mm.      |
|----------|----------|
| 47740135 | 94x60x31 |



### Exagon

Pcs/pz 60 - ml. 12

| art.     | mm.      |
|----------|----------|
| 47740-83 | 45x40x12 |



### Financiers

Pcs/pz 24 - ml. 45

| art.     | mm.      |
|----------|----------|
| 47740-10 | 86x46x14 |



### Flan bases

Pcs/pz 24 - ml. 70

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-43 | 80    | 20 |



### Fluted brioches

Pcs/pz 24 - ml. 60

| art.     | mm.      |
|----------|----------|
| 47740-57 | 62x49x26 |



### Fluted brioches

Pcs/pz 24 - ml. 60

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-58 | 68    | 25 |
| 47740-59 | 78    | 30 |
| 47740-16 | 81    | 37 |



### Fluted cakes

Pcs/pz 16 - ml. 105

| art.     | mm.       |
|----------|-----------|
| 47740-95 | 110x60x25 |



### Fluted ingots

Pcs/pz 24 - ml. 90

| art.     | mm.       |
|----------|-----------|
| 47740127 | 106x46x25 |



### Fluted tartlets

Pcs/pz 24 - ml. 70

| art.     | mm.      |
|----------|----------|
| 47740132 | 78x78x20 |







**Half cylinder**

Pcs/pz 48 - ml. 20

| art.     | mm.      |
|----------|----------|
| 47740125 | 85x17x15 |



**Half sphere**

Pcs/pz 48 - ml. 20

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-02 | 42    | 21 |



**Half sphere**

Pcs/pz 24 - ml. 125

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-38 | 80    | 40 |



**Half sphere**

Pcs/pz 28 - ml. 50

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-37 | 58    | 31 |



**Half sphere**

Pcs/pz 24 - ml. 105

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-03 | 70    | 40 |



**Hearts**

Pcs/pz 20 - ml. 81

| art.     | mm.      |
|----------|----------|
| 47740-89 | 75x65x35 |



**Hearts**

Pcs/pz 20 - ml. 90

| art.     | mm.      |
|----------|----------|
| 47740-41 | 66x62x35 |



**Hexagons**

Pcs/pz 20 - ml. 90

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740130 | 80    | 25 |



**Hollow ingot**

Pcs/pz 24 - ml. 70

| art.     | mm.       |
|----------|-----------|
| 47740123 | 100x40x25 |
| 47740124 | 120x40x25 |



**Ingot**

Pcs/pz 24 - ml. 100

| art.     | mm.       |
|----------|-----------|
| 47740122 | 120x40x25 |



**Ingot**

Pcs/pz 18 - ml. 139

| art.     | mm.       |
|----------|-----------|
| 47740-94 | 102x58x30 |



**Interlacing hearts**

Pcs/pz 8 - ml. 200

| art.     | mm.        |
|----------|------------|
| 47740101 | 120x113x35 |

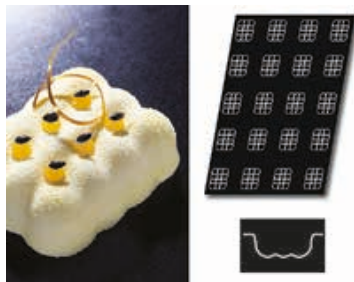
## PASTRY PASTICCERIA FLEXIPAN ORIGINE CM 60X40



### Landscapes

Pcs/pz 27 - ml. 80

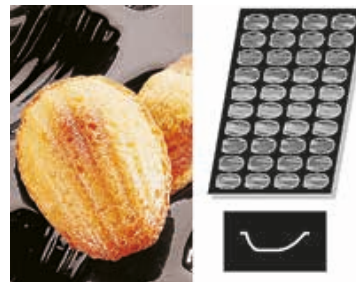
| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740144 | 75    | 24 |



### Little cushion

Pcs/pz 24 - ml. 70

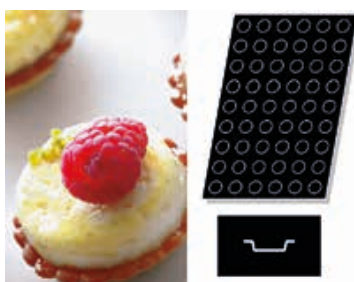
| art.     | mm.      |
|----------|----------|
| 47740-77 | 71x57x23 |



### Madeleines

Pcs/pz 40 - ml. 35

| art.     | mm.      |
|----------|----------|
| 47740-17 | 78x47x19 |



### Medallions

Pcs/pz 54 - ml. 14

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-50 | 38    | 10 |



### Medallions

Pcs/pz 96 - ml. 5

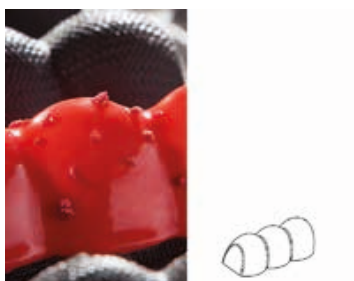
| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-97 | 28    | 8  |



### Mini Charlotte

Pcs/pz 60 - ml. 9

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-82 | 35    | 15 |



### Mini chenilles

Pcs/pz 27 - ml. 90

| art.     | mm.       |
|----------|-----------|
| 47740143 | 102x40x36 |



### Mini drops

Pcs/pz 56 - ml. 18

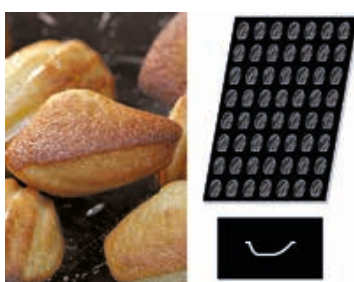
| art.     | mm.      |
|----------|----------|
| 47740133 | 52x32x20 |



### Mini écrins

Pcs/pz 24 - ml. 65

| art.     | mm.      |
|----------|----------|
| 47740142 | 50x50x29 |



### Mini Madeleines

Pcs/pz 56 - ml. 15

| art.     | mm.      |
|----------|----------|
| 47740106 | 52x33x15 |



### Mini St Honoré crown

Pcs/pz 18 - ml. 70

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740131 | 80    | 20 |



### Muffins

Pcs/pz 24 - ml. 125

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-19 | 73    | 40 |
| 47740-68 | 79    | 36 |







**Optagon**

Pcs/pz 40 - ml. 28

art. mm.  
47740-34 43x40x26



**Oval savarins**

Pcs/pz 12 - ml. 230

art. mm.  
47740-81 100x80x45



**Oval savarins**

Pcs/pz 30 - ml. 48

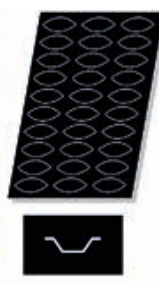
art. mm.  
47740111 70x50x22



**Oval savarins**

Pcs/pz 24 - ml. 70

art. mm.  
47740-44 80x60x25



**Oval tartlets**

Pcs/pz 30 - ml. 35

art. mm.  
47740-32 106x45x15



**Ovals**

Pcs/pz 24 - ml. 80

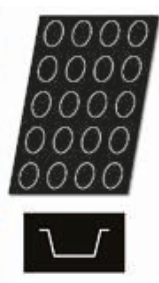
art. mm.  
47740-49 96x45x28



**Ovals**

Pcs/pz 30 - ml. 55

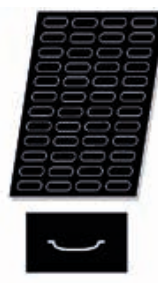
art. mm.  
47740-46 70x50x25  
47740-47 70x50x30



**Ovals**

Pcs/pz 20 - ml. 100

art. mm.  
47740-48 85x60x30



**Ovals**

Pcs/pz 48 - ml. 15

art. mm.  
47740-92 70x30x10



**Ovals**

Pcs/pz 24 - ml. 80

art. mm.  
47740-55 130x48x18



**Pomponnettes**

Pcs/pz 96 - ml. 14

art. Ø mm. h.  
47740-04 36 17



**Puddings**

Pcs/pz 15 - ml. 128

art. Ø mm. h.  
47740104 65 55

## PASTRY PASTICCERIA FLEXIPAN ORIGINE CM 60X40



### Pyramids

Pcs/pz 24 - ml. 90

| art.     | mm.      |
|----------|----------|
| 47740-13 | 71x71x41 |



### Pyramids flat bottom

Pcs/pz 35 - ml. 50

| art.     | mm.      |
|----------|----------|
| 47740-39 | 50x50x35 |



### Quiches

Pcs/pz 15 - ml. 135

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-85 | 96    | 25 |



### Quiches

Pcs/pz 24 - ml. 65

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-30 | 77    | 20 |



### Quiches

Pcs/pz 42 - ml. 30

| art.     | mm.      |
|----------|----------|
| 47740-45 | 60x40x25 |



### Quiches

Pcs/pz 15 - ml. 140

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-62 | 102   | 20 |



### Quiches

Pcs/pz 6 - ml. 200

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-64 | 147   | 12 |
| 47740-65 | 150   | 15 |
| 47740-66 | 166   | 12 |



### Quiches

Pcs/pz 6 - ml. 360

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-71 | 140   | 25 |
| 47740-72 | 150   | 24 |
| 47740-05 | 186   | 12 |



### Rectangular cakes

Pcs/pz 24 - ml. 55

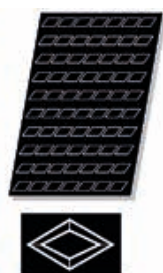
| art.     | mm.      |
|----------|----------|
| 47740-25 | 80x30x30 |



### Rectangular cakes

Pcs/pz 25 - ml. 110

| art.     | mm.      |
|----------|----------|
| 47740-24 | 89x46x25 |



### Rhombus

Pcs/pz 70 - ml. 9

| art.     | mm.      |
|----------|----------|
| 47740-36 | 60x35x10 |



### Round

Pcs/pz 11 - ml. 75

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-63 | 125   | 16 |







**Round brioche**

Pcs/pz 24 - ml. 65

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-56 | 79    | 15 |



**Savarin zaphire**

Pcs/pz 24 - ml. 80

| art.     | mm.      |
|----------|----------|
| 47740114 | 70x70x32 |



**Savarins**

Pcs/pz 35 - ml. 50

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-20 | 66    | 20 |



**Savarins**

Pcs/pz 24 - ml. 65

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-15 | 70    | 23 |



**Scoop out**

Pcs/pz 24 - ml. 90

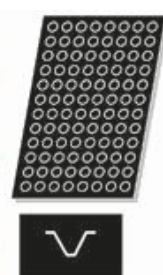
| art.     | mm.      |
|----------|----------|
| 47740145 | 85x61x30 |



**Shells**

Pcs/pz 24 - ml. 70

| art.     | mm.      |
|----------|----------|
| 47740-79 | 80x75x20 |



**Small cones**

Pcs/pz 96 - ml. 6

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-99 | 30    | 20 |



**Small cylinders**

Pcs/pz 48 - ml. 25

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-51 | 40    | 20 |



**Small financiers**

Pcs/pz 84 - ml. 10

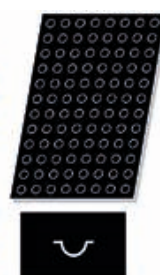
| art.     | mm.      |
|----------|----------|
| 47740-09 | 50x26x11 |



**Small fluted tartlet**

Pcs/pz 40 - ml. 11

| art.     | mm.      |
|----------|----------|
| 47740100 | 46x38x15 |



**Small half sphere**

Pcs/pz 96 - ml. 6

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-87 | 26    | 16 |



**Small half sphere**

Pcs/pz 70 - ml. 10

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-01 | 29    | 18 |

## PASTRY PASTICCERIA FLEXIPAN ORIGINE CM 60X40



### Small hearts

Pcs/pz 70 - ml. 15

art. mm.  
47740-115 41x38x16



### Small muffins

Pcs/pz 40 - ml. 45

art. Ø mm. h.  
47740-67 51 29



### Small oval savarins

Pcs/pz 60 - ml. 9

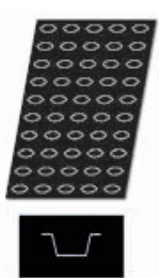
art. mm.  
47740-98 40x30x12



### Small oval tartlets

Pcs/pz 48 - ml. 10

art. mm.  
47740-31 66x27x11



### Small ovals

Pcs/pz 50 - ml. 20

art. mm.  
47740-11 51x31x20



### Small ovals flat bottom

Pcs/pz 64 - ml. 18

art. mm.  
47740-91 57x35x12



### Small pyramids

Pcs/pz 54 - ml. 15

art. mm.  
47740-12 35x35x23



### Small quenelles

Pcs/pz 72 - ml. 56

art. mm.  
47740-90 42x26x20



### Small quiches

Pcs/pz 54 - ml. 22

art. Ø mm. h.  
47740-33 40 20



### Small quiches

Pcs/pz 60 - ml. 13

art. Ø mm. h.  
47740-07 42 10



### Small quiches

Pcs/pz 48 - ml. 20

art. Ø mm. h.  
47740-08 48 15



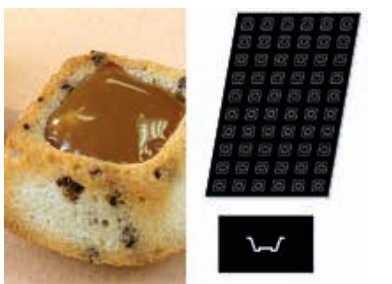
### Small quiches

Pcs/pz 40 - ml. 35

art. Ø mm. h.  
47740-84 58 20



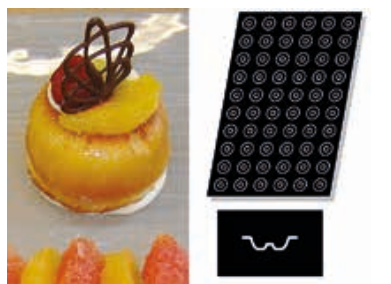




**Small Savarins**

Pcs/pz 60 - ml. 15

| art.     | mm.      |
|----------|----------|
| 47740107 | 37x37x17 |



**Small savarins**

Pcs/pz 60 - ml. 10

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-14 | 41    | 12 |



**Small squares**

Pcs/pz 60 - ml. 18

| art.     | mm.      |
|----------|----------|
| 47740116 | 37x37x17 |



**Small squares**

Pcs/pz 60 - ml. 20

| art.     | mm.      |
|----------|----------|
| 47740109 | 45x45x12 |



**Small upside-down half sphere**

Pcs/pz 45 - ml. 6

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-86 | 26    | 16 |



**Square Savarins**

Pcs/pz 35 - ml. 45

| art.     | mm.      |
|----------|----------|
| 47740108 | 56x56x24 |



**Square Savarins**

Pcs/pz 24 - ml. 100

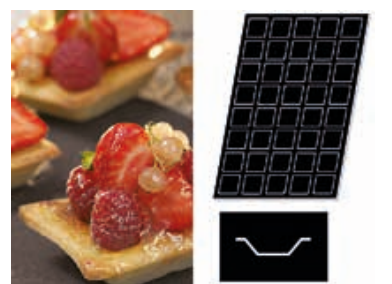
| art.     | mm.      |
|----------|----------|
| 47740-96 | 70x70x30 |



**Squares**

Pcs/pz 35 - ml. 60

| art.     | mm.      |
|----------|----------|
| 47740117 | 56x56x24 |



**Squares**

Pcs/pz 40 - ml. 40

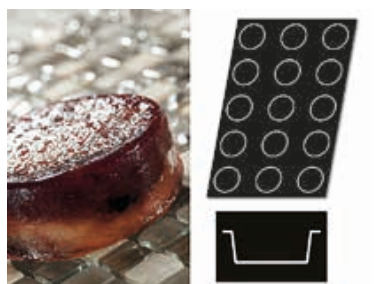
| art.     | mm.      |
|----------|----------|
| 47740110 | 60x60x15 |



**Stars**

Pcs/pz 24 - ml. 35

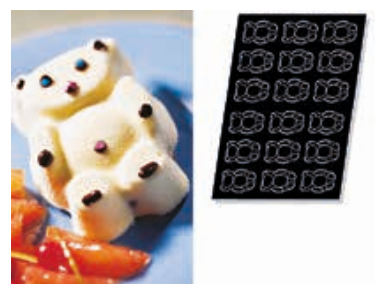
| art.     | mm.      |
|----------|----------|
| 47740-88 | 80x65x15 |



**Tarte tatin**

Pcs/pz 15 - ml. 135

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47740-73 | 82    | 30 |



**Teddy bear**

Pcs/pz 18 - ml. 80

| art.     | mm.      |
|----------|----------|
| 47740-53 | 90x55x20 |

# PASTRY PASTICCERIA FLEXIPAN ORIGINE CM 60X40



## Triangles

Pcs/pz 80 - ml. 7

art. mm.  
47740-35 48x41x10



## Various petits-fours

Pcs/pz 60

art. h. mm.  
47740134 22



## Zaphire

Pcs/pz 54 - ml. 17

art. mm.  
47740112 40x40x24



## Zaphire

Pcs/pz 24 - ml. 75

art. mm.  
47740113 70x70x35



## Calisson

Pcs/pz 20 - ml. 118

art. mm.  
47743-03 180x90x50



## Lemon

Pcs/pz 20 - ml. 73

art. mm.  
47743-05 85x65x34



## Donuts

Pcs/pz 8

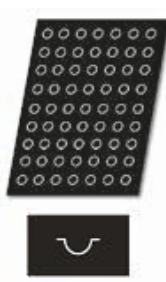
art. Ø mm. h.  
47743-13 88 30



## Triangles

Pcs/pz 24 - ml. 80

art. mm.  
47743-10 70x95x25



## Small half sphere

Mm 400x300

Pcs/pz 5 - ml. 63

art. Ø mm. h.  
47741-76 23 11



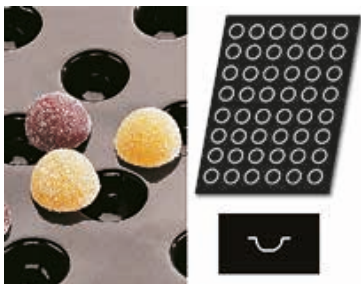
## Small hearts

Mm 400x300

Pcs/pz 30 - ml. 15

art. mm.  
47741-78 52x49x10





**Half sphere flat**

Mm 400x300

Pcs/pz 48 - ml. 10

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47741-77 | 30    | 13 |



**Twisted bars**

Mm 400x300

Pcs/pz 12

| art.     | mm.       |
|----------|-----------|
| 47741-07 | 100x45x25 |



**Stripped rectangle**

Mm 280x160

Pc/pz 1

| art.     | mm.        |
|----------|------------|
| 47741-11 | 240x120x50 |



**Stripped bars**

Mm 400x300

Pcs/pz 16

| art.     | mm.       |
|----------|-----------|
| 47741-13 | 100x30x15 |



**Candy**

Mm 400x300

Pcs/pz 12

| art.     | mm.      |
|----------|----------|
| 47741-15 | 65x50x36 |



**Fluted crowns**

Mm 400x300

Pcs/pz 8

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47741-20 | 80    | 26 |



# FLEXIPAN® INSPIRATION



PASTRY  
PASTICCERIA



The FLEXIPAN® INSPIRATION range is the high-performance solution for both straight-edged and complex shapes. A new source of INSPIRATION for creations of both traditional shapes and special designs. Product advantages: 100% silicone, baking at + 240 °C and freezing at – 40 °C, designed for automated pan release, ideal for semi-industrial and industrial production, superior pan durability, easy pan release, precise, detailed shapes.

La gamma FLEXIPAN® INSPIRATION è la soluzione ad alte prestazioni per prodotti con bordi dritti e per le forme complesse. Una nuova fonte di ISPIRAZIONE per le creazioni sia con forme tradizionali o di design speciali. Vantaggi del prodotto: 100% silicone, cottura a +240°C e congelamento a –40°C, progettati per il rilascio automatico dello stampo, ideale per la produzione semi industriale e industriale, durata superiore dello stampo, facile sfornatura, forme precise e dettagliate.





**Twist**

Mm 400x300

Pcs/pz 48

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47741-00 | 32    | 20 |



**Stars**

Mm 400x300

Pcs/pz 48

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47741-01 | 32    | 13 |



**Insert fingers**

Mm 400x300

Pcs/pz 18

| art.     | mm.    |
|----------|--------|
| 47741-02 | 120x11 |



**Sphere 3D**

Mm 400x300

Pcs/pz 8

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47741-05 | 65    | 50 |



**Waffels**

Mm 400x300

Pcs/pz 8 - ml. 100

| art.     | mm.       |
|----------|-----------|
| 47741-38 | 80x127x15 |



**Fingers**

Mm 400x300

Pcs/pz 24 - ml. 54

| art.     | mm.       |
|----------|-----------|
| 47741-37 | 129x28x15 |

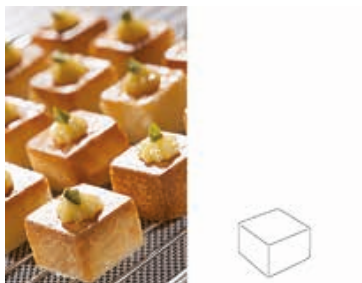


**Cylinder**

Mm 600x400

Pcs/pz 24 - ml. 148

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47744-30 | 70    | 40 |



**Cube**

Mm 600x400

Pcs/pz 96 - ml. 17

| art.     | mm.      |
|----------|----------|
| 47744-32 | 30x30x20 |



**Kougloff**

Mm 600x400

Pcs/pz 24 - ml. 150

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47744-31 | 80    | 54 |



**Diamond**

Mm 600x400

Pcs/pz 24 - ml. 100

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47744-34 | 79    | 40 |



**Insert ring**

Mm 600x400

Pcs/pz 24

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47743-15 | 61    | 9  |



**Ring 3D**

Mm 600x400

Pcs/pz 24

| art.     | Ø mm. | h. |
|----------|-------|----|
| 47743-16 | 76    | 25 |



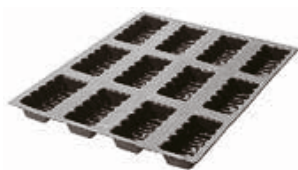
## PASTRY PASTICCERIA FLEXIPAN INSPIRATION



NEW

**Flower buds**  
Mm 400x300  
Pcs/pz 30

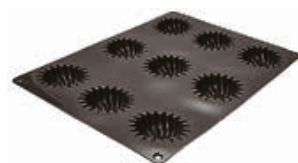
|          |          |
|----------|----------|
| art.     | mm.      |
| 47744-04 | 45x45x21 |



NEW

**Fluted rectangles**  
Mm 400x300  
Pcs/pz 12

|          |          |
|----------|----------|
| art.     | mm.      |
| 47744-05 | 65x54x22 |



NEW

**Saint-Honoré**  
Mm 400x300  
Pcs/pz 9

|          |       |    |
|----------|-------|----|
| art.     | Ø mm. | h. |
| 47744-06 | 81    | 30 |



NEW

**Cathedrals**  
Mm 400x300  
Pcs/pz 14

|          |           |
|----------|-----------|
| art.     | mm.       |
| 47744-07 | 103x34x48 |



**Half sphere**

|          |       |    |      |
|----------|-------|----|------|
| art.     | Ø mm. | h. | ml.  |
| 47744-81 | 180   | 90 | 1600 |



NEW

**Rond**

|          |       |    |
|----------|-------|----|
| art.     | Ø mm. | h. |
| 47744-02 | 220   | 45 |



**Flexiform desserts**

|          |            |     |
|----------|------------|-----|
| art.     | mm.        | ml. |
| 47744-58 | 253x253x45 | 222 |



**Flexiform desserts**

|          |            |     |
|----------|------------|-----|
| art.     | mm.        | ml. |
| 47744-59 | 600x400x50 | 980 |



**Silpat entremet**

|          |            |
|----------|------------|
| art.     | mm.        |
| 47744-48 | 280x480x13 |
| 47744-60 | 360x555x10 |
| 47744-62 | 360x555x20 |

**3D DESIGNS FOR DESSERTS - DISCS & MATS**



**3D disc Rosace**

| art.     | Ø mm. | h. mm. |
|----------|-------|--------|
| 47744-10 | 225   | 6      |



**3D disc Dots**

| art.     | Ø mm. | h. mm. |
|----------|-------|--------|
| 47744-01 | 216   | 8      |

**NEW**



**3D disc Flower crown**

| art.     | Ø mm. | h. mm. |
|----------|-------|--------|
| 47744-03 | 216   | 2      |

**NEW**



**3D mat Venetian Cane**

| art.     | mm.     |
|----------|---------|
| 47744-19 | 555x360 |



**3D mat Labyrinth**

| art.     | mm.     |
|----------|---------|
| 47744-21 | 600x400 |



**3D mat Bubbles**

| art.     | mm.     |
|----------|---------|
| 47744-36 | 600x400 |





## PASTRY PASTICCERIA MATS



**3D mat Mikado**

| art.     | mm.     |
|----------|---------|
| 47744-37 | 600x400 |



**3D mat Buche2**

| art.     | mm.     |
|----------|---------|
| 47744-70 | 275x185 |



**3D mat Buche1**

| art.     | mm.     |
|----------|---------|
| 47744-71 | 275x185 |



## SILPAT® – SILPAIN® – ROUL'PAT®

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

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



**SILPAT Silicone baking sheet**

| art.     | GN  | mm.     |
|----------|-----|---------|
| 47680-40 | -   | 400x300 |
| 47680-53 | 1/1 | 530x325 |
| 47680-60 | -   | 600x400 |



**SILPAIN Silicone baking sheet**

| art.     | GN  | mm.     |
|----------|-----|---------|
| 47685-53 | 1/1 | 530x325 |
| 47685-60 | -   | 600x400 |



**ROUL'PAT Silicone baking sheet**

| art.     | mm.     |
|----------|---------|
| 47688-60 | 600x400 |





**NEW**

**SILPAT Macarons**

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

| art.     | Ø mm. | No. | mm.     |
|----------|-------|-----|---------|
| 47683-01 | 35    | 28  | 400x300 |
| 47683-02 | 35    | 63  | 600x400 |
| 47683-03 | 50    | 28  | 600x400 |



**NEW**

**SILPAIN Éclair**

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

| art.     | No. | mm.     |
|----------|-----|---------|
| 47685-61 | 18  | 600x400 |

**FLEXIPAN® AIR**



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

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



**Paris-Brest**

Mm 600x400  
Pcs/pz 24 - ml. 50

| art.     | Ø mm. | h. |
|----------|-------|----|
| 41760-27 | 80    | 15 |



**Oval choux**

Mm 600x400  
Pcs/pz 25 - ml. 56

| art.     | mm.      |
|----------|----------|
| 41760-26 | 90x60x15 |



**Baby choux**

Mm 600x400  
Pcs/pz 59 - ml. 4

| art.     | Ø mm. | h. |
|----------|-------|----|
| 41760-22 | 30    | 5  |

**PASTRY PASTICCERIA**  
**SILICONE MOLDS STAMPI SILICONE**



**Big choux**

Mm 600x400

Pcs/pz 28 - ml. 48

| art.     | Ø mm. | h. |
|----------|-------|----|
| 41759-01 | 67    | 15 |



**Eclairs - Right handed / Per ambidestri**

Mm 600x400

Pcs/pz 18 - ml. 15

| art.     | mm.      |
|----------|----------|
| 41760-20 | 125x25x5 |



**Eclairs - Left handed / Per mancini**

Mm 600x400

Pcs/pz 18 - ml. 15

| art.     | mm.      |
|----------|----------|
| 41760-21 | 125x25x5 |



**Round shapes / Forme rotonde**

Mm 600x400

Pcs/pz 28 - ml. 48

| art.     | Ø mm. | h. |
|----------|-------|----|
| 41759-01 | 67    | 15 |



**Round shapes / Forme rotonde**

Mm 600x400

Pcs/pz 15 - ml. 140

| art.     | Ø mm. | h. |
|----------|-------|----|
| 41759-05 | 102   | 20 |



**Round shapes / Forme rotonde**

Mm 600x400

Pcs/pz 11 - ml. 175

| art.     | Ø mm. | h. |
|----------|-------|----|
| 41759-09 | 125   | 16 |

