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<https://pavoni.nt-rt.ru> || [pio@nt-rt.ru](mailto:pio@nt-rt.ru)

## Силиконовые формы для пирожных NORECA



PILL  
SKU  
PX3211S

A new line of silicone moulds to enhance single-serving tarts. Twelve different designs to create refined threedimensional shapes, inspired by the world of design.

Top dimension: mm 117x24,5x19,5 h

~ 40 ml

10 indents

suitable for XF15



#### STEP

A new line of silicone moulds to enhance single-serving tarts. Twelve different designs to create refined threedimensional shapes, inspired by the world of design.



#### CHARM

A new line of silicone moulds to enhance single-serving tarts. Twelve different designs to create refined threedimensional shapes, inspired by the world of design.



#### FRISBEE

A new line of silicone moulds to enhance single-serving tarts. Twelve different designs to create refined threedimensional shapes, inspired by the world of design.



#### XF7020

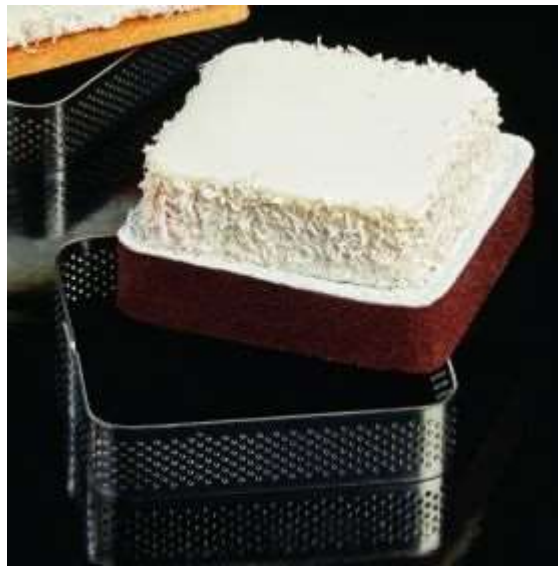
Pavoni Italia and Gianluca Fusto presented the innovative Progetto Crostate, the new way to conceive the tart which are amazing to the taste and to the view.

The concept starts with the creation of a mix of equipment to allow the chef to obtain tarts with perfect finishing; the key product of this system are the MONOPORTIONS micro perforated stainless steel frames: the micro holes let the shortcrust pastry to hang onto the frame, avoiding the border collapsing during baking and a perfect browning of the basis.

H 2 cm

Ø 7 cm stainless steel band

Ø 6 cm baked tart



XFO656520

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XF11

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XF13

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XF15

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XF12

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XF14

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XF16

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PX3200 ROUND

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#### PX3201 SHELL

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#### PX3202 CAMEO

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#### PX3203 SPRING

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#### PX3204 SAND

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#### PX3205 PYRAMID

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#### PX3206 HEART

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#### PX3207 ROCK

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