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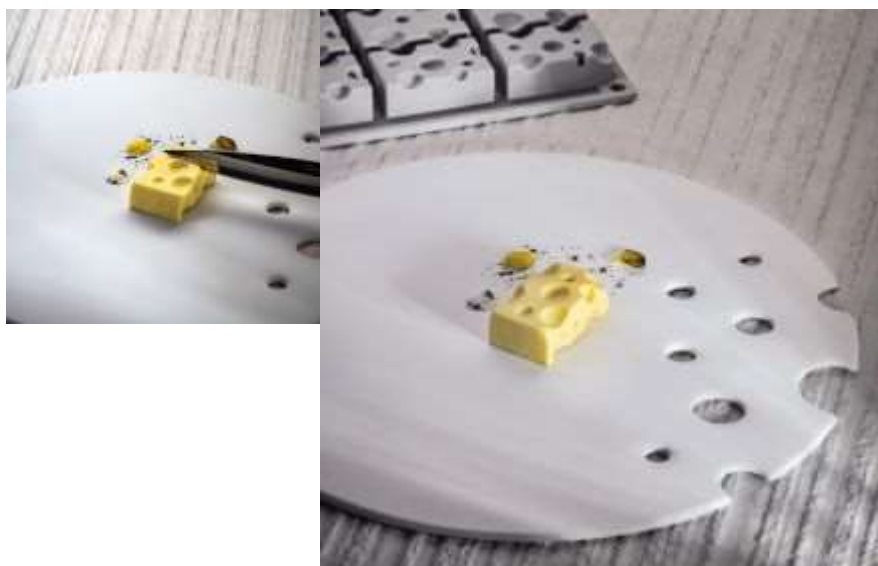
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<https://pavoni.nt-rt.ru> || pio@nt-rt.ru

Детализированные формы FOO'D DAVIDE OLDANI



GRUYERE
SKU
GG038S

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: 50x31x18 h mm

VOLUME: ~ 22 ml

INDENTS PER MOULD: 20



CHEESE

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SILICONE MOULDS 300X175 MM

INDENT DIMENSIONS: 57x30x27 h mm

VOLUME: ~ 26 ml

INDENTS PER MOULD: 16



RICOTTA

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OSSOBUCO

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SCALLOP

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OYSTER

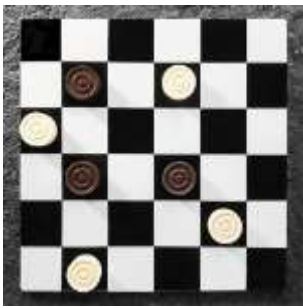
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DAMA

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BATTUTA D'INIZIO Ø 45 MM

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