



PASTICCERIA
PASTRY

palette pasticceria 226 <i>spatula</i>	rulli 235 <i>rollers</i>
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Accessori pasticceria Pastry utensils



paletta angolata - angular spatula

cod.

mm.
dimensioni lama
blade dimensions

501-016

10

501-021

15

501-031

25



paletta - spatula

larghezza lama 34 mm - blade width 34 mm

cod.

mm.
dimensioni lama
blade dimensions

502-031

31

502-036

36



bacinella rotonda in PE - PE round pan

cod.

mm LxPxH
dimensioni
dimensions

l
capacità
capacity

colore
colour

503-032

Ø150x80

1,0

bianco
white

503-042

Ø230x105

2,5

503-052

Ø275x115

4,5

503-062

Ø320x150

6,0

503-072

Ø360x160

9,0

503-082

Ø400x180

13,0



SIF10

SIF5

**sifone panna professionale
siphons professional cream**

new

Sifone panna professionale inox con bottiglia in acciaio e testa in acciaio inox. Interamente lavabile in lavastoviglie con 2 beccucci. Adatto anche per mousse e spume.

Siphons inox professional cream, with bottle and top in stainless steels; dishwasher safe, 2 nozzles and suitable for mousse and foam.

cod.

mm LxPxH
dimensioni
dimensions

l
capacità
capacity

SIF10

10,2x10,2x33,6

1,0

SIF5

9,4x8,2x31

0,5



new

capsula per panna - capsules for cream

n. 10 pezzi per box. Il contenuto di 1 capsula è sufficiente per 0,5 lt di panna

n. 10 pieces for box. n. 1 capsule is good for 0,5 lt of cream

SIFC

9,4x8,2x31

0,5

Sacchetti per decorazione - Icing bags

cod.	grandezza height	cm lunghezza sacchetto bag length	imballo pack
504-001	0	25	6
504-011	1	28	6
504-021	2	34	6
504-031	3	40	6
504-041	4	46	6
504-051	5	50	6
504-061	6	55	6
504-071	7	60	6
504-081	8	65	6
504-091	9	70	6
504-101	10	75	6
.....			
505-001	0	25	6
505-011	1	28	6
505-021	2	34	6
505-031	3	40	6
505-041	4	46	6
505-051	5	50	6
505-061	6	55	6
505-071	7	60	6
505-081	8	65	6
505-091	9	70	6
505-101	10	75	6
.....			
506-001		30	100
506-011		46	100
506-021		53	100



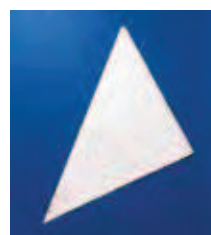
sintetico - synthetic

con bordo risvoltato e asola
with seam and hanger



cotone - cotton

con punta rinforzata
with reinforced tip seam and hanger



plastica trasparente - pastry bags

a strappo monouso - one way

Accessori - Accessories

cod. mm
altezza
height

504-200 230



supporto porta sacchetto
icing bag stand

cod. mm
altezza
height

505-200 500



supporto porta sacchetti e attrezzi in rilsan
rilsan stand for icing bags and accessories



Bocchette per decorare

Decorating tubes



foro tondo, grande. PP h 6 cm - *PP plain tube nozzles, h 6 cm*

cod.

mm
Ø

misura
size

imballo
pack

507-033

5

3

6

507-053

7

5

6

507-073

9

7

6

507-093

11

9

6

507-113

13

11

6

507-133

15

13

6

507-153

17

15

6

507-173

19

17

6

507-243

26

24

6



foro a stella, grande. PP h 6 cm - *PP star tube nozzles, h 6 cm*

508-033

5

3

6

508-053

7

5

6

508-073

9

7

6

508-093

11

9

6

508-113

13

11

6

508-133

15

13

6

508-153

17

15

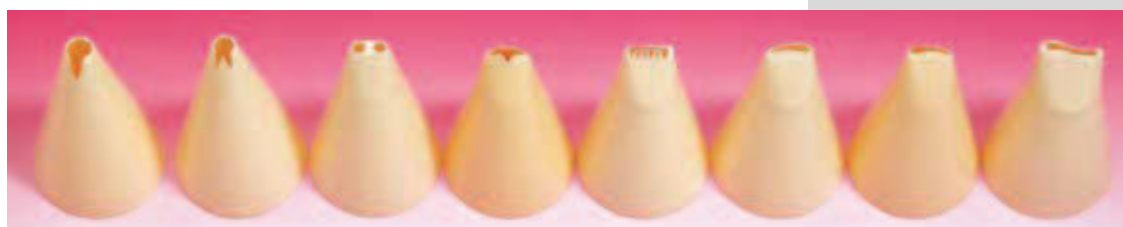
6

508-173

19

17

6



Fantasia foro a bava. PP h 6 cm
PP fin tube nozzles, h 6 cm

509-013

6

Fantasia foro a rosa sx. PP h 6 cm
PP rose left tube nozzles, h 6 cm.

509-023

6

Fantasia foro a rosa dx. PP h 6 cm
PP rose right tube nozzles, h 6 cm

509-033

6

Fantasia punta festonata. PP h 6 cm.
PP leaf tube nozzles, h 6 cm.

509-043

6

Fantasia foro a foglia. PP h 6 cm.
PP festooned tube nozzles, h 6 cm.

509-053

6

Fantasia doppio foro. PP h 6 cm.
PP double tube nozzles, h 6 cm.

509-063

6

Fantasia foro a rosa. PP h 6 cm.
PP rose tube nozzles, h 6 cm.

509-073

6

Fantasia punta con scanalatura. PP h 6 cm.
PP grooved tube nozzles, h 6 cm.

509-083

6

Fantasia set 8 pz con box. PP h 6 cm.
Set of 8 assorted PP nozzles.

509-100

1

cod.	mm Ø	imballo pack
511-002	2	6
511-003	3	6
511-004	4	6
511-005	5	6
511-006	6	6
511-007	7	6
511-008	8	6
511-009	9	6
511-010	10	6
511-011	11	6
511-012	12	6
511-013	13	6
511-014	14	6
511-015	15	6
511-016	16	6
511-017	17	6
511-018	18	6
511-019	19	6
511-020	20	6
511-021	21	6
511-022	22	6
511-023	23	6
511-024	24	6



In acciaio inox unipezzo con foro tondo, h 5 cm
Stainless steel plain tube nozzles, h 5 cm

511-100 1

Set 6 pz. in acciaio inox unipezzo con foro tondo,
h 5 cm del 4-6-8-10-13-15.
Stainless steel set 6 pc. star tube nozzles,
h 5 cm of 4-6-8-10-13-15.

		denti tooth	
510-002	2	6	6
510-003	3	6	6
510-004	4	6	6
510-005	5	6	6
510-006	6	6	6
510-007	7	6	6
510-008	8	6	6
510-009	9	6	6
510-010	10	7	6
510-011	11	7	6
510-012	12	7	6
510-013	13	7	6
510-014	14	8	6
510-015	15	8	6
510-016	16	9	6
510-017	17	9	6
510-018	18	10	6



In acciaio inox unipezzo con foro festonato, h 5 cm
Stainless steel star tube nozzles, h 5 cm.

510-100 1

In acciaio inox unipezzo con foro festonato, h 5 cm
set 6 pz. - del 4-6-8-10-13-15
Stainless steel set 6 pc. star tube nozzles,
h 5 cm. of 4-6-8-10-13-15.



Set 12 piccole in PP

4 a stella. ϕ 3-5-7-9. Grandezza 3-5-7-9.
 4 foro tondo. ϕ 7-9-11-13. Grandezza 5-7-9-11.
 4 decorazione.
 Foro bava, foro a rosa, dx + sx con punta festonata.

PP set 12 pc. small nozzles

4 star tube nozzles. ϕ 3-5-7-9. Size 3-5-7-9.
 4 plain tube nozzles. ϕ 7-9-11-13. Size 5-7-9-11.
 4 decorating tubes. Fin tube, righr + left festoned tube.

512-100

Set 12 grandi in PP

4 a stella. ϕ 10-13-15-17. Grandezza 11-13-15-17.
 4 foro tondo. ϕ 13-15-17-19. Grandezza 11-13-15-17.
 4 decorazione.
 Foro a foglia, a rosa, doppio foro, punta scanalata.

PP set 12 pc. big nozzles

4 star tube nozzles. ϕ 10-13-15-17. Size 11-13-15-17.
 4 plain tube nozzles. ϕ 13-15-17-19. Size 11-13-15-17.
 4 decorating tubes. Leaf tube, rose tube,
 double tube, groove tube.

512-200

Set 20 piccole in PP

4 a stella. Grandezza 2-4-6-8.
 8 foro tondo. Grandezza 2-3-4-5-6-7-8-10. 8 decorazione.

PP set 20 pc. small nozzles

4 star tube nozzles. Size 2-4-6-8.
 8 plain tube nozzles. Size 2-3-4-5-6-7-8-10. 8 decorating tubes.

512-300

Set 20 grandi in PP

8 a stella. Grandezza 1-2-3-4-5-6-7-8.
 4 foro tondo. Grandezza 3-5-7-10.
 8 decorazione.

PP set 20 pc. big nozzles

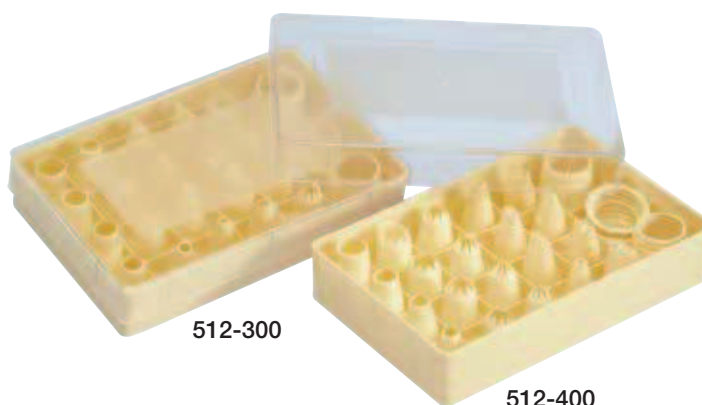
8 star tube nozzles. Size 1-2-3-4-5-6-7-8. 4 plain tube nozzles. Size 3-5-7-10.
 8 decorating tubes.

512-400



512-100

512-200



512-300

512-400

Set stampini - Non-stick set



cod.

670-100

set stampini antiaderente - 60 moulds non-stick set

60 pezzi (5 per 12 tipi). - (5 pieces of each 12).

670-200

set stampini 60 pezzi - 60 moulds set

60 pezzi (5 per 12 tipi). - (5 pieces of each 12).

Raschietti - Scrapers



CL1260

CL1261



CL1262



CL1263



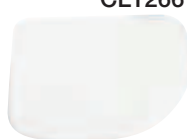
CL1264



CL1266



CL1267



cod.

mm LxPxh
dimensioni
dimensions

CL1260

150x75

raschietto con manico in abs - dough scraper abs handle

CL1261

200x150

CL1262

215x125

CL1263

147x100

CL1264

110x125

CL1266

137x100

CL1267

120x87

raschietto in polipropilene - polipropylene scraper





Spatole - Spatules

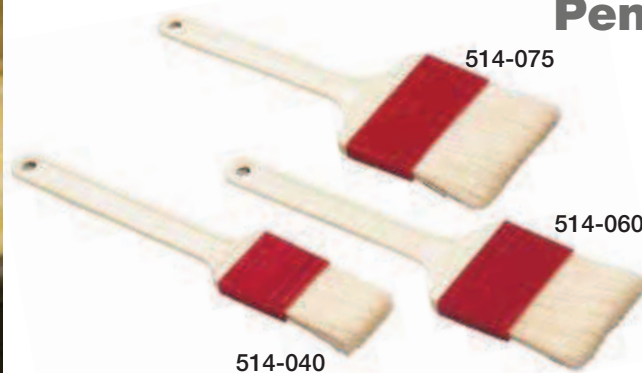


spatola, impugnatura PP colore blu
spatula PP blue handle

in acciaio 18/8 - stainless steel 18/8

cod.	mm larghezza width	g peso weight
513-065	6	85
513-075	8	95
513-085	10	105

Pennelli - Brushes



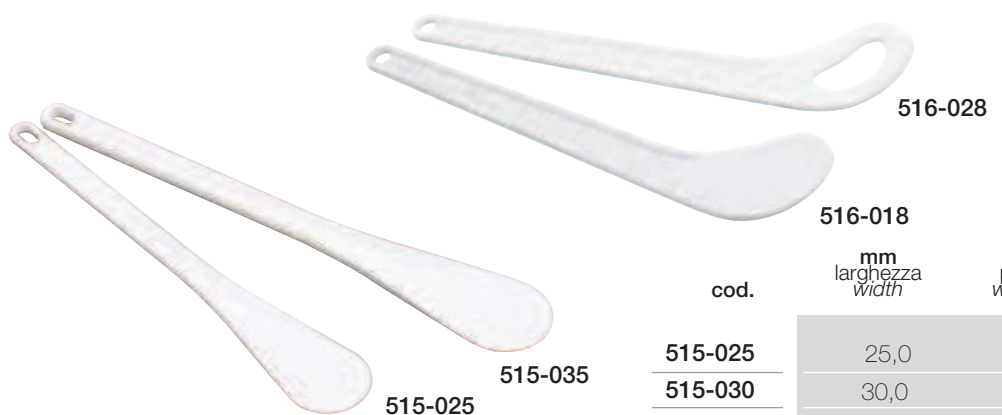
pennelli poliamide - PA brushes

con setole naturali - natural bristles

cod.	mm larghezza width	g peso weight
514-040	4	35
514-060	6	50
514-075	7,5	60

resistente fino a 220°C
220°C resistant

Cucchiaini - Spoons



cucchiaino piatto per mescolare
PA plane spoon for mix

in poliamide rinforzato con fibra di vetro - reinforced with fiber-glass

cod.	mm larghezza width	g peso weight
515-025	25,0	50
515-030	30,0	60
515-035	35,0	65
515-040	40,0	100
515-045	45,0	130
515-050	50,0	160

cucchiaino per stemperare - stirring ladle

in poliamide senza foro - Without hole

516-018 35,5 80

cucchiaino per stemperare - stirring ladle

in poliamide senza foro - without hole

516-028 35,5 70

Spatole - Spatules

cod. cm
dimensioni
mm
lunghezza
g
peso
weight

516-027	8,5x4	27	45
516-033	14,5x7	33	130
516-046	14,5x7	46	160



spatola con manico in legno
spatula wood handle

516-073	7	25	70
516-083	7	35	80
516-093	7	45	95



spatola silicone blu - blue silicon spatula

516-127	4	27	550
516-133	7	33	45
516-146	7	46	170



spatola con manico in poliamide
PA spatula with handle

516-225	4,5	25	35
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spatola con manico in poliamide
PA spatula with handle



per alte temperature
for high temperature





Cestini per l'impasto

Mixing baskets



cestino per impasto rettangolare in PP

PP rectangular mixing basket

Resistente, igienico, impilabile, lavabile in lavastoviglie.
Igienic, stockable, dish washer safe, high resistant.

cod.	cm dimensioni dimensions	l capacità capacity	colore color
517-050	12x17	500	verde green
517-100	13x35	1.000	arancio orange
517-150	14x42	1.500	blu blue

cestino per impasto rotondo in PP

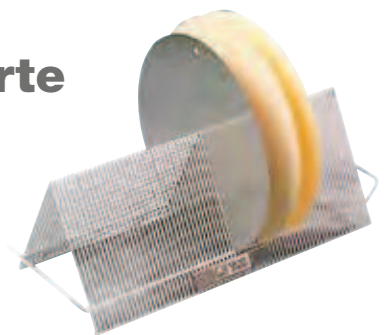
PP rounded mixing basket

Resistente, igienico, impilabile, lavabile in lavastoviglie.
Igienic, stockable, dish washer safe, high resistant.

518-050	Ø 19	500	verde green
518-100	Ø 22	1.000	arancio orange
518-150	Ø 25	1.500	blu blue

Cerchi e dischi per torte

Discs and rings for cakes



cod. mm
Ø

522-260 260

522-315 315

523-260 260

523-280 280

523-300 300

523-320 320

disco in PS per torta - PS disc for cake

disco sottotorta in alluminio, con foro
aluminium disc for cake

NON ADATTI PER FORNO
NOT USE IN OVEN

cod. mm mm
Ø altezza
height

524-075 75 30

524-150 150 40

524-180 180 35

524-220 220 50

524-240 240 65

524-260 260 65

524-280 280 70



cerchi per torte e dessert - rings for cake

Rulli e mattarelli

Rollers and rolling pin

cod. cm
larghezza
width g
peso
weight

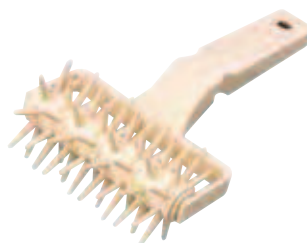
525-160 6 60



rullo tagliapasta - cutting roller

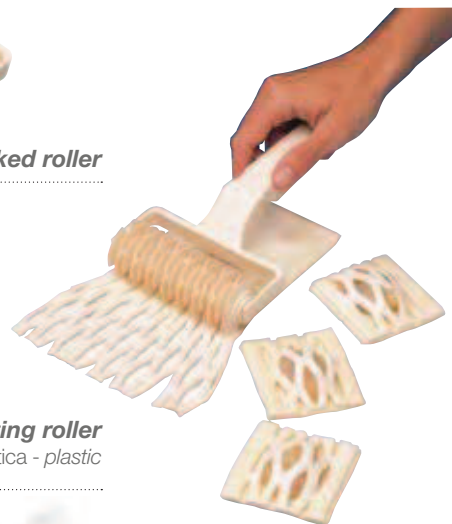
525-060 6 60

525-115 11,5 150



rullo bucasfoglia - spiked roller

525-200 10 200



rullo per losanghe - cutting roller
in plastica - plastic

525-300 12 420



rullo per losanghe - cutting roller
inox - stainless steel

525-400 Ø30 380



stampo decorazione crostate
stencil for grating pastry
In PS - PS

mm
lunghezza tot.
total length mm
Ø

526-150 290 70

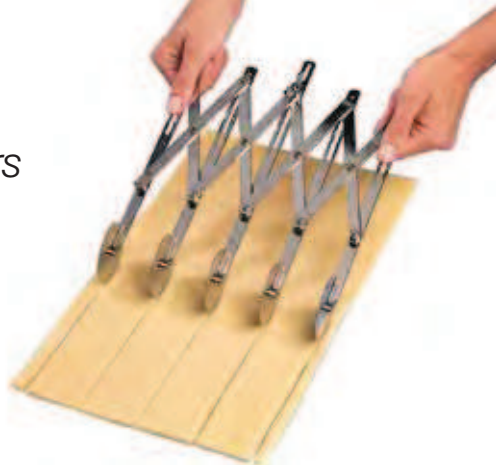
526-160 380 70



mattarello girevole in PE - PE rolling pin



Tagliapasta - Pastry cutters



cod.	mm dimensioni triangolo triangle dimensions
529-010	55
529-020	55
529-030	55

tagliapasta inox liscio 5 rulli
stainless steel pastry cutter 5 plain weels

tagliapasta inox ondulato 5 rulli
stainless steel pastry cutter 5 fluted weels

tagliapasta inox liscio e ondulato 7 rulli
*stainless steel pastry cutter
7 plain and fluted weels*



cod.
530-030



rotella tagliapasta doppia
double paste cutter

liscia e rigata - plan and serrated

cod.	mm dimensioni triangolo triangle dimensions	kg peso weight
528-085	180x165	400
528-095	180x200	980



rullo taglia croissants semplice
croissant roller cutter double

Inox impugnatura PE - Stainless steel PE handle

rullo taglia croissants doppio
croissant roller cutter single

Inox impugnatura PE - Stainless steel PE handle



Tortiere antiaderenti inox

Stainless steel non-stick pastry moulds



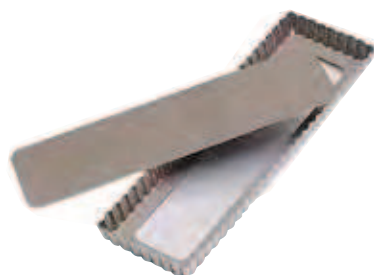
tortiera rettangolare - resctangular loaf pan

cod.	cm dimensioni	cm altezza
600-026	26x9,5	7,5
600-028	28x10	7,5



**tortiera rettangolare apribile
rectangular folding loaf pan**

601-024	24x9,5	7,0
601-030	30x10	7,5



**tortiera fondo mobile
baking mould with loose botom**

602-035	35x11	2,5
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stampo per madeleinettes - madeleine sheet

603-020	39,5x12,5
603-012	39,5x20



**stampo brioche 14 coste
14 wide ribs brioche mould**

604-014	Ø14	5,5
604-016	Ø16	6,5
604-018	Ø18	6,5
604-020	Ø20	8,3
604-022	Ø22	10,0

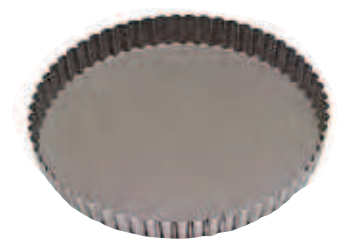




cod.	cm dimensioni dimensions	cm altezza height
605-016	Ø16	4,0
605-020	Ø20	5,0
605-024	Ø24	5,0
605-028	Ø28	5,0
605-032	Ø32	5,5
<hr/>		
606-020	Ø20	2,5
606-024	Ø24	2,5
606-028	Ø28	2,5
606-032	Ø32	2,5
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607-020	Ø20	2,5
607-022	Ø22	2,5
607-024	Ø24	2,5
607-028	Ø28	2,5
607-032	Ø32	2,5
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608-024	Ø24	1,3
608-030	Ø30	1,3
608-034	Ø34	1,3
<hr/>		
609-008	Ø8	2,0
609-022	Ø22	4,5
609-024	Ø24	5,0
<hr/>		
610-022	Ø22	5,5



tortiera tonda alta - high cake mould



tortiera festonata - round tart with fluted edges



**tortiera festonata fondo mobile
round tart with fluted edges and loose bottom**



teglia per pizza - pizza mould



ciambella - savarin mould



tortiera trois frères - trois frères ring mould



tartelletta a brioche 10 coste
10 wide ribs brioche mould

cod.	cm dimensioni dimensions	cm altezza height
611-006	Ø6	2,5
611-007	Ø7	2,8
611-008	Ø8	3,2
611-009	Ø9	3,5
611-010	Ø10	3,8



tartelletta a barchetta festonata
fluted oval boat mould

612-008	8x4	1,0
612-009	9x4,3	1,0
612-010	10x4,5	1,0
612-011	11x4,7	1,3
612-012	12x5	1,4



tartelletta a barchetta - plain oval boat mould

613-008	8x3,3	1,2
613-009	9x4,3	1,2
613-010	10x4,3	1,3
613-011	11x4,6	1,3
613-012	12x5	1,3



tartelletta rotonda festonata
round fluted tart mould

614-006	Ø6	1,0
614-007	Ø7	1,0
614-008	Ø8	1,2
614-009	Ø9	1,5
614-010	Ø10	1,8
614-012	Ø12	2,0



tartelletta rotonda liscia - round plain tart mould

615-006	Ø6	1,2
615-007	Ø7	1,2
615-008	Ø8	1,2
615-010	Ø10	1,2



Tagliapasta inox

Stainless steel cake cutters



anello rotondo per torte - tart ring

cod.	cm dimensioni dimensions	cm altezza height
627-006	6	2
627-008	8	2
627-010	10	2
627-012	12	2
627-014	14	2
627-016	16	2
627-018	18	2
627-020	20	2
627-024	24	2
627-028	28	2



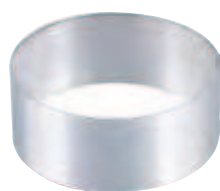
anello rotondo per torte - tart ring

628-006	6	3,5
628-008	8	3,5
628-010	10	3,5
628-014	14	3,5
628-016	16	3,5
628-018	18	3,5
628-020	20	3,5



anello rotondo per mousse - mousse ring

630-007	7,5	4
630-008	8,0	4,5
630-010	10,0	4,5
630-012	12,0	4,5
630-014	14,0	4,5
630-016	16,0	4,5
630-018	18,0	4,5
630-020	20,0	4,5
630-022	22,0	4,5
630-024	24,0	4,5
630-026	26,0	4,5
630-028	28,0	4,5



**anello rotondo per torte gelato
ice cream cake ring**

631-006	6,0	6
631-008	8,0	6
631-010	10,0	6
631-012	12,0	6
631-014	14,0	6
631-016	16,0	6
631-018	18,0	6
631-020	20,0	6
630-022	22,0	6
631-024	24,0	6
631-026	26,0	6
631-028	28,0	6

cod.	cm dimensioni dimensions	cm altezza height
632-025	25x9	6
632-050	50x9	6



teglia triangolare per torte
triangle cake mould

633-025	25x9	6
633-050	50x9	6



teglia arrotondata per torta
round cake mould

634-010	10	4,5
634-012	12	4,5



triangolo bombato - convex triangle

635-006	6	4,5
635-008	8	4,5
635-010	10	4,5
635-014	14	4,5
635-020	20	4,5



quadrato bombato - convex square

636-008	8	4,5
636-010	10	4,5
636-016	16	4,5
636-018	18	4,5
636-020	20	4,5
636-022	22	4,5
636-024	24	4,5



esagono - exagon

639-006	6	4,5
639-008	8	4,5



lacrima - tear

640-006	6	4,5
640-008	8	4,5
640-016	16	4,5



goccia - drop





cuore - heart



ovale - oval

cod.	cm dimensioni dimensions	cm altezza height
641-008	8	4,5
641-010	10	4,5
641-018	18	4,5
641-020	20	4,5
641-022	22	4,5

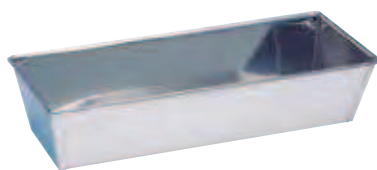
642-025	25	4,5
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Accessori inox

Stainless steel utensil



stampo semisferico - hemispherical



tortiera rettangolare - rectangular baking



vassoio rettangolare - baking sheet

cod.	cm dimensioni dimensions	cm altezza height
643-004	4	2,0
643-006	6	3,0
643-008	8	4,0
643-010	10	5,0
643-012	12	6,2
643-014	14	6,7
644-020	20x13	8,0
644-025	25x13	8,0
644-030	30x13	8,0
644-035	35x13	8,0
644-040	40x13	8,0
646-040	40x30	1,0
646-048	48x31	1,0
646-060	60x40	1,0

cod.	cm dimensioni dimensions	cm altezza height
647-017	25,5x17,5	1,0
647-021	27,5x21	1,0
647-026	30x26	1,0
647-060	60x20	1,0



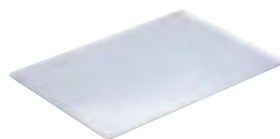
vassoio pasticceria - pastry baking sheet
spessore 0,7 mm - thickness 0,7 mm.

648-040	40x30	1,2
648-060	60x40	1,2



vassoio pasticceria - pastry baking sheet
spessore 1,2 mm - thickness 1,2 mm.

649-040	40x30	1,2
649-060	60x40	1,2



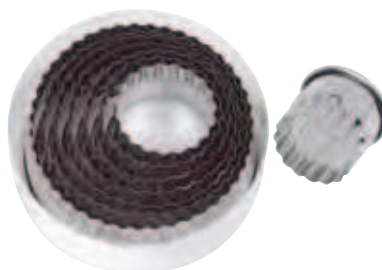
**vassoio pasticceria in alluminio
aluminium pastry baking sheet**

670-300	da Ø3 a Ø10 from Ø3 to Ø10	
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**set 8 tagliapasta rotondi lisci
set 8 round plain cutters**

670-400	da Ø3 a Ø10 from Ø3 to Ø10	
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**set 8 tagliapasta rotondi ondulati
set 8 round fluted cutters**

114-006	Ø6	5,5
114-007	Ø8	5,5
114-008	Ø16	5,5



stampo per flan in alluminio - aluminium flan mould

650-000	1 litro	
650-001	2 litri	



imbuto colatore inox - confectionary funnel





supporto per colino o imbuto
stand for colander or funnel

651-000

cm
dimensioni
dimensions

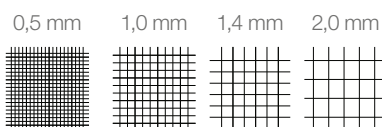
Ø26



mescolatore - pastry blender

652-000

dimensione reale rete - *grid real dimension*



setaccio in polipropilene - polypropilen sieve

Setacci - Sieves

cod.	mm dimensioni dimensions	mm dimensione rete grid dimension
SP05	Ø240xh80	0,5
SP01	Ø240xh80	1,0
SG05	Ø300xh90	0,5
SG01	Ø300xh90	1,0
S110	Ø300xh90	2,0
S111	Ø350xh90	2,0
S112	Ø300xh90	1,4
S113	Ø350xh90	1,4
S114	Ø300xh90	0,5
S115	Ø350xh90	0,5

setaccio inox - stainless steel sieve

Bottiglie per bagne

Bottles for rum spraying

cod. ^l
capacità
capacity

BOT1

1

con scala graduata - with measuring



Caraffe graduate - Measuring jug

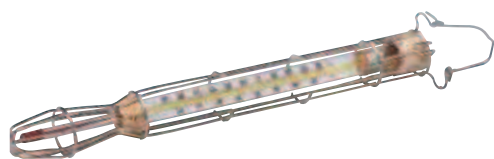
cod.	g peso weight	ml capacità capacity
MIS40C	40	250
MIS70C	70	500
MIS125C	125	1.000
MIS240C	240	2.000
MIS255C	255	3.000
MIS330C	330	5.000



caraffa in PP graduata scala blu con impugnatura chiusa
PP measuring jug

Termometri pasticceria

Pastry thermometers



termometro per zucchero
sugar thermometer

+70° C/ +180° C

cod.	cm lunghezza length	g peso weight
THERM-Z	30	30

Bruciatore a gas per flambè

Blow torch

Facile da maneggiare, pratico da usare e riporre. Accensione piezoelettrica. La fiamma prodotta dal bruciatore può essere regolata sia in portata che in temperatura. Distribuzione termica ideale. Doppia regolazione fiamma. Grazie alla pratica impugnatura può essere facilmente indirizzato verso il prodotto da fiammeggiare. La temperatura della fiamma può essere regolata fino a 1.300 °C. Pratico e veloce. Maneggevole e robusto, è semplicissimo da usare per creme brûlée e realizzare flambè. Ricaricabile utilizzando comuni bombolette di ricarica per il gas degli accendini.

Easy to handle, to use and to put aside. Piezoelectric start. Ideal thermal distribution. Double setting of the flame. Thanks to the comfortable handle, the flame can be easily directed to the dish. The flame temperature can be set up to 1.300°C. Practical and quick. Handy and strong, it is very easy to use and it is suitable for cream brûlée and flambè. It can be recharged by the means of normal gas bottles for cigar lighter.



BRU1



BRU2

bruciatore a gas per flambè con base-piccolo
blow torch with base

cod.	mm lunghezza length	g peso weight
BRU1	Ø33h158	300

bruciatore a gas per flambè con base-grande
pastry torch by gas

BRU2	Ø50h160	300
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356-008



355-010

caramellizzatore rotondo elettrico
round electric caramelizer

355-010	Ø11x40	900
355-012	Ø13,5x41	1.000

caramellizzatore rettangolare elettrico
rectangular electric caramelizer

356-008	24x8x49,5	1.200
356-012	24x12x49,5	2.000

