

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922) 49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Ижевск (3412)26-03-58
Иваново (4932)77-34-06
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Киргизия (996)312-96-26-47

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Ноябрьск (3496)41-32-12
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37

Россия (495)268-04-70

Пермь (342)205-81-47
Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Саранск (8342)22-96-24
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сыктывкар (8212)25-95-17
Сургут (3462)77-98-35
Тамбов (4752)50-40-97

Казахстан (772)734-952-31

Тверь (4822)63-31-35
Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Улан-Удэ (3012)59-97-51
Ульяновск (8422)24-23-59
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

<https://pavoni.nt-rt.ru> || pio@nt-rt.ru

Силиконовые формы для сервировки блюд NORECA

Silicone moulds for refined plating, from appetizers, to main courses and desserts. Unique design to deliver elegant and amazing results, created in collaboration with the best chefs of Michelin starred restaurants of the world.



POP
SKU
GG053S

GG053 Pop

Ø mm 24x23 h ~ 7 ml

28 impronte - indents



SNOWFLAKE

SKU

GG065S

GG065 Snowflake by Paolo Griffa

Ø mm 23x1,5 - Ø mm 35x1,5 - Ø mm 46x1,5 - Ø mm 57x1,5

24 impronte - indents



HONEY BEES

SKU

GG064S

GG064 Honey Bees by Paolo Griffa

Ø mm 20x1,5 - Ø mm 25x1,5 - Ø mm 30x1,5

52 impronte - indents



MANDALA
SKU
GG063S

GG063 Mandala by Paolo Griffa
Ø mm 55x2 h
12 impronte - indents



BLADE FRAME
SKU
GG063S

GG063 Mandala by Paolo Griffa
Ø mm 55x2 h
12 impronte - indents



JASMINE FRAME

SKU

GG061S

GG061 Jasmine Frame by Paolo Griffa

Ø mm 115x1,5 h

3 impronte - indents



FOLIAGE FRAME

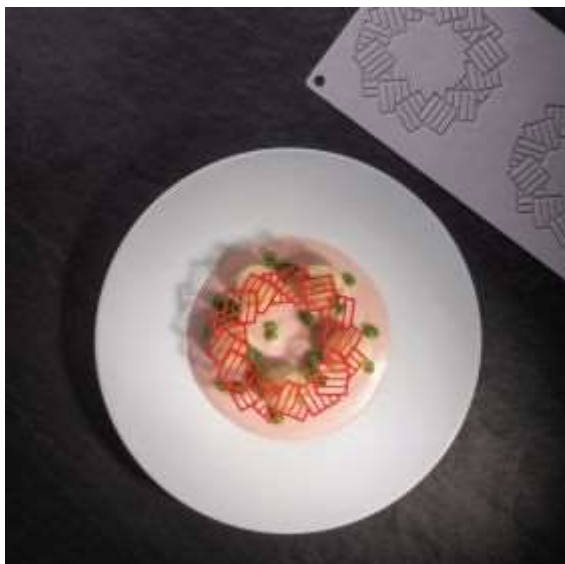
SKU

GG060S

GG060 Foliage Frame by Paolo Griffa

Ø mm 115x1,5 h

3 impronte - indents



MOSAIC FRAME

SKU

GG059S

GG059 Mosaic Frame by Paolo Griffa

Ø mm 115x1,5

3 impronte - indents



FRIGGITELLO

SKU

GG058S

GG058 Friggittello by Franco Aliberti

mm 90x35x20 h ~ 20 ml

12 impronte - indents



CUORE DI BUE

SKU

GG057S

GG057 Cuor di bue by Franco Aliberti

Ø mm 45x35 h

~ 35 ml

15 impronte - indents



CARCIOFO

SKU

GG056S

GG056 Carciofo by Franco Aliberti

mm 74x40x30 h ~ 35 ml

9 impronte - indents



MELANZANA

SKU
GG055S

GG055 Melanzana by Franco Aliberti
mm 67x35x25 h ~ 35 ml
12 impronte - indents



ZEN PX4326

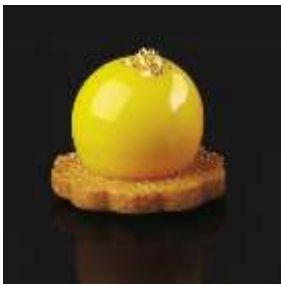
Top-level, liquid platinic silicone moulds 300x400 mm, for professional use only. More than 50 innovative shapes to realize sweet or salty mignon and single portions. Pavoflex is produced with a special injection presswork method to let a perfect definition of details.

Perfect in oven and blast chiller (from -40°C to + 250°C)

15 DIFFERENT SHAPES

30 indents

Vol: 18 ml



SPHERE PX4316

Top-level, liquid platinic silicone moulds 300x400 mm, for professional use only. More than 50 innovative shapes to realize sweet or salty mignon and single portions. Pavoflex is produced with a special injection presswork method to let a perfect definition of details.

Perfect in oven and blast chiller (from -40°C to + 250°C)

20 INDENTS

VOL: 65 ML



OYSTER

Pavoflex is produced with a special injection presswork method to let a perfect definition of details.

Perfect in oven and blast chiller (from -40°C to + 250°C)



SCALLOP

Pavoflex is produced with a special injection presswork method to let a perfect definition of details.

Perfect in oven and blast chiller (from -40°C to + 250°C)



OSSOBUCO

Pavoflex is produced with a special injection presswork method to let a perfect definition of details.

Perfect in oven and blast chiller (from -40°C to + 250°C)



CHEESE
SKU
GG039S

Reality can truly be surprising. Pavoni Italia has developed new FOO'D moulds together with the talented chef Davide Oldani and his team.

These moulds give you the chance to give the palate the taste of the unexpected and the surprise of the impossible to the eye.

Detailed shapes capable of faithfully reproduce the originals, by giving an unforgettable touch to your preparations.

New moulds enrich the FOO'D line, inspired by the tradition. The unmistakable shapes of cheese – such as Gruyere, Cheese e Ricotta – go along with a tribute to the typical Milanese dish: the Ossobuco.

Moulds made to guarantee the utmost performance and a flawless unmolding, to preserve the details level whole and make your creations outstanding.

SILICONE MOULDS 300X175 MM

INDENT DIMENSIONS: 57x30x27 h mm

VOLUME: ~ 26 ml

INDENTS PER MOULD: 16



GRUYERE

These moulds give you the chance to give the palate the taste of the unexpected and the surprise of the impossible to the eye.

Detailed shapes capable of faithfully reproduce the originals, by giving an unforgettable touch to your preparations.



RICOTTA

These moulds give you the chance to give the palate the taste of the unexpected and the surprise of the impossible to the eye.

Detailed shapes capable of faithfully reproduce the originals, by giving an unforgettable touch to your preparations.



EGG

These moulds give you the chance to give the palate the taste of the unexpected and the surprise of the impossible to the eye.
Detailed shapes capable of faithfully reproduce the originals, by giving an unforgettable touch to your preparations.



MARIPOSA S

These moulds give you the chance to give the palate the taste of the unexpected and the surprise of the impossible to the eye.
Detailed shapes capable of faithfully reproduce the originals, by giving an unforgettable touch to your preparations.



MARIPOSA L

These moulds give you the chance to give the palate the taste of the unexpected and the surprise of the impossible to the eye.

Detailed shapes capable of faithfully reproduce the originals, by giving an unforgettable touch to your preparations.



MAPLE

SKU

GG048S

Ephemeral, light and organic shapes. Detailed textures and outstanding details. A line of silicone moulds that can be used for main courses, appetizers and desserts. A wealth of interpretations, to experiment with both hot and cold dishes, enriching the range of possibilities. And a unique spark to unleash your creativity.

Silicone mould 300x200 mm

Indent: max 98x53x2 h mm

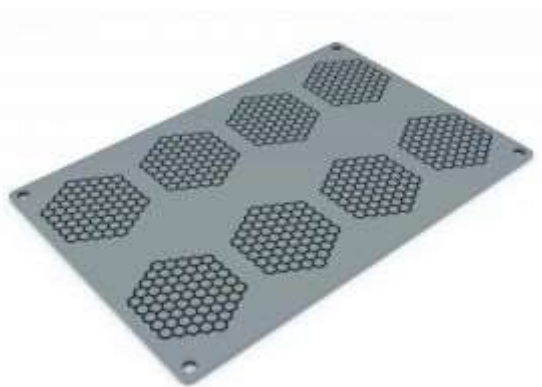
Indent volume: ~ 3

Number of indents: 8



OAK TREE

Ephemeral, light and organic shapes. Detailed textures and outstanding details. A line of silicone moulds that can be used for main courses, appetizers and desserts. A wealth of interpretations, to experiment with both hot and cold dishes, enriching the range of possibilities. And a unique spark to unleash your creativity.



HONEYCOMB

Ephemeral, light and organic shapes. Detailed textures and outstanding details. A line of silicone moulds that can be used for main courses, appetizers and desserts. A wealth of interpretations, to experiment with both hot and cold dishes, enriching the range of possibilities. And a unique spark to unleash your creativity.



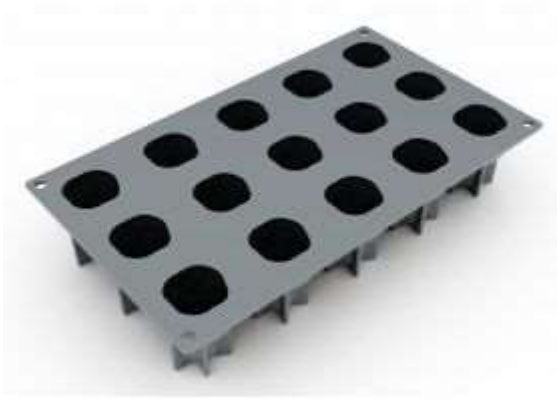
BALLOON

Ephemeral, light and organic shapes. Detailed textures and outstanding details. A line of silicone moulds that can be used for main courses, appetizers and desserts. A wealth of interpretations, to experiment with both hot and cold dishes, enriching the range of possibilities. And a unique spark to unleash your creativity.



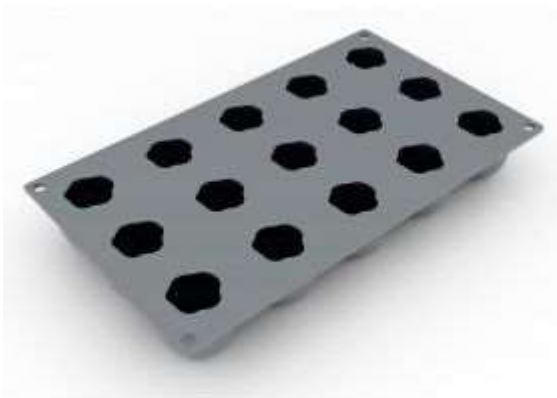
CARROT

Ephemeral, light and organic shapes. Detailed textures and outstanding details. A line of silicone moulds that can be used for main courses, appetizers and desserts. A wealth of interpretations, to experiment with both hot and cold dishes, enriching the range of possibilities. And a unique spark to unleash your creativity.



KAISER

Ephemeral, light and organic shapes. Detailed textures and outstanding details. A line of silicone moulds that can be used for main courses, appetizers and desserts. A wealth of interpretations, to experiment with both hot and cold dishes, enriching the range of possibilities. And a unique spark to unleash your creativity.



GALA

Ephemeral, light and organic shapes. Detailed textures and outstanding details. A line of silicone moulds that can be used for main courses, appetizers and desserts. A wealth of interpretations, to experiment with both hot and cold dishes, enriching the range of possibilities. And a unique spark to unleash your creativity.



BABY BANANA

Ephemeral, light and organic shapes. Detailed textures and outstanding details. A line of silicone moulds that can be used for main courses, appetizers and desserts. A wealth of interpretations, to experiment with both hot and cold dishes, enriching the range of possibilities. And a unique spark to unleash your creativity.



ASPARAGUS

Ephemeral, light and organic shapes. Detailed textures and outstanding details. A line of silicone moulds that can be used for main courses, appetizers and desserts. A wealth of interpretations, to experiment with both hot and cold dishes, enriching the range of possibilities. And a unique spark to unleash your creativity.



GRAVEL

Ephemeral, light and organic shapes. Detailed textures and outstanding details. A line of silicone moulds that can be used for main courses, appetizers and desserts. A wealth of interpretations, to experiment with both hot and cold dishes, enriching the range of possibilities. And a unique spark to unleash your creativity.



WOOD

SKU
GG031S

Ephemeral, light and organic shapes. Detailed textures and outstanding details. A line of silicone moulds that can be used for **main courses, appetizers and desserts**. A wealth of interpretations, to experiment with both hot and cold dishes, enriching the range of possibilities. And a unique spark to unleash your creativity.

SILICONE MOULDS 300X200 MM

INDENT DIMENSIONS: max 78 x 48 x 2 h mm

VOLUME: ~ 2 ml

INDENTS PER MOULD: 10



BONSAI

Ephemeral, light and organic shapes. Detailed textures and outstanding details. A line of silicone moulds that can be used for **main courses, appetizers and desserts**. A wealth of interpretations, to experiment with both hot and cold dishes, enriching the range of possibilities. And a unique spark to unleash your creativity.



LEAF

Ephemeral, light and organic shapes. Detailed textures and outstanding details. A line of silicone moulds that can be used for **main courses, appetizers and desserts**. A wealth of interpretations, to experiment with both hot and cold dishes, enriching the range of possibilities. And a unique spark to unleash your creativity.



PLUME

Ephemeral, light and organic shapes. Detailed textures and outstanding details. A line of silicone moulds that can be used for **main courses, appetizers and desserts**. A wealth of interpretations, to experiment with both hot and cold dishes, enriching the range of possibilities. And a unique spark to unleash your creativity.



CORAL

Ephemeral, light and organic shapes. Detailed textures and outstanding details. A line of silicone moulds that can be used for **main courses, appetizers and desserts**. A wealth of interpretations, to experiment with both hot and cold dishes, enriching the range of possibilities. And a unique spark to unleash your creativity.



NUT

Ephemeral, light and organic shapes. Detailed textures and outstanding details. A line of silicone moulds that can be used for **main courses, appetizers and desserts**. A wealth of interpretations, to experiment with both hot and cold dishes, enriching the range of possibilities. And a unique spark to unleash your creativity.



MUSHROOM

Ephemeral, light and organic shapes. Detailed textures and outstanding details. A line of silicone moulds that can be used for **main courses, appetizers and desserts**. A wealth of interpretations, to experiment with both hot and cold dishes, enriching the range of possibilities. And a unique spark to unleash your creativity.



MANDARIN

Ephemeral, light and organic shapes. Detailed textures and outstanding details. A line of silicone moulds that can be used for **main courses, appetizers and desserts**. A wealth of interpretations, to experiment with both hot and cold dishes, enriching the range of possibilities. And a unique spark to unleash your creativity.



TREE

Ephemeral, light and organic shapes. Detailed textures and outstanding details. A line of silicone moulds that can be used for **main courses, appetizers and desserts**. A wealth of interpretations, to experiment with both hot and cold dishes, enriching the range of possibilities. And a unique spark to unleash your creativity.



TRIAROUND

Ephemeral, light and organic shapes. Detailed textures and outstanding details. A line of silicone moulds that can be used for **main courses, appetizers and desserts**. A wealth of interpretations, to experiment with both hot and cold dishes, enriching the range of possibilities. And a unique spark to unleash your creativity.



OVOSQUARE

Ephemeral, light and organic shapes. Detailed textures and outstanding details. A line of silicone moulds that can be used for **main courses, appetizers and desserts**. A wealth of interpretations, to experiment with both hot and cold dishes, enriching the range of possibilities. And a unique spark to unleash your creativity.



STONE

Ephemeral, light and organic shapes. Detailed textures and outstanding details. A line of silicone moulds that can be used for **main courses, appetizers and desserts**. A wealth of interpretations, to experiment with both hot and cold dishes, enriching the range of possibilities. And a unique spark to unleash your creativity.



PUZZLE

Ephemeral, light and organic shapes. Detailed textures and outstanding details. A line of silicone moulds that can be used for **main courses, appetizers and desserts**. A wealth of interpretations, to experiment with both hot and cold dishes, enriching the range of possibilities. And a unique spark to unleash your creativity.



BERRY

Ephemeral, light and organic shapes. Detailed textures and outstanding details. A line of silicone moulds that can be used for **main courses, appetizers and desserts**. A wealth of interpretations, to experiment with both hot and cold dishes, enriching the range of possibilities. And a unique spark to unleash your creativity.



CHERRY

Ephemeral, light and organic shapes. Detailed textures and outstanding details. A line of silicone moulds that can be used for **main courses, appetizers and desserts**. A wealth of interpretations, to experiment with both hot and cold dishes, enriching the range of possibilities. And a unique spark to unleash your creativity.



NUTSHELL

Ephemeral, light and organic shapes. Detailed textures and outstanding details. A line of silicone moulds that can be used for **main courses, appetizers and desserts**. A wealth of interpretations, to experiment with both hot and cold dishes, enriching the range of possibilities. And a unique spark to unleash your creativity.



PEANUT

Ephemeral, light and organic shapes. Detailed textures and outstanding details. A line of silicone moulds that can be used for **main courses, appetizers and desserts**. A wealth of interpretations, to experiment with both hot and cold dishes, enriching the range of possibilities. And a unique spark to unleash your creativity.



ALMOND

Ephemeral, light and organic shapes. Detailed textures and outstanding details. A line of silicone moulds that can be used for **main courses, appetizers and desserts**. A wealth of interpretations, to experiment with both hot and cold dishes, enriching the range of possibilities. And a unique spark to unleash your creativity.



OLIVE

Ephemeral, light and organic shapes. Detailed textures and outstanding details. A line of silicone moulds that can be used for **main courses, appetizers and desserts**. A wealth of interpretations, to experiment with both hot and cold dishes, enriching the range of possibilities. And a unique spark to unleash your creativity.



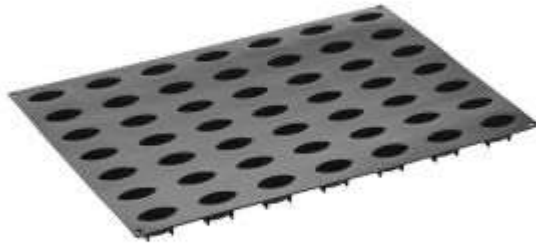
CHESTNUT

Ephemeral, light and organic shapes. Detailed textures and outstanding details. A line of silicone moulds that can be used for **main courses, appetizers and desserts**. A wealth of interpretations, to experiment with both hot and cold dishes, enriching the range of possibilities. And a unique spark to unleash your creativity.



LOLLYPOP LS05

Silicone moulds for refined plating, from appetizers, to main courses and desserts. Unique design to deliver elegant and amazing results, created in collaboration with the best chefs of Michelin starred restaurants of the world.



PX071 QUENELLE

Silicone moulds for refined plating, from appetizers, to main courses and desserts. Unique design to deliver elegant and amazing results, created in collaboration with the best chefs of Michelin starred restaurants of the world.



PX072 MINI QUENELLE

Silicone moulds for refined plating, from appetizers, to main courses and desserts. Unique design to deliver elegant and amazing results, created in collaboration with the best chefs of Michelin starred restaurants of the world.



PX073 ROUND QUENELLE

Silicone moulds for refined plating, from appetizers, to main courses and desserts. Unique design to deliver elegant and amazing results, created in collaboration with the best chefs of Michelin starred restaurants of the world.



PX074 ROUND MINI QUENELLE

Silicone moulds for refined plating, from appetizers, to main courses and desserts. Unique design to deliver elegant and amazing results, created in collaboration with the best chefs of Michelin starred restaurants of the world.



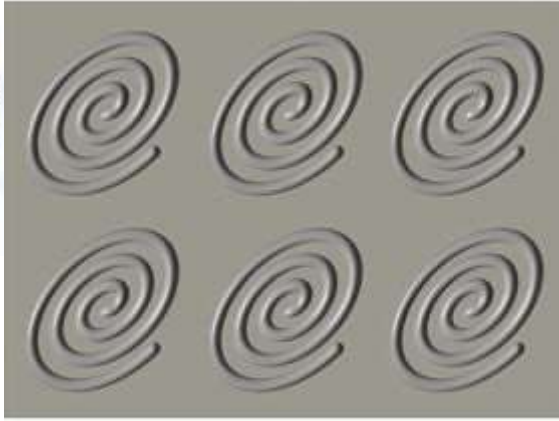
PX303 SEMISPHERE

Silicone moulds for refined plating, from appetizers, to main courses and desserts. Unique design to deliver elegant and amazing results, created in collaboration with the best chefs of Michelin starred restaurants of the world.



PX304 MINI SEMISPHERE

Silicone moulds for refined plating, from appetizers, to main courses and desserts. Unique design to deliver elegant and amazing results, created in collaboration with the best chefs of Michelin starred restaurants of the world.



GG010 OVAL SPIRAL

Silicone moulds for refined plating, from appetizers, to main courses and desserts. Unique design to deliver elegant and amazing results, created in collaboration with the best chefs of Michelin starred restaurants of the world.



GG009 TRIANGLE

Silicone moulds for refined plating, from appetizers, to main courses and desserts. Unique design to deliver elegant and amazing results, created in collaboration with the best chefs of Michelin starred restaurants of the world.



SPHERE PX4339

Silicone moulds for refined plating, from appetizers, to main courses and desserts. Unique design to deliver elegant and amazing results, created in collaboration with the best chefs of Michelin starred restaurants of the world.



TOP16 MINI JELLY

Silicone moulds for refined plating, from appetizers, to main courses and desserts. Unique design to deliver elegant and amazing results, created in collaboration with the best chefs of Michelin starred restaurants of the world.



TOP14 MINI SHANGHAI

Silicone moulds for refined plating, from appetizers, to main courses and desserts. Unique design to deliver elegant and amazing results, created in collaboration with the best chefs of Michelin starred restaurants of the world.



TOP10 MINI CORAL

Silicone moulds for refined plating, from appetizers, to main courses and desserts. Unique design to deliver elegant and amazing results, created in collaboration with the best chefs of Michelin starred restaurants of the world.



SPHERE PX4313

Silicone moulds for refined plating, from appetizers, to main courses and desserts. Unique design to deliver elegant and amazing results, created in collaboration with the best chefs of Michelin starred restaurants of the world.



SPHERE PX4314

SKU
FR076

Formaflex silicone moulds featured with creative and nice shape, easy to realize sweet or salty monoportions. Unique size 175x300 mm, equal to third part Gastronorm and 1/4 professional trays 600x400 mm, to grant a perfect matching with professional equipment. Resistance between -40° to +280°.

Size: mm 30x30 h mm 13,5

Indents: 28

Volume: 6,5 ML



MICRO SAVARIN TRIANGLE FR076

Formaflex silicone moulds featured with creative and nice shake, easy to realize sweet or salty monoportions. Unique size 175x300 mm, equal to third part Gastronorm and $\frac{1}{4}$ professional trays 600x400 mm, to grant a perfect matching with professional equipment. Resistance between -40° to $+280^{\circ}$.



MICRO SAVARIN SQUARE FR075

Formaflex silicone moulds featured with creative and nice shake, easy to realize sweet or salty monoportions. Unique size 175x300 mm, equal to third part Gastronorm and $\frac{1}{4}$ professional trays 600x400 mm, to grant a perfect matching with professional equipment. Resistance between -40° to $+280^{\circ}$.



MICRO SAVARIN OVAL FR074

Formaflex silicone moulds featured with creative and nice shake, easy to realize sweet or salty monoportions. Unique size 175x300 mm, equal to third part Gastronorm and $\frac{1}{4}$ professional trays 600x400 mm, to grant a perfect matching with professional equipment. Resistance between -40° to $+280^{\circ}$.



MICRO SAVARIN ROUND FR073

Formaflex silicone moulds featured with creative and nice shake, easy to realize sweet or salty monoportions. Unique size 175x300 mm, equal to third part Gastronorm and $\frac{1}{4}$ professional trays 600x400 mm, to grant a perfect matching with professional equipment. Resistance between -40° to $+280^{\circ}$.



AF001 Ø 55 MM

“Sphere” is a silicone mould line that allows you to create extremely fast and efficient portions and wonderful desserts, perfectly spherical in shape, both sweet and savoury.

8 balls for mould

Ø 55 mm



AF002 Ø 45 MM

“Sphere” is a silicone mould line that allows you to create extremely fast and efficient portions and wonderful desserts, perfectly spherical in shape, both sweet and savoury.



AF003 Ø 35 MM

“Sphere” is a silicone mould line that allows you to create extremely fast and efficient portions and wonderful desserts, perfectly spherical in shape, both sweet and savoury.



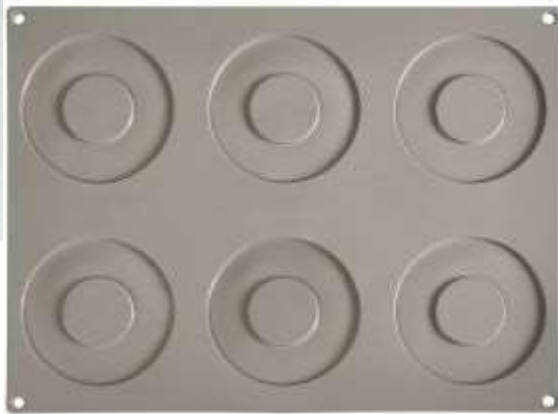
GG005 SPIRAL

Gourmand is a line created thanks to the exchange of ideas with Paolo Griffa. Silicone pastry moulds, for several purposes, for pastry-making or for catering. Anything can be shaped, adjusted to perfection: Sweet or savory food, hot or cold, cream or mousse, flans or biscuits. The perfect quantity to decorate or add a special touch to your creations, a starting point.



GG001 SMALL RING

Silicone pastry moulds, for several purposes, for pastry-making or for catering. Anything can be shaped, adjusted to perfection: Sweet or savory food, hot or cold, cream or mousse, flans or biscuits. The perfect quantity to decorate or add a special touch to your creations, a starting point.



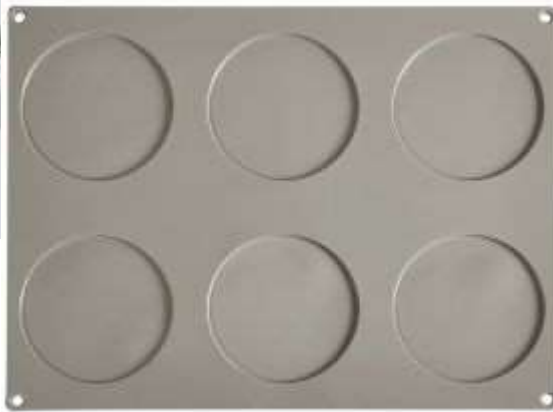
GG002 RING

Silicone pastry moulds, for several purposes, for pastry-making or for catering. Anything can be shaped, adjusted to perfection: Sweet or savory food, hot or cold, cream or mousse, flans or biscuits. The perfect quantity to decorate or add a special touch to your creations, a starting point.



SMALL DISC GG004

Silicone pastry moulds, for several purposes, for pastry-making or for catering. Anything can be shaped, adjusted to perfection: Sweet or savory food, hot or cold, cream or mousse, flans or biscuits. The perfect quantity to decorate or add a special touch to your creations, a starting point.



DISC GG003

Silicone pastry moulds, for several purposes, for pastry-making or for catering. Anything can be shaped, adjusted to perfection: Sweet or savory food, hot or cold, cream or mousse, flans or biscuits. The perfect quantity to decorate or add a special touch to your creations, a starting point.



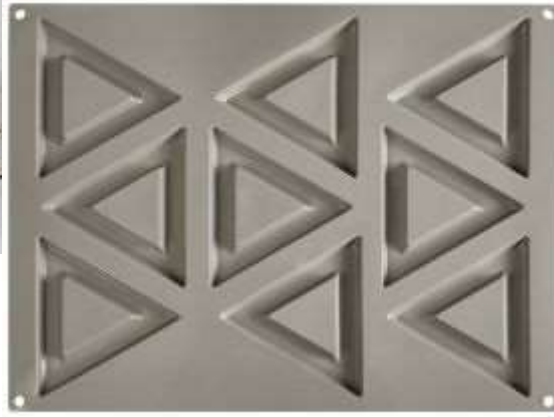
GG006 ROUND

Silicone pastry moulds, for several purposes, for pastry-making or for catering. Anything can be shaped, adjusted to perfection: Sweet or savory food, hot or cold, cream or mousse, flans or biscuits. The perfect quantity to decorate or add a special touch to your creations, a starting point.



GG007 OVAL

Silicone pastry moulds, for several purposes, for pastry-making or for catering. Anything can be shaped, adjusted to perfection: Sweet or savory food, hot or cold, cream or mousse, flans or biscuits. The perfect quantity to decorate or add a special touch to your creations, a starting point.



GG008 TRIANGLE

Silicone pastry moulds, for several purposes, for pastry-making or for catering. Anything can be shaped, adjusted to perfection: Sweet or savory food, hot or cold, cream or mousse, flans or biscuits. The perfect quantity to decorate or add a special touch to your creations, a starting point.



TOP12 MINI MAYA

Silicone pastry moulds, for several purposes, for pastry-making or for catering. Anything can be shaped, adjusted to perfection: Sweet or savory food, hot or cold, cream or mousse, flans or biscuits. The perfect quantity to decorate or add a special touch to your creations, a starting point.



FF4304 SQUARE SHAPES

Silicone pastry moulds, for several purposes, for pastry-making or for catering. Anything can be shaped, adjusted to perfection: Sweet or savory food, hot or cold, cream or mousse, flans or biscuits. The perfect quantity to decorate or add a special touch to your creations, a starting point.



FF4303 SQUARE SHAPES

Silicone pastry moulds, for several purposes, for pastry-making or for catering. Anything can be shaped, adjusted to perfection: Sweet or savory food, hot or cold, cream or mousse, flans or biscuits. The perfect quantity to decorate or add a special touch to your creations, a starting point.



FF4308 ROUND SHAPES

Silicone pastry moulds, for several purposes, for pastry-making or for catering. Anything can be shaped, adjusted to perfection: Sweet or savory food, hot or cold, cream or mousse, flans or biscuits. The perfect quantity to decorate or add a special touch to your creations, a starting point.



FF4301 ROUND SHAPE

. Flexible, multipurpose, and creative. The FORMASIL MICRO-PERFORATED SILICONE MOULDS, developed in collaboration

with the Pastry Chef LEONARDO DI CARLO, allow Chefs to combine imagination with rationality, with INFINITE POSSIBILITIES AND COMBINATIONS, FOR BOTH SWEET AND SAVOURY DISHES

With one big advantage: Formasil delivers UNIFORM COOKING TO ENSURE A CORRECT RISING AND PERFECT SHAPES every time.

MICRO-PERFORATED SILICONE AND GLASS FIBRE MOULDS 400X300 MM

INDENT DIMENSIONS: top 65x65 mm / bottom 55x55 mm
/ h 20 mm
VOLUME: ~ 71 ml
INDENTS PER MOULD: 12



FF4306 ROUND SHAPES

Flexible, multipurpose, and creative. The FORMASIL MICRO-PERFORATED SILICONE MOULDS, developed in collaboration with the Pastry Chef LEONARDO DI CARLO, allow Chefs to combine imagination with rationality, with INFINITE POSSIBILITIES AND COMBINATIONS, FOR BOTH SWEET AND SAVOURY DISHES

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