

## PASTICCERIA PASTRY UTENSILS



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

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



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

| art.     | Ø cm. | h.  | u.pack |
|----------|-------|-----|--------|
| 47060-06 | 6,0   | 2,5 | 3      |
| 47060-07 | 7,5   | 3,0 | 3      |
| 47060-09 | 9,0   | 3,5 | 3      |
| 47060-10 | 10,0  | 3,5 | 3      |
| 47060-12 | 12,0  | 5,5 | 3      |
| 47060-14 | 14,0  | 5,5 | 3      |
| 47060-16 | 16,0  | 5,5 | 3      |



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

| art.     | Ø cm. | h.  | u.pack |
|----------|-------|-----|--------|
| 47060-18 | 18,0  | 6,5 | 3      |
| 47060-20 | 20,0  | 6,5 | 3      |
| 47060-22 | 22,0  | 6,5 | 3      |
| 47060-24 | 24,0  | 8,5 | 3      |
| 47060-26 | 26,0  | 8,5 | 3      |
| 47060-30 | 30,0  | 8,5 | 3      |



Stampo americano, alluminio  
Cake tin gugelhopf, aluminium  
Gugelhopfform, Aluminium  
Moule à gugelhopf, alu  
Molde para gugelhopf, aluminio

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



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

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



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

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



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

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



Stampo cassata, alluminio  
Cassata mould, aluminium  
Cassataform, Aluminium  
Moule à cassata, alu  
Molde para cassata, aluminio

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



Stampo per zuccotto, alluminio  
Zuccotto mould, aluminium  
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    |



Ovale, inox  
Oval, s/s  
Oval, Edelstahl Rostfrei  
Ovale, inox  
Oval, inox

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



Virgola, inox  
Comma, s/s  
Komma, Edelstahl Rostfrei  
Virgule, inox  
Coma, inox

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



Cuore, inox  
Heart, s/s  
Herz, Edelstahl Rostfrei  
Coeur, inox  
Corazón, inox

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



Triangolo, inox  
Triangle, s/s  
Dreieck, Edelstahl Rostfrei  
Triangle, inox  
Triángulo, inox

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



Triangolo, inox  
Triangle, s/s  
Dreieck, Edelstahl Rostfrei  
Triangle, inox  
Triángulo, inox

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



Semi-sfera, inox  
Half sphere, s/s  
Halbkugel, Edelstahl Rostfrei  
Demi-sphère, inox  
Semiesfera, inox

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



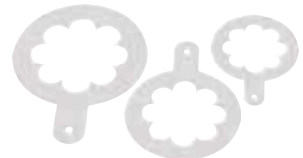
Piramide, inox  
Pyramid, s/s  
Pyramide, Edelstahl Rostfrei  
Piramide, inox  
Pirámide, inox

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



Crème caramel, inox  
Crème caramel, s/s  
Crème caramel, Edelstahl rostfrei  
Crème caramel, inox  
Molde para crème caramel, inox

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



Kit 5 cialde, plastica  
Set of 5 stencils, plastic  
Satz 5 Waffeln, Kunststoff  
Set 5 gaufrettes à décors, plastique  
Juego 5 piezas, plástico

| art.     | Ø cm.           |
|----------|-----------------|
| 47875-01 | 9,5-12-15-18-25 |



Kit 5 cialde, plastica  
Set of 5 stencils, plastic  
Satz 5 Waffeln, Kunststoff  
Set 5 gaufrettes à décors, plastique  
Juego 5 piezas, plástico

| art.     | Ø cm.           |
|----------|-----------------|
| 47875-02 | 9,5-12-15-18-25 |



Kit 5 cialde, plastica  
Set of 5 stencils, plastic  
Satz 5 Waffeln, Kunststoff  
Set 5 gaufrettes à décors, plastique  
Juego 5 piezas, plástico

| art.     | Ø cm.           |
|----------|-----------------|
| 47875-03 | 9,5-12-15-18-25 |



Kit 5 cialde, plastica  
Set of 5 stencils, plastic  
Satz 5 Waffeln, Kunststoff  
Set 5 gaufrettes à décors, plastique  
Juego 5 piezas, plástico

| art.     | Ø cm.           |
|----------|-----------------|
| 47875-04 | 9,5-12-15-18-25 |

# TORTIERE ANTIADERENTI

## NON STICK CAKE MOULDS



## PASTICCERIA PASTRY UTENSILS



**N**

Tortiera pino  
Pine mould  
Tannenbaumform  
Tourtière pin  
Molde pino

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



**N**

Tortiera stella  
Star, mould  
Sternform  
Tourtière étoile  
Molde estrella

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



Tortiera festonata  
Round mould, fluted edges  
Runde Obsttortenform  
Tourtière ronde bord cannelé  
Molde acanalado

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



Tortiera festonata forata  
Crispy tart pan, perforated  
Tortenform, gerippt, gelocht  
Tourtière cannelé, perforée  
Molde acanalado, perforado

| art.     | Ø cm. | h.  |
|----------|-------|-----|
| 47729-30 | 30    | 2,5 |



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

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



Ciambella  
Savarin tin  
Savarinform  
Moule pour savarin  
Molde Savarin

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



**P**

Tortiera festonata, fondo mobile  
Round mould, fluted, loose bottom  
Tortenform, gewellter Rand, Heheboden  
Tourtière cannelée, fond mobile  
Molde acanalado, fondo móvil

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



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

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



Stampo americano  
Gugelhopf cake pan  
Gugelhopfform  
Moule à gugelhopf  
Molde gugelhopf

| art.     | Ø cm. | h. |
|----------|-------|----|
| 47705-22 | 22    | 12 |



Tortiera rettangolare  
Loaf pan  
Königskuchenform  
Cake embouti  
Molde rectangular

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



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

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



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

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

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



Tortiera fondo mobile  
 Rectangular mould, loose plate bottom  
 Backform, gerippt, Heheboden  
 Tourtière cannelée, fond mobile  
 Molde fondo móvil

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



Tortiera margherita  
 Baking mould "Margherit"  
 Margeriten-Backform  
 Moule à marguerite  
 Molde margarita

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



Tortiera festonata, fondo mobile  
 Round mould, fluted, loose bottom  
 Tortenform, gewellter Rand, Heheboden  
 Tourtière cannelée, fond mobile  
 Molde acanalado, fondo móvil

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



Tartelletta a barchetta  
 Oval boat mould  
 Schiffchenförmchen  
 Barquette unie  
 Molde barquilla

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



Tartelletta a barchetta, festonata  
 Fluted oval boat mould  
 Schiffchenförmchen, gerippt  
 Barquette, cannelée  
 Molde barquilla, acanalado

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



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

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



Tartelletta tonda festonata  
 Round fluted mould  
 Backförmchen, rund, gerippt  
 Tartelette ronde, cannelée  
 Molde redondo, acanalado

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



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

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



Tartelletta rettangolare  
 Friand mould  
 Friand-Förmchen  
 Friand  
 Molde rectangular

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



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

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



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

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



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

| art.     | Ø cm. | h. | u.pack |
|----------|-------|----|--------|
| 47728-06 | 6     | 6  | 6      |

PASTICCERIA PASTRY UTENSILS



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



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



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

| art.     | dim. cm. |
|----------|----------|
| 47731-12 | 40x20    |



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

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



Tortiera rettangolare  
Cake mould  
Königskuchenform  
Cake évasé  
Molde ensanchado

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



Charlotte  
Charlotte mould  
Charlotte-Form  
Charlotte  
Molde Charlotte

| art.     | Ø cm. | h. | u.pack |
|----------|-------|----|--------|
| 47734-18 | 18    | 10 | 6      |



Bavarese  
Bavarois mould  
Bayerische-Kuchenform  
Moule Bavarois  
Molde Bávaro

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



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

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



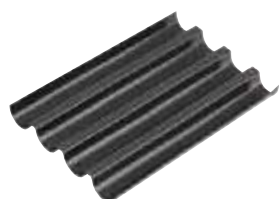
Stampo mini-paté  
Mini paté mould  
Pastetenkastenform  
Mini-pâté à croûte  
Molde minipaté

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



Placca Denti di Lupo  
Dents de Loup sheet  
Backblech Dents de Loup  
Plaque Dents de Loup  
Placa para baguettes

| art.     | dim. cm. | h.  |
|----------|----------|-----|
| 47014-30 | 29x30    | 2,5 |



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

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



Tortiera festonata, fondo mobile  
Fluted mould, loose bottom  
Tortenform, gewellter Rand, Heheboden  
Tourtière cannelée, fond mobile  
Molde acanalado, fondo móvil

| art.     | dim. cm. | h.  |
|----------|----------|-----|
| 47737-29 | 29x20    | 2,5 |



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



P

Tortiera festonata, fondo mobile  
 Square mould, fluted, loose bottom  
 Tortenform, gewellter Rand, Heheboden  
 Tourtière carrée, cannelée, fond mobile  
 Molde cuadrado, acanalado, fondo móvil

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



Tortiera tonda  
 Round mould  
 Tortenform, rund  
 Tourtière ronde  
 Molde redondo

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



Tartelletta savarin  
 Savarin mould  
 Savarinförmchen  
 Savarin  
 Molde savarin

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



P

Tartelletta festonata, fondo mobile  
 Round fluted mould, loose bottom  
 Runde, gewellte Tartellets, Heheboden  
 Tartelette ronde cannelée, fond mobile  
 Molde redondo acanalado, fondo móvil

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



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

| art.     | Ø cm. | h. | u.pack |
|----------|-------|----|--------|
| 47759-12 | 12    | 2  | 6      |



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

| art.     | Ø cm. | h. | u.pack |
|----------|-------|----|--------|
| 47760-12 | 12    | 2  | 6      |



Tartelletta  
 Small mould  
 Pralinen-förm  
 Petit four  
 Molde pasteles

| art.     | Ø cm. | u.pack |
|----------|-------|--------|
| 47747-01 | 4,5   | 6      |



Tartelletta  
 Small mould  
 Pralinen-förm  
 Petit four  
 Molde pasteles

| art.     | Ø cm. | u.pack |
|----------|-------|--------|
| 47723-05 | 5     | 6      |



Tartelletta  
 Small mould  
 Pralinen-förm  
 Petit four  
 Molde pasteles

| art.     | Ø cm. | u.pack |
|----------|-------|--------|
| 47747-03 | 4,5   | 6      |



Tartelletta  
 Small mould  
 Pralinen-förm  
 Petit four  
 Molde pasteles

| art.     | Ø cm. | u.pack |
|----------|-------|--------|
| 47747-04 | 3,5   | 6      |



Tartelletta  
 Small mould  
 Pralinen-förm  
 Petit four  
 Molde pasteles

| art.     | Ø cm. | u.pack |
|----------|-------|--------|
| 47747-05 | 4,5   | 6      |



Tartelletta  
 Small mould  
 Pralinen-förm  
 Petit four  
 Molde pasteles

| art.     | Ø cm. | u.pack |
|----------|-------|--------|
| 47747-06 | 6     | 6      |



Tartelletta  
 Small mould  
 Pralinen-förm  
 Petit four  
 Molde pasteles

| art.     | Ø cm. | u.pack |
|----------|-------|--------|
| 47747-07 | 6     | 6      |



Tartelletta  
 Small mould  
 Pralinen-förm  
 Petit four  
 Molde pasteles

| art.     | Ø cm. | u.pack |
|----------|-------|--------|
| 47747-09 | 5     | 6      |

PASTICCERIA PASTRY UTENSILS



Tartelletta  
Small mould  
Pralinen-förm  
Petit four  
Molde pasteles

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



Stampo tartelletta  
Cup bun pan  
Backblech  
Plaque tartelettes  
Molde pasteles

| art.     | dim. cm. | h.  | ø         |
|----------|----------|-----|-----------|
| 47748-35 | 35,5x27  | 2,5 | 4,5 - 6,5 |



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

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



Stampo pupazzi di neve  
Snowmen muffin pan  
Schneemänner-Backblech  
Plaque bonhommes de neige  
Molde muñecos de nieve

| art.     | dim. cm. | h.  |
|----------|----------|-----|
| 47750-35 | 35x27    | 2,5 |



Stampo Babbo Natale  
Santa Claus pan  
Weihnachtsmann-Backblech  
Plaque Père Noël  
Molde Papá Noel

| art.     | dim. cm. | h. |
|----------|----------|----|
| 47761-30 | 30,5x26  | 5  |



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

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



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

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



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

| art.     | dim. cm. | h.  |
|----------|----------|-----|
| 47764-14 | 14x7,7   | 2,5 |



Stampo cuore  
Heart pan  
Herz-Backblech  
Plaque coeur  
Molde corazón

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

P



Stampo carré  
Loaf pan  
Königskuchenform  
Cake évasé  
Molde ensanchado

| art.     | dim. cm. |
|----------|----------|
| 47752-08 | 8,5x5,5  |
| 47752-10 | 11x6,5   |
| 47752-15 | 15x8     |



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

| art.     | dim. cm. | h.  |
|----------|----------|-----|
| 47753-15 | 15x8     | 3,5 |
| 47753-31 | 31x12    | 5,0 |



Stampo apribile  
Springform mould  
Springform  
Manqué démontable  
Molde desmontable

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

P



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



P

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

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



Stampo uova  
 Egg shape pan  
 Eier-Backblech  
 Plaque oeufs  
 Placa huevos

| art.     | Ø cm. | h.  |
|----------|-------|-----|
| 47765-13 | 13    | 2,2 |



P

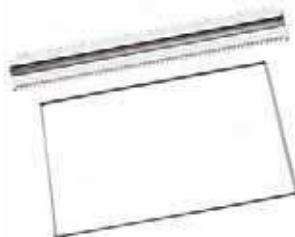
Stampo ciambella apribile  
 Fluted springform pan  
 Savarinspringform  
 Manqué savarin démontable  
 Molde savarin desmontable

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



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

| art.     | l. cm. |
|----------|--------|
| 47684-15 | 15     |



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

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



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



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

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



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



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



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



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

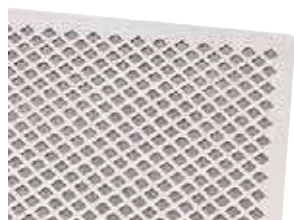


Tagliare le fasce di biscuit nella larghezza desiderata. Cut the biscuit into stripes.



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

## PASTICCERIA PASTRY UTENSILS



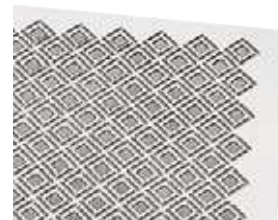
Griglia per decoro biscuit, inox  
Grill for biscuit, s/s  
Gitter für Biscuit, Edelstahl Rostfrei  
Grille pour biscuit, inox  
Rejilla para galleta, inox

art. dim. cm.  
47674-01 60x40



Griglia per decoro biscuit, inox  
Grill for biscuit, s/s  
Gitter für Biscuit, Edelstahl Rostfrei  
Grille pour biscuit, inox  
Rejilla para galleta, inox

art. dim. cm.  
47674-02 60x40



Griglia per decoro biscuit, inox  
Grill for biscuit, s/s  
Gitter für Biscuit, Edelstahl Rostfrei  
Grille pour biscuit, inox  
Rejilla para galleta, inox

art. dim. cm.  
47674-03 60x40



Griglia per decoro biscuit, inox  
Grill for biscuit, s/s  
Gitter für Biscuit, Edelstahl Rostfrei  
Grille pour biscuit, inox  
Rejilla para galleta, inox

art. dim. cm.  
47674-04 60x40



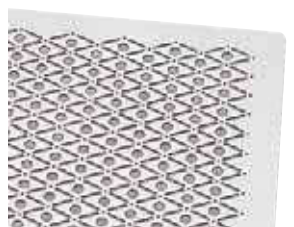
Griglia per decoro biscuit, inox  
Grill for biscuit, s/s  
Gitter für Biscuit, Edelstahl Rostfrei  
Grille pour biscuit, inox  
Rejilla para galleta, inox

art. dim. cm.  
47674-05 60x40



Griglia per decoro biscuit, inox  
Grill for biscuit, s/s  
Gitter für Biscuit, Edelstahl Rostfrei  
Grille pour biscuit, inox  
Rejilla para galleta, inox

art. dim. cm.  
47674-06 60x40



Griglia per decoro biscuit, inox  
Grill for biscuit, s/s  
Gitter für Biscuit, Edelstahl Rostfrei  
Grille pour biscuit, inox  
Rejilla para galleta, inox

art. dim. cm.  
47674-07 60x40

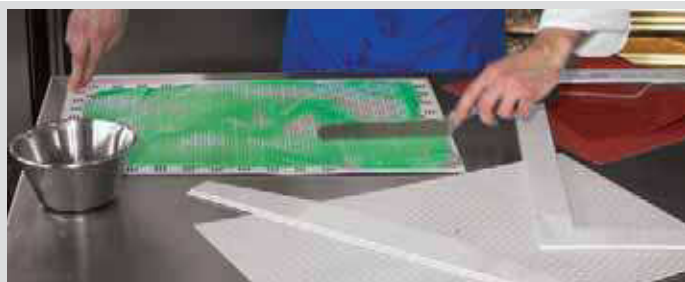


Griglia per decoro biscuit, inox  
Grill for biscuit, s/s  
Gitter für Biscuit, Edelstahl Rostfrei  
Grille pour biscuit, inox  
Rejilla para galleta, inox

art. dim. cm.  
47674-08 60x40



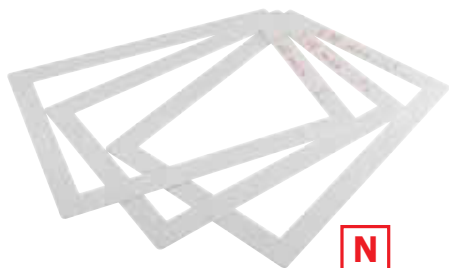
Appoggiare la griglia su un tappeto di silicone. Spatolare la pasta decoro uniformemente. Togliere la griglia e passare in congelatore. Successivamente stendere il biscuit. Cuocere in forno a 230°C per 8 minuti, appoggiare il biscuit capovolto su un foglio e togliere delicatamente il tappeto. Tagliare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



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



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



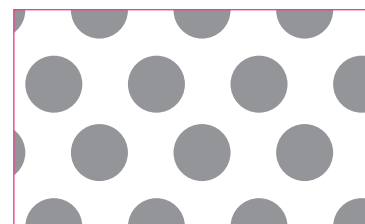
**N**

Cornice, PST  
Frame  
Rahmen  
Cadre  
marco

| art.     | dim. cm. | h   |
|----------|----------|-----|
| 47677-23 | 60x40    | 0,3 |
| 47677-24 | 67x47    | 0,4 |
| 47677-25 | 60x40    | 0,5 |



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



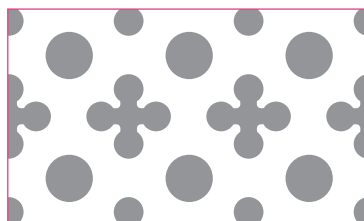
Griglia per decoro biscuit, plastica  
Grill for biscuit, plastic  
Gitter für Biscuit, Kunststoff  
Grille pour biscuit, plastique  
Rejilla para galleta, plástico

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



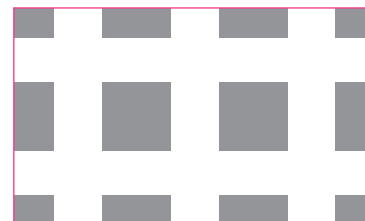
Griglia per decoro biscuit, plastica  
Grill for biscuit, plastic  
Gitter für Biscuit, Kunststoff  
Grille pour biscuit, plastique  
Rejilla para galleta, plástico

| art.     | dim. cm. |
|----------|----------|
| 47677-03 | 60x40    |



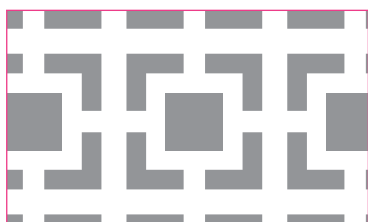
Griglia per decoro biscuit, plastica  
Grill for biscuit, plastic  
Gitter für Biscuit, Kunststoff  
Grille pour biscuit, plastique  
Rejilla para galleta, plástico

| art.     | dim. cm. |
|----------|----------|
| 47677-04 | 60x40    |



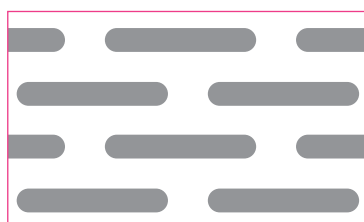
Griglia per decoro biscuit, plastica  
Grill for biscuit, plastic  
Gitter für Biscuit, Kunststoff  
Grille pour biscuit, plastique  
Rejilla para galleta, plástico

| art.     | dim. cm. |
|----------|----------|
| 47677-05 | 60x40    |



Griglia per decoro biscuit, plastica  
Grill for biscuit, plastic  
Gitter für Biscuit, Kunststoff  
Grille pour biscuit, plastique  
Rejilla para galleta, plástico

| art.     | dim. cm. |
|----------|----------|
| 47677-06 | 60x40    |



Griglia per decoro biscuit, plastica  
Grill for biscuit, plastic  
Gitter für Biscuit, Kunststoff  
Grille pour biscuit, plastique  
Rejilla para galleta, plástico

| art.     | dim. cm. |
|----------|----------|
| 47677-07 | 60x40    |



Griglia per decoro biscuit, plastica  
Grill for biscuit, plastic  
Gitter für Biscuit, Kunststoff  
Grille pour biscuit, plastique  
Rejilla para galleta, plástico

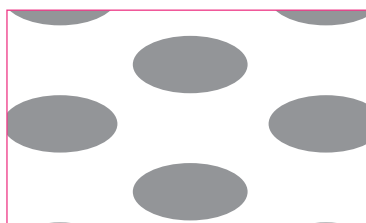
| art.     | dim. cm. |
|----------|----------|
| 47677-08 | 60x40    |

PASTICCERIA PASTRY UTENSILS



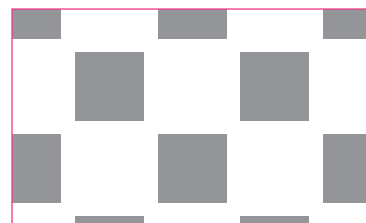
Griglia per decoro biscuit, plastica  
Grill for biscuit, plastic  
Gitter für Biscuit, Kunststoff  
Grille pour biscuit, plastique  
Rejilla para galleta, plástico

art. dim. cm.  
47677-09 60x40



Griglia per decoro biscuit, plastica  
Grill for biscuit, plastic  
Gitter für Biscuit, Kunststoff  
Grille pour biscuit, plastique  
Rejilla para galleta, plástico

art. dim. cm.  
47677-10 60x40



Griglia per decoro biscuit, plastica  
Grill for biscuit, plastic  
Gitter für Biscuit, Kunststoff  
Grille pour biscuit, plastique  
Rejilla para galleta, plástico

art. dim. cm.  
47677-11 60x40



Griglia per decoro biscuit, plastica  
Grill for biscuit, plastic  
Gitter für Biscuit, Kunststoff  
Grille pour biscuit, plastique  
Rejilla para galleta, plástico

art. dim. cm.  
47677-12 60x40



Griglia per decoro biscuit, plastica  
Grill for biscuit, plastic  
Gitter für Biscuit, Kunststoff  
Grille pour biscuit, plastique  
Rejilla para galleta, plástico

art. dim. cm.  
47677-13 60x40



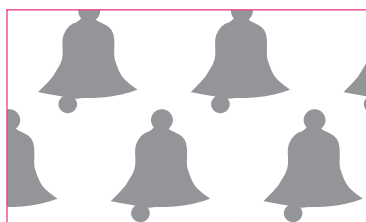
Griglia per decoro biscuit, plastica  
Grill for biscuit, plastic  
Gitter für Biscuit, Kunststoff  
Grille pour biscuit, plastique  
Rejilla para galleta, plástico

art. dim. cm.  
47677-14 60x40



Griglia per decoro biscuit, plastica  
Grill for biscuit, plastic  
Gitter für Biscuit, Kunststoff  
Grille pour biscuit, plastique  
Rejilla para galleta, plástico

art. dim. cm.  
47677-15 60x40



Griglia per decoro biscuit, plastica  
Grill for biscuit, plastic  
Gitter für Biscuit, Kunststoff  
Grille pour biscuit, plastique  
Rejilla para galleta, plástico

art. dim. cm.  
47677-16 60x40



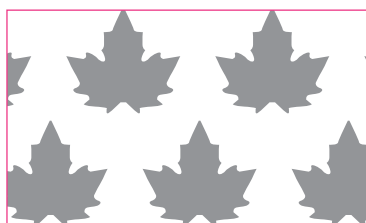
Griglia per decoro biscuit, plastica  
Grill for biscuit, plastic  
Gitter für Biscuit, Kunststoff  
Grille pour biscuit, plastique  
Rejilla para galleta, plástico

art. dim. cm.  
47677-17 60x40



Griglia per decoro biscuit, plastica  
Grill for biscuit, plastic  
Gitter für Biscuit, Kunststoff  
Grille pour biscuit, plastique  
Rejilla para galleta, plástico

art. dim. cm.  
47677-18 60x40



Griglia per decoro biscuit, plastica  
Grill for biscuit, plastic  
Gitter für Biscuit, Kunststoff  
Grille pour biscuit, plastique  
Rejilla para galleta, plástico

art. dim. cm.  
47677-19 60x40



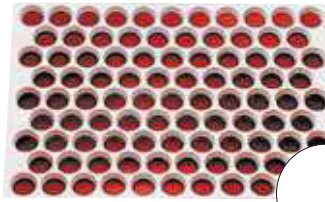
Griglia per decoro biscuit, plastica  
Grill for biscuit, plastic  
Gitter für Biscuit, Kunststoff  
Grille pour biscuit, plastique  
Rejilla para galleta, plástico

art. dim. cm.  
47677-20 60x40



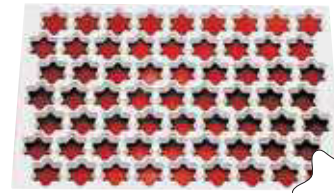
Placca per pasta frolla, plastica  
 Stencil-mat, plastic  
 Ausstechmatte, Kunststoff  
 Plaque à pâte brisée, plastique  
 Rejilla para galleta, plástico

| art.     | dim. cm. | Ø   | n. |
|----------|----------|-----|----|
| 47675-01 | 58x39    | 8,8 | 20 |
| 47675-02 | 58x39    | 4,5 | 72 |



Placca per pasta frolla, plastica  
 Stencil-mat, plastic  
 Ausstechmatte, Kunststoff  
 Plaque à pâte brisée, plastique  
 Rejilla para galleta, plástico

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



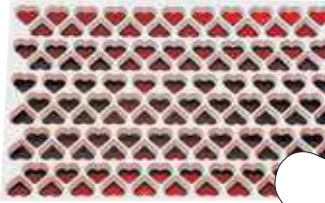
Placca per pasta frolla, plastica  
 Stencil-mat, plastic  
 Ausstechmatte, Kunststoff  
 Plaque à pâte brisée, plastique  
 Rejilla para galleta, plástico

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



Placca per pasta frolla, plastica  
 Stencil-mat, plastic  
 Ausstechmatte, Kunststoff  
 Plaque à pâte brisée, plastique  
 Rejilla para galleta, plástico

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



Placca per pasta frolla, plastica  
 Stencil-mat, plastic  
 Ausstechmatte, Kunststoff  
 Plaque à pâte brisée, plastique  
 Rejilla para galleta, plástico

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



Placca per pasta frolla, plastica  
 Stencil-mat, plastic  
 Ausstechmatte, Kunststoff  
 Plaque à pâte brisée, plastique  
 Rejilla para galleta, plástico

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



Placca per pasta frolla, plastica  
 Stencil-mat, plastic  
 Ausstechmatte, Kunststoff  
 Plaque à pâte brisée, plastique  
 Rejilla para galleta, plástico

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



Placca per pasta frolla, plastica  
 Stencil-mat, plastic  
 Ausstechmatte, Kunststoff  
 Plaque à pâte brisée, plastique  
 Rejilla para galleta, plástico

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



Facili da usare permettono un gran risparmio di tempo. Ideali per la preparazione di biscotti, pizzette, salatini e basi per pasticcini. - Easy to use, they allow a great saving of time. Ideal to prepare cookies, pizzas, savoury biscuit and pastry bases.