

2025

# New Arrivals



# Chi siamo

## *Our story*

### Siamo i professionisti per i professionisti

La collezione Pavoni Italia è caratterizzata da idee innovative e prodotti dal design unico, realizzati in collaborazione coi migliori professionisti del settore. Una ricerca lunga oltre 45 anni verso la perfezione, con strumenti pensati, disegnati e prodotti per trasformare la pasticceria in design, ogni preparazione in una piccola opera d'arte. Qualità dei materiali, un reparto dedicato alla ricerca e sviluppo, continua innovazione nella forma e nelle soluzioni. Tutto ciò ispira costantemente la nostra produzione, prima di arrivare nelle mani dei professionisti di tutto il mondo. Ecco i prodotti Pavoni. La migliore strumentazione per cioccolato, dessert da cottura e surgelazione, gelateria, insieme a colori e materie prime dedicati al settore alimentare.

Oltre 7.000 prodotti destinati ai professionisti della pasticceria, gelateria e della ristorazione. Nata nel 1980 come produttrice di contenitori in plastica per il mondo della panificazione, oggi Pavoni Italia è azienda di riferimento nel Mondo. Un marchio italiano con una storia riconosciuta di attenzione alle esigenze dei professionisti, che conosce da vicino la differenza tra semplici strumenti di lavoro e oggetti votati all'eccellenza, capaci di ispirare la creatività di Chef e Pastry Chef. Per fare questo, ci ispiriamo ai nostri valori. Una reale dedizione al cliente, fatta di ascolto e attenzione. Scelte orientate da coerenza e chiarezza, coadiuvate da una grande capacità produttiva. Un cuore grande, perché amiamo ciò che facciamo. E la consapevolezza di essere scelti dai migliori.

### We are the professionals for the professionals

Pavoni Italia collection is characterised by innovative ideas and unique design products, realised in collaboration with the best professionals of the sector. More than 45 years long research towards perfection, with tools conceived, designed and produced to turn pastry into design, every preparation into a little work of art. Quality materials, a department dedicated to research and development, continuous innovation in form and solutions. All this constantly inspires our production, before reaching the hands of professionals all over the world. Here are the Pavoni products. The best equipment for chocolate, baking and freezing desserts, ice-cream, together with colours and raw materials dedicated to the food industry.

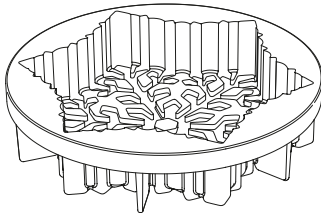
More than 7.000 products destined to the professionals of pastry, ice-cream and catering. Founded in 1980 as a manufacturer of plastic containers for the bakery world, today Pavoni Italia is a reference company in the World. An Italian brand with a recognized history of attention to the needs of professionals, which knows closely the difference between simple working tools and objects devoted to excellence, able to inspire the creativity of Chefs and Pastry Chefs. To do this, we are inspired by our values. A real dedication to the customer, made up of listening and attention. Choices guided by consistency and clarity, aided by a great production capacity. A big heart, because we love what we do.

Nuovi arrivi  
*New arrivals*





Pavocake

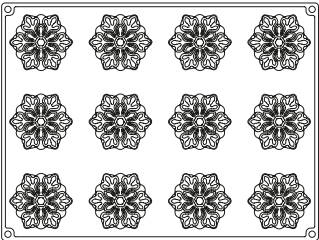


**KE109**  
Fiocco di neve  
by Antonio Bachour  
  
Ø mm 208×47 h  
~ 1100 ml



Scopri le ricette  
e guarda i video.  
Discover the recipes  
and watch the videos.

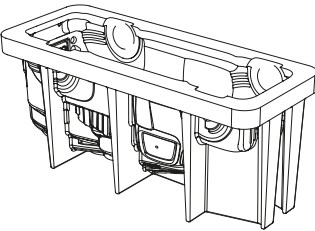
Pavoflex 400×300 mm



**PX43125**  
Fiocco di neve  
by Antonio Bachour  
  
Ø mm 75×35 h  
~ 110 ml  
12 impronte / indents



Pavocake



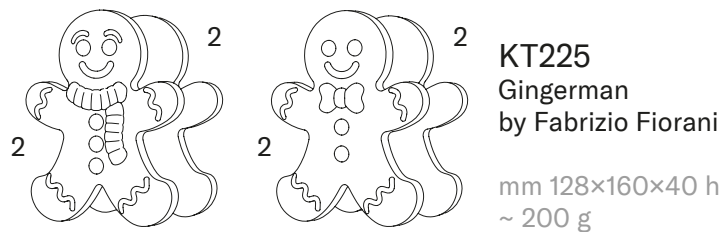
KE110  
Noël

mm 250×87×111 h  
~ 1340 ml





Stampi termoformati /  
Thermoformed moulds



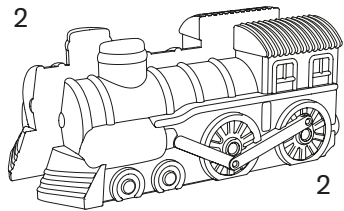
KT225  
Gingerman  
by Fabrizio Fiorani  
  
mm 128×160×40 h  
~ 200 g



Scopri le ricette e guarda i video.  
Discover the recipes and watch the videos.



Stampi termoformati /  
Thermoformed moulds



KT226  
Locomotiva  
mm 180×62×78 h  
~ 200 g



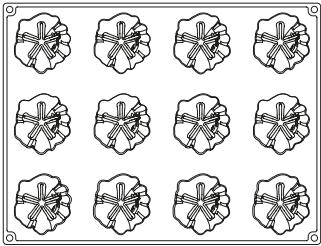
Scopri le ricette e guarda i video.  
Discover the recipes and watch the videos.



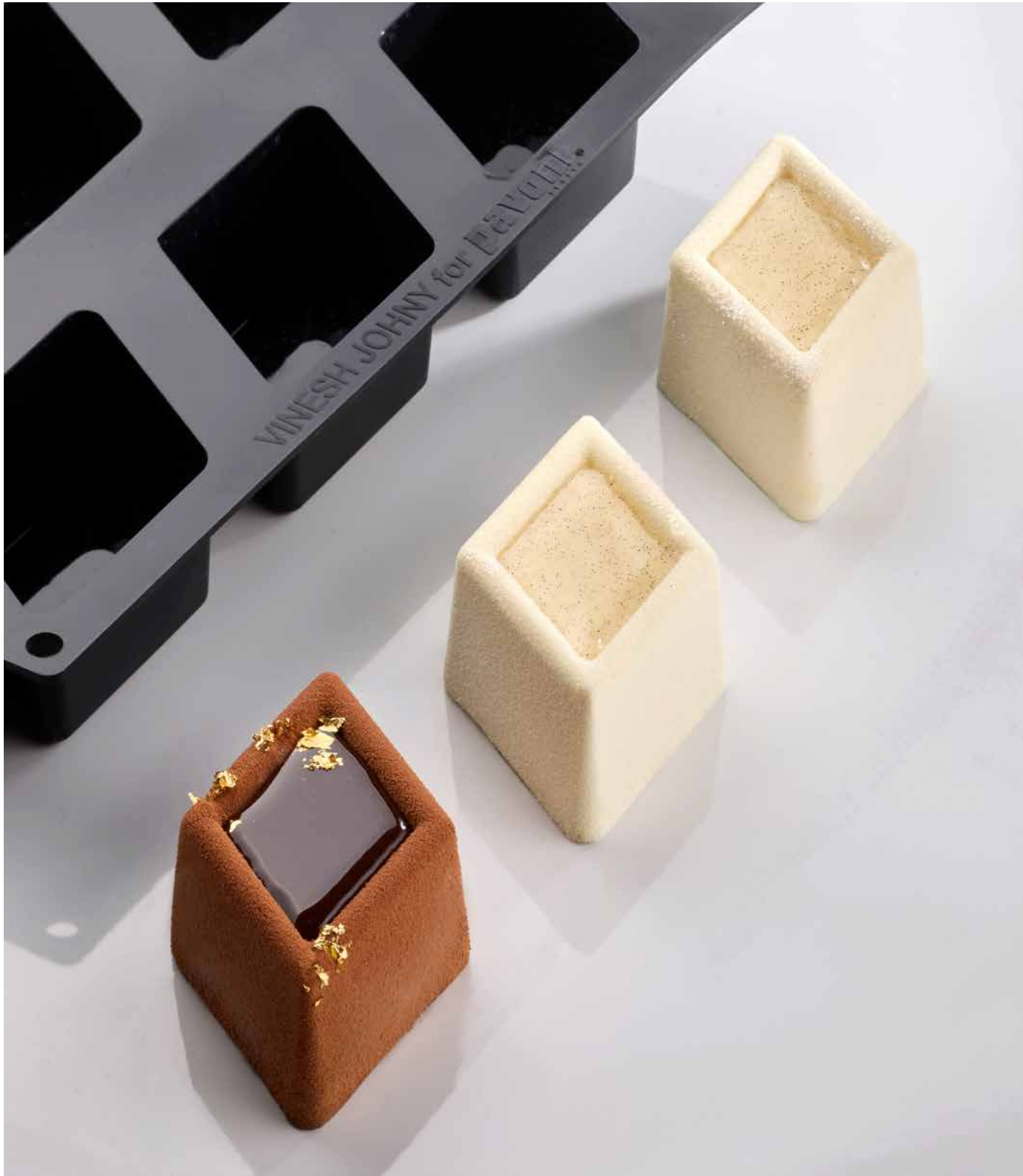
Pavoflex 400×300 mm



Scopri le ricette e guarda i video.  
Discover the recipes and watch the videos.



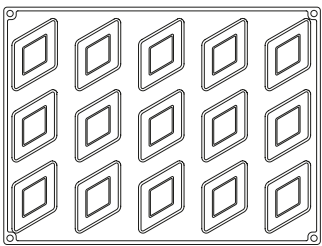
PX43124  
Casper  
by Fabrizio Fiorani  
  
Ø mm 70×70 h  
~ 110 ml  
12 impronte / indents



Pavoflex 400×300 mm



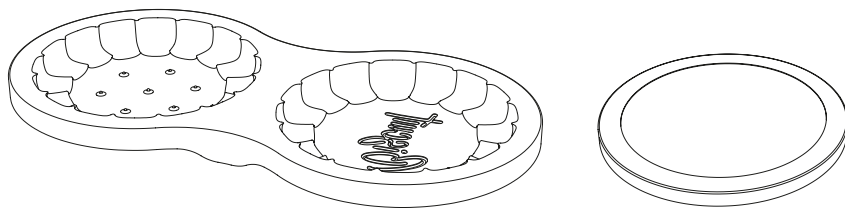
Scopri le ricette e guarda i video.  
Discover the recipes and watch the videos.



PX43126  
Katli  
by Vinesh Johnny  
  
mm 102×62×40 h  
~ 116 ml  
15 impronte / indents



Kit Pavocake



KE111S  
Biscuit  
by Emmanuele Forcone

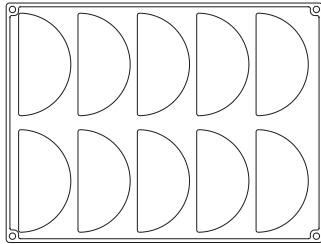
Torta / Cake  
Ø mm 160×52 h  
~ 920 ml



Scopri le ricette e guarda i video.  
Discover the recipes and watch the videos.



Pavoflex 400×300 mm



**PXHALFMOON**  
Halfmoon  
mm 126×63×40 h  
~ 240 ml  
10 impronte / indents



Stampi per tavolette /  
Choco bar moulds



**PC5080**  
Minou  
by Fabrizio Fiorani  
mm 154×77×9 h  
~ 100 g  
3 impronte / indents  
Dimensione stampo /  
Mould size: mm 275×175  
BPA free



Stampi per praline /  
Praline moulds



PC5081  
mm 32×32×4,5 h  
~ 5 g  
24 impronte / indents  
Dimensione stampo /  
Mould size: mm 275×175  
BPA free





Stampi per tavolette /  
Choco bar moulds



PC5076  
Bouquet  
by Liudmila Pascurova  
  
mm 154×77×11 h  
~ 100 g  
3 impronte / indents  
Dimensione stampo /  
Mould size: mm 275×175  
BPA free



Scopri le ricette  
e guarda i video.  
Discover the recipes  
and watch the videos.

Stampi per praline /  
Praline moulds



PC5073  
by Liudmila Pascurova  
  
Ø mm 38×13 h  
~ 10 g  
24 impronte / indents  
Dimensione stampo /  
Mould size: mm 275×175  
BPA free



Stampi per tavolette /  
Choco bar moulds



PC5077  
Garden  
by Liudmila Pascurova

mm 154×77×11 h  
~ 100 g  
3 impronte / indents  
Dimensione stampo /  
Mould size: mm 275×175  
BPA free



Scopri le ricette  
e guarda i video.  
Discover the recipes  
and watch the videos.

Stampi per praline /  
Praline moulds



PC5074  
by Liudmila Pascurova

mm 40×26×13 h  
~ 10 g  
24 impronte / indents  
Dimensione stampo /  
Mould size: mm 275×175  
BPA free



Stampi per tavolette /  
Choco bar moulds



PC5075  
Flora  
by Liudmila Pascurova

mm 154×77×11 h  
~ 100 g  
3 impronte / indents  
Dimensione stampo /  
Mould size: mm 275×175  
BPA free



Scopri le ricette  
e guarda i video.  
Discover the recipes  
and watch the videos.



Stampi per praline /  
Praline moulds

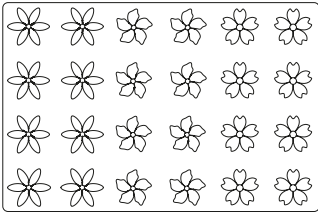


PC5072  
by Liudmila Pascurova

Ø mm 38×12 h  
~ 10 g  
24 impronte / indents  
Dimensione stampo /  
Mould size: mm 275×175  
BPA free



Gourmand 300×200 mm



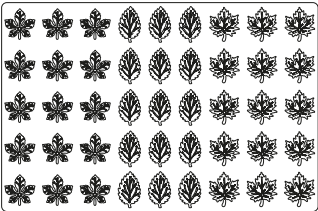
GG076  
Floralia  
by Paolo Griffo  
Ø mm 35×2,5 h  
8+8+8 impronte / indents



Scopri le ricette  
e guarda i video.  
Discover the recipes  
and watch the videos.



Gourmand 300×200 mm



GG077  
Foliage  
by Paolo Griffa

Ø mm 32×2 h  
15+15+15 impronte /  
indents



Scopri le ricette  
e guarda i video.  
Discover the recipes  
and watch the videos.

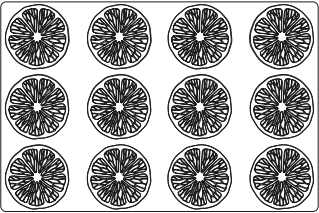




Scopri le ricette e guarda i video.  
Discover the recipes and watch the videos.



Gourmand 300×200 mm



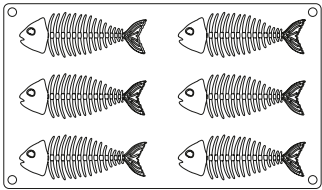
GG078  
Citrus  
by Paolo Griffo  
  
Ø mm 60×2 h  
12 impronte / indents



Scopri le ricette e guarda i video.  
Discover the recipes and watch the videos.



Gourmand 300×175 mm



GG079  
Lisca  
by Paolo Griffo  
mm 120×42×4 h  
6 impronte / indents



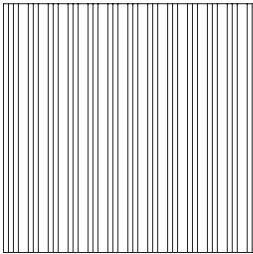
Scopri le ricette e guarda i video.  
Discover the recipes and watch the videos.



Kit stampi sfoglia in silicone /  
Silicone puff pastry moulds kit



2



GG080S  
Onda  
by Paolo Griffa

mm 250×250  
versione tondeggiante /  
rounded shape



Scopri le ricette e guarda i video.  
Discover the recipes and watch the videos.



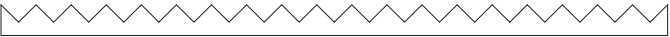
Scopri le ricette e guarda i video.  
Discover the recipes and watch the videos.



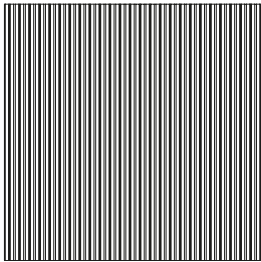
Scopri le ricette e guarda i video.  
Discover the recipes and watch the videos.



Kit stampi sfoglia in silicone /  
Silicone puff pastry moulds kit



2



GG081S  
Zig zag  
by Paolo Griffo

mm 250x250  
versione triangolare /  
triangular shape





Scopri le ricette e guarda i video.  
Discover the recipes and watch the videos.



Scopri le ricette e guarda i video.  
Discover the recipes and watch the videos.



## Kit stampi sfoglia Puff pastry moulds kit

Due nuovi stampi in acciaio e alluminio per sfoglie perfette e risultati professionali.

Un progetto sviluppato in collaborazione con il pastry chef Cesare Murzilli.

Nascono due nuovi stampi pensati per chi lavora con rigore e cerca strumenti pratici, affidabili e versatili. Progettati per una cottura uniforme e controllata, sono ideali per ottenere una sfoglia ben sviluppata, croccante e dorata in modo omogeneo.

Frutto di un lavoro condiviso con il pastry chef Cesare Murzilli, questi stampi combinano funzionalità e creatività in un sistema composto da una base e un tubo centrale, che dà vita a una forma geometrica a U perfetta, pronta da riempire, farcire e personalizzare.

Il kit monoporzione è ideale per sfoglie individuali dolci o salate e si presta molto bene anche a lievitati creativi, grazie alla sua precisione e stabilità in cottura.

Il kit grande è pensato per torte in sfoglia, da valorizzare con impasti differenti e farciture diverse e creative.

Un progetto da interpretare in chiave dolce o salata, classica o innovativa.

Scopri qui idee, spunti e ricette pensate per valorizzare al massimo questi nuovi stampi versatili e professionali.

Two new stainless steel and aluminium moulds for perfect puff pastry and professional results.

A project developed in collaboration with pastry chef Cesare Murzilli.

Introducing two new moulds designed for professionals who demand precision, reliability, and versatility. Engineered for even, controlled baking, these moulds are ideal for achieving perfectly risen puff pastry—crispy, golden, and consistently uniform.

The result of a creative collaboration with pastry chef Cesare Murzilli, these moulds combine functionality and innovation in a system made up of a base and a central tube, shaping the product into a flawless U-shaped geometry—ready to be filled, layered, and customized.

The single-serving kit is perfect for single-serving puff pastry creations, sweet or savory, and is also well-suited for creative leavened doughs, thanks to its precision and baking stability.

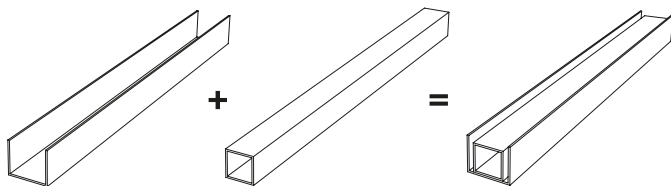
The larger kit is designed for puff pastry cakes, enhanced with different doughs and inventive fillings.

A project to be interpreted in both sweet and savory ways—classic or creative.

Discover ideas, inspiration, and recipes designed to get the most out of these innovative, professional moulds.



Kit stampi sfoglia in acciaio e alluminio /  
Stainless steel and aluminium puff pastry moulds kit



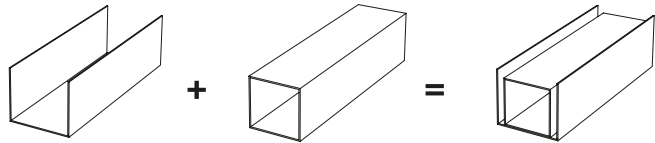
KMF01  
by Cesare Murzilli  
fascia in alluminio /  
aluminum band  
mm 380×33×30 h  
tubo inox / inox tube  
mm 380×25×25 h



Scopri le ricette e guarda i video.  
Discover the recipes and watch the videos.



Kit stampi sfoglia in acciaio e alluminio /  
Stainless steel and aluminium puff pastry moulds kit

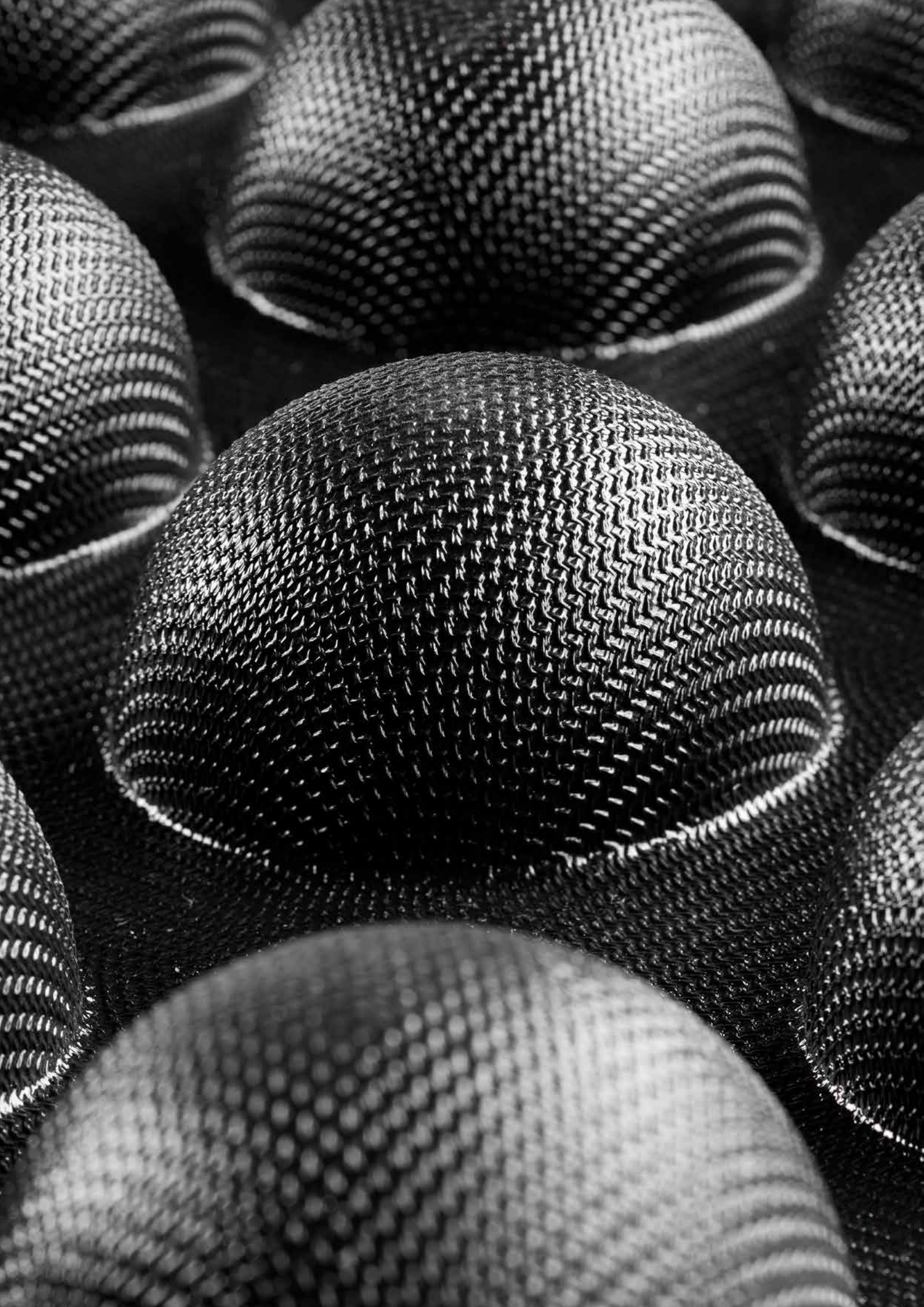


KMF02  
by Cesare Murzilli

fascia in alluminio /  
aluminum band  
mm 250×76×69 h  
tubo inox / inox tube  
mm 250×60×60 h



Scarica il ricettario  
Download the recipe book



# Fiberform. Tutti i gradi della perfezione. Perfection at every degree.

Abbiamo unito resistenza e flessibilità per dare vita ad uno strumento capace di fare davvero la differenza.

Gli stampi Fiberform sono la risposta intelligente per chi lavora con passione e precisione assolute.

Realizzati in silicone rinforzato con fibra tecnica ad alta resistenza, si adattano con naturalezza a ogni fase della lavorazione – dal congelamento alla cottura – mantenendo sempre la massima integrità e qualità del risultato.

Disponibili in 7 forme iconiche nel formato professionale 600×400 mm, sono progettati per integrarsi con efficienza anche nei flussi produttivi più intensi, garantendo performance costante e resa estetica impeccabile.

La temperatura cambia? La performance resta.

We have combined strength and flexibility to create a tool able to really make the difference.

Fiberform moulds are the smart answer for those who work with absolute passion and precision.

Made of silicone reinforced with high-strength technical fiber, they adapt naturally to every stage of processing - from freezing to baking - always maintaining the highest integrity and quality of the result.

Available in 7 iconic shapes in the professional 600×400 mm format, they are designed to integrate efficiently even in the most intensive production flows, ensuring consistent performance and flawless aesthetic appeal.

Does the temperature change?

The performance remains.

Utilizzo  
Usage

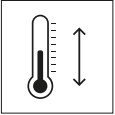
Performance in surgelazione  
Freezing performance

La combinazione dei materiali assicura una conduzione controllata della temperatura, riducendo i tempi di raffreddamento. La struttura rinforzata mantiene la stabilità anche a basse temperature, permettendo una sformatura precisa.  
The combination of materials ensures controlled temperature conduction, reducing cooling time. The reinforced structure maintains stability even at low temperatures, allowing precise demolding.

Caratteristiche principali  
Key features



Massima anti-aderenza  
Maximum non-stick performances



Ampio range termico  
Wide temperature range



Facilità di lavaggio  
Easy washing



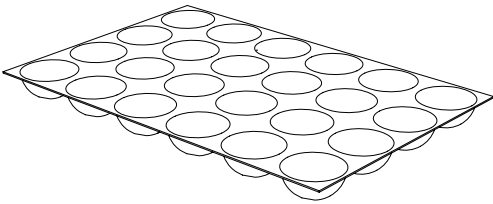
Stabilità e durata  
Stability and durability



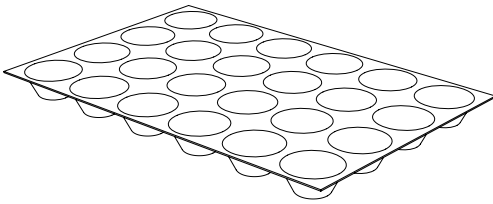
Flessibilità controllata  
Controlled flexibility

Collezione Fiberform  
Fiberform collection

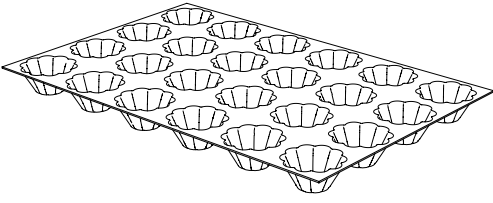
FB01  
Semisfera /  
Hemisphere  
Ø mm 80



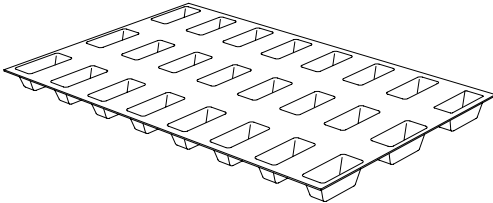
FB02  
Muffin



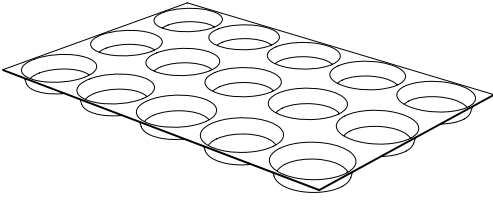
FB03  
Briochette



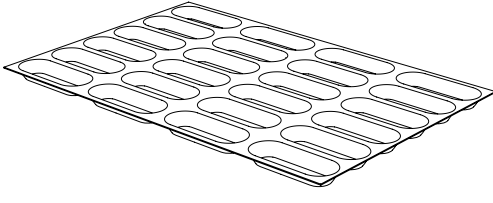
FB04  
Cake



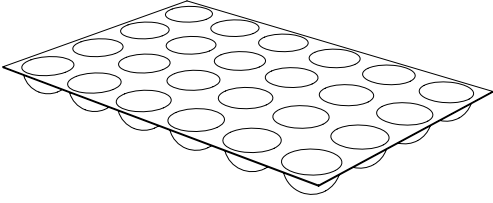
FB05  
Quiche



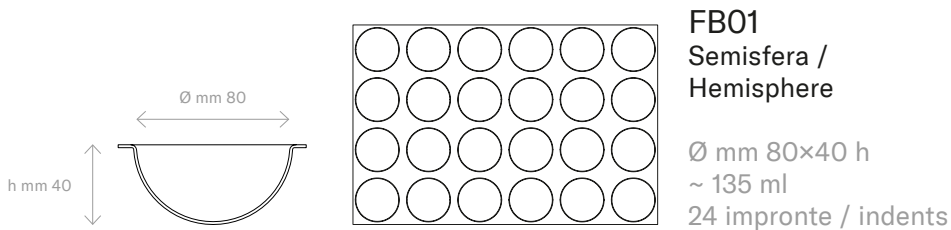
FB06  
Éclair



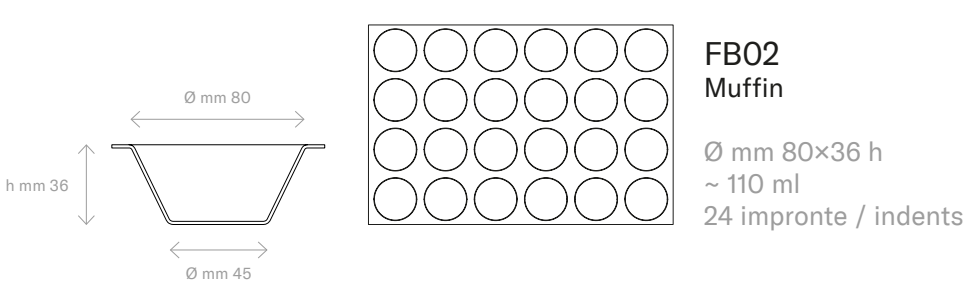
FB07  
Semisfera /  
Hemisphere  
Ø mm 70



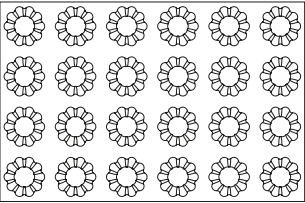
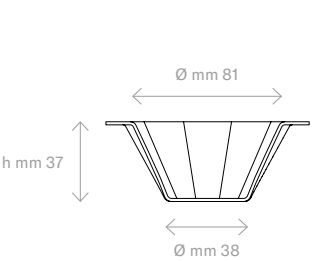
Scopri le ricette  
e guarda i video.  
Discover the recipes  
and watch the videos.



**FB01**  
Semisfera /  
Hemisphere  
  
Ø mm 80×40 h  
~ 135 ml  
24 impronte / indents



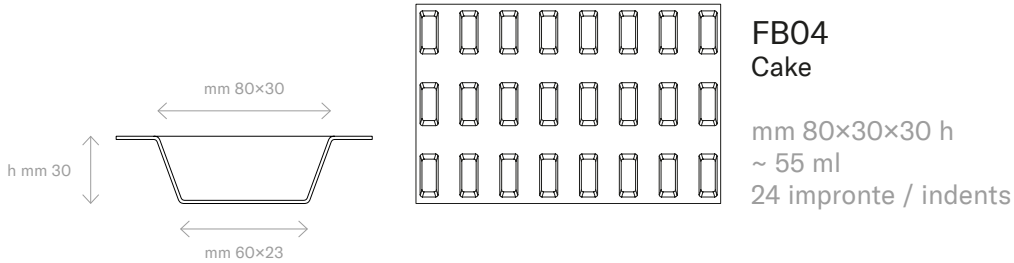
**FB02**  
Muffin  
  
Ø mm 80×36 h  
~ 110 ml  
24 impronte / indents



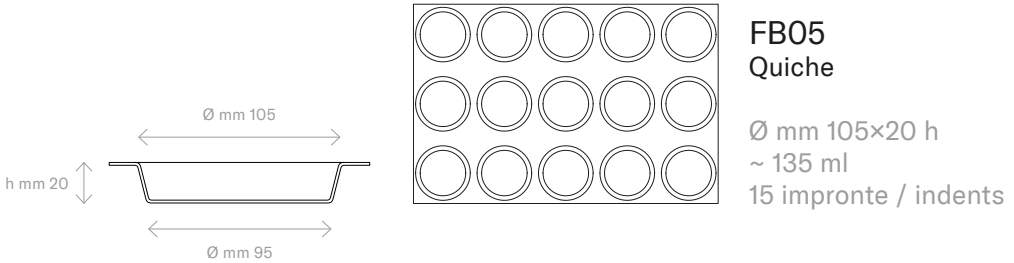
**FB03**  
**Briochette**  
Ø mm 81×37 h  
~ 100 ml  
24 impronte / indents



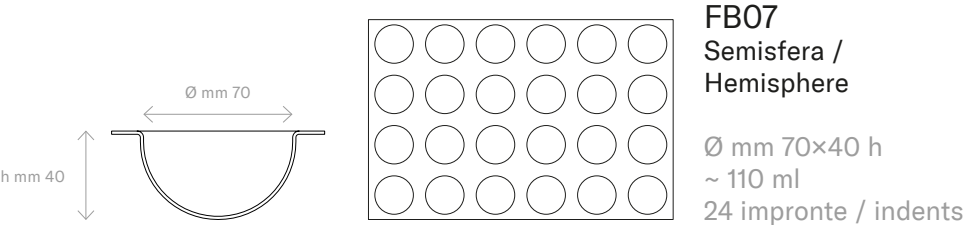
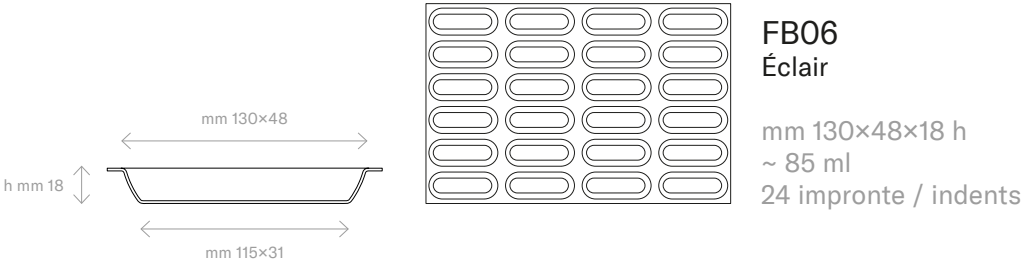
Scarica il ricettario.  
Download the recipe book.



**FB04**  
Cake  
mm 80×30×30 h  
~ 55 ml  
24 impronte / indents



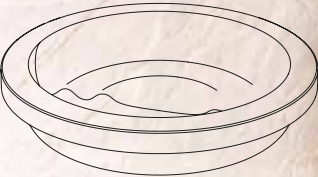
**FB05**  
Quiche  
Ø mm 105×20 h  
~ 135 ml  
15 impronte / indents



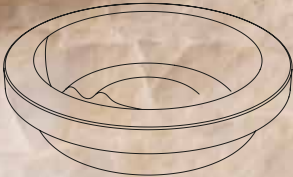


Scopri le ricette  
e guarda i video.  
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Pavocake



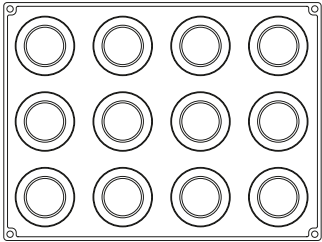
KE105  
Aura  
by Pierre Hermé  
  
Ø mm 200×40 h  
~ 1220 ml



KE104  
Aura  
by Pierre Hermé  
  
Ø mm 150×40 h  
~ 690 ml



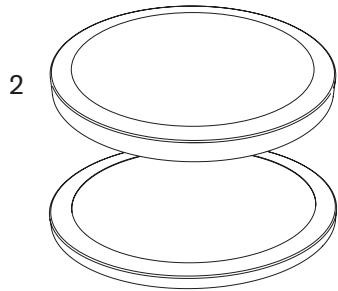
Pavoflex 300×400 mm



PX43119  
Aura  
by Pierre Hermé  
  
Ø mm 70×40 h  
~ 140 ml  
12 impronte / indents



Kit Pavocake



KE106S  
Macaron

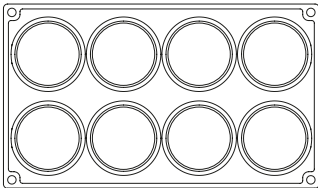
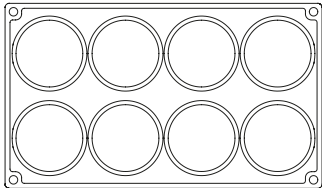
Torta / Cake  
Ø mm 180×60 h  
~ 1000 ml



Scopri le ricette e guarda i video.  
Discover the recipes and watch the videos.



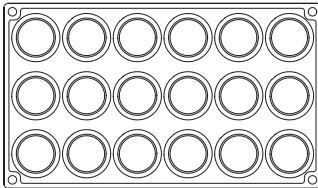
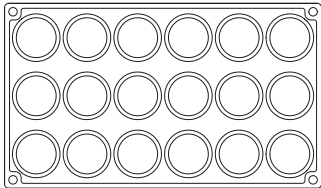
Kit Pavoflex 300×175 mm



PX3228S  
Macaron  
Monoporzione /  
Single-serving portion  
Ø mm 70×35 h  
~ 110 ml  
8+8 impronte / indents



Kit Pavoflex 300×175 mm



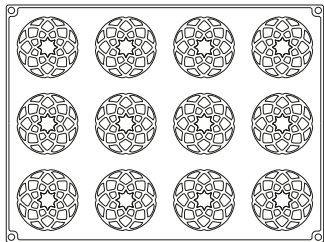
PX3227S  
Macaron  
Miniporzione /  
Mini-portion  
Ø mm 40×25 h  
~ 30 ml  
18+18 impronte / indents



Scopri le ricette  
e guarda i video.  
Discover the recipes  
and watch the videos.



Pavoflex 400×300 mm



PX43120  
Dahab  
by Fadi Kurdi

Ø mm 75×30 h  
~ 120 ml  
12 impronte / indents

Attrezzature  
Equipment



Copri carrello in PVC  
per lievitazione impasti /  
PVC trolley cover  
for dough proofing

Telo copri carrello per lievitazione – pratico, resistente e igienico. Proteggi i tuoi impasti durante le fasi di lievitazione, trasporto e stoccaggio con il nostro telo copri carrello, progettato per garantire massima igiene e sicurezza. Realizzato in tessuto poliestere spalmato in PVC, con laccatura speciale food grade certificata per il contatto alimentare, è facile da pulire e resiste all'usura quotidiana. È dotato di una pratica finestra trasparente, che consente di monitorare in ogni momento il contenuto del carrello e lo stato di lievitazione degli impasti, senza doverlo scoprire.

**Prodotto su richiesta, è disponibile in dimensioni personalizzate per adattarsi perfettamente a qualsiasi tipo di carrello, rendendolo ideale per panifici, laboratori artigianali e pasticcerie che desiderano lavorare in un ambiente più pulito, organizzato e sicuro. /**

Protect your dough during proofing, transport, and storage with our trolley cover, designed to ensure maximum hygiene and safety. Made from PVC-coated polyester fabric with a special food-grade lacquer, it is certified for food contact and easy to clean, offering excellent durability for daily use. The cover features a transparent window, allowing you to easily monitor the contents of the trolley and check the proofing level of the dough without removing the cover.

**Custom-made upon request, it can be tailored to fit any type or size of trolley, making it the perfect solution for bakeries, pastry shops, and artisan labs looking for a cleaner and safer working environment.**

## Notes

[illegible]

Tutti gli articoli PAVONI ITALIA sono realizzati con materiali idonei al contatto di sostanze alimentari in conformità alle nuove disposizioni di legge. Le fotografie del presente catalogo non sono impegnative. I pesi e le misure possono essere soggetti a variazioni. / All PAVONI ITALIA items are made of materials suitable for food contact, in compliance with the new legal provisions. The pictures in this catalogue are not binding. Weights and measurements may be subject to variations.



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