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

Формы силиконовые для мини-тортов



CYLINDRA KE090
KE090 Cylindra by Pierre Hermé
Ø mm 200x45
~ 1200 ml



CYLINDRA KE089
KE089 Cylindra by Pierre Hermé
Ø mm 150x45 h
~ 700 ml



NUAGE KE088S

Pavocake Nuage by Cédric Grolet
Ø mm 180x65 h ~ 1200 ml



CHARLOTTE KE087S

Pavocake Charlotte by Cédric Grolet
Ø mm 180x65 h ~ 1200 ml



KE082S DENTELLE

Pavocake Charlotte by Cédric Grolet
Ø mm 180x65 h ~ 1200 ml



KE086S JE T'AIME
 Pavocake Charlotte by Cédric Grolet
 Ø mm 180x65 h ~ 1200 ml



LA VIE EN ROSE KE080S
 Pavocake Charlotte by Cédric Grolet
 Ø mm 180x65 h ~ 1200 ml



MINI CADEAU KE076S
 Pavocake Charlotte by Cédric Grolet
 Ø mm 180x65 h ~ 1200 ml



KE075S CADEAU



SCARLET TOP27 - RASPBERRY SHAPE

Dim mould. 190 x 190 x h 28 mm

Ø mm 180x26 h

1 indent

vol. ~ 440 ml

The pastry translated into a total sensory experience.

From the wisdom and passion of Stefano Laghi and Sebastiano Caridi - in collaboration with the research team Pavoni Italia - are born the new molds of the line Top, to interpret the fruit in every detail.

Eight simple and immediate shapes, able to reproduce creative compositions in a single indent that will save your time during the work.

Ideas, technique and passion from two famous pastry chefs, to give a twist to the taste of your preparations and new textures to the palate.

Can be combined with micro-perforated stainless steel bands, Voilà disposable moulds and Pavoflex silicone mould PX075



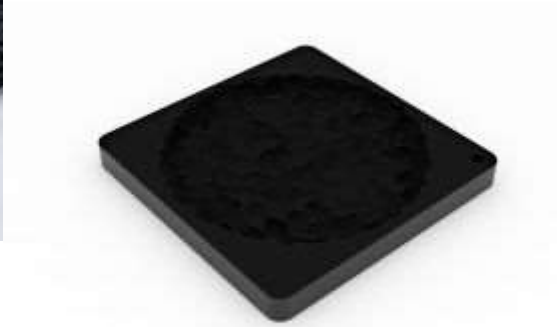
FAÇON SAINT-HONORÉ KE074S

Dim mould. Ø 180 x h 56 mm

vol. 1000 ml

The line of products created in collaboration with Cédric Grolet is enriched with a new shape, Façon Saint-Honoré, with surprising realism, both for cake and for single portion. The silicone moulds have been designed to give the finished product an original, authentic and real trait.

all the line created in collaboration with the "The World's Best Pastry Chef 2018", Cédric Grolet.



ALMONDS TOP26 - ALMOND SHAPE

Dim mould. 190 x 190 x h 19 mm

Ø mm 180x17 h

1 indent

vol. ~ 295 ml

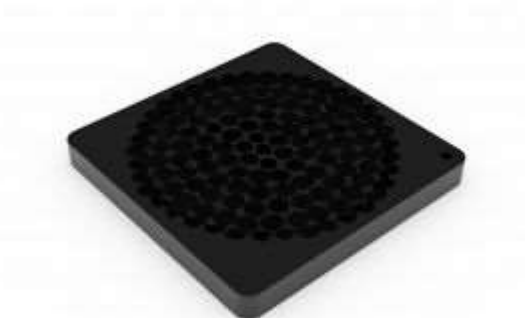
The pastry translated into a total sensory experience.

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Eight simple and immediate shapes, able to reproduce creative compositions in a single indent that will save your time during the work.

Ideas, technique and passion from two famous pastry chefs, to give a twist to the taste of your preparations and new textures to the palate.

Can be combined with micro-perforated stainless steel bands, Voilà disposable moulds and Pavoflex silicone mould PX075



HAZEL TOP25 - HAZELNUT SHAPE

Dim mould. 190 x 190 x h 20 mm

Ø mm 180x18 h

1 indent

vol. ~ 267 ml

The pastry translated into a total sensory experience.

From the wisdom and passion of Stefano Laghi and Sebastiano Caridi - in collaboration with the research team Pavoni Italia - are born the new molds of the line Top, to interpret the fruit in every detail.

Eight simple and immediate shapes, able to reproduce creative compositions in a single indent that will save your time during the work.

Ideas, technique and passion from two famous pastry chefs, to give a twist to the taste of your preparations and new textures to the palate.

Can be combined with micro-perforated stainless steel bands, Voilà disposable moulds and Pavoflex silicone mould PX075



RAVEN TOP24 - BLACKBERRY SHAPE



VOILÀ FRAMES

SKU

VL6430

Disposable moulds to create rounded rim cakes. The curved edges will help you to obtain the perfect glazing avoiding the usual unsightly defect on the rim.

- Space and time-saving.
- Rational storing because the product is easy to stack.
- Extra-grip tear strip easy to use material to perfectly demould the final product.
- No more condensation and no more shrinking of the product in the blast chiller.
- Maximum hygiene and easy to use

Internal dim: mm 570x365x30 h

External dim: mm 590x390x30 h

30 pcs per box



FRISBEE

The new Top moulds are the perfect range extension of Progetto Crostate and the contemporary interpretation of the tart with a 3D look. A unique idea able to be appreciated by the most refined customers and developed together with Gianluca Fusto.

mould dimension mm 190x190

Ø mm 180x40 h

~ 572 ml

can be combined with the micro-perforated round bands



FRISBEE

The new Top moulds are the perfect range extension of Progetto Crostate and the contemporary interpretation of the tart with a 3D look. A unique idea able to be appreciated by the most refined customers and developed together with Gianluca Fusto.



FRISBEE

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JUPITER

The new Top moulds are the perfect range extension of Progetto Crostate and the contemporary interpretation of the tart with a 3D look. A unique idea able to be appreciated by the most refined customers and developed together with Gianluca Fusto.



LOUVRE

The new Top moulds are the perfect range extension of Progetto Crostate and the contemporary interpretation of the tart with a 3D look. A unique idea able to be appreciated by the most refined customers and developed together with Gianluca Fusto.



COROLLA

The new Top moulds are the perfect range extension of Progetto Crostate and the contemporary interpretation of the tart with a 3D look. A unique idea able to be appreciated by the most refined customers and developed together with Gianluca Fusto.



SUNNY

The new Top moulds are the perfect range extension of Progetto Crostate and the contemporary interpretation of the tart with a 3D look. A unique idea able to be appreciated by the most refined customers and developed together with Gianluca Fusto.



HULA

The new Top moulds are the perfect range extension of Progetto Crostate and the contemporary interpretation of the tart with a 3D look. A unique idea able to be appreciated by the most refined customers and developed together with Gianluca Fusto.



CYCLONE

The new Top moulds are the perfect range extension of Progetto Crostate and the contemporary interpretation of the tart with a 3D look. A unique idea able to be appreciated by the most refined customers and developed together with Gianluca Fusto.



SQUEEZE

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EROS

The new Top moulds are the perfect range extension of Progetto Crostate and the contemporary interpretation of the tart with a 3D look. A unique idea able to be appreciated by the most refined customers and developed together with Gianluca Fusto.



TOP03 ICEBERG

The new Top moulds are the perfect range extension of Progetto Crostate and the contemporary interpretation of the tart with a 3D look. A unique idea able to be appreciated by the most refined customers and developed together with Gianluca Fusto.



TOP04 CIRCLE

The new Top moulds are the perfect range extension of Progetto Crostate and the contemporary interpretation of the tart with a 3D look. A unique idea able to be appreciated by the most refined customers and developed together with Gianluca Fusto.



TOP07 SMALL IPNOSI

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TOP05 MEDIUM IPNOSI

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TOP06 BIG IPNOSI

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TOP02 SPONGE

The new Top moulds are the perfect range extension of Progetto Crostate and the contemporary interpretation of the tart with a 3D look. A unique idea able to be appreciated by the most refined customers and developed together with Gianluca Fusto.



TOP01 MAYA

The new Top moulds are the perfect range extension of Progetto Crostate and the contemporary interpretation of the tart with a 3D look. A unique idea able to be appreciated by the most refined customers and developed together with Gianluca Fusto.



TOP12 MINI MAYA

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TOP10 MINI CORAL

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TOP09 CORAL

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TOP08 RIVER

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TOP11 MINI RIVER

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TOP13 SHANGHAI

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TOP14 MINI SHANGHAI

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TOP15 JELLY

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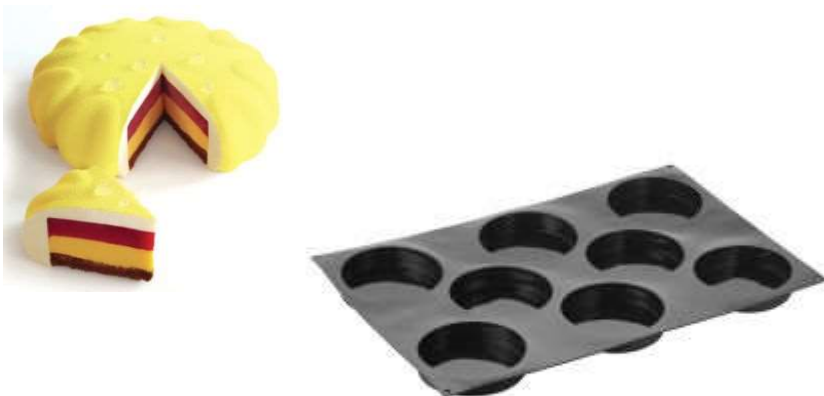
TOP16 MINI JELLY

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PX077

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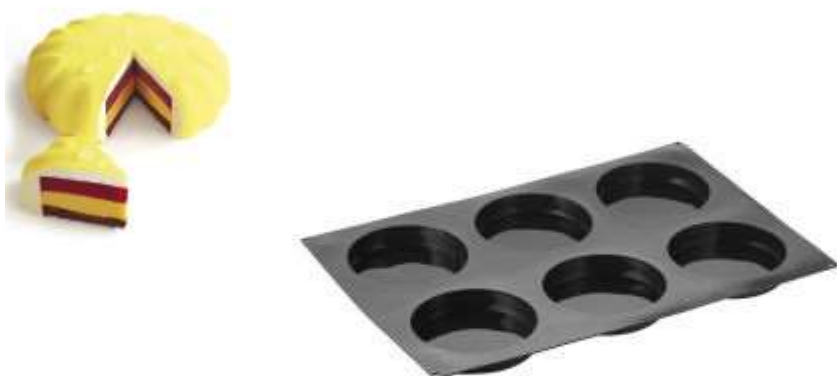
PX076

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PX075

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PX061

The new Top moulds are the perfect range extension of Progetto Crostate and the contemporary interpretation of the tart with a 3D look. A unique idea able to be appreciated by the most refined customers and developed together with Gianluca Fusto.



PASSION INSIDE KE017

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.

Dim 150x140x50 mm H

Vol: 600 ml



KE020FP

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



KE010

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



KE009

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



KE007

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



KE008

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



KE006

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



KE003

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



KE002

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



KE004

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



KE001

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



DISCO KE058

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



SINGAPORE KE036

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



PASSION KE016

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



WINDY KE026

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



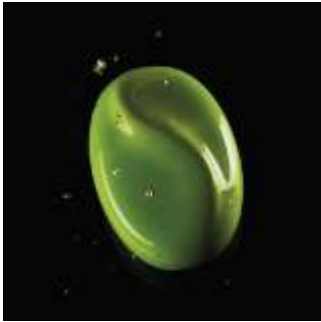
PETAL KE014

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



GALAXY KE032

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



CURVY KE028

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



PUFFY KE029

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.

Dim. mm Ø 180 x 55 H

Vol: ~ 1000 ml



TWISTER KE030

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



CALEIDON KE027

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



HONORE KE039

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



VENUS KE044

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



ROYAL KE019

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



TOP KE031

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.

Dim. mm Ø 180 x 45 H

Vol: ~ 900 ml



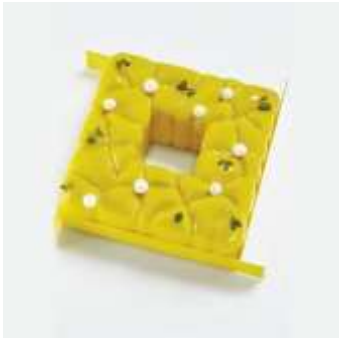
CLASSIC KE025S

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



QUEEN KE018

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



SQUARE KE037

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



POP KE023

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



FLIP KE042

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



ROCKY KE038

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



BOMBEE KE015

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



MINI BOMBEE KE054

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



PLISSEE KE013

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



MINI PLISSEE KE053

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



MARS KE043

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



MINI MARS KE051

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



PLANET KE024

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



MINI PLANET KE052

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



AMETISTA KE050

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



NEVADA KE047

New silicone pastry moulds which will help you in making spectacular dessert with a peculiar 3D effect studied by the World Pastry Champion Emmanuele Forcone.



KE061 LOVELY

A great love. Lovely is now available as Pavocake silicone mould for cake too.

“Lovely is a mould that represents my style and my signature. I’m sure that also this format will delight all professionals!”.

- Antonio Bachour

Dim: 166 x 103 x 40 h mm

Vol: ~ 550 ml



KE060 LOVELY

A great love. Lovely is now available as Pavocake silicone mould for cake too.

“Lovely is a mould that represents my style and my signature. I’m sure that also this format will delight all professionals!”.

- Antonio Bachour



BELOVED KE049

A great love. Lovely is now available as Pavocake silicone mould for cake too.

“Lovely is a mould that represents my style and my signature. I’m sure that also this format will delight all professionals!”.

- Antonio Bachour



CITRON KE057S

Cake moulds dim. Ø 180 x h 70 mm

Vol. 1215 ml

The CÉDRIC GROLET FOR PAVONI line proposes, for each of the 3 subjects - lemon, hazelnut and chestnuts - a kit of silicone moulds able to realize different types of creations:

- 20 fingerprint silicone mould for the creation of mono-tart
- 8 fingerprint silicone double mould for the realization of 3D single portions able to reproduce each subject in its entirety
- silicone mould for cakes.

Each silicone mould has been studied with small variations, small details that will give the finished product a wholly original, authentic and real feature.

Discover the CÉDRIC GROLET FOR PAVONI line.

Cédric Grolet was elected "The World's Best Pastry Chef 2018".



MARRON KE056S

The CÉDRIC GROLET FOR PAVONI line proposes, for each of the 3 subjects - lemon, hazelnut and chestnuts - a kit of silicone moulds able to realize different types of creations:

- 20 fingerprint silicone mould for the creation of mono-tart

- 8 fingerprint silicone double mould for the realization of 3D single portions able to reproduce each subject in its entirety

- silicone mould for cakes.

Each silicone mould has been studied with small variations, small details that will give the finished product a wholly original, authentic and real feature.

Discover the CÉDRIC GROLET FOR PAVONI line.



NOISETTE KE055S

The CÉDRIC GROLET FOR PAVONI line proposes, for each of the 3 subjects - lemon, hazelnut and chestnuts - a kit of silicone moulds able to realize different types of creations:

- 20 fingerprint silicone mould for the creation of mono-tart

- 8 fingerprint silicone double mould for the realization of 3D single portions able to reproduce each subject in its entirety

- silicone mould for cakes.

Each silicone mould has been studied with small variations, small details that will give the finished product a wholly original, authentic and real feature.

Discover the CÉDRIC GROLET FOR PAVONI line.



KE005

Silicone moulds for logs.

DIMENSIONS: mm 251x83x79 h

VOLUME: ~ 1250 ml



ACANTO

Silicone moulds for logs.

DIMENSIONS: mm 251x83x79 h

VOLUME: ~ 1250 ml



SEQUOIA

Silicone moulds for logs.

DIMENSIONS: mm 251x83x79 h

VOLUME: ~ 1250 ml

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