NE SPHERE PAVOFLEX FORMAFLEX
IE MOLDS SPV PANOCAKE SILICONE
FORMAFLEX CHOCOFLEX PRALINE
AKE SILICONE SPHERE PAVOFLEX FOR-
PRALINE MOLDS SPV PANOCAKE SILI-
LEX FORMAFLEX CHOCOFLEX PRALINE
AKE SILICONE SPHERE PAVOFLEX FOR-
EX PRALINE MOLDS SPV PANOCAKE
OFLEX FORMAFLEX CHOCOFLEX PRA-
NOCAKE SILICONE SPHERE PAVOFLEX
OFLEX PRALINE MOLDS SPV PANOCAKE
OFLEX FORMAFLEX CHOCOFLEX PRA-
NOCAKE SILICONE SPHERE PAVOFLEX
OFLEX PRALINE MOLDS SPV PANOCAKE
OFLEX FORMAFLEX CHOCOFLEX PRA-
NOCAKE SILICONE SPHERE PAVOFLEX
OFLEX PRALINE MOLDS SPV PANOCAKE-
OFLEX FORMAFLEX CHOCOFLEX PRA

pavoni® ITALIA

in2food

OVER 30 YEARS OF INNOVATION

Pavoni has over 30 years of international leadership in the bakery, pastry and foodservice industries, along with 10 years of experience in the house-ware field. With a range of over 6,000 products and a state-of-the-art 15,000 square foot facility which includes production and warehouse, Pavoni is a proven leader in the industry.

Pavoni is a constantly growing company which pays close attention to the development of new, innovative product ranges with the highest quality-price ratio.

Pavoni's core business is the Professional Division product lines addressed to the world of bakery and pastry professionals. Our designers and creative staff operate in global synergy with our Engineering division, whose priorty is that of creating products, paying special attention to customer's needs and respecting the more recent European norms.

Quality control is always of the utmost importance at Pavoni. Pavoni uses exclusively silicone with Paltinic catalysis. This process ensures the product is physiologically inert, orderless and flavorless, guaranteeing its suitability for food safetly. Life cycle analysis, order flow management, deliveries and customer saticfaction, are always in observance to the highest quality standards. These qualities and many more have helped make and keep Pavoni an industry leader and international partner.

INDEX

pavoCAKE®

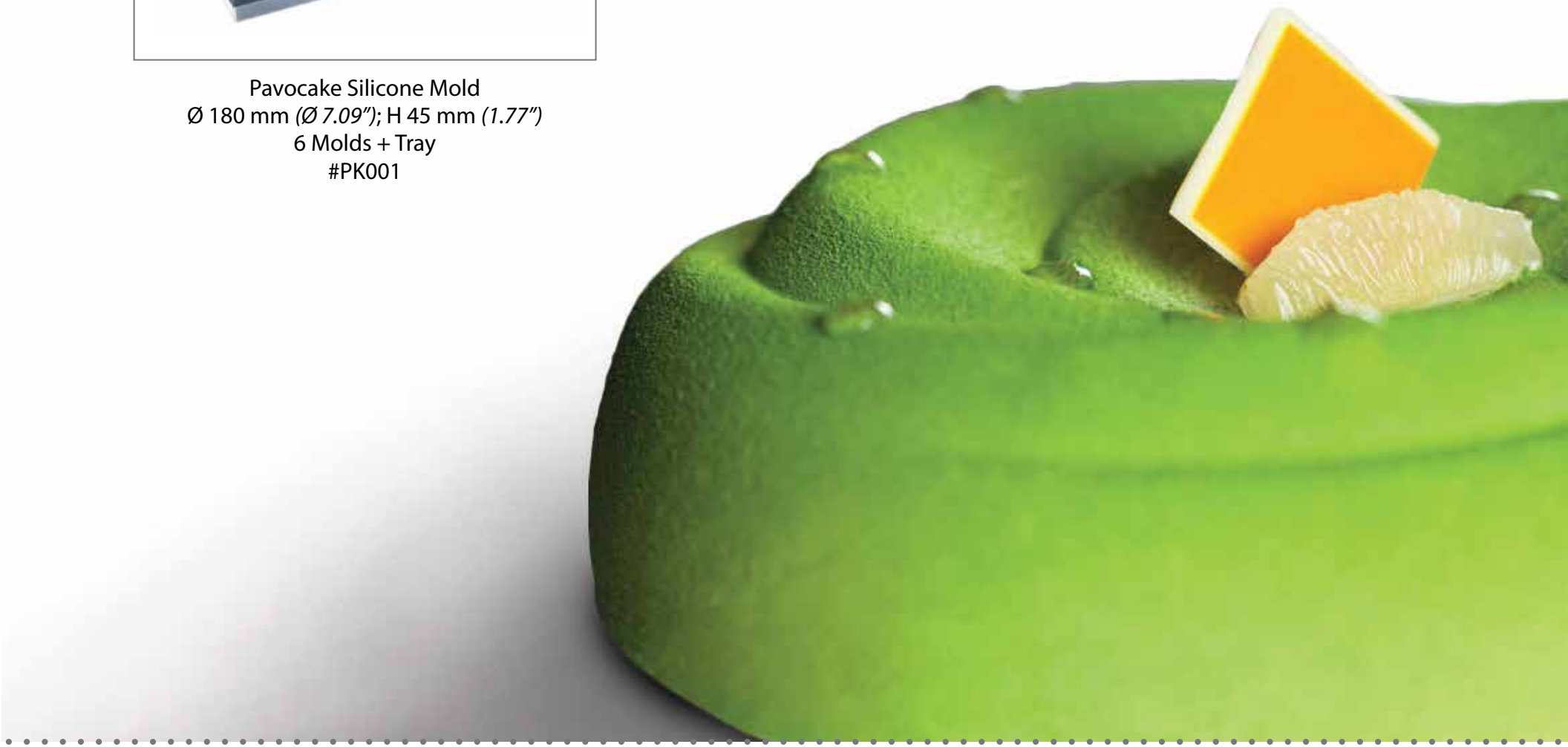
PAVOCAKE Cake System
Versatile, easy-to-use functionality with cutting edge innovative designs.

Cake Shapes: 180 mm diameter *(7.09" diameter)*
Tray size: 400 mm x 600 mm *(15.75" x 23.62")*

Pavocake Silicone Mold
Ø 180 mm *(Ø 7.09")*; H 45 mm *(1.77")*
6 Molds + Tray
#PK004

pavoCAKE®

Pavocake Silicone Mold
Ø 180 mm *(Ø 7.09")*; H 45 mm *(1.77")*
6 Molds + Tray
#PK001

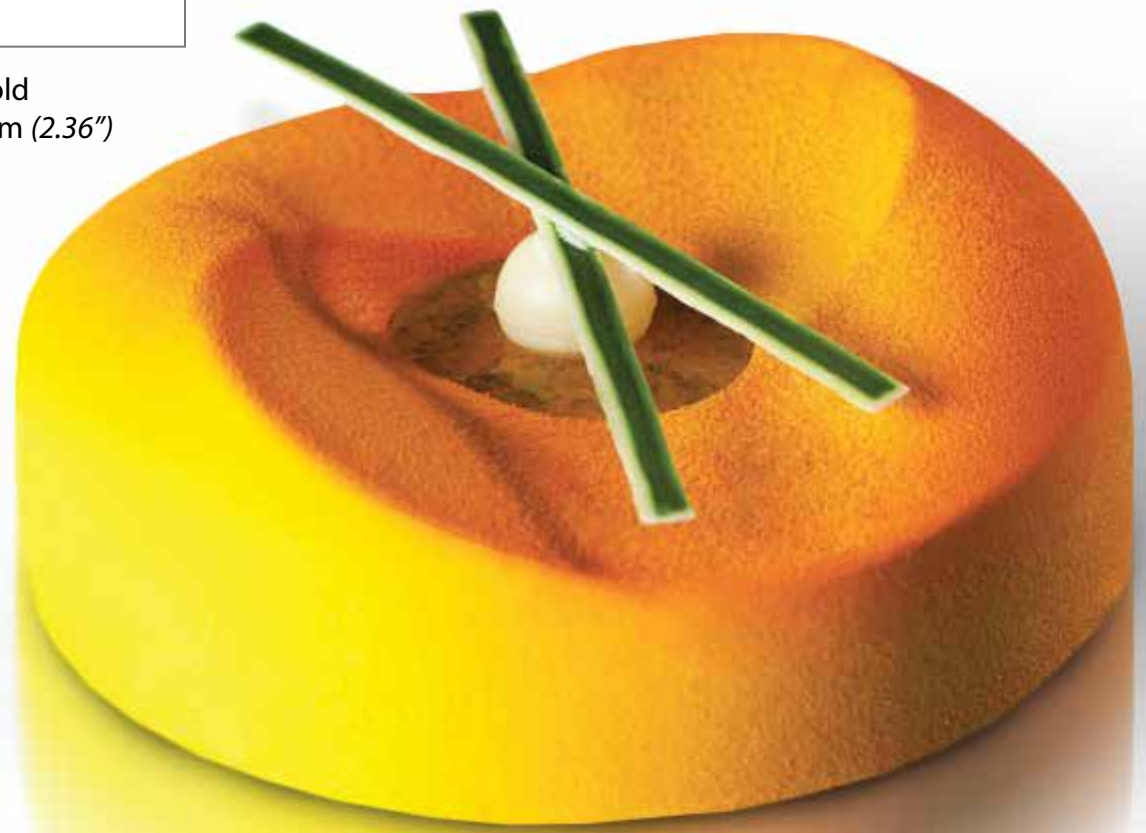


Pavocake Silicone Mold
Ø 180 mm *(Ø 7.09")*; H 45 mm *(1.77")*
6 Molds + Tray
#PK005

pavocake®

Pavocake Silicone Mold
Ø 180 mm *(Ø 7.09")*; H 60 mm *(2.36")*
6 Molds + Tray
#PK003

pavoCAKE®



pavoCAKE®

Pavocake Silicone Mold
Ø 180 mm *(Ø 7.09")*; H 55 mm *(2.17")*
6 Molds + Tray
#PK006

pavoCAKE®

Pavocake Silicone Mold Disco
Ø 180 mm *(Ø 7.09")*; H 45 mm *(1.77")*
6 Molds + Tray
#PK002

Pavocake Silicone Mold
Ø 180 mm *(Ø 7.09")*; H 90 mm *(3.54")*
6 Molds + Tray
#PK010

pavoCAKE®

Pavocake Silicone Mold
Ø 180 mm *(Ø 7.09")*; H 90 mm *(3.54")*
6 Molds + Tray
#PK009

Pavocake Silicone Mold
Ø 180 mm *(Ø 7.09")*; H 90 mm *(3.54")*
6 Molds + Tray
#PK007

pavoCAKE®

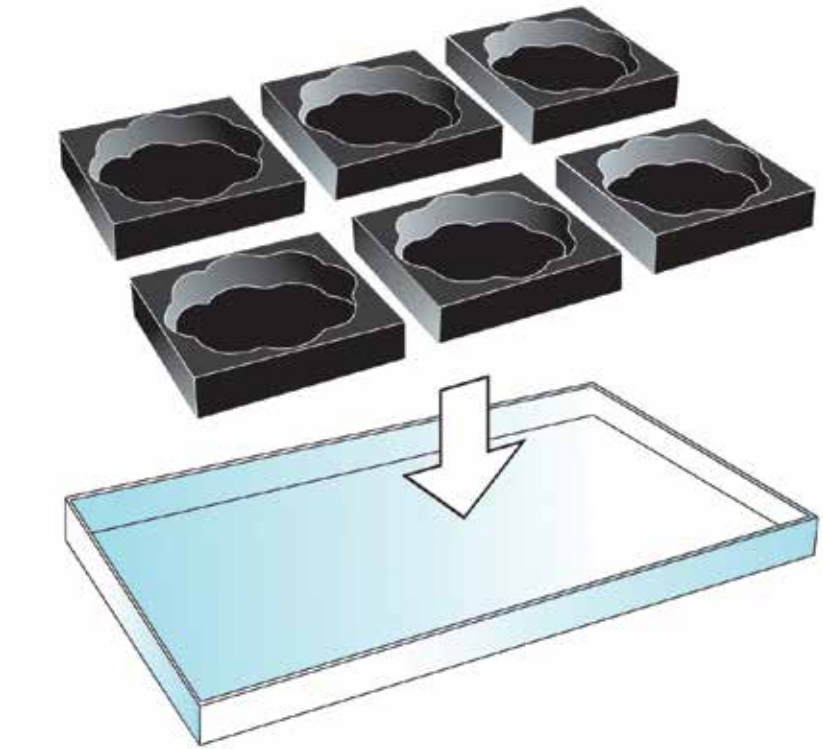
Pavocake Silicone Mold
Ø 180 mm *(Ø 7.09")*; H 90 mm *(3.54")*
6 Molds + Tray
#PK008

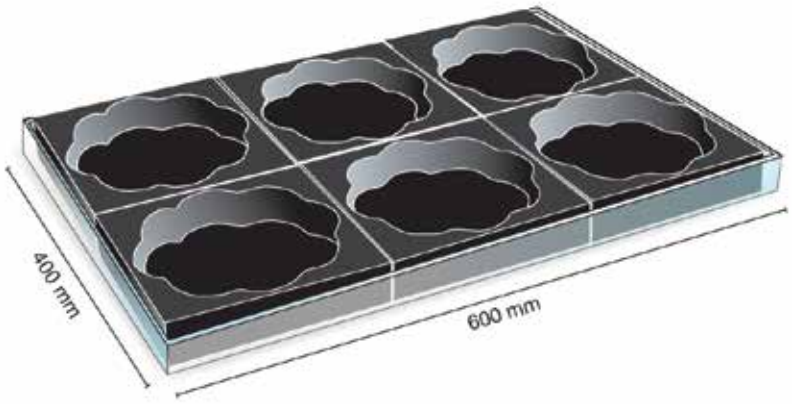
pavoCAKE®

PAVOCAKE is a system made of single silicone cake molds in a polycarbonated tray which can be put directly into refrigeration. PAVOCAKE has the advantage of being used in *SINGLE* MOLD *PIECES* during production and demolding phases and in *MULTIPLE* STACKABLE TRAYS during moving and stocking the product.

Cake Shapes: 180 mm diameter *(7.09" diameter)*
Tray size: 400 mm x 600 mm *(15.75" x 23.62")*

PAVOCAKE SYSTEM





PAVOCAKE®

SINGLE SHAPE Each cake can be independently managed in baking as well as freezing (for example: ice cream fillings). Each mold releases quickly and easily giving you a perfect cake shape every time

SIICONE Silicone Pavocake molds resist temparatures from -40° C to 280° C *(-40° F to 536° F)* and are ideal in creating any product, baked or frozen. They are extremely hygenic and can be washed in the dishwasher.

EASE OF DEMOLDING Pavocake cake molds, thanks to the high flexibility of the material, release a perfect shape once the blast chiller cycle is completed. The silicone enables easy removal to leave a perfect product, identical to the original shape.

QUICK COOLING The mold has thin walls and properly reduced back parts to accelerate the process of blast chilling.

UNIQUE DESIGNS Pavocake cake molds are innovative designs that are unique to the Pavoni brand and are all registered and copyrighted designs.

SILICONE

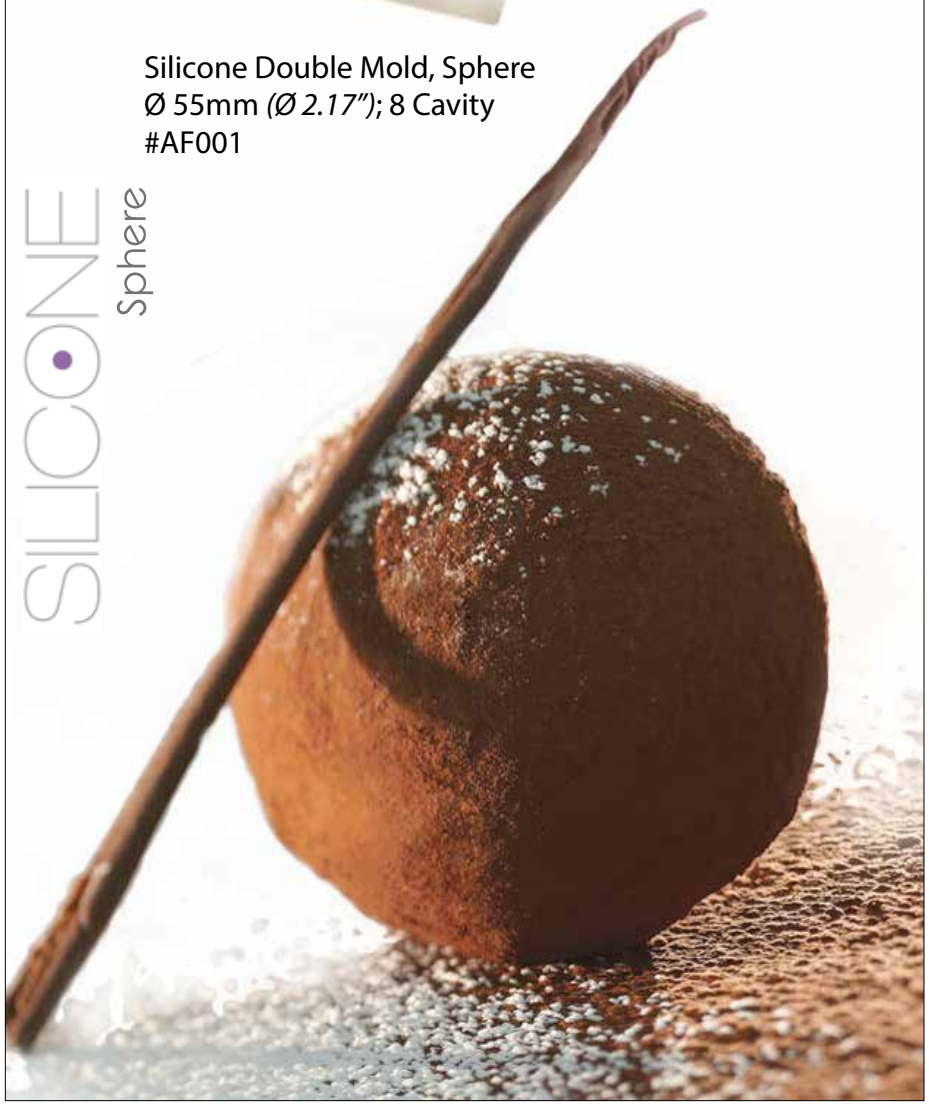
Sphere

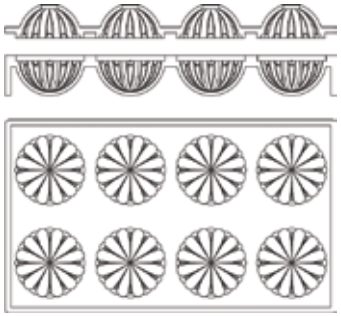
"SPHERE" is a perfect spherical mold to help you create your sweet or savory inspirations quickly and efficiently.

Silicone Double Mold, Sphere
Ø 35mm *(Ø 1.38")*; 18 Cavity
#AF003

Silicone Double Mold, Sphere
Ø 55mm *(Ø 2.17")*; 8 Cavity
#AF001

SILICONE
Sphere





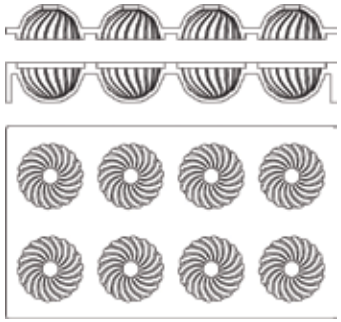
Silicone Double Mold, Sphere
Ø 55mm *(Ø 2.17")*; 8 Cavity
#AF005

SILICONE
Sphere

SILICONE
Sphere

Silicone Double Mold, Sphere
Ø 45mm *(Ø 1.77")*; 11 Cavity
#AF002

SILICONE
Sphere



Silicone Double Mold, Sphere
Ø 55mm *(Ø 2.17")*; 8 Cavity
#AF004

1

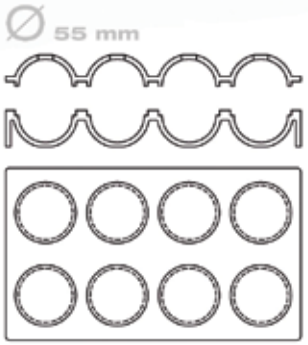
2

3

4

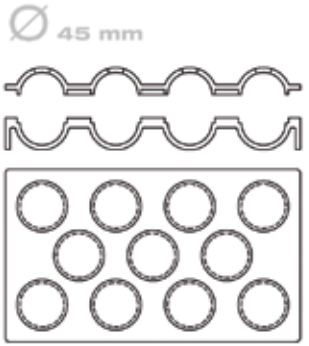
SILICONE

Sphere



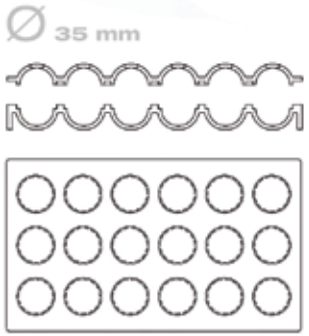
AFOO1

8 / *balls*



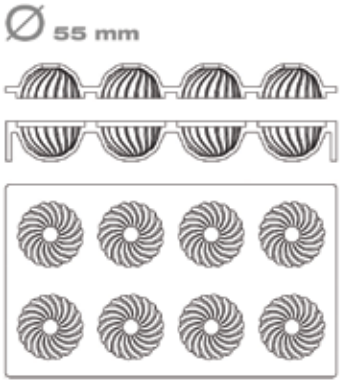
AFOO2

11 / *balls*



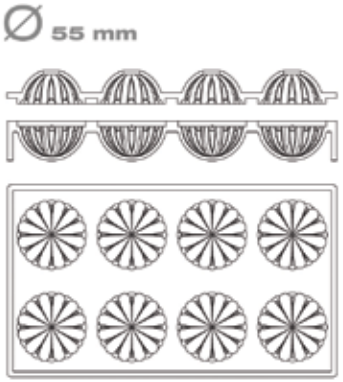
AFOO3

18 / *balls*



AFOO4

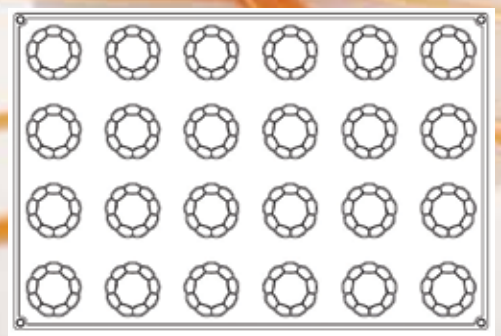
8 / *balls*



AF005

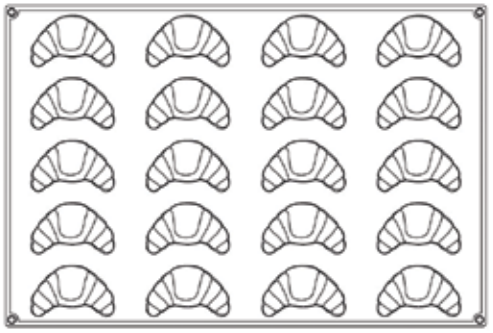
8 / *balls*

pavoFLEX®



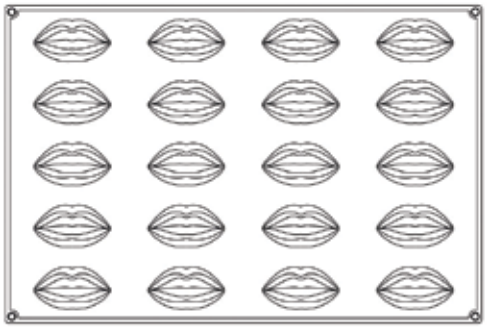
PX051 Charlotte
DIM Ø 65 mm *(Ø 2.56")*
H 38 mm *(1.50")*
VOL 105 ml *(3.55 oz)*
24 Cavity

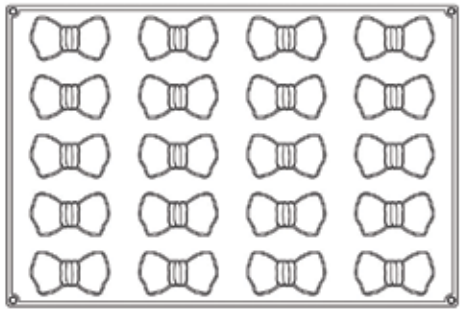
PX053 Croissant
DIM 100 x 60 mm
(3.94" x 2.36")
H 36 mm *(1.42")*
VOL 95 ml *(3.21 oz)*
20 Cavity



PX055 Foglia
DIM 86 x 56 mm
(3.39" x 2.20")
H 38 mm *(1.50")*
VOL 105 ml *(3.55 oz)*
24 Cavity

PX054 Bocca
DIM 93 x 50 mm
(3.66" x 1.97")
H 36 mm *(1.42")*
VOL 105 ml *(3.55 oz)*
20 Cavity

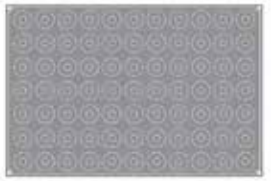




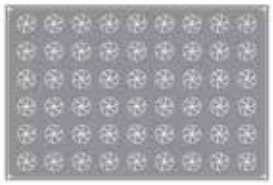
PX052 Papillon
DIM 100 x 52 mm
(3.94" x 2.05")
H 35 mm *(1.38")*
VOL 105 ml *(3.55 oz)*
20 Cavity

pavoFLEX®
MINI

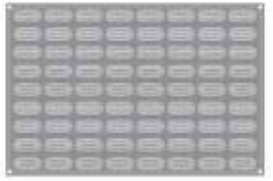
PX045 Savarin Round
DIM Ø 40 mm *(Ø1.57")*
H 13 mm *(.51")*
VOL 13 ml *(.44 oz)*
77 Cavity



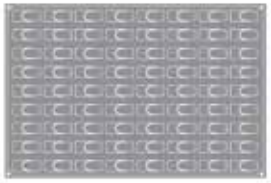
PX048 Vertigo
DIM Ø 40 mm *(Ø1.57")*
H 27 mm *(1.06")*
VOL 25 ml *(.85 oz)*
54 Cavity

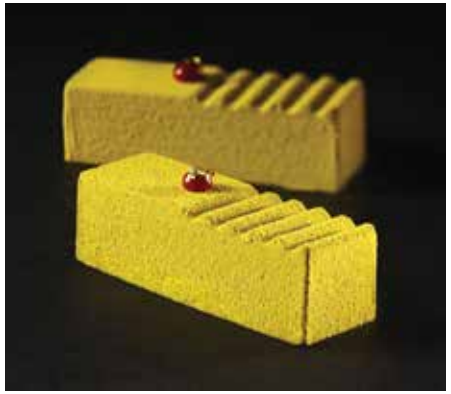


PX044 Round
DIM 60 x 24 mm *(2.36" x .94")*
H 23 mm *(.91")*
VOL 25 ml *(.85 oz)*
72 Cavity

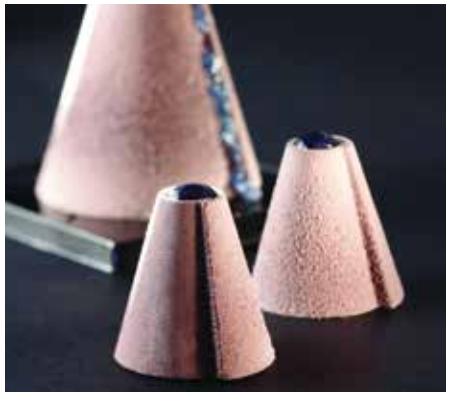


PX047 Flow
DIM 60 x 24 mm *(2.36" x .94")*
H 23 mm *(.91")*
VOL 25 ml *(.85 oz)*
72 Cavity

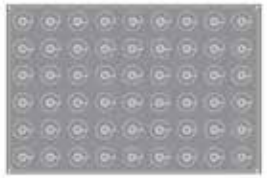




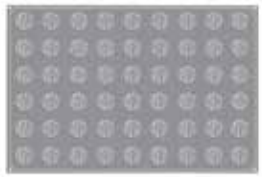
PX043 Log
DIM 60 x 24 mm *(2.36" x .94")*
H 21 mm *(.83")*
VOL 29 ml *(.98 oz)*
72 Cavity



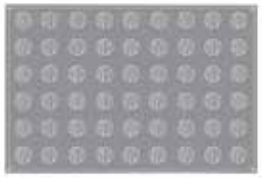
PX022 Cono
DIM Ø 40 mm *(Ø 1.57")*
H 43 mm *(1.69")*
VOL 30 ml *(1.01 oz)*
54 Cavity



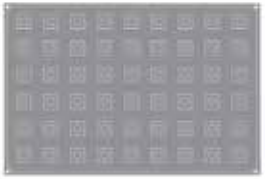
PX011 Babele
DIM Ø 40 mm *(Ø 1.57")*
H 30 mm *(1.18")*
VOL 25 ml *(.85 oz)*
54 Cavity



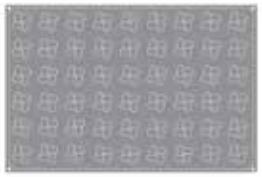
PX020 Rigo
DIM Ø 35 mm *(Ø 1.38")*
H 30 mm *(1.18")*
VOL 25 ml .*(85 oz)*
54 Cavity



PX012 Cubo
DIM 30 x 30 mm *(1.18" x 1.18")*
H 30 mm *(1.18")*
VOL 25 ml *(.85 oz)*
54 Cavity



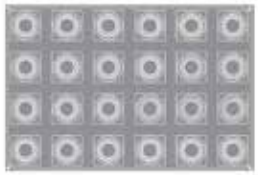
PX017 Intrigo
DIM Ø 40 mm *(Ø 1.57")*
H 28 mm *(1.10")*
VOL 25 ml *(.85 oz)*
54 Cavity



PX013 Cilindro
DIM Ø 35 mm *(Ø 1.38")*
H 35 mm *(1.38")*
VOL 25 ml *(.85 oz)*
54 Cavity

pavoFLEX®
INDIVIDUALS

PX041 Caesar
DIM 70 x 70 mm *(2.76" x 2.76")*
H 50 mm *(1.97")*
VOL 130 ml *(4.40 oz)*
24 Cavity



PX063 Spirale
DIM Ø 75 mm *(Ø 2.95")*
H 38 mm *(1.50")*
VOL 130 ml *(4.40 oz)*
24 Cavity

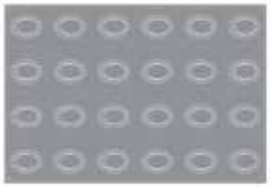
PX040 Intreccio
DIM Ø 70 mm *(Ø 2.76")*
H 40 mm *(1.57")*
VOL 130 ml *(4.40 oz)*
24 Cavity

PX064 Wave
DIM 83 x 62 mm *(3.27" x 2.44")*
H 35 mm *(1.38")*
VOL 130 ml *(4.40 oz)*
24 Cavity

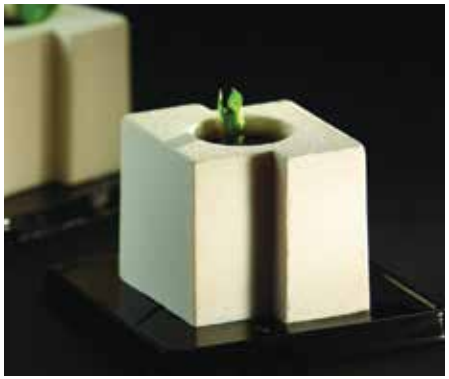
PX039 Bocciolo
DIM Ø 70 mm *(Ø 2.76")*
H 42 mm *(1.65")*
VOL 130 ml *(4.40 oz)*
24 Cavity

PX034 Ring
DIM Ø 70 mm *(Ø 2.76")*
H 50 mm *(1.97")*
VOL 110 ml *(3.72 oz)*
24 Cavity

PX031 Parentesi
DIM 72 x 52 mm *(2.83" x 2.05")*
H 44 mm *(1.73")*
VOL 100 ml *(3.38 oz)*
24 Cavity



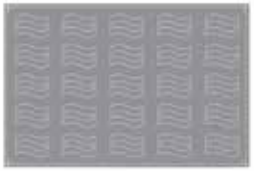
PX033 Vertigo
DIM Ø 70 mm *(Ø 2.76")*
H 44 mm *(1.73")*
VOL 110 ml *(3.72 oz)*
24 Cavity



PX030 Tekno
DIM 58 x 50 mm *(2.28" x 1.97")*
H 50 mm *(1.97")*
VOL 115 ml *(3.89 oz)*
24 Cavity

PX032 Love
DIM 78 x 77 mm *(3.07" x 3.03")*
H 34 mm *(1.34")*
VOL 110 ml *(3.72 oz)*
24 Cavity

PX023 Ondina
DIM 80 x 45 mm *(3.15" x 1.77")*
H 40 mm *(1.57")*
VOL 130 ml *(4.40 oz)*
25 Cavity



PX021 Cono
DIM Ø 65 mm *(Ø 2.56")*
H 65 mm *(2.56")*
VOL 125 ml *(4.23 oz)*
24 Cavity

PX016 Intrigo
DIM Ø 70 mm *(Ø 2.76")*
H 42 mm *(1.65")*
VOL 100 ml *(3.38 oz)*
24 Cavity

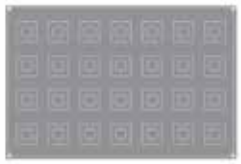
PX019 Rigo
DIM Ø 60 mm *(Ø 2.36")*
H 45 mm *(1.77")*
VOL 115 ml *(3.89 oz)*
24 Cavity

PX014 Guglhupf
DIM Ø 70 mm *(Ø 2.76")*
H 33 mm *(1.30")*
VOL 70 ml *(2.37 oz)*
24 Cavity

PX018 Fantasia
DIM Ø 75 mm *(Ø 2.95")*
H 48 mm *(1.89")*
VOL 120 ml *(4.06 oz)*
24 Cavity

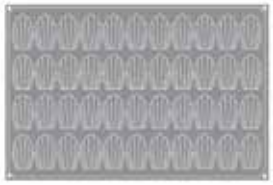
PX010 Babele
DIM Ø 68 mm *(Ø 2.68")*
H 50 mm *(1.97")*
VOL 130 ml *(4.40 oz)*
24 Cavity

PX007 Cubo
DIM 50 x 50 mm *(1.97" x 1.97")*
H 50 mm *(1.97")*
VOL 115 ml *(3.89 oz)*
28 Cavity

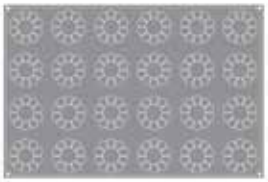


PX004 Piramide
DIM 70 x 70 mm *(2.76" x 2.76")*
H 45 mm *(1.77")*
VOL 80 ml *(2.71 oz)*
35 Cavity

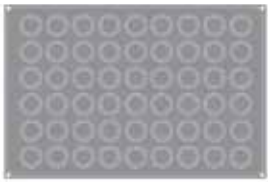
PX006 Madeleine
DIM 78 x 45 mm *(3.07" x 1.77")*
H 18 mm *(.71")*
VOL 35 ml *(1.18 oz)*
44 Cavity



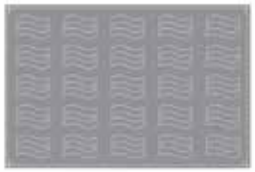
PX003 Briochette
DIM Ø 79 mm *(Ø 3.11")*
H 37 mm *(1.46")*
VOL 100 ml *(3.38 oz)*
24 Cavity



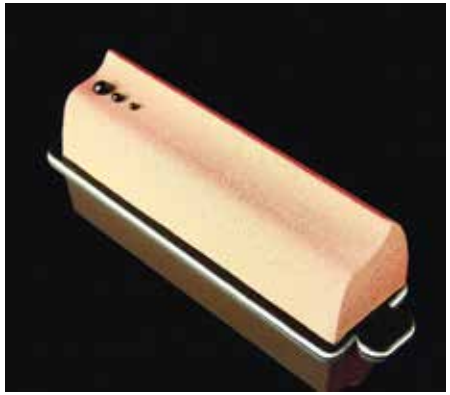
PX005 Mini Muffin
DIM Ø 50 mm *(Ø 1.97")*
H 28 mm *(1.10")*
VOL 45 ml *(1.52 oz)*
54 Cavity



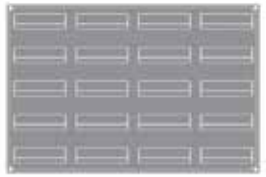
PX002 Muffin
DIM Ø 70 mm *(Ø 2.76")*
H 40 mm *(1.57")*
VOL 130 ml *(4.40 oz)*
24 Cavity



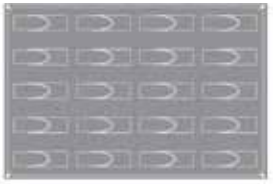
PX015 Trittico
DIM 120 x 32 mm *(4.72" x 1.26")*
H 32 mm *(1.26")*
VOL 115 ml *(3.89 oz)*
20 Cavity

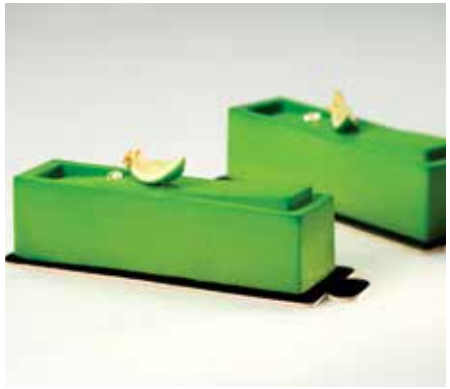


PX035 Move
DIM 120 x 35 mm *(4.72" x 1.38")*
H 36 mm *(1.42")*
VOL 110 ml *(3.72 oz)*
20 Cavity

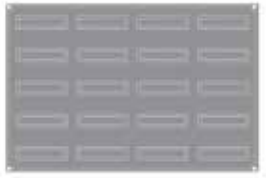


PX024 Flow
DIM 120 x 33 mm *(4.72" x 1.30")*
H 32 mm *(1.26")*
VOL 100 ml *(3.38 oz)*
20 Cavity



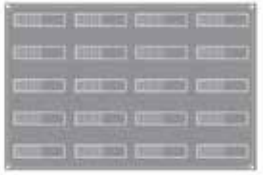


PX027 Libra
DIM 120 x 30 mm *(4.72" x 1.18")*
H 35 mm *(1.38")*
VOL 110 ml *(3.72 oz)*
20 Cavity

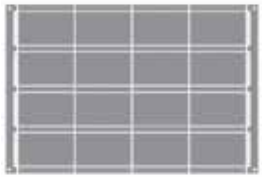


PX037 Bouquet
DIM 120 x 30 mm *(4.72" x 1.18")*
H 35 mm *(1.38")*
VOL 110 ml *(3.72 oz)*
20 Cavity

PX026 Log
DIM 120 x 30 mm *(4.72" x 1.18")*
H 32 mm *(1.26")*
VOL 110 ml *(3.72 oz)*
20 Cavity



PX059 Tronchetto
DIM 560 x 80 mm *(22.05" x 3.15")*
H 63 mm *(2.48")*
VOL 2376 ml *(80.34 oz)*
4 Cavity



PX049 Roger
DIM 93 x 74 mm *(3.66" x 2.91")*
H 24 mm *(.94")*
VOL 90 ml *(3.04 oz)*
20 Cavity

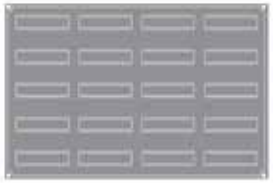
PX008 Teddy
DIM 90 x 78 mm *(3.54" x 3.07")*
H 20 mm *(.79")*
VOL 90 ml *(3.04 oz)*
20 Cavity

PX050 Squirry
DIM 98 x 70 mm *(3.86" x 2.76")*
H 27 mm *(1.06")*
VOL 90 ml *(3.04 oz)*
20 Cavity

PX009 Lionel
DIM 90 x 87 mm *(3.54" x 3.43")*
H 20 mm *(.79")*
VOL 90 ml *(3.04 oz)*
20 Cavity

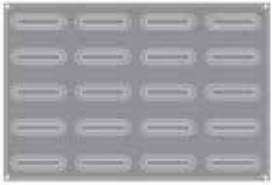
PX062 Draghetto
DIM 102 x 62 mm *(4.02" x 2.44")*
H 25 mm *(.98")*
VOL 80 ml *(2.71 oz)*
20 Cavity

PX025 Soft
DIM 120 x 32 mm *(4.72" x 1.26")*
H 38 mm *(1.50")*
VOL 115 ml *(3.89 oz)*
20 Cavity

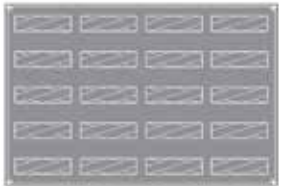


PX029 Eclisse
DIM Ø 72 mm *(Ø 2.83")*
H 41 mm *(1.61")*
VOL 110 ml *(3.72 oz)*
24 Cavity

PX036 Round
DIM 123 x 35 mm *(4.84" x 1.38")*
H 32 mm *(1.26")*
VOL 100 ml *(3.38 oz)*
20 Cavity

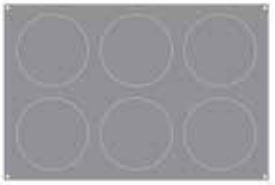


PX042
DIM 122 x 32 mm *(4.80" x 1.26")*
H 33 mm *(1.30")*
VOL 100 ml *(3.38 oz)*
20 Cavity

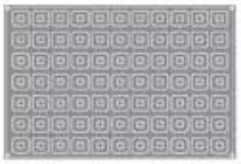


PX038 Bouquet for 2
DIM Ø 120 mm *(Ø 4.72")*
H 35 mm *(1.38")*
VOL 350 ml *(11.84 oz)*
12 Cavity

PX061 Disco
DIM Ø 160 mm *(Ø 6.30")*
H 30 mm *(1.18")*
VOL 600 ml *(20.29 oz)*
6 Cavity



PX046 Savarin Square Mini
DIM 38 x 38 mm *(1.50" x 1.50")*
H 13 mm *(.51")*
VOL 14 ml *(.47 oz)*
77 Cavity



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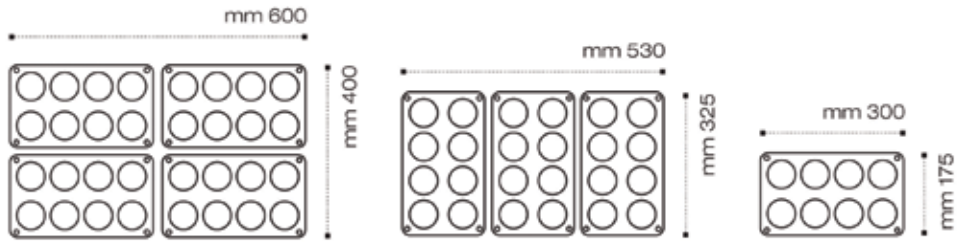
FORMAFLEX silicone molds come in creative shapes and are easy to use for sweet or salty single portions. Unique size 175 x 300 mm *(6.89" x 11.18")*, equal to 1/4 professional trays 600 x 400 mm *(23.62" x 15.75")*. Resistance between -40° C to 280° C *(-40° F to 536° F)*.



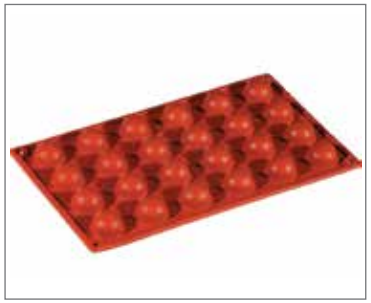
FORMAFLEX

Formaflex Zucche
72 x 61 mm *(2.83" x 2.40")*
H 28 mm *(1.10);* 6 Cavity
#FR050

Formaflex Semisfera
Ø 70 mm *(Ø 2.76")*
H 35 mm *(1.38");* 6 Cavity
#FR001

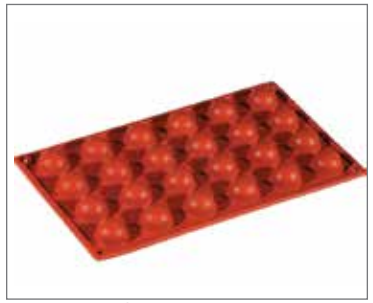
Formaflex Babá Grande
Ø 55 mm *(Ø 2.17")*
H 60 mm (*2.36");* 8 Cavity
#FR002

Formaflex Semisfera
Ø 40 mm *(Ø1.57")*
H 20 mm *(.79");* 15 Cavity
#FR003

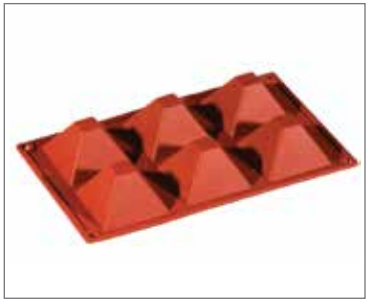


Formaflex Semisfera
Ø 30 mm *(Ø 1.18")*
H 17 mm *(.67")*; 24 Cavity
#FR004

Formaflex Mini Savarin
Ø 41 mm *(Ø 1.61")*
H 12 mm *(.47")*; 18 Cavity
#FR005



Formaflex Pomponette
Ø 34 mm *(Ø 1.34")*
H 16mm *(.63")*; 24 Cavity
#FR006

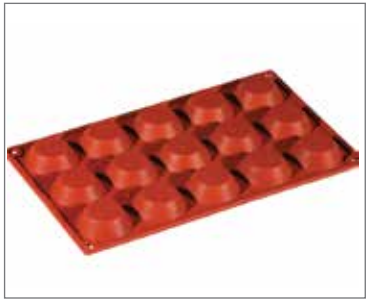


Formaflex Piramide
71 x 71 mm *(2.80" x 2.80")*
H 40 mm *(1.57")*; 6 Cavity
#FR007

Formaflex Muffin
Ø 70 mm *(Ø 2.76")*
H 40 mm *(1.57")*; 6 Cavity
#FR008

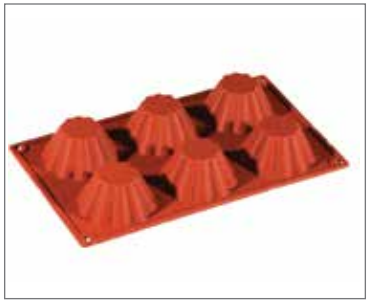
Formaflex Mini Ovale
53 x 33 mm *(2.09" x 1.30")*
H 20 mm *(.79")*; 16 Cavity
#FR009

Formaflex Savarin
Ø 65 mm *(Ø 2.56")*
H 21 mm *(.83")*; 8 Cavity
#FR010

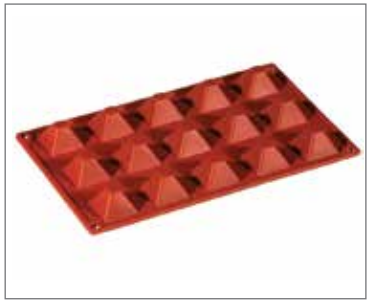


Formaflex Mini Tartelleta
Ø 45 mm *(Ø 1.77")*
H 10 mm *(.39")*; 15 Cavity
#FR011

FORMAFLEX



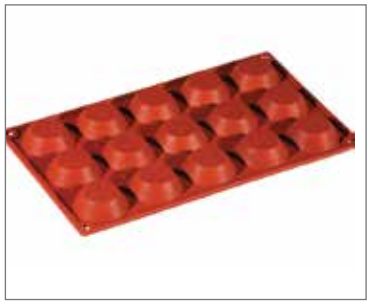
Formaflex Briochette Cannellata
Ø 79 mm *(Ø 3.11")*
H 37 mm *(1.46")*; 6 Cavity
#FR012



Formaflex Mini Primide
36 x 36 mm *(1.42" x 1.42")*
H 22 mm *(.87")*; 15 Cavity
#FR013

Formaflex Mini Finanziere
49 x 26 mm *(1.93" x 1.02")*
H 11 mm *(.43")*; 20 Cavity
#FR014

Formaflex Savarin
Ø 72 mm *(Ø 2.83")*
H 23 mm *(.91")*; 6 Cavity
#FR015



Formaflex Tartelletta
Ø 50 mm *(Ø 1.97")*
H 15 mm *(.59")*; 15 Cavity
#FR016

Formaflex Clindro
Ø 60 mm *(Ø 2.36")*
H 35 mm *(1.38")*; 8 Cavity
#FR017

Formaflex Semisfera
Ø 80 mm *(Ø 3.15")*
H 40 mm *(1.57")*; 5 Cavity
#FR018

Formaflex Florentine
Ø 60 mm *(Ø 2.36")*
H 12 mm *(.47")*; 8 Cavity
#FR019

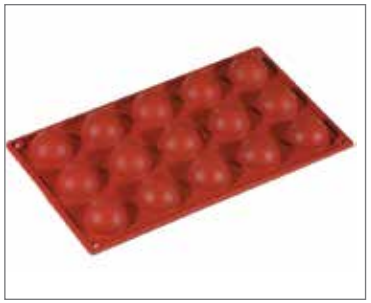
Formaflex Mini Muffin
Ø 50 mm *(Ø 1.97")*
H 28 mm *(1.10")*; 11 Cavity
#FR020

Formaflex Madeleine
68 x 45 mm *(2.68" x 1.77")*
H 18 mm *(.71")*; 9 Cavity
#FR021

Formaflex Ottagono
Ø 38 mm *(Ø 1.50")*
H 26 mm *(1.02")*; 15 Cavity
#FR022

Formaflex Disco Per Biscuit
Ø 103 mm *(Ø 4.06")*
H 20 mm *(.79")*; 3 Cavity
#FR023

FORMAFLEX



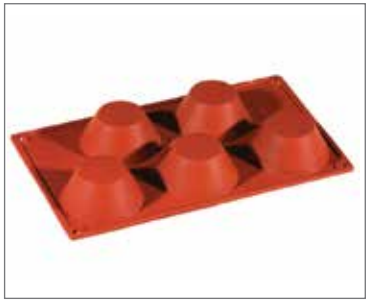
Formaflex Petit Four
Ø 40 mm *(Ø 1.57")*
H 20 mm *(.79")*; 15 Cavity
#FR024

Formaflex Cuore
65 x 60 mm *(2.56" x 2.36")*
H 35 mm *(1.38")*; 8 Cavity
#FR025

Formaflex Madeleine Piccola
42 x 30 mm *(1.65" x 1.18")*
H 11.5 mm *(.45")*; 20 Cavity
#FR026

Formaflex Brichette Cannellata
Ø 79 mm *(Ø 3.11")*
H 30 mm *(1.18")*; 6 Cavity
#FR027

Formaflex Cake
80 x 30 mm *(3.15" x 1.18")*
H 30 mm *(1.18")*; 9 Cavity
#FR028



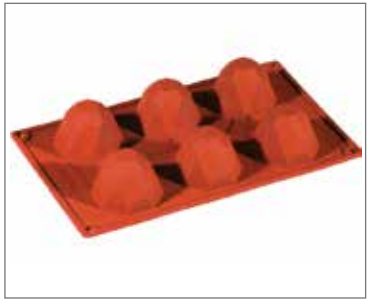
Formaflex Muffin
Ø 80 mm *(Ø 3.15")*
H 35 mm *(1.38")*; 5 Cavity
#FR029

Formaflex Babá Medio
Ø 45 mm *(Ø 1.77")*
H 48 mm *(1.89")*; 11 Cavity
#FR030

Formaflex Babá Piccolo
Ø 35 mm *(Ø 1.38")*
H 38 mm *(1.50")*; 15 Cavity
#FR031

Formaflex Cannelle
Ø 56 mm *(Ø 2.20")*
H 50 mm *(1.97")*; 8 Cavity
#FR032

Formaflex Diamente Piccolo
Ø 35 mm *(Ø 1.38")*
H 23 mm *(.91")*; 18 Cavity
#FR033



Formaflex Diamente
Ø 68 mm *(Ø 2.68)*
H 45 mm *(1.77")*; 6 Cavity
#FR034

Formaflex Bavarese
Ø 57 mm *(Ø 2.24")*
H 57 mm *(2.24")*; 8 Cavity
#FR035

FORMAFLEX

Formaflex Rettangolo Ondine
80 x 45 mm *(3.15" x 1.77")*
H 25 mm *(.98")*; 6 Cavity
#FR036

Formaflex Mini Cannelle
Ø 35 mm *(Ø 1.38")*
H 35 mm *(1.38")*; 18 Cavity
#FR037

Formaflex Semifera
Ø 60 mm *(Ø 2.36")*
H 30 mm *(1.18")*; 8 Cavity
#FR038

Formaflex Semifera
Ø 50 mm *(Ø 1.97")*
H 23 mm *(.91")*; 15 Cavity
#FR039

Formaflex Tartelletta
Ø 60 mm *(Ø 2.36")*
H 17 mm *(.67")*; 8 Cavity
#FR040

Formaflex Ovale
65 x 41 mm *(2.56" x 1.61")*
H 34 mm *(1.34")*; 9 Cavity
#FR041

Formaflex Barchetta Grande
100 x 44 mm *(3.94" x 1.73")*
H 15 mm *(.59")*; 9 Cavity
#FR044

Formaflex Cupcake
Ø 50 mm *(Ø 1.97")*
H 35 mm *(1.38")*; 6 Cavity
#FR065

Formaflex Alberelli Misti
70 x 58 mm *(2.76" x 2.28")*
H 44 mm *(1.73")*; 8 Cavity
#FR066

Formaflex Stelle Miste
Ø 82 mm *(Ø 3.23")*
H 37 mm *(1.46")*; 6 Cavity
#FR067

Formaflex Torronncino
50 x 25 mm *(1.97" x .98")*
H 20 mm *(.79")*; 20 Cavity
#FR068

Formaflex Mini Gulhurf
Ø 52 mm *(Ø 2.05")*
H 32 mm *(1.26")*; 8 Cavity
#FR069

FORMAFLEX

Formaflex Ovale Tondo Quadro
80 x 70 mm *(3.15" x 2.76")*
H 23 mm *(.91")*; 6 Cavity
#FR070

Formaflex Tondo Quadro Triangolo
40 x 36 mm *(1.57" x 1.42")*
H 12 mm *(.47")*; 18 Cavity
#FR071

Formaflex Micro Savarin Tondo
Ø 30 mm *(Ø 1.18")*
H 13.5 mm *(.53")*; 28 Cavity
#FR073

Formaflex Micro Savarin Ovale
35 x 25 mm *(1.38" x .98")*
H 13.5 mm *(.53")*; 28 Cavity
#FR074

Formaflex Micro Savain Quadrato
30 x 30 mm *(1.18" x 1.18")*
H 13.5 mm *(.53")*; 28 Cavity
#FR075

Formaflex Micro Savarin Triangolo
30 x 30 mm *(1.18" x 1.18")*
H 13.5 mm *(.53")*; 28 Cavity
#FR076

Formaflex Charlotte
Ø 78 mm *(Ø 3.07")*
H 36 mm *(1.42")*; 6 Cavity
#FR077

Formaflex Mini Margherita
Ø 68 mm *(Ø 2.68")*
H 27 mm *(1.06")*; 6 Cavity
#FR045

Formaflex Mini Gulhupt
Ø 60 mm *(Ø 2.36")*
H 33 mm *(1.30")*; 6 Cavity
#FR046

Formaflex Tortine
Ø 80 mm *(Ø 3.15")*
H 18 mm *(.71")*; 6 Cavity
#FR047

Formaflex Savarin Ovale
80 x 60 mm *(3.15" x 2.36")*
H 25 mm *(.98")*; 6 Cavity
#FR049

Formaflex Fantasie
Ø 75 mm *(Ø 2.95")*
H 38mm *(1.50")*; 6 Cavity
#FR051

FORMAFLEX

Formaflex Rose
Ø 75 mm *(Ø 2.95″)*
H 40 mm *(1.57″)*; 6 Cavity
#FR052

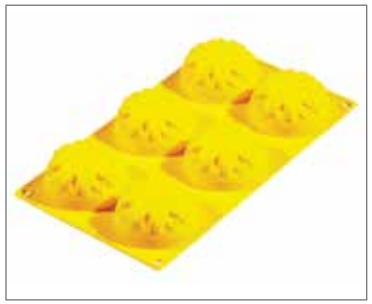
Formaflex Rose Fiorite
Ø 70 mm *(Ø 2.76″)*
H 37 mm *(1.46″)*; 6 Cavity
#FR056

Formaflex St. Honoré
Ø 80 mm *(Ø 3.15″)*
H 21 mm *(.83″)*; 6 Cavity
#FR078

Formaflex Cuori Misti
60 x 75 mm *(2.36″ x 2.95″)*
H 67 mm *(2.64″)*; 8 Cavity
#FR064

Formaflex Dalia
Ø 75 mm *(Ø 2.95″)*
H 35 mm *(1.38″)*; 6 Cavity
#FR058

Formaflex Rose Mignon
Ø 43 mm *(Ø 1.69″)*
H 26 mm *(1.02″)*; 15 Cavity
#FR055



Formaflex Girasole
Ø 75 mm *(Ø 2.95″)*
H 34 mm *(1.34″)*; 6 Cavity
#FR057

Formaflex Cake Tonda
Ø 240 mm *(Ø 9.45″)*
H 42 mm *(1.65″)*
#FRT003

Formaflex Cake Tonda
Ø 260 mm *(Ø 10.24″)*
H 45 mm *(1.77″)*
#FRT004

Formaflex Cake Tonda
Ø 280 mm *(Ø 11.02″)*
H 45 mm *(1.77″)*
#FRT005

Formaflex Cake Tonda
Ø 290 mm *(Ø 11.42″)*
H 45 mm *(1.77″)*
#FRT007

Formaflex Cake Tonda Cannellata
Ø 260 mm *(Ø 10.24″)*
H 30 mm *(1.18″)*
#FRT051

FORMAFLEX

Formaflex Cake Tonda Cannellata
Ø 280 mm *(Ø 11.02″)*
H 30 mm *(1.18″)*
#FRT052

Formaflex Cake Tonda Cannellata
Ø 300 mm *(Ø 11.81″)*
H 30 mm *(1.18″)*
#FRT053

Formaflex Cake Crostata
Ø 280 mm *(Ø 11.02″)*
H 30 mm *(1.18″)*
#FRT058

Formaflex Cake Rettangolare
280 x 240 mm *(11.02″ x 9.45″)*
H 40 mm *(1.57″)*
#FRT077

Formaflex Cake Cuore
218 x 208 mm *(8.58″ x 8.19″)*
H 35 mm *(1.38″)*
#FRT101

Formaflex Cake Ciambellone
Ø 240 mm *(Ø 9.45″)*
H 60 mm *(2.36″)*
#FRT105

Formaflex Cake Plumcake
240 x 105 mm *(9.45″ x 4.13″)*
H 65 mm *(2.56″)*
#FRT106

Formaflex Cake Plumcake
280 x 105 mm *(11.02″ x 4.13″)*
H 65 mm *(2.56″)*
#FRT120

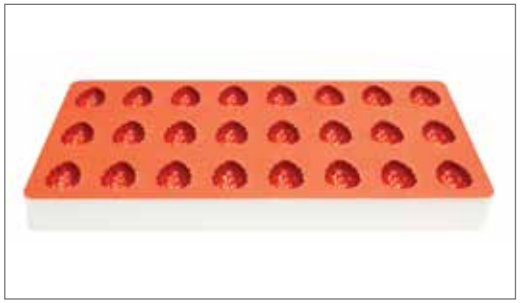
Formaflex Cake Rosa Fiorita
Ø 270 mm *(Ø 10.63″)*
H 55 mm *(2.17″)*
#FRT136

Formaflex Cake Rosa
Ø 215 mm *(Ø 8.46″)*
H 95 mm *(3.74″)*
#FRT137

Formaflex Cake M'ama Non M'ama
Ø 240 mm *(Ø 9.45″)*
H 49 mm *(1.93″)*
#FRT151

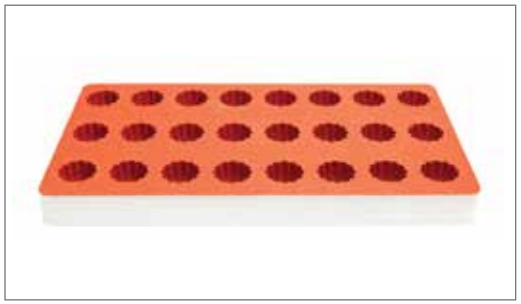
Formaflex Cake Cuore Inciso
220 x 200 mm *(8.66″ x 7.87″)*
H 55 mm *(2.17″)*
#FRT157

JELLY MOLDS

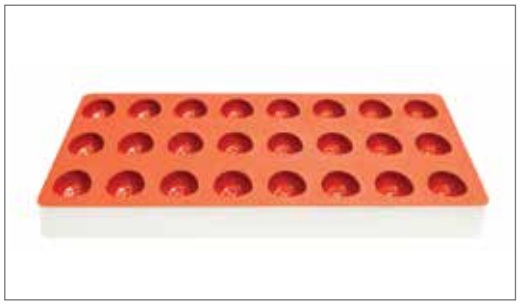


Grape
38 x 26 mm *(1.50" x 1.02")*
H 16 mm *(.63")*; 24 Cavity
#TG1005

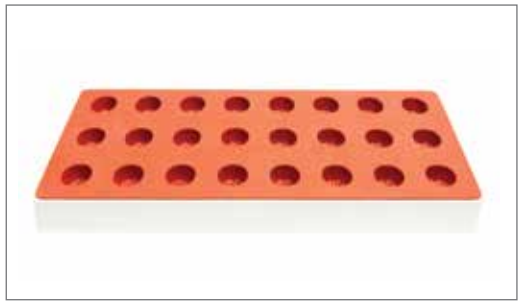
Grape
38 x 26 mm *(1.50" x 1.02")*
H 16 mm *(.63")*; 24 Cavity
#TG1005



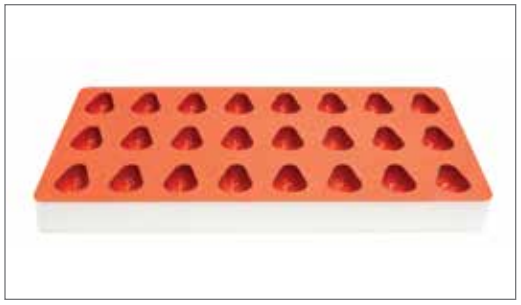
Blackberry
Ø 30 mm *(Ø 1.18")*
H 24 mm *(.94")*; 24 Cavity
#TG1009



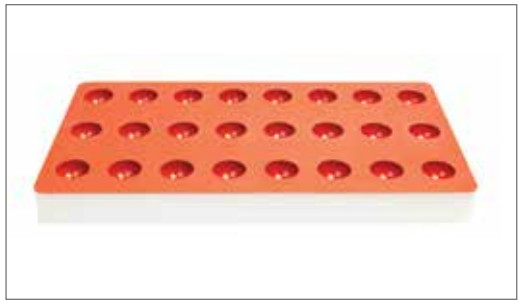
Strawberry
36 x 30 mm *(1.42" x 1.18")*
H 20 mm *(.79")*; 24 Cavity
#TG1012



Pineapple
32 x 23 mm *(1.26" x .91")*
H 18 mm *(.71")*
#TG1027



Pear
40 x 26 mm *(1.57" x 1.02")*
H 15 mm *(.59")*
#TG1021



Half Sphere
Ø 27 mm *(Ø 1.06")*
H 13 mm *(1.57")*; 24 Cavity
#TG1002

GOURMET SNACK

Create thousands of interesting and tasty snacks, sweet or savory with these two innovative silicone molds. Add countless different fillings and tasty stuffing under the chocolate coating.

90 x 30 mm *(3.54" x 1.18")*
H 19 mm *(.75")*
15 Cavity
#DS01

90 x 30 mm *(3.54" x 1.18")*
H 19 mm *(.75")*
15 Cavity
#DS02

GOURMET SNACK

HOW TO:

Perfect from oven to refrigerator or blast chiller. Resistance between -40 ° C to 280 ° C *(-40 ° F to 536 ° F)*.

SPV

SPV, a non-stick silicone mat, is perfect to use for baking and freezing processes. Every mat is made of fiber glass fiber and coated on both sides with 100% foodsafe silicone. Resistance between -40 ° C to 280 ° C *(-40 ° F to 536 ° F)*.

Silpat
520 x 315 mm *(20.47" x 12.40")*
#SPV53

Silpat (Full Sheet Pan)
620 x 420 mm *(24.41" x 16.53")*
#SPV6242

Silpat
585 x 385 mm *(23.03" x 15.16")*
#SPV64

Silpat
790 x 590 mm *(31.10" x 23.23")*
#SPV86

CHOCOPARTY

Pure platinum silicone molds to create chocolate and ice cubes.

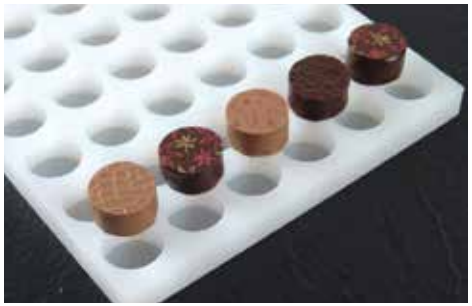
Praline Mold
220 x 110 mm *(8.66" x 4.33")*
H 17 mm *(.67")*; 15 Cavity
#FORM003

Praline Mold
220 x 110 mm *(8.66" x 4.33")*
H 20 mm *(.79")*
#FORM005

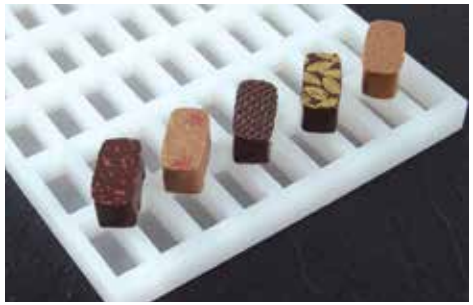
Praline Mold
220 x 110 mm *(8.66" x 4.33")*
H 22 mm *(.87")*; 15 Cavity
#FORM004

CHOCOFLEX

CHOCOFLEX is a practical, flexible and resistant silicone mold. Perfect to make large quantities in a short time. Resistance between -40° C to 280° C *(-40° F to 536° F)*.

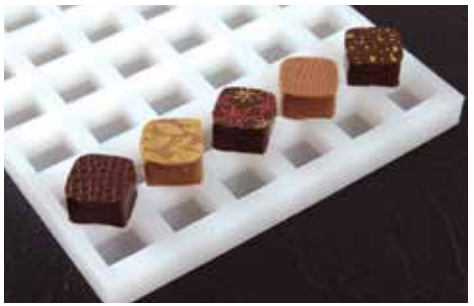


Chocoflex Silicone Mold Praline
Ø 26 mm *(Ø 1.02")*
H 14 mm *(.55")*; 54 Cavity
#LS01

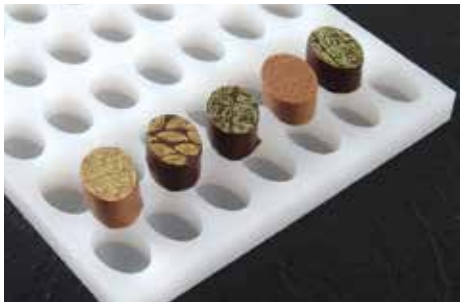


Chocoflex Ganache Mold Rectangle
35 x 14 mm *(1.38" x .55")*
H 14 mm *(.55")*; 63 Cavity
#LS03

Chocoflex Ganache Mold Ring
Ø 30 mm *(Ø 1.18")*
H 12 mm *(.47")*; 40 Cavity
#LS06



Chocoflex Ganache Mold Square
23 x 23 mm *(.91" x .91")*
H 14 mm *(.55")*; 54 Cavity
#LS02



Chocoflex Ganache Mold Oval
32 x 21 mm *(1.26" x .83")*
H 14 mm *(.55")*; 49 Cavity
#LS04

Chocoflex Ganache Mold 2-Piece
Ø 25 mm *(Ø .98")*
H 14 mm *(.55")*; 67 Cavity
#LS05

PRALINE MOULDS

PAVONI presents new polycarbonate molds for beautifully designed pralines which will make your shop window even more attractive.

INNOVATION

Praline Mold Rectangle
14 x 37 x H 19 mm
(.55" x 1.46" x H .75")
#PC01

Praline Mold Flow
17 x 37 x H 17 mm
(.67" x 1.46" x H .67")
#PC02

Praline Mold Log
15 x 37 x H 15 mm
(.59" x 1.46" x H .59")
#PC03

Praline Mold Twist
15 x 37 x H 19 mm
(.59" x 1.46" x H .75")
#PC04

Praline Mold Rectangle
17 x 37 x H 17 mm
(.67" x 1.46" x H .67")
#PC05

Praline Mold Rectangle
16 x 37 x H 16 mm
(.63" x 1.46" x H .63")
#PC06

Praline Mold Rectangle
17 x 37 x H 17 mm
(.67" x 1.46" x H .67")
#PC07

Praline Mold Round
Ø 30 x H 18 mm
(Ø 1.18" x H .71")
#PC08

Praline Mold Vertigo
Ø 30 x H 18 mm
(Ø 1.18" x H .71")
#PC09

Praline Mold Round
32 x 23 x H 19 mm
(1.26" x .91" x H .75")
#PC10

INNOVATION

Praline Mold Babele
Ø 30 x H 17 mm
(Ø 1.18" x H .67")
#PC11

Praline Mold Intrigo
30 x 30 x H 18 mm
(1.18" x 1.18" x H .71")
#PC12

Praline Mold Square
22 x 22 x H 20 mm
(.87" x .87" x H .79")
#PC13

Praline Mold Rigo
Ø 26 x H 16 mm
(Ø 1.02" x H .63")
#PC14

Praline Mold
26 x 23 x H 21 mm
(1.02" x .91" x H .83")
#PC15

Praline Mold Ring
Ø 31 x H 20 mm
(Ø 1.22" x H .79")
#PC16

Praline Mold Love
30 x 30 x H 17 mm
(1.18" x 1.18" x H .67")
#PC17

Praline Mold Intreccio
Ø 28 x H 17 mm
(Ø .67" x H .67")
#PC18

Praline Mold Cylinder
22 x 18 x H 28 mm
(.87" x .71" x H 1.10")
#PC19

Praline Mold
22 x 21 x H 28 mm
(.87" x .83" x H 1.10")
#PC20

Praline Mold Square
18 x 18 x H 28 mm
(.71" x .71" x H 1.10")
#PC21

Praline Mold Cylinder
Ø 21 x H 28 mm
(Ø .83" x H 1.10")
#PC22

TRADITION

Praline Mold Madeleine
33 x 21 x H 16 mm
(1.30″ x .83″ x H .63″)
#SP1001

Praline Mold Round
23 x H 16 mm
(.91″ x H .63″)
#SP1002

Praline Mold Oval
35 x 26 x H 19 mm
(1.38″ x 1.02″ x H .75″)
#SP1003

Praline Mold Diamante
Ø 25 x H 17 mm
(Ø .98″ x H .67″)
#SP1024

Praline Mold Rectangle
18 x 28 x H 16 mm
(.71″ x 1.10″ x H .63″)
#SP1025

Praline Mold Oval
32 x 21 x H 13 mm
(1.26″ x .83″ x H .51″)
#SP1032

Praline Mold
28 x 25 x H 17 mm
(1.10″ x .98″ x H .67″)
#SP1045

Praline Mold
32 x 21 x H 14 mm
(1.26″ x .83″ x H .55)
#SP1064

Praline Mold
35 x 21 x H 16 mm
(1.38″ x .83″ x H .63″)
#SP1073

Praline Mold Rectangle
32 x 19 x H 16 mm
(1.26″ x .75″ x H .63″)
#SP1082

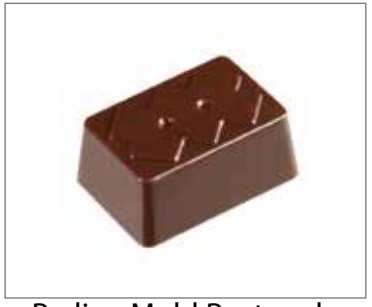
Praline Mold Rectangle
30 x 15 x H 12 mm
(1.18″ x .59″ x H .47″)
#SP1156

Praline Mold Heart
25 x 28 x H 15 mm
(.98″ x 1.10″ x H .59″)
#SP1214

TRADITION

Praline Mold Semisfera
Ø 24 mm
(Ø .94")
#SP1217

Praline Mold
22 x 18 x H 13 mm
(.87" x .71" x H .51")
#SP1219



Praline Mold Rectangle
32 x 22 x H 14 mm
(1.26" x .87" x H .55")
#SP1244

Praline Mold
28 x 18 x H 13 mm
(1.10" x .71" x H .51")
#SP1327

Praline Mold
27 x 16 x H 13 mm
(1.06" x .63" x H .51")
#SP1334

Praline Mold Shere
Ø 50 mm
(Ø 1.97")
#SP2251

Praline Mold Shere
Ø 55 mm
(Ø 2.17")
#SP2253

Praline Mold Shere
Ø 60 mm
(Ø 2.36")
#SP2252

Praline Mold Shere
Ø 65 mm
(Ø 2.56")
#SP2254

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