

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.

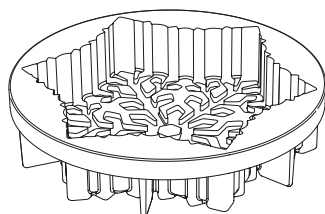
More than 7.000 products destined to the professionals of pastry, ice-cream and catering. Founded in 1980 as a manufacturer of plastic containers for the bakery world, today Pavoni Italia is a reference company in the World. An Italian brand with a recognized history of attention to the needs of professionals, 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

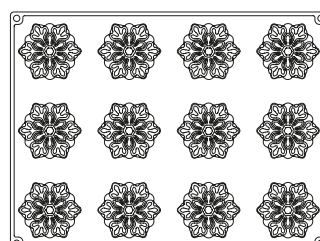
Ø mm 208×47 h
 ~ 1100 ml



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



Pavoflex 400×300 mm

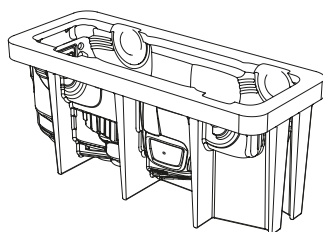


PX43125
Fiocco di neve
by Antonio Bachour

Ø mm 75×35 h
~ 110 ml
12 impronte / indents



Pavocake



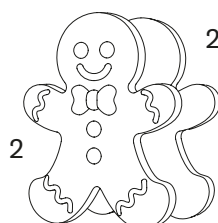
KE110
Noël

mm 250×87×111 h
~ 1340 ml





Stampi termoformati / Thermoformed moulds



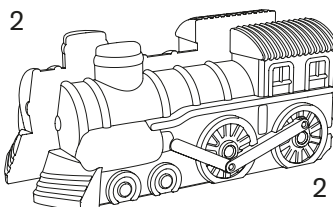
KT225
Gingerman
by Fabrizio Fiorani
mm 128×160×40 h
~ 200 g



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



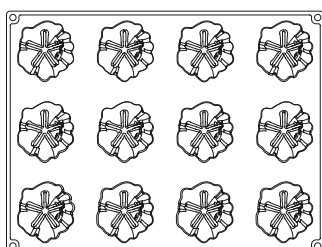
Scopri le ricette e guarda i video.
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Pavoflex 400×300 mm

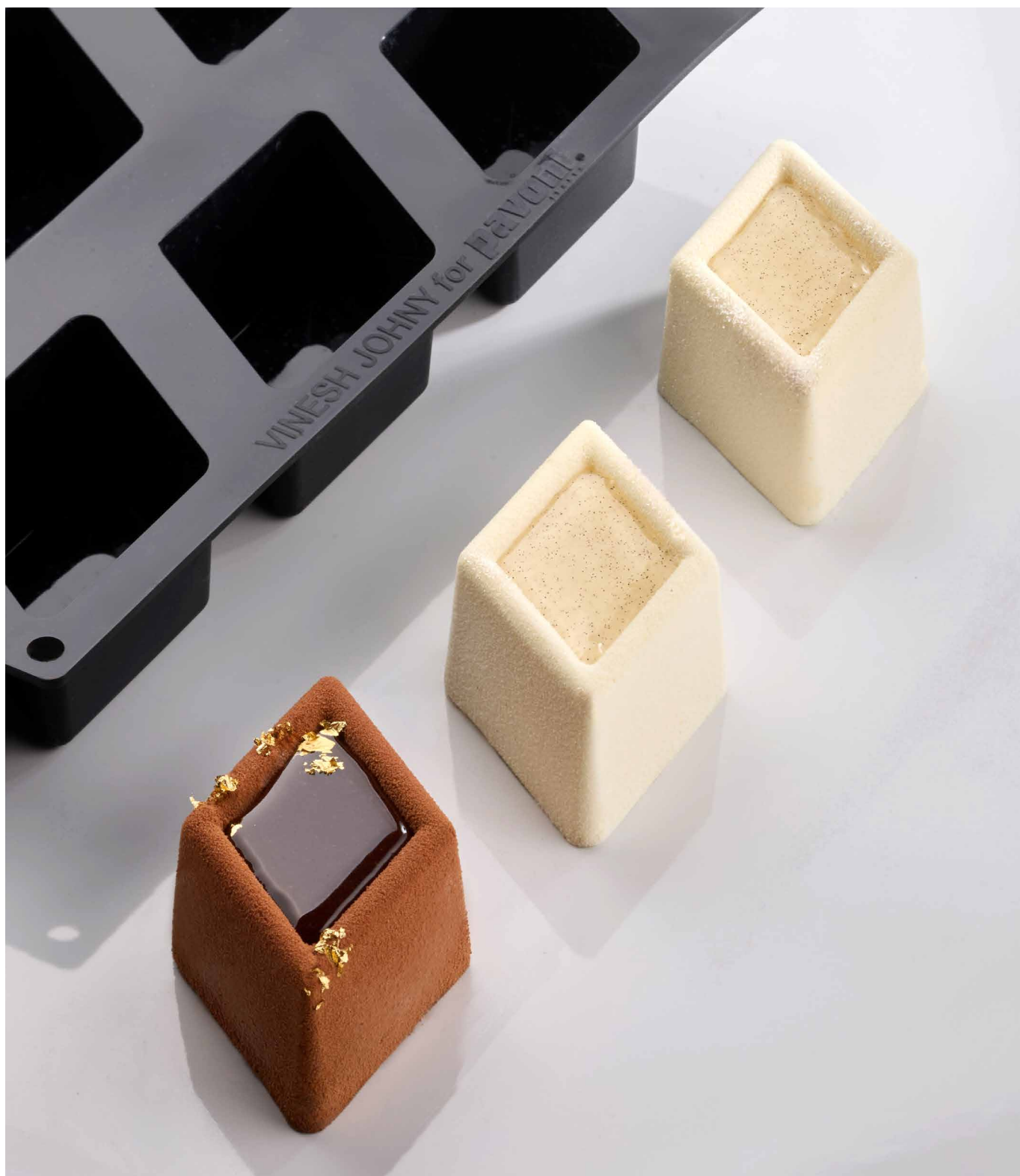


Scopri le ricette e guarda i video.
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PX43124
Casper
by Fabrizio Fiorani

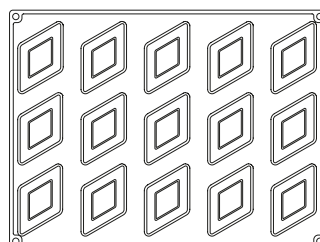
Ø mm 70×70 h
~ 110 ml
12 impronte / indents



Pavoflex 400×300 mm



Scopri le ricette e guarda i video.
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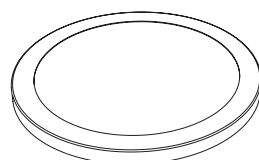
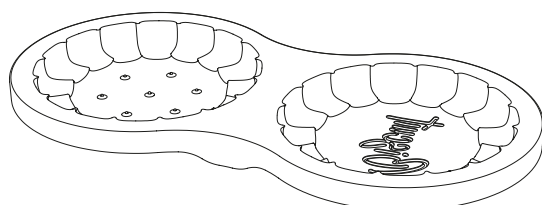


PX43126
Katli
by Vinesh Johnny

mm 102×62×40 h
~ 116 ml
15 impronte / indents



Kit Pavocake



KE111S
Biscuit
by Emmanuele Forcone

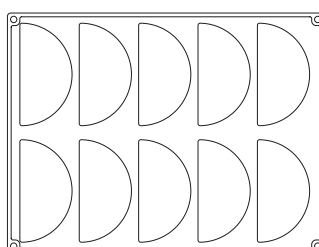
Torta / Cake
Ø mm 160x52 h
~ 920 ml



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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.
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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
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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



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Stampi per praline /
Praline moulds

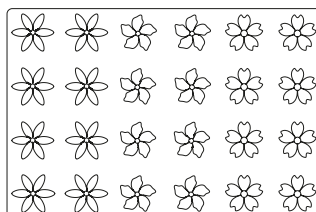


PC5072
by Liudmila Pascurova

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 Griffa

Ø mm 35×2,5 h
8+8+8 impronte / indents

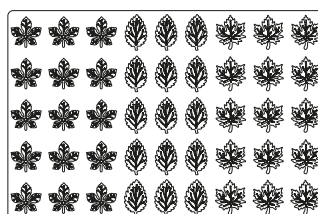


Scopri le ricette
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Gourmand 300×200 mm



GG077
Foliage
by Paolo Griffo

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



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

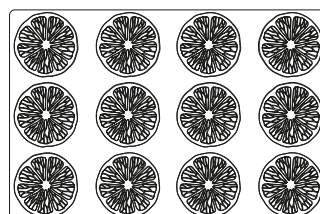




Scopri le ricette e guarda i video.
Discover the recipes and watch the videos.



Gourmand 300×200 mm



GG078
Citrus
by Paolo Griffa

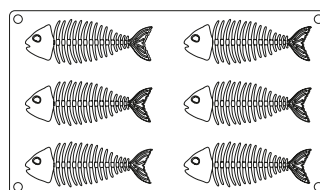
Ø mm 60×2 h
12 impronte / indents



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



Gourmand 300×175 mm



GG079
Lisca
by Paolo Griffa

mm 120×42×4 h
6 impronte / indents



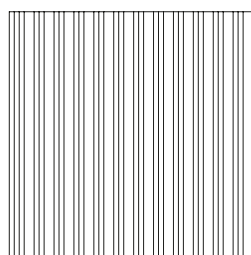
Scopri le ricette e guarda i video.
Discover the recipes and watch the videos.



Kit stampi sfoglia in silicone /
Silicone puff pastry moulds kit



2

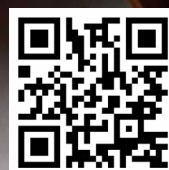


GG080S
Onda
by Paolo Griffa

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.

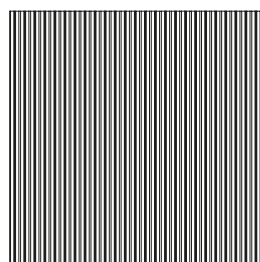


Scopri le ricette e guarda i video.
Discover the recipes and watch the videos.



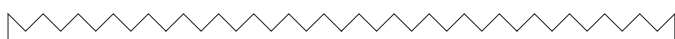
Kit stampi sfoglia in silicone / Silicone puff pastry moulds kit

2



GG081S
Zig zag
by Paolo Griffa

mm 250×250
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.

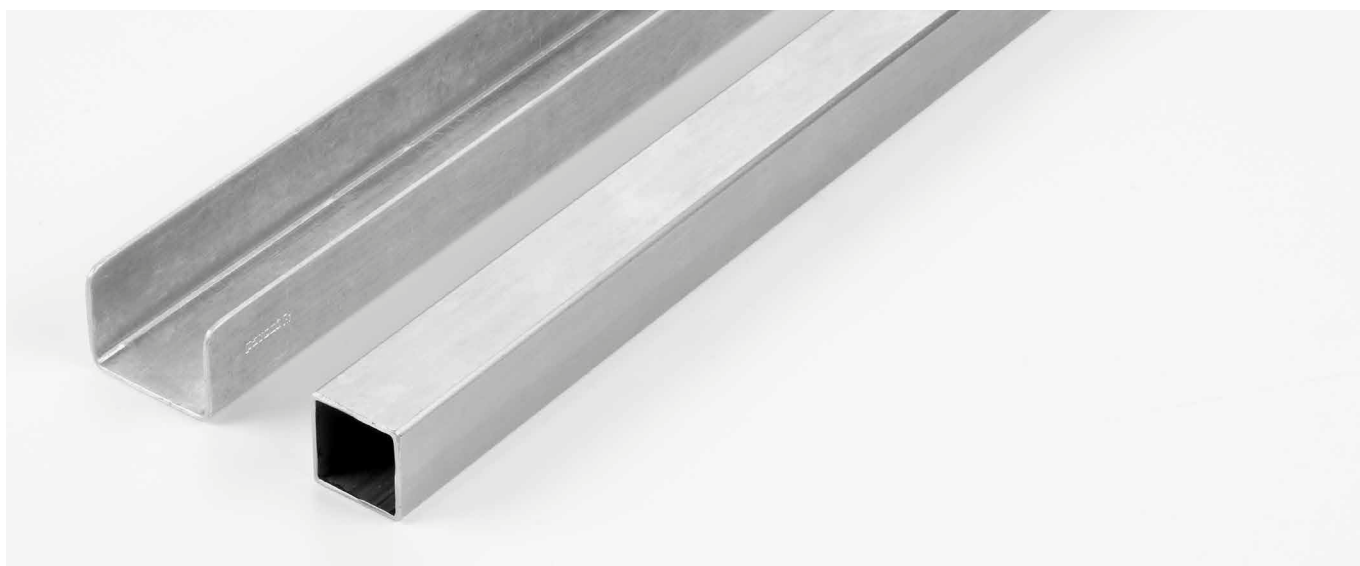
The result of a creative collaboration with pastry chef Cesare Murzilli, these moulds combine functionality and innovation in a system made up of a base and a central tube, shaping the product into a flawless U-shaped geometry—ready to be filled, layered, and customized.

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.

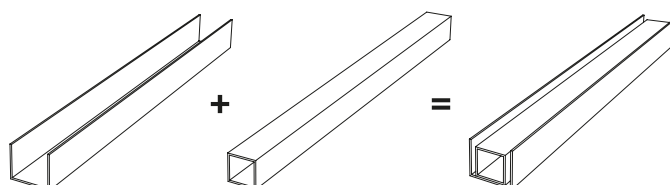
The larger kit is designed for puff pastry cakes, enhanced with different doughs and inventive fillings.

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

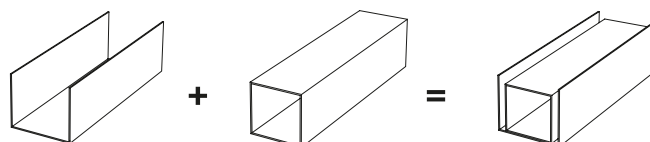


Scopri le ricette e guarda i video.
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Kit stampi sfoglia in acciaio e alluminio /
Stainless steel and aluminium puff pastry moulds kit

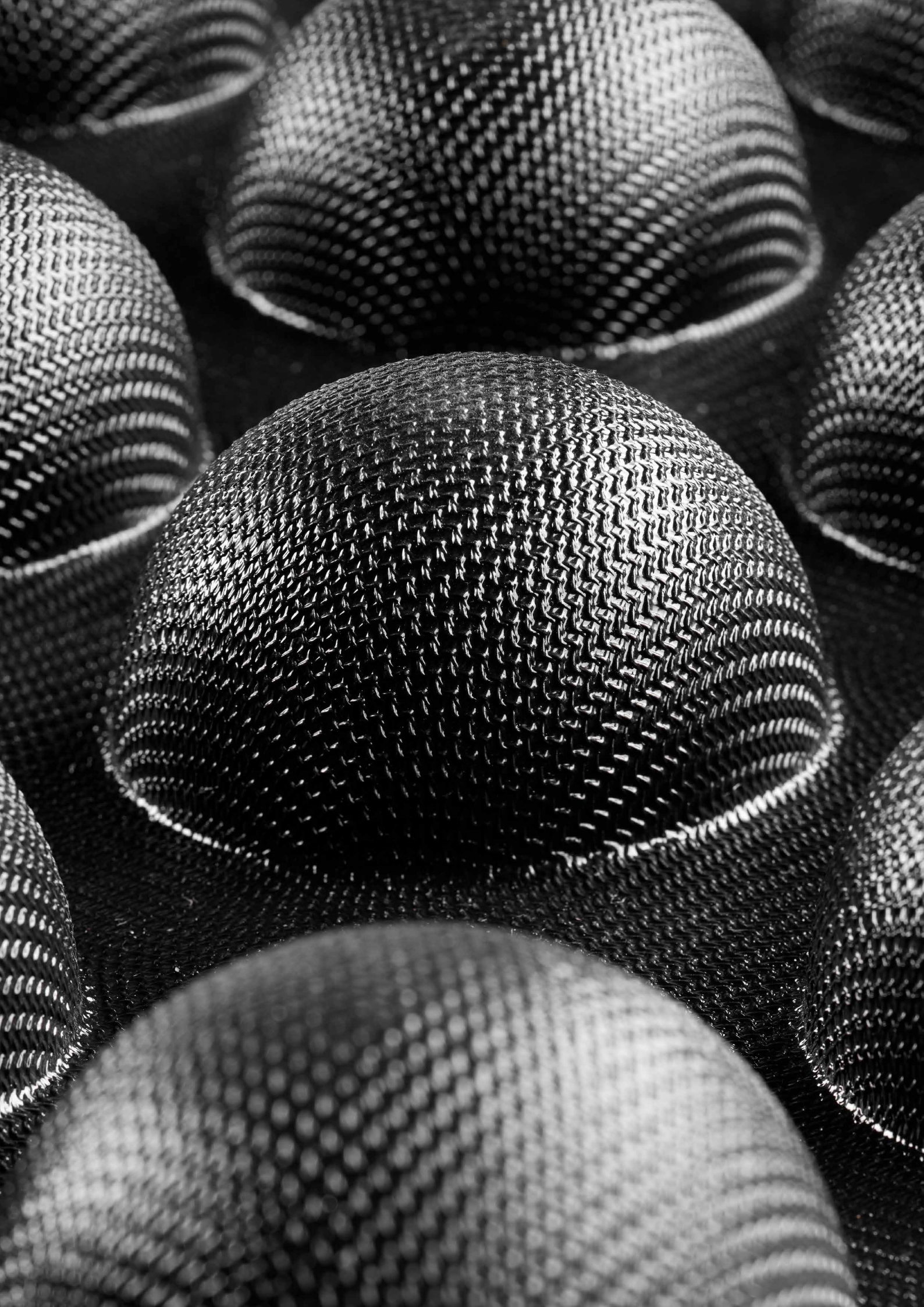
KMF02
by Cesare Murzilli



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.

Performance in cottura Baking performance

Grazie alla sua composizione tecnica avanzata, Fiberform assicura una trasmissione del calore rapida e uniforme, ideale per la lavorazione di lievitati, cake, viennoiserie, frolle e altre preparazioni dolci o salate.

Questo design innovativo ottimizza la qualità del prodotto finale, garantendo una cottura uniforme su tutta la superficie, con una doratura perfetta e una forma stabile anche nei processi produttivi più intensi.

Thanks to its advanced technical composition, Fiberform ensures rapid and uniform heat transmission, ideal for leavened dough, cakes, viennoiserie, shortbread and other sweet or savory preparations. This innovative design optimizes the quality of the final product, ensuring even baking over the entire surface, with perfect browning and stable shape even in the most intense production processes.

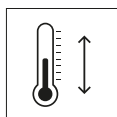
Caratteristiche principali Key features



Massima anti-aderenza
Maximum non-stick performances



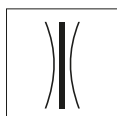
Facilità di lavaggio
Easy washing



Ampio range termico
Wide temperature range



Stabilità e durata
Stability and durability

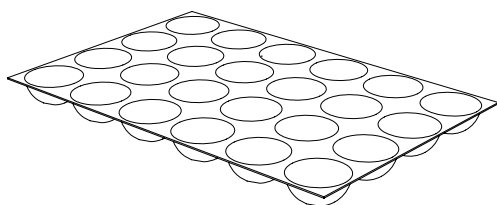


Flessibilità controllata
Controlled flexibility

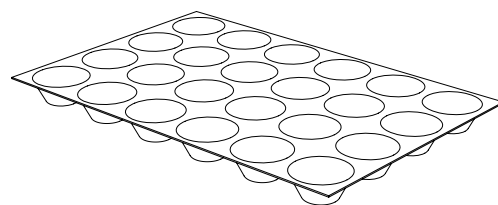
Collezione Fiberform

Fiberform collection

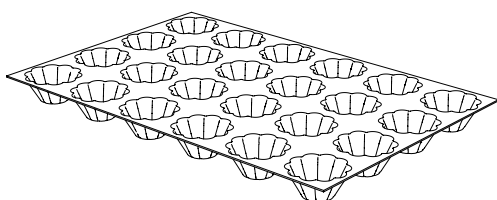
FB01
Semisfera /
Hemisphere
Ø mm 80



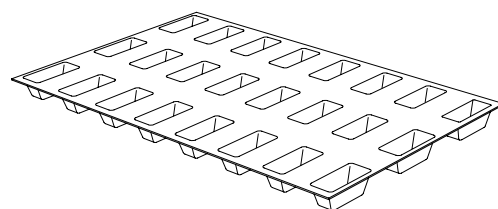
FB02
Muffin



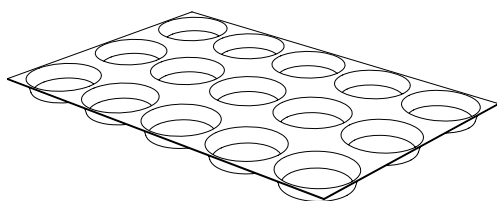
FB03
Briochette



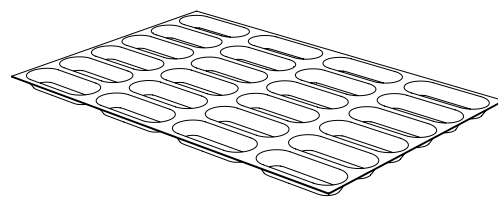
FB04
Cake



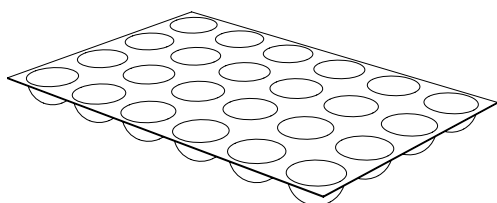
FB05
Quiche



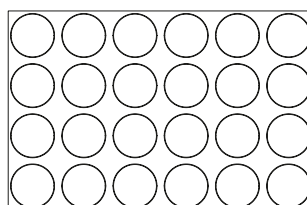
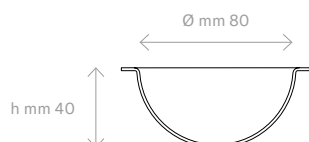
FB06
Éclair



FB07
Semisfera /
Hemisphere
Ø mm 70

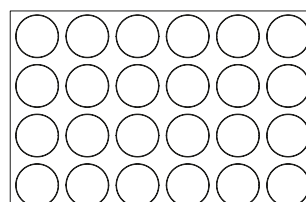
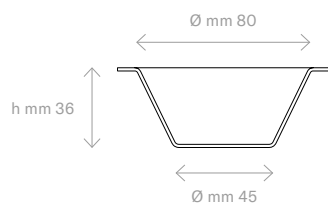


Scopri le ricette
e guarda i video.
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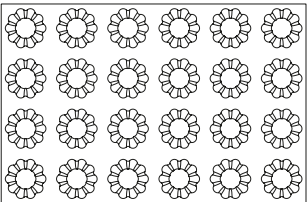
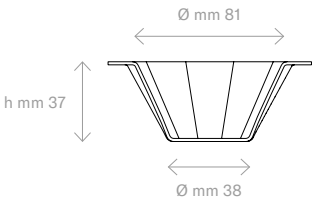
FB01
Semisfera /
Hemisphere

Ø mm 80×40 h
~ 135 ml
24 impronte / indents



FB02
Muffin

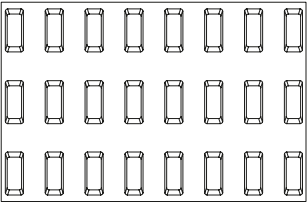
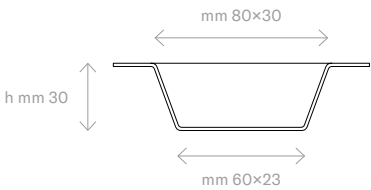
Ø mm 80×36 h
~ 110 ml
24 impronte / indents



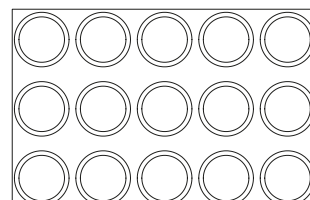
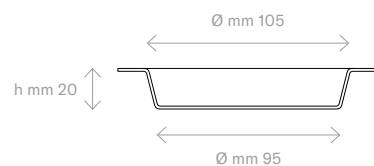
FB03
Briochette
Ø mm 81×37 h
~ 100 ml
24 impronte / indents



Scarica il ricettario.
Download the recipe book.



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

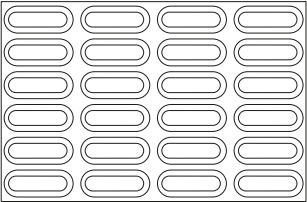
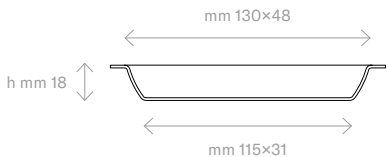


FB05
Quiche

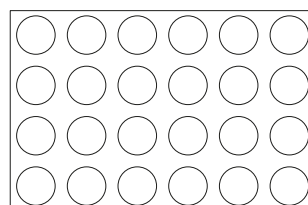
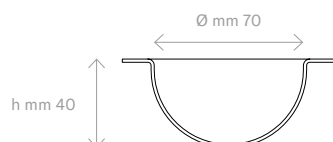
Ø mm 105×20 h

~ 135 ml

15 impronte / indents



FB06
Éclair
mm 130×48×18 h
~ 85 ml
24 impronte / indents



FB07
Semisfera /
Hemisphere

Ø mm 70×40 h
~ 110 ml
24 impronte / indents



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



Pavocake



KE105
Aura
by Pierre Hermé

Ø mm 200×40 h
~ 1220 ml

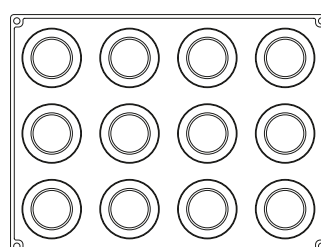


KE104
Aura
by Pierre Hermé

Ø mm 150×40 h
~ 690 ml



Pavoflex 300×400 mm

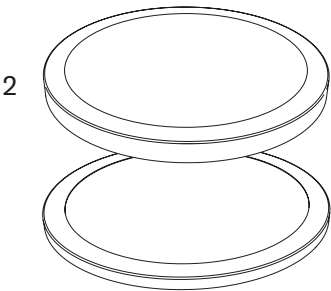


PX43119
Aura
 by Pierre Hermé

Ø mm 70×40 h
 ~ 140 ml
 12 impronte / indents



Kit Pavocake



KE106S
Macaron

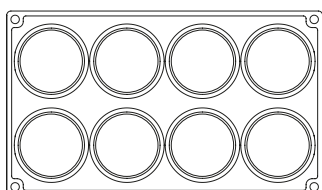
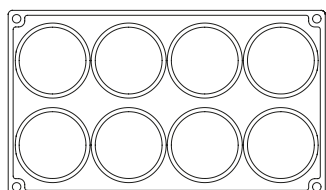
Torta / Cake
Ø mm 180×60 h
~ 1000 ml



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Kit Pavoflex 300×175 mm



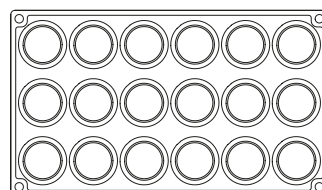
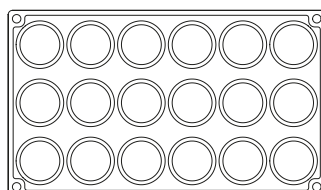
PX3228S
Macaron

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



Kit Pavoflex 300×175 mm

PX3227S
Macaron



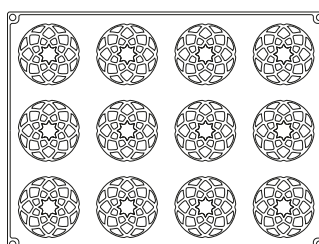
Miniporzione /
Mini-portion
Ø mm 40×25 h
~ 30 ml
18+18 impronte / indents



Scopri le ricette
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and watch the videos.



Pavoflex 400×300 mm



PX43120
Dahab
by Fadi Kurdi

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

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.

[illegible]

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Pavoni Italia S.p.A.
Via E. Fermi, s.n. - 24040 Suisio (BG) - Italia
T. +39 035 4934111 - F. +39 035 4948200
info@pavonitalia.com - www.pavonitalia.com

