



## SILICONE MOULDS AND EQUIPMENT FOR PASTRY PROFESSIONALS AND HORECA

Born in 1980 as company who produced plastic crates for bakery, now Pavoni Italia is leader in professional pastry and HORECA. An everyday larger catalogue of items that offers the most innovative equipment to the pastry professional and chefs.



### CEDRIC GROLET LINE

There are three types of moulds: a cake mould, a monoportion mould and a mould for mini tarts focused on lemon, hazelnut and chestnut. Each silicone mould has been designed with small details that give the finished products a true added value.



#### AF006 CITRON

8 impronte mm 53 x 70h vol 85ml  
(indent order)



#### PX4359S CITRON

20 impronte mm 60 x 37h vol 85ml  
(indent order)



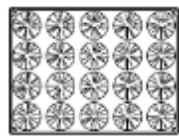
#### KE057S CITRON

mm 180 x 70h vol 1215ml  
(indent order)



#### AF008S NOISETTE

8 impronte mm 54 x 60h vol 82ml  
(indent order)



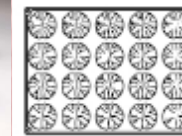
#### PX4358S NOISETTE

20 impronte  
mm 60 x 35h vol 65ml  
(indent order)



#### AF007S MARRON

8 impronte  
mm 53 x 55h vol 85ml  
(indent order)



#### PX4357S MARRON

20 impronte  
mm 60 x 35h vol 65ml  
(indent order)



#### KE056S MARRON

mm 180 x 71h vol 1140ml

(indent order)



## LE TORTE DI EMMANUELE

Art with chocolate and sugar is a passion for me, almost to the point of being a disorder - I would say. Eventually, chocolate has more business-related implications, but also the sugar processing has been growing much recently and gives me great satisfaction.

Italian champion in pastry in 2010, he was the vice champion of the Coupe du Monde de la Patisserie in 2011. Executive pastry chef at the patisserie Pannamore in Vasto, Italy, he has often been to Australia to export the Italian confectionery art and over the years, he focused in chocolate and sugar arts. He is the winner of the Coupe du Monde de la Patisserie in 2015 and since that time is collaborating with Pavoni product development in different lines, such as "Le torte di Emmanuele" "TuttiFrutti" and the new range of intense colors.

The line "Le torte di Emmanuele" with new 3d effect moulds, signed by the World Champion Emmanuele Forcone



New 2019

KE046 ANEMONE  
mm 250 x 90 x 85h  
vol 1050ml



New 2019

KE058 DISCO  
Ømm 180 x 30h  
vol 720ml



New 2019

KE045 COIN  
mm 250 x 80 x 77h  
vol 1200ml



KE015 BOMBEE  
Ømm 180 x 50h  
vol 1000ml



KE016 PASSION  
mm 175 x 165 x 58h  
vol 960ml



KE017 PASSION  
mm 150 x 140 x 50h  
vol 600ml



KE013 PLISSEE  
Ø mm 180 x 47h  
vol 1000ml



KE032 GALAXY  
Ø mm 175 x 55 x 55h  
vol 1000ml



KE029 PUFFY  
Ø mm 180 x 55h  
vol 1000ml



## ANTONIO BACHOUR

Pastry Consultant

Antonio Bachour's professional aspirations were inset at a tender age with his earliest and fondest memories being of kneading dough in his family's bakery in his birthplace of Puerto Rico. Decades later, the talented star is one of Miami's brightest, with three top-selling cookbooks under his name; an impressive background including stints at Talula, Scarpetta, Trump Soho, Solea, Quattro and St Regis Bal Harbour; and accolades including 2016 James Beard Award semifinalist, "Top 10 Pastry Chefs" in America from Dessert Professional Magazine, 2011 International Chef Congress Pastry Competition finalist, 2012 Johnson and Wales Zest Award winner for Baking & Pastry Innovator.

Bachour is renowned worldwide for his interpretative skills and for the passionate imagination of his creations.



New 2019

PX4363 LOVELY  
15 impronte  
mm 80 x 43 x 36h  
vol ~ 90ml



New 2019

PX4365 TULIP  
20 impronte  
Ø mm 55x 56h  
vol ~ 90ml



New 2019

PX4360S MIAMI  
14 impronte  
mm 118 x 33 x 42h  
vol ~ 90ml



PX4333 STRAWBERRY  
20 impronte  
mm 75 x 54 x 46h  
Vol ~ 90ml



PX4331 PEACH  
20 impronte  
mm 58 x 53 x 46h  
Vol ~ 90ml



PX4331 CHERRY  
20 impronte  
mm 58 x 53 x 46h  
Vol ~ 90ml



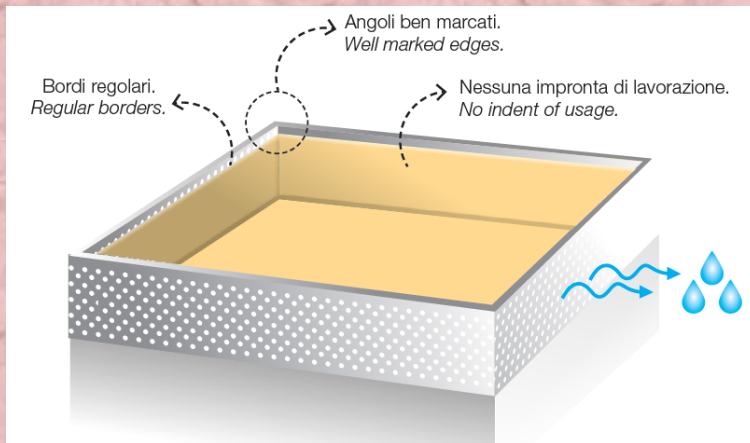
PX4332 MANDARINO  
20 impronte  
Ø mm 57 x 50h  
Vol ~ 90ml



## PROGETTO CROSTATE

Pavoni Italia and Gianluca Fusto together.

This is how Progetto Crostate came about, a mix of the ideal equipment for the easy preparation of desserts impeccable to the palate and to the eye. The presence of micro-holes on the stainless steel bands and silicone mats guarantees even baking and perfect removal of the base.



*Water evaporation through*

*micro holes during baking.  
Homogeneous baking.*

*Perfect extraction of the basis.*

*The pastry detaches from the  
edge during baking and shrinks  
versus the frame.*



### STEP 1

Cut the pastry with the chosen frame.



### STEP 2

Butter the micro perforated frame.



### STEP 3

Create the sized stripes for the borders



### STEP 4

Put the pastry inside the frame. Push well the pastry against the frame's borders. Trim the pastry if necessary.

## SUGGESTIONS HOW TO USE

Prepare the shortcrust pastry according your own recipe and let it rest in fridge at +4°C at least for 6 hours.

Roll out the pastry at a thickness of 2,5 mm, then put it into the freezer for at least 1 hour.

Proceed with the other steps (see pictures) and bake at 165°C in convection oven.



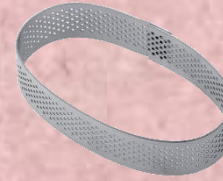
~ NEW ~

XF11  
MONOPORTIONS  
MICRO PERFORATED  
STAINLESS STEEL  
BANDS  
mm 53 x 98.5 x 20h



~ NEW ~

X17  
MONOPORTIONS  
STAINLESS STEEL  
BANDS  
mm 43 x 88 x 20h



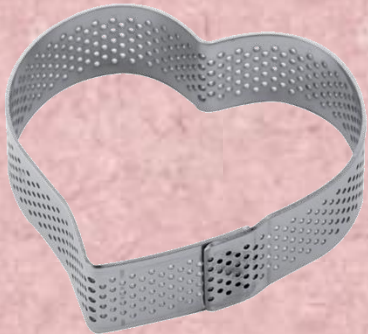
~ NEW ~

XF12  
MONOPORTIONS  
MICRO  
PERFORATED  
STAINLESS STEEL  
BANDS  
mm 54 x 92 x 20h



~ NEW ~

X18  
MONOPORTIONS  
STAINLESS STEEL  
BANDS  
mm 44 x 82 x 20h



~ NEW ~

XF26  
MONOPORTIONS  
MICRO PERFORATED STAIN  
LESS STEEL HEART BANDS  
mm 16 x 15 x 35h  
2/4 sevings

~ NEW ~

XF28  
MONOPORTIONS  
MICRO PERFORATED STAIN  
LESS STEEL HEART BANDS  
mm 17 x 18 x 35h  
4/6 sevings

~ NEW ~

XF30  
MONOPORTIONS  
MICRO PERFORATED STAIN  
LESS STEEL HEART BANDS  
mm 19.1 x 20.5 x 35h  
6/8 sevings

~ NEW ~

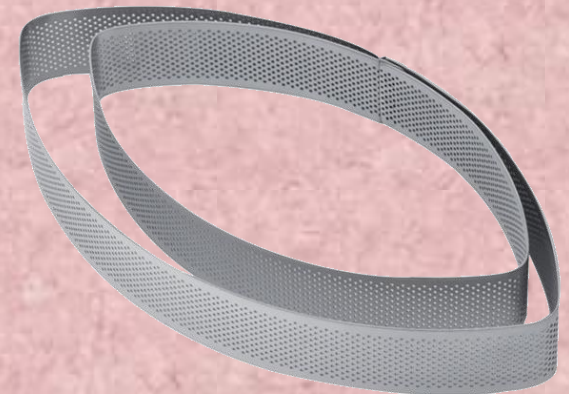
XF32  
MONOPORTIONS  
MICRO PERFORATED STAIN  
LESS STEEL HEART BANDS  
mm 21 x 22.5 x 35h  
8/10 sevings

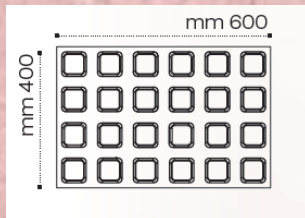
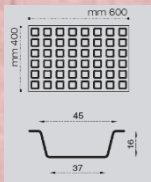
~ NEW ~

XF20  
MONOPORTIONS  
MICRO PERFORATED STAIN  
LESS STEEL ALMOND BANDS  
mm 21 x 11.5 x 35h  
2/4 sevings

~ NEW ~

XF24  
MONOPORTIONS  
MICRO PERFORATED STAIN  
LESS STEEL ALMOND BANDS  
mm 27 x 14.5 x 35h  
4/6 sevings





FF03  
FORME QUADRATE  
SQUARE SHAPES  
48 impronte / indents  
vol. 27 ml

FF04  
FORME QUADRATE  
SQUARE SHAPES  
24 impronte / indents  
vol. 71 ml

## FORMASIL I PLUS

### GENIUS AND CREATIVE

FORMASIL enhances the creativity of the professionals, boosting their interpretation ability and their identity.

### FLEXIBLE AND MULTI-PURPOSE FORMASIL

provides endless versions and combinations. Ideal for sweet and savoury products, from tartlets to brioches, from classic to modern cakes, round or square, for classic or contemporary recipes.

### PRACTICAL AND FAST

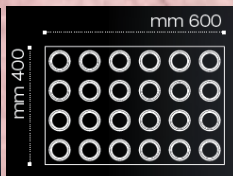
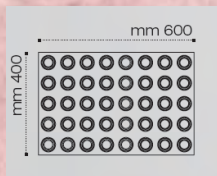
FORMASIL is easy to use, ensures high production yield, homogeneous baking, excellent rising and perfect shapes of the final creations, avoiding bubbles, sticking and border collapsing.



Upside down tartlet



Filling with a pastry bag



FF01  
FORME TONDE  
ROUND SHAPES  
40 impronte / indents  
vol. 22 ml

FF08  
FORME TONDE  
ROUND SHAPES  
24 impronte / indents  
vol. 57 ml

*“Genius and creative. Multi-purpose and flexible. Simple and practical. This is Formasil!”*



Placing of the shortcrust pastry

## FOROSIL

Silicone micro perforated pad. Thanks to its non-stick properties, it is the perfect complement to match to the tray. The micro holes ease the optimal distribution of heat.



**FOROSIL64**  
mm 585 x 385

## SPV

SPV in the range of non-stick silicone mats. It is perfect to be used either for baking and freezing processes of products realized by patisseries, ice-cream parlours, restaurants. Every mat is made of glass fiber and coated on both sides with silicone foodstuffs. SPV resists to temperatures from -40° C to +250° C. Today the SPV range is enriched with SPV macarons the silicone mat that will allow you to speed up the dosages of macarons.



**SPV64**  
mm 585 x 385



**SPV64MACARONS**  
mm 585 x 385