

CIOCCOLATO CHOCOLATE

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

Polycarbonate chocolate moulds. Mould size 17,5x27,5 cm.



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



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



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



art.	ø mm.	h.	pcs
47860-35	30	19	28



art.	ø mm.	h.	pcs
47860-40	29	21	40



art.	ø mm.	h.	pcs
47860-68	28	25	40



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



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



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



art. 47860-48 ø mm. 28 h. 24 pcs 40



art. 47860-49 ø mm. 30 h. 22 pcs 28



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



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



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



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



art. 47860-84 ø mm. 26 h. 19 pcs 35



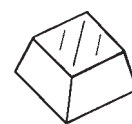
art. 47860-01 dim. mm. 53x20 h. 18 pcs 24



art. 47860-02 ø mm. 28 h. 20 pcs 35



art. 47860-03 dim. mm. 35x22 h. 17 pcs 32



art. 47860-04 dim. mm. 25x25 h. 14 pcs 40



art. 47860-05 dim. mm. 27x27 h. 19 pcs 28



art. 47860-06 dim. mm. 40x24 h. 18 pcs 32



art. 47860-07 dim. mm. 22x15 h. 8 pcs 78



art. 47860-08 dim. mm. 38x24 h. 16 pcs 32



art. 47860-09 pcs 24



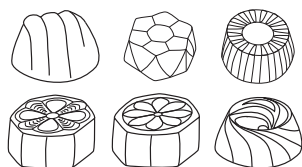
art. 47860-10 pcs 36



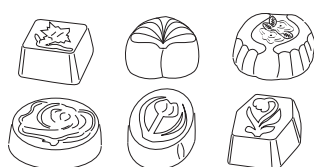
art. 47862-01 dim. mm. 30x22 h. 15 pcs 36



art. 47862-02 dim. mm. 37x30 h. 18 pcs 28



art. 47860-11 pcs 36



art. 47860-12 pcs 36



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



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



art. 47860-18 ø mm. 27 h. 17 pcs 24



art. 47860-21 ø mm. 29 h. 18 pcs 24



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



PASTICCERIA PASTRY UTENSILS



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

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



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



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



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



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



Stampo uovo, PC
Egg mould, polycarbonate
Ostereierform, Polykarbonat
Moule à oeuf, polycarbonate
Molde para huevos, PC

art.	dim. cm.	kg.
47870-05	18x26	0,5
47870-10	23,5x33	1,0
47870-15	25,5x37	1,5



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

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



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

art.	mm.	pcs
47865-66	80x60x25	4
47865-23	110x80x40	2
47865-44	220x160x85	1

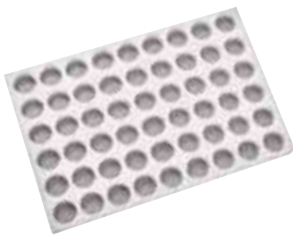
STAMPI IN SILICONE PER PRALINE - PRALINE'S SILICONE MOULDS



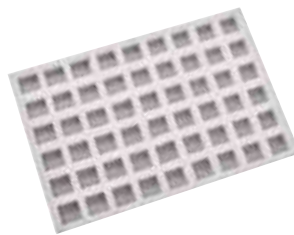
Pratici stampi in silicone flessibili e resistenti per creazioni dolci o salate (snack, tartufi, gelatine, praline). Ideali per realizzare grandi quantità in poco tempo. Resistono da -40° a +280°C. Utilizzabili in forno, frigorifero e abbattitore.



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



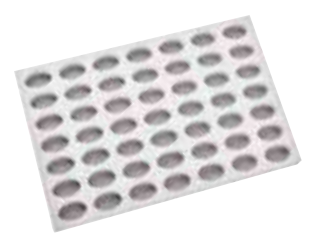
art.	ø mm.	h.	pcs
47783-01	26	14	54



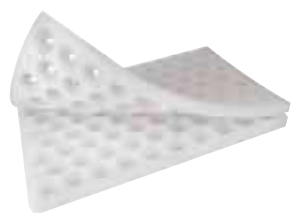
art.	dim. mm.	h.	pcs
47783-02	23x23	14	54



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



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



art.	ø mm.	h.	pcs
47783-11	26	14	54



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



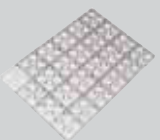
art.	dim. mm.	h.	pcs
47783-13	90x30	19	15



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



TEGLIE MONOPORZIONI - MONOPORTION TRAY MOULDS

							
		gr.20			gr.75		
	dim. cm.	Teglia Tray	Estrattore Estrattore	Tagliapasta Cutter	Teglia Tray	Estrattore Estrattore	Tagliapasta Cutter
	60x40	47651-01	47656-01	47655-01	47652-01	47658-01	47657-01
	60x40	47651-02	47656-02	47655-02	47652-02	47658-02	47657-02
	60x40	47651-03	47656-03	47655-03	47652-03	47658-03	47657-03
	60x40	47651-04	47656-04	47655-04	47652-04	47658-04	47657-04
	60x40	47651-05	47656-05	47655-05	47652-05	47658-05	47657-05
	60x40	47651-07	47656-07	47655-07	47652-07	47658-07	47657-07



Stampo cucchiaino, PC
Spoon mould, PC

art. dim. mm.
47860-90 25x95





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



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

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



Stencil
Stencil
Stencil
Stencil
Stencil

Stencil
Stencil
Stencil
Stencil
Stencil

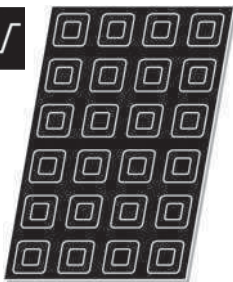
Stencil
Stencil
Stencil
Stencil
Stencil

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

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

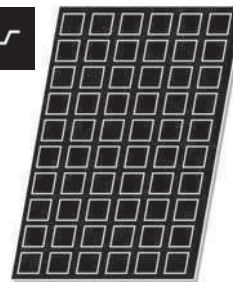
art.	dim. cm.	cm.	pz./pcs
47875-14	31x51	6,5x4	32





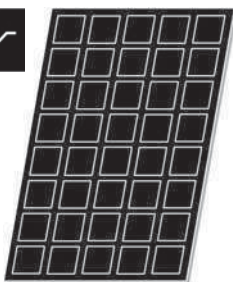
Savarin quadri - Square Savarins

art.	dim. cm.	mm.	h.	ml.	pcs
47740-96	60x40	70x70	30	100	24



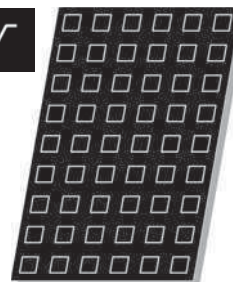
Mini quadri - Small squares

art.	dim. cm.	mm.	h.	ml.	pcs
47740109	60x40	45x45	12	20	60



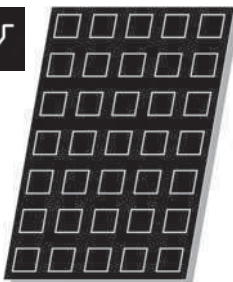
Quadri - Squares

art.	dim. cm.	mm.	h.	ml.	pcs
47740110	60x40	60x60	15	40	40



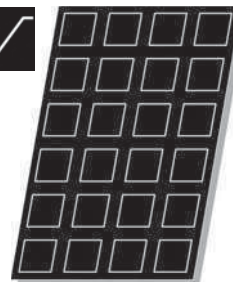
Mini piramidi - Small pyramids

art.	dim. cm.	mm.	h.	ml.	pcs
47740-12	60x40	35x35	23	15	54



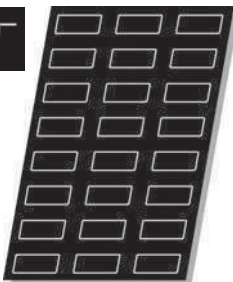
Piramidi fondo tronco - Pyramids flat bottom

art.	dim. cm.	mm.	h.	ml.	pcs
47740-39	60x40	50x50	35	50	35



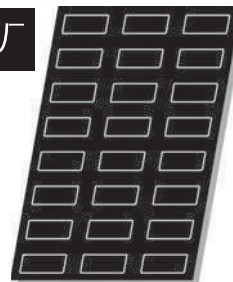
Piramidi - Pyramids

art.	dim. cm.	mm.	h.	ml.	pcs
47740-13	60x40	71x71	41	90	24



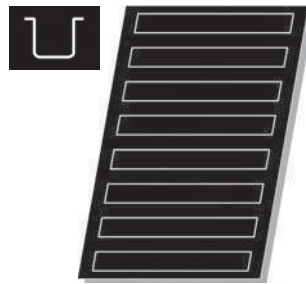
Mini tronchetto natalizio - Small Christmas log

art.	dim. cm.	mm.	h.	ml.	pcs
47740-26	60x40	95x40	30	80	24



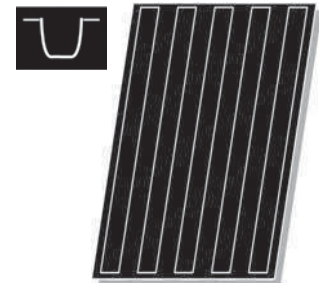
Mini tronchetto natalizio - Small Christmas log

art.	dim. cm.	mm.	h.	ml.	pcs
47740-27	60x40	122x42	32	115	24



Tronchetto natalizio - Christmas log

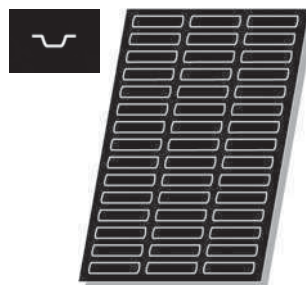
art.	dim. cm.	mm.	h.	ml.	pcs
47740-28	60x40	339x40	39	450	8



Inserto ceppo natalizio - Christmas log insert

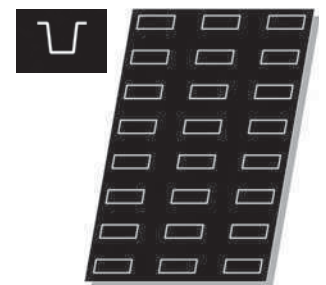
art.	dim. cm.	mm.	h.	ml.	pcs
47740-93	60x40	495x40	39	700	5

Venduto con supporto inox. - Sold with stainless steel frame.



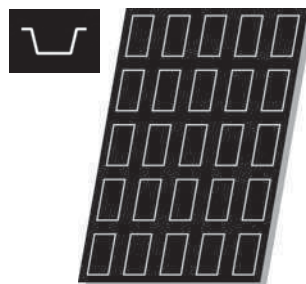
Savoardi - Champagne biscuits

art.	dim. cm.	mm.	h.	ml.	pcs
47740-29	60x40	109x24	10	20	45



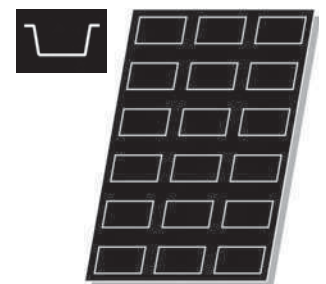
Rettangoli - Rectangular cakes

art.	dim. cm.	mm.	h.	ml.	pcs
47740-25	60x40	80x30	30	55	24



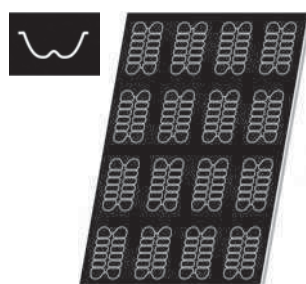
Rettangoli - Rectangular cakes

art.	dim. cm.	mm.	h.	ml.	pcs
47740-24	60x40	89x46	25	110	25



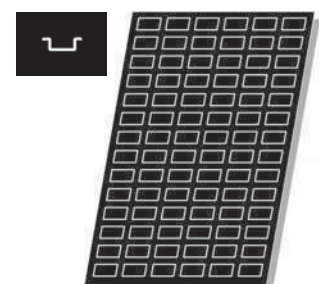
Lingotto - Ingot

art.	dim. cm.	mm.	h.	ml.	pcs
47740-94	60x40	102x58	30	139	18



Tartine festonata - Fluted cakes

art.	dim. cm.	mm.	h.	ml.	pcs
47740-95	60x40	110x60	25	105	16



Mini finanzieri - Small financiers

art.	dim. cm.	mm.	h.	ml.	pcs
47740-09	60x40	50x26	11	10	84

Ciocolatiere Chocolate pots



Mod. 1
Versione color oro
Gold colour version



Mod. 1
Versione color argento
Silver colour version



Mod. 1
Versione color nera
Black coloured version



Mod. 2
Lt.5 - Lt. 8

Caratterist. tecniche Technical characteristics	Mod. 1	Mod. 2
Serbatoi smontabili Removable tanks	policarbonato	policarbonato o vasca inox
Capacità serbatoio Tanks capacity: lt.	Lt.5	Lt. 5 / Lt. 8
Larghezza: cm. Width: cm.	24	26
Profondità: cm. Depth: cm.	32	32
Altezza: cm. Height: cm.	49	50
Tensione di aliment. Volts	230V 50Hz	230V 50/60Hz

Adatte a preparare e a servire contemporaneamente molte tazze di cioccolata o di altre bevande calde: latte, caffè, tè, tisane ecc.. Eleganti e con la massima capacità espositiva del prodotto. Le vasche sono in policarbonato atossico o in acciaio inox, completamente estraibili anche se piene di prodotto. Rubinetto smontabile e termostato temperatura regolabile. Tutti questi modelli sono di semplice e facile utilizzazione.

Chocolate pots for preparing hot chocolate and other hot drinks. Stylish, high display capacity of product: beverage container in shock-proof polycarbonate or inox. Containers are all removable and ensure easy cleaning. Faucet easy to remove and adjustable thermostat for a precise setting of temperature

Ciocolatiere bagno-maria Bain-marie chocolate pots

Caratterist. tecniche Technical characteristics	5lt.	10lt.	20lt.
Tensione di alimentazione Volt	230 V	230 V	230 V
Potenza max Power	0,9 Kw	0,9 Kw	1,85 Kw
Profondità: cm. Depth: cm.	32	32	32
Altezza: cm. Height: cm.	47,8	58,8	66,8

Per la preparazione, la cottura e la distribuzione della cioccolata in tazza. Grazie al sistema a bagno-maria si mantiene inalterato il prodotto ed il suo gusto nel tempo. La temperatura è regolata da un termostato con diverse gradazioni, che consente anche il mantenimento del prodotto lasciandone inalterata la consistenza. La cioccolatiere è munita di miscelatore per stemperare e mantenere omogeneo il cioccolato. Costruita interamente in acciaio inox 18/10, la macchina è disponibile anche con decori particolari ed in versione dorata 24 kt.

For preparation, cooking and dispensing of hot chocolate. The only system that maintains the taste and consistency unaltered, thanks to the special bain-marie system.

Bain-marie heating with thermostat temperature regulation. Equipped with mixer for preparing and keeping the hot chocolate homogeneous. Machine entirely constructed in 18/10 stainless steel, available decorated and in gold covered 24 kt.



Versione bagno oro 24 kt
Gold plated 24 kt version



Decoro Botticelli
Botticelli decoration



Acciaio inox 18/10
Stainless steel 18/10

Ciocolatiere bagno-maria, con fontana decorativa Bain-marie chocolate pots with decorative fountain



Versione bagno oro 24 kt
Gold plated 24 kt version



Acciaio inox 18/10
Stainless steel 18/10

Caratterist. tecniche Technical characteristics	5lt.
Tensione di alimentazione Volt	230 V
Potenza max Power	0,9 Kw
Profondità: cm. Depth: cm.	32
Altezza: cm. Height: cm.	65,2

Nella cioccolatiere a bagno-maria da LT. 5, è possibile applicare una fontana decorativa ottenendo un gradevole effetto di cioccolata a cascata. La fontana è indipendente dal resto della macchina ed è di facile pulizia. Le caratteristiche della cioccolatiere sono le stesse del modello Bagno-Maria standard.

On the top of the five litres machine is possible to apply a nice decorative chocolate fountain. These fountain is fully separated from the standard machine.