

PASTRY PASTICCERIA

EQUIPMENT
ATTREZZATURE



PASTRY PASTICCERIA
STAINLESS STEEL CUTTERS TAGLIAPASTA INOX



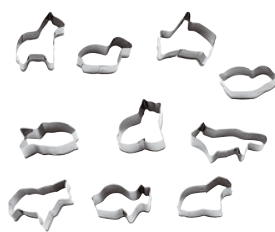
Alphabet pcs 26
Alfabeto pz 26

art.	Ø cm.	h. cm.
47301-12	12	2



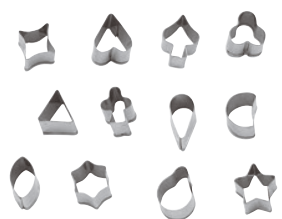
Numbers pcs 10
Numeri pz 10

art.	Ø cm.	h. cm.
47302-10	10	2



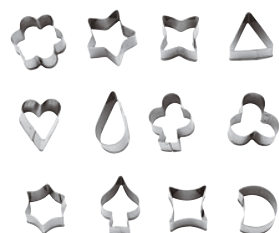
Animals pcs 10
Animali pz 10

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



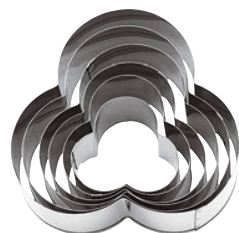
Shapes pcs 12
Sagome pz 12

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



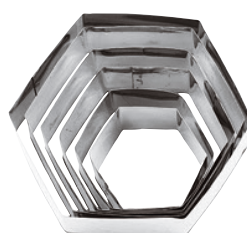
Star pcs 6
Stella pz 6

art.	Ø cm.	h. cm.
47310-10	10	3



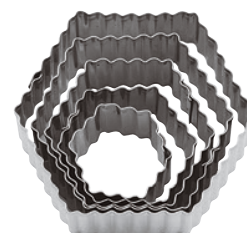
Halfmoon pcs 6
Mezzaluna pz 6

art.	Ø cm.	h. cm.
47312-10	10	3



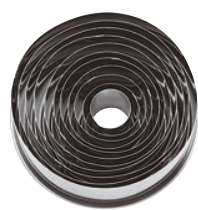
Hexagon pcs 6
Esagono pz 6

art.	Ø cm.	h. cm.
47314-10	10	3



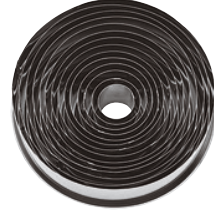
Hexagon, fluted pcs 5
Esagono festonato pz 5

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

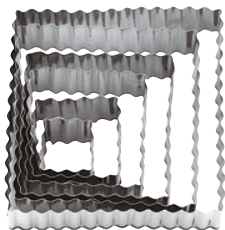
art.	Ø cm.	h. cm.
47322-12	12,5	3,5



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



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

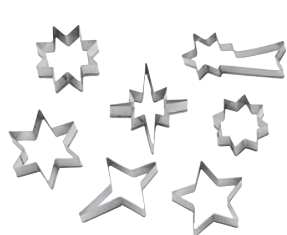
art.	Ø cm.	h. cm.
47333-15	15	2



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	20	3,5



Shapes pcs 42

Sagome pz 42

art.	Ø cm.	h. 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



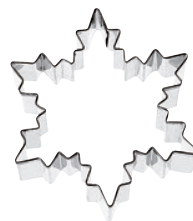
Comet
Stella cometa
art. cm.
47412-08 8x4x3



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



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





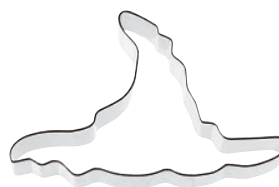
Crescent
Mezzaluna

art. cm.
47377-01 6,2x8x3



Witch
Strega

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



Witch hat
Cappello strega

art. cm.
47377-05 8,5x13x3



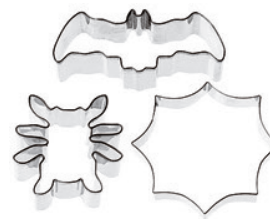
Witch on broom
Strega su scopa

art. cm.
47377-06 11,6x12x3



Skull
Teschio

art. cm.
47377-07 8x8x3



Halloween, set of 3 pcs.
Halloween set 3 pz

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

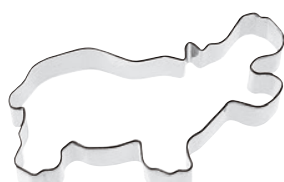


ANIMALS & VARIOUS ANIMALI & VARI



Honey bee
Ape

art. cm.
47382-06 11,6x8x3



Hippo
Ippopotamo

art. cm.
47404-04 11x7x3



Butterfly
Farfalla

art. cm.
47371-08 8x7x3



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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



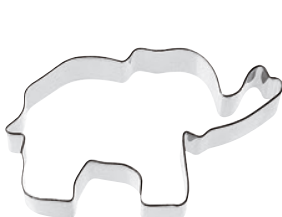
Teddy bear
Orsetto
 art. cm.
 47375-08 8x8x3



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

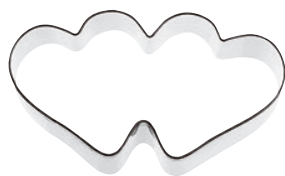




Heart

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

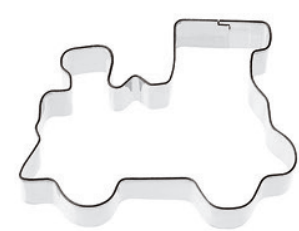
art. cm.
47378-02 7,5x7,5x3



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

Tagliapasta stelle

Zimtstern-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



CUTTERS
TAGLIAPASTA



Round fluted cutter, set 6 pcs

Tagliapasta rotondo festonato, set 6 pz

Ausstecher, rund, gewellt, 6 Stk

Découpoir rond cannelé, 6 pcs

Cortapasta redondo acanalado, 6 pz

art.	Ø cm.	h. cm.
12944-13	3>12	3,5



Oval fluted cutter, set 6 pcs

Tagliapasta ovale festonato, set 6 pz

Ausstecher, oval, gewellt, 6 Stk

Découpoir ovale cannelé, 6 pcs

Cortapasta ovalado acanalado, 6 pz

art.	Ø cm.	h. cm.
12947-13	5,5>13	3,5



Round cutter

Tagliapasta rotondo

Ausstecher, rund

Découpoir rond

Cortapasta redondo

art.	Ø cm.	h. cm.
12943-03	3	3,5
12943-05	5	3,5
12943-10	10	3,5
12943-12	12	3,5



Round fluted cutter

Tagliapasta rotondo festonato

Ausstecher, rund, gewellt

Découpoir rond cannelé

Cortapasta redondo acanalado

art.	Ø cm.	h. cm.
12944-03	3	3,5
12944-05	5	3,5
12944-07	7	3,5
12944-10	10	3,5



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.

PASTRY PASTICCERIA CUTTERS TAGLIAPASTA



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.



SS

Set of 9 cutters

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

art. h. cm.

47837-09 0,5



PA

Almond past knife

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

art. l. cm.

47630-28 16,5



PP

Marzipan set, 15 pcs

Set 15 pezzi per marzapane
Marzipan-Satz, 15 Stk.
Set 15 outils à pâte d'amandes
Set de 15 herramientas para decorar galletas

art.

47631-12



PP

Marzipan set, 8 pcs

Set 8 pezzi per marzapane
Marzipan-Satz, 8 Stk.
Set 8 outils à pâte d'amandes
Set de 8 herramientas para decorar galletas

art.

47631-08



SS

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 19-23



STAINLESS STEEL NOZZLES
BOCCHETTE INOX



Set 12 pcs, one piece nozzles

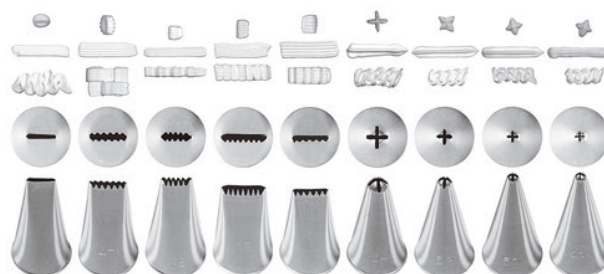
Set 12 bocchette unipezzo

Tüllen Set 12 Stk. aus einem Stück gezogen

Set 12 pcs douilles monobloc

Surtido 12 boquillas monobloc

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



Set 9 pcs, one piece nozzles

Set 9 bocchette unipezzo

Tüllen Set 9 Stk. aus einem Stück gezogen

Set 9 pcs douilles monobloc

Surtido 9 boquillas monobloc

art.	base ø mm.
47357-24	18



Set 7 pcs, one piece nozzles

Set 7 bocchette unipezzo

Tüllen Set 7 Stk. aus einem Stück gezogen

Set 7 pcs douilles monobloc

Surtido 7 boquillas monobloc

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



Set 8 pcs, one piece nozzles

Set 8 bocchette unipezzo

Tüllen Set 8 Stk. aus einem Stück gezogen

Set 8 pcs douilles monobloc

Surtido 8 boquillas monobloc

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

PASTRY PASTICCERIA
STAINLESS STEEL NOZZLES BOCCHETTE INOX



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

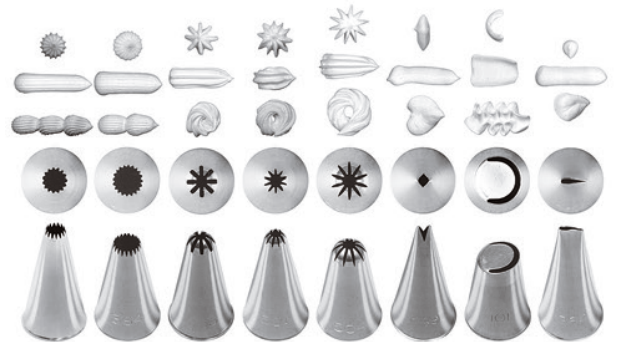
Tüllen Set 8 Stk. aus einem Stück gezogen

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





Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

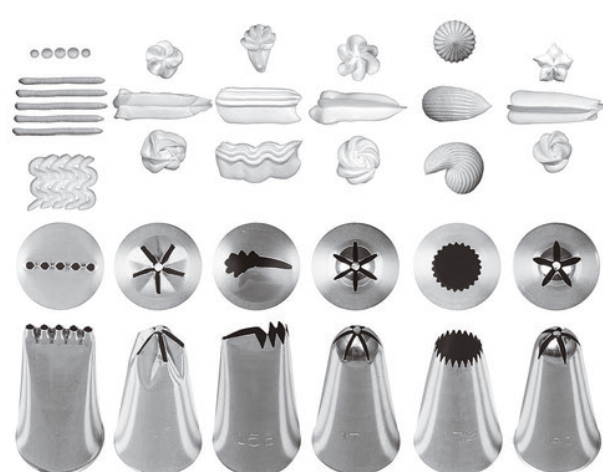
Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art. base ø mm.

47357-08 25



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

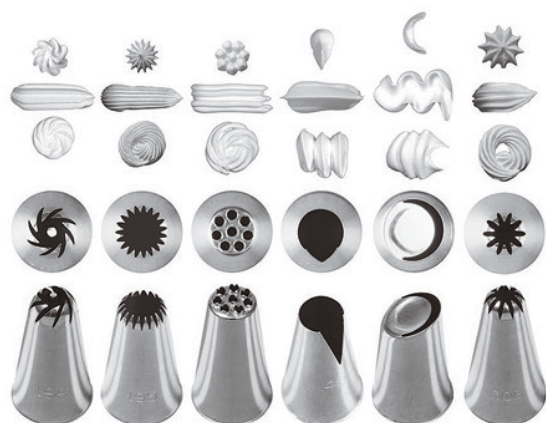
Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art. base ø mm.

47357-09 25



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art. base ø mm.

47357-10 25



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art. base ø mm.

47357-11 25



Set 4 pcs, one piece nozzles

Set 4 bocchette unipezzo

Tüllen Set 4 Stk. aus einem Stück gezogen

Set 4 pcs douilles monobloc

Surtido 4 boquillas monobloc

art. base ø mm.

47357-02 2x 31 - 2x 36



Set 7 pcs, one piece nozzles

Set 7 bocchette unipezzo

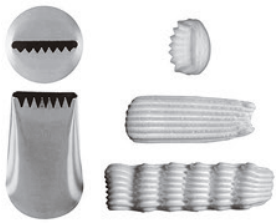
Tüllen Set 7 Stk. aus einem Stück gezogen

Set 7 pcs douilles monobloc

Surtido 7 boquillas monobloc

art. base ø mm.

47357-03 31



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

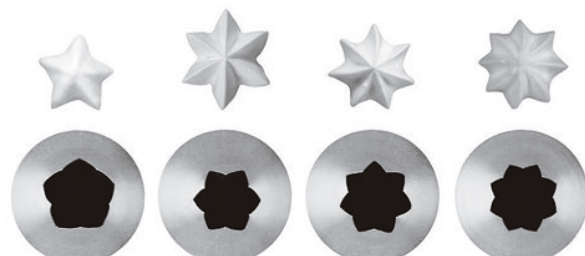
Set 6 bocchette unipezzo

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





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 choux

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



Set of 38 nozzles

Set 38 bocchette

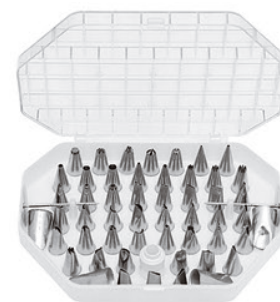
Tüllen Set, 38 Stk

Set 38 douilles

Juego 38 boquillas

art.

47219-38



Set of 55 nozzles

Set 55 bocchette

Tüllen Set, 55 Stk

Set 55 douilles

Juego 55 boquillas

art.

47219-55

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

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

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

PASTRY PASTICCERIA STAINLESS STEEL NOZZLES BOCCHETTE INOX



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



Decorating set 8 pcs

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

art.
47120-01

6 small tubes, 1 standard coupler, 1 bag cm. 35
6 bocchette piccole, 1 adattatore standard,
1 sacchetto 35 cm.



Decorating set 8 pcs

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

art.
47120-02

6 medium tubes, 1 medium coupler, 1 bag cm. 40. – 6 bocchette medie, 1 adattatore medio, 1 sacchetto 40 cm.



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

With reinforced tip, seam and hanger. Cotton with multi-layer water-proof plastic coating.



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

Con punta rinforzata, orlo e gancio. Cotone con rivestimento a strati in plastica impermeabile.



Icing bag

Sacchetto per decorare
Spritzbeutel
Sac à dresser
Mangas para decorar

art.	h. cm.	U. Pack
47119-30	30	6
47119-35	35	6
47119-40	40	6
47119-45	45	6
47119-50	50	6
47119-60	60	6

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





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



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



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	55	100
47111-55	80	65	100



PE

Disposable icing bag

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

art.	my	h. cm.	pcs/pz
47114-40	100	40	80
47114-55	100	55	80



BPA FREE

PP

Bag clip

Clip chiudi sacco
Verschluss-Clip
Clip ferme sachet
Pinza cierra bolsas

art.	cm.	pcs/pz
42908-24	21	1

Freezer, dishwasher and microwave safe. Safe to use with food. – Idonei ad uso in freezer, lavastoviglie e microonde. Per alimenti.



SS

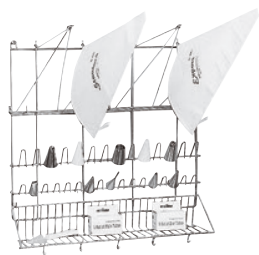
Cookie press and icing set 20 pcs

Siringa per pasticceria, set 20 pezzi
Gebäckspritze-Satz, 20 Stk.
Seringue à biscuits, jeu 20 pcs
Juego pistola repostería, juego 20 pcs.

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

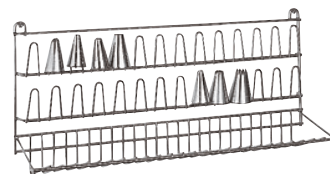
art.	dim. cm.
47113-03	50x42x50



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

art.	Ø cm.	h. cm.
47101-30	30	10



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

art.	dim. cm.
47101-40	30x40x10



MF

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

art.	Ø cm.	h. cm.
47103-32	32	10



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



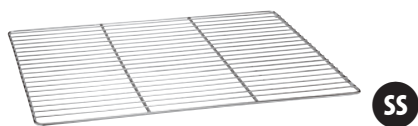
Doilies
Pizzi sottotorta
Tortenspitzen, Rosendekor
Dentelles décor rose
Blondas

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

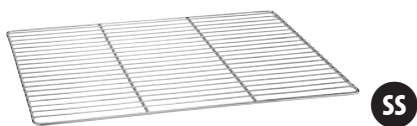
art.	dim. cm.	pcs/pz
47686-26	16-27	100
47686-30	19-30	100
47686-33	20-32	100
47686-36	32-36	100
47686-42	25-42	100



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.



Draining rack
Griglia di colaggio
Überziehgitter
Grille à glacer
Rejilla

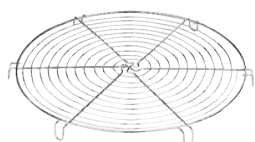
art.	dim. cm.
44430-61	60x40

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



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

* Open edges. – Angoli aperti.



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, non stick coated
Teglia antiaderente
Blech mit Antihaftbeschichtung
Plaque avec revêtement anti-adhésif
Placa antiadherente

art.	GN	dim. cm.
41743-32	1/1	32,5x53x1
41743-53	2/1	53x65x1
41743-60	-	60x40x1



Baking tray perforated, non stick coated
Teglia forata, antiaderente
Blech, gelocht mit Antihaftbeschichtung
Plaque perforée, revêtement anti-adhésif
Placa perforada, antiadherente

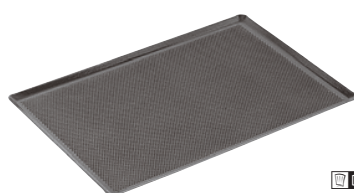
art.	GN	dim. cm.
41753-30*	-	30x40x1
41753-32	1/1	32,5x53x1
41753-53	2/1	53x65x1
41753-60	-	60x40x1

* Open edges. – Angoli aperti.



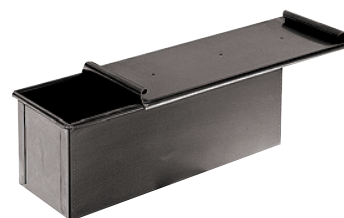
Baking tray, aluminum, silicone coated
Teglia, alluminio siliconato
Alu-Backblech, Silikonbeschichtet
Plaque alu, revêtement silicone
Placa aluminio siliconada

art.	GN	dim. cm.
41743D32	1/1	53x32,5
41743D53	-	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	-	53x65
41753D60	-	40x60



Bread mold, blue steel
Bacinella carré, ferro blu
Brotform, Blaublech
Pain de mie, tôle bleuie
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 aluminitée
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 fondant
Embudo colador

art.	Ø cm.	h. cm.	lt.
47800-22	22	21	2

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





SS

Cream dispenser

Dosa creme
Dosierer
Doseur à crème
Dosificador

art.	dim. cm.
47612-01	20x16x23



Cream injector, cast aluminum

Dosatrice per creme, alluminio pressofuso
Gebäkfüllmaschine
Entonnoir à crème
Dosificador de porciones

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

Funnel, cylinder, piston, injector, lever and thrust rib in s/s. Piston: ø 24 mm. Doses: 1-12 gr.

Imbuto, cilindro, pistone, iniettore, leva e nasello di spinta in acciaio inox. Pistone: ø 24 mm. Dosi: 1-12 gr.



Caramelising rod

Caramellizzatore
Caramelisier-Eisen
Fer à caraméliser
Quemador

art.	Ø cm.
47846-10	10,5



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



Electric caramelising rod

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

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



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
Aérogaphe, dual action
Equipo aerógrafo, doble acción

art.	Ø mm.	cap.
47844-02	0,3	7 cc



Airbrush stand

Supporto penna aerografa
Airbrush-Pistole Gestell
Support aérogaphe
Soporte aerógrafo

art.
47844-01



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.



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-sirop
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

Stendipasta
Teig-Glätter
Lisse-pâte

Espátula para alisar

art.	dim. cm.
47627-01	16x8



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

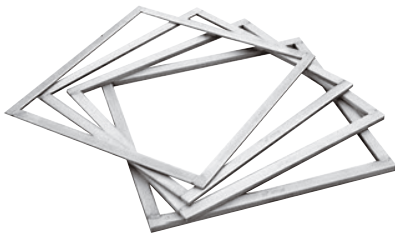
Ganache frame set

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

art.	dim. cm.
47693-00	39x45x13

Base, plastic spatula, 2 frames H 5 mm, 2 frames H 3 mm. Internal size 24x24 cm.

Base, spatola plastica, 2 telai H 5 mm, 2 telai H 3 mm. Misura interna 24x24 cm.



SS

Single frame

Telaio singolo
Rahmen
Cadre
Marco

art.	cm. ext.	cm. int.	h. mm.
47693-03	40x40	36x36	3
47693-05	40x40	36x36	5
47693-10	40x40	36x36	10
47693-15	40x40	36x36	15



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.



Guitar

Chitarra
Pralinenschneider
Guitare simple
Guitarra

art.	dim. cm.
47692-01	39x45x13

PST base, 3 s/s cutting frames of 22,5 - 30 - 45 mm. Including s/s plate, plastic spatula, 3 spare wires, 2 spanners. Cutting place 36x41 cm. – Base PST, 4 telai inox da 22,5 - 30 e 45 mm. Inclusi piatto inospatola plastica, 3 fili di ricambio, 2 chiavi. Piano di taglio 36x41 cm.



Double guitar

Chitarra doppia
Pralinenschneider, doppelt
Guitare double
Guitarra doble corte

art.	dim. cm.
47692-02	39x45x13

PST base, 4 s/s cutting frames of 22,5 - 30 - 45 mm. and fixed side cutting frame 30 mm. Including s/s plate, plastic spatula, 3 spare wires, 2 spanners. Cutting place 38x42 cm. – Base PST, 4 telai inox da 22,5 - 30 - 45 e laterale fisso da 30 mm. Inclusi piatto inox, spatola plastica, 3 fili di ricambio, 2 chiavi. Piano di taglio 38x42 cm.



PE

ABS

SS



SS

Expanding pastry cutter

Tagliapasta estensibile

Teigschneider

Rouleau extensible

Cortapastas extensible

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



SS

Expanding pastry cutter

Tagliapasta estensibile

Teigschneider

Rouleau extensible

Cortapastas extensible

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



SS

Expanding pastry cutter

Tagliapasta estensibile

Teigschneider

Rouleau extensible

Cortapastas extensible

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



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

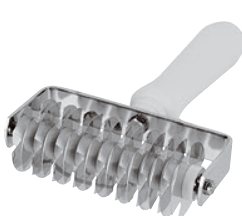
Rullo bucafoglia

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

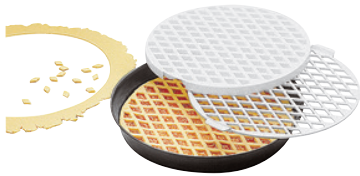
Taglia croissants

Dreieckschneidewalze

Coupe-croissants

Cortador para croissants

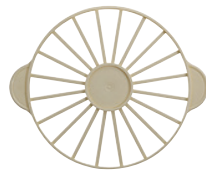
art.	dim. cm.
47027-11	18x20
47027-12	18x14
47027-13	11x15
47027-14	9,7x21
47027-15	18x20 2x
47027-16	18x20 3x



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	8,0	30
47037-40	7,5	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



PE

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

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





PE

Rolling dough cutter

Rullo tagliapasta
Rollholzer
Rouleau coupe-bandes
Rodillo cortador

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



NEW

Pastry brush non-stick coated bristles

Pennello setole antiaderenti
Pinself, antihafbeschichtete 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.



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

Pennello per alimenti
Kuchenpinsel
Pinceaux à pâtissier
Pincel de cocina

art.	Ø cm.	U. Pack
47644-15	1,5	6

Plastic handle and ferrule.
Manico e ghiera plastica.



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 decor
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



PP

Moisture bottle
Flacone per bagno
Sprühflasche
Bouteille à puncher
Frasco nebulizador

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



PP

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



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 – SILPAIN – ROUL'PAT



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

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



SILPAT Silicone baking sheet

Tappeto silicone
Silikonbackmatte
Tapis cuisson en silicone
Tapete de cocción silicona

art.	GN	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
Backkerne, Keramik
Noyaux de cuisson, céramique
Núcleos de cocción, cerámica

art.	Kg.
47011-01	1

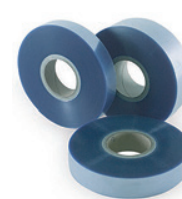


Acetate sheets

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

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.



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

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.





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
47534-09	7	11
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	7

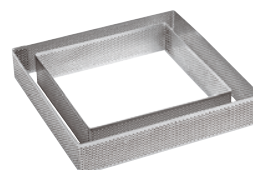
MICROPERFORATED CAKE RINGS
FASCE MICROFORATE

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.	Ø cm.	h. cm.
47526-05	30x30>57x56	5



SS

Extensible frame

Telaio regolabile
Backrahm, verstellbar
Bande à tarte réglable
Marco para tarta, ajustable

art.	Ø 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.	Ø cm.	h. cm.
47542-00	14,5>26,5	5

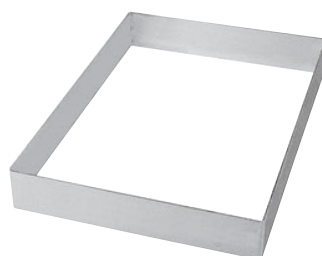


SS

Rectangle

Rettangolo
Rechteck
Rectangle
Rectangular

art.	dim. cm.
47527-55	55x35,5x4,5

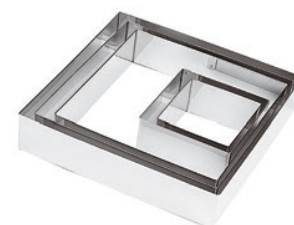


SS

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.
47538-20	20	4
47538-23	23	4
47538-26	26	4



SS

Rectangle

Rettangolo
Rechteck
Rectangle
Rectangular

art.	dim. cm.
47546-21	25x9x2
47546-22	30x9,1x2
47546-23	35x9,2x2



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
47535-15	15x15	10
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
47536-16	16	8
47536-18	18	9
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





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



Gugelhupf, aluminum

Stampo americano, alluminio
Gugelhupfform, Aluminium
Moule à gugelhupf, alu
Molde gugelhupf, 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
Timbalform, 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=COPERTCHIO 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. Provisto 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.
44975-35	41x41x7,5	35,2x35,2x4,5
44975-50	57x57x9,5	51x51x6,3



Extender

Estensore
Aufsatz
Réhausse
Extensión

art.	cm. ext.	cm. int.
44975H35	41x41x7,5	35,2x35,2x7,5
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.



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

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

Gugelhupfform

Moule à gugelhupf

Molde gugelhupf

art.	Ø cm.	h. cm.
47705-22	22	10



Loaf pan

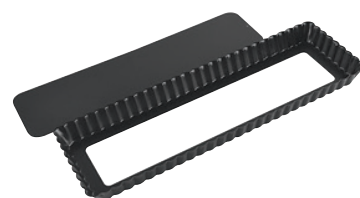
Tortiera rettangolare

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

Margheriten-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

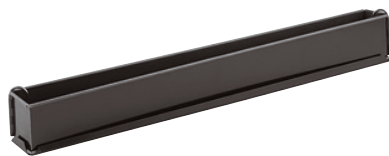


PASTRY PASTICCERIA NON STICK CAKE MOLDS TORTIERE ANTIADERENTI



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.
47752-09	9x6x3,4
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 estrellita

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



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

art.	Ø mm.	h. cm.	U. Pack
47760-12	12	2	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 mm.	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, festonata
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
Brioches-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 tartellette 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.	Ø cm.	U. Pack
47723-05	5	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
Madeleine-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 tartelettes
Molde pasteles

art.	Ø cm.	dim. cm.
47748-35	6,5	35,5x27x2,5



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

Stampo ciambella apribile
Savarinspringform
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 mold with 6 bottoms

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

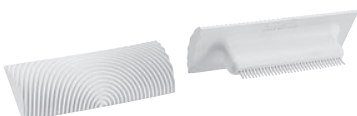
art.	Ø cm.	h. cm.
47755-26	26	6



Springform mold

Stampo apribile
Springform
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



Rubber comb, wood effect

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

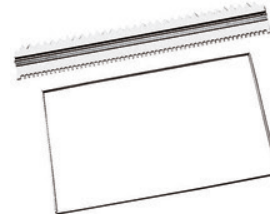
art.	cm.
47684-15	15



Log mold, plastic

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

art.	dim. cm.
47659-01	48x6,5x7
47659-02	48x6,5x7
47659-03	48x6,5x7
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.	gr.	pcs/pz
47651-01	Ø 44 h 25	20	96
47651-02	55x35x25	20	96
47651-03	46x46x25	20	96
47651-04	60x38x25	20	96
47651-05	58x39x25	20	96
47651-07	38x38x25	20	96



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

Ausstechform

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



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

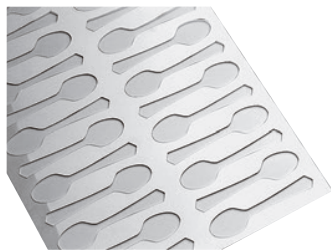
Ausstechform

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





Stencil cm. 31x51

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



Stencil cm. 31x51

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



Stencil cm. 31x51

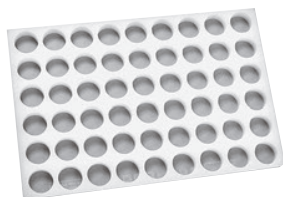
art.	dim. cm.	pcs/pz
47875-14	6,5x4	32

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



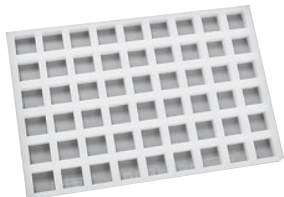
Practical, flexible and resistant silicone molds for sweet or salty creations (snaks, truffles, jellies, pralines). Perfect to make large quantities in short time. They withstand from -40° to +250°C. Can be used in the oven, refrigerator and blast chiller.

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.



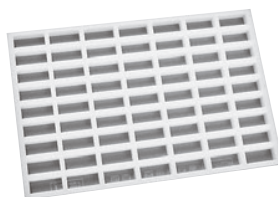
Chocoflex - psc/pz 54

art.	Ø mm.	h.
47783-01	26	14



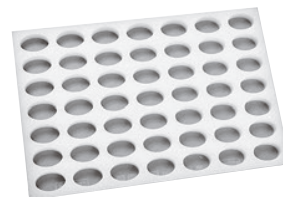
Chocoflex - psc/pz 54

art.	dim. mm.
47783-02	23x23x14



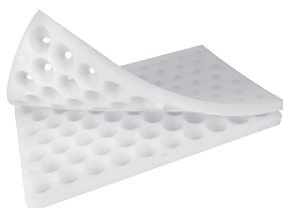
Chocoflex - psc/pz 63

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



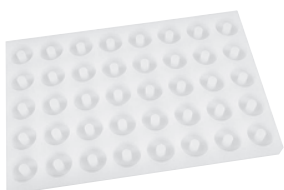
Chocoflex - psc/pz 49

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.



Chocolate/Ciocolato Praline

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



Chocolate/Ciocolato Praline

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



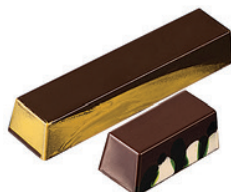
Chocolate/Ciocolato Praline

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



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



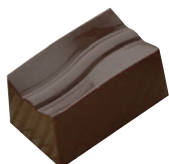
Chocolate/Ciocolato Praline

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



Chocolate/Ciocolato Praline

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



Chocolate/Ciocolato Praline

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



Chocolate/Ciocolato Praline

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



Chocolate/Ciocolato Praline

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



Chocolate/Ciocolato Praline

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



Chocolate/Ciocolato Praline

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



Chocolate/Ciocolato Praline

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



Chocolate/Ciocolato Praline

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



Chocolate/Ciocolato Praline

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



Chocolate/Ciocolato Bars

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



Chocolate/Ciocolato Bars

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



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

Stampi in polycarbonato 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.	gr.	pcs/pz
47862-70	64x26	2/3	16



Chocolate/Ciocolato Decoration

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



Chocolate/Ciocolato Decoration

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



Chocolate/Ciocolato Decoration

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



Chocolate/Ciocolato Decoration

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



Chocolate/Ciocolato Decoration

art.	dim. mm.	gr.	pcs/pz
47862-75	71x71	2/3	18



Chocolate/Ciocolato Decoration

art.	Ø mm.	gr.	pcs/pz
47862-76	51>73	2/3	18



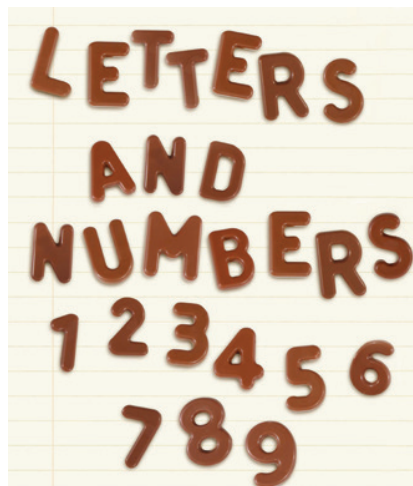
Chocolate/Ciocolato Decoration

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



Letters & Numbers

art. h. cm.
47860-86 3



Spheres/Sfere

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



Spheres/Sfere

art.	Ø mm.	gr.	pcs/pz
47860-77	50	15	8



Spheres/Sfere

art.	Ø mm.	gr.	pcs/pz
47860-78	100	90	2



PE

Chocolate bars, set 5 pcs

Tavolette cioccolato, set 5 pz
Schokoladentafel, 5 Stk
Tablettes chocolat, 5 pièces
Tabletas chocolate, 5 piezas

art.	dim. cm.	gr.
47870-17	15x7x1	100



PE

Chocolate bars, set 5 pcs

Tavolette cioccolato, set 5 pz
Schokoladentafel, 5-tlg
Tablettes chocolat, 5 pièces
Tabletas chocolate, 5 piezas

art.	dim. cm.	gr.
47870-18	15x7x1	100



PE

Chocolate bars, set 5 pcs

Tavolette cioccolato, set 5 pz
Schokoladentafel, 5-tlg
Tablettes chocolat, 5 pièces
Tabletas chocolate, 5 piezas

art.	dim. cm.	gr.
47870-19	15x7x1	100



PC

Spoon mold

Stampo cucchiaino
Löffelform
Moule à cuillère
Molde cuchara

art.	dim. mm.
47860-90	25x95





Egg mold kit

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

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

Thermoformed plastic. – Plastica termoformata.



Egg mold kit

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

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

Thermoformed plastic. – Plastica termoformata.



Egg mold kit

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

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

Thermoformed plastic. – Plastica termoformata.



Half egg mold, strong plastic (PETG)

Stampo 1/2 uovo, plastica rigida
Ostereierform 1/2
Moule à 1/2 oeuf
Molde para 1/2 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

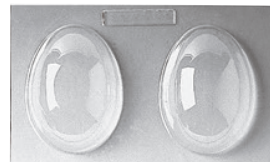


PC

Half egg mold

Stampo 1/2 uovo
Ostereierform 1/2
Moule à 1/2 oeuf
Molde para 1/2 huevo

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



PE

Egg mold

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



PE

Egg mold

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



PE

Egg mold

Stampo uovo
Ostereierform
Moule à oeuf
Molde para huevos

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



PE

Egg mold

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

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

PC



Easter/Pasqua

art.	h. mm.
47793-11	170



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.
47793-16	150



Easter/Pasqua

art.	h. mm.
47793-18	205



Easter/Pasqua

art.	h. mm.
47793-20	160



Easter/Pasqua

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



Easter/Pasqua

art.	h. mm.
47793-26	110



Christmas/Natale

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



Christmas/Natale

art.	h. mm.
47793-33	180



Christmas/Natale

art.	h. mm.
47793-40	168



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

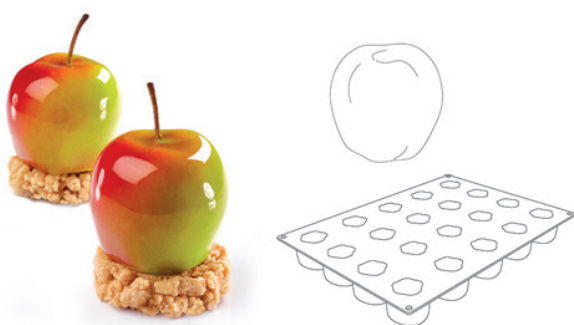
Silicone molds cm 40x30, to create original dessert and surprising monoportions.

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



Pear
Pera

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



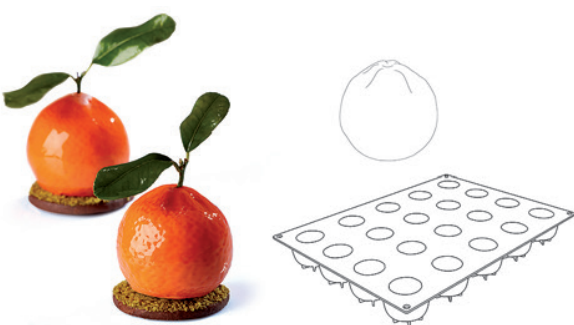
Apple
Mela

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



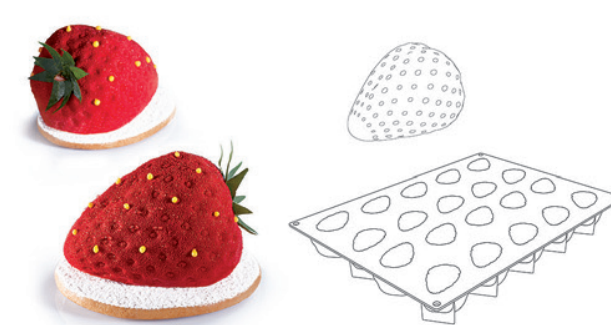
Peach/Cherry
Pesca/Ciliegia

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



Tangerine
Mandarino

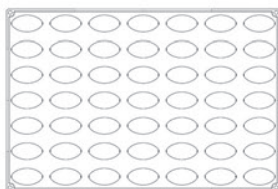
art.	Ø mm.	h.	ml.	pcs/pz
47745-09	57	50	90	20



Strawberry
Fragola

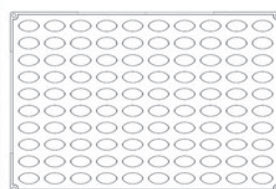
art.	dim. mm.	ml.	pcs/pz
47745-10	71x54x46	90	20

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



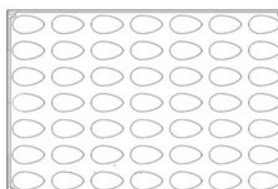
Quenelle 60x40

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



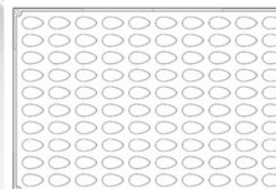
Mini quenelle 60x40

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



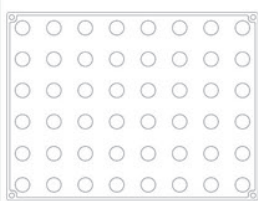
Quenelle 60x40

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



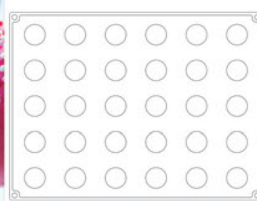
Mini quenelle 60x40

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



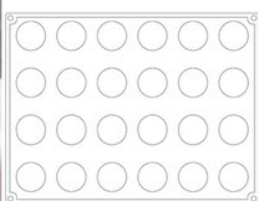
Sphere 40x30

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



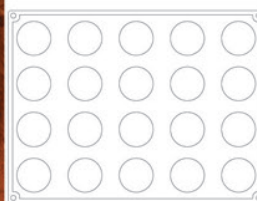
Sphere 40x30

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



100% PLATINUM SILICONE CAKE MOLDS, CM 17,5X30 - GN 1/3
STAMPI IN SILICONE PLATINICO 100%, CM 17,5X30 - GN 1/3



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

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



Big baba
Babà grande

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



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
Briolette cannellata

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



Fluted cake
Briolette cannellata

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



Cake
Cannelle

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



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

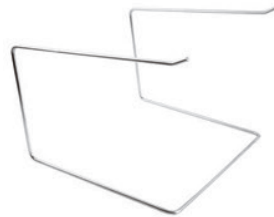
art.	dim. mm.	ml.
47773-24	240x105x65	1385
47773-28	280x105x65	1660



Rectangular cake pan

Tortiera rettangolare

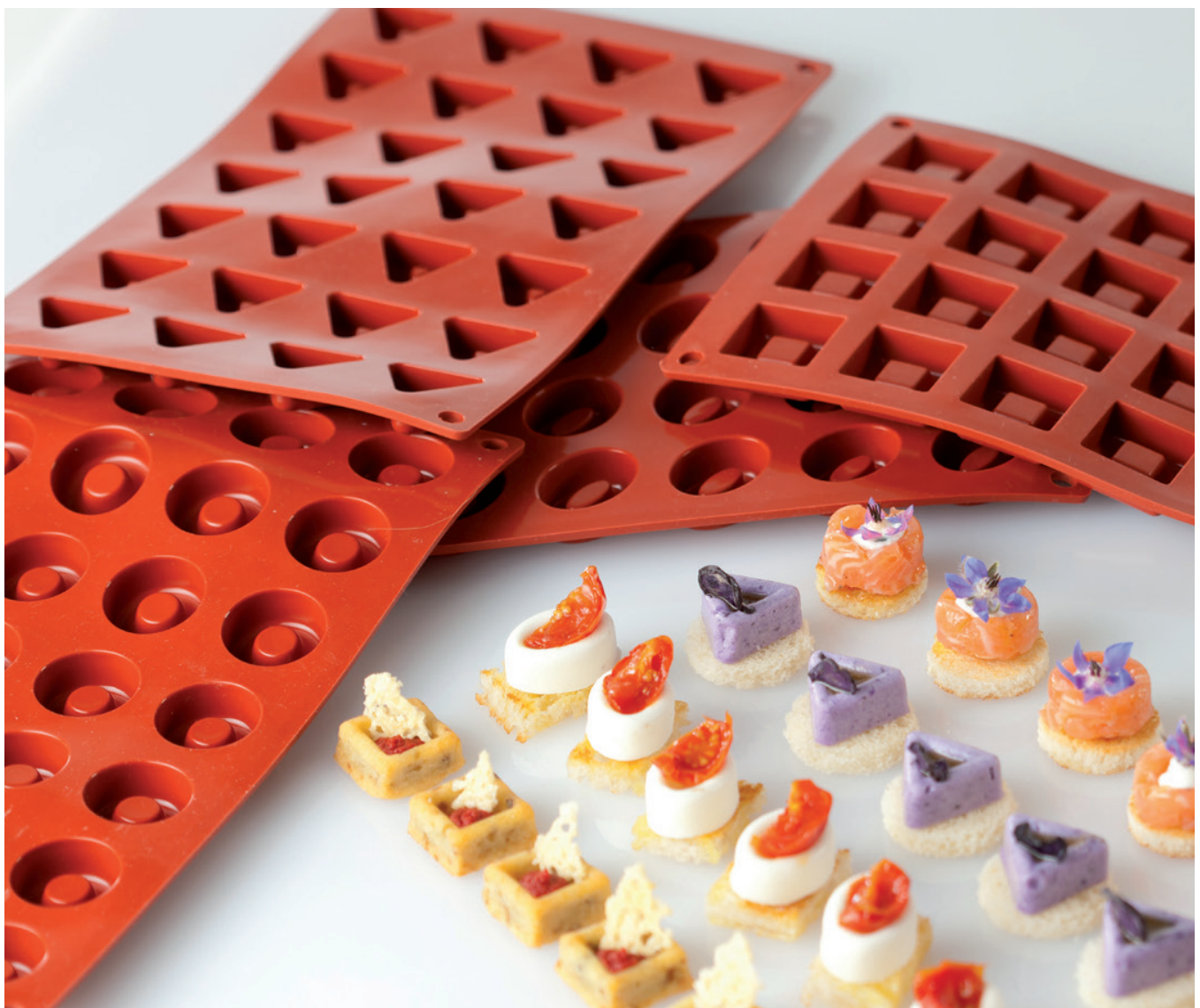
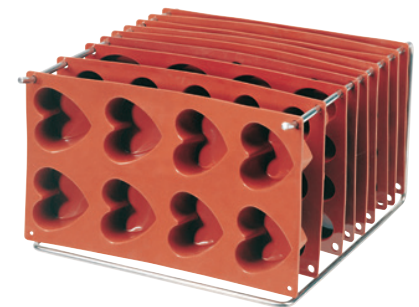
art.	dim. mm.	ml.
47769-28	280x240x40	2670



Drainer

Sgocciolatore

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



FLEXIPAN



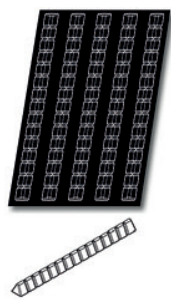
PASTRY
PASTICCERIA



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. 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 durata: da 3.000 a 5.000+ 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. Si pulisce facilmente con acqua.

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FLEXIPAN SILICONE 60X40 CM



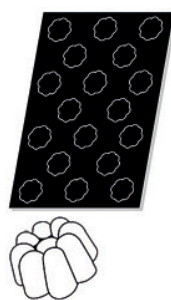
Annapurna

Pcs/pz 5 - ml. 370

art. mm.

47740137 495x40x33

With s/s frame. – Con supporto inox.

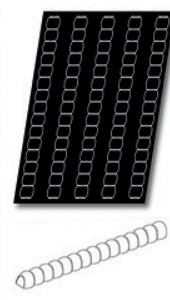


Bavarois

Pcs/pz 18 - ml. 100

art. Ø mm. h.

47740105 78 35



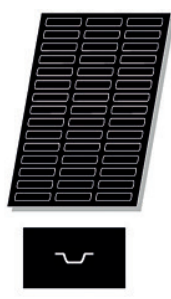
Caterpillar

Pcs/pz 5 - ml. 450

art. mm.

47740138 495x40x36

With s/s frame. – Con supporto inox.

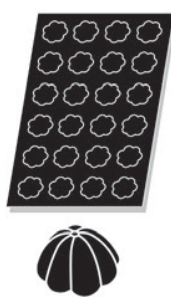


Champagne biscuits

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

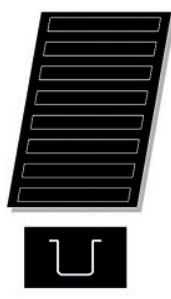


Chocolate bars

Pcs/pz 18 - ml. 100

art. mm.

47740128 78x58x40

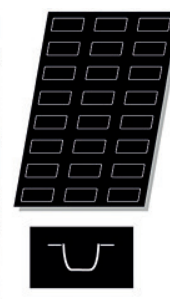


Christmas log

Pcs/pz 8 - ml. 450

art. mm.

47740-28 339x40x39

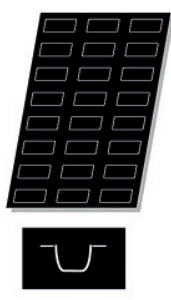


Christmas log

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.



Christmas tree

Pcs/pz 20 - ml. 100

art. mm.

47740119 90x85x30

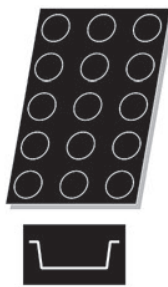




Cylinders

Pcs/pz 24 - ml. 65

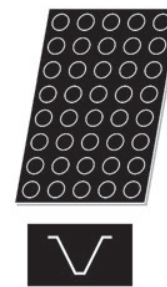
art.	Ø mm.	h.
47740-52	63/55	25
47740-06	63/55	35



Cylinders

Pcs/pz 15 - ml. 220

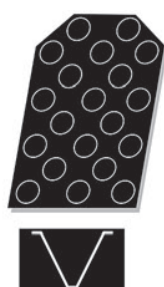
art.	Ø mm.	h.
47740-69	82	50
47740-70	91	35



Cone insert

Pcs/pz 40 - ml. 24

art.	Ø mm.	h.
47740102	50	40



Cones

Pcs/pz 20 - ml. 80

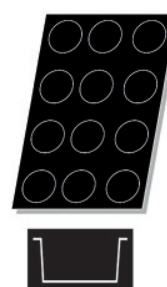
art.	Ø mm.	h.
47740103	70	60



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

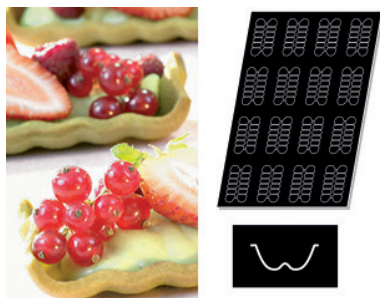


Fluted brioches

Pcs/pz 24 - ml. 60

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

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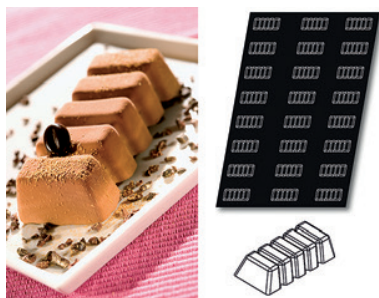


Fluted cakes

Pcs/pz 16 - ml. 105

art. mm.

47740-95 110x60x25



Fluted ingots

Pcs/pz 24 - ml. 90

art. mm.

47740127 106x46x25

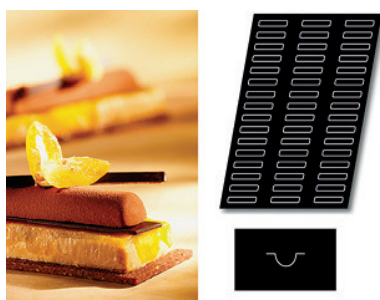


Fluted tartlets

Pcs/pz 24 - ml. 70

art. mm.

47740132 78x78x20

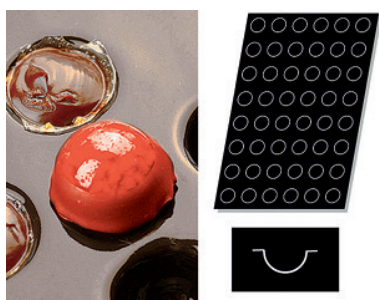


Half cylinder

Pcs/pz 48 - ml. 20

art. mm.

47740125 85x17x15



Half sphere

Pcs/pz 48 - ml. 20

art. Ø mm. h.

47740-02 42 21

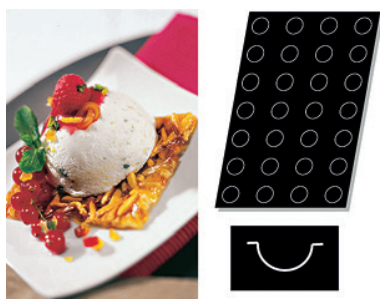


Half sphere

Pcs/pz 24 - ml. 125

art. Ø mm. h.

47740-38 80 40

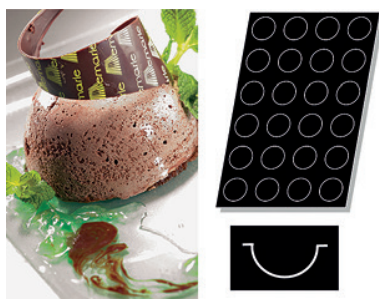


Half sphere

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

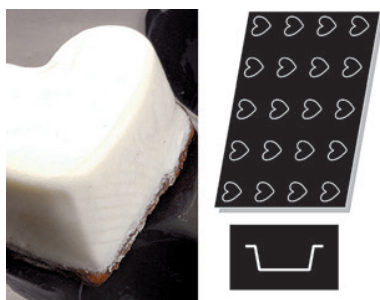


Hearts

Pcs/pz 81 - ml. 20

art. mm.

47740-89 75x65x35

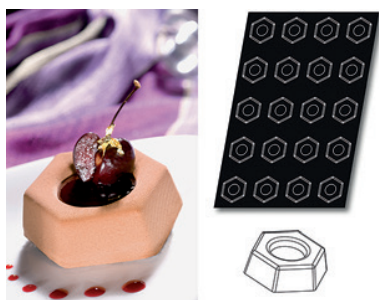


Hearts

Pcs/pz 20 - ml. 90

art. mm.

47740-41 66x62x35

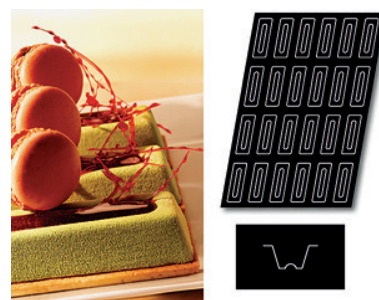


Hexagons

Pcs/pz 20 - ml. 90

art. Ø mm. h.

47740130 80 25



Hollow ingot

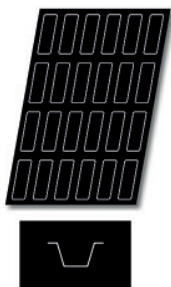
Pcs/pz 24 - ml. 70

art. mm.

47740123 100x40x25

47740124 120x40x25



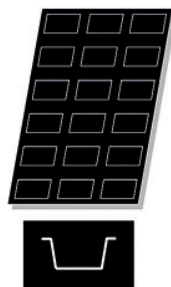


Ingot

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



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



Madeines

Pcs/pz 40 - ml. 35

art. mm.

47740-17 78x47x19

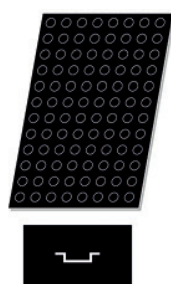


Medallions

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

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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 savorins

Pcs/pz 12 - ml. 230

art. mm.

47740-81 100x80x45



Oval savorins

Pcs/pz 30 - ml. 48

art. mm.

47740111 70x50x22



Oval savorins

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

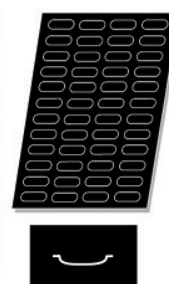


Ovals

Pcs/pz 20 - ml. 100

art. mm.

47740-48 85x60x30



Ovals

Pcs/pz 48 - ml. 15

art. mm.

47740-92 70x30x10



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Ovals

Pcs/pz 24 - ml. 80

art. mm.

47740-55 130x48x18

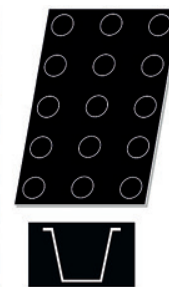


Pomponnettes

Pcs/pz 96 - ml. 14

art. Ø mm. h.

47740-04 36 17

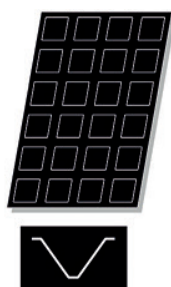


Puddings

Pcs/pz 15 - ml. 128

art. Ø mm. h.

47740104 65 55

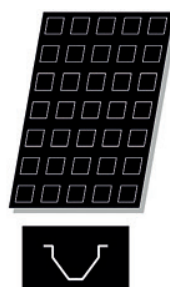


Pyramids

Pcs/pz 24 - ml. 90

art. mm.

47740-13 71x71x41

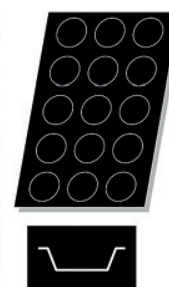


Pyramids flat bottom

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

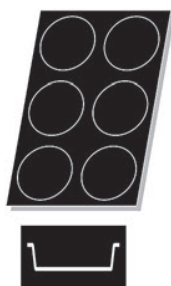


Quiches

Pcs/pz 15 - ml. 140

art. Ø mm. h.

47740-62 102 20



Quiches

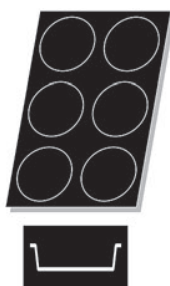
Pcs/pz 6 - ml. 200

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



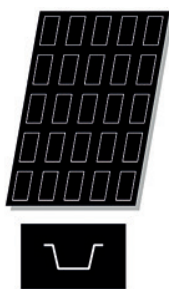
Rectangular cakes

Pcs/pz 24 - ml. 55

art. mm.

47740-25 80x30x30

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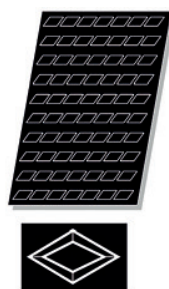


Rectangular cakes

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 brioches

Pcs/pz 24 - ml. 65

art. Ø mm. h.

47740-56 79 15

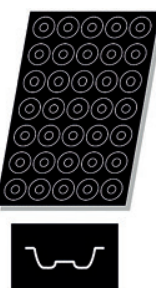


Savarin zaphire

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

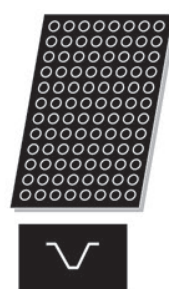


Shells

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

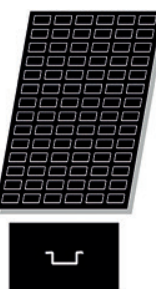


Small cylinders

Pcs/pz 48 - ml. 25

art. Ø mm. h.

47740-51 40 20



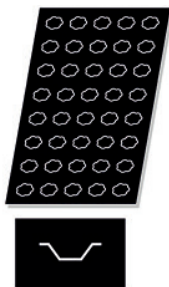
Small financiers

Pcs/pz 84 - ml. 10

art. mm.

47740-09 50x26x11

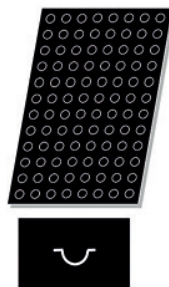




Small fluted tartlet

Pcs/pz 40 - ml. 11

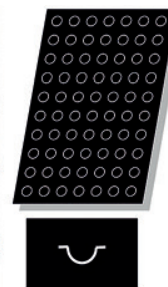
art.	mm.
47740100	46x38x15



Small half sphere

Pcs/pz 96 - ml. 6

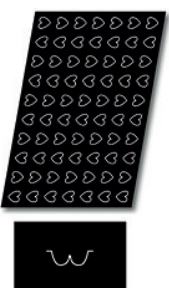
art.	Ø mm.	h.
47740-87	26	16



Small half sphere

Pcs/pz 70 - ml. 10

art.	Ø mm.	h.
47740-01	29	18



Small hearts

Pcs/pz 70 - ml. 15

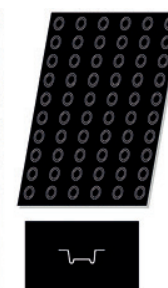
art.	mm.
47740115	41x38x16



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

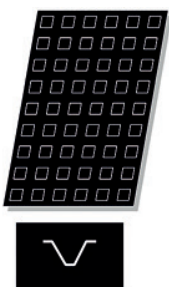
art.	mm.
47740-11	51x31x20



Small ovals flat bottom

Pcs/pz 64 - ml. 18

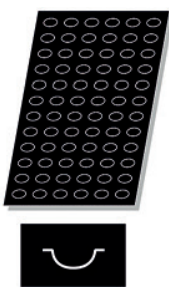
art.	mm.
47740-91	57x35x12



Small pyramids

Pcs/pz 54 - ml. 15

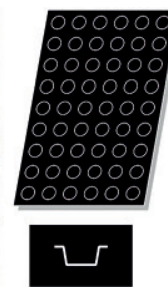
art.	mm.
47740-12	35x35x23



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

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Small quiches

Pcs/pz 60 - ml. 13

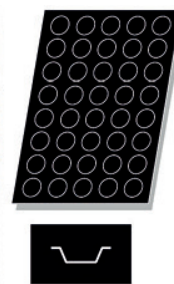
art.	Ø mm.	h.
47740-07	42	10



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

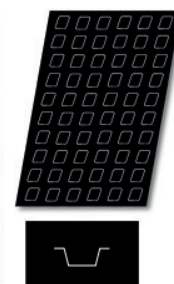
art.	mm.
47740107	7x37x17



Small savarins

Pcs/pz 60 - ml. 10

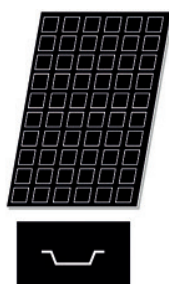
art.	Ø mm.	h.
47740-14	41	12



Small squares

Pcs/pz 60 - ml. 18

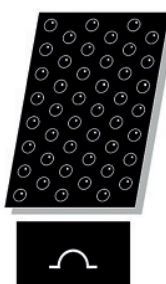
art.	mm.
47740116	37x37x17



Small squares

Pcs/pz 60 - ml. 20

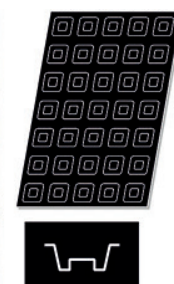
art.	mm.
47740109	45x45x12



Small upside-down half sphere

Pcs/pz 45 - ml. 6

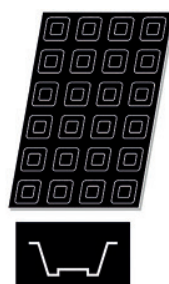
art.	Ø mm.	h.
47740-86	26	16



Square Savarins

Pcs/pz 35 - ml. 45

art.	mm.
47740108	56x56x24



Square Savarins

Pcs/pz 24 - ml. 100

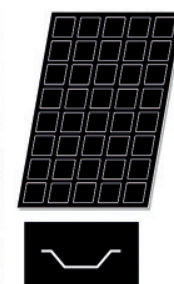
art.	mm.
47740-96	70x70x30



Squares

Pcs/pz 35 - ml. 60

art.	mm.
47740117	56x56x24



Squares

Pcs/pz 40 - ml. 40

art.	mm.
47740110	60x60x15



PASTRY PASTICCERIA



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



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



Triangles

Pcs/pz 24 - ml. 80

art. mm.

47743-10 70x95x25



Donuts

Pcs/pz 8

art. Ø mm. h.

47743-13 88 30



PASTRY PASTICCERIA
FLEXIPAN SILICONE 60X40 CM



Insert ring
Pcs/pz 24

art.	Ø mm.	h.
47743-15	61	9



Ring 3D
Pcs/pz 24

art.	Ø mm.	h.
47743-16	76	25



Pearls

Pcs/pz 15 - ml. 100

art.	Ø mm.	h.
47743-65	73	40

FLEXIPAN GN 1/1



Small half sphere
Pcs/pz 5 - ml. 63

art.	Ø mm.	h.
47741-76	23	11

FLEXIPAN CM 40X30

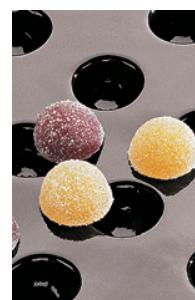


Small hearts

Pcs/pz 30 - ml. 15

art.	mm.
47741-78	52x49x10

FLEXIPAN CM 40X30



Half sphere flat

Pcs/pz 48 - ml. 10

art.	Ø mm.	h.
47741-77	30	13

FLEXIPAN CM 40X30



Twist

Pcs/pz 48

art.	Ø mm.	h.
47741-00	32	20

FLEXIPAN CM 40X30



Stars

Pcs/pz 48

art.	Ø mm.	h.
47741-01	32	13

FLEXIPAN CM 40X30



Insert fingers

Pcs/pz 18

art.	mm.
47741-02	120x11

FLEXIPAN CM 40X30



Sphere 3D
Pcs/pz 8

art.	Ø mm.	h.
47741-05	65	50

FLEXIPAN CM 40X30



Cylinder

Pcs/pz 24 - ml. 148

art.	Ø mm.	h.
47744-30	70	40

FLEXIPAT CM 60x40



Cube

Pcs/pz 96 - ml. 17

art.	mm.
47744-32	30x30x20

FLEXIPAT CM 60x40

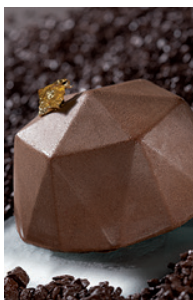


Kougloff

Pcs/pz 24 - ml. 150

art. Ø mm. h.
47744-31 80 54

FLEXIPAT CM 60x40



Diamond

Pcs/pz 24 - ml. 100

art. Ø mm. h.
47744-34 79 40

FLEXIPAT CM 60x40



Waffels

Pcs/pz 8 - ml. 100

art. mm.
47741-38 80x127x15

FLEXIPAT CM 40x30



Fingers

Pcs/pz 24 - ml. 54

art. mm.
47741-37 129x28x15

FLEXIPAT CM 40x30



Buche

ml. 140

art. mm.
47744-80 280x85x70



Half sphere

ml. 1600

art. Ø mm. h.
47744-81 180 90



Flexiform desserts

ml. 222

art. mm.
47744-58 253x253x45



Flexiform desserts

ml. 980

art. mm.
47744-59 600x400x50



Flexiform desserts

art. mm.
47744-48 480x280x13
47744-60 555x360x10
47744-62 555x360x20



Tapis Rosette

art. Ø mm.
47744-10 240



Tapis Venetian cane

art. mm.
47744-19 555x360



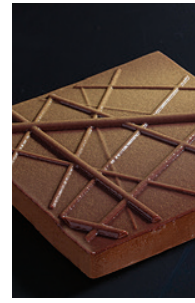
Tapis Labyrinth

art. mm.
47744-21 600x400



Tapis Bubbles

art. mm.
47744-36 600x400



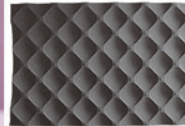
Tapis Mikado

art. mm.
47744-37 600x400



Tapis Snowflake

art. Ø mm.
47744-63 240



Tapis Buche2

art. mm.
47744-70 275x185



Tapis Buche1

art. mm.
47744-71 275x185



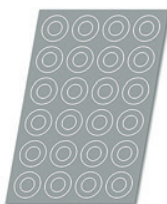
FLEXIPAN AIR CM 60X40

PUFFS - BIGNÈ - WINDBEUTEL - CHOUX - BOLLOS/BREADS - PANE - BROT - PAIN - PAN



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.

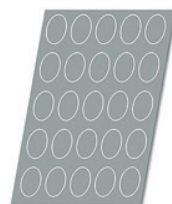
Stampi flessibili realizzati in silicone e tessuto in fibra di vetro e bicomponente, ideali per la panificazione e prodotti dolci da forno, in particolare per la pasta di bignè. Grazie alle impronte preformate, preparare prodotti uguali e regolari diventa facile. Non è più indispensabile spennellare 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 congelati.



Paris-Brest

Pcs/pz 24 - ml. 50

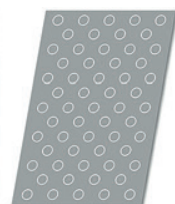
art. Ø mm. h.
41760-27 80 15



Oval choux

Pcs/pz 25 - ml. 56

art. mm.
41760-26 90x60x15



Baby choux

Pcs/pz 59 - ml. 4

art. Ø mm. h.
41760-22 30 5



Big choux

Pcs/pz 28 - ml. 48

art.	Ø mm.	h.
41759-01	67	15



Eclairs - Right handed. Per ambidestri

Pcs/pz 18 - ml. 15

art.	mm.
41760-20	125x25x5



Eclairs - Left handed. Per mancini.

Pcs/pz 18 - ml. 15

art.	mm.
41760-21	125x25x5



Round shapes/Rotondi

Pcs/pz 28 - ml. 48

art.	Ø mm.	h.
41759-01	67	15



Round shapes/Rotondi

Pcs/pz 15 - ml. 140

art.	Ø mm.	h.
41759-05	102	20



Round shapes/Rotondi

Pcs/pz 11 - ml. 175

art.	Ø mm.	h.
41759-09	125	16



Oval shapes/Ovali

Pcs/pz 24 - ml. 80

art.	mm.	h.
41760-02	95x40	30



Oval shapes/Ovali

Pcs/pz 18 - ml. 50

art.	mm.	h.
41760-05	155x41	25



Oval shapes/Ovali

Pcs/pz 12 - ml. 230

art.	mm.	h.
41760-06	169x64	30





Oval shapes/Ovali

Pcs/pz 8 - ml. 400

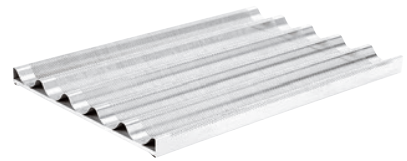
art.	mm.	h.
41760-08	259x64	30



Oval shapes/Ovali

Pcs/pz 6 - ml. 445

art.	mm.	h.
41760-09	299x60	30



French loaves perforated sheet, silicone coated

Teglia alluminio forato, siliconata

Pariserbrotblech, Silikon-beschichtet

Plaque perforée pain parisien, siliconée

Placa pan perforada, siliconada

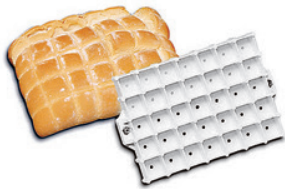
art. cm. pcs/pz

41758-53 53x32 4

41758-60 60x40 5

41758-65 65x43 6

41758-85 85x43 6



ABS

Bread mould

Stampo per pane

Brot-Ausstechforme

Découpoir à pain

Cortador para pan

art.	cm.
47041-01	14x10



ABS

Bread mould

Stampo per pane

Brot-Ausstechforme

Découpoir à pain

Cortador para pan

art.	cm.
47041-02	14x11



ABS

Bread mould

Stampo per pane

Brot-Ausstechforme

Découpoir à pain

Cortador para pan

art.	Ø cm.
47041-03	12,5



ABS

Bread mould

Stampo per pane

Brot-Ausstechforme

Découpoir à pain

Cortador para pan

art.	cm.
47041-04	16,5x8,5



ABS

Bread mould

Stampo per pane

Brot-Ausstechforme

Découpoir à pain

Cortador para pan

art.	Ø cm.
47041-05	12,5



ABS

Bread mould

Stampo per pane

Brot-Ausstechforme

Découpoir à pain

Cortador para pan

art.	Ø cm.
47041-06	8



ABS

Bread mould

Stampo per pane

Brot-Ausstechforme

Découpoir à pain

Cortador para pan

art.	Ø cm.
47041-07	8



ABS

Bread mould

Stampo per pane

Brot-Ausstechforme

Découpoir à pain

Cortador para pan

art.	Ø cm.
47041-08	8



ABS

Bread mould

Stampo per pane

Brot-Ausstechforme

Découpoir à pain

Cortador para pan

art.	Ø cm.
47041-15	8



BREADS PANE



ABS

Kaiser bread marker
Marcatore pane Kaiser
Kaiserbrot Stempel
Empreinte pain Kaiser
Molde pan Kaiser

art.	Ø cm.	l. cm.
47040-00	6	20



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

art.	l. cm.
42614-04	24,5
42614-05	32,0
42614-06	41,0
42614-07	46,0



SS

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

art.	l. cm.	pcs/pz
48290-10	12	10



PE

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

art.	cm.	lt.
44982-04	57x36x34	40
44982-06	66x45x35	60
44982-10	78x52x40	100



PP

Bread proofing basket
Cestino impasto
Gärkorb
Banneton
Molde para pan

art.	Ø cm.	h.	gr.	col.
47042-19	19	7,5	500	●
47042-22	22	9,3	1000	●
47042-25	25	9,0	1500	●



PP

Bread proofing basket
Cestino impasto
Gärkorb
Banneton
Molde para pan

art.	cm.	gr.	col.
47043-27	27x12x6,5	500	●
47043-35	35x13x7,2	1000	●
47043-42	42x14x7,5	1500	●

