

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

Материалы RAW

Спреи



W200

ELECTRIC GUN FOR CHOCOLATE

Capacity 0.8 lt. pulverization regulating mechanism, power 60 watt, 220 Volt.



AEROGRAFO
KIT AIRBRUSH

Composed by st. steel made double action airbrush, hose (no clamp is needed), compressor 220 volt, with non oil engine suitable for foods, outgoing pressure 2,5 bar.



RG2
AIR BRUSH SUPPORT
To be used with kit airbrush



DV5SB
Velvet effect spray Dolce Velluto
Coloured cocoa butter spray to be applied on cold surfaces to achieve the velvet effect.
Dark Brown
400 ml
E171 e AZO FREE



SP08250SB

Pastel effect spray Pastel

Water based, ready to use, ideal to decorate creams and chocolate cakes, biscuits, wafers and sugar paste wafers.

Green

250 ml

E171 e AZO FREE



SP07250SB

Pastel effect spray Pastel

Water based, ready to use, ideal to decorate creams and chocolate cakes, biscuits, wafers and sugar paste wafers.



SP05250SB

Pastel effect spray Pastel

Water based, ready to use, ideal to decorate creams and chocolate cakes, biscuits, wafers and sugar paste wafers.



SP04250SB

Pastel effect spray Pastel

Water based, ready to use, ideal to decorate creams and chocolate cakes, biscuits, wafers and sugar paste wafers.



SP01250SB

Pastel effect spray Pastel

Water based, ready to use, ideal to decorate creams and chocolate cakes, biscuits, wafers and sugar paste wafers.



SP03250SB

Pastel effect spray Pastel

Water based, ready to use, ideal to decorate creams and chocolate cakes, biscuits, wafers and sugar paste wafers.



SM13SB

Pastel effect spray Pastel

Water based, ready to use, ideal to decorate creams and chocolate cakes, biscuits, wafers and sugar paste wafers.



SM12SB

Pastel effect spray Pastel

Water based, ready to use, ideal to decorate creams and chocolate cakes, biscuits, wafers and sugar paste wafers.



SM11SB

Pastel effect spray Pastel

Water based, ready to use, ideal to decorate creams and chocolate cakes, biscuits, wafers and sugar paste wafers.



SM10SB

Pastel effect spray Pastel

Water based, ready to use, ideal to decorate creams and chocolate cakes, biscuits, wafers and sugar paste wafers.



DV15SB

Velvet effect spray Dolce Velluto

Coloured cocoa butter spray to be applied on cold surfaces to achieve the velvet effect.



DV14SB

Velvet effect spray Dolce Velluto

Coloured cocoa butter spray to be applied on cold surfaces to achieve the velvet effect.



DV12SB

Velvet effect spray Dolce Velluto

Coloured cocoa butter spray to be applied on cold surfaces to achieve the velvet effect.



DV2SB

Velvet effect spray Dolce Velluto

Coloured cocoa butter spray to be applied on cold surfaces to achieve the velvet effect.



SP02250SB

Pastel effect spray Pastel

Water based, ready to use, ideal to decorate creams and chocolate cakes, biscuits, wafers and sugar paste wafers.



DV7SB

Velvet effect spray Dolce Velluto

Coloured cocoa butter spray to be applied on cold surfaces to achieve the velvet effect.



DV9SB

Velvet effect spray Dolce Velluto

Coloured cocoa butter spray to be applied on cold surfaces to achieve the velvet effect.



DV8SB

Velvet effect spray Dolce Velluto

Coloured cocoa butter spray to be applied on cold surfaces to achieve the velvet effect.



DV4SB

Velvet effect spray Dolce Velluto

Coloured cocoa butter spray to be applied on cold surfaces to achieve the velvet effect.



DV6SB

Velvet effect spray Dolce Velluto

Coloured cocoa butter spray to be applied on cold surfaces to achieve the velvet effect.



DV3SB

Velvet effect spray Dolce Velluto

Coloured cocoa butter spray to be applied on cold surfaces to achieve the velvet effect.



DV17SB

Velvet effect spray Dolce Velluto

Coloured cocoa butter spray to be applied on cold surfaces to achieve the velvet effect.

Порошки



L06SB

Fat soluble powder Chocolart 40 g
by Emmanuele Forcone
High colour density to melt in cocoa butter.
Orange
E171 e AZO free



L05SB

Fat soluble powder Chocolart 40 g
by Emmanuele Forcone
High colour density to melt in cocoa butter.



L04SB

Fat soluble powder Chocolart 40 g
by Emmanuele Forcone
High colour density to melt in cocoa butter.



L01SB

Fat soluble powder Chocolart 40 g
by Emmanuele Forcone
High colour density to melt in cocoa butter.



S04SB

Fat soluble powder Chocolart 40 g
by Emmanuele Forcone
High colour density to melt in cocoa butter.



M02SB

pastillage creations. Soluble in alcohol or usable in purity.
Silver
E171 e AZO free



L10SB

Fat soluble powder Chokolart 40 g
by Emmanuele Forcone
High colour density to melt in cocoa butter.



L07SB

Fat soluble powder Chokolart 40 g
by Emmanuele Forcone
High colour density to melt in cocoa butter.



L03SB

Fat soluble powder Chocolart 40 g
by Emmanuele Forcone
High colour density to melt in cocoa butter.



L02SB

Fat soluble powder Chocolart 40 g
by Emmanuele Forcone
High colour density to melt in cocoa butter.



S03SB



S01SB



M03SB

pastillage creations. Soluble in alcohol or usable in purity.



M07SB
pastillage creations. Soluble in alcohol or usable in purity.



M04SB
pastillage creations. Soluble in alcohol or usable in purity.



M01SB

pastillage creations. Soluble in alcohol or usable in purity.



L12SB

Fat soluble powder Chocolart 40 g
by Emmanuele Forcone
High colour density to melt in cocoa butter.
Green
E171 e AZO free



L11SB

Fat soluble powder Chocolart 40 g
by Emmanuele Forcone
High colour density to melt in cocoa butter.



L09SB

Fat soluble powder Chocolart 40 g
by Emmanuele Forcone
High colour density to melt in cocoa butter.



L08SB

Fat soluble powder Chocolart 40 g
by Emmanuele Forcone
High colour density to melt in cocoa butter.

M08SB

pastillage creations. Soluble in alcohol or usable in purity.



S02SB

Spray pump powder Stardust 10 g

Thin pearlescent powder with air pump for decorating finished products.

Gold

E171 e AZO FREE



GOLD POWDER

SKU

OROPV

Gold edible powder, pack of 0.5 gr.

Suitable for food use, does not alter the taste of the creations, but allows embellishing them with luxurios and refined details.

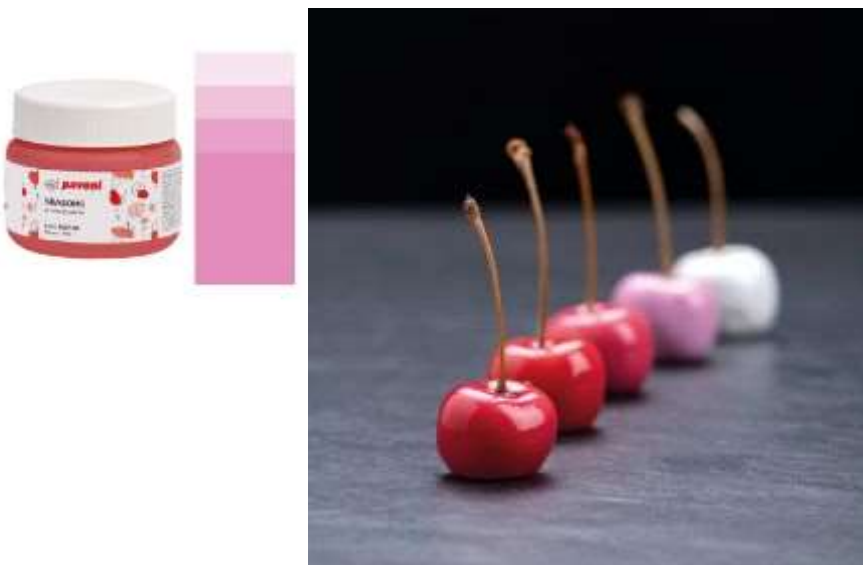


NCP04

Seasons adds an extra touch to your preparations. Icing, doughs, creams, fillings, shortcrust pastry, viennoiserie: these are just some of Seasons many uses. Plant extracts based of spirulina algae, pumpkin, beetroot and many others: a whole natural palette which will give a personal touch to your preparations, with many colour variations.

AZO Free

80g



NCP09

Seasons adds an extra touch to your preparations. Icing, doughs, creams, fillings, shortcrust pastry, viennoiserie: these are just some of Seasons many uses. Plant extracts based of spirulina algae, pumpkin, beetroot and many others: a whole natural palette which will give a personal touch to your preparations, with many colour variations.



NCP03

Seasons adds an extra touch to your preparations. Icing, doughs, creams, fillings, shortcrust pastry, viennoiserie: these are just some of Seasons many uses. Plant extracts based of spirulina algae, pumpkin, beetroot and many others: a whole natural palette which will give a personal touch to your preparations, with many colour variations.



NCP06

Seasons adds an extra touch to your preparations. Icing, doughs, creams, fillings, shortcrust pastry, viennoiserie: these are just some of Seasons many uses. Plant extracts based of spirulina algae, pumpkin, beetroot and many others: a whole natural palette which will give a personal touch to your preparations, with many colour variations.



NCP08

Seasons adds an extra touch to your preparations. Icing, doughs, creams, fillings, shortcrust pastry, viennoiserie: these are just some of Seasons many uses. Plant extracts based of spirulina algae, pumpkin, beetroot and many others: a whole natural palette which will give a personal touch to your preparations, with many colour variations.



NCP07

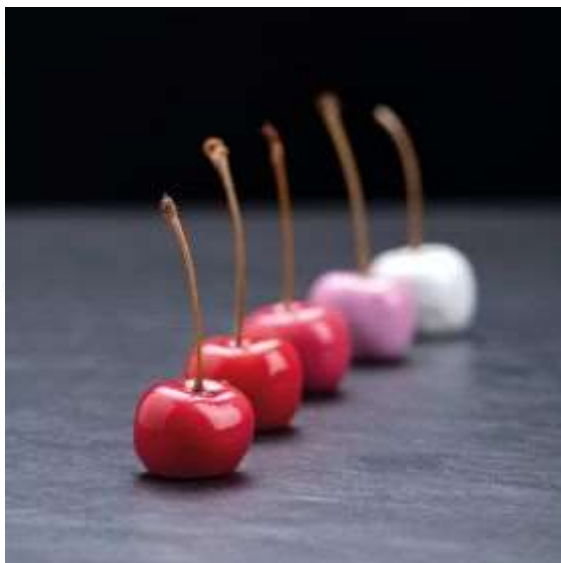
Seasons adds an extra touch to your preparations. Icing, doughs, creams, fillings, shortcrust pastry, viennoiserie: these are just some of Seasons many uses. Plant extracts based of spirulina algae, pumpkin, beetroot and many others: a whole natural palette which will give a personal touch to your preparations, with many colour variations.



A10SB



A09SB



NCP10

Seasons adds an extra touch to your preparations. Icing, doughs, creams, fillings, shortcrust pastry, viennoiserie: these are just some of Seasons many uses. Plant extracts

based of spirulina algae, pumpkin, beetroot and many others: a whole natural palette which will give a personal touch to your preparations, with many colour variations.



NCP02

Seasons adds an extra touch to your preparations. Icing, doughs, creams, fillings, shortcrust pastry, viennoiserie: these are just some of Seasons many uses. Plant extracts based of spirulina algae, pumpkin, beetroot and many others: a whole natural palette which will give a personal touch to your preparations, with many colour variations.



A08SB



NCP05

Seasons adds an extra touch to your preparations. Icing, doughs, creams, fillings, shortcrust pastry, viennoiserie: these are just some of Seasons many uses. Plant extracts based of spirulina algae, pumpkin, beetroot and many others: a whole natural palette which will give a personal touch to your preparations, with many colour variations.



A07



NCP01

Seasons adds an extra touch to your preparations. Icing, doughs, creams, fillings, shortcrust pastry, viennoiserie:

these are just some of Seasons many uses. Plant extracts based of spirulina algae, pumpkin, beetroot and many others: a whole natural palette which will give a personal touch to your preparations, with many colour variations.



A06SB

Water soluble powder Absolute 50 g
by Emmanuele Forcone

High colour density, for artistic sugar, macarons, sugar paste and icing.



A05SB

Water soluble powder Absolute 50 g
by Emmanuele Forcone

High colour density, for artistic sugar, macarons, sugar paste and icing.



A04SB

Water soluble powder Absolute 50 g
by Emmanuele Forcone

High colour density, for artistic sugar, macarons, sugar paste and icing.



A03SB

Water soluble powder Absolute 50 g
by Emmanuele Forcone

High colour density, for artistic sugar, macarons, sugar paste and icing.



A02SB

Water soluble powder Absolute 50 g
by Emmanuele Forcone

High colour density, for artistic sugar, macarons, sugar paste and icing.



A01SB

Water soluble powder Absolute 50 g
by Emmanuele Forcone

High colour density, for artistic sugar, macarons, sugar paste and icing.



A11SB

Water soluble powder Absolute 50 g

by Emmanuele Forcone

High colour density, for artistic sugar, macarons, sugar paste and icing.

ЖИДКОСТИ



CLN07SB

Water soluble liquid colour for airbrush.

Colour: Red

Dimension: 190 ml

E171 free



CLN11SB

Water soluble liquid colour for airbrush.



LL10SB

Liposoluble liquid colors suitable to color mass of chocolate and all fat masses.

Colour: black

Weight: 180 gr

E171 and AZO free



CLN10SB

Water soluble liquid colour for airbrush.



LL08SB

Liposoluble liquid colors suitable to color mass of chocolate and all fat masses.



CLN09SB

Water soluble liquid colour for airbrush.



LL07SB

Liposoluble liquid colors suitable to color mass of chocolate and all fat masses.



CLN08SB

Water soluble liquid colour for airbrush.



CLN06SB
Water soluble liquid colour for airbrush.



CLN05SB
Water soluble liquid colour for airbrush.



LL02SB

Liposoluble liquid colors suitable to color mass of chocolate and all fat masses.



LL01SB

Liposoluble liquid colors suitable to color mass of chocolate and all fat masses.



CLN02SB

Water soluble liquid colour for airbrush.



CLN04SB
Water soluble liquid colour for airbrush.



CLN01SB
Water soluble liquid colour for airbrush.



LL11SB

Liposoluble liquid colors suitable to color mass of chocolate and all fat masses.

КАКАО-МАСЛО



LB15SB

Cocoa butter colours CHOCOLART

Chocolart colours ready to use with a perfect colour dosage. Ideal for colouring chocolate in the mass, surface and mould.

Tone: Ruby

Weight: 200g

AZO free

E171 free



LB12SB

Cocoa butter colours CHOCOLART

Chocolart colours ready to use with a perfect colour dosage. Ideal for colouring chocolate in the mass, surface and mould.



LB11SB

Cocoa butter colours CHOCOLART

Chocolart colours ready to use with a perfect colour dosage. Ideal for colouring chocolate in the mass, surface and mould.



LB09SB

Cocoa butter colours CHOCOLART

Chocolart colours ready to use with a perfect colour dosage. Ideal for colouring chocolate in the mass, surface and mould.



LB08SB

Cocoa butter colours CHOCOLART

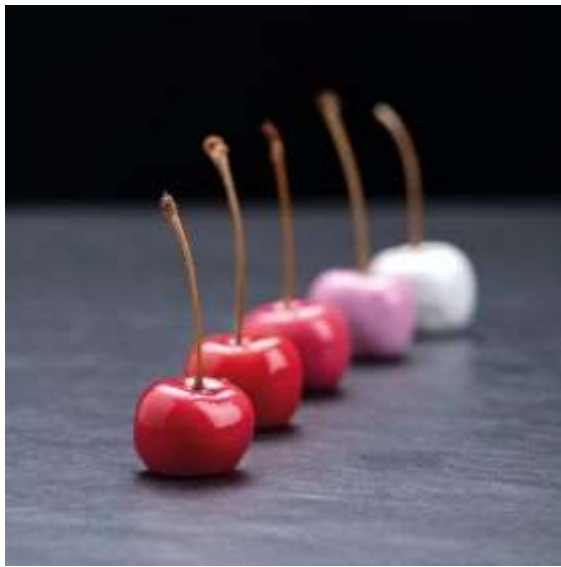
Chocolart colours ready to use with a perfect colour dosage. Ideal for colouring chocolate in the mass, surface and mould.



LB14SB

Cocoa butter colours CHOCOLART

Chocolart colours ready to use with a perfect colour dosage. Ideal for colouring chocolate in the mass, surface and mould.



NC09

Seasons, the vegetable concentrate palette, is available as cocoa butter based range for colouring chocolate masses, to be sprayed or brushed on moulds, acetates and guitar sheets, for colouring your glazes or even for velvet effect finishing. A whole natural rainbow, totally vegan friendly, capable of giving character and colour to your pralines, choco bars, cakes, petit fours and much more.

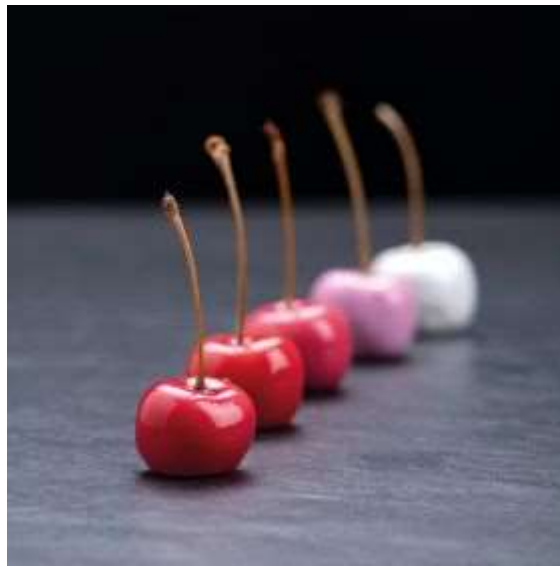
AZO free

200 g



NC01

Seasons, the vegetable concentrate palette, is available as cocoa butter based range for colouring chocolate masses, to be sprayed or brushed on moulds, acetates and guitar sheets, for colouring your glazes or even for velvet effect finishing. A whole natural rainbow, totally vegan friendly, capable of giving character and colour to your pralines, choco bars, cakes, petit fours and much more.



NC05

Seasons, the vegetable concentrate palette, is available as cocoa butter based range for colouring chocolate masses, to be sprayed or brushed on moulds, acetates and guitar sheets, for colouring your glazes or even for velvet effect finishing. A whole natural rainbow, totally vegan friendly, capable of giving character and colour to your pralines, choco bars, cakes, petit fours and much more.



NC02

Seasons, the vegetable concentrate palette, is available as cocoa butter based range for colouring chocolate masses, to be sprayed or brushed on moulds, acetates and guitar sheets, for colouring your glazes or even for velvet effect finishing. A whole natural rainbow, totally vegan friendly, capable of giving character and colour to your pralines, choco bars, cakes, petit fours and much more.



NC10

Seasons, the vegetable concentrate palette, is available as cocoa butter based range for colouring chocolate masses, to be sprayed or brushed on moulds, acetates and guitar sheets, for colouring your glazes or even for velvet effect finishing. A whole natural rainbow, totally vegan friendly, capable of giving character and colour to your pralines, choco bars, cakes, petit fours and much more.



NC07

Seasons, the vegetable concentrate palette, is available as cocoa butter based range for colouring chocolate masses, to be sprayed or brushed on moulds, acetates and guitar sheets, for colouring your glazes or even for velvet effect finishing. A whole natural rainbow, totally vegan friendly, capable of giving character and colour to your pralines, choco bars, cakes, petit fours and much more.



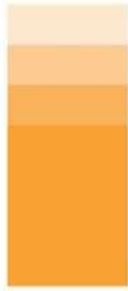
NC11

Seasons, the vegetable concentrate palette, is available as cocoa butter based range for colouring chocolate masses, to be sprayed or brushed on moulds, acetates and guitar sheets, for colouring your glazes or even for velvet effect finishing. A whole natural rainbow, totally vegan friendly, capable of giving character and colour to your pralines, choco bars, cakes, petit fours and much more.



NC08

Seasons, the vegetable concentrate palette, is available as cocoa butter based range for colouring chocolate masses, to be sprayed or brushed on moulds, acetates and guitar sheets, for colouring your glazes or even for velvet effect finishing. A whole natural rainbow, totally vegan friendly, capable of giving character and colour to your pralines, choco bars, cakes, petit fours and much more.



NC06

Seasons, the vegetable concentrate palette, is available as cocoa butter based range for colouring chocolate masses, to be sprayed or brushed on moulds, acetates and guitar sheets, for colouring your glazes or even for velvet effect finishing. A whole natural rainbow, totally vegan friendly, capable of giving character and colour to your pralines, choco bars, cakes, petit fours and much more.



LB02SB

Cocoa butter colours CHOCOLART

Chocolart colours ready to use with a perfect colour dosage. Ideal for colouring chocolate in the mass, surface and mould.



NC03

Seasons, the vegetable concentrate palette, is available as cocoa butter based range for colouring chocolate masses, to be sprayed or brushed on moulds, acetates and guitar sheets, for colouring your glazes or even for velvet effect finishing. A whole natural rainbow, totally vegan friendly, capable of giving character and colour to your pralines, choco bars, cakes, petit fours and much more.



LB03SB

Cocoa butter colours CHOCOLART

Chocolart colours ready to use with a perfect colour dosage. Ideal for colouring chocolate in the mass, surface and mould.



NC04

Seasons, the vegetable concentrate palette, is available as cocoa butter based range for colouring chocolate

masses, to be sprayed or brushed on moulds, acetates and guitar sheets, for colouring your glazes or even for velvet effect finishing. A whole natural rainbow, totally vegan friendly, capable of giving character and colour to your pralines, choco bars, cakes, petit fours and much more.



LB04SB

Cocoa butter colours CHOCOLART

Chocolart colours ready to use with a perfect colour dosage. Ideal for colouring chocolate in the mass, surface and mould.



LB05SB

Cocoa butter colours CHOCOLART

Chocolart colours ready to use with a perfect colour dosage. Ideal for colouring chocolate in the mass, surface and mould.



LB06SB

Cocoa butter colours CHOCOLART

Chocolart colours ready to use with a perfect colour dosage. Ideal for colouring chocolate in the mass, surface and mould.



LB07SB

Cocoa butter colours CHOCOLART

Chocolart colours ready to use with a perfect colour dosage. Ideal for colouring chocolate in the mass, surface and mould.



LB10SB

Cocoa butter colours CHOCOLART

Chocolart colours ready to use with a perfect colour dosage. Ideal for colouring chocolate in the mass, surface and mould.



LB01SB

Cocoa butter colours CHOCOLART

Chocolart colours ready to use with a perfect colour dosage. Ideal for colouring chocolate in the mass, surface and mould.

Цветная сахарная паста



DTGL250
Coloured sugar paste
wisteria
250 g



DTVL250
Coloured sugar paste
purple
250 g



DTCO250
Coloured sugar paste



DTBN250
Coloured sugar paste



DTG250

Coloured sugar paste



DTGU250

Coloured sugar paste



DTR250

Coloured sugar paste



DTN250
Coloured sugar paste



DTVC250
Coloured sugar paste



DTVS250

Coloured sugar paste



DTRA250

Coloured sugar paste



DTAZ250

Coloured sugar paste



DTAR250
Coloured sugar paste



PT05SB



ZP07SB



PT04SB



PT01SB



PT02SB



PT03SB



ZP05SB



ZP06SB



SILVER POWDER



GOLD POWDER



ZP02SB



SILVER FLAKES



GOLD FLAKES



GOLD SHEETS



DECOTABFU
Coloured sugar paste



DECOTABCO
Coloured sugar paste



DECOTABVS
Coloured sugar paste



DECOTABVC
Coloured sugar paste



DECOTABRA
Coloured sugar paste



DECOTABR
Coloured sugar paste



DECOTABN
Coloured sugar paste



DECOTABG

Coloured sugar paste



DECOTABBN

Coloured sugar paste



DECOTABBL

Coloured sugar paste



DECOTABAZ
Coloured sugar paste



EASYR
Coloured sugar paste



CIOCOPLASTWH

Coloured sugar paste



MACARONBN

Macaron powder mix 500 gr white



MACARONRA

Macaron powder mix 500 gr



PASTAMICA



MASSA PAVONI SUMMER



REALGHIACCIA



DECOTAB



CIOCOPLASTMR



CIOCOPLASTBN



EASYN
Coloured sugar paste



SILVER SHEETS
Coloured sugar paste



CHOCOICE



BRILLSPRAY
Coloured sugar paste



EASYBL
Coloured sugar paste



EASYAZ

Coloured sugar paste

СЫРЬЕ



W200

To prevent freezing of ice-cream and mousse. To prevent crystallization of praline and other chocolate products. To prepare the sugar paste and plastic chocolate.

250 G



TITANIUM DIOXIDE

Whitening chocolate and to let liquid sugar become white or opaque.

250 GR



SILICON SALTS

Proteggere dall'umidità le composizioni artistiche in zucchero colato e cioccolato.

1 KG



PECTIN



TRAGACANTH GUM



CITRIC ACID



HYFOAMA



INVERTED SUGAR



AGAR AGAR



XANTHAN GUM

Трафареты для декора

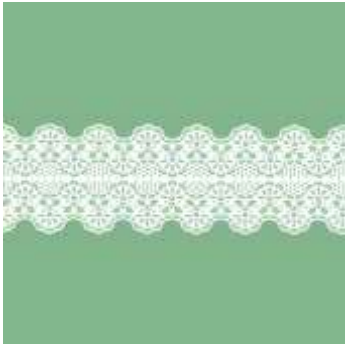


SMD100

Silicone stripe to create Magic Deco 3D effect
368X135 mm



TMD08
Silicone stripe to create Magic Deco 3D effect



SMD04A
Silicone stripe to create Magic Deco 3D effect



SMD03

Silicone stripe to create Magic Deco 3D effect



SMD12

Silicone stripe to create Magic Deco 3D effect



SMD102

Silicone stripe to create Magic Deco 3D effect



SMD11
Silicone stripe to create Magic Deco 3D effect



SMD08
Silicone stripe to create Magic Deco 3D effect



SMD10

Silicone stripe to create Magic Deco 3D effect



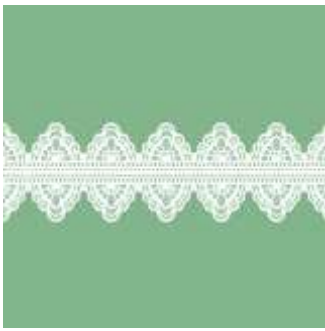
SMD09

Silicone stripe to create Magic Deco 3D effect



MAGICDECOR3

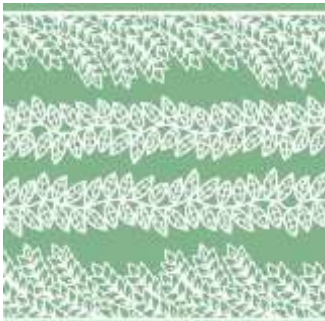
Silicone stripe to create Magic Deco 3D effect



SMD04B
Silicone stripe to create Magic Deco 3D effect



SMD05
Silicone stripe to create Magic Deco 3D effect



TMD07

Silicone stripe to create Magic Deco 3D effect



TMD06

Silicone stripe to create Magic Deco 3D effect



TMD05

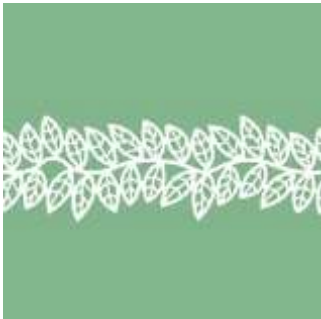
Silicone stripe to create Magic Deco 3D effect



TMD04
Silicone stripe to create Magic Deco 3D effect



TMD02
Silicone stripe to create Magic Deco 3D effect



SMD07B

Silicone stripe to create Magic Deco 3D effect



SMD07A

Silicone stripe to create Magic Deco 3D effect



MAGICDECOR250

Powder mix Magic Decor



MAGICDECOR
Powder mix Magic Decor



FLAME
BLOW TORCH
Torch with thin flame, on the average, robust and ideal for processing of the artistic sugar and caramelization.



ISOMALT 1 KG



ISOMALT 5 KG



ISOMALTO 500 G



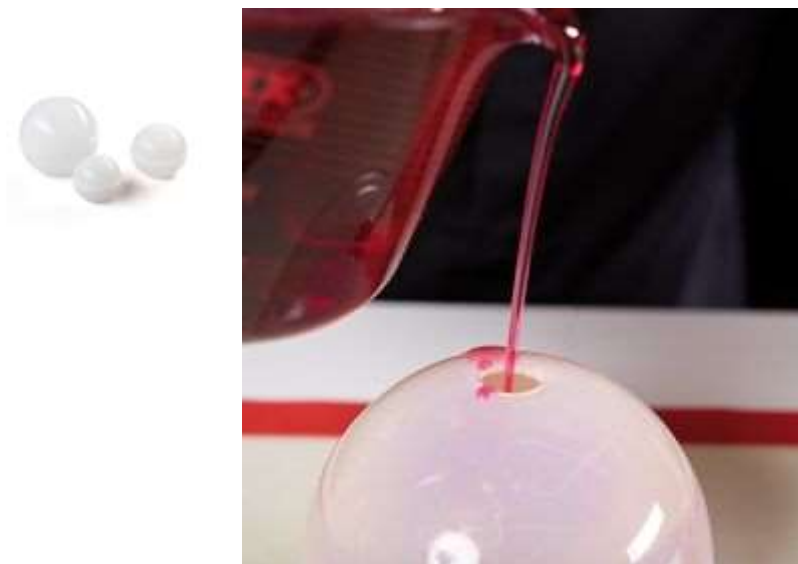
SPHERE 150 MM

Silicone sphere moulds available in three different sizes, designed to create artistic sugar show pieces. The mould is developed in cooperation with Emmanuele Forcone. The specific three dimensional design allows a much faster cooling of the sugar. The cavity guarantees the easy demoulding of the product.

SFERA 150

Ø 150 mm

Vol: ~ 1770 ml



SPHERE 100 MM

Silicone sphere moulds available in three different sizes, designed to create artistic sugar show pieces. The mould is developed in cooperation with Emmanuele Forcone. The specific three dimensional design allows a much faster cooling of the sugar. The cavity guarantees the easy demoulding of the product.



LAMPADA

SKU

LAMPADA

ARTISTIC SUGAR LAMP

Completely stainless steel made, provided with drawervfor tools, power variator and two porcelained resistances.

Dimension: 640 x 420 x 420 h mm

Weight: 5 Kg

Electrical power: 800 Watt

Electrical voltage: 230 Volt

Working plan: 600 x 400 mm

Artistic sugar lamp accessories (sold separately):

- CANNELLO torch with automatic ignition
- POMPETTA pump with copper terminal
- BAZ stainless steel bottle with alcool wick
- RG1 holder for sugar thermometer
- CARMELLOMETRO sugar thermometer with housing



ALADIN

Infrared lamp with two switchable powers: 600 and 1200 W.

Stainless steel structure and working plan.

Fully demontable.

Power cable included.

Dimension: 600 x 600 x 400 h mm

Weight: 6 Kg

Working plan: 610 x 410 mm

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