

**PADERNO®**

**WORLD CUISINE**

PARTNER OF THE BEST CUISINE

**CATALOGUE**

**2024**

Catalogo STAMPI per Pasticceria e Cucina

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Spediti in 24/48 ore

➔ **ARTICOLI SU ORDINAZIONE O NON  
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SS

**Tart ring**

Anello per torte  
Tortenring  
Cercle à tarte  
Anillo para tartas

art.	Ø cm.	h. cm.
47533-07	7	2
47533-08	8	2
47533-09	9	2
47533-10	10	2
47533-12	12	2
47533-14	14	2
47533-16	16	2
47533-18	18	2
47533-20	20	2
47533-22	22	2
47533-24	24	2
47533-26	26	2
47533-28	28	2
47533-30	30	2
47533-32	32	2



SS

**Tart ring**

Anello per torte  
Tortenring  
Cercle à tarte  
Anillo para tartas

art.	Ø cm.	h. cm.
47530-14	14	3,5
47530-16	16	3,5
47530-18	18	3,5
47530-20	20	3,5
47530-22	22	3,5
47530-24	24	3,5
47530-26	26	3,5
47530-28	28	3,5
47530-30	30	3,5



SS

**Mousse ring**

Anello per mousse  
Schaumspeisenring  
Cercle à mousse  
Anillo para mousse

art.	Ø cm.	h. cm.
47532-06	6,0	4,0
47532-07	7,5	4,0
47532-08	8,0	4,5
47532-12	12,0	4,5
47532-14	14,0	4,5
47532-16	16,0	4,5
47532-18	18,0	4,5
47532-20	20,0	4,5
47532-22	22,0	4,5
47532-24	24,0	4,5
47532-26	26,0	4,5



SS

**Ice cream cake ring**

Anello per torte gelato  
Eistortenring  
Cercle à vacherin  
Circulo alto

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



SS

**Ice cream cake ring**

Anello per torte gelato  
Eistortenring  
Cercle à vacherin  
Circulo alto

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



SS

**Ice cream cake ring**

Anello per torte gelato  
Eistortenring  
Cercle à vacherin  
Circulo alto

art.	Ø cm.	h. cm.
47534-06	6	6
47534-16	16	6
47534-18	18	6
47534-20	20	6
47534-22	22	6
47534-24	24	6
47534-26	26	6
47534-28	28	6



SS

**Cake setting ring, flexible**

Anello regolabile, flessibile  
Tortenring, verstellbar, flexibel  
Cercle à tarte réglable, flexible  
Anillo ajustable, flexible

art.	Ø cm.	h. cm.
47529-07	16,5>32	8

MICROPERFORATED CAKE RINGS  
FASCE MICROFORATE

SS



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

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



**Cake ring, microperforated**

Fascia microforata  
Tarte-Rahmen perforiert  
Cercle microperforé  
Anillo tarta microperforado

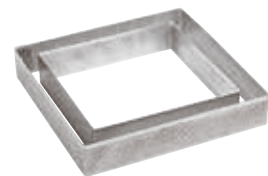
art.	Ø cm.	h. cm.
47510-07	7	3,5
47510-09	9	3,5
47510-11	11	3,5
47510-13	13	3,5
47510-15	15	3,5
47510-17	17	3,5
47510-19	19	3,5
47510-21	21	3,5
47510-23	23	3,5
47510-25	25	3,5
47510-27	27	3,5
47510-29	29	3,5
47510-31	31	3,5



**Cake ring, microperforated**

Fascia microforata  
Tarte-Rahmen perforiert  
Cercle microperforé  
Anillo tarta microperforado

art.	Ø cm.	h. cm.
47511-07	7	2
47511-09	9	2
47511-11	11	2
47511-13	13	2
47511-15	15	2
47511-17	17	2
47511-19	19	2
47511-21	21	2
47511-23	23	2
47511-25	25	2
47511-27	27	2
47511-29	29	2
47511-31	31	2



**Cake ring, microperforated**

Fascia microforata  
Tarte-Rahmen perforiert  
Cercle microperforé  
Anillo tarta microperforado

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





SS

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

art.	cm.	h. cm.
47526-05	30x30>57x56	5



SS

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

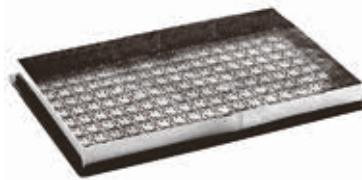
art.	cm.	h. cm.
47528-05	19x28>34x54	5



SS

**Extensible heart frame**  
Telaio cuore regolabile  
Herz-Backrahm, verstellbar  
Bande à tarte réglable  
Marco para tarta, ajustable

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



SS

**Rectangle**  
Rettangolo  
Rechteck  
Rectangle  
Rectangular

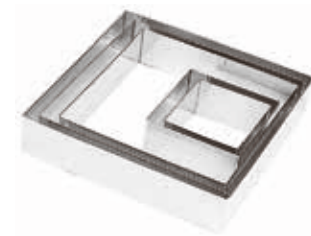
art.	dim. cm.
47527-55	55x35,5x4,5



SS

**Rectangle**  
Rettangolo  
Rechteck  
Rectangle  
Rectangular

art.	dim. cm.
47546-18	18x36x5
47546-30	30x40x5
47546-40	40x60x5



SS

**Square**  
Quadrato  
Viereck  
Carré  
Cuadrado

art.	dim. cm.
47548-02	10x10x4,5
47548-03	18x18x4,5
47548-04	20x20x4,5
47548-05	22x22x4,5



SS

**Rounded square**  
Quadrato bombato  
Viereck, konvex  
Carré arrondi  
Cuadrado abombado

art.	dim. cm.
47541-02	10x10x4,5
47541-03	18x18x4,5
47541-04	20x20x4,5



SS

**Oval**  
Ovale  
Oval  
Ovale  
Oval

art.	dim. cm.
47547-22	24,5x20x4
47547-26	30x23x4
47547-30	33x26,5x4



SS

**Comma**  
Virgola  
Komma  
Virgule  
Coma

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







SS

**Heart**

Cuore  
Herz  
Coeur  
Corazón

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



SS

**Triangle**

Triangolo  
Dreieck  
Triangle  
Triángulo

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



SS

**Triangle**

Triangolo  
Dreieck  
Triangle  
Triángulo

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

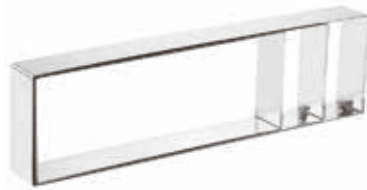


SS

**Rectangle**

Rettangolo  
Rechteck  
Rectangle  
Rectangular

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

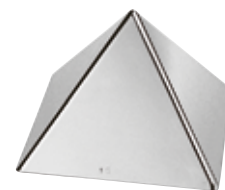


SS

**Rectangle**

Rettangolo  
Rechteck  
Rectangle  
Rectangular

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

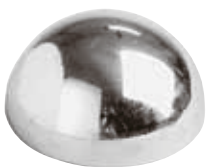


SS

**Pyramid**

Piramide  
Pyramide  
Piramide  
Pirâmide

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



SS

**Half sphere**

Semi-sfera  
Halbkugel  
Demi-sphère  
Semiesfera

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



SS

**Crème caramel**

Crème caramel  
Crème caramel  
Crème caramel  
Molde para flan

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

**STAINLESS STEEL MOLDS**  
STAMPI INOX

**NEW** **SS**



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

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



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

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



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

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



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

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



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

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



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

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



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

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

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



**Piepan, aluminum**

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

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



**Savarin tin, aluminum**

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

art.	Ø cm.	h. cm.	U. Pack
47060-06	6,0	2,5	3
47060-07	7,5	3,0	3
47060-09	9,0	3,5	3
47060-10	10,0	3,5	3
47060-12	12,0	5,5	3
47060-14	14,0	5,5	3
47060-16	16,0	5,5	3
47060-18	18,0	6,5	3
47060-20	20,0	6,5	3
47060-22	22,0	6,5	3
47060-24	24,0	8,5	3
47060-26	26,0	8,5	3
47060-30	30,0	8,5	3



**Pandoro mold, aluminum**

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

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



**Gugelhupf, aluminum**

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

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



**Plumcake, aluminum**

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

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



**Beaker shaped tin, aluminum**

Stampo per babà, alluminio  
Timbalform, Aluminium  
Moule à dariole, alu  
Molde, aluminio

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



**Crème caramel, aluminum**

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

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



**Cassata mold, aluminum**

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

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



**Zuccotto mold, aluminum**

Stampo per zuccotto, alluminio  
Zuccottoform, Aluminium  
Moule à zuccotto, alu  
Molde para zuccotto, aluminio

art.	Ø cm.
47069-10	10
47069-12	12
47069-14	14
47069-16	16
47069-18	18
47069-20	20



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



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

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



**Base and lid**

Base e coperchio  
 Basis und Abdeckung  
 Base et couvercle  
 Base y tapa

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

**Extender**

Estensore  
 Aufsatz  
 Réhausse  
 Extensión

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



# NON STICK CAKE MOLDS TORTIERE ANTIADERENTI

PASTRY  
PASTICCERIA



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

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



**Pine mold**

Tortiera pino  
Tannenbaumform  
Tourtière pin  
Molde pino

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



**Star mold**

Tortiera stella  
Sternform  
Tourtière étoile  
Molde estrella

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



**Crispy tart pan**

Tortiera forata  
Tortenform, gelocht  
Tourtière perforée  
Molde perforado

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



**Round cake tin**

Tortiera tonda  
Tortenform, rund  
Tourtière ronde  
Molde redondo

art.	Ø cm.	h. cm.	U. Pack
47739-12	12	2,1	6
47739-24	24	2,3	1
47739-28	28	2,3	1
47739-32	32	2,5	1



**Round cake tin**

Tortiera tonda  
Tortenform, rund  
Manqué rond uni  
Molde redondo

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



**Round mold, fluted edges**

Tortiera festonata  
Runde Obsttortenform  
Tourtière ronde bord cannelé  
Molde rizado

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



**Round mold, fluted, loose bottom**

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

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



**Savarin tin**

Ciambella  
Savarinform  
Moule pour savarin  
Molde Savarin

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



**Trois Frères cake ring**

Tortiera trois frères  
Frankfurter Kranzform  
Tourtière trois frères  
Molde trois frères

art.	Ø cm.	h. cm.
47713-22	22	5,5







**Gugelhupf cake pan**

Stampo americano  
Gugelhupfform  
Moule à gugelhupf  
Molde gugelhupf

art.	Ø cm.	h. cm.
47705-22	22	10



**Loaf pan**

Tortiera rettangolare  
Königskuchenform  
Cake embouti  
Molde rectangular

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



**Rectangular mold, loose plate bottom**

Tortiera, fondo mobile  
Backform, gerippt, Heheboden  
Tourtière cannelée, fond amovible  
Molde fondo desmontable

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



**Square mold, fluted, loose bottom**

Tortiera festonata, fondo mobile  
Tortenform, gewellter Rand, Heheboden  
Tourtière carrée, cannelée, fond amovible  
Molde cuadrado, rizado, fondo desmontable

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



**Baking mold Daisy**

Tortiera margherita  
Margeriten-Backform  
Moule à marguerite  
Molde margarita

art.	Ø cm.	h. cm.
47718-20	20	6



**Round mold, fluted, loose bottom**

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

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



**Round mold, fluted, loose bottom**

Tartelletta festonata, fondo mobile  
Runde, gewellte Tortellets, Heheboden  
Tartelette ronde cannelée, fond amovible  
Molde redondo rizado, fondo desmontable

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



**Charlotte mold**

Charlotte  
Charlotte-Form  
Charlotte  
Molde Charlotte

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



**Bavaois mold**

Bavarese  
Bayerische-Kuchenform  
Moule Bavaois  
Molde Bávaro

art.	Ø cm.	h. cm.
47735-18	18	9



**Rectangular cake mold**

Tortiera rettangolare  
Königskuchenform  
Cake évasé  
Molde ensanchado

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



**Folding loaf pan**

Tortiera rettangolare apribile  
Aufklappbare-Königskuchenform  
Cake ouvrant  
Molde rectangular desmontable

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





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

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



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

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



**Loaf pan**  
Stampo carré  
Königskuchenform  
Cake évasé  
Molde ensanchado

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



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

art.	dim. cm.
47753-31	31x12x5



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

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



**Oval aspic mold**  
Aspic ovale  
Ovale Aspikform  
Aspic ovale  
Molde oval

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



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

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



**Rum baba mold**  
Stampo babà  
Runde Babaform  
Dariole embouti  
Molde para babà

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



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

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



**Savarin mold**  
Tartelletta savarin  
Savarinförmchen  
Savarin  
Molde savarin

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



**Oval boat mold**  
Tartelletta barchetta  
Schiffchenförmchen  
Barquette unie  
Molde barquilla

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



**Fluted oval boat mold**  
Tartelletta barchetta, festonata  
Schiffchenförmchen, gerippt  
Barquette, cannelée  
Molde barquilla, rizado

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





**Round plain mold**

Tartelletta tonda  
Backförmchen, rund  
Tartelette ronde, unie  
Molde redondo

art.	Ø cm.	U. Pack
47722-05	5	6
47722-06	6	6
47722-07	7	6
47722-08	8	6
47722-10	10	6



**Round fluted mold**

Tartelletta tonda festonata  
Backförmchen, rund, gerippt  
Tartelette ronde, cannelée  
Molde redondo, rizado

art.	Ø cm.	U. Pack
47723-05	5	6
47723-06	6	6
47723-07	7	6
47723-08	8	6
47723-10	10	6
47723-12	12	6



**Brioche mold**

Tartelletta a brioche  
Brioche-Förmchen  
Tartelette brioche  
Molde brioche

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



**Box of small assorted molds**

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

art.	pcs/pz
47730-60	60



**Friand mold**

Tartelletta rettangolare  
Friand-Förmchen  
Friand  
Molde rectangular

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



**Small mold**

Tartelletta  
Törtchenform  
Petit four  
Molde pasteles

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



**Small mold**

Tartelletta  
Törtchenform  
Petit four  
Molde pasteles

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



**Small mold**

Tartelletta  
Törtchenform  
Petit four  
Molde pasteles

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



**Small mold**

Tartelletta  
Törtchenform  
Petit four  
Molde pasteles

art.	Ø cm.	U. Pack
47747-01	4,5	6



**Small mold**

Tartelletta  
Törtchenform  
Petit four  
Molde pasteles

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





**Small mold**  
Tartelletta  
Törtchenform  
Petit four  
Molde pasteles

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



**Small mold**  
Tartelletta  
Törtchenform  
Petit four  
Molde pasteles

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



**Small mold**  
Tartelletta  
Törtchenform  
Petit four  
Molde pasteles

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



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

art.	dim. cm.
47731-12	26x20

**Pcs/Pz 12 - 7x4,2 cm.**



**Madeleine sheet**  
Stampo per madeleinettes  
Madeleine-Backblech  
Plaque madeleinettes  
Molde Madeleine

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

**Pcs/Pz 20 - 4,2x3 cm.**



**Cup bun pan**  
Stampo tartelletta  
Backblech  
Plaque tartelletes  
Molde pasteles

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

**Top Ø 68 - bottom Ø 45 - H 10 mm.**



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

art.	dim. cm.
47762-23	23x5



**Christmas style mold**  
Stampo di Natale  
Weihnachts-Backblech  
Plaque de Noël  
Molde de Noel

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



**Santa Claus mold**  
Stampo Babbo Natale  
Weihnachtsmann-Backblech  
Plaque Père Noël  
Molde Papà Noel

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



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

art.	dim. cm.
47749-35	35x27x3



**Egg mold**  
Stampo uovo  
Ostereierform  
Moule à oeuf  
Molde para huevos

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



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

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





**Easter rabbit mold**

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

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



**Fluted springform pan**

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

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



**Springform pan**

Tortiera apribile  
Springform  
Manqué à manqué démontable  
Molde desmontable

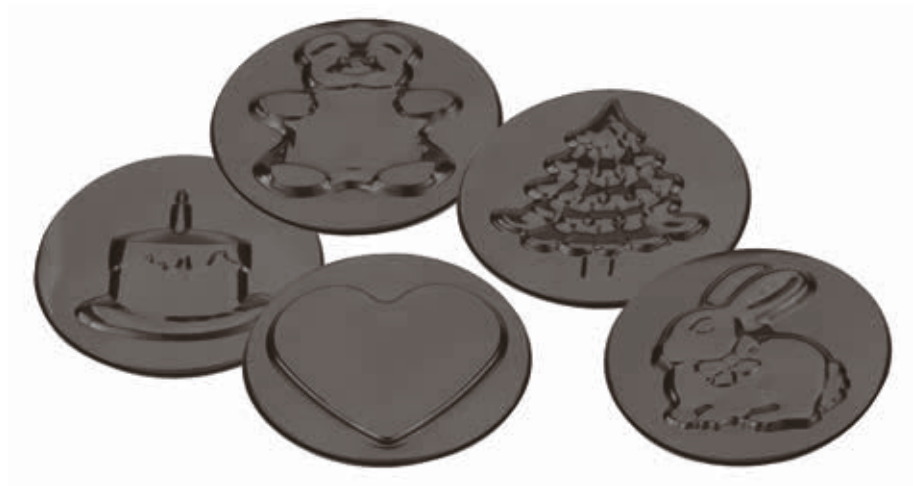
art.	Ø cm.	h. cm.
47754-20	20,5	6,5
47754-24	24,0	6,5
47754-26	26,0	6,5
47754-28	28,0	6,7



**Springform pan with 6 bottoms**

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

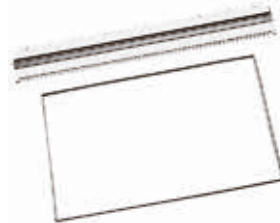
art.	Ø cm.	h. cm.
47755-26	26	6



**Log mold, plastic**

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

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



**Comb for Charlotte with frame**

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

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



**Comb with 5 rubber blades**

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

art.	dim. cm.
47672-05	70x10

SS

SS

MONOPORTION TRAY MOLDS  
TEGLIE MONOPORZIONI



Tray cm. 60x40

Teglia  
Blech  
Plaque  
Bandeja

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

Extractor

Estrattore  
Extraktor  
Extracteur  
Extractor

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



Cutter

Tagliapasta  
Ausstechform  
Coupe-pâte  
Cortador

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

Tray cm. 60x40

Teglia  
Blech  
Plaque  
Bandeja

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



Estrattore

Estrattore  
Extraktor  
Extracteur  
Extractor

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

Cutter

Tagliapasta  
Ausstechform  
Coupe-pâte  
Cortador

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



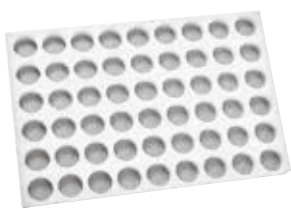


**PRALINE'S SILICONE MOLDS CM 19X29**  
STAMPI IN SILICONE PER PRALINE CM 19X29



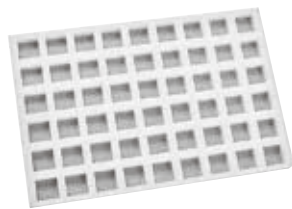
Practical, flexible and resistant silicone molds for sweet or salty creations (snaks, truffles, jellies, pralines). Perfect to make large quantities in short time. They withstand from -40° to +250°C. Can be used in the oven, refrigerator and blast chiller.

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



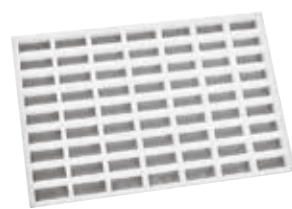
**Chocoflex - psc/pz 54**

art.	Ø mm.	h.
47783-01	26	14



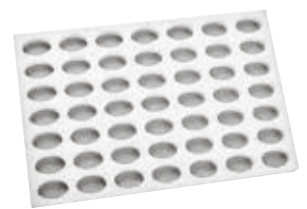
**Chocoflex - psc/pz 54**

art.	dim. mm.
47783-02	23x23x14



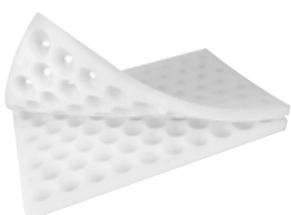
**Chocoflex - psc/pz 63**

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



**Chocoflex - psc/pz 49**

art.	dim. mm.
47783-04	32x21x14



**Chocoflex - psc/pz 54**

art.	Ø mm.	h.
47783-11	26	14



**Chocoflex - psc/pz 40**

art.	Ø mm.	h.
47783-12	30-10	12



**Chocoflex - psc/pz 15**

art.	dim. mm.
47783-13	90x30x19



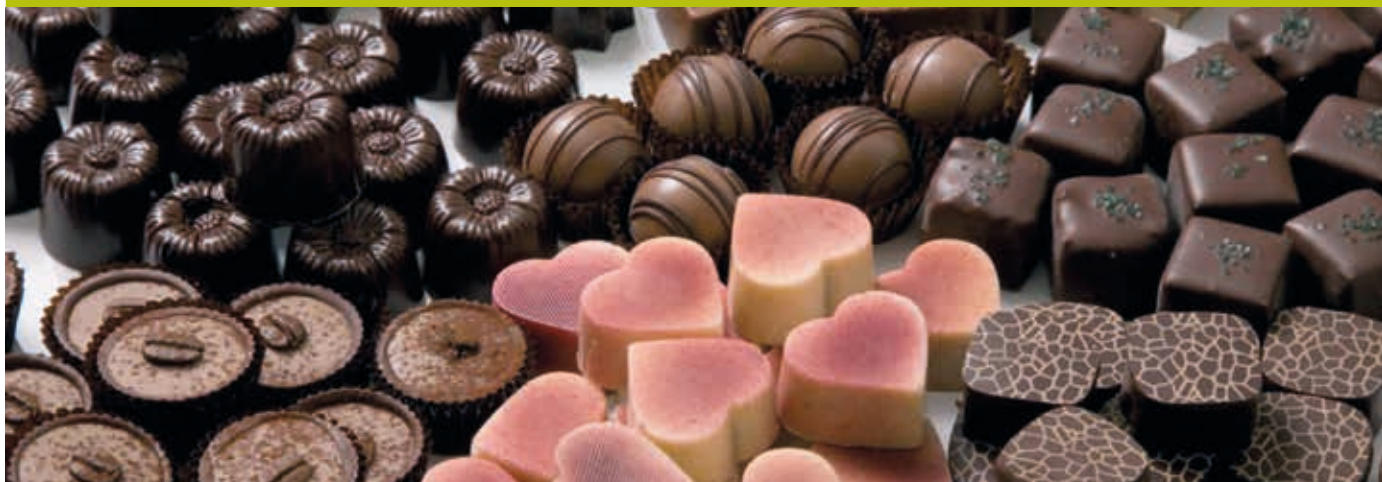
**Chocoflex - psc/pz 15**

art.	dim. mm.
47783-14	90x30x19



CHOCOLATE  
CIOCCOLATO

PC



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

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



NEW



NEW

Chocolate/Ciocolato Praline

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

Chocolate/Ciocolato Praline

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



NEW



NEW

Chocolate/Ciocolato Praline

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

Chocolate/Ciocolato Praline

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



NEW



NEW

Chocolate/Ciocolato Praline

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

Chocolate/Ciocolato Praline

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



NEW



NEW

Chocolate/Ciocolato Praline

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

Chocolate/Ciocolato Praline

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





**NEW**

**Chocolate/Cioccolato Praline**

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



**NEW**

**Chocolate/Cioccolato Praline**

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



**Chocolate/Cioccolato Praline**

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



**Chocolate/Cioccolato Praline**

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



**Chocolate/Cioccolato Praline**

art.	Ø mm.	h.	pcs/pz
47861-04	35	8	24



**Chocolate/Cioccolato Praline**

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



**Chocolate/Cioccolato Praline**

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



**Chocolate/Cioccolato Praline**

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



**Chocolate/Cioccolato Praline**

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



**Chocolate/Cioccolato Praline**

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



**Chocolate/Cioccolato Praline**

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



**Chocolate/Cioccolato Praline**

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



**Chocolate/Cioccolato Praline**

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



**Chocolate/Cioccolato Praline**

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



**Chocolate/Cioccolato Praline**

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



**Chocolate/Cioccolato Praline**

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



**Chocolate/Cioccolato Praline**

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



Chocolate/Ciocolato Praline

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



Chocolate/Ciocolato Praline

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



Chocolate/Ciocolato Praline

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



Chocolate/Ciocolato Praline

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



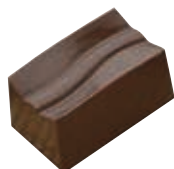
Chocolate/Ciocolato Praline

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



Chocolate/Ciocolato Praline

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



Chocolate/Ciocolato Praline

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



Chocolate/Ciocolato Praline

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



Chocolate/Ciocolato Praline

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



Chocolate/Ciocolato Praline

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



Chocolate/Ciocolato Praline

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



Chocolate/Ciocolato Praline

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



Chocolate/Ciocolato Praline

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



Chocolate/Ciocolato Praline

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



Chocolate/Ciocolato Praline

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



Chocolate/Ciocolato Praline

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



Chocolate/Ciocolato Praline

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



Chocolate/Ciocolato Praline

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





**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

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





**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

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



**Chocolate/Ciocolato Praline**

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



**Chocolate mini bars/Mini barrette**

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



**Chocolate mini bars/Mini barrette**

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





**Chocolate bars 3 pcs**

Tavolette cioccolato 3 pz  
Schokoladentafel 3 Stk  
Tablettes chocolat 3 pcs  
Tabletas chocolate 3 pz

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



**Chocolate bars 3 pcs**

Tavolette cioccolato 3 pz  
Schokoladentafel 3 Stk  
Tablettes chocolat 3 pcs  
Tabletas chocolate 3 pz

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



**Chocolate bars 3 pcs**

Tavolette cioccolato 3 pz  
Schokoladentafel 3 Stk  
Tablettes chocolat 3 pcs  
Tabletas chocolate 3 pz

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



**Chocolate bars 3 pcs**

Tavolette cioccolato 3 pz  
Schokoladentafel 3 Stk  
Tablettes chocolat 3 pcs  
Tabletas chocolate 3 pz

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



**NEW**

**Chocolate/Ciocolato Praline**

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



**NEW**

**Chocolate/Ciocolato Praline**

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



**NEW**

**Chocolate/Ciocolato Praline**

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



**NEW**

**Chocolate/Ciocolato Praline**

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



**NEW**

**Chocolate/Ciocolato Praline**

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



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

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



Mini choco fill

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



Mini choco fill

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



Mini choco fill

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



Mini choco fill

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



Mini choco fill

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



Mini choco fill

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



Mini choco fill

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





**Mini choco fill**

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



**Mini choco fill**

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



**Mini choco fill**

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



**Mini choco fill**

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



**Mini choco fill**

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



**Tray/Vassoio**

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



**Chocolate/Ciocolato Decoration**

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



**Chocolate/Ciocolato Decoration**

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



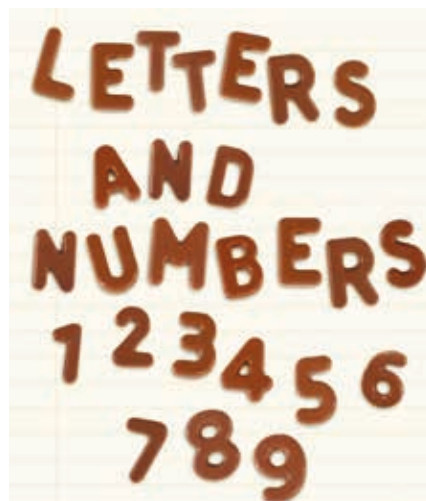
**Chocolate/Ciocolato Decoration**

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



**Letters & Numbers**

art.	h. cm.
47860-86	3



**Hemispheres/Semisfere**

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





**Hemispheres/Semisfere**

art.	Ø mm.	pcs/pz
47861-17	40	15



**Hemispheres/Semisfere**

art.	Ø mm.	pcs/pz
47860-77	50	8



**Hemispheres/Semisfere**

art.	Ø mm.	pcs/pz
47861-18	60	6



**Hemispheres/Semisfere**

art.	Ø mm.	pcs/pz
47861-19	80	4



**Hemispheres/Semisfere**

art.	Ø mm.	pcs/pz
47860-78	100	2



**Egg mold kit**

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

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

**Thermoformed plastic. – Plastica termoformata.**



**Egg mold kit**

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

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

**Thermoformed plastic. – Plastica termoformata.**



**Egg mold kit**

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

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

**Thermoformed plastic. – Plastica termoformata.**





**Half egg mold, PETG**

Stampo mezzo uovo  
Halbe Eierform  
Moule demi oeuf  
Molde medio huevo

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

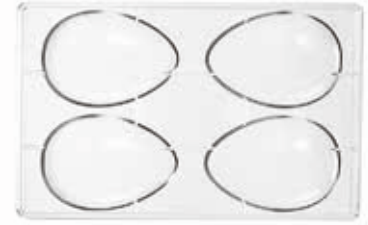


PC

**Half egg mold**

Stampo mezzo uovo  
Halbe Eierform  
Moule demi oeuf  
Molde medio huevo

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



PC

**Half egg mold**

Stampo mezzo uovo  
Halbe Eierform  
Moule demi oeuf  
Molde medio huevo

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



PC

**Half egg mold**

Stampo mezzo uovo  
Halbe Eierform  
Moule demi oeuf  
Molde medio huevo

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



PC

**Half egg mold**

Stampo mezzo uovo  
Halbe Eierform  
Moule demi oeuf  
Molde medio huevo

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



PE

**Egg mold, PET**

Stampo uovo  
Ostereierform  
Moule à oeuf  
Molde para huevos

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



PE

**Egg mold, PET**

Stampo uovo  
Ostereierform  
Moule à oeuf  
Molde para huevos

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



PE

**Egg mold, PET**

Stampo uovo  
Ostereierform  
Moule à oeuf  
Molde para huevos

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



PE

**Egg mold, PET**

Stampo uovo  
Ostereierform  
Moule à oeuf  
Molde para huevos

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

MAGNETIC MOLDS - STAMPI MAGNETICI

NEW PC

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

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



Egg/Uovo

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



Tree/Albero

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



Tree/Albero

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



Reindeer/Renna

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



Reindeer/Renna

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



Reindeer/Renna

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



Rooster/Gallo

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



Hen/Gallina

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



Chick/Pulcino

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



Ball/Palla

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



Soldier/Soldato

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



Santa Claus/Snowman

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



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



**Easter/Pasqua**

art.	h. mm.
47793-12	180



**Easter/Pasqua**

art.	h. mm.
47793-13	140



**Easter/Pasqua**

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



**Easter/Pasqua**

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



**Christmas/Natale**

art.	h. mm.
47793-33	180



**Christmas/Natale**

art.	h. mm.
47793-40	168



**Easter/Pasqua**

art.	h. mm.
47793-26	110



**Christmas/Natale**

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



**Christmas/Natale**

art.	h. mm.
47793-45	135



**Ball/Pallone**

art.	h. mm.
47793-52	120



**Shoe/Scarpa**

art.	dim. mm.
47793-55	220x75x170





FRUITS/TUTTIFRUTTI CM 40X30

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

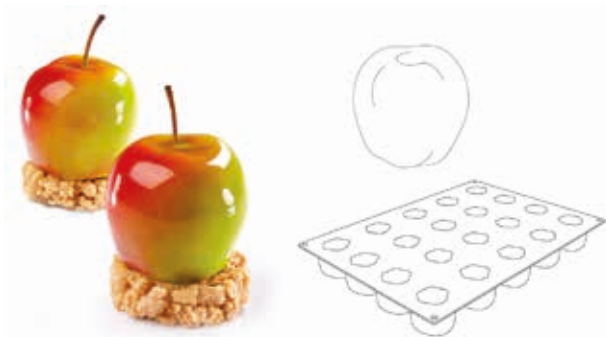
Stampi in silicone cm 40x30, per realizzare dessert al piatto e monoportzioni.



**Pear**

Pera

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



**Apple**

Mela

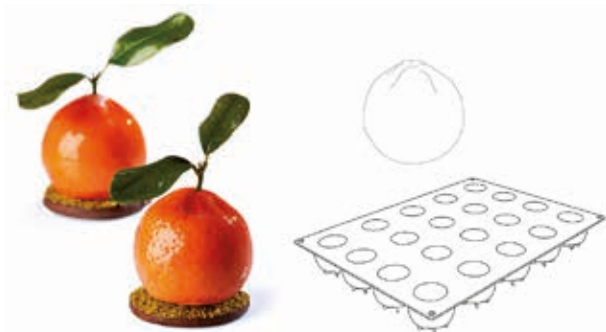
art.	Ø mm.	h.	ml.	pcs/pz
47745-07	55	48	90	20



**Peach/Cherry**

Pesca/Ciliegia

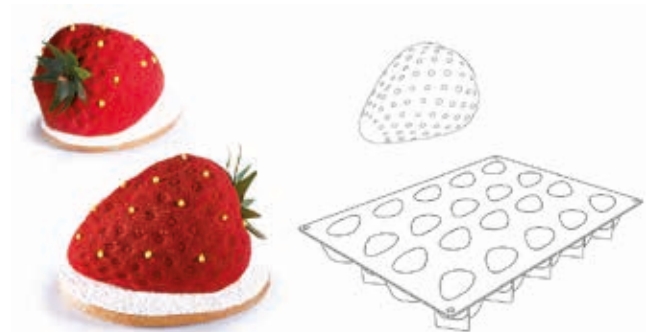
art.	dim. mm.	ml.	pcs/pz
47745-08	58x53x46	90	20



**Tangerine**

Mandarino

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



**Strawberry**

Fragola

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



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



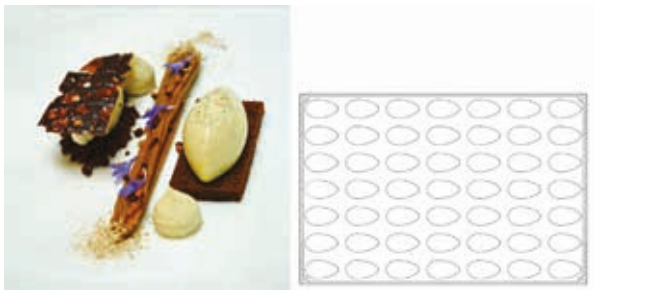
**Quenelle 60x40**

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



**Mini quenelle 60x40**

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



**Quenelle 60x40**

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



**Mini quenelle 60x40**

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



**Sphere 40x30**

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



**Sphere 40x30**

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



**Sphere 40x30**

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



**Sphere 40x30**

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

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



**100% platinum silicone cake molds, cm 17,5x30 - GN 1/3.**  
**Suitable for freezing and baking (resistance from -40°C up to +280°C). For a correct use, put the moulds on grills or perforated trays, in order to improve the heat diffusion during baking. High non-stick properties to let a perfect demoulding of the product. Can be washed by hand or in dishwasher. Manufactured in conformity with international regulations concerning food contact: D.M. no. 104 of 21/03/1973 (Italian law) - Arrêté du 25/11/1992 (French law) - BGVV (German law) - FDA (USA law).**

Stampi in silicone platinico 100%, cm 17,5x30 - GN 1/3.  
 Adatti per la surgelazione e la cottura (resistono da -40°C a +280°C). Per un utilizzo ottimale, posizionare gli stampi su griglie o teglie forate per favorire la diffusione del calore durante la cottura. Elevata antiaderenza per consentire una perfetta sformatura del prodotto. Lavabili a mano e in lavastoviglie. Conforme alle norme internazionali che regolano l'utilizzo di materiali destinati al contatto con sostanze alimentari: D.M. n. 104 del 21/03/1973 (legislazione italiana) - Arrêté du 25/11/1992 (legislazione francese) - BGVV (legislazione tedesca) - FDA (legislazione statunitense).



**Big baba**  
 Babà grande

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



**Medium baba**  
 Babà medio

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



**Small baba**  
 Babà piccolo

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



**Bavarian**  
 Bavarese

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



**Fluted cake**  
 Briochette cannellata

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



**Fluted cake**  
 Briochette cannellata

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





**Cake**

Cake

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



**Cannelle**

Cannelle

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



**Cylinder**

Cilindro

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



**Heart**

Cuore

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



**Biscuit disc**

Disco biscuit

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



**Florentine**

Florentine

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



**Madeleine**

Madeleine

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



**Mini cannelle**

Mini cannelle

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



**Mini financier**

Mini finanziere

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



**Mini guglhupf**

Mini guglhupf

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



**Mini muffin**

Mini muffin

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



**Mini oval**

Mini ovale

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



**Mini pyramid**

Mini piramide

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





**Mini savarin**  
Mini savarin

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



**Muffin**  
Muffin

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



**Muffin**  
Muffin

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



**Petit four**  
Petit four

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



**Pyramid**  
Piramide

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



**Pomponette**  
Pomponette

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



**Savarin**  
Savarin

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



**Savarin**  
Savarin

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



**Half sphere**  
Semisfera

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



**Half sphere**  
Semisfera

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



**Half sphere**  
Semisfera

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



**Half sphere**  
Semisfera

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



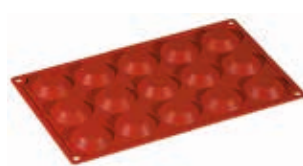
**Half sphere**  
Semisfera

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



**Half sphere**  
Semisfera

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



**Tartlet**  
Tartelletta

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



**Cakes**  
Tortine

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



**Round cake tin**  
Tortiera tonda

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



**Fluted round cake tin**  
Tortiera tonda cannellata

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





**Tart tin**

Crostata

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



**Heart cake tin**

Tortiera cuore

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



**Plumcake**

Plumcake

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



**Rectangular cake pan**

Tortiera rettangolare

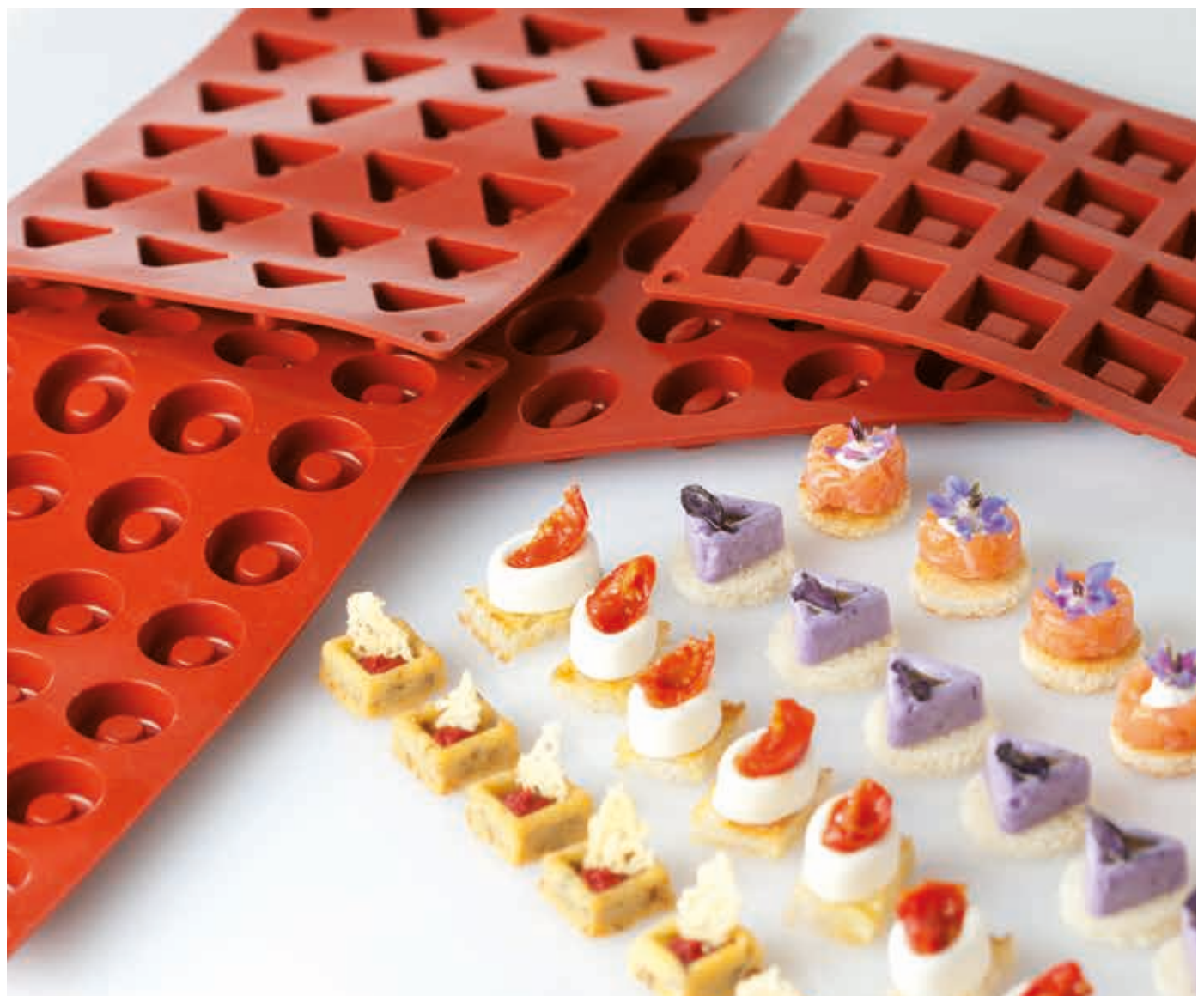
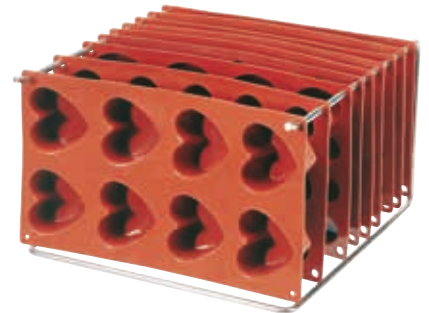
art.	dim. mm.	ml.
47769-28	280x240x40	2670



**Drainer**

Sgocciolatore

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





# FLEXIPAN® ORIGINE

**f FLEXIPAN®**

PASTRY  
PASTICCERIA



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

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





**Bavarois**

Pcs/pz 18 - ml. 100

art.	Ø mm.	h.
47740105	78	35



**Champagne biscuits**

Pcs/pz 45 - ml. 20

art.	mm.
47740-29	109x24x10



**Charlotte**

Pcs/pz 24 - ml. 60

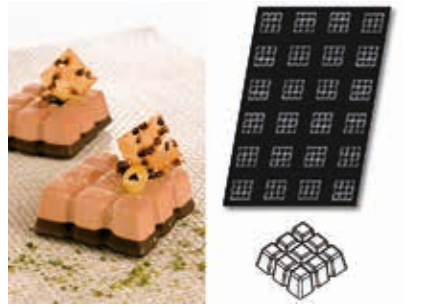
art.	Ø mm.	h.
47740-80	62	35



**Charlotte**

Pcs/pz 18 - ml. 100

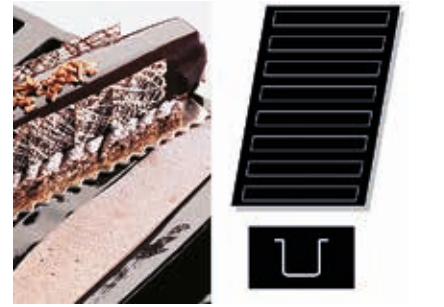
art.	Ø mm.	h.
47740-23	78	40



**Chocolate bars**

Pcs/pz 18 - ml. 100

art.	mm.
47740128	78x58x40



**Christmas log**

Pcs/pz 8 - ml. 450

art.	mm.
47740-28	339x40x39



**Christmas log**

Pcs/pz 24 - ml. 80

art.	mm.
47740-26	95x40x30



**Christmas log**

Pcs/pz 24 - ml. 115

art.	mm.
47740-27	122x42x32



**Christmas log insert**

Pcs/pz 5 - ml. 700

art.	mm.
47740-93	495x40x39

With s/s frame. – Con supporto inox.



**Cylinders**

Pcs/pz 24 - ml. 65

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



**Cylinders**

Pcs/pz 15 - ml. 220

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

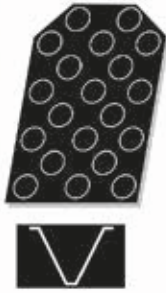


**Cone insert**

Pcs/pz 40 - ml. 24

art.	Ø mm.	h.
47740102	50	40





**Cones**

Pcs/pz 20 - ml. 80

art.	Ø mm.	h.
47740103	70	60



**Cookies**

Pcs/pz 40 - ml. 30

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



**Cookies**

Pcs/pz 12 - ml. 245

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



**Eggs**

Pcs/pz 25 - ml. 95

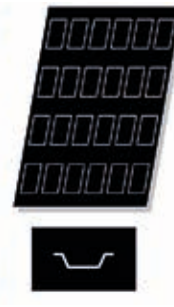
art.	mm.
47740135	94x60x31



**Exagon**

Pcs/pz 60 - ml. 12

art.	mm.
47740-83	45x40x12



**Financiers**

Pcs/pz 24 - ml. 45

art.	mm.
47740-10	86x46x14



**Flan bases**

Pcs/pz 24 - ml. 70

art.	Ø mm.	h.
47740-43	80	20



**Fluted brioche**

Pcs/pz 24 - ml. 60

art.	mm.
47740-57	62x49x26



**Fluted brioche**

Pcs/pz 24 - ml. 60

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



**Fluted cakes**

Pcs/pz 16 - ml. 105

art.	mm.
47740-95	110x60x25



**Fluted ingots**

Pcs/pz 24 - ml. 90

art.	mm.
47740127	106x46x25

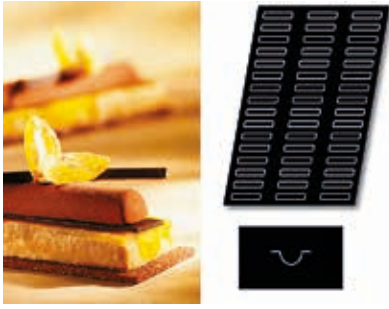


**Fluted tartlets**

Pcs/pz 24 - ml. 70

art.	mm.
47740132	78x78x20



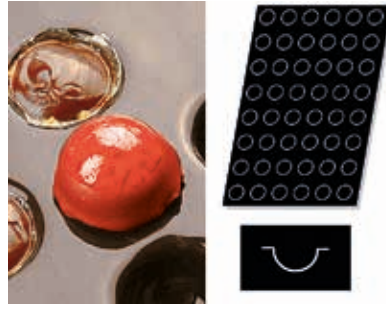


**Half cylinder**

Pcs/pz 48 - ml. 20

art. mm.

47740125 85x17x15



**Half sphere**

Pcs/pz 48 - ml. 20

art. Ø mm. h.

47740-02 42 21



**Half sphere**

Pcs/pz 24 - ml. 125

art. Ø mm. h.

47740-38 80 40

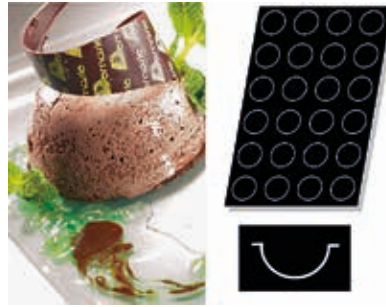


**Half sphere**

Pcs/pz 28 - ml. 50

art. Ø mm. h.

47740-37 58 31



**Half sphere**

Pcs/pz 24 - ml. 105

art. Ø mm. h.

47740-03 70 40



**Hearts**

Pcs/pz 20 - ml. 81

art. mm.

47740-89 75x65x35



**Hearts**

Pcs/pz 20 - ml. 90

art. mm.

47740-41 66x62x35

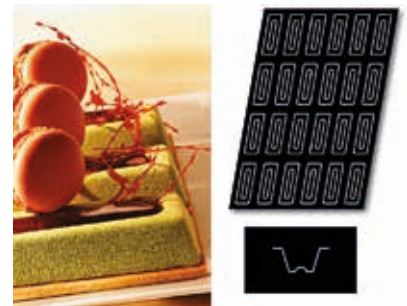


**Hexagons**

Pcs/pz 20 - ml. 90

art. Ø mm. h.

47740130 80 25



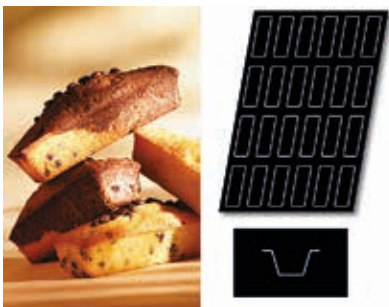
**Hollow ingot**

Pcs/pz 24 - ml. 70

art. mm.

47740123 100x40x25

47740124 120x40x25

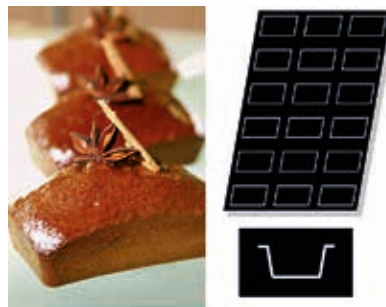


**Ingot**

Pcs/pz 24 - ml. 100

art. mm.

47740122 120x40x25



**Ingot**

Pcs/pz 18 - ml. 139

art. mm.

47740-94 102x58x30



**Interlacing hearts**

Pcs/pz 8 - ml. 200

art. mm.

47740101 120x113x35

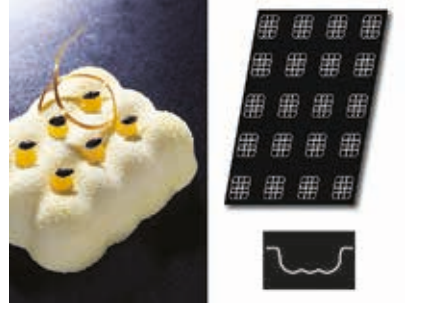




**Landscapes**

Pcs/pz 27 - ml. 80

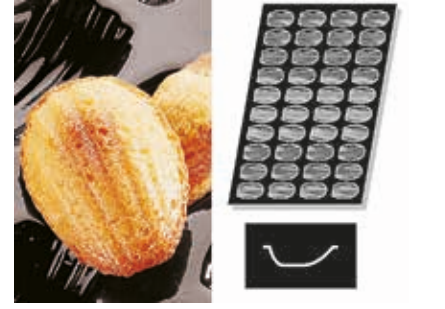
art.	Ø mm.	h.
47740144	75	24



**Little cushion**

Pcs/pz 24 - ml. 70

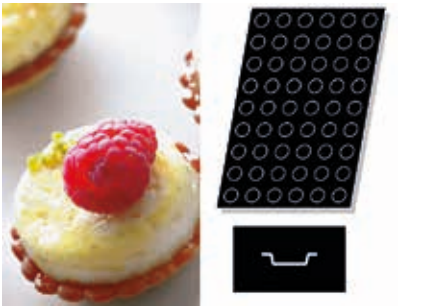
art.	mm.
47740-77	71x57x23



**Madeines**

Pcs/pz 40 - ml. 35

art.	mm.
47740-17	78x47x19



**Medallions**

Pcs/pz 54 - ml. 14

art.	Ø mm.	h.
47740-50	38	10



**Medallions**

Pcs/pz 96 - ml. 5

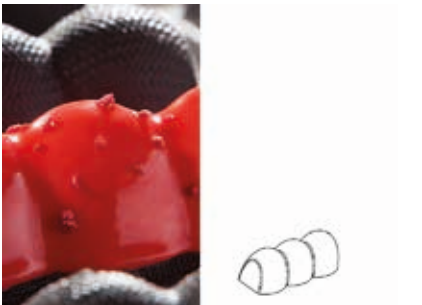
art.	Ø mm.	h.
47740-97	28	8



**Mini Charlotte**

Pcs/pz 60 - ml. 9

art.	Ø mm.	h.
47740-82	35	15



**Mini chenilles**

Pcs/pz 27 - ml. 190

art.	mm.
47740143	102x40x36



**Mini drops**

Pcs/pz 56 - ml. 18

art.	mm.
47740133	52x32x20



**Mini écriins**

Pcs/pz 24 - ml. 65

art.	mm.
47740142	50x50x29



**Mini Madeines**

Pcs/pz 56 - ml. 15

art.	mm.
47740106	52x33x15



**Mini St Honoré crown**

Pcs/pz 18 - ml. 70

art.	Ø mm.	h.
47740131	80	20



**Muffins**

Pcs/pz 24 - ml. 125

art.	Ø mm.	h.
47740-19	73	40
47740-68	79	36





**Optagon**

Pcs/pz 40 - ml. 28

art. mm.

47740-34 43x40x26



**Oval savarins**

Pcs/pz 12 - ml. 230

art. mm.

47740-81 100x80x45



**Oval savarins**

Pcs/pz 30 - ml. 48

art. mm.

47740111 70x50x22

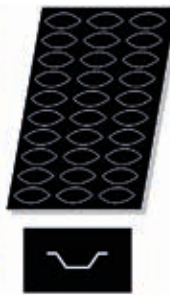


**Oval savarins**

Pcs/pz 24 - ml. 70

art. mm.

47740-44 80x60x25

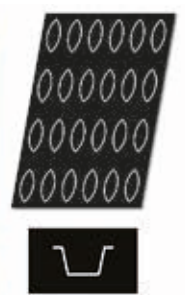


**Oval tartlets**

Pcs/pz 30 - ml. 35

art. mm.

47740-32 106x45x15



**Ovals**

Pcs/pz 24 - ml. 80

art. mm.

47740-49 96x45x28



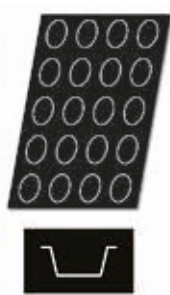
**Ovals**

Pcs/pz 30 - ml. 55

art. mm.

47740-46 70x50x25

47740-47 70x50x30

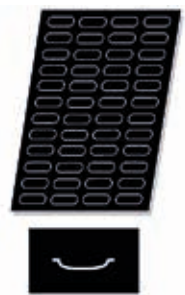


**Ovals**

Pcs/pz 20 - ml. 100

art. mm.

47740-48 85x60x30



**Ovals**

Pcs/pz 48 - ml. 15

art. mm.

47740-92 70x30x10



**Ovals**

Pcs/pz 24 - ml. 80

art. mm.

47740-55 130x48x18

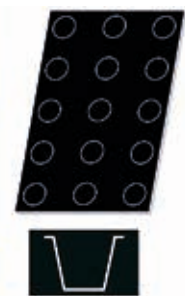


**Pomponnettes**

Pcs/pz 96 - ml. 14

art. Ø mm. h.

47740-04 36 17



**Puddings**

Pcs/pz 15 - ml. 128

art. Ø mm. h.

47740104 65 55



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FLEXIPAN ORIGINE CM 60X40**



**Pyramids**

Pcs/pz 24 - ml. 90

art. mm.

47740-13 71x71x41



**Pyramids flat bottom**

Pcs/pz 35 - ml. 50

art. mm.

47740-39 50x50x35



**Quiches**

Pcs/pz 15 - ml. 135

art. Ø mm. h.

47740-85 96 25



**Quiches**

Pcs/pz 24 - ml. 65

art. Ø mm. h.

47740-30 77 20



**Quiches**

Pcs/pz 42 - ml. 30

art. mm.

47740-45 60x40x25



**Quiches**

Pcs/pz 15 - ml. 140

art. Ø mm. h.

47740-62 102 20



**Quiches**

Pcs/pz 6 - ml. 200

art. Ø mm. h.

47740-64 147 12

47740-65 150 15

47740-66 166 12



**Quiches**

Pcs/pz 6 - ml. 360

art. Ø mm. h.

47740-71 140 25

47740-72 150 24

47740-05 186 12



**Rectangular cakes**

Pcs/pz 24 - ml. 55

art. mm.

47740-25 80x30x30

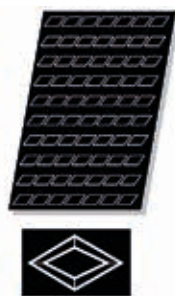


**Rectangular cakes**

Pcs/pz 25 - ml. 110

art. mm.

47740-24 89x46x25



**Rhombus**

Pcs/pz 70 - ml. 9

art. mm.

47740-36 60x35x10



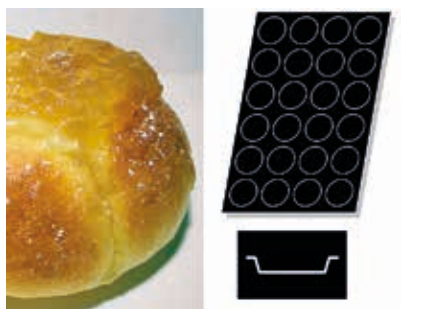
**Round**

Pcs/pz 11 - ml. 75

art. Ø mm. h.

47740-63 125 16





**Round brioches**  
Pcs/pz 24 - ml. 65

art. Ø mm. h.  
47740-56 79 15



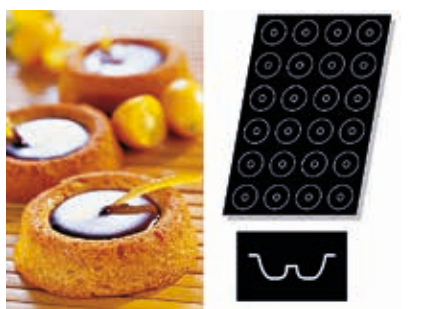
**Savarin zaphire**  
Pcs/pz 24 - ml. 80

art. mm.  
47740114 70x70x32



**Savarins**  
Pcs/pz 35 - ml. 50

art. Ø mm. h.  
47740-20 66 20



**Savarins**  
Pcs/pz 24 - ml. 65

art. Ø mm. h.  
47740-15 70 23



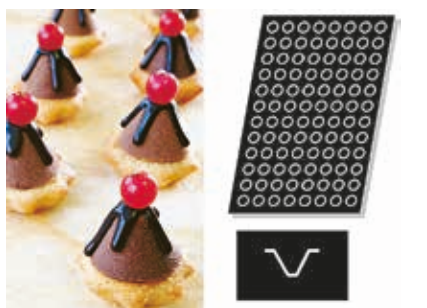
**Scoop out**  
Pcs/pz 24 - ml. 90

art. mm.  
47740145 85x61x30



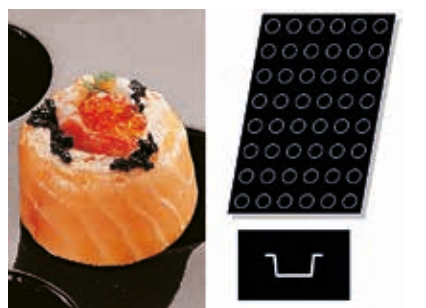
**Shells**  
Pcs/pz 24 - ml. 70

art. mm.  
47740-79 80x75x20



**Small cones**  
Pcs/pz 96 - ml. 6

art. Ø mm. h.  
47740-99 30 20



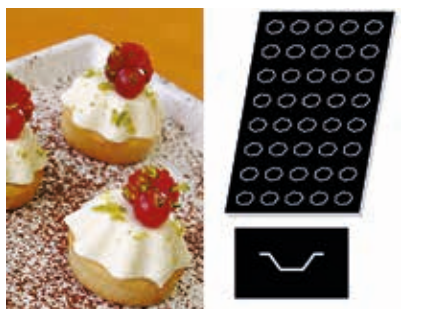
**Small cylinders**  
Pcs/pz 48 - ml. 25

art. Ø mm. h.  
47740-51 40 20



**Small financiers**  
Pcs/pz 84 - ml. 10

art. mm.  
47740-09 50x26x11



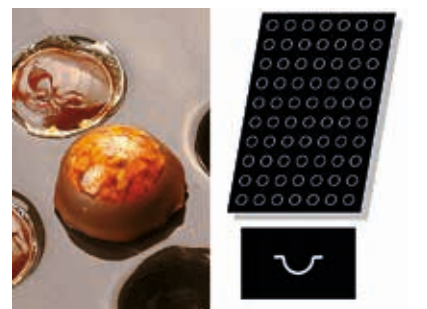
**Small fluted tartlet**  
Pcs/pz 40 - ml. 11

art. mm.  
47740100 46x38x15



**Small half sphere**  
Pcs/pz 96 - ml. 6

art. Ø mm. h.  
47740-87 26 16



**Small half sphere**  
Pcs/pz 70 - ml. 10

art. Ø mm. h.  
47740-01 29 18





**Small hearts**

Pcs/pz 70 - ml. 15

art. mm.

47740115 41x38x16



**Small muffins**

Pcs/pz 40 - ml. 45

art. Ø mm. h.

47740-67 51 29



**Small oval savarins**

Pcs/pz 60 - ml. 9

art. mm.

47740-98 40x30x12

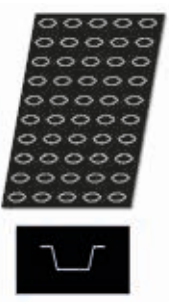


**Small oval tartlets**

Pcs/pz 48 - ml. 10

art. mm.

47740-31 66x27x11



**Small ovals**

Pcs/pz 50 - ml. 20

art. mm.

47740-11 51x31x20



**Small ovals flat bottom**

Pcs/pz 64 - ml. 18

art. mm.

47740-91 57x35x12

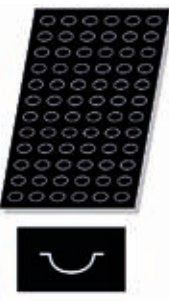


**Small pyramids**

Pcs/pz 54 - ml. 15

art. mm.

47740-12 35x35x23



**Small quenelles**

Pcs/pz 72 - ml. 56

art. mm.

47740-90 42x26x20



**Small quiches**

Pcs/pz 54 - ml. 22

art. Ø mm. h.

47740-33 40 20



**Small quiches**

Pcs/pz 60 - ml. 13

art. Ø mm. h.

47740-07 42 10



**Small quiches**

Pcs/pz 48 - ml. 20

art. Ø mm. h.

47740-08 48 15



**Small quiches**

Pcs/pz 40 - ml. 35

art. Ø mm. h.

47740-84 58 20





**Small Savarin**  
Pcs/pz 60 - ml. 15  
art. mm.  
47740107 37x37x17



**Small savarin**  
Pcs/pz 60 - ml. 10  
art. Ø mm. h.  
47740-14 41 12



**Small squares**  
Pcs/pz 60 - ml. 18  
art. mm.  
47740116 37x37x17



**Small squares**  
Pcs/pz 60 - ml. 20  
art. mm.  
47740109 45x45x12



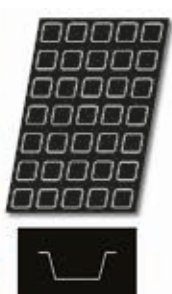
**Small upside-down half sphere**  
Pcs/pz 45 - ml. 6  
art. Ø mm. h.  
47740-86 26 16



**Square Savarin**  
Pcs/pz 35 - ml. 45  
art. mm.  
47740108 56x56x24



**Square Savarin**  
Pcs/pz 24 - ml. 100  
art. mm.  
47740-96 70x70x30



**Squares**  
Pcs/pz 35 - ml. 60  
art. mm.  
47740117 56x56x24



**Squares**  
Pcs/pz 40 - ml. 40  
art. mm.  
47740110 60x60x25



**Stars**  
Pcs/pz 24 - ml. 35  
art. mm.  
47740-88 80x65x15



**Tarte tatin**  
Pcs/pz 15 - ml. 135  
art. Ø mm. h.  
47740-73 82 30



**Teddy bear**  
Pcs/pz 18 - ml. 80  
art. mm.  
47740-53 90x55x20





**Triangles**

Pcs/pz 80 - ml. 7

art. mm.

47740-35 48x41x10



**Various petits-fours**

Pcs/pz 60

art. h. mm.

47740134 22



**Zaphire**

Pcs/pz 54 - ml. 17

art. mm.

47740112 40x40x24



**Zaphire**

Pcs/pz 24 - ml. 75

art. mm.

47740113 70x70x35



**Calisson**

Pcs/pz 20 - ml. 118

art. mm.

47743-03 180x90x50



**Lemon**

Pcs/pz 20 - ml. 73

art. mm.

47743-05 85x65x34



**Donuts**

Pcs/pz 8

art. Ø mm. h.

47743-13 88 30



**Triangles**

Pcs/pz 24 - ml. 80

art. mm.

47743-10 70x95x25



**Small half sphere**

Mm 400x300

Pcs/pz 5 - ml. 63

art. Ø mm. h.

47741-76 23 11



**Small hearts**

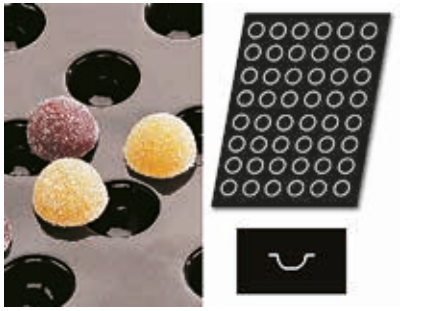
Mm 400x300

Pcs/pz 30 - ml. 15

art. mm.

47741-78 52x49x10





**Half sphere flat**  
Mm 400x300  
Pcs/pz 48 - ml. 10

art.	Ø mm.	h.
47741-77	30	13



**Twisted bars**  
Mm 400x300  
Pcs/pz 12

art.	mm.
47741-07	100x45x25



**Striped rectangle**  
Mm 280x160  
Pc/pz 1

art.	mm.
47741-11	240x120x50



**Striped bars**  
Mm 400x300  
Pcs/pz 16

art.	mm.
47741-13	100x30x15



**Candy**  
Mm 400x300  
Pcs/pz 12

art.	mm.
47741-15	65x50x36



**Fluted crowns**  
Mm 400x300  
Pcs/pz 8

art.	Ø mm.	h.
47741-20	80	26





# FLEXIPAN® INSPIRATION

**f** FLEXIPAN®

PASTRY  
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The FLEXIPAN® INSPIRATION range is the high-performance solution for both straight-edged and complex shapes. A new source of INSPIRATION for creations of both traditional shapes and special designs. Product advantages: 100% silicone, baking at + 240 °C and freezing at - 40 °C, designed for automated pan release, ideal for semi-industrial and industrial production, superior pan durability, easy pan release, precise, detailed shapes.

La gamma FLEXIPAN® INSPIRATION è la soluzione ad alte prestazioni per prodotti con bordi dritti e per le forme complesse. Una nuova fonte di ISPIRAZIONE per le creazioni sia con forme tradizionali o di design speciali. Vantaggi del prodotto: 100% silicone, cottura a +240°C e congelamento a -40°C, progettati per il rilascio automatico dello stampo, ideale per la produzione semi industriale e industriale, durata superiore dello stampo, facile sformatura, forme precise e dettagliate.



**Twist**  
Mm 400x300  
Pcs/pz 48

art.	Ø mm.	h.
47741-00	32	20



**Stars**  
Mm 400x300  
Pcs/pz 48

art.	Ø mm.	h.
47741-01	32	13



**Insert fingers**  
Mm 400x300  
Pcs/pz 18

art.	mm.
47741-02	120x11



**Sphere 3D**  
Mm 400x300  
Pcs/pz 8

art.	Ø mm.	h.
47741-05	65	50



**Waffles**  
Mm 400x300  
Pcs/pz 8 - ml. 100

art.	mm.
47741-38	80x127x15



**Fingers**  
Mm 400x300  
Pcs/pz 24 - ml. 54

art.	mm.
47741-37	129x28x15



**Cylinder**  
Mm 600x400  
Pcs/pz 24 - ml. 148

art.	Ø mm.	h.
47744-30	70	40



**Cube**  
Mm 600x400  
Pcs/pz 96 - ml. 17

art.	mm.
47744-32	30x30x20



**Kougloff**  
Mm 600x400  
Pcs/pz 24 - ml. 150

art.	Ø mm.	h.
47744-31	80	54



**Diamond**  
Mm 600x400  
Pcs/pz 24 - ml. 100

art.	Ø mm.	h.
47744-34	79	40



**Insert ring**  
Mm 600x400  
Pcs/pz 24

art.	Ø mm.	h.
47743-15	61	9



**Ring 3D**  
Mm 600x400  
Pcs/pz 24

art.	Ø mm.	h.
47743-16	76	25

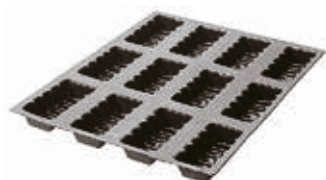




NEW

**Flower buds**  
Mm 400x300  
Pcs/pz 30

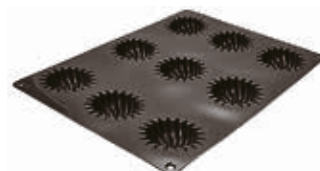
art.	mm.
47744-04	45x45x21



NEW

**Fluted rectangles**  
Mm 400x300  
Pcs/pz 12

art.	mm.
47744-05	65x54x22



NEW

**Saint-Honoré**  
Mm 400x300  
Pcs/pz 9

art.	Ø mm.	h.
47744-06	81	30



NEW

**Cathedrals**  
Mm 400x300  
Pcs/pz 14

art.	mm.
47744-07	103x34x48



**Half sphere**

art.	Ø mm.	h.	ml.
47744-81	180	90	1600



NEW

**Rond**

art.	Ø mm.	h.
47744-02	220	45



**Flexiform desserts**

art.	mm.	ml.
47744-58	253x253x45	222



**Flexiform desserts**

art.	mm.	ml.
47744-59	600x400x50	980



**Silpat entremet**

art.	mm.
47744-48	280x480x13
47744-60	360x555x10
47744-62	360x555x20

**3D DESIGNS FOR DESSERTS - DISCS & MATS**



**3D disc Rosace**

art. Ø mm. h. mm.  
47744-10 225 6



**NEW**

**3D disc Dots**

art. Ø mm. h. mm.  
47744-01 216 8



**NEW**

**3D disc Flower crown**

art. Ø mm. h. mm.  
47744-03 216 2



**3D mat Venetian Cane**

art. mm.  
47744-19 555x360



**3D mat Labyrinth**

art. mm.  
47744-21 600x400

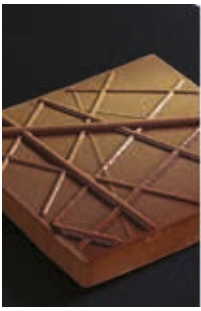


**3D mat Bubbles**

art. mm.  
47744-36 600x400







**3D mat Mikado**

art. mm.  
47744-37 600x400



**3D mat Buche2**

art. mm.  
47744-70 275x185



**3D mat Buche1**

art. mm.  
47744-71 275x185



**SILPAT® – SILPAIN® – ROUL'PAT®**

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

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



**SILPAT Silicone baking sheet**

Tappeto silicone  
Silikonbackmatte  
Tapis cuisson en silicone  
Tapete de cocción silicona

art. GN mm.  
47680-40 - 400x300  
47680-53 1/1 530x325  
47680-60 - 600x400



**SILPAIN Silicone baking sheet**

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

art. GN mm.  
47685-53 1/1 530x325  
47685-60 - 600x400



**ROUL'PAT Silicone baking sheet**

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

art. mm.  
47688-60 600x400





**NEW**

**SILPAT Macarons**

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

art.	Ø mm.	No.	mm.
47683-01	35	28	400x300
47683-02	35	63	600x400
47683-03	50	28	600x400



**NEW**

**SILPAIN Éclair**

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

art.	No.	mm.
47685-61	18	600x400

**FLEXIPAN® AIR**



Flexible pans made of silicone and glass fiber fabric and bi-component, designed for bread-making and bakery products, especially for cream puffs dough. The pre-formed shapes make easy obtaining perfect, regular and same size products. Neither greasing the sheet nor spiking the dough is required before baking. The non-stick property of the material allows an easy and perfect extraction. They have a well-ventilated texture that ensures proper heat circulation, to obtain a crusty finished product with excellent color. Non-stick FLEXIPAN® AIR sheets are very durable, lasting up to 1500 cycles without any risk of sticking. For baking up to +240°, as well as for freezing at -40°, and are also designed to hold frozen dough. Using FLEXIPAN® AIR pans the products will be well calibrated and perfectly homogenous in terms of size, color and crust.

Stampi flessibili realizzati in silicone e tessuto in fibra di vetro e bicomponente, ideali per la panificazione e prodotti dolci da forno, in particolare per la pasta di bigné. Grazie alle impronte preformate, preparare prodotti uguali e regolari diventa facile. Non è più indispensabile spennellare con tuorlo o forare la pasta. Grazie alle sue proprietà antiaderenti l'estrazione è impeccabile. Hanno una texture ben ventilata che garantisce una corretta circolazione del calore, per ottenere un prodotto finito croccante e dal colore eccellente. Gli stampi FLEXIPAN® AIR sono molto resistenti, durano fino a 1500 cicli senza alcun rischio che il prodotto si attacchi. Per cotture fino a +240°, come pure per congelare a -40°, e sono progettati anche per contenere impasti surgelati. L'utilizzo di FLEXIPAN® AIR consente di ottenere prodotti ben calibrati e perfettamente omogenei per dimensione, colore e crosta.



**Paris-Brest**  
Mm 600x400  
Pcs/pz 24 - ml. 50

art.	Ø mm.	h.
41760-27	80	15



**Oval choux**  
Mm 600x400  
Pcs/pz 25 - ml. 56

art.	mm.
41760-26	90x60x15



**Baby choux**  
Mm 600x400  
Pcs/pz 59 - ml. 4

art.	Ø mm.	h.
41760-22	30	5



**Big choux**

Mm 600x400

Pcs/pz 28 - ml. 48

art.	Ø mm.	h.
41759-01	67	15



**Eclairs - Right handed / Per ambidestri**

Mm 600x400

Pcs/pz 18 - ml. 15

art.	mm.
41760-20	125x25x5



**Eclairs - Left handed / Per mancini**

Mm 600x400

Pcs/pz 18 - ml. 15

art.	mm.
41760-21	125x25x5



**Round shapes / Forme rotonde**

Mm 600x400

Pcs/pz 28 - ml. 48

art.	Ø mm.	h.
41759-01	67	15



**Round shapes / Forme rotonde**

Mm 600x400

Pcs/pz 15 - ml. 140

art.	Ø mm.	h.
41759-05	102	20



**Round shapes / Forme rotonde**

Mm 600x400

Pcs/pz 11 - ml. 175

art.	Ø mm.	h.
41759-09	125	16







**Oval shapes / Forme ovali**

Mm 600x400

Pcs/pz 24 - ml. 80

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



**Oval shapes / Forme ovali**

Mm 600x400

Pcs/pz 18 - ml. 50

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



**Oval shapes / Forme ovali**

Mm 600x400

Pcs/pz 12 - ml. 230

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



**Oval shapes / Forme ovali**

Mm 600x400

Pcs/pz 8 - ml. 400

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



**Oval shapes / Forme ovali**

Mm 600x400

Pcs/pz 6 - ml. 435

art.	mm.	h.
41760-09	314x60	30



**Square shapes / Forme quadrate**

Mm 600x400

Pcs/pz 15 - ml. 200

art.	mm.
41759-04	93x93x28

**NEW**



**Sandwich**

Mm 600x400

Pcs/pz 8 - ml. 500

art.	mm.
41759-07	240x70x35

**NEW**



**Brioches**

Mm 390x250

Pcs/pz 2

art.	mm.
41759-08	211x158x32

**NEW**



**French loaves perforated sheet, silicone coated**

Teglia alluminio forato, siliconata

Pariserbrotblech, Silikon-beschichtet

Plaque perforée pain parisien, siliconée

Placa pan perforada, siliconada

art.	cm.	pcs/pz
41758-53	53x32	4
41758-60	60x40	5
41758-65	65x43	6
41758-85	85x43	6



**ABS**

**Bread mould**

Stampo per pane  
Brot-Ausstechforme  
Découpoir à pain  
Cortador para pan

art.	cm.
47041-01	14x10



**ABS**

**Bread mould**

Stampo per pane  
Brot-Ausstechforme  
Découpoir à pain  
Cortador para pan

art.	cm.
47041-02	14x11



**ABS**

**Bread mould**

Stampo per pane  
Brot-Ausstechforme  
Découpoir à pain  
Cortador para pan

art.	Ø cm.
47041-05	12,5





**ABS**

**Bread mould**  
Stampo per pane  
Brot-Ausstechforme  
Découpoir à pain  
Cortador para pan

art.	Ø cm.
47041-07	8



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

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



**SS**

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

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



**PE**

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

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



**PP**

**Bread proofing basket**  
Cestino impasto  
Gärkorb  
Banneton  
Molde para pan

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



**PP**

**Bread proofing basket**  
Cestino impasto  
Gärkorb  
Banneton  
Molde para pan

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

