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Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
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<https://pavoni.nt-rt.ru> || pio@nt-rt.ru

Формы силиконовые сфера



LOLLYPOP LS05

Pavoduo 300x175

Two-part moulds for the preparation of perfect spheres,
from 25 to 55 mm in diameter.

the 3D effect is complete, thanks to the innovative design of
the mould, for truly "all-round" spheres.

Ø mm 25

8 ml around

67 indents

Mould size mm 290x190



AF005

“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



AF004

“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



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.

8 balls for mould



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.

8 balls for mould



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



SPHERE PX4350

Top-level, liquid platinum 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: 110 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)



SPHERE PX4315

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)



SPHERE PX4313

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)



SPHERE PX4314

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.

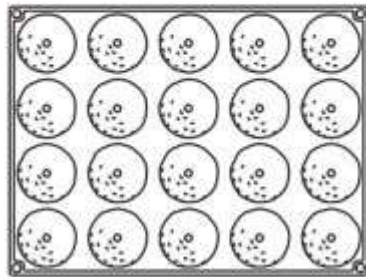
Perfect in oven and blast chiller (from -40°C to + 250°C)



SPHERE PX4339

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.

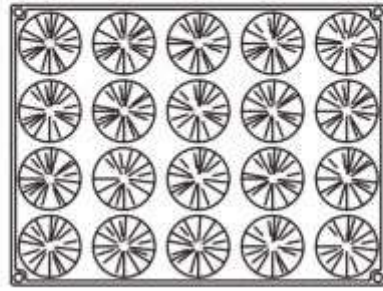
Perfect in oven and blast chiller (from -40°C to + 250°C)



PX4359S CITRON

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.

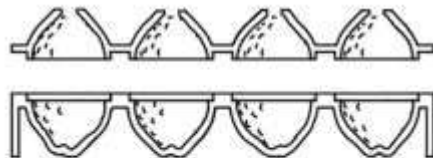
Perfect in oven and blast chiller (from -40°C to + 250°C)



PX4358S NOISETTE

Top-level, liquid platinum 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)



AF006S CITRON

Double mould dim. 300 x 175 mm

8 indents - dim. Ø 53 x h 70 mm

vol. 85 ml

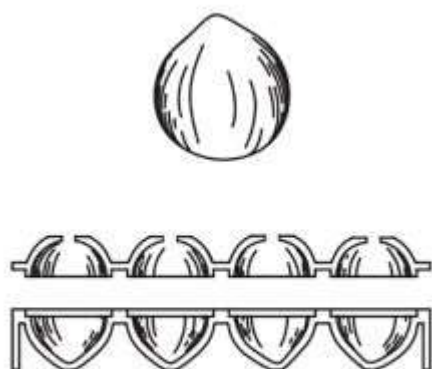
The CÉDRIC GROLEt for Pavoni line proposes, for each of the 3 subjects - lemon, hazelnut and chestnuts - a kit of silicone moulds able to realize different types of creations:

- 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".



AF008S NOISETTE

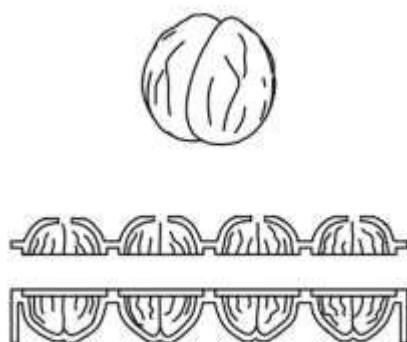
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AF007S MARRON

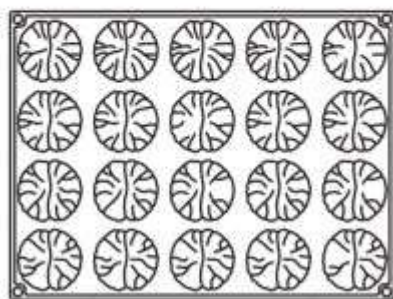
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Discover the CÉDRIC GROLEt for Pavoni line.

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



PX4357S MARRON

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.

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