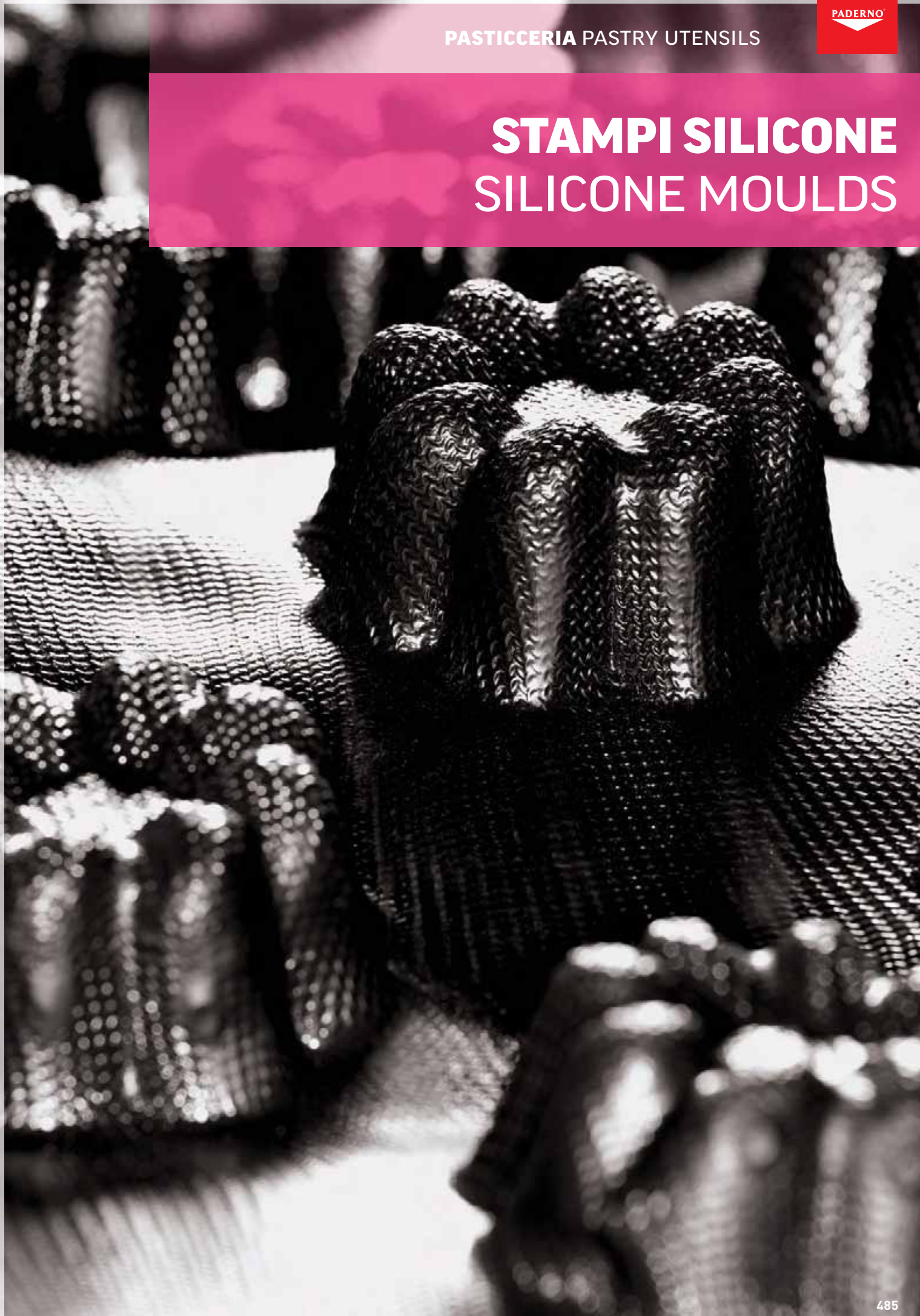


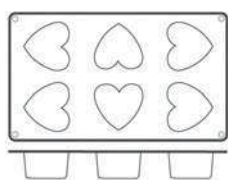
STAMPI SILICONE SILICONE MOULDS





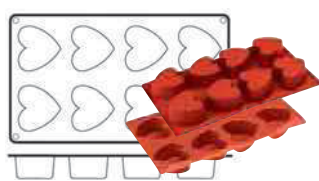
Pratici e funzionali, ideali sia per la surgelazione che per la cottura anche in forno a microonde. Possono essere utilizzati a temperature che variano da -60°C a $+260^{\circ}\text{C}$. Facili da sfornare, non attaccano e non necessitano di preparazione. Facili da lavare sia a mano che in lavastoviglie.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

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



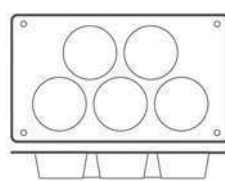
Hearts

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



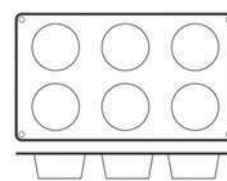
Hearts

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



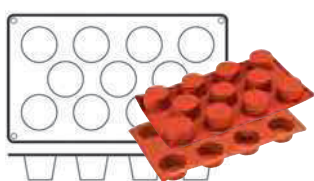
Maxi Muffins

art.	ø mm.	h.	pcs
47742-33	80	35	5



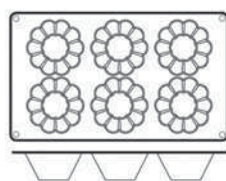
Muffins

art.	ø mm.	h.	pcs
47742-08	70	37	6



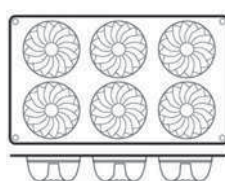
Mini-Muffins

art.	ø mm.	h.	pcs
47742-20	50	28	11



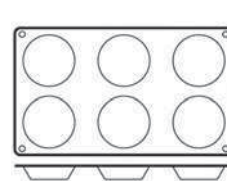
Briochettes

art.	ø mm.	h.	pcs
47742-12	79	37	6



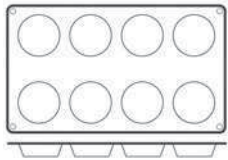
Mini-Gugelhupf

art.	ø mm.	h.	pcs
47742-34	70	36	6



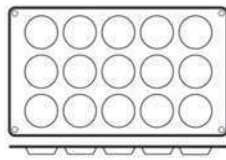
Tartelettes

art.	ø mm.	h.	pcs
47742-35	70	20	6



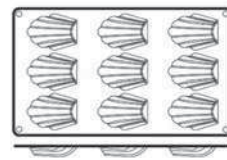
Tartellettes

art.	ø mm.	h.	pcs
47742-19	60	17	8



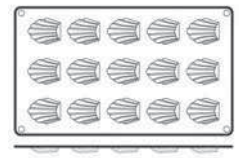
Tartellettes

art.	ø mm.	h.	pcs
47742-16	50	15	15



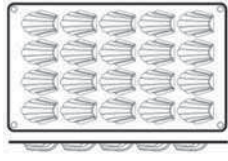
Madeleins

art.	mm.	h.	pcs
47742-21	78x45	17	9



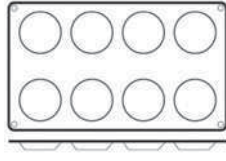
Mini-Madeleins

art.	mm.	h.	pcs
47742-36	65x32	13	15



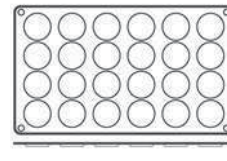
Mini-Madeleins

art.	mm.	h.	pcs
47742-37	42x30	11	20



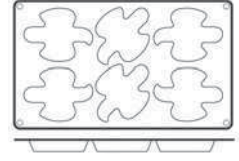
Tartellettes

art.	ø mm.	h.	pcs
47742-38	60	12	8



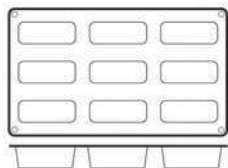
Fiorentines

art.	ø mm.	h.	pcs
47742-39	35	5	24



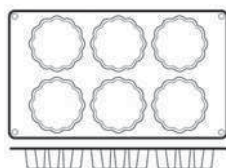
Doves

art.	mm.	h.	pcs
47742-40	75x105	22	6



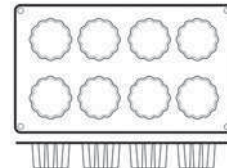
Financiers

art.	mm.	h.	pcs
47742-28	80x30	30	9



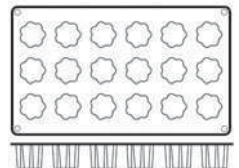
Cannelles

art.	ø mm.	h.	pcs
47742-27	79	30	6



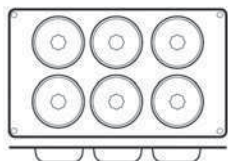
Cannelles

art.	ø mm.	h.	pcs
47742-41	50	50	8



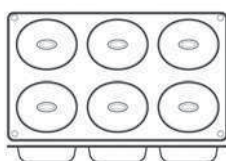
Mini-Cannelles

art.	ø mm.	h.	pcs
47742-42	35	35	18



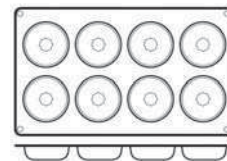
Savarins

art.	ø mm.	h.	pcs
47742-15	72	23	6



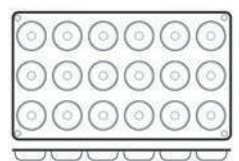
Oval Savarins

art.	mm.	h.	pcs
47742-43	80x65	25	6



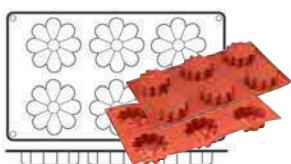
Savarins

art.	ø mm.	h.	pcs
47742-10	65	21	8



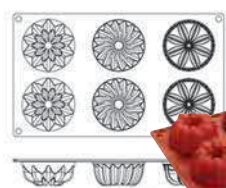
Savarins

art.	ø mm.	h.	pcs
47742-05	40	12	18



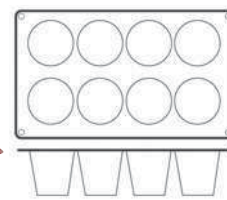
Daisies

art.	ø mm.	h.	pcs
47742-45	70	28	6



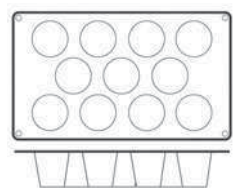
Fantasy

art.	ø mm.	h.	pcs
47742-46	70	40	6



Babà

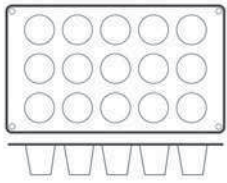
art.	ø mm.	h.	pcs
47742-02	55	60	8



Babà

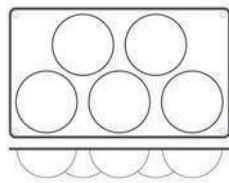
art.	ø mm.	h.	pcs
47742-30	45	48	11

PASTICCERIA PASTRY UTENSILS



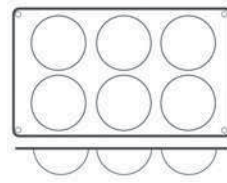
Babà

art.	ø mm.	h.	pcs
47742-31	35	38	15



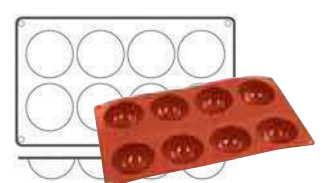
Half-Sphere

art.	ø mm.	h.	pcs
47742-29	80	40	5



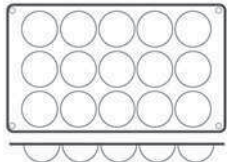
Half-Sphere

art.	ø mm.	h.	pcs
47742-01	70	35	6



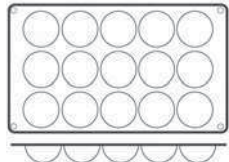
Half-Sphere

art.	ø mm.	h.	pcs
47742-47	60	30	8



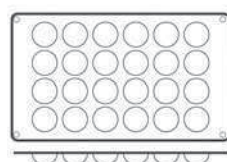
Half-Sphere

art.	ø mm.	h.	pcs
47742-48	50	25	15



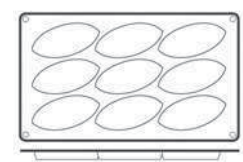
Half-Sphere

art.	ø mm.	h.	pcs
47742-03	40	20	15



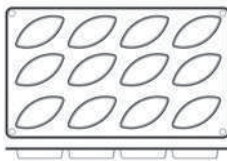
Half-Sphere

art.	ø mm.	h.	pcs
47742-04	30	15	24



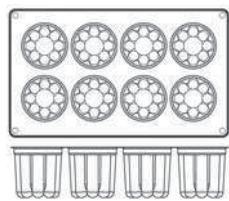
Boats

art.	mm.	h.	pcs
47742-49	100x44	15	9



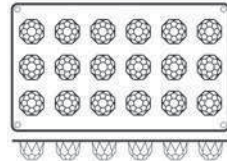
Boats

art.	mm.	h.	pcs
47742-50	72x30	15	12



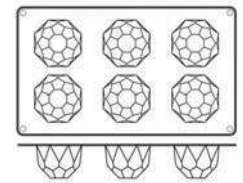
Bavarese

art.	ø mm.	h.	pcs
47742-51	60	50	8



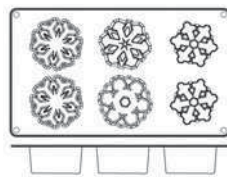
Diamonds

art.	ø mm.	h.	pcs
47742-52	35	23	18



Diamonds

art.	ø mm.	h.	pcs
47742-53	68	45	6



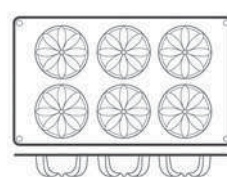
Snowflakes

art.	ø mm.	h.	pcs
47742-54	70	35	6



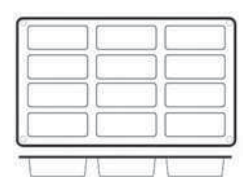
Muffins

art.	ø mm.	h.	pcs
47742-24	40	20	15



Bundt

art.	ø mm.	h.	pcs
47742-55	70	35	6



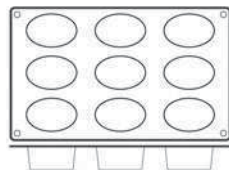
Cakes

art.	mm.	h.	pcs
47742-56	80x30	30	12



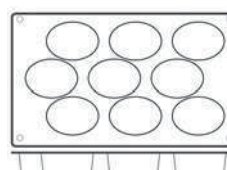
Roses

art.	ø mm.	h.	pcs
47742-57	70	40	6



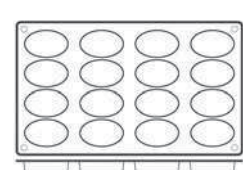
Ovals

art.	mm.	h.	pcs
47742-58	65	41	9



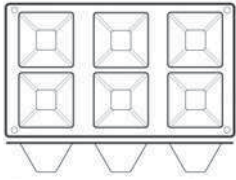
Ovals

art.	mm.	h.	pcs
47742-59	70	50	9



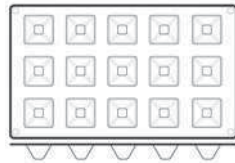
Ovals

art.	mm.	h.	pcs
47742-09	53	33	16



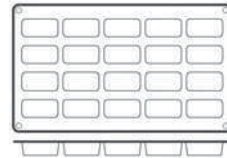
Pyramids

art.	mm.	h.	pcs
47742-07	71x71	40	6



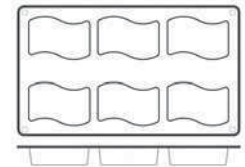
Pyramids

art.	mm.	h.	pcs
47742-13	36x36	22	15



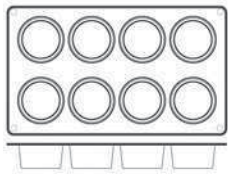
Mini-Financiers

art.	mm.	h.	pcs
47742-14	49x26	11	20



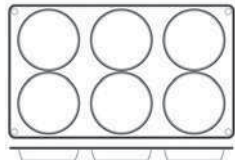
Waves

art.	mm.	h.	pcs
47742-60	80x45	25	6



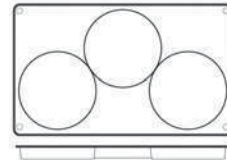
Cylinder

art.	ø mm.	h.	pcs
47742-17	60	35	8



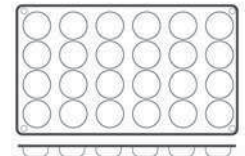
Cakes

art.	ø mm.	h.	pcs
47742-61	80	18	6



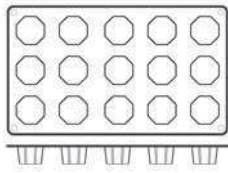
Bisquits

art.	ø mm.	h.	pcs
47742-23	103	20	3



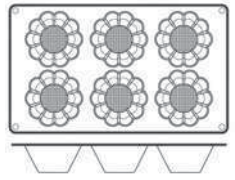
Pomponets

art.	ø mm.	h.	pcs
47742-06	34	16	24



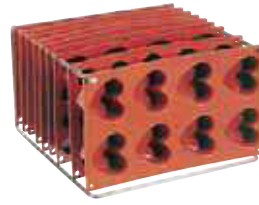
Octagons

art.	ø mm.	h.	pcs
47742-22	38	26	15



Sunflowers

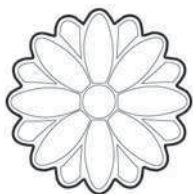
art.	ø mm.	h.	pcs
47742-62	70	40	6



Sgocciolatore - Drainer

art.	dim.cm.	h.
47742-00	30x30	17,5

TORTIERE PIE PANS



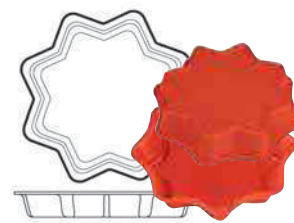
Daisy

art.	ø mm.	h.	u.pack
47771-20	210	40	1
47786-07	85	30	6



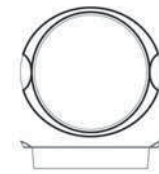
Star

art.	ø mm.	h.
47774-26	260	40



Star

art.	ø mm.	h.
47774-28	280	60



Round Cake

art.	ø mm.	h.
47765-22	220	40
47765-24	240	40



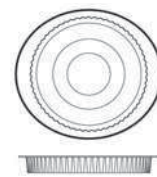
Round Cake

art.	ø mm.	h.
47765-26	260	40
47765-28	280	40



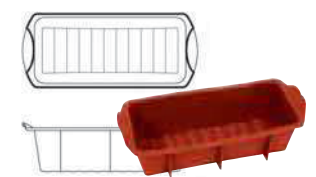
Quiche

art.	ø mm.	h.
47766-26	260	30
47766-28	280	30
47766-30	300	30



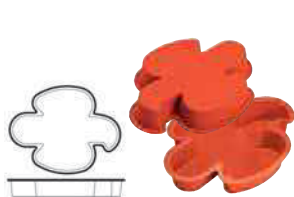
Fruit Tart

art.	ø mm.	h.
47767-26	260	30
47767-28	280	30
47767-30	300	30



Plumcake

art.	ø mm.	h.
47773-24	240x100	75
47773-28	280x105	75



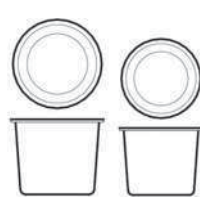
Doves

art.	kg.
47783-05	0,50
47783-07	0,75
47783-10	1,00



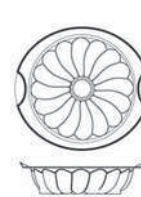
Pandoro

art.	kg.	øcm.	h.
47784-05	0,50	14	10,0
47784-07	0,75	16	11,0
47784-10	1,00	18	12,5



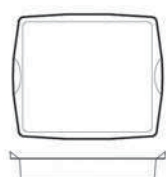
Panettone

art.	kg.	øcm.	h.
47785-05	0,50	18,5	17
47785-07	0,75	21,0	15
47785-10	1,00	23,5	14



Savarin

art.	ø mm.	h.
47772-24	240	60



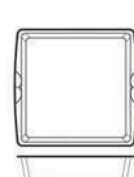
Lasagna

art.	mm.	h.
47769-28	280x240	40



Lasagna

art.	mm.	h.
47769-30	300x250	70



Square

art.	mm.	h.
47768-24	260x260	55



Heart

art.	mm.	h.
47770-21	220x218	35



Santa Claus

art.	mm.	h.
47777-29	290x270	50



X-mas Tree

art.	mm.	h.
47776-25	270x210	40



Jack'o Lantern - Halloween

art.	ø mm.	h.
47779-22	220	55



Star

art.	mm.	h.	u.pack
47786-01	115x115	30	6



Round Cake

art.	ø mm.	h.	u.pack
47786-02	85	35	6



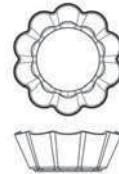
Quiche

art.	ø mm.	h.	u.pack
47786-05	115	25	6



Fluted Muffin

art.	ø mm.	h.	u.pack
47786-09	80	20	6



Briochettes

art.	ø mm.	h.	u.pack
47786-10	75	30	6



Heart

art.	mm.	h.	u.pack
47786-04	115x120	35	6



Plumcake

art.	mm.	h.	u.pack
47786-06	125x75	35	6



Fluted Boat

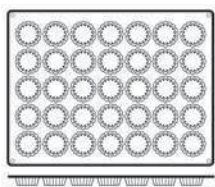
art.	mm.	h.	u.pack
47786-08	120x55	15	6



Cup

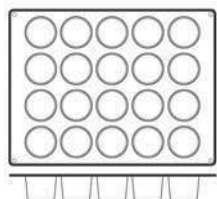
art.	ø mm.	h.	u.pack
47787-02	70	35	6

PLACCHE MULTIPORZIONE 400X300 MM MULTIPORTION TRAYS 400X300 MM



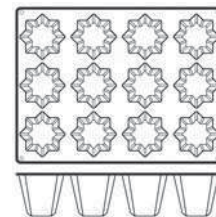
Fluted Muffins

art.	ø mm.	h.	pcs
47780-01	50	15	35



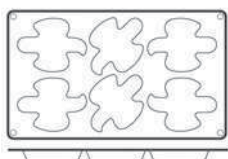
Mini-Panettone

art.	ø mm.	h.	pcs
47780-02	70	40	20



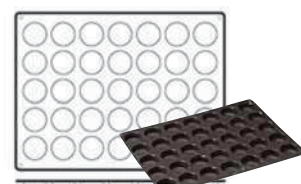
Mini-Pandoro

art.	ø mm.	h.	pcs
47780-03	85	90	12



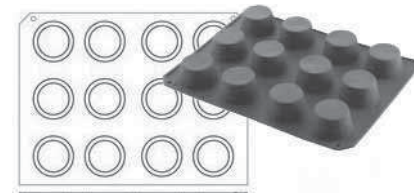
Doves

art.	mm.	h.	pcs
47780-05	130x100	28	6



Tartelettes - Muffins

art.	ø mm.	h.	pcs
47780-06	50	15	35



Muffins

art.	ø mm.	h.	pcs
47780-04	70	42	12

FLEXIPAN



Flexipan®, un materiale che unisce fibra di vetro e silicone alimentare. Una combinazione che conferisce al prodotto una solidità e una longevità senza pari, oltre a straordinarie proprietà antiaderenti. Resistenza alla temperatura da -40°C a +280°C. Flexipan® è conforme alla regolamentazione europea e americana riguardante i materiali destinati al contatto con alimenti. Dal febbraio 1997 ha ottenuto la certificazione NSF®. Flexipan® ha ottenuto il riconoscimento da parte di FDA ed è approvato da LNE. Altri prodotti e misure sono disponibili su richiesta.

Flexipan® is a combination of silicone and fiberglass designed for food use. This unique combination gives Flexipan® unequalled strength and durability, combined with exceptional non-stick properties. Heat resistant from -40°C to +280°C. Flexipan® has been granted NSF® International certification since February 1997. Approved by FDA (Food and Drug Administration-USA) and LNE. Other products and sizes available on demand.



Perle - Pearls

art.	dim. cm.	GN	ø mm.	h.	ml.	pcs
47743-65	53x32,5	1/1	73	40	100	15



Mini-écrins

art.	dim. cm.	mm.	h.	ml.	pcs
47740142	60x40	50x50	29	65	24



Minichenilles

art.	dim. cm.	mm.	h.	ml.	pcs
47740143	60x40	102x40	36	90	27



Paesaggi - Landscapes

art.	dim. cm.	ø mm.	h.	ml.	pcs
47740144	60x40	75	24	80	27

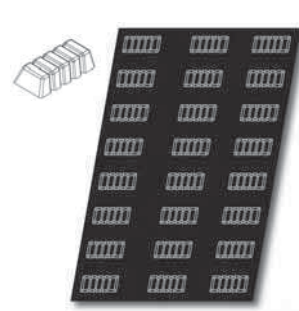


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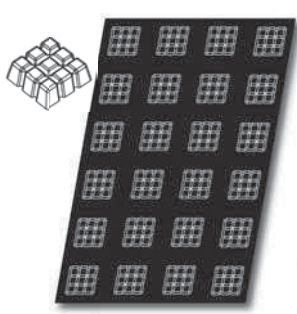
Ellissi - Ellipses

art.	dim. cm.	mm.	h.	ml.	pcs
47740126	60x40	78x58	40	100	18



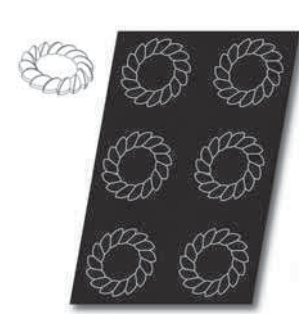
Lingotti/Porzione - Fluted ingots

art.	dim. cm.	mm.	h.	ml.	pcs
47740127	60x40	106x46	25	90	24



Tavolette di cioccolato - Chocolate bars

art.	dim. cm.	mm.	h.	ml.	pcs
47740128	60x40	78x58	40	100	18



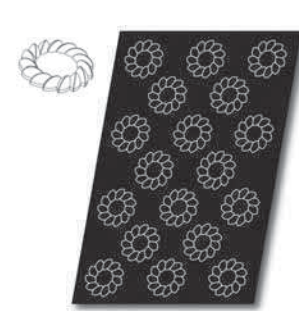
St Honoré - St Honoré crown

art.	dim. cm.	ø mm.	h.	ml.	pcs
47740129	60x40	150	26	260	6



Esagoni - Hexagons

art.	dim. cm.	ø mm.	h.	ml.	pcs
47740130	60x40	80	25	90	20



Mini St Honoré - Mini-St Honoré crown

art.	dim. cm.	ø mm.	h.	ml.	pcs
47740131	60x40	80	20	70	18



Tartellette quadrate festonate - Fluted square tartlets

art.	dim. cm.	mm.	h.	ml.	pcs
47740132	60x40	78x78	20	70	24



Mini goccia - Mini drops

art.	dim. cm.	mm.	h.	ml.	pcs
47740133	60x40	52x32	20	18	56



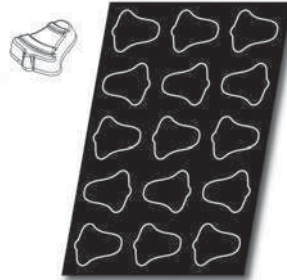
Pasticcini vari - Various petits-fours

art.	dim. cm.	mm.	h.	ml.	pcs
47740134	60x40		22		60



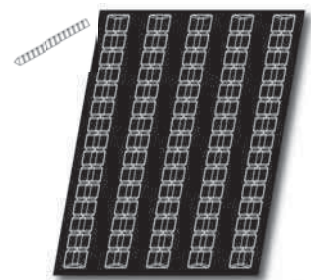
Uova - Eggs

art.	dim. cm.	mm.	h.	ml.	pcs
47740135	60x40	94x60	31	95	25



Campane - Bells

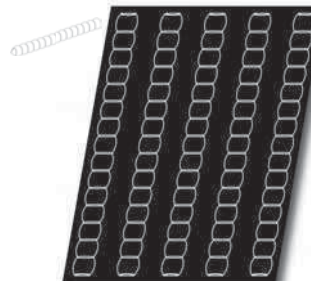
art.	dim. cm.	mm.	h.	ml.	pcs
47740136	60x40	102x92	29	130	15



Annapurna

art.	dim. cm.	mm.	h.	ml.	pcs
47740137	60x40	495x40	33	370	5

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



Chenille - Caterpillar

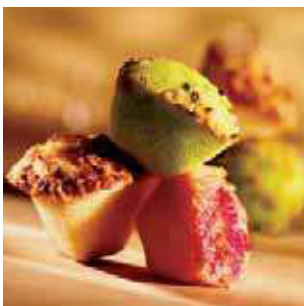
art.	dim. cm.	mm.	h.	ml.	pcs
47740138	60x40	495x40	36	450	5

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



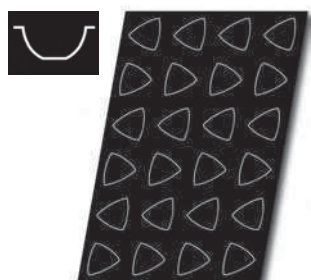
Pesci - Fishes

art.	dim. cm.	mm.	h.	ml.	pcs
47740139	60x40	99x59	25	100	18



Zaffiro - Zaphire

art.	dim. cm.	mm.	h.	ml.	pcs
47740112	60x40	40x40	24	17	54



Zaffiro - Zaphire

art.	dim. cm.	mm.	h.	ml.	pcs
47740113	60x40	70x70	35	75	24

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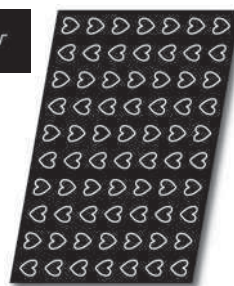
Zaffiro savarin - Savarin zaphire

art.	dim. cm.	mm.
47740114	60x40	70x70



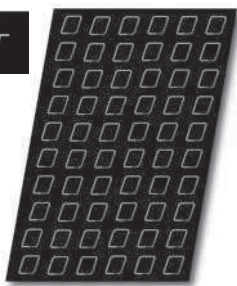
Mini cuori - Small hearts

art.	dim. cm.	mm.
47740115	60x40	41x38



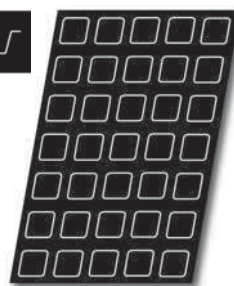
Mini quadri - Small squares

art.	dim. cm.	mm.
47740116	60x40	37x37



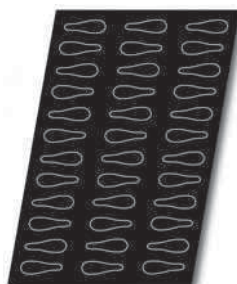
Quadri - Squares

art.	dim. cm.	mm.
47740117	60x40	56x56



Cucchiaio - Spoon

art.	dim. cm.	mm.
47740118	60x40	90x28



Cucchiaio - Spoon

art.	dim. cm.	mm.
47740-88	60x40	80x65



Albero di Natale - Christmas tree

art.	dim. cm.	mm.
47740119	60x40	90x85



Stelle - Stars

art.	dim. cm.	mm.
47740120	60x40	70x45



Tagliapasta cucchiaino - Spoon pastry cutter

art.
47740-AB



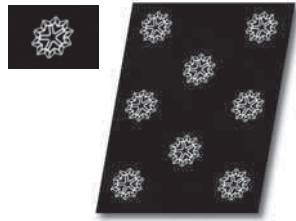
Tagliapasta a stella - Star pastry cutter

art.
47740-AC



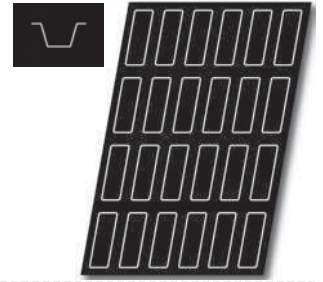
Tagliapasta cuore - Heart pastry cutter

art.
47740-AD



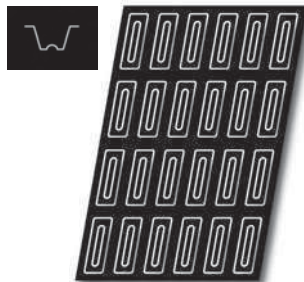
Stelle - Stars

art.	dim. cm.	mm.	h.	ml.	pcs
47741121	40x30	90x75	25	95	8



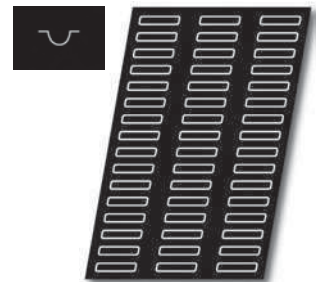
Lingotto - Ingot

art.	dim. cm.	mm.	h.	ml.	pcs
47740122	60x40	120x40	25	100	24



Lingotto cavo - Hollow ingot

art.	dim. cm.	mm.	h.	ml.	pcs
47740123	60x40	100x40	25	70	24
47740124	60x40	120x40	25	90	24



Semi cilindro - Half cylinder

art.	dim. cm.	mm.	h.	ml.	pcs
47740125	60x40	85x17	15	20	48



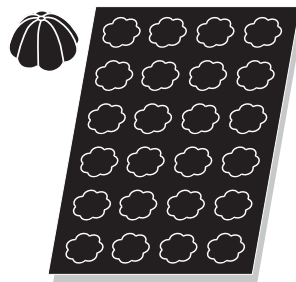
Bavarese - Bavarois

art.	dim. cm.	mm.	h.	ml.	pcs
47740105	60x40	ø78	35	100	18



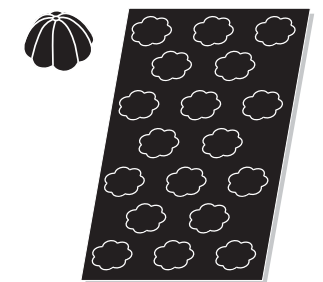
Mini Charlotte

art.	dim. cm.	mm.	h.	ml.	pcs
47740-82	60x40	ø35	15	9	60



Charlotte

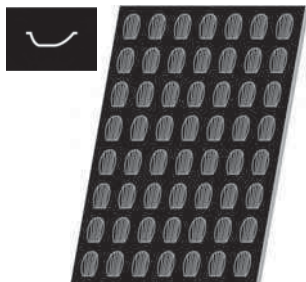
art.	dim. cm.	mm.	h.	ml.	pcs
47740-80	60x40	ø62	35	60	24



Charlotte

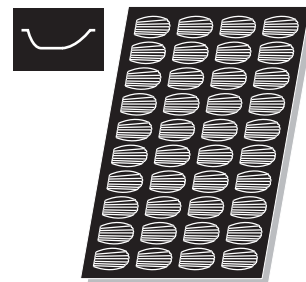
art.	dim. cm.	mm.	h.	ml.	pcs
47740-23	60x40	ø78	40	100	18

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Mini Madeleines

art.	dim. cm.	mm.	h.	ml.	pcs
47740106	60x40	52x33	15	15	56



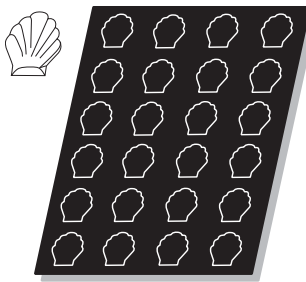
Madeleines

art.	dim. cm.	mm.	h.	ml.	pcs
47740-17	60x40	78x47	19	35	40



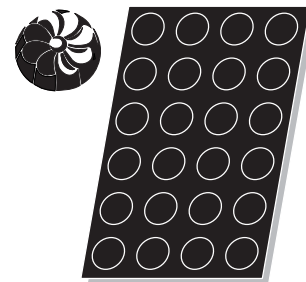
Mini cuori - Small hearts

art.	dim. cm.	mm.	h.	ml.	pcs
47741-78	40x30	52x49	10	15	30



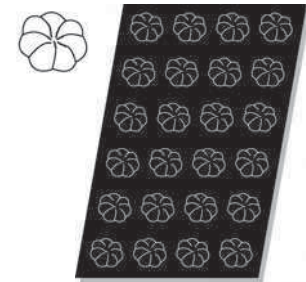
Capesante - Shells

art.	dim. cm.	mm.	h.	ml.	pcs
47740-79	60x40	80x75	20	70	24



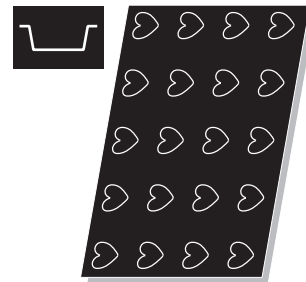
Margherite - Daisies

art.	dim. cm.	mm.	h.	ml.	pcs
47740-22	60x40	ø70	27	70	24



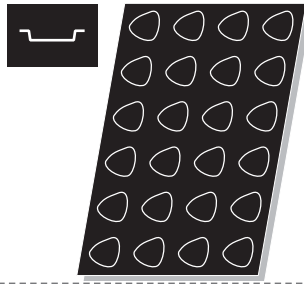
Fiori - Flowers

art.	dim. cm.	mm.	h.	ml.	pcs
47740-21	60x40	ø78	20	80	24



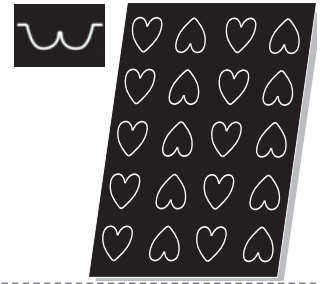
Cuori - Hearts

art.	dim. cm.	mm.	h.	ml.	pcs
47740-40	60x40	66x62	25	55	20
47740-41	60x40	66x62	35	90	20



Cuori - Hearts

art.	dim. cm.	mm.	h.	ml.	pcs
47740-42	60x40	64x64	26	65	24



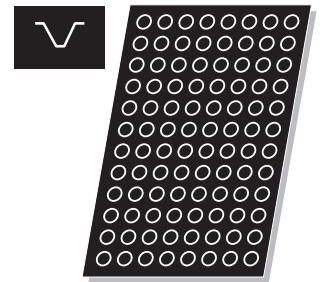
Cuori - Hearts

art.	dim. cm.	mm.	h.	ml.	pcs
47740-89	60x40	75x65	35	81	20



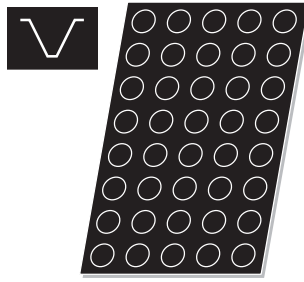
Cuori intrecciati - Interlacing hearts

art.	dim. cm.	mm.	h.	ml.	pcs
47740101	60x40	120x113	35	200	8



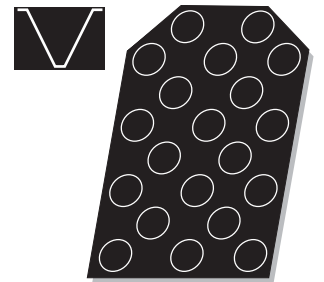
Mini coni - Small cones

art.	dim. cm.	mm.	h.	ml.	pcs
47740-99	60x40	ø30	20	6	96



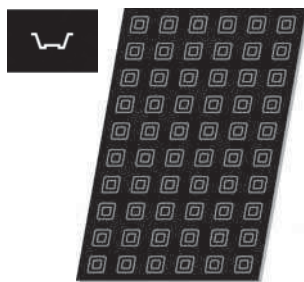
Inserto cono - Cone insert

art.	dim. cm.	mm.	h.	ml.	pcs
47740102	60x40	ø50	40	24	40



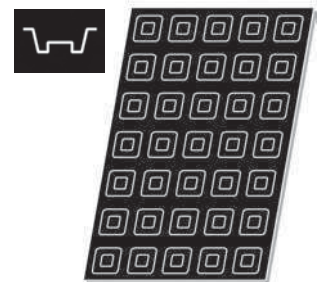
Coni - Cones

art.	dim. cm.	mm.	h.	ml.	pcs
47740103	60x40	ø70	60	80	20



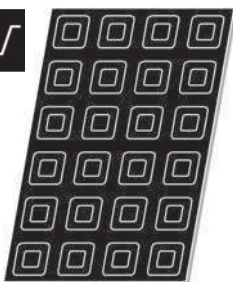
Mini Savarin quadri - Small square Savarins

art.	dim. cm.	mm.	h.	ml.	pcs
47740107	60x40	37x37	17	15	60



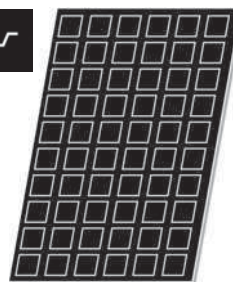
Savarin quadri - Square Savarins

art.	dim. cm.	mm.	h.	ml.	pcs
47740108	60x40	56x56	24	45	35



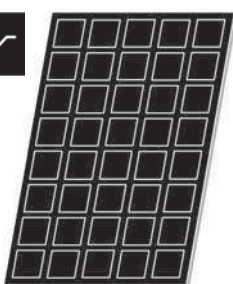
Savarin quadri - Square Savarins

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



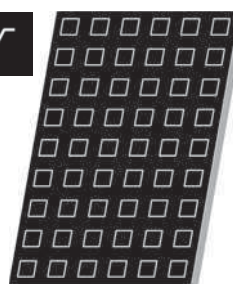
Mini quadri - Small squares

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



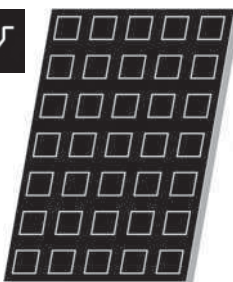
Quadri - Squares

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



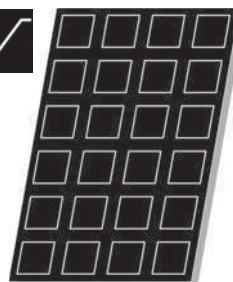
Mini piramidi - Small pyramids

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



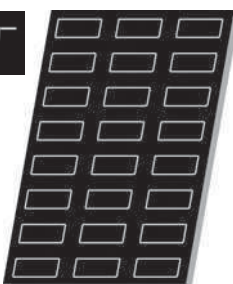
Piramidi fondo tronco - Pyramids flat bottom

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



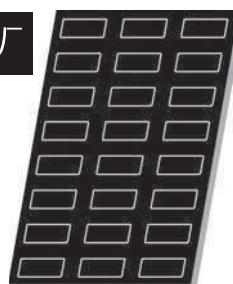
Piramidi - Pyramids

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



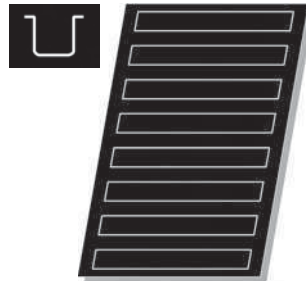
Mini tronchetto natalizio - Small Christmas log

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



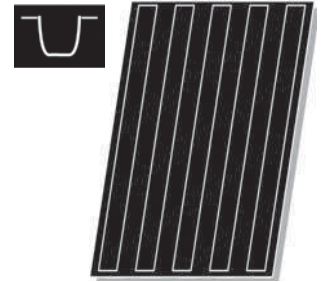
Mini tronchetto natalizio - Small Christmas log

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



Tronchetto natalizio - Christmas log

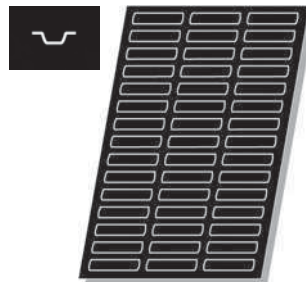
art.	dim. cm.	mm.	h.	ml.	pcs
47740-28	60x40	339x40	39	450	8



Inserto ceppo natalizio - Christmas log insert

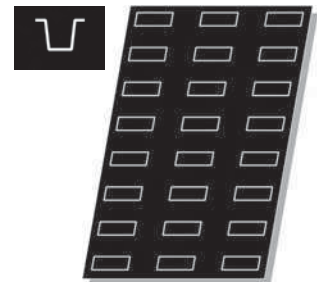
art.	dim. cm.	mm.	h.	ml.	pcs
47740-93	60x40	495x40	39	700	5

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



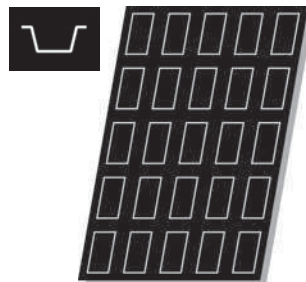
Savoardi - Champagne biscuits

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



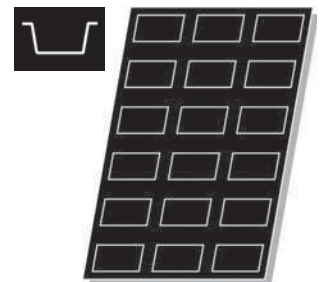
Rettangoli - Rectangular cakes

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



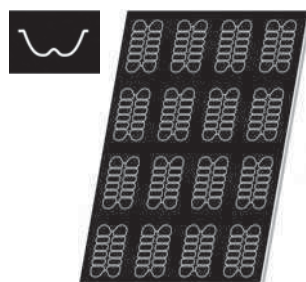
Rettangoli - Rectangular cakes

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



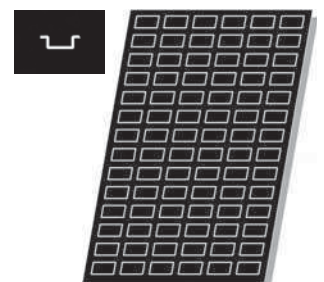
Lingotto - Ingot

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



Tartine festonata - Fluted cakes

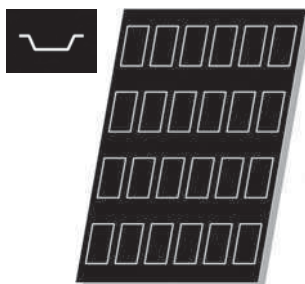
art.	dim. cm.	mm.	h.	ml.	pcs
47740-95	60x40	110x60	25	105	16



Mini finanzieri - Small financiers

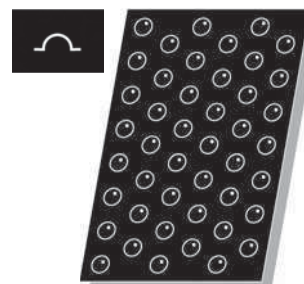
art.	dim. cm.	mm.	h.	ml.	pcs
47740-09	60x40	50x26	11	10	84

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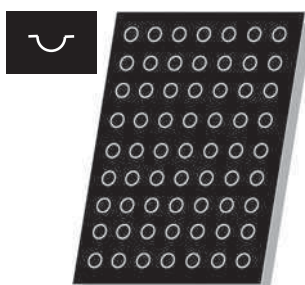
Finanzieri - Financiers

art.	dim. cm.	mm.	h.	ml.	pcs
47740-10	60x40	86x46	14	45	24



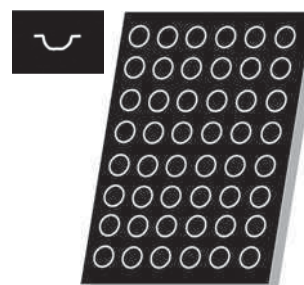
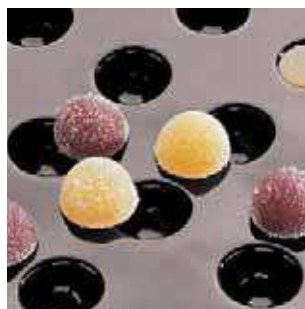
Mini semisfera inversa - Small upside-down half sphere

art.	dim. cm.	mm.	h.	ml.	pcs
47740-86	60x40	ø26	16	6	45



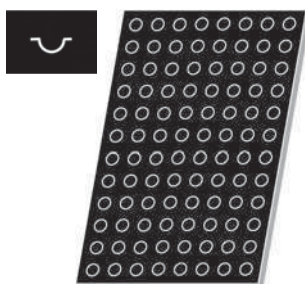
Mini semisfera - Small half sphere

art.	dim. cm.	mm.	h.	ml.	pcs
47741-76	40x30	ø23	11	5	63



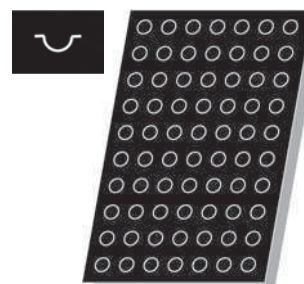
Mini semisfera fondo piatto - Small half sphere flat bottom

art.	dim. cm.	mm.	h.	ml.	pcs
47741-77	40x30	ø30	13	10	48



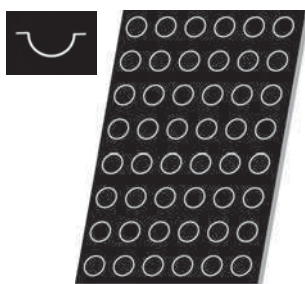
Mini semisfera - Small half sphere

art.	dim. cm.	mm.	h.	ml.	pcs
47740-87	60x40	ø26	16	6	96



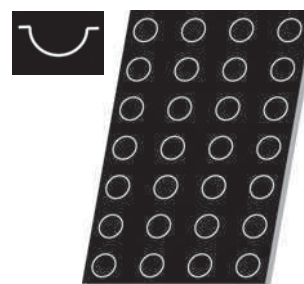
Mini semisfera - Small half sphere

art.	dim. cm.	mm.	h.	ml.	pcs
47740-01	60x40	ø29	18	10	70



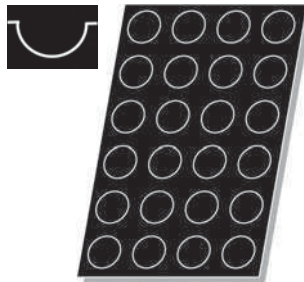
Semisfera - Half sphere

art.	dim. cm.	mm.	h.	ml.	pcs
47740-02	60x40	ø42	21	20	48



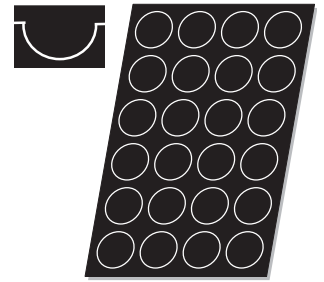
Semisfera - Half sphere

art.	dim. cm.	mm.	h.	ml.	pcs
47740-37	60x40	ø58	31	50	28



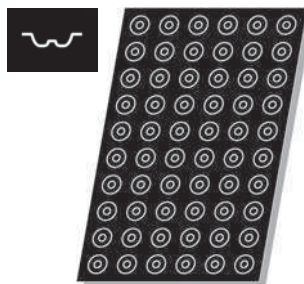
Semisfera - Half sphere

art.	dim. cm.	mm.	h.	ml.	pcs
47740-03	60x40	ø70	40	105	24



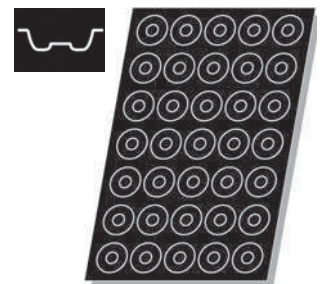
Semisfera - Half sphere

art.	dim. cm.	mm.	h.	ml.	pcs
47740-38	60x40	ø80	40	125	24



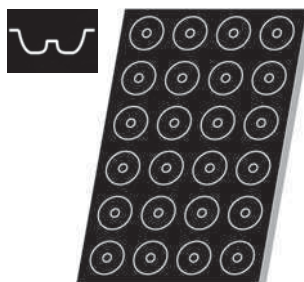
Mini savarin - Small savarins

art.	dim. cm.	mm.	h.	ml.	pcs
47740-14	60x40	ø41	12	10	60



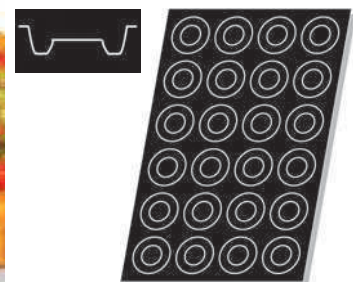
Savarin - Savarins

art.	dim. cm.	mm.	h.	ml.	pcs
47740-20	60x40	ø66	20	50	35



Savarin - Savarins

art.	dim. cm.	mm.	h.	ml.	pcs
47740-15	60x40	ø70	23	65	24



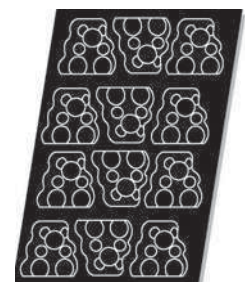
Fondi per crostate - Flan bases

art.	dim. cm.	mm.	h.	ml.	pcs
47740-43	60x40	ø80	20	70	24



Orso - Teddy bear

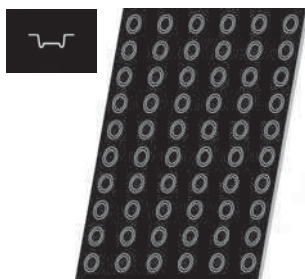
art.	dim. cm.	mm.	h.	ml.	pcs
47740-53	60x40	90x55	20	80	18



Orso - Teddy bear

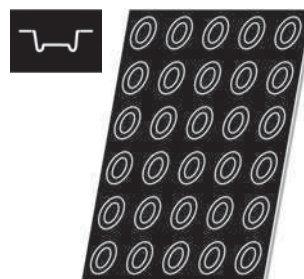
art.	dim. cm.	mm.	h.	ml.	pcs
47740-54	60x40	115x113	31	220	12

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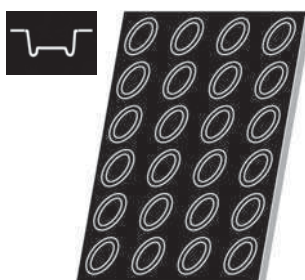
Mini savarin ovali - Small oval savarins

art.	dim. cm.	mm.	h.	ml.	pcs
47740-98	60x40	40x30	12	9	60



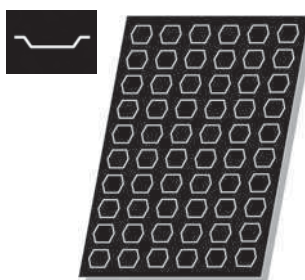
Savarin ovali - Oval savarins

art.	dim. cm.	mm.	h.	ml.	pcs
47740111	60x40	70x50	22	48	30



Savarin ovali - Oval savarins

art.	dim. cm.	mm.	h.	ml.	pcs
47740-44	60x40	80x60	25	70	24



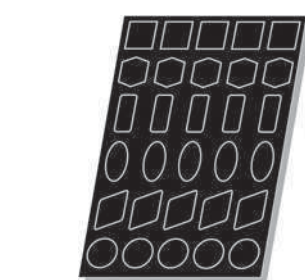
Esagono - Exagon

art.	dim. cm.	mm.	h.	ml.	pcs
47740-83	60x40	45x40	12	12	60



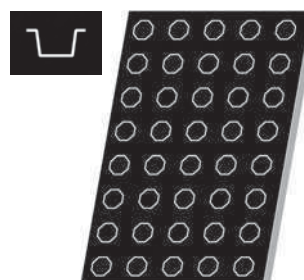
Triangoli - Triangles

art.	dim. cm.	mm.	h.	ml.	pcs
47740-35	60x40	48x41	10	7	80



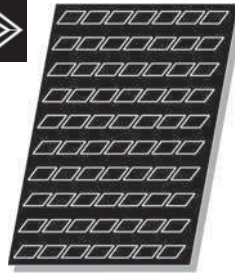
Pasticceria mignon - Assorted mini cakes

art.	dim. cm.	h.	pcs
47741-81	40x30	12	30



Ottagono - Optagon

art.	dim. cm.	mm.	h.	ml.	pcs
47740-34	60x40	43x40	26	28	40



Losanghe - Rhombus

art. 47740-36 dim. cm. 60x40 mm. 60x35

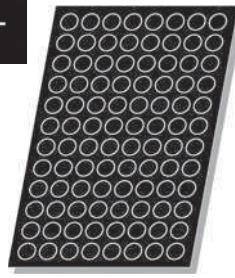
h. 10 ml. 9 pcs 70



Medaglioni - Medallions

art. 47740-97 dim. cm. 60x40 mm. ø28

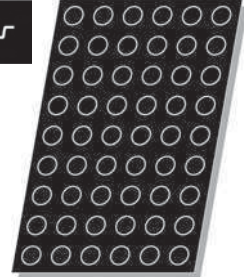
h. 8 ml. 5 pcs 96



Pomponnettes

art. 47740-04 dim. cm. 60x40 mm. ø36

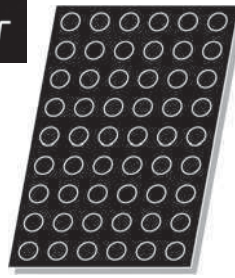
h. 17 ml. 14 pcs 96



Medaglioni - Medallions

art. 47740-50 dim. cm. 60x40 mm. ø38

h. 10 ml. 14 pcs 54



Mini quiches - Small quiches

art. 47740-33 dim. cm. 60x40 mm. ø40

h. 20 ml. 22 pcs 54



Mini quiches - Small quiches

art. 47740-07 dim. cm. 60x40 mm. ø42

h. 10 ml. 13 pcs 60



Mini quiches - Small quiches

art. 47740-08 dim. cm. 60x40 mm. ø48

h. 15 ml. 20 pcs 48

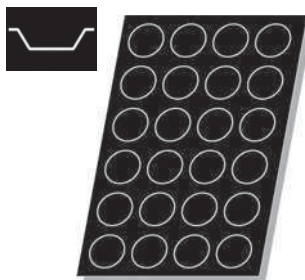


Mini quiches - Small quiches

art. 47740-84 dim. cm. 60x40 mm. ø58

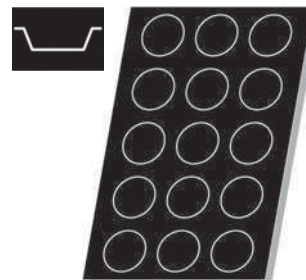
h. 20 ml. 35 pcs 40

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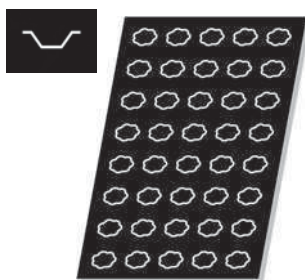
Quiches

art.	dim. cm.	mm.	h.	ml.	pcs
47740-30	60x40	ø77	20	65	24



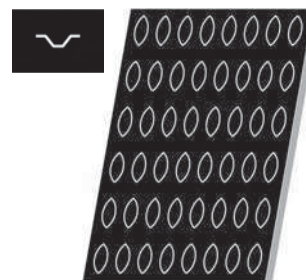
Quiches

art.	dim. cm.	mm.	h.	ml.	pcs
47740-85	60x40	ø96	25	135	15



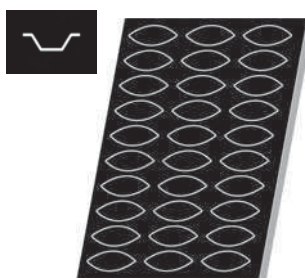
Mini tartelletta festonata - Small fluted tartlet

art.	dim. cm.	mm.	h.	ml.	pcs
47740100	60x40	46x38	15	11	40



Mini tartelletta ovale - Small oval tartlet

art.	dim. cm.	mm.	h.	ml.	pcs
47740-31	60x40	66x27	11	10	48



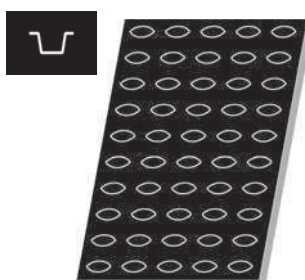
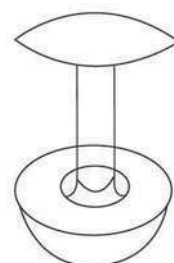
Tartelletta ovale - Oval tartlet

art.	dim. cm.	mm.	h.	ml.	pcs
47740-32	60x40	106x45	15	35	30
47741-32	40x30	106x45	15	35	15



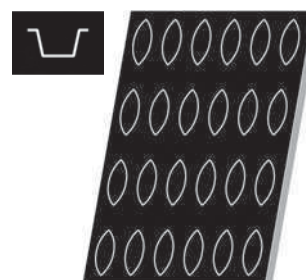
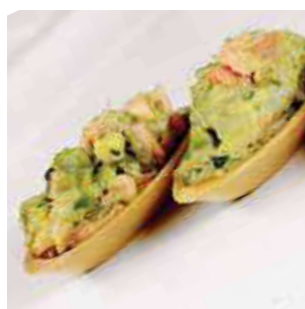
Tagliapasta - Pastry cutter

art.
47740-AA
Adatto agli stampi: 07-08-34-31 - Fits references: 07-08-34-31



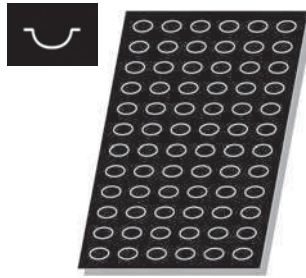
Mini ovali - Small ovals

art.	dim. cm.	mm.	h.	ml.	pcs
47740-11	60x40	51x31	20	20	50



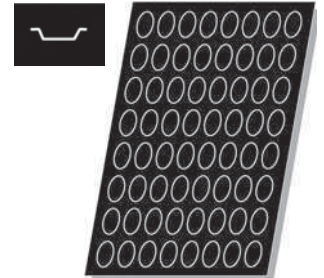
Ovali - Ovals

art.	dim. cm.	mm.	h.	ml.	pcs
47740-49	60x40	96x45	28	80	24



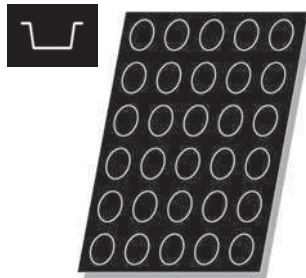
Mini quenelles - Small quenelles

art.	dim. cm.	mm.	h.	ml.	pcs
47740-90	60x40	42x26	20	56	72



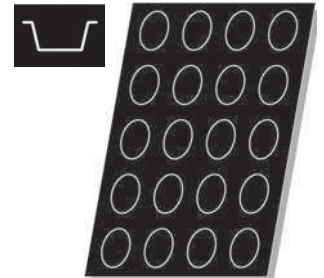
Mini ovali fondo piatto - Small ovals flat bottom

art.	dim. cm.	mm.	h.	ml.	pcs
47740-91	60x40	57x35	12	18	64



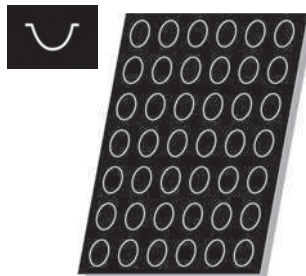
Ovali - Ovals

art.	dim. cm.	mm.	h.	ml.	pcs
47740-46	60x40	70x50	25	55	30
47740-47	60x40	70x50	30	75	30



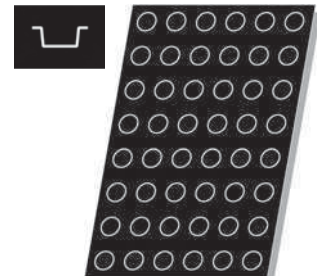
Ovali - Ovals

art.	dim. cm.	mm.	h.	ml.	pcs
47740-48	60x40	85x60	30	100	20



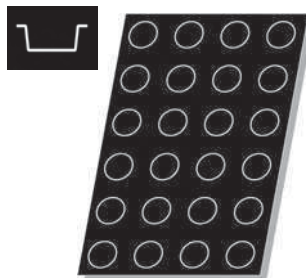
Quenelles

art.	dim. cm.	mm.	h.	ml.	pcs
47740-45	60x40	60x40	25	30	42



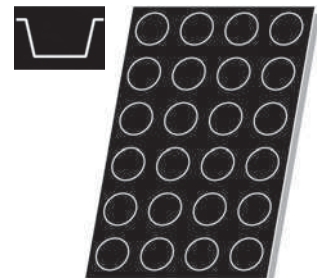
Mini cilindri - Small cylinders

art.	dim. cm.	mm.	h.	ml.	pcs
47740-51	60x40	ø40	20	25	48



Cilindri - Cylinders

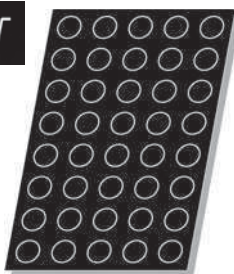
art.	dim. cm.	mm.	h.	ml.	pcs
47740-52	60x40	ø63	25	65	24
47740-06	60x40	ø63	35	90	24



Muffins

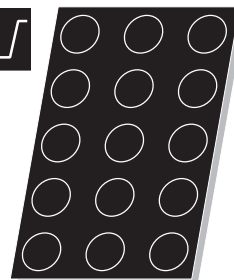
art.	dim. cm.	mm.	h.	ml.	pcs
47740-19	60x40	ø73	40	125	24
47740-68	60x40	ø79	36	115	24

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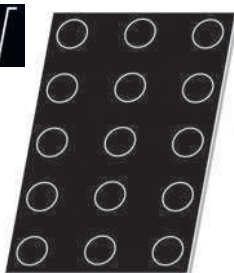
Mini muffins - Small muffins

art.	dim. cm.	mm.	h.	ml.	pcs
47740-67	60x40	ø51	29	45	40



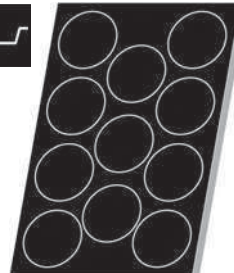
Muffins

art.	dim. cm.	mm.	h.	ml.	pcs
47740-69	60x40	ø82	50	220	15
47740-70	60x40	ø91	35	190	15



Budini - Puddings

art.	dim. cm.	mm.	h.	ml.	pcs
47740104	60x40	ø65	55	128	15



Tondo - Round

art.	dim. cm.	mm.	h.	ml.	pcs
47740-63	60x40	ø125	16	75	11



Ovali - Ovals

art.	dim. cm.	mm.	h.	ml.	pcs
47740-92	60x40	70x30	10	15	48



Ovali - Ovals

art.	dim. cm.	mm.	h.	ml.	pcs
47740-55	60x40	130x48	18	80	24



Brioche tonde - Round brioche

art.	dim. cm.	mm.	h.	ml.	pcs
47740-56	60x40	ø79	15	65	24



Brioche festonate - Fluted brioche

art.	dim. cm.	mm.	h.	ml.	pcs
47740-57	60x40	62x49	26	60	24



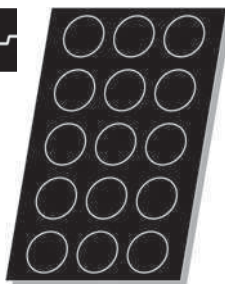
Brioches festonate - Fluted brioches

art.	dim. cm.	mm.	h.	ml.	pcs
47740-58	60x40	ø68	25	60	24
47740-59	60x40	ø78	30	105	24
47740-16	60x40	ø81	37	105	24



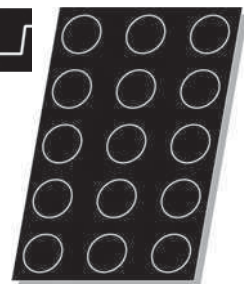
Biscotti - Cookies

art.	dim. cm.	mm.	h.	ml.	pcs
47740-18	60x40	ø59	13	30	40
47740-60	60x40	ø78	10	50	24



Biscotti - Cookies

art.	dim. cm.	mm.	h.	ml.	pcs
47740-61	60x40	ø91	8	60	15



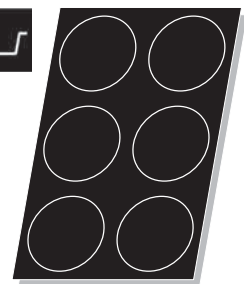
Tarte tatin

art.	dim. cm.	mm.	h.	ml.	pcs
47740-73	60x40	ø82	30	135	15



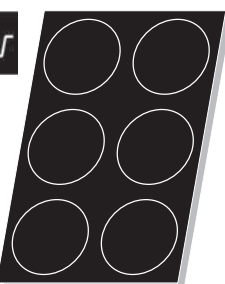
Quiches

art.	dim. cm.	mm.	h.	ml.	pcs
47740-62	60x40	ø102	20	140	15



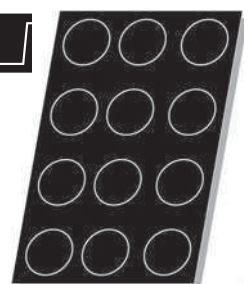
Quiches

art.	dim. cm.	mm.	h.	ml.	pcs
47740-64	60x40	ø147	12	200	6
47740-65	60x40	ø150	15	250	6
47740-66	60x40	ø166	12	240	6



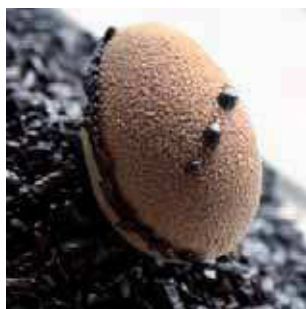
Quiches

art.	dim. cm.	mm.	h.	ml.	pcs
47740-71	60x40	ø140	25	360	6
47740-72	60x40	ø150	24	390	6
47740-05	60x40	ø186	12	300	6



Tarte tatin

art.	dim. cm.	mm.	h.	ml.	pcs
47740-74	60x40	ø100	35	245	12
47740-75	60x40	ø105	40	305	12



Mezzo uovo - Half egg

art.	dim. cm.	mm.	h.	ml.	pcs
47740140	60x40	55x35	20	20	56



Farfalla - Butterfly

art.	dim. cm.	mm.	h.	ml.	pcs
47740141	60x40	70x60	20	60	24



FLEXIPAT®



Cilindro - Cylinder

art.	dim. cm.	ø mm.	h.	ml.	pcs
47744-30	60x40	70	40	148	24



Kougloff

art.	dim. cm.	ø mm.	h.	ml.	pcs
47744-31	60x40	80	54	150	24



Cubo -Cube

art.	dim. cm.	dim. mm.	h.	ml.	pcs
47744-32	60x40	30x30	20	17	96



Basic chic

art.	dim. cm.	dim. mm.	h.	ml.	pcs
47744-33	60x40	70x70	34	130	24





Diamante -Diamond

art.	dim. cm.	ø mm.	h.	ml.	pcs
47744-34	60x40	79	40	100	24



Cannelé

art.	dim. cm.	ø mm.	h.	ml.	pcs
47744-35	60x40	59	53	108	40



Flexipat®

art.	dim. cm.	h.	f.t/size
47744-48	48x28	1,3	GN 1/1
47744-60	55,5x36	1,0	
47744-62	55,5x36	2,0	

Il Flexipat® formato chitarra vi permette di realizzare gelatine di frutta, ganache, caramelle di zucchero caramellato. Le sue dimensioni si adattano perfettamente alla chitarra, permettendovi di risparmiare tempo ed aumentare la produzione.

The Flexipat® for guitar will give you the possibility to mould easily fruit jellies, ganache and caramels. This Flexipat® is designed to fit perfectly a "guitar" cutter allowing you to increase productivity in confectionery.



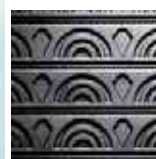
I tappeti Relief consentono di ottenere molto facilmente biscuit con motivi regolari da utilizzare o per l'assemblaggio di dolci in anelli oppure per dolci in cornice. Per decori in rilievo a 1 o 2 colori, in un'unica operazione di surgelazione e cottura. Nel caso di dolci in cornice, assemblare a testa in giù per riprodurre la decorazione sulla parte superiore. E' sufficiente spruzzare con velluto di cioccolato per portare in evidenza il motivo.

The Relief Pastry Mats allow you to very easily produce strips of sponge with a regular pattern for the assembly of dessert set in rings. For relief decorations in 1 or 2 colors in just one step by freezing and baking. For desserts set in frames, proceed to assemble your dessert upside down to produce decoration on the top. Just spray a chocolate velvet to bring out the pattern.



Intreccio veneziano - Venetian interlacing

art. dim. cm.
47744-19 60x40



Cupola - Dome

art. dim. cm.
47744-18 60x40



Labirinto - Labyrinth

art. dim. cm.
47744-21 60x40



Variante - Varying

art. dim. cm.
47744-20 60x40



Greca grande - Large frieze

art. dim. cm.
47744-14 60x40 grande - large
47744-15 60x40 piccola - small



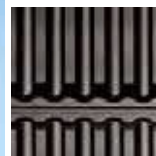
Disco rosa - Rose

art. ø cm.
47744-10 24



Alveolato - Bubbles

art. dim. cm.
47744-17 60x40



Banda - Stripe

art. dim. cm.
47744-16 60x40



Ceppo natalizio - Christmas log

art. dim. cm.
47744-13 48x17



Disco spirale - Spiral

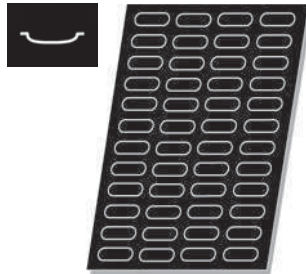
art. ø cm.
47744-12 24

Supporto alveolare Silform® per cottura di pasta bigné.

Questa gamma è stata sviluppata in particolare per la pasta di bigné. Grazie alle impronte preformate, preparare bigné uguali e regolari diventa facile. Non è più indispensabile ne spennellare con tuorlo ne forare la pasta. Grazie alle proprietà antiaderenti del Silform®, l'estrazione è impeccabile. La base del bigné sarà chiara e netta conferendogli così una perfetta stabilità.

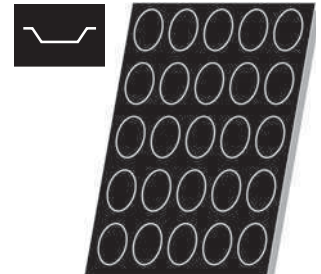
Silform® for Choux Pastry.

This range has been developped especially for cream puffs dough. The pre-formed shapes make easy obtaining perfect, regular and same size cream puffs. Neither greasing the sheet nor spiking the dough is required before baking. The non-stick property of the material allows an easy and perfect extraction of the pastries. The base of the puff will be clear and plain for a perfect stability.



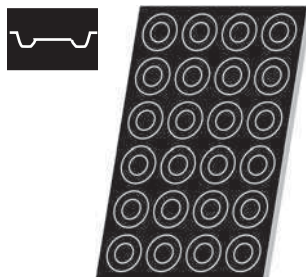
Mini éclairs

art.	dim. cm.	mm.	h.	pcs
41760-25	40x30	70x30	10	24



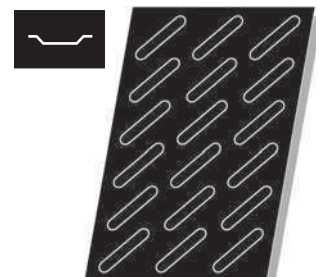
Ovali - Ovals

art.	dim. cm.	mm.	h.	pcs
41760-26	60x40	90x60	15	25



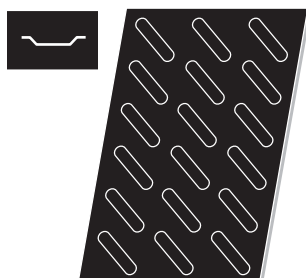
Paris - Brest

art.	dim. cm.	ø mm.	h.	pcs
41760-27	60x40	80	15	24
41760-28	40x30	80	15	12



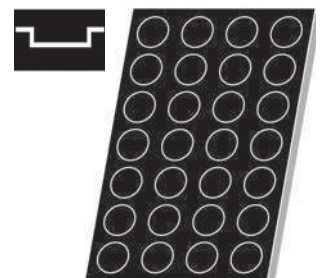
Eclairs per destrimano - Eclairs for right handed

art.	dim. cm.	mm.	h.	pcs
41760-20	60x40	125x25	5	18



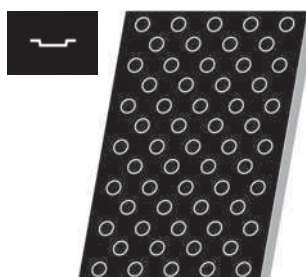
Eclairs per mancini - Eclairs for left handed

art.	dim. cm.	mm.	h.	pcs
41760-21	60x40	125x25	5	18



Bigné grandi - Big choux

art.	dim. cm.	ø mm.	h.	pcs
41759-01	60x40	67	15	28



Bigné piccoli - Small choux

art.	dim. cm.	ø mm.	h.	pcs
41760-22	60x40	30	5	59

