

CATALOGO 20 GENERALE 24

GENERAL CATALOGUE



INFORMAZIONI PRODOTTO

Product information | Informations produit | Produktinformationen | Informaciones sobre el producto | Informações sobre o produto

	Italiano	English	Français	Deutsch	Español	Português
1234	Codice art.	Item Code	Référence	Artikel Nummer	Código	Código
NEW	Cod art. Nuovo	New Item code	Nouvelle Référence	Neuer Artikel	Código Nuevo	Código novo
1234	Articoli disponibili fino ad esaurimento scorte	Products only available while stocks last	Références disponibles jusqu'à épuisement des stocks	Artikel verfügbar bis zur Erschöpfung der Bestände	Artículos disponibles hasta agotar stock	Artigos disponíveis até esgotar o stock
●●●	Colori	Colours	Couleurs	Farben	Colores	Cores
■ ■ ■	Modelli	Models	Modèles	Modelle	Modelos	Modelos
cm:	Altezza e larghezza	Height and width	Hauteur et largeur	Höhe und Breite	Altura y anchura	Altura e largura
∅	Diametro	Diameter	Diamètre	Durchmesser	Diámetro	Diâmetro
pz:	Pezzi per confezione	Pieces per box	Pièces par boîte	Stück pro Ve.	Piezas por caja	Peças por caixa
mat:	Materiale	Materials	Matériel	Material	Materiales	Materiais
g	Il peso indicato per i prodotti in cioccolato non ha valenza metrologica	The weight indicated for chocolate products has no metrological value	Le poids indiqué pour les produits en chocolat n'a pas de valeur métrologique	Das angegebene Gewicht für Schokoladenprodukte hat keine messtechnische Bedeutung	El peso indicado para los productos de chocolate no tiene valor metrológico	O peso indicado para os produtos de chocolate não tem valor metrológico

~	Circa	Around	Environ	Ungefähr	Alrededor de	Mais ou menos
1:1	la dimensione del prodotto equivale a quella dell'immagine riportata	The size of the product is the same as the shown image	La dimension du produit est la même de celle de l'image représentée	Das Produkt ist in der tatsächlichen Größe abgebildet	El tamaño del producto, equivale al de la imagen	O tamanho do artigo é igual ao da imagem
GF	Senza glutine	Gluten free	Sans gluten	Glutenfrei	Sin gluten	Sem glúten
AZO	Senza coloranti azoici aggiunti	No Azo colourings added	Sans colorants azoïques ajoutés	Ohne Zusatz von Azofarbstoffen	Sin colorantes azoicos añadidos	Sem corantes azóicos adicionados
☑	I prodotti che presentano questa icona sono resistenti alla condensa.	Products with this icon are resistant to condensation.	Les produits qui présentent cette icône sont résistants à la condensation.	Produkte mit diesem Symbol sind kondensationsfest.	Los productos que presentan este símbolo, son resistentes a la condensación.	Os produtos com este ícone são resistentes à condensação.
☆	I prodotti che presentano il simbolo ☆ sono in materiale atto al contatto alimentare, non edibile.	Products with the ☆ symbol are in food safe material, not edible.	Les produits qui présentent le symbole ☆ sont fabriqués avec un matériau apte au contact alimentaire, non comestible.	Die mit dem Symbol ☆ gekennzeichneten Produkte sind aus lebensmitteltauglichem Material, nicht essbar.	Los productos que tienen el símbolo ☆ están hechos de material apto para el contacto con alimentos, no comestibles.	Os produtos com o símbolo ☆ são produzidos com material apropriado para entrar em contato com alimentos, não são comestíveis.
⊙	Isolare la base del soggetto con pellicola alimentare prima di posizionarlo sulla superficie della torta.	Isolate the base of the subject with food film before placing on the cake or dessert.	Isoler la base du sujet avec un film alimentaire avant de le positionner sur la surface du gâteau.	Die Basis der Figur mit Lebensmittelfolie abdecken, bevor sie auf der Torte positioniert wird.	Aísle la base de la figura con film transparente antes de colocarlo en la superficie del pastel.	Isolar a base do modelo com película alimentar antes de o posicionar na superfície do bolo.



Scansiona il QR Code per vedere il video del prodotto

Scannen Sie den QR-Code, um das Video zu schauen

Scan the QR Code to view the product video

Escanear el Código QR para ver el video del producto

Scannez le Code QR pour voir la vidéo du produit

Digitalizar o Código QR para visualizar o vídeo do produto

C'è sempre qualcuno in linea per te!

THERE'S ALWAYS SOMEONE ON THE LINE FOR YOU!

SERVIZIO CLIENTI | CUSTOMER CARE

Hai bisogno di informazioni? Contatta il nostro servizio clienti! | Need information? Contact our customer care team!

Dal lunedì al venerdì | From Monday to Friday

8:30 - 12:30 / 13:30 - 17:00

Commerciale Italia

0332 658311 - int. 1

modecor@modecor.it

Export Customer Care

0332 658311 - int. 2

modecor@modecor.it

In-Store Bakery

0332 658339

manuela.bossi@modecor.it

Assistenza Stampanti

0332 658311 - int. 3

modecor@modecor.it

HOTLINE

No minimo d'ordine.

Gli ordini effettuati entro le ore 12:00 verranno spediti il giorno stesso e verranno consegnati al tuo negozio in:

- 24h Capoluoghi
- 48h in tutta Italia
- 72h Isole



Spese di trasporto a carico del cliente:

- 17€ (fino a 8kg)
- 20€ (da 8,1kg a 12kg)
- 28€ (da 12,1kg a 22kg)

ESPRESSO FREDDO: IL CIOCCOLATO IN OGNI STAGIONE!

Spediamo le tue decorazioni in cioccolato in un imballo refrigerato per i periodi più caldi.

Contatta il tuo agente di zona o il nostro Servizio Clienti per avere maggiori informazioni!

"COOL" SHIPPING:

CHOCOLATE IN EVERY SEASON OF THE YEAR!

We ship your chocolate decorations in refrigerated packaging during warmer seasons. Contact your Modecor representative or our customer care team for more information





è creatività,
passione & innovazione



Siamo pronti a sorprendervi

con nuovi **gusti**, nuovi **abbinamenti**
e nuove **consistenze**



Modecor is creativity, passion & innovation

We are ready to surprise you

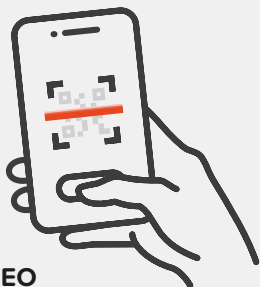
with new **flavours**, new **combinations**
and new **textures**

Scopri le **nuove decorazioni ideate da Modecor**
per soddisfare qualsiasi vostro desiderio
Cioccolato, decorazioni, colori...**un mondo da scoprire!**



Discover the **new decorations designed by Modecor** to satisfy your every desire

Chocolate, decorations, colours...
a world to discover!



GUARDA IL VIDEO
WATCH THE VIDEO

Seguici e potrai decorare qualsiasi tua creazione!

Follow us and you can decorate any of your creations!

**PERSONALIZZATI
e CIOCCOLATO**

*Customizations
and chocolate*



DECORAZIONI

Decorations



**FIORI
e SOGGETTINI**

Flowers and Figurines



**FESTIVITÀ
RICORRENZE**

Special Occasions



**COMPLEANNI
E CANDELE**

*Birthdays
and Candles*



SEMILAVORATI

Semifinished



COLORI

Colours



STAMPANTI

Printers



**NASTRI
e ATTREZZATURE**

*Ribbons
and Equipment*



Personalizzati • Cioccolato bianco con pistacchio
Cioccolato bianco al caramello • Cioccolato con
inclusioni • Cioccolato chablon • Cioccolato in
blister • Trasferelli • Panoramica

*Customizations • Chocolate made with pistachio
paste • Caramel white chocolate • Chocolate with
inclusions • Thin chocolate decorations • Blister
chocolate decorations • Transfer sheets • Shapes
and graphic overview chocolate*

6 - 115

Golden touch • Macarons & Mini macarons
Sweet Easy • Decorazioni in zucchero
Decorazioni in marshmallow • Linea Krok • Frutta
essiccata • Fiori edibili disidratati

*Golden touch • Macarons & Mini macarons •
Sweet Easy • Sugar decorations • Marshmallow
decorations • The Krok line • Dried fruit • Dried
edible flowers*

116 - 145

Fiori e decorazioni in cialda • Fiori e decorazioni
in ghiaccia • Fiori e decorazioni in zucchero • Fiori
in gelatina e zucchero • Rose • Fiori in marzapane
Foglie in zucchero • Fiori e rami decorativi •
Decorazioni e soggetti in zucchero • Soggettini
in zucchero e gelatina

*Wafer flowers and decorations • Icing flowers and
decorations • Sugar flowers and decorations • Jelly
and sugar decorations • Roses • Marzipan flowers
Sugar leaves • Decorative flowers and branches
Sugar figurines and decorations • Jelly and sugar
figurines*

146 - 225

San Valentino • Carnevale • Festa della donna
Festa del papà • Pasqua • Festa della mamma •
Festa dei nonni • Nascita • Comunione & cresima
Laurea • Matrimonio

*Valentine's day • Carnival • Women's day
• Father's day • Easter • Mother's day •
Grandparent's day • Birth • Communion &
Confirmation • Graduation • Wedding*

226 - 311

Auguri generici • Candele numerali • Candele
a stelo • Candele speciali • Numeri • Brands •
Panoramica brands • Lecca lecca

*Special occasions • Numeral candles • Thin
candles • Special candles • Numbers • Brands
Graphic overview • Lollipops*

312 - 375

Pasta di zucchero • Isomalt • Ghiaccia reale
Pasta con estratto di vaniglia • CMC & colla
alimentare • Gelatina • Decorgel • Creamy tube
Drip Choc • Spray da laboratorio

*Sugar paste • Isomalt • Royal Icing • Paste with
vanilla extract • CMC & edible glue • Gelatine
Decorgel • Creamy tube • Drip Choc
Lab sprays*

376 - 395

ColorGel • ColorVel • ColorSpray • Dust glitter
Stardust • ColorDust • ColorPaste • ColorCioc
ColorAir • Pennarelli alimentari

*Gel colours • Velvet spray colours • Spray colours
Dust glitter • Stardust • Powder colours • Paste
colours • Cocoa butter colours • Colours for
airbrush • Felt tip markers with edible ink*

396 - 417

Plotti • Decojet Elite A4 2.0 • Decojet Elite A3
Kit di pulizia • Tanica • Cartucce alimentari
Fogli edibili Elite • Fogli edibili Freetop
Chocotransfer • Supporti per stampanti alimentari

*Plotti • Decojet Elite A4 2.0 • Decojet Elite A3
Kit cleaning • Tank • Edible cartridges
Elite edible sheets • FreeTop edible sheets
Chocotransfer sheet • Edible media*

418 - 435

Sac à Poche • Attrezzature da laboratorio • Aerografo
Contenitori • Decorazioni per gelato • Nastri Colly
Nastri Bijoux • Nastri con strass • Nastri classici

*Sac à poche • Lab equipments • Airbrush
Containers • Decorations for ice cream • Colly
ribbons • Bijoux ribbons • Rhinestone ribbons
Classic ribbons*

436 - 451



PERSONALIZZAZIONI *Customizations*

- 10 Placchette in cioccolato bianco con pistacchio blisterate**
White chocolate made with pistachio paste
- 12 Placchette in cioccolato bianco al caramello blisterate**
Caramel white chocolate plaques in blister
- 14 Placchette stampa oro negativo**
Chocolate plaques with reverse gold print in blister

- 16 Placchette a rilievo blisterate**
Embossed Chocolate plaques in blister
- 18 Placchette in cioccolato blisterate e da riempire**
Chocolate plaques in blister
- 24 Placchette Mini Chablon**
Thin mini chocolate plaques



26 Placchette Chablon
Thin chocolate plaques

28 Trasferelli per cioccolato
Transfer sheets for chocolate

30 Macarons
Macarons

32 Cialde per prodotti da forno
Wafer for baking products

34 Decoshape in cialda per gelateria e pasticceria
Wafer decoshape for pastry and ice cream products

36 Targhette in zucchero
Sugar Plaques



Mettici la firma

Con Moddecor hai la possibilità di personalizzare con il tuo logo tutte le creazioni di pasticceria e gelateria.

- 1 Scegli la tipologia di personalizzazione, forma, colore e quantità.
- 2 Inviaci il tuo logo in VETTORIALE, salvato nei seguenti formati: **.pdf**, **.ai** o **.eps**. (No FOTO/FAX).
Oppure scegli una font tra le seguenti

Mia

Oa.

Pasticceria

Ob.

Mia

Oc.

Pasticceria

Od.

Mia

Oe.

- 3 Invia la richiesta tramite il nostro agente, oppure via mail al TEAM DEDICATO scrivendo a: **personalizzati@moddecor.it**
- 4 **Moddecor** ti invierà la proposta grafica in digitale della personalizzazione da te indicata.

With Moddecor you can customize all your pastry and ice cream creations with your logo.

1. Choose your customization, shape, print colour and quantity
2. Send us your VECTORIAL logo, saved in the following formats: .pdf, .ai or .eps. (No PHOTO/FAX), or choose one of the default fonts.
3. Send your request through our agent or by email to the DEDICATED TEAM at custom@moddecor.it
4. Moddecor will send you the digital proposal of the requested customization

Colori perlati

Shiny colours

 E171 free

	 Cioccolato FONDENTE	 Cioccolato BIANCO
ORO GOLD	 	
PAPRIKA PAPRIKA	 	 
BRONZO BRONZE	 	 



For customized product destined to be sold in countries where E171 is allowed, please contact our Customization Department: custom@moddecor.it





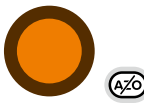





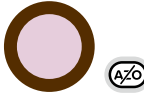
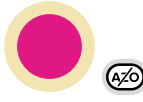
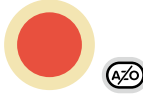



Colori pastello

Pastel colours



E171 free

	 Cioccolato FONDENTE	 Cioccolato BIANCO		 Cioccolato FONDENTE	 Cioccolato BIANCO
ARANCIONE ORANGE			MARRONE BROWN		
GIALLO YELLOW			NERO BLACK		
MAGENTA MAGENTA			BIANCO WHITE		
ROSA PINK			TURCHESE TURQUOISE		
ROSSO RED			VERDE GREEN		

Stampa marrone

Brown printing





- Decorazioni in cioccolato bianco con pistacchio
White chocolate decoration with pistachio
- Colore stampa: Marrone
Print colour: Brown
- Minimo d'ordine: 6 confezioni
Minimum order quantity: 6 boxes
- Gluten free
- Resistenti alla condensa
Resistant to condensation



NUOVI PERSONALIZZATI
con pistacchio!
SENZA COLORANTI ARTIFICIALI

New chocolate customization with pistachio without artificial colouring



COD 65* - 2,6x1,6cm - 1g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
1088	6528



COD 92 - 3,9x2,4cm - 2g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
595	3570



COD 102 - Ø3cm - 2g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
595	3570



COD 70 - Ø3,8cm - 3g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
408	2448



COD 101 - 3x3cm - 2,6g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
595	3570



COD 62 - 3,8x3cm - 3g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
408	2448

* Considerando la dimensione ridotta della forma, per ottenere un buon risultato grafico, scegli di creare il logo con le tue iniziali.
* Considering the small size of the shape, for a better result create your logo with your initials.

Un tocco di gusto CHE CONQUISTERÀ I TUOI CLIENTI

A taste your customers will love!



Prodotto disponibile solo su ordinazione
in determinati periodi dell'anno.

Contatta il tuo agente di zona oppure
il team dei personalizzati:
personalizzati@moddecor.it

*Product only available on order at certain
times of the year.*

*Contact your local agent or the
customisation team: custom@moddecor.it*



Caramel LOVERS



- Decorazioni in cioccolato bianco al caramello
White chocolate caramel decoration
- Colore stampa: Marrone
Print colour: Brown
- Minimo d'ordine: 6 confezioni
Minimum order quantity: 6 boxes
- Gluten free
- Resistenti alla condensa
Resistant to condensation



COD 65* - 2,6x1,6cm - 1g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
1088	6528



COD 92 - 3,9x2,4cm - 2g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
595	3570



COD 102 - Ø3cm - 2g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
595	3570



COD 70 - Ø3,8cm - 3g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
408	2448

* Considerando la dimensione ridotta della forma, per ottenere un buon risultato grafico, scegli di creare il logo con le tue iniziali.

* Considering the small size of the shape, for a better result create your logo with your initials.



AVVOLGI I TUOI DOLCI CON DECORAZIONI
DI CIOCCOLATO BIANCO
al caramello!

Wrap your sweets with caramel chocolate decorations!



COD 101 - 3x3cm - 2,6g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
595	3570

Prodotto disponibile solo su ordinazione
in determinati periodi dell'anno.

Contatta il tuo agente di zona oppure
il team dei personalizzati:
personalizzati@moddecor.it



COD 62 - 3,8x3cm - 3g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
408	2448

*Product only available on order at certain
times of the year.*

*Contact your local agent or the
customisation team: custom@moddecor.it*



Placchette stampa oro negativo

Chocolate plaques in blister with reverse gold print

Fai brillare la tua vetrina con
cioccolato fondente
impresiosito da una stampa oro

Make your shop window shine with dark chocolate embellished with a gold print

- Cioccolato fondente (Cacao 60% min)
Dark chocolate (Cocoa 60% min)
- 3 Forme disponibili
3 shapes available
- Colore stampa: Oro - *Print colour: Gold*
- Minimo d'ordine: 6 confezioni
Minimum order quantity: 6 boxes
- Gluten free 
- Resistenti alla condensa
Resistant to condensation 



Cioccolato
FONDENTE



COD 101 - 3x3cm - 2,6g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
595	3570



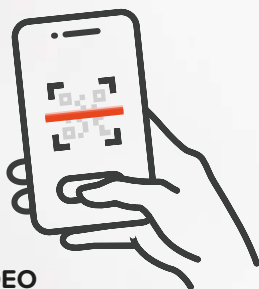
COD 102 - Ø3cm - 2g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
595	3570



COD 92 - 3,9x2,4cm - 2g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
595	3570



GUARDA IL VIDEO
WATCH THE VIDEO



UN TOCCO DI “RILIEVO” per firmare

le tue
creazioni

An embossed touch to sign your creations



○ PLACCHETTE IN CIOCCOLATO A RILIEVO BLISTERATE

Embossed chocolate plaques in blister

- Cioccolato fondente (Cacao 60% min)
Dark chocolate (Cocoa 60% min)

- Colore stampa: Bianco - Print colour: White



- Quantità/Quantity = 312pz/box

- Minimo d'ordine: 6 confezioni
Minimum order quantity: 6 boxes

- Gluten free



Cioccolato
FONDENTE



COD 70 - Ø3,8cm



COD 62 - 3,8x3cm



COD 71 - 4,4x3,4cm



COD 24 - 3,8x3,8cm



In caso di loghi caratterizzati da tratti molto fini, per ottenere un buon risultato grafico, questi ultimi verranno inspessiti. Se non fosse possibile, il nostro ufficio grafico suggerirà per te una proposta alternativa.

For logos characterised by very fine lines, these will be thickened in order to achieve a good graphic result. If this is not possible, a proposal that graphically approximates the original logo as closely as possible will be recommended



○ PLACCHETTE IN BURRO DI CACAO A RILIEVO BLISTERATE

Embossed cocoa butter plaques in blister

○ Colore stampa: Bianco 
Print colour: White

○ Quantità/Quantity = 312pz/box

○ Minimo d'ordine: 3 confezioni
Minimum order quantity: 3 boxes


○ Gluten free 



Burro di cacao
COLORATO*



COD 70 - Ø3,8cm

 In caso di loghi caratterizzati da tratti molto fini, per ottenere un buon risultato grafico, questi ultimi verranno inspessiti. Se non fosse possibile, il nostro ufficio grafico suggerirà per te una proposta alternativa.

For logos characterised by very fine lines, these will be thickened in order to achieve a good graphic result.

If this is not possible, a proposal that graphically approximates the original logo as closely as possible will be recommended

* Prodotto disponibile solo su ordinazione in determinati periodi dell'anno.

Contatta il tuo agente di zona oppure il team dei personalizzati: personalizzati@moddecor.it


Product only available on order at certain times of the year.

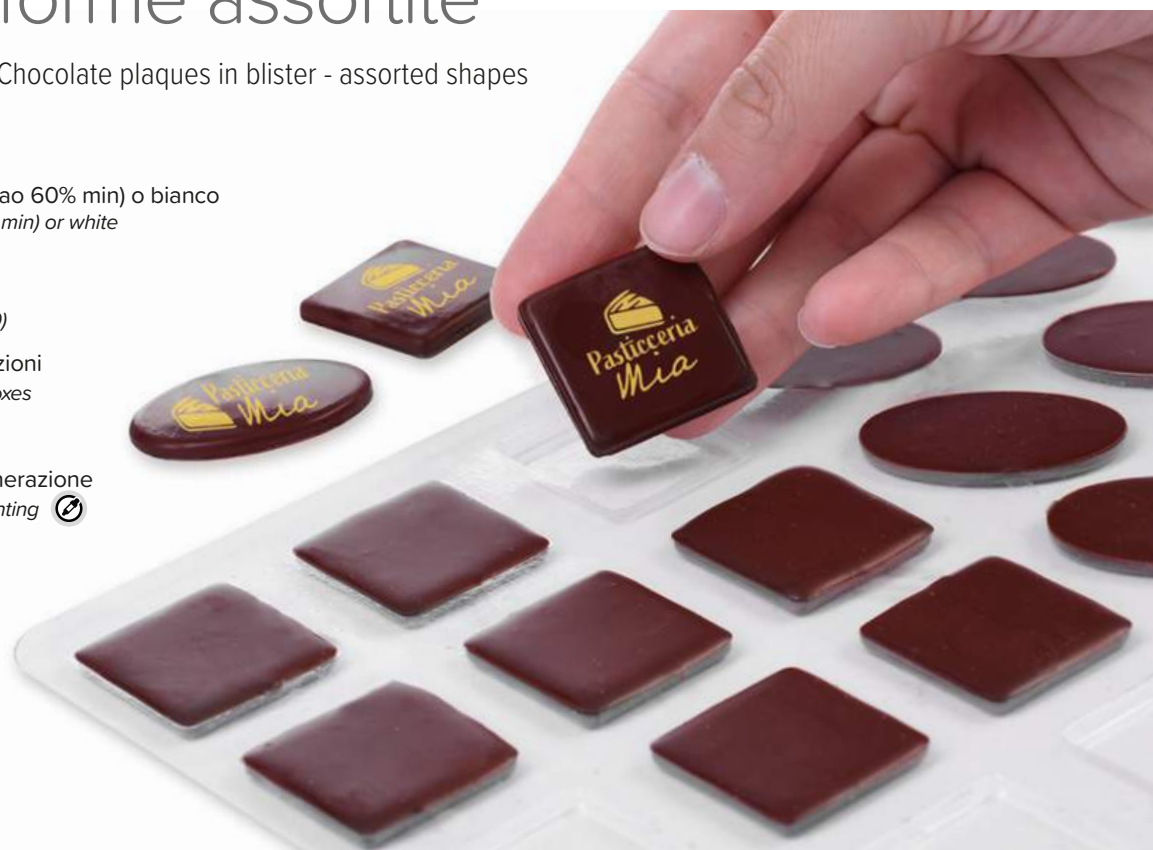
Contact your local agent or the customisation team: customer@moddecor.it



Placchette in cioccolato blisterate forme assortite

Chocolate plaques in blister - assorted shapes

- Cioccolato fondente (Cacao 60% min) o bianco
Dark chocolate (Cocoa 60% min) or white
- Colori stampa
(vedi pag 8-9)
Printing colours (see pag 8-9)
- Minimo d'ordine: 6 confezioni
Minimum order quantity: 6 boxes
- Gluten free 
- Stampa Serigrafica 3° generazione
3rd generation silkscreen printing 



Codice assortito quadrato e ovale!

Square and round assorted code!

assortito



Cioccolato
FONDENTE



Cioccolato
BIANCO



4,3x2,6cm - 2g



3x3cm - 2,6g



4,3x2,6cm - 2g



3x3cm - 2,6g

COD 399

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
408	2448





Placchette in cioccolato blisterate

Chocolate plaques in blister

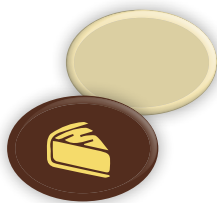


- Cioccolato fondente (Cacao 60% min) o bianco
Dark chocolate (Cocoa 60% min) or white
- Colori stampa (vedi pag 8-9)
Printing colours (see pag 8-9)
- Minimo d'ordine: 6 confezioni - Minimum order quantity: 6 boxes
- Gluten free
- Stampa Serigrafica 3° generazione
3rd generation silkscreen printing



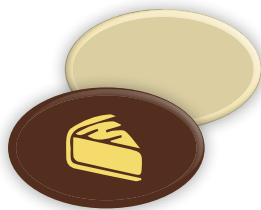
Forme disponibili - Shapes

Per conoscere tutte le forme a disposizione, contatta personalizzati@modacor.it
For all available shapes, contact customer@modacor.it



COD 64* - 2x1,4cm - 0,6g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
1615	9690



COD 65* - 2,6x1,6cm - 1g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
1088	6528



COD 91 - 3,4x1,7cm - 1,5g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
595	3570



COD 92 - 3,9x2,4cm - 2g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
595	3570



COD 103 - 4,6x2,3cm - 2,7g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
510	3060



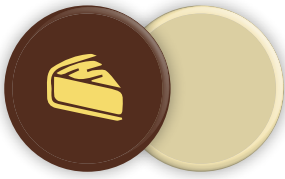
COD 99 - 4,7x2,8cm - 3g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
408	2448



COD 71 - 4,4x3,4cm - 3g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
408	2448



COD 78* - Ø2,2cm - 1g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
1020	6120



COD 102 - Ø3cm - 2g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
595	3570



COD 70 - Ø3,8cm - 3g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
408	2448



COD 101 - 3x3cm - 2,6g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
595	3570



COD 62 - 3,8x3cm - 3g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
408	2448



COD 24 - 3,8x3,8cm - 4g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
408	2448



COD 162 - 5x1,2cm - 1,4g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
714	4.284



COD 95 - 5,8x2,3cm - 4g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
340	2040



COD 59 - 4x3,4cm - 3g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
408	2448



COD 85 - 7x2,3cm - 4,5g

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
340	2040

* Considerando la dimensione ridotta della forma, per ottenere un buon risultato grafico, scegli di creare il logo con le tue iniziali.

* Considering the small size of the shape, for a better result create your logo with your initials.



Blister da riempire

Empty blisters



- Colori stampa
(vedi pag 8-9)
Printing colours (see pag 8-9)
- Blister per confezione:
51 Blister per box: 51
- Minimo d'ordine:
2 confezioni
Minimum order quantity:
2 boxes
- Gluten free



Codice assortito quadrato e ovale!

Square and round assorted code!

assortito



COD 64* - 2x1,4cm

impronte/blister	impronte/MOQ
95	9690



4,3x2,6cm - 2g



3x3cm - 2,6g

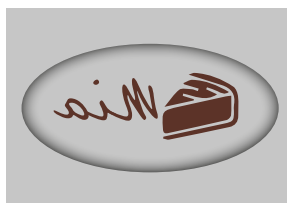
COD 399

pz/conf pcs/box	pz/MOQ pcs/MOQ
24	2448



COD 65* - 2,6x1,6cm

impronte/blister	impronte/MOQ
64	6528



COD 91 - 3,4x1,7cm

impronte/blister	impronte/MOQ
35	3570



COD 92 - 3,9x2,4cm

impronte/blister	impronte/MOQ
35	3570



COD 103 - 4,6x2,3cm

impronte/blister	impronte/MOQ
30	3060



COD 99 - 4,7x2,8cm

impronte/blister	impronte/MOQ
24	2448

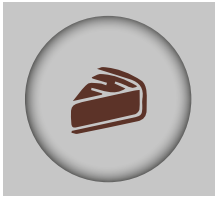


COD 71 - 4,4x3,4cm

impronte/blister	impronte/MOQ
24	2448

Forme disponibili - Shapes

Per conoscere tutte le forme a disposizione, contatta personalizzati@moddecor.it
For all available shapes, contact customer@moddecor.it



COD 78* - Ø2,2cm

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
60	6120



COD 102 - Ø3cm

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
35	3570



COD 70 - Ø3,8cm

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
24	2448



COD 101 - 3x3cm

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
35	3570



COD 62 - 3,8x3cm

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
24	2448



COD 24 - 3,8x3,8cm

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
24	2448



COD 162 - 5x1,2cm

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
42	4284



COD 95 - 5,8x2,3cm

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
20	2040

COD 59 - 4x3,4cm

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
24	2448



COD 85 - 7x2,3cm

impronte/blister	impronte/MOQ
indents/blister	indents/MOQ
20	2040

* Considerando la dimensione ridotta della forma, per ottenere un buon risultato grafico, scegli di creare il logo con le tue iniziali.

* Considering the small size of the shape, for a better result create your logo with your initials.



Placchette mini chablon

Ready to use thin mini chocolate plaques

MINI QUADRATO/Square L2cm



L2cm



✓ Quantità/Quantity = 540pz/box



Cioccolato **FONDENTE**



Cioccolato **BIANCO**

- Cioccolato fondente (Cacao 60% min) o bianco (Cocoa 60% min) or white
Dark chocolate (Cocoa 60% min) or white
- Colori stampa (vedi pag 8-9)
Printing colours (see pag 8-9)
- Minimo d'ordine: 10 confezioni
Minimum order quantity: 10 boxes
- Gluten free
- Stampa Serigrafica 3° generazione
3rd generation silkscreen printing

MINI TONDO / Mini Round



Ø2cm



✓ Quantità/Quantity = 540pz/box

MINI OVALE / Mini Oval



L2xH1,4cm



✓ Quantità/Quantity = 720pz/box



Codice assortito tondo e ovale!

Oval and round assorted code!

MINI TONDO + MINI OVALE / Mini Oval + Mini Round



Ø2cm



L2,5xH2cm



Mia



Mia

✓ Quantità/Quantity = 480pz/box



Seguici! Follow us!



@modecoritaliana

#colazioneconmoddecor



Usa l'hashtag #colazioneconmoddecor e tagga @modecoritaliana per condividere le tue #colazioniinstagrammabili! Riposteremo le tue foto sui nostri canali social

Use the hashtag #colazioneconmoddecor and tag @modecoritaliana to share your instagram breakfast! We will repost your photos on our social channels



Placchette Chablon

Ready to use thin chocolate plaques



Ø2,8cm



L2,8cm



Cioccolato
FONDENTE



Cioccolato
BIANCO

- Cioccolato fondente (Cacao 60% min) o bianco
Dark chocolate (Cocoa 60% min) or white
- Colori stampa (vedi pag 8-9)
Printing colours (see pag 8-9)
- Minimo d'ordine: 6 confezioni
Minimum order quantity: 6 boxes
- Gluten free
- Stampa Serigrafica 3° generazione
3rd generation silkscreen printing

✓ Quantità/Quantity = 400pz/box





L3,5XH2,2cm

✓ Quantità/Quantity = 440pz/box



L3XH1,5cm

✓ Quantità/Quantity = 560pz/box



Cioccolato
FONDENTE



Cioccolato
BIANCO

- Cioccolato fondente (Cacao 60% min) o bianco
Dark chocolate (Cocoa 60% min) or white
- Colori stampa (vedi pag 8-9)
Printing colours (see pag 8-9)
- Minimo d'ordine: 6 confezioni
Minimum order quantity: 6 boxes
- Gluten free 
- Stampa Serigrafica 3° generazione
3rd generation silkscreen printing 





Trasferelli per cioccolato

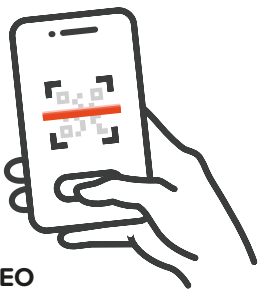
Transfer sheets for chocolate





Un trasferello...

le tue mille idee!

One transfer, a thousand ideas!



GUARDA IL VIDEO
WATCH THE VIDEO

- Fogli per confezione: 24
Sheets per box: 24
- Minimo d'ordine: 10 confezioni
Minimum order quantity: 10 boxes
- Formato foglio 30x40 cm
Sheet size 30x40 cm
- Colori stampa (vedi pag 8-9)
Printing colours (see pag 8-9)
- Gluten free 
- Stampa Serigrafica
3° generazione
3rd generation silkscreen printing 







Macarons personalizzati

○ **MACARON NEUTRO Ø 35mm**
Neutral macaron Ø 35mm

○ **COLORI DI STAMPA**
Printing colours



GIALLO
YELLOW



ARANCIO
ORANGE



ROSSO
RED



ROSA
PINK



ROSA BABY
BABY PINK



VERDE
GREEN



AZZURRO
BABY
BABY LIGHT-BLUE



MARRONE
BROWN



NERO
BLACK



○ **PEZZI PER CONFEZIONE: 672**
Pcs per box: 672

○ **MINIMO D'ORDINE: 1 confezione (14 valve da 48pz)**
Minimum order quantity: 1 box (14 trays with 48 pieces)

- CREA LA COMBINAZIONE CHE PREFERISCI SCEGLIENDO TRA LE NOSTRE PROPOSTE.

Scegli tra icone, testo oppure logo per creare il tuo macarons personalizzato!

Per ogni progetto potrai stampare fino a 2 grafiche diverse, ad esempio:

- 2 icone
- 1 icona + 1 testo
- 1 icona + 1 logo
- 1 testo + 1 logo

- Create the combination you prefer by choosing from our proposals.

Choose between icons, text or logo to create your customised macarons!

For each project you can print up to 2 different designs, e.g:

- 2 icons
- 1 icon + 1 text
- 1 icon + 1 logo
- 1 text + 1 logo

1 - Icone - icons



○1.



○2.



○3.

2 - Testo - Vedi colori di stampa disponibili a pag 30 - Texts - See available printing colours on page 30



○a.



○b.



○c.



○d.



○e.

3 - Il tuo logo, in VETTORIALE, salvato nei seguenti formati:

.pdf, .ai o .eps. (No FOTO/FAX).

Colori di stampa disponibili a pag 30.

Non si possono stampare immagini fotografiche.

Your VECTORIAL logo, saved in the following formats:

.pdf, .ai or .eps (No PHOTO/FAX).

Available printing colours on page 30.

Photografic images cannot be printed.



AREA MASSIMA STAMPABILE

maximum printable area:

2,2cm

- INVIA LA RICHIESTA tramite il nostro agente, oppure via mail al TEAM DEDICATO scrivendo a: **personalizzati@moddecor.it**.

Se hai scelto di realizzare 2 grafiche, indica la quantità di pezzi per grafica da stampare (336pz per grafica oppure 504pz Grafica 1 + 168pz Grafica 2)

- SEND YOUR REQUEST through our agent, or by e-mail to the dedicated team at: **custom@moddecor.it**

If you have chosen 2 designs, please indicate the quantity of pieces per design to be printed (336pcs pcs per design or 504pcs Design 1 + 168pz pcs Design 2)



Cialde per prodotti da forno

Wafer for baking products



- Colore di stampa Marrone
Printing colour Brown 
- Pezzi per confezione: 1000
Pcs per box: 1000
- Minimo d'ordine
15 confezioni (15.000 cialde)
Minimum order quantity 15.000 wafers
- Gluten free 
- Resiste in forno max +220°C
Can resist up to +220°C in oven



Ideale per ogni prodotto da forno!

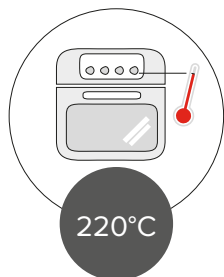
Ideal for baked goods



Ø3,5cm



3,8x2,5cm



220°C





Decoshape in cialda

Wafer decoshape

- **STAMPA FOTOGRAFICA**
Photo print effect
- Riproduciamo i colori del tuo Logo
(possibili variazioni sono determinate dal supporto in cialda).
*We can reproduce the colours of your Logo
(possible variations are determined by the wafer support)*
- Pezzi per barattolo: 600
Pcs per jar: 600 
- Minimo d'ordine: 6 confezioni
(3600 Decoshape)
Minimum order quantity 6 jars



0349A
L3,9xH4,7cm



0306A
L3,5xH5,5cm







Targhette in zucchero duro

Sugar Plaques



Perfette per qualsiasi realizzazione di pasticceria e gelateria!

Perfect for any pastry or ice cream creation!

- **STAMPA FOTOGRAFICA**
Photo print effect
- Riproduciamo i colori del tuo Logo
(possibili variazioni sono determinate dal supporto in zucchero)
We can reproduce the colours of your Logo (possible variations are determined by the sugar support)

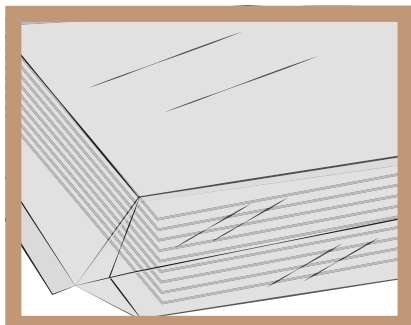


L4,4xH3,4cm

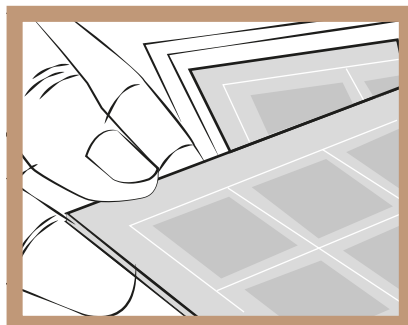


L2,8cm

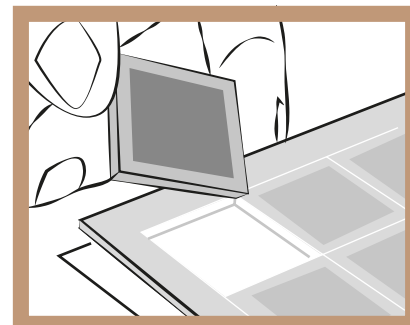
- Quantità/Quantity = 864 pz/box
 - Minimo d'ordine: 6 buste con 6 fogli prefustellati da 24 pz cadauno
Minimum order quantity: 6 polybags with 6 sheets of 24 pre-cut pcs each
 - Gluten free 
- Quantità/Quantity = 2520 pz/box
 - Minimo d'ordine: 6 buste con 6 fogli prefustellati da 70 pz cadauno
Minimum order quantity: 6 polybags with 6 sheets of 70 pre-cut pcs each
 - Gluten free 



Pack protettivo
Protective packaging



Vaschetta contenitrice con fogli prefustellati e separati da pellicola
Container tray with pre-cut sheets on single film



Facile da smodellare senza rotture
Easy to demould without breaking







40 Cioccolato con lampone
Chocolate with raspberry

42 Cioccolato con succo
di arancia
Chocolate with orange juice

44 Cioccolato bianco
con pistacchio
White chocolate with pistachio

46 Cioccolato bianco
al caramello
White chocolate with caramel



48 Cioccolato chablon
Thin chocolate decorations

66 Cioccolato in blister
Blister chocolate decorations

92 Trasferelli
Transfer sheets

106 Panoramica cioccolato
Shapes and graphic overview
chocolate

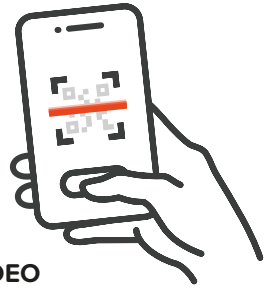
Cioccolato

CHOCOLATE



CHOCO
Fruit

IL CIOCCOLATO INCONTRA LA FRUTTA



GUARDA IL VIDEO
WATCH THE VIDEO

Decorazioni in cioccolato
con granella di lampone!

Chocolate decorations with raspberry inclusions!



92027 - NEW - - cm: L9

pz: 76 (19x4) -



92007 - NEW - - 3g

cm: L3 - pz: 105 (35x3) -



92011 - NEW - - 3g - ■■■ 2

cm: L4xH3,4 - pz: 72 (24x3) -






92028 - NEW - -



92008 - NEW - -



92017 **NEW** -  - 12,5g/Kit - cm: Ø1,7/4,5 - pz: 20Kit (4x5) -  



un tocco fruttato!
a touch of fruitiness!

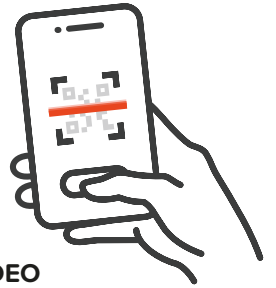


92018 **NEW** -  -   



CHOCO Fruit

IL CIOCCOLATO INCONTRA LA FRUTTA



GUARDA IL VIDEO
WATCH THE VIDEO



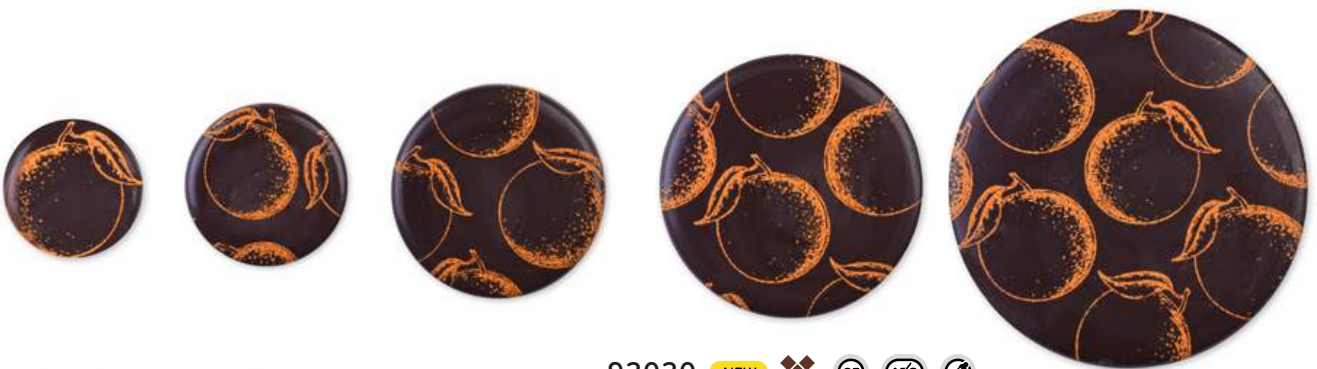
92029 - **NEW** - - cm: L9 - pz: 76 (19x4) -



92009 - **NEW**
 - 3g - cm: L3
pz: 105 (35x3)



92019 **NEW** - - 12,5g/Kit - cm: Ø1,7/4,5 - pz: 20Kit (4x5) -



92020 **NEW** - -



92030 **NEW** - -



92010 - **NEW** -

Decorazioni in cioccolato con granella di frutta

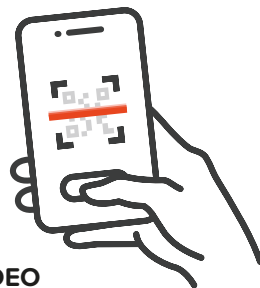
al gusto di arancia



Chocolate decorations with orange-flavoured fruit inclusions



pistachio
LOVERS

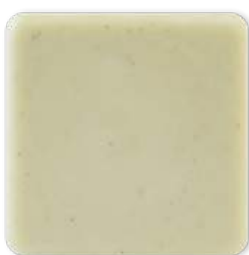


GUARDA IL VIDEO
WATCH THE VIDEO



92014 - NEW - 4,5g

cm: L4xH3 - pz: 100 (20x5) - GF AZO



92049 - NEW - 3g

cm: L3 - pz: 105 (35x3) - GF AZO

92012 - NEW - 19g

cm: Ø3,5-8 - pz: 32 (4x8) - GF AZO

Decorazioni in cioccolato bianco
con vero pistacchio!
SENZA COLORANTI ARTIFICIALI



92056 - NEW - 3g - 3 - cm: L4,5~ - pz: 48 (24x2) - GF AZO

Crea dolci di tendenza

Create trendy sweets!

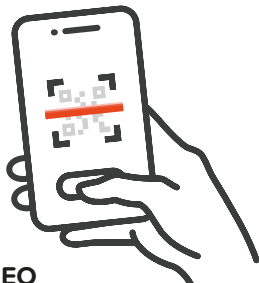


White chocolate decorations with real pistachios.
Without artificial colouring



caramel

LOVERS



GUARDA IL VIDEO
WATCH THE VIDEO



92022 - **NEW** - - 4,5g - cm: L4xH3 - pz: 100 (20x5) -



92021 - **NEW** - - 19g
cm: Ø3,5-8 - pz: 32 (4x8) -



92013 - **NEW** - - 3g
cm: L3 - pz: 105 (35x3) -






Decorazioni in cioccolato bianco

al caramello!

White chocolate caramel decorations!



92023 - NEW -  - 3g -  3

cm: L4,5~ - pz: 48 (24x2) -   



Cioccolato chablon

Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore
Decoraciones de chocolate superfino • Decorações de chocolate finas

Per dare un *twist* alle tue monoporzioni o mignon!



78170 - NEW - - cm: L4,5 - pz: 96 (24x4) -



78158 - NEW - -



78356 - NEW - -



92047 - NEW - -



92048 - NEW - -



78489 - NEW - -

La nostra Virgola, in versione **Mini!**





Ciocolato chablon

Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore
Decoraciones de chocolate superfino • Decorações de chocolate finas



Assortito tondo e ovale!

Oval and round assorted!



L2,5xH2cm

Ø2cm



78533 - - 3 - cm: - pz: 240 (48x5) -

Piccole forme,
*per grandi
successi!*



78534 - -



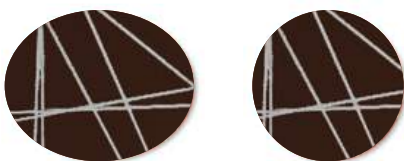
78524 - -



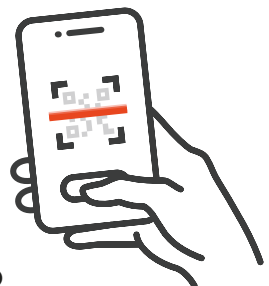
78535 - -



78537 - -



78536 - -



GUARDA IL VIDEO
WATCH THE VIDEO





Cioccolato chablon

Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore
Decoraciones de chocolate superfino • Decorações de chocolate finas



78485 - ◆◆

cm: L2,8 - pz: 240 (40x6) - Ⓞ



78490 - ◆◆

Ⓞ



78465 - ◆◆

Ⓞ Ⓞ Ⓞ



78314 - ◆◆

Ⓞ Ⓞ Ⓞ



78412 - ◆◆

Ⓞ Ⓞ



78436 - ◆◆

Ⓞ Ⓞ Ⓞ



78338 - ◆◆

Ⓞ Ⓞ Ⓞ



78342 - ◆◆

Ⓞ Ⓞ Ⓞ



78407 - ◆◆

Ⓞ Ⓞ Ⓞ





Ciocolato chablon

Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore
Decoraciones de chocolate superfino • Decorações de chocolate finas



78434 - ◆ - cm: L9 - pz: 76 (19x4) - GF AZO



78405 - ◆ - GF AZO



78350 - ◆ - GF AZO



78337 - ◆ - GF AZO



78484 - ◆ - GF



78432 - ◆ - GF



78467 - ◆ - GF AZO



78315 - ◆ - GF AZO







Ciocolato chablon

Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore
Decoraciones de chocolate superfino • Decorações de chocolate finas



1Kit = 5pz - 1conf = 150pz

78486 -  - cm: Ø2,5-5 - pz: 30Kit (5x6) - 



78331 -  -   



1Kit = 5pz - 1conf = 150pz

78340 -  -   



1 Kit = 3pz - 1 conf = 126pz

78496 - ◆◆

cm: 1:1 - pz: 42Kit (7x6)



78417 - ◆◆ - GF AZO ✎



78416 - ◆◆ - GF AZO ✎



78415 - ◆◆ - GF AZO ✎






Ciocolato chablon

Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore
Decoraciones de chocolate superfino • Decorações de chocolate finas




1 Kit = 3pz - 1 conf = 126pz

78466 -  - cm: 

pz: 42Kit (7x6) -   



78488 - 





78495 - 





3, 2, 1...
e voilà!





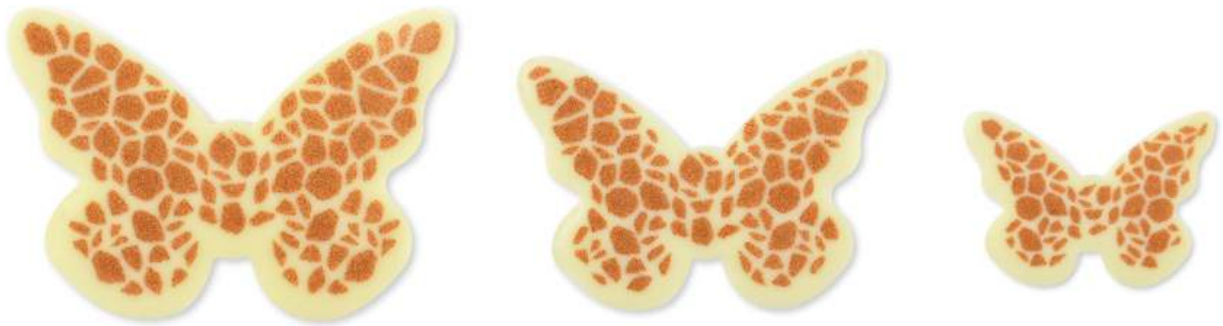
Ciocolato chablon





Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore
Decoraciones de chocolate superfino • Decorações de chocolate finas

Per un tocco leggero e vivace!

Graziose farfalle in un kit versatile, ideale per torte e monoporzioni

Tutto in un solo kit!



78463 NEW -  -  2 - cm:  1:1 - pz: 20 Kit (5x4) -   



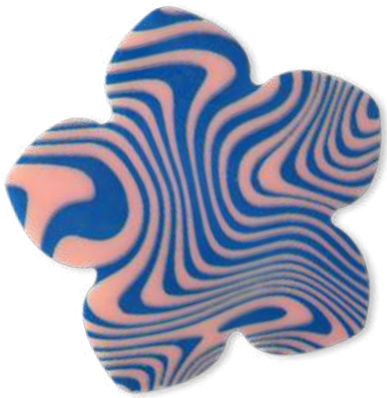
1Kit = 3pz - 1conf = 72pz











Ciocolato chablon

Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore
Decoraciones de chocolate superfino • Decorações de chocolate finas



1Kit = 3pz - 1conf = 75pz

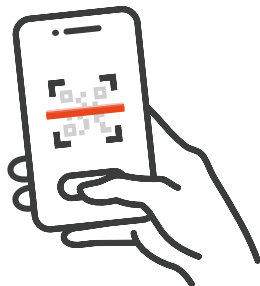
78464 -  -  6 - cm:  1:1 - pz: 25 Kit (5x5) -   



Magic flowers!

Il Kit versatile ideale per ogni tua creazione, da mignon a monoporzioni...
fino a torte di dimensioni più grandi!

Tutto in un solo kit!





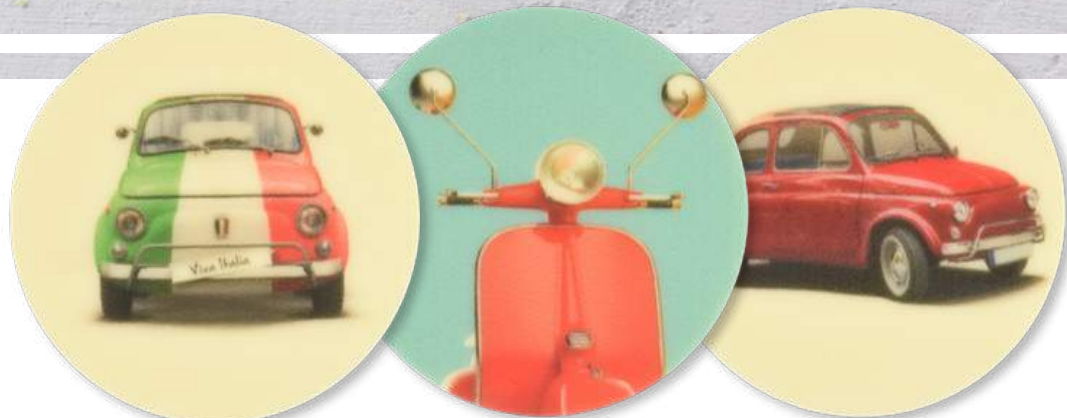
GUARDA IL VIDEO
WATCH THE VIDEO







78248 - 
■ ■ ■ 4 - cm: Ø6
pz: 110 (55x2) - 





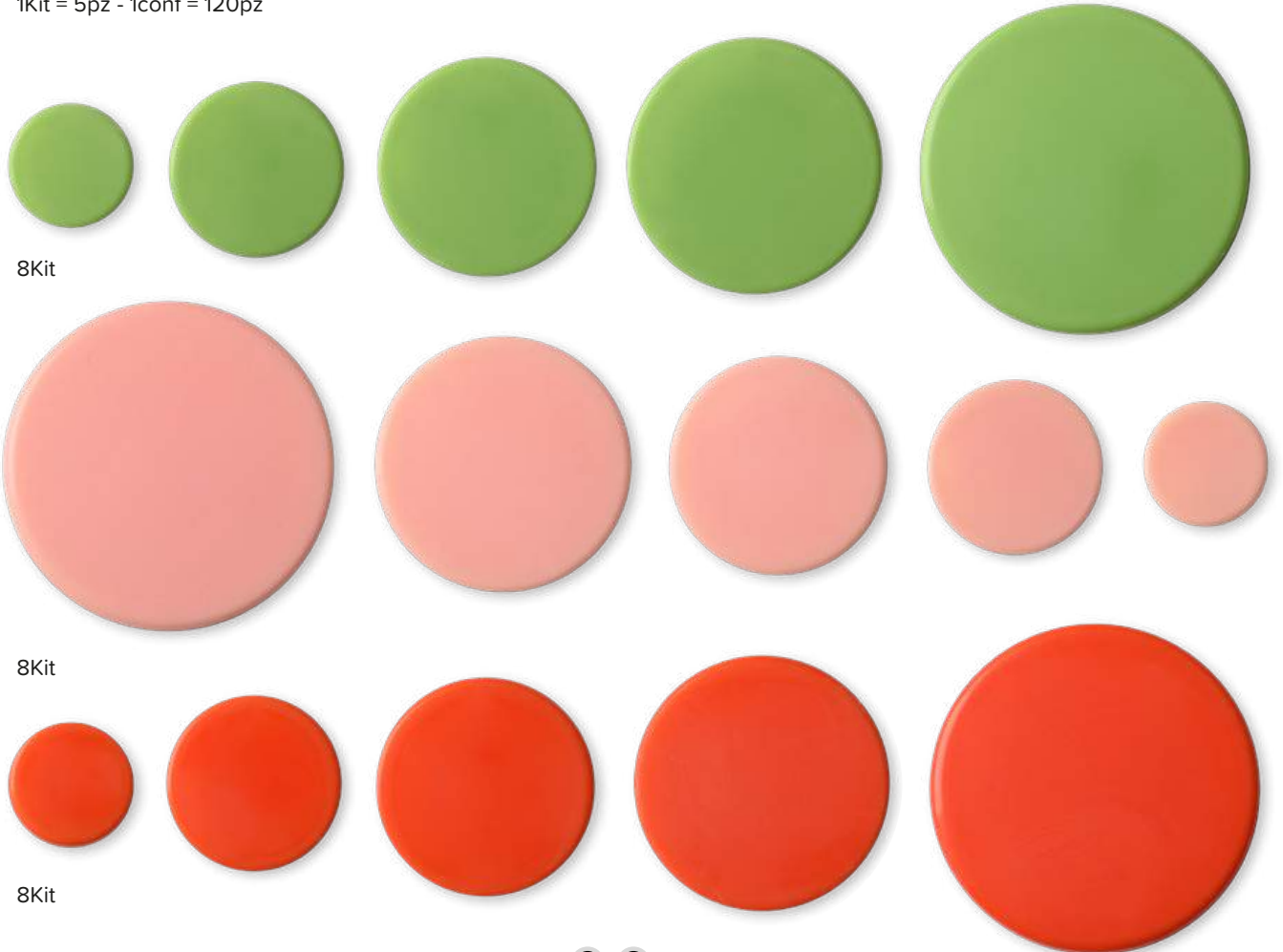
Italian style



Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister

1Kit = 5pz - 1conf = 120pz



8Kit

8Kit

8Kit

78459 - - 12,5g/Kit - cm: Ø1,7-4,5 - pz: 24Kit (4x6) -

79812

■ ■ ■ 4 - - 5,5g - cm: L3,5xH5

pz: 48 (16x3) -







Ciocolato chablon





Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore
Decoraciones de chocolate superfino • Decorações de chocolate finas



**3 cioccolati
in una sola confezione!**





3 chocolates in one box



78038 -  - cm: L9 - pz: 228 (76x3) -   






1Kit = 5pz - 1conf = 150pz

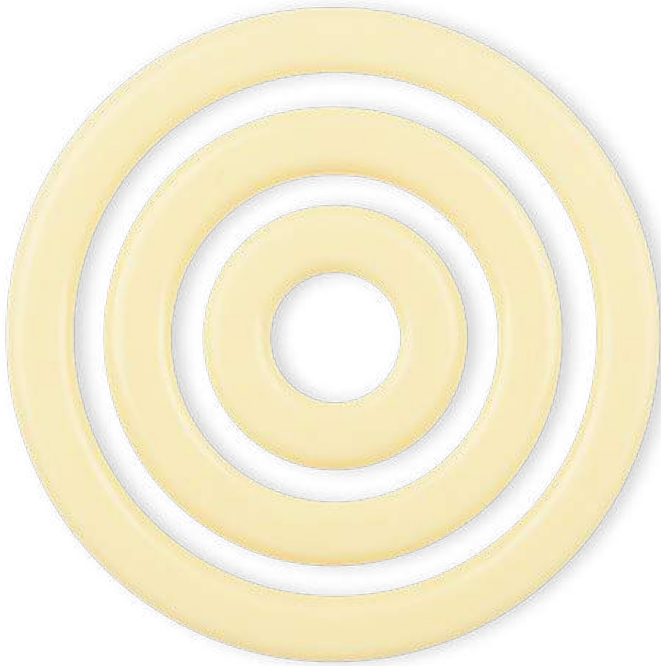
78130 -  - cm: Ø2,5-4,5"
pz: 30Kit (5x6) -   

Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister • Schoko-Dekore (in Gießform)
Choco blister • Choco blister






78143 -  - 5g - cm: L17~ - pz: 48  



78414 -   - 19g - cm: Ø3,5/8 -
pz: 16 (4x4) -   



78438 -  - cm: L5~
pz: 42 -  



Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



3 cioccolati in una sola confezione!

3 chocolates in one box



35395 -    - 5g - cm: L14~ - pz: 144 (12x12) -   



78419


   - 2,5g

cm: Ø3,5 - pz: 144 (24x6)



78020 -    - 4g

cm: L3xH4 - pz: 180 (20x9) -   








Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



 **Sfere 3D**
3D spheres




78426 -    - 6g - cm: Ø2,8

pz: 96 (32x3) -   

 **3 cioccolati
in una sola confezione!**
3 chocolates in one box






78144 -    - 5g

cm: H10[~] - pz: 120 (10x12) -   



32518

 - 7g - cm: Ø4,4xH2

pz: 312 -  



**3 cioccolati
in una sola confezione!**

3 chocolates in one box

1Kit = 5pz - 1conf = 120pz



8Kit



8Kit



8Kit

78000 - - 12,5g/Kit - cm: Ø1,7-4,5 - pz: 24Kit (4x6) -



78255 - - 6,5g - cm: L6~ - pz: 48 (12x4) -



Decorazioni di cioccolato

Chocolate decorations • Décorations de chocolat • Dekore aus Schokolade
Decoraciones de chocolate • Decorações em chocolate



34172 - - cm: L20 - pz: 0,9kg -



34175 - -



34238 - mat: BC -



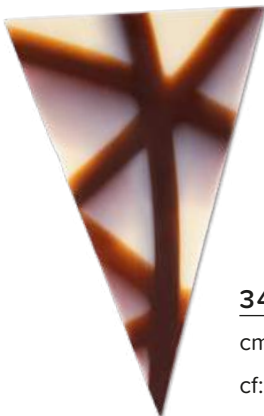
34000

■ ■ ■ 3 - - cm: - pz: 300~
cf: 360g -



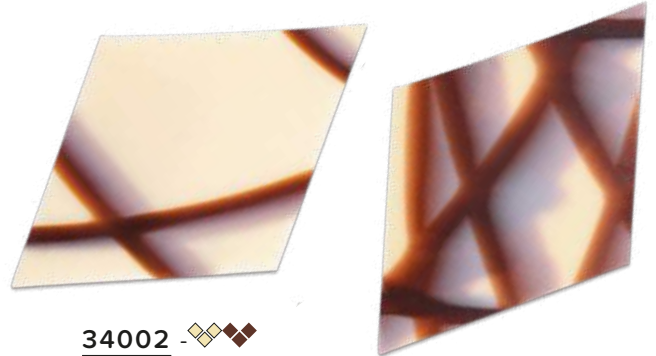
34005 -

cm: Ø0,5xH4 - pz: 1 - cf: 1,5kg -



34003 -



cm: L3,5xH5,5 - pz: 450~
cf: 1050g -



34002 -

cm: L6xH4 - pz: 390~
cf: 980g -






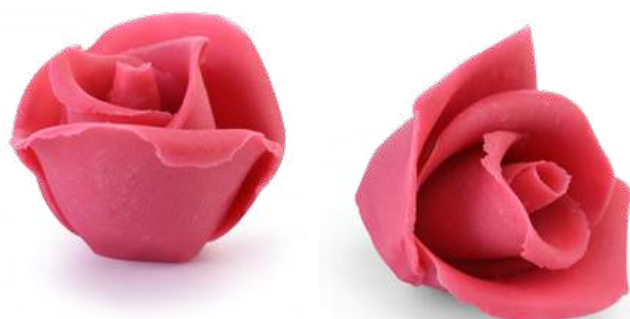
34009 -  - cm: L1~ - cf: 1kg - 





34008 -  - 



34013 -  3 - cm: L3xH3,5 - pz: 252 - cf: 520g - mat: BC -  



Rosa
3D

34063 - cm: Ø4 - pz: 30 - cf: 340g - mat: BC -  



Cioccolato in blister

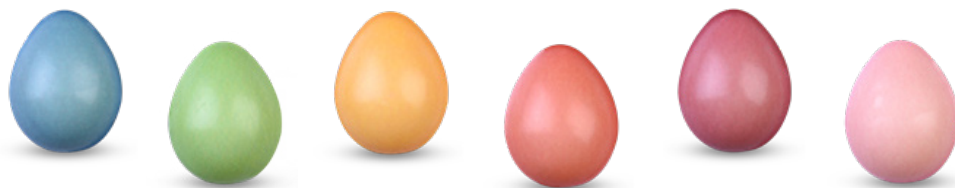
Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister




Mini rainbow!

Non sai che colore scegliere?

Le nuove mini decorazioni arcobaleno sono la soluzione ideale per colorare la tua vetrina!



92044 NEW - ■■■ 6 -  - 1,1g - cm: Ø2 - pz: 96 (32x3) - 



Not sure which colour to choose?

The new mini rainbow decorations are the ideal solution to colour your shop window!



92043 NEW - ■■■ 6 - - 1,1g - cm: Ø2 - pz: 96 (32x3) -



92045 NEW - -



Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



Forme GEOMETRICHE
per creazioni moderne ed eleganti!



78504 NEW - ■■■ 2 - ◆ - 3,9g

cm: L4 - pz: 64 (16x4) -



78505 NEW - ◆ - 5,5g

cm: Ø2,8 - pz: 96 (32x3) -



92041 NEW - ■■■ 2 - ◆ - 3,5g

cm: H4 - pz: 75 (25x3) - (GF)

78502 NEW - ◆ - 2,4g - cm: Ø3 - pz: 64 (16x4) - (GF)





Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



78142 - ■■■ 4 - ◆ - 3g - cm: L3,5xH4,5~ - pz: 60 (20x3) - (GF)



78181 - ■■■ 6 - ◆ - 2g - cm: L max 4~ - pz: 168 (24x7) - (GF)



78284

■■■ 5 - ◆ - 1,4g - cm: L1,5 - pz: 100 (50x2) - (GF) (V)



78254

■■■ 2 - ◆ - (GF) (AZO) (V)





Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



78519 - ■■■ 8 - ◆ - 3,2g - cm: H max 3,8 - pz: 96 (16x6) - ©





78529 - ■■■ 8 - ◆ - 3,2g - cm: H max 3,8 - pz: 96 (16x6) - ©



Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



78437 - ■■■ 4 - ◆◆

1,5g - cm: Ø2,5~ - pz: 210 (35x6) - (GF)



78388 - ■■■ 4 - ◆◆ - 3,7g - cm: Ø3,8~ - pz: 144 (24x6) - (GF)



78139 - ■■■ 4 - ◆◆ - 2g - cm: Ø3,5 - pz: 144 (24x6) - (GF)



35066 - ■■■ 5 - ◆◆◆ - 10g - cm: Ø4,5 - pz: 180 - (AZO)



78503 NEW - - 4,7g

cm: Ø4 - pz: 64 (16x4) -



78329 - - 12g

cm: Ø3,5xH3 - pz: 48 (24x2) -



78157 - ■■■ 3

- 1,8g - cm:

pz: 72 (24x3) -



Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



78362 - ■■■ 4 - ◆ 2,5g

cm: Ø3~ - pz: 144 (24x6) - (GF)



78179

■■■ 2 - ◆ - 2,6g - cm: L3,5 - pz: 120 (24x5) - (GF)

Lampone 2D



34498

cm: H2,3 - pz: 162 - cf: 370g - mat: BC - (GF) (AZO)



Fragola 2D



78520

◇ - 4g - cm: H3,5 - pz: 72 (24x3) - GF



78521

◇ - 4,3g - cm: H3,5 - pz: 72 (24x3) - GF

Limone 2D





Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



78516 - ■■■ 6 - ◆ - 2,5g - cm: Ø3 - pz: 144 (24x6) - (GF)



78176 - ■■■ 4 - ◆ - (GF)



78395 - ■■■ 4 - ◆ - 4g
cm: L4 - pz: 96 (16x6) - (GF) (V)





78523 - ■■■ 4 - ◆ - 6g - cm: Ø2,8 - pz: 96 (32x3) - ©



78525 - ■■■ 2 - ◆ - ©



Sfere 3D
3D spheres



Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



Sfere 3D
3D spheres



78370 - - 6g
cm: Ø2,8 - pz: 96 (32x3)



78363 -



78335L
 -



78335E
 -



78335C
 -



78532
 -



78531
 -



78290







78291 - 12g
cm: Ø3,5 - pz: 48 (24x2)



78430 - - 12g - cm: Ø3,5 - pz: 48 (24x2) -

mini stella **3D**



78510 -  - 1^og - cm: Ø2 - pz: 96 (32x3) -   





Trasferelli

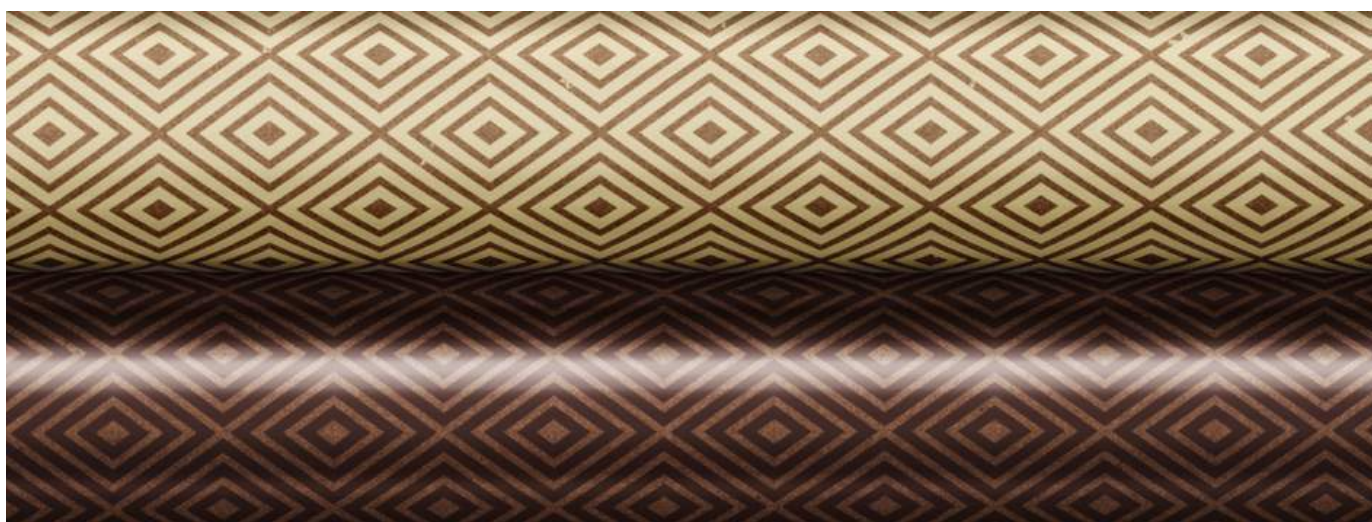
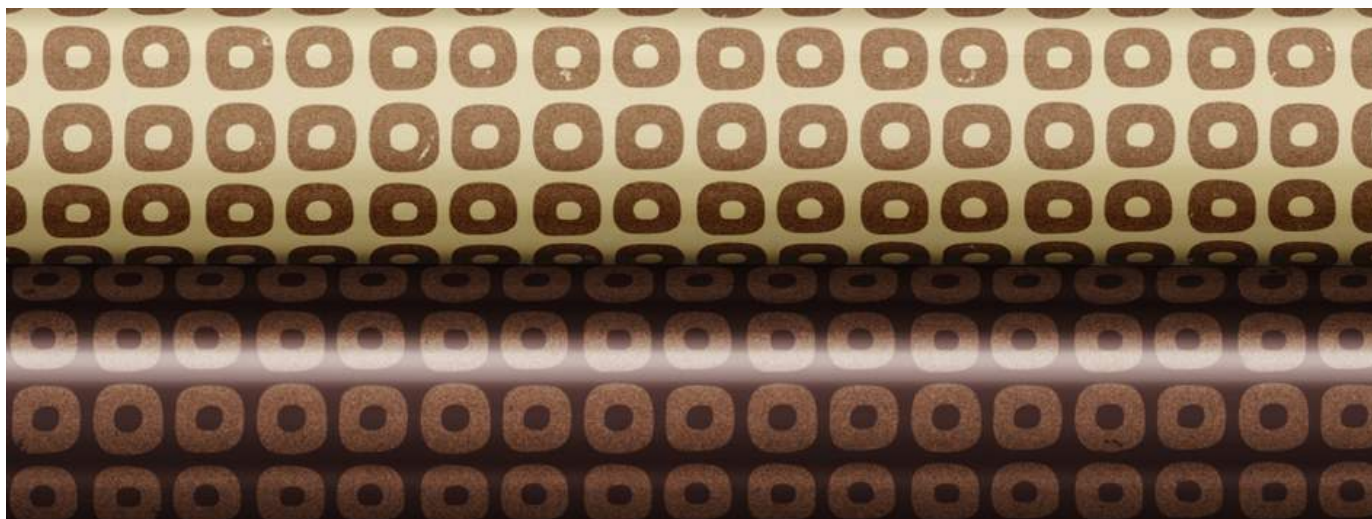
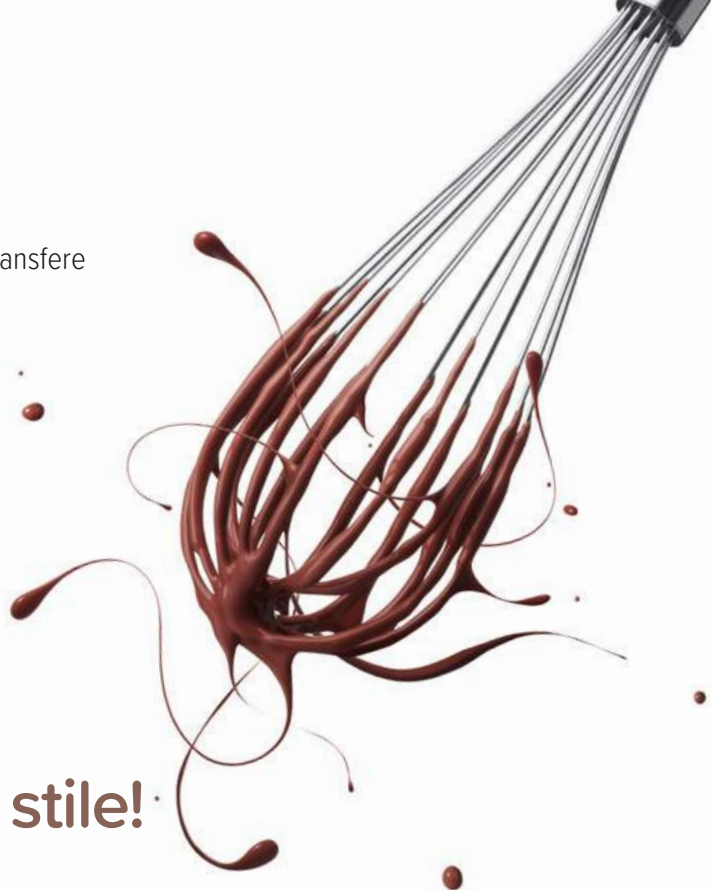
Transfer sheets • Transferts
Schoko-Abziehfolien • Transfers • Transfere




Con i *trasferelli*

diventa tu l'artista

e scegli la grafica

che più si addice al **tuo stile!**



81376 - ■■■ 2 - cm: L30xH40 - pz: 24 -   





Trasferelli




Transfer sheets • Transferts • Schoko-Abziehfolien • Transfers • Transfere



82000 - ■■■ 4 - cm: L30xH40 - pz: 24 - ©

94 / CIOCCOLATO / Chocolate

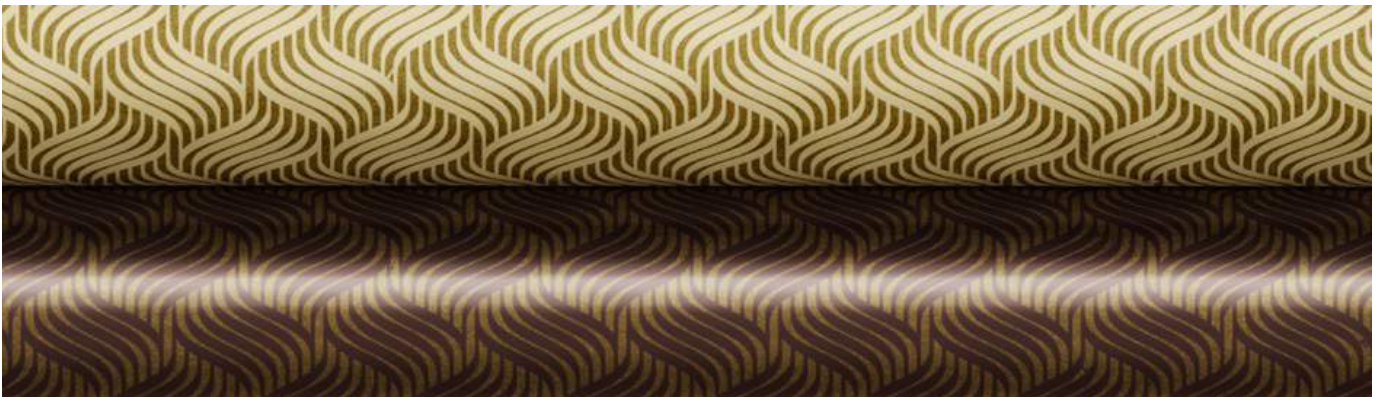





82001 - ■■■ 4 - cm: L30xH40 - pz: 24 -   



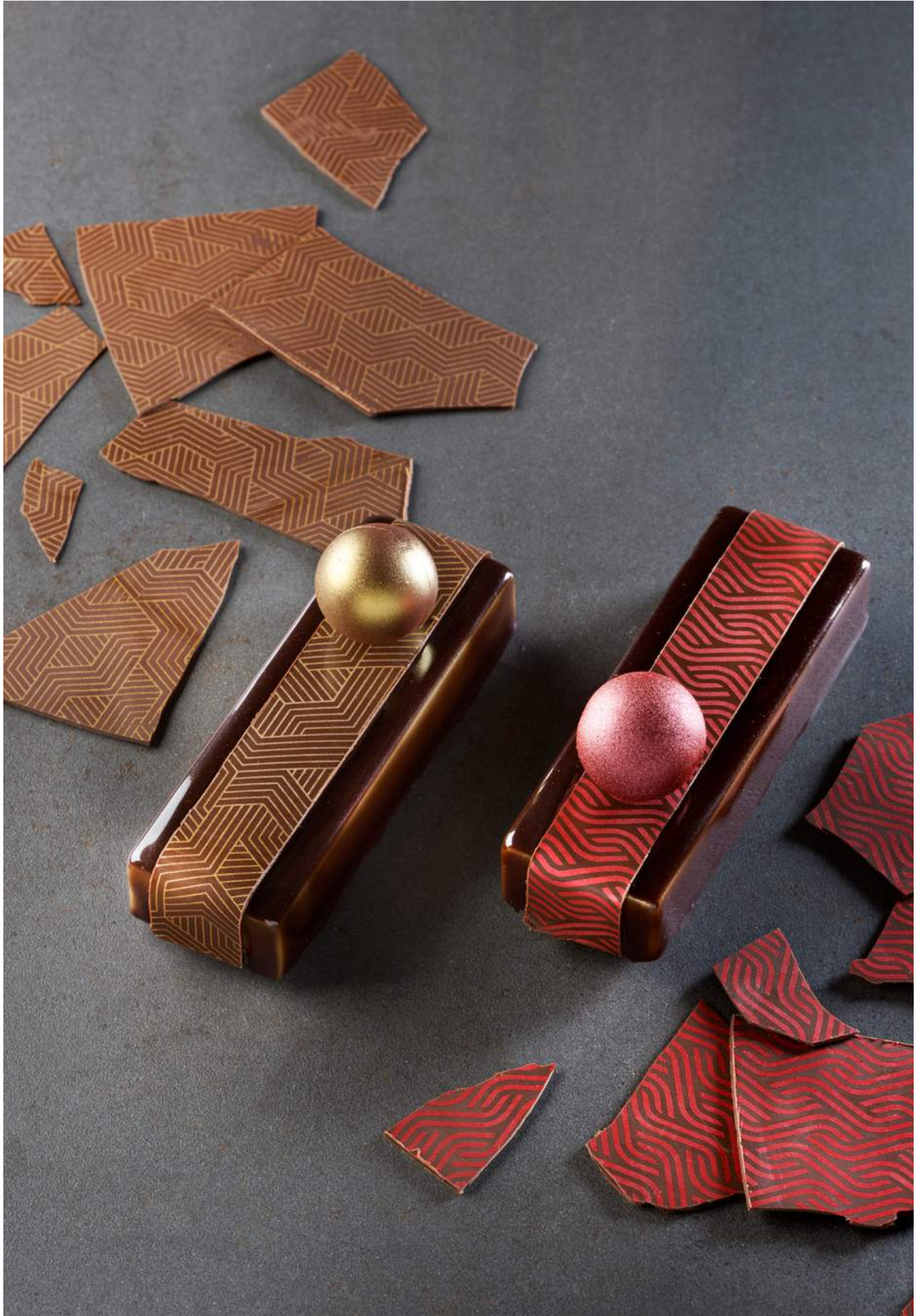
Trasferelli

Transfer sheets • Transferts • Schoko-Abziehfolien • Transfers • Transfere



82017 - ■■■ 4 - cm: L30xH40 - pz: 24 -   

96 / CIOCCOLATO / Chocolate










Trasferelli

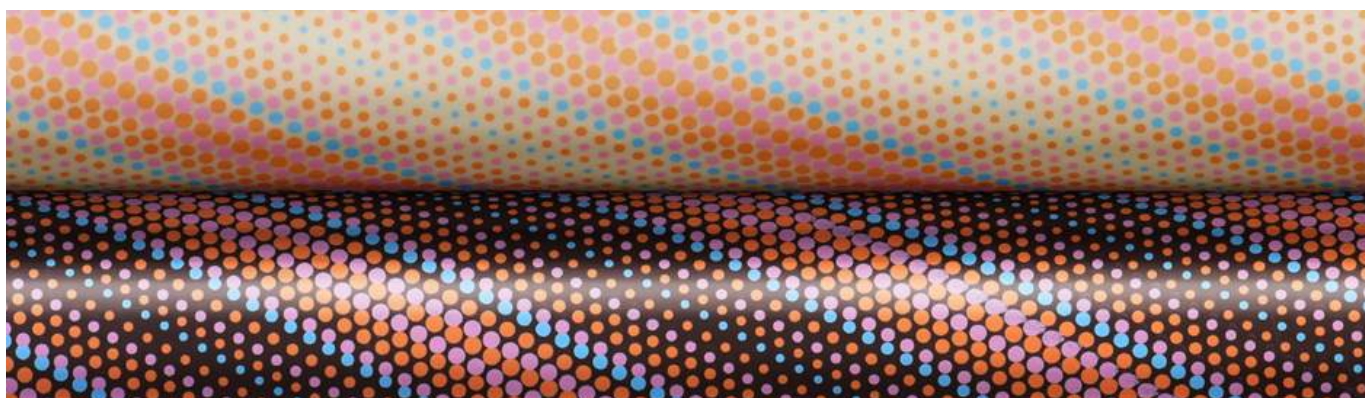
Transfer sheets • Transferts • Schoko-Abziehfolien • Transfers • Transfere






82008 - cm: L30xH40 - pz: 12 -   



81365 - ■■■ 2 - pz: 24 -   






81399 - ■■■ 4 - cm: L30xH40 - pz: 24 -   



Trasferelli

Transfer sheets • Transferts • Schoko-Abziehfolien • Transfers • Transfere



81398 - ■■■ 3 - cm: L30xH40 - pz: 24 -   

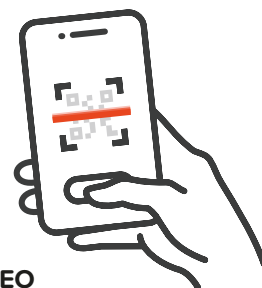
100 / CIOCCOLATO / Chocolate



Un arcobaleno
di combinazioni
per colorare
il tuo cioccolato!



A rainbow of combinations
to color your chocolate!



GUARDA IL VIDEO
WATCH THE VIDEO



Scopri tutta la linea ColorPaste a pag. 412

Discover the ColorPaste line on page 412



Trasferelli

Transfer sheets • Transferts • Schoko-Abziehfolien • Transfers • Transfere

TRASFERELLI SOLO PER CIOCCOLATO BIANCO - Transfer sheets suitable only for white chocolate



81372 - cm: L30xH40 - pz: 12 (GF)



81381 - (GF)



81375 - ■■■ 2 - pz: 24 - (GF)

TRASFERELLI SOLO PER CIOCCOLATO BIANCO - Transfer sheets suitable only for white chocolate



82022 - ■■■ 3 - cm: L30xH40 - pz: 24 - ©



Trasferelli

Transfer sheets • Transferts • Schoko-Abziehfolien • Transfers • Transfere

TRASFERELLI SOLO PER CIOCCOLATO BIANCO - Transfer sheets suitable only for white chocolate



82019 - cm: L30xH40 - pz: 12 - 



82018 - ■■■ 2 - pz: 24 - 





Panoramica cioccolato

Shapes and graphic overview Chocolate • Vue d'ensemble gamme chocolat
Übersicht Schoko-Dekore • Visión general gama chocolate • Visão geral gama chocolate



92007 - NEW - pag 40



92027 - NEW - pag 40



92017 - NEW - pag 41



92008 - NEW - pag 40



92028 - NEW - pag 40



92018 - NEW - pag 41



92011 - NEW - pag 40



92009 - NEW - pag 42



92029 - NEW - pag 42



92019 - NEW - pag 42



92010 - NEW - pag 42



92030 - NEW - pag 42



92020 - NEW - pag 42



92049 - NEW - pag 44



92014 - NEW - pag 44



92012 - NEW - pag 44



92056 - NEW - pag 44



92013 - NEW - pag 46



92022 - NEW - pag 46



92021 - NEW - pag 46



92023 - NEW - pag 47



78414 - pag 69



78144 - pag 72



78426 - pag 72



78419 - pag 70



78020 - pag 70



78000 - pag 73



78438 - pag 69



35395 - pag 70



78170 **NEW** - pag 48



78158 **NEW** - pag 48



78038 - pag 68



32518 - pag 72



78130 - pag 68



78143 - pag 69



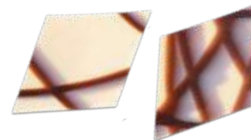
78255 - pag 73



34000 - pag 74



34005 - pag 74



34002 - pag 74



34003 - pag 74



34172 - pag 74



34175 - pag 74



Panoramica cioccolato

Shapes and graphic overview Chocolate • Vue d'ensemble gamme chocolat
Übersicht Schoko-Dekore • Visión general gama chocolate • Visão geral gama chocolate

78463 **NEW** - pag 60



78464 - pag 62



78488 - pag 58



78490 - pag 52



78489 **NEW** - pag 48



78524 - pag 50



78495 - pag 58



78432 - pag 54



78412 - pag 52



78496 - pag 57



78434 - pag 54



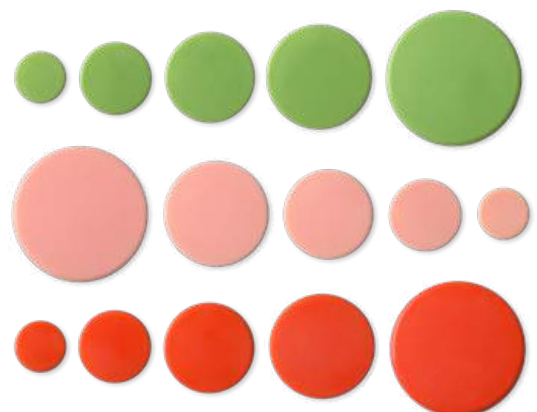
78436 - pag 52



92047 **NEW** - pag 48



78533 - pag 50



78459 - pag 66



78466 - pag 58



78467 - pag 54



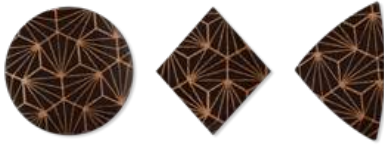
78465 - pag 52



82017 - pag 96



78534 - pag 50



78417 - pag 57



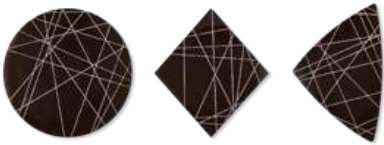
78407 - pag 52



78537 - pag 50



78405 - pag 54



78415 - pag 57



78342 - pag 52



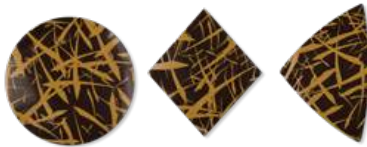
78536 - pag 50



78370 - pag 90



78350 - pag 54



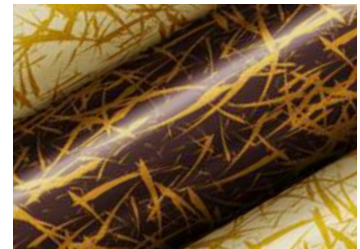
78416 - pag 57



78338 - pag 52



78535 - pag 50



82008 - pag 98



78340 - pag 56



78363 - pag 90



78356 **NEW** - pag 48



78337 - pag 54



78331 - pag 56



78314 - pag 52

78315 - pag 54



78486 - pag 56



78485 - pag 52

78484 - pag 54





Panoramica cioccolato

Shapes and graphic overview Chocolate • Vue d'ensemble gamme chocolat
Übersicht Schoko-Dekore • Visión general gama chocolate • Visão geral gama chocolate



78516 - pag 88



78176 - pag 88



78362 - pag 86



78395 - pag 88



78520 - pag 87



78179 - pag 86



78503 **NEW** - pag 85



81372 - pag 102



78437 - pag 84



78521 - pag 87



34498 - pag 86



78388 - pag 84



78329 - pag 85



78157 - pag 85



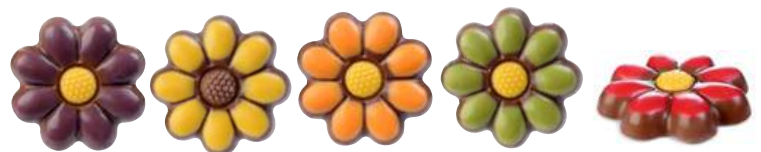
78139 - pag 84



34013 - pag 75



34063 - pag 75



35066 - pag 84



78284 - pag 80



78254 - pag 80



78181 - pag 80



78502 **NEW** - pag 79



92041 **NEW** - pag 79



78504 **NEW** - pag 78



78142 - pag 80



78529 - pag 83



78519 - pag 82



92044 **NEW** - pag 76



92043 **NEW** - pag 77



92045 **NEW** - pag 77



78523 - pag 89



78525 - pag 89



78510 - pag 91



78532
pag 90



78290
pag 90



78335E
pag 90



78335C
pag 90



78335L
pag 90



78531
pag 90



78291
pag 90



78430 - pag 90



78505 **NEW** - pag 78



Panoramica cioccolato

Shapes and graphic overview Chocolate • Vue d'ensemble gamme chocolat
Übersicht Schoko-Dekore • Visión general gama chocolate • Visão geral gama chocolate



78513 - pag 315



78326 - pag 315



78447 - pag 315



78425 - pag 128



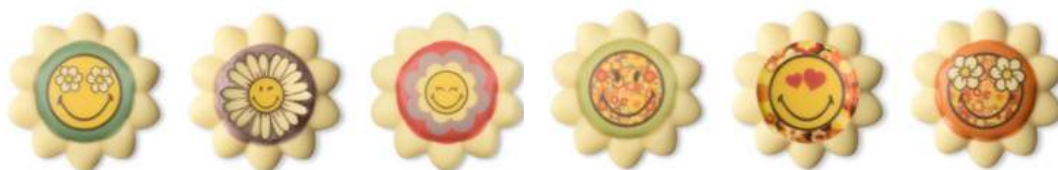
78511 - pag 274



78431 - pag 314



78515 - pag 315



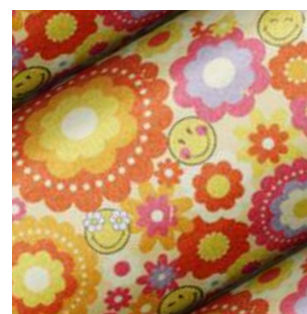
78357 - pag 368



78358 - pag 369



78375 **NEW** - pag 368



82012 - pag 369



78530 - pag 231



78522 - pag 228



78508 **NEW** - pag 229



78445 - pag 229



78493 - pag 232



78257 - pag 230



78492 **NEW** - pag 233



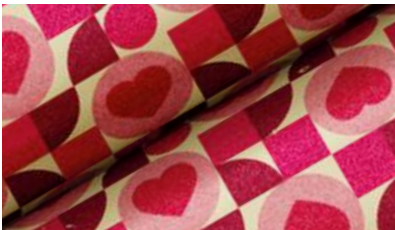
92048 **NEW** - pag 232



78494 **NEW** - pag 233



34608 - pag 231



82019 - pag 232



82018 - pag 232



92046 **NEW** - pag 230



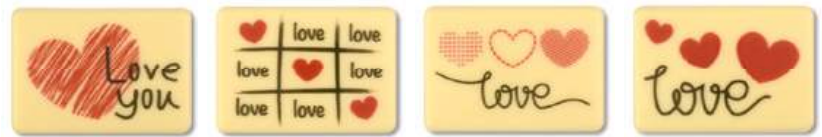
92031 **NEW** - pag 228



34611 - pag 231



78444 - pag 229



78443 - pag 229



92042 **NEW**

pag 240



92002 **NEW** - pag 240



92003 **NEW** - pag 240



Panoramica cioccolato

Shapes and graphic overview Chocolate • Vue d'ensemble gamme chocolat
Übersicht unserer Schoko-Dekore • Visión general gama chocolate • Visão geral gama chocolate



92000 NEW - pag 242



78438 - pag 242



92005 NEW - pag 242



92040 NEW - pag 244



92038 NEW - pag 245



79812 - pag 66



92004 NEW - pag 268



78262 - pag 270



92037 NEW - pag 268



92001 NEW - pag 250



78261 - pag 251



78223 - pag 252



78225 - pag 253



78231 - pag 252



78069 - pag 252



78216 - pag 254



78235 - pag 254



78264 - pag 255



92006 NEW - pag 254



78226 - pag 256



92039 NEW - pag 256



78266 - pag 256



DECORATIONS

Decorazioni

118 Golden touch
Golden touch

120 Macarons & Mini macarons
Macarons & Mini macarons

126 Sweet Easy
Sweet Easy

132 Decorazioni in zucchero
Sugar decorations



138 Decorazioni in marshmallow
Marshmallow decorations

140 Linea Krok
Krok Line

142 Frutta essicata
Dried fruits

144 Fiori edibili disidratati
Edible dried flowers




Moddecor
Golden Touch

Con Golden Touch tutte le tue creazioni possono risplendere d'oro!




Grazie ad una tecnologia esclusiva, questo prodotto **UNICO** ti permetterà di donare bellezza ed eleganza ad ogni tuo dolce.

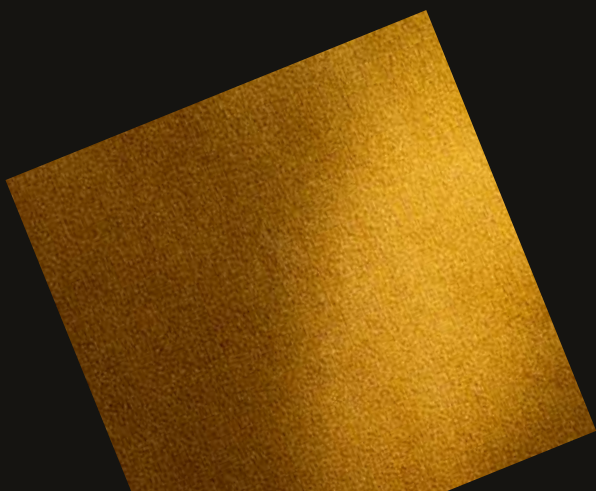


SCOPRI DI PIÙ
Discover more

With Golden Touch all your creations will shine like gold!

Thanks to our exclusive technology, this product gives every dessert a unique touch of beauty and elegance.

31400 **NEW** - cm: L8 - pz: 45 (15x3) -   





DECORAZIONI
Decorations





Macarons

Con mandorle • With almonds • Avec amandes • Mit Mandeln
Con almendras • Com amêndoas

Eleganti macarons a forma di
cuore



20013 - cm: L4,5 - pz: 120 - mat: PF -

per festeggiare le persone che ami!

Elegant heart shaped macarons to celebrate the ones you love!

Mini Macarons

Con mandorle • With almonds • Avec amandes • Mit Mandeln • Con almendras • Com amêndoas



*Colori
primaverili*
Spring colours



*Colori
autunnali*
Autumn colours



20408 ●●●A

cm: Ø2 - pz: 400 - mat: PF -

20407 -





Macarons

Con mandorle • With almonds • Avec amandes • Mit Mandeln
Con almendras • Com amêndoas

Macarons pratici e versatili,
pronti da farcire!

Versatile macarons ready to be filled and used



20309E - (AZO)



20309B - cm: Ø3,5 - pz: 384 - mat: PF - (AZO)



20309G - (AZO)



20309C - (AZO)



20309L - (AZO)



LINEA
Autunno

Autumn selection

20333 - ●●●A

cm: Ø3,5 - pz: 384

mat: PF - (AZO)



96pz



96pz



96pz



96pz



20409 - ●●●A

cm: Ø3,5 - pz: 384

mat: PF - (AZO)

LINEA
Primavera

Spring selection



96pz



96pz



96pz



96pz



Macarons aromatizzati

Flavoured macarons • Macarons aromatisés • Gewürzte Macarons
Macarons aromatizados • Macarons aromatizados



Aroma pepe
Pepper flavour




Aroma zafferano
Saffron flavour



L'idea in più
New ideas



20410 - ●●● A - cm: Ø3,5 - pz: 160 - mat: PF - 



DECORAZIONI
Decorations







Sweet EASY - Mini

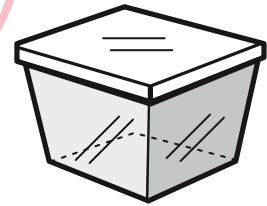
Prodotto da forno • Bakery product • Produit de pâtisserie au four • Bäckerei und Konditorei Produkt • Producto dulciario para horno • Producto para padaria e pastelaria



Con cacao
Cocoa flavour





20305N

cm: Ø1 - pz: 1 (2kg) - mat: PF -  





20305C -  





20305B -  



20305G -  





20305E -  



20305L -  



20305V -  

Prodotto da forno • Bakery product • Produit de pâtisserie au four • Bäckerei und Konditorei Produkt • Producto dulciario para horno • Producto para padaria e pastelaria



Con cacao
Cocoa flavour

20300N

cm: Ø3 - pz: 360 - mat: PF - (GF) (AZO)



20300C - (GF) (AZO)



20300B - (GF) (AZO)



20300G - (GF) (AZO)



20300E - (GF) (AZO)



20300L - (GF) (AZO)



*Lasciati ispirare
dalla varietà
di forme e colori!*

Be inspired by the variety of shapes and colours!





Decorazioni facili e veloci da utilizzare


Quick and easy to use decorations




Sweet
EASY

Prodotto da forno • Bakery product • Produit de pâtisserie au four • Bäckerei und Konditorei Produkt • Producto dulciario para horno • Producto para padaria e pastelaria




20308 - cm: Ø3 - pz: 88 - mat: PF - 



20307 - 



20306 - 



20330B

■ ■ ■ 2

cm: Ø2-2,5

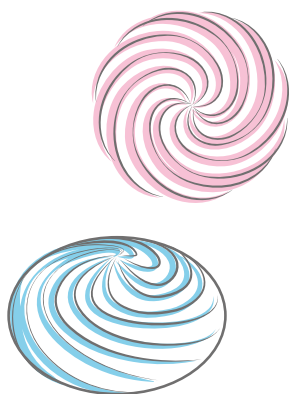
pz: 272 - mat: PF



20330C



20330G GF AZO



20331

cm: Ø3 - pz: 240

mat: PF - GF AZO



**Assortito
2 colori**

Assorted, 2 colours



Perle colorate in zucchero

Coloured sugar pearls • Perles colorées en sucre • Farbige Zuckerperlen
Perlas de azúcar, de colores • Pérolas em açúcar coloridas

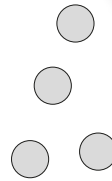


24226



COLORI
Tenui

COLORI
Accesi



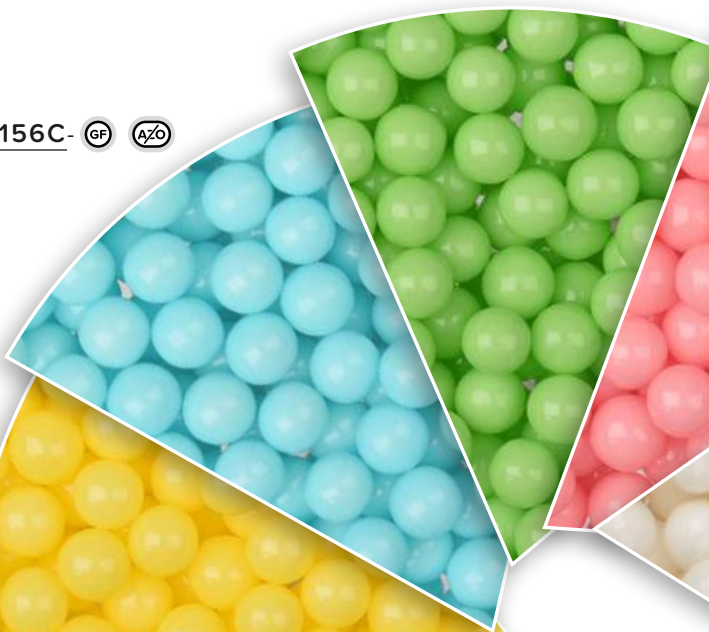
24157 - ●●● A

cm: (11) - kg: 1 - pz: 1

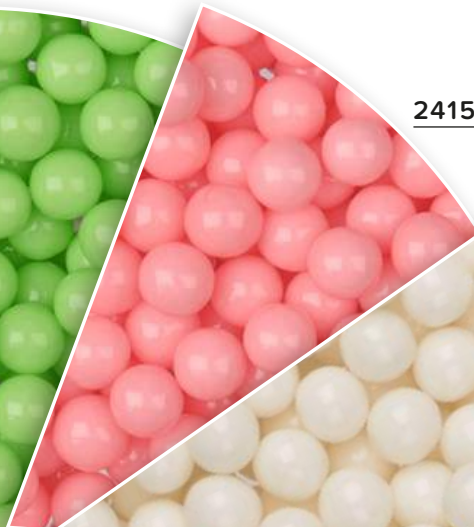
mat: ZU - GF AZO

24156L - GF

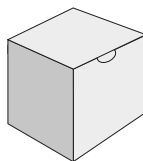
24156C - GF AZO



24156B - GF



24156E - GF

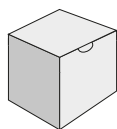


24156G - cm: (11) - kg: 1

pz: 1 - mat: ZU - GF AZO

Perle argento

Silver pearls • Perles argentées • Silberperlen • Perlas plateadas • Pérolas prateadas



● **24028** - cm: 1:1 - kg: 1
pz: 1 - mat: ZU -



● **24026** -

● **24029** -

Cristalli di zucchero

Sugar crystals • Cristaux de sucre • Zuckerkristalle • Cristales de azúcar • Cristais de açúcar

24483 -

24485 -

24250 -



24482 - g: 500 - pz: 4 - mat: ZU -

24484 -

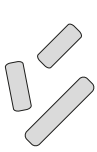






Zuccherini

Sugar decorations • Petits grains en sucre • Streudekore • Azucarillos • Açúcar granulado



24209



84g



17000

cm: Ø1 - pz: 6(84g)

mat: ZU - GF AZO



24213



24283

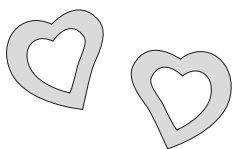


24690 - AZO



22101 - cm: 11

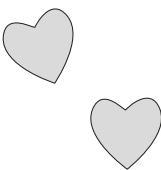
kg: 1 - pz: 1 - mat: ZU - GF AZO



22267 - ●●● A



24215 - ●●● A - g: 800



24232D



22226

●●● A - cm: 1:1

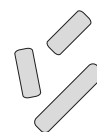
kg: 1 - pz: 1

mat: ZU - GF AZO



24113 - cm: 1:1 - g: 750

pz: 1 - mat: ZU - GF AZO



22265

●●● A - GF AZO



22100 - ●●● A - GF AZO

24584 - AZO



22266 - ●●● A





Decorazioni in Marshmallow

Marshmallow decorations • Décorations en guimauve
Marshmallow-Dekorationen • Decoraciones de malvavisco
Decorações marshmallow



20316

●●● A - cm: H2 - pz: 3 (1kg) - mat: MM -



Mini



20315

●●● A - cm: Ø1xH1 - pz: 3 (1kg)
mat: MM -



Super-mini



20311

●●● A - cm: Ø0,8xH1 - pz: 3 (1kg)
mat: MM -



20317

●●● A - cm: H1-2
pz: 3 (1kg) - mat: MM -

ASSORTITO =







Linea Krok

l'accento che mancava!

Aggiungi una consistenza

croccante ai tuoi dolci!

Add a crunchy texture to your desserts!



CRISPIES IN CIOCCOLATO FONDENTE

35493 **NEW**

cm: 11 - pz: 2(1kg)

mat: CER/CC -



New pack



CRISPIES IN CIOCCOLATO BIANCO

35495 **NEW**

cm: 11 - pz: 2(1kg)

mat: CER/CC -



New pack



CRISPIES IN CIOCCOLATO AL LATTE

35494 **NEW**

cm: 11 - pz: 2(1kg)

mat: CER/CC -



New pack

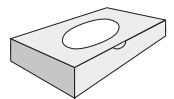


CONFETTI IN CIOCCOLATO

35496 **NEW**

cm: 11 - pz: 2(1kg)

mat: ZU/CC - -



New pack





Frutta essiccata

Dried fruit • Fruits séchés • Getrocknete Früchte
Fruta deshidratada • Fruta desidratada

MELA ESSICCATA | Dried apple

Sacchetto circa 70pz/ About 70 pcs per bag



23432 NEW

cm: Ø6,5 - cf: 200g -  



LAMPONE LIOFILIZZATO INTERO E IN PEZZI
Dried Raspberry; whole and in pieces

Sacchetto circa 150pz/ About 150 pcs per bag



23433 NEW


cm: Ø1/3 - cf: 100g -  

ARANCIA ESSICCATA | Dried orange

Sacchetto circa 100pz/ About 100 pcs per bag



23419


cm: Ø4/5,5 - cf: 200g - 

LIME ESSICCATO | Dried lime

Sacchetto circa 130pz/ About 130 pcs per bag



23418

cm: Ø3/5 - cf: 200g - 





Fiori edibili disidratati

Edible dried flowers • Fleurs comestibles déshydratées • Dehydrierte essbare Blüten
Flores comestibles deshidratadas • Flores comestíveis desidratadas



100% prodotto italiano

100% italian product



23427 - ●●● A - g: 10 - pz: 1 - 



23428 - 

Flower power

DECORAZIONI
Decorations



Vaschetta richiudibile
Resealable box



Petali di rosa

23429 ●●● A - g: 10 - pz: 1 - (AZO)



Viole Multicolor

23430 - (AZO)



FLOWERS - FIGURINES

Fiori e Soggettini

148 Fiori e Decorazioni in cialda
Wafer flowers and decorations

166 Fiori e Decorazioni in ghiaccia
Icing flowers and decorations

172 Fiori in gelatina e zucchero
Jelly and sugar decorations

174 Decorazioni e fiori in zucchero
Sugar decorations and flowers



184 Rose
Roses

192 Fiori in marzapane
Marzipan flowers and

192 Foglie in zucchero
Sugar leaves

193 Fiori e rami decorativi
Decorative flowers and branches

206 Decorazioni in zucchero
Sugar decorations

210 Soggettini in zucchero e gelatina
Jelly and sugar figurines



Fiori in cialda

Wafer flowers • Fleurs en azyme • Oblaten-Blüten • Flores de oblea • Flores de obreia



13070

●●● BCEGQ

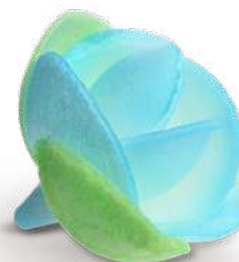
cm: Ø3 - pz: 230

mat: WF - (AZO)

13070D

13038 - ●●● BC - cm: Ø3,5 - pz: 200

mat: WF - (AZO)



13026 - ●●● BCEG

cm: Ø4~ - pz: 200

mat: WF - (AZO)



13026D



13007 - ●●● BCEQ - cm: Ø4 - pz: 200 - mat: WF - (AZO)

13007D



13071D



13071 - ●●● BCEG

cm: Ø5,5 - pz: 90 - mat: WF

(AZO)



13072 - ●●● BC - cm: Ø5,5~ - pz: 180 - mat: WF - (GF) (AZO)

13072D - (GF)



Fiori in cialda

Wafer flowers • Fleurs en azyme • Oblaten-Blüten • Flores de oblea • Flores de obreia



13108 - ●●● A - cm: Ø3,5 - pz: 200 - mat: WF



13042 - ●●● BCEG - cm: Ø4,5 - pz: 200 - mat: WF - (GF) (AZO)



13069 - ●●● BC
cm: Ø4,5 - pz: 180 - mat: WF - (AZO)

13069D



13045A

cm: Ø5~ - pz: 200

mat: WF -



13223 - ●●● A - cm: Ø5

pz: 100 - mat: WF



13222 - ●●● A - cm: Ø4,5

pz: 100 - mat: WF






Fiori in cialda

Wafer flowers • Fleurs en azyme • Oblaten-Blüten • Flores de oblea • Flores de obreia



13051 - ●●● BCEG

cm: Ø9 - pz: 40 - mat: WF - 



13051D







13136 NEW - ●●● A - cm: Ø3~ - pz: 640 - mat: WF

Fiori in cialda

Wafer flowers • Fleurs en azyme • Oblaten-Blüten • Flores de oblea • Flores de obreia



13016 - ●●● A - cm: Ø7 - pz: 70 - mat: WF



13091 - ●●● A
cm: Ø5,5 - pz: 110
mat: WF - 



Fiori in cialda

Wafer flowers • Fleurs en azyme • Oblaten-Blüten • Flores de oblea • Flores de obreia



13229A - ●●●A

cm: Ø8 - pz: 50 - mat: WF





Fiori in cialda

Wafer flowers • Fleurs en azyme • Oblaten-Blüten • Flores de oblea • Flores de obreia



13220 - ●●● A - cm: Ø7 - pz: 50 - mat: WF



13135 NEW - ■■■ 5 - cm: L3,3/6 - pz: 300 - mat: WF



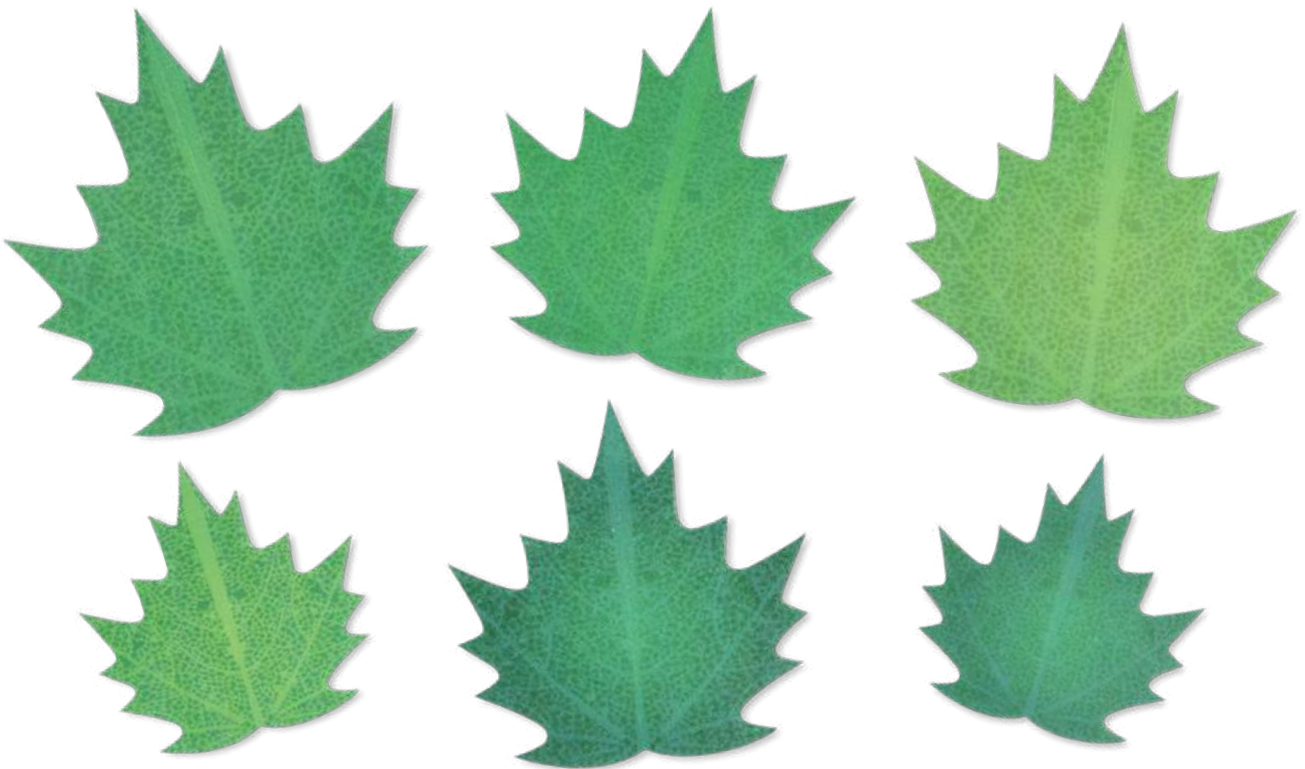
13057L

cm: H4
pz: 1000 - mat: WF



13002L

cm: H4,5~
pz: 1000 - mat: WF





13218 - ■■■ 6 - cm: L6/7/8xH6/7/8 - pz: 272 (34x8) - mat: WF



Decorazioni in cialda

Wafer decorations • Décorations en azyme • Oblatendekore
Decoraciones de oblea • Decorações de obreia



13233 - cm: L4,5[~] - pz: 200 - mat: WF -  



13234 - 



13231 -  

Piume

leggere ed eleganti
per un tocco delicato

Light and elegant feathers for a delicate touch




Decorazioni in cialda

Wafer decorations • Décorations en azyme • Oblatendekore
Decoraciones de oblea • Decorações de obreia



13216 - ■■■ 6 - cm: L4

pz: 336 (112x3) - mat: WF - 

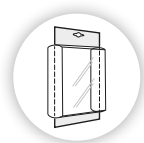


13215

■■■ 6 - cm: L7

pz: 246 (41x6)

mat: WF - 



13083 - ●●● A - ■■■ 2

cm: L5-6,5" - pz: 16Blister - mat: WF





Decorazioni in cialda

Wafer decorations • Décorations en azyme • Oblatendekore
Decoraciones de oblea • Decorações de obreia



13232 - ●●●● A

cm: L6 - pz: 240 - mat: WF



13213 - ■■■ 6 - cm: L6,5-8 - pz: 72 - mat: WF





Fiori in ghiaccia

Icing flowers • Fleurs en glace royale • Tragant Blumen
Flores de glasa • Flores de glacê real



10035

cm: Ø4,5xH3 - pz: 72

mat: ZU -



10106

cm: Ø1,5xH2~ - pz: 192

mat: ZU -



10033

cm: Ø1,5xH2~ - pz: 192

mat: ZU -



10121

cm: Ø1xH1~ - pz: 384

mat: ZU -



10183 - ●●● A - cm: Ø1 - pz: 360

mat: ZU -



10004 - ●●● AB - cm: Ø2 - pz: 560 - mat: ZU -



10180 - ●●● A - cm: Ø2,5 - pz: 210 - mat: ZU -



10011 - ●●● AB - cm: H3,5 - pz: 200 - mat: ZU -





10173



cm: Ø3~ - pz: 120 - mat: ZU - 



10064 - ●●● A - cm: Ø3

pz: 144 - mat: ZU -  



10087 - ●●● A - cm: H3~ - pz: 144 - mat: ZU -  



10018A

cm: Ø4,5 - pz: 100

mat: ZU -  



Fiori in ghiaccia

Icing flowers • Fleurs en glace royale • Tragant Blumen
Flores de glasa • Flores de glacê real



10149 - cm: Ø2,5~
pz: 280 - mat: ZU -



10175
cm: Ø5~ - pz: 144
mat: ZU -



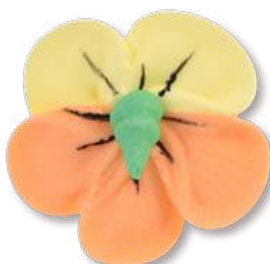
10062 - cm: L3~
pz: 120 - mat: ZU -



10174
cm: Ø7 - pz: 48
mat: ZU -



10178 - cm: Ø3~
pz: 280 - mat: ZU -



10181 - ●●● A - cm: Ø3,5 - pz: 105 - mat: ZU -





Fiori in ghiaccia

Icing flowers • Fleurs en glace royale • Tragant Blumen
Flores de gласa • Flores de glac e real



10162A - cm: $\varnothing 2^{\sim}$ - pz: 120 - mat: ZU -



10161A

cm: $\varnothing 4^{\sim}$ - pz: 72

mat: ZU -



10159A - cm: $\varnothing 3$ - pz: 64 - mat: ZU -



10179 - ●●● A - cm: $\varnothing 2^{\sim}$ - pz: 100 - mat: ZU -



10066

cm: L3 - pz: 480 - mat: ZU - (GF) (AZO)



11038 - ■■■ 3 - cm: (11) - pz: 380 - mat: PT - (GF) (AZO)



10182 - ●●● A - cm: Ø4 - pz: 36 - mat: ZU - (GF)



10165 - ●●● A - cm: Ø4~ - pz: 105 - mat: ZU - (GF)



10176 - ●●● A - cm: Ø5,5 - pz: 60 - mat: ZU - (GF)



Fiori in gelatina e zucchero

Jelly and sugar flowers • Fleurs en sucre et gelatine • Zucker und Gelatine Blumen
Flores de gominola • Flores em açúcar e goma



11311 - ●●● A - cm: Ø2,4/3
pz: 48 - mat: GE/ZU -



11310 - ●●● A - cm: Ø3^v
pz: 48 - mat: GE/ZU -











Fiori in zucchero

Sugar flowers • Fleurs en sucre • Zucker Blumen • Flores de azúcar • Flores em açúcar



11097 NEW - ●●● A - cm: Ø3 - pz: 120 - mat: ZU -  



11098 NEW - ●●● A - cm: Ø3,5~ - pz: 144 - mat: ZU -  






Fiori in zucchero

Sugar flowers • Fleurs en sucre • Zucker Blumen • Flores de azúcar • Flores em açúcar



11000

●●● A - cm: L5

pz: 60 - mat: ZU - 







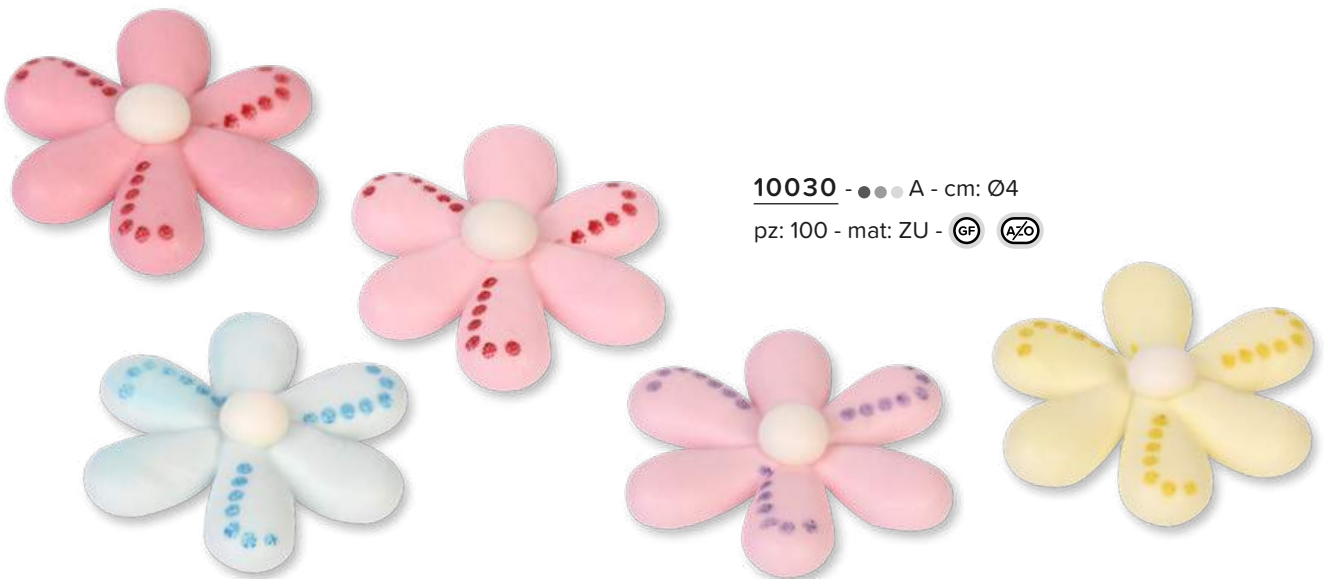
10059

●●● A - cm: Ø3,5 - pz: 60

mat: ZU -  

10056 - ●●● A

cm: Ø3,5 - pz: 100 - mat: ZU -  



10030 - ●●● A - cm: Ø4

pz: 100 - mat: ZU -  




Fiori in zucchero

Sugar flowers • Fleurs en sucre • Zucker Blumen • Flores de azúcar • Flores em açúcar



11082A

cm: Ø1 - pz: 500

mat: ZU - 




11015 - ●●● A

cm: Ø1,5 - pz: 500


mat: ZU - 




11213 - ●●● A - cm: Ø1,5~

pz: 500 - mat: ZU - 




11296 - ●●● A - cm: Ø2~ - pz: 100 - mat: ZU - 



11246 - ●●● A - cm: Ø2 - pz: 200 - mat: ZU - 



11245 - ●●● A - cm: Ø3~ - pz: 100 - mat: ZU - 



11080 - ●●● A - cm: Ø2,5 - pz: 100 - mat: ZU - (GF)



11079 - ●●● A - cm: Ø2/3,5~ - pz: 120 - mat: ZU - (GF)



11010 - ●●● A - cm: Ø2/3,5~ - pz: 120 - mat: ZU - (GF)





Fiori in zucchero

Sugar flowers • Fleurs en sucre • Zucker Blumen • Flores de azúcar • Flores em açúcar



11092 **NEW**

■ 5 - cm: Ø3

pz: 100 - mat: ZU -  





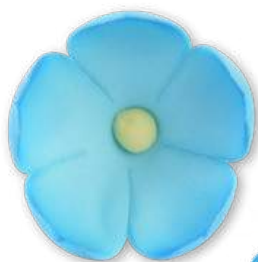
11294 - ●●● A - cm: Ø3 - pz: 100 - mat: ZU - (GF)



11018B

cm: Ø2,7/3 - pz: 60

mat: ZU - (GF)



11018C - (GF)



11018D - (GF)



11298 - cm: Ø5 - pz: 50

mat: ZU - (GF)



11292B - ■■■ 2 - cm: Ø4 - pz: 36 - mat: ZU - (GF)



11193A - cm: H6 - pz: 100 - mat: ZU



11193G - (AZO)







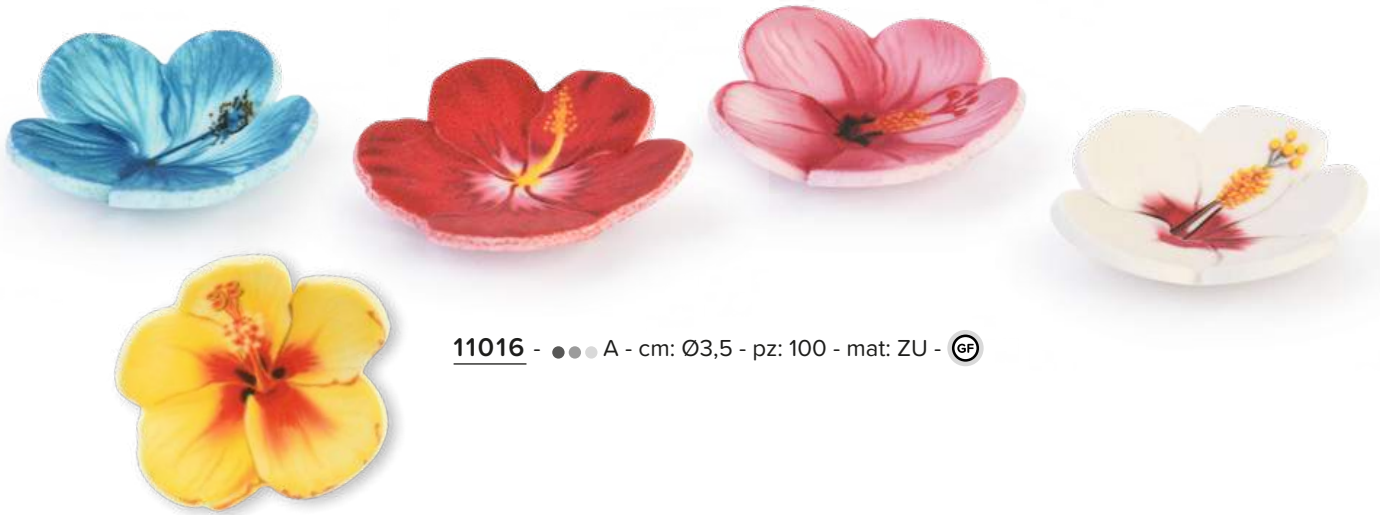
Fiori in zucchero

Sugar flowers • Fleurs en sucre • Zucker Blumen • Flores de azúcar • Flores em açúcar



11091 NEW - ●●● A - cm: Ø4 - pz: 100 - mat: ZU -  





11016 - ●●● A - cm: Ø3,5 - pz: 100 - mat: ZU - ©



11313 - ●●● A - cm: Ø4
pz: 100 - mat: ZU - ©



11312 - ●●● A - cm: Ø3 - pz: 100 - mat: ZU - ©



Fiori in zucchero

Sugar flowers • Fleurs en sucre • Zucker Blumen • Flores de azúcar • Flores em açúcar




11001A - ●●●A


cm: Ø4 - pz: 36 - mat: ZU - ©







11084A - cm: Ø3 - pz: 30 - mat: ZU - 



11279A - cm: Ø4~
pz: 36 - mat: ZU - 

11279G
 



11280A - cm: Ø5 - pz: 18 - mat: ZU - 



Fiori in zucchero

Sugar flowers • Fleurs en sucre • Zucker Blumen • Flores de azúcar • Flores em açúcar



Ø8cm
pz3

Ø5,5cm
pz4

Ø4cm
pz7


11219G

pz: 1Kit(17pz) - mat: ZU



Ø6,5cm
pz3

11219E

pz: 1Kit(17pz) - mat: ZU - 





Ø6,5cm
3pz

Ø8cm
3pz

Ø5,5cm
4pz

Ø4cm
7pz

11219Z - pz: 1Kit(17pz) - mat: ZU -  



11219K - 



11219B - 



Fiori in zucchero

Sugar flowers • Fleurs en sucre • Zucker Blumen • Flores de azúcar • Flores em açúcar



Fiori decorativi

Decorative flowers • Décors fleurs • Dekorblüten • Flores decorativas • Flores para decoração







Fiori decorativi

Decorative flowers • Décors fleurs • Dekorblüten • Flores decorativas • Flores para decoração



11320D - cm: Ø4~ - pz: 36 - mat: ☉

11321D - cm: Ø5 - pz: 18 - mat: ☉



Ø5,5cm
pz4



Ø8cm
pz3



Ø6,5cm
pz3



Ø4cm
pz7

11006D

pz: 1Kit(17pz) - ☉



11316B - ●●● A

■ ■ ■ 2 - cm: Ø4,5/5,5

pz: 14 - mat: ☉

Fiori in pasta di zucchero modellabile

Modelling fondant flowers • Fleurs en pâte à sucre modelable • Blumen aus modellierbarer Zuckermasse • Flores de pasta de azúcar moldeable • Flores em pasta de açúcar moldável



L4,5cm

+24 FOGLIE
Leaves • Feuilles • Blätter
Hojas • Folhas



10309B - ☉



10309G - cm: Ø6 - pz: 12 - mat: ZU - ☉



L4,5cm

+24 FOGLIE
Leaves • Feuilles • Blätter
Hojas • Folhas



10308B - ☉



10308G - cm: Ø4 - pz: 24 - mat: ZU - ☉



Fiori in marzapane

Marzipan flowers • Fleurs en masepain • Marzipanblumen
Flores de mazapán • Flores em maçapão



12906G

cm: Ø4,5 - pz: 24 mat: MZ -



12906B -



L4,5cm

+24 FOGLIE • Leaves • Feuilles
Blätter • Hojas • Folhas



12900 - ●●● A - cm: Ø3,5 - pz: 35 - mat: MZ -

Foglie in zucchero

Sugar leaves • Feuilles en sucre • Blätter in Zucker • Hojas en azúcar • Folhas em açúcar



11007 - ■■■ 5 - cm: L3-9 - pz: 100 - mat: ZU -

20224 - ■■■ 2

cm: L3-4 - pz: 100 - mat: ZU -



Fiori decorativi

Decorative flowers • Décors fleurs • Dekorblüten • Flores decorativas • Flores para decoração



11159 - ●●● A - cm: Ø5-6

pz: 48 - mat: ☉

FIORIE
SOGGETTINI
Flowers, Figurines



Fiori decorativi

Decorative flowers • Décors fleurs • Dekorblüten • Flores decorativas • Flores para decoração



11009 - cm: Ø3,5
pz: 70 - ☉



11325 - cm: Ø6
pz: 48 - ☉



11011 - ■■■ 3 - cm: Ø6-8 - pz: 18 - mat: ☉



11073 - ●●● A - cm: H11 - pz: 12 - mat: ☉



30633 - cm: H7,3 - pz: 24 - mat: PL ☆



E' indispensabile l'utilizzo del supporto per fiori per isolare la decorazione dal dolce

It is necessary to use the flower support to isolate the decoration from the cake

Il est indispensable d'utiliser le support pour fleurs pour isoler la décoration du gâteau

Es ist notwendig den Blumen-Halter zu verwenden, um die Dekoration von dem Kuchen zu isolieren

Para aislar la decoración del dulce, es indispensable utilizar el soporte para flores

Para isolar as decorações do bolo, é indispensável usar o suporte para flores



Rami decorativi

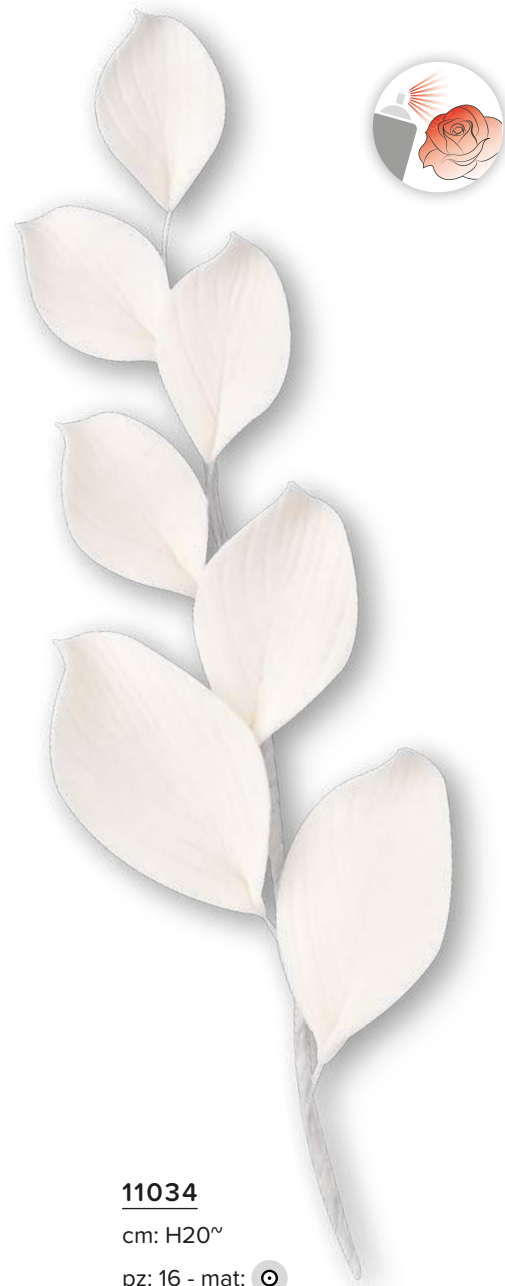
Decorative branches • Branches décoratives • Dekor Zweige
Ramos decorativos • Ramos decorativos



11170

cm: H25

pz: 24 - mat:



11034

cm: H20~

pz: 16 - mat:







Rami decorativi

Decorative branches • Branches décoratives • Dekor Zweige
Ramos decorativos • Ramos decorativos

11032 - cm: H20

pz: 4 - mat: 



11031 - 



11317 - ■■■ 3

cm: H19 - pz: 6 - mat: Ⓞ



Rami decorativi

Decorative branches • Branches décoratives • Dekor Zweige
Ramos decorativos • Ramos decorativos



11252D - cm: L14

pz: 4 - mat:



11217 - cm: H17 - pz: 12 - mat:



1pz



1pz



2pz

11189

■ ■ ■ 3

cm: H18

pz: 1Kit(4pz)

mat: ☉



Rami decorativi

Decorative branches • Branches décoratives • Dekor Zweige
Ramos decorativos • Ramos decorativos



11036 - cm: H26 - pz: 4 - mat: ©






Rami decorativi


Decorative branches • Branches décoratives • Dekor Zweige
Ramos decorativos • Ramos decorativos

11022 - cm: H15

pz: 4 - mat: 




11023 - cm: H22

pz: 4 - mat: 



11024 - cm: H17

pz: 4 - mat: 

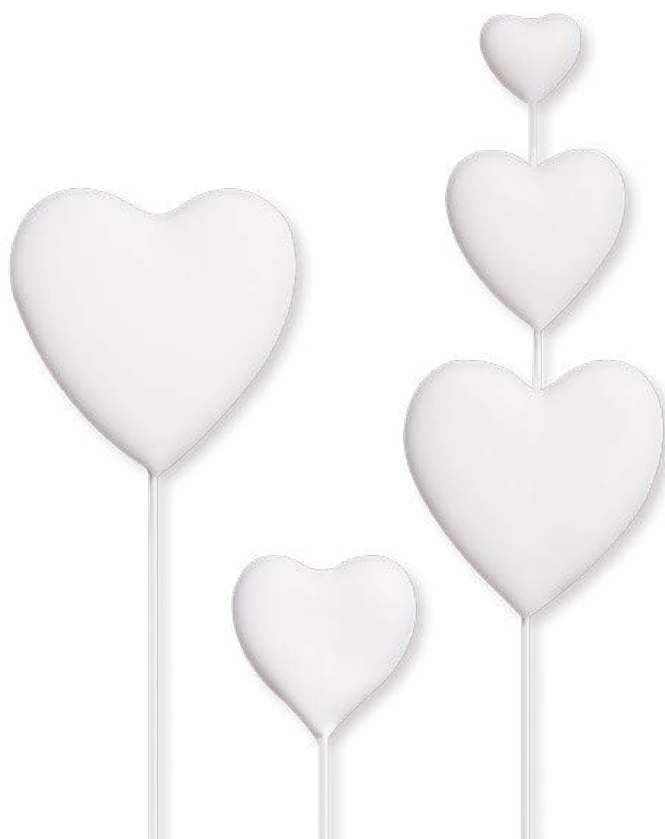
Soggetti decorativi

Decorative figurines • Sujets décoratifs • Dekorfiguren
Figuras decorativas • Figuras decorativas



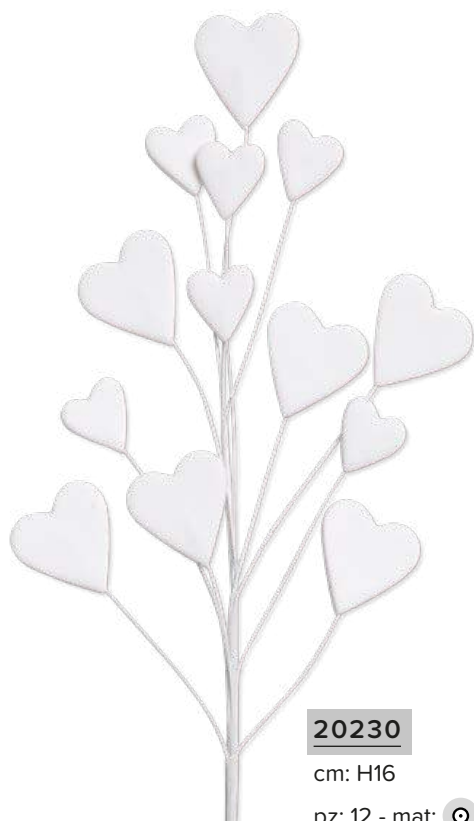
24667 - ■■■ 2 - cm: H3-4

pz: 100 - mat: ☉



24668 - ■■■ 3 - cm: H2,5-8

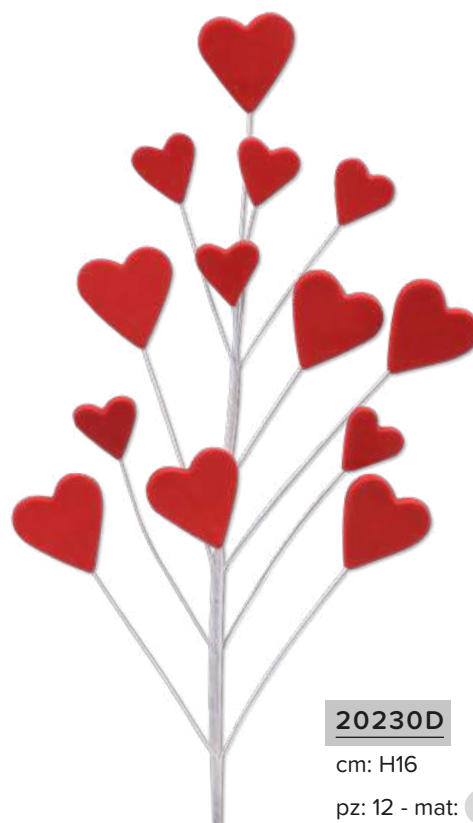
pz: 100 - mat: ☉



20230

cm: H16

pz: 12 - mat: ☉



20230D

cm: H16

pz: 12 - mat: ☉

FIORIE
SOGGETTINI
Flowers, Figurines



Decorazioni in zucchero

Sugar decorations • Décorations en sucre • Zuckerdekore
Decoraciones de azúcar • Decorações em açúcar



25565 - ●●● A - cm: L3xH2,5~ - pz: 100 - mat: ZU -



25563C

25563G

cm: L5xH2 - pz: 18

mat: ZU -



25563B

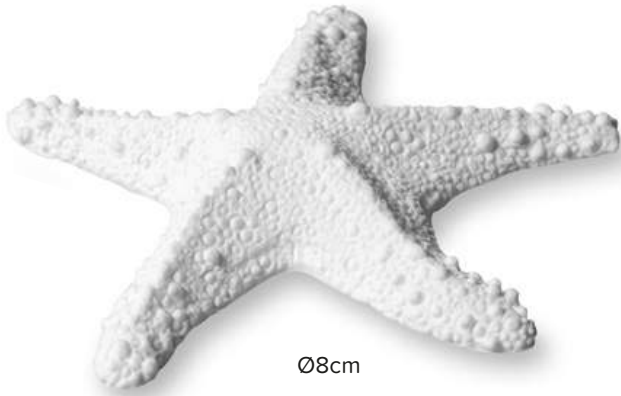


25562B - cm: L10xH5

pz: 12 - mat: ZU



25562G -



Ø8cm



L5cm



L6cm



L5,5x4cm



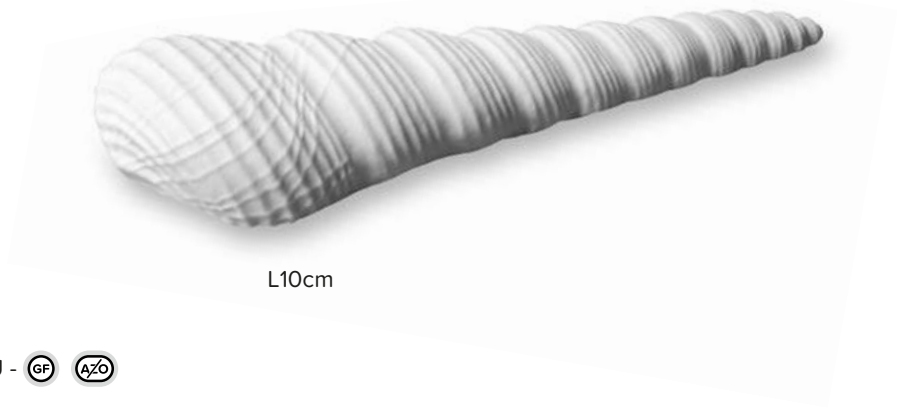
L5,5cm



L5,5x5cm



L6cm



L10cm

25534 - ■■■ 8 - pz: 1Kit(8pz) - mat: ZU - (GF) (AZO)



H6cm



H6cm



H9cm

11008G - ■■■ 3 - pz: 18 - mat: ZU - (GF) (AZO)



Decorazioni in zucchero

Sugar decorations • Décorations en sucre • Zuckerdekore
Decoraciones de azúcar • Decorações em açúcar



20140 - ●●● A - cm: L6[~] - pz: 16 - mat: ZU - ©



20141 - ●●● A - cm: L4,5[~] - pz: 24 - mat: ZU - ©



20279 - ■■■ 8 - cm: L3 - pz: 144 - mat: ZU - ©



FIORIE
SOGGETTINI
Flowers, Figurines



Soggettini in zucchero e gelatina

Sugar and jelly figurines • Sujets en sucre et gelatine
Zucker und Gelatine Figuren • Muñecos de gominola
Bonequinhos de açúcar e goma



20064 **NEW** - ■■■ 4 - cm: H max 5,5~ - pz: 24 - mat: GE/ZU -



20058 **NEW**

■■■ 4 - cm: L3,5~ - pz: 36
mat: GE/ZU -



24451

cm: Ø2,5~ - pz: 70
mat: GE/ZU -



20123 - ■■■ 3 - cm: H max 5,5~ - pz: 30 - mat: GE/ZU -









Soggettini in zucchero e gelatina

Sugar and jelly figurines • Sujets en sucre et gelatine
Zucker und Gelatine Figuren • Muñecos de gominola
Bonequinhos de açúcar e goma




20063 **NEW** - ■■■ 3 - cm: L max 4,5~ - pz: 30 - mat: GE/ZU -  



20060 **NEW** - ■■■ 6 - cm: L3 - pz: 36 - mat: GE/ZU -  



20260 - ■■■ 4 - cm: L4 - pz: 24 - mat: GE/ZU - 





Soggettini in zucchero e gelatina



Sugar and jelly figurines • Sujets en sucre et gelatine
Zucker und Gelatine Figuren • Muñecos de gominola
Bonequinhos de açúcar e goma

20056 NEW


■ ■ ■ 3 - cm: H max 6,5

pz: 24 - mat: ZU -  



40117 NEW - ■ ■ ■ 8 - cm: H max 7 - pz: 24 - mat: GE/ZU -  



20057 **NEW** - ■■■ 4 - cm: H max 6 - pz: 24 - mat: GE/ZU -  

FIORIE
SOGGETTINI
Flowers, Figurines





Soggettini in zucchero e gelatina

Sugar and jelly figurines • Sujets en sucre et gelatine
Zucker und Gelatine Figuren • Muñecos de gominola
Bonequinhos de açúcar e goma



40346 - ■■■ 4 - cm: H6 - pz: 24 - mat: GE/ZU - (GF)



40343

cm: H7 - pz: 24

mat: ZU - (GF)



40347

●●● A - cm: H4

pz: 24 - mat: ZU

- (GF)



40588 **NEW**

■■■ 7 - cm: Ø3,5~ - pz: 36

mat: GE/ZU - (GF) (AZO)





7pz



7pz



6pz

40504 - ■■■ 3 - cm: H max 6 - pz: 20 - mat: ZU - (AZO)

FIORIE
SOGGETTINI
Flowers, Figurines



43111 - ■■■ 2 - cm: H5
pz: 30 - mat: ZU - (AZO)



20127 - cm: H5 - pz: 30
mat: GE/ZU - (GF)



42055 - ■■■ 4 - cm: (11) - pz: 24 - mat: ZU - (GF)





Soggettini in zucchero

Sugar figurines • Sujets en sucre • Zuckerfiguren
Figuras de azúcar • Bonequinhos em açúcar



20119 - ■■■ 6 - cm: H max 3,5

pz: 48 - mat: ZU -  







20117 - ■■■ 4

cm: H max 2,6



pz: 48 - mat: ZU -  





20118 - ■■■ 6 - cm: H max 3

pz: 48 - mat: ZU -  



20002 - ●●● A - cm: L3,5 - pz: 48 - mat: ZU -  



20003 - ■■■ 2 - cm: H2 - pz: 80 - mat: ZU -  



Soggettini in zucchero

Sugar figurines • Sujets en sucre • Zuckerfiguren
Figuras de azúcar • Bonequinhos em açúcar



20121 - ■■■ 2 - cm: H3
pz: 48 - mat: ZU - (GF) (AZO)



20257 - ■■■ 2
cm: H max 5 - pz: 20- mat: ZU - (AZO)



24777 - ■■■ 6 - cm: H max 5 - pz: 24 - mat: ZU - (AZO)



20122 - ■■■ 10 - cm: (1:1) - pz: 190 - mat: ZU - (GF) (AZO)



20238 - ■■■ 6 - cm: (1:1) - pz: 96 - mat: ZU - (GF)



20235 - (GF)



Soggettini in zucchero

Sugar figurines • Sujets en sucre • Zuckerfiguren
Figuras de azúcar • Bonequinhos em açúcar



20006 - ●●● A - cm: H3,5 - pz: 42 - mat: ZU - (GF) (AZO)



20007 - cm: H3 - (GF) (AZO)





20004 - ●●● A - cm: H3,5 - pz: 42 - mat: ZU - (GF) (AZO)



20005 - cm: H4 - (GF) (AZO)

FIORIE
SOGGETTINI
Flowers, Figurines





Soggettini in zucchero

Sugar figurines • Sujets en sucre • Zuckerfiguren
Figuras de azúcar • Bonequinhos em açúcar



20008

■ ■ ■ 4

cm: H4,5~ - pz: 48

mat: ZU -  

20009



20010



Festività

E

Ricorrenze



228 San Valentino
Valentine's day

238 Carnevale
Carnival

239 Festa della donna
Women's day

242 Festa del papà
Father's day



*un macaron
per ogni occasione*

A macaron for every occasion



SPECIAL OCCASIONS

248 Pasqua
Easter

268 Festa della mamma
Mother's day

274 Festa dei nonni
Grandparent's day

276 Nascita
Birth

284 Comunione e cresima
Communion and Confirmation

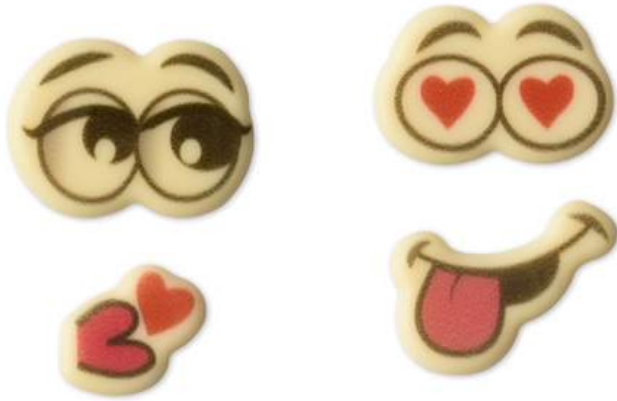
292 Laurea
Graduation

296 Matrimonio
Wedding



Ciocolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



78522 - ■■■ 2 - ◆ - 3,1g/Kit

cm: (1:1) - pz: 64Kit (16x4) - (GF)



cuore
3D



92031 **NEW** - ◆ - 3,75g

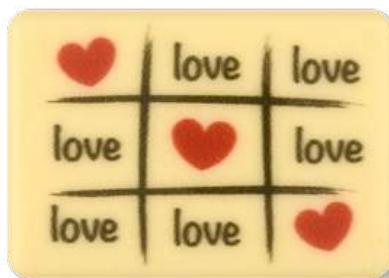
cm: L3,5~ - pz: 48 (24x2) - (GF) (AZO) (V)



78508 NEW - - 4,2g - cm: L4~
pz: 64 (16x4) -



78445 - cm: Ø4~ - 4g
pz: 48 (24x2) - mat: BC -



78443
■ ■ ■ 4 - - 5,5g cm: L5xH3,5
pz: 48 (16x3) -



78444 - ■ ■ ■ 4 - - 3g - cm: L4 - pz: 72 (24x3) -



Ciocolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



78257 - ■■■ 4 - ◆ - 3g - cm: L4 - pz: 72 (24x3) - (GF) (V)



92046 **NEW** - ■■■ 4 - ◆ - 9,3g - cm: L6,5 - pz: 24 (6x4) - (GF) (V)



34608

◆ - 15g - cm: H6

pz: 36 -



34611

■ 3 - ◆ - 15g

cm: L5 - pz: 36 -



78530 - ■ 3 - ◆ - 7,3g - cm: L4,8 - pz: 45 (15x3) -

FESTIVITÀ
RICORRENZE
Special Occasions





Cioccolato chablon

Thin Chocolate Plaques • Plaquettes chocolat fines
Gebrauchsfertige Schokoladendekore • Decoraciones de chocolate superfino
Decorações de chocolate finas



78493

◇ - cm: L4

pz: 120 (20x6) - GF



92048 - NEW - ◇ - cm: L4,5 - pz: 96 (24x4) - GF

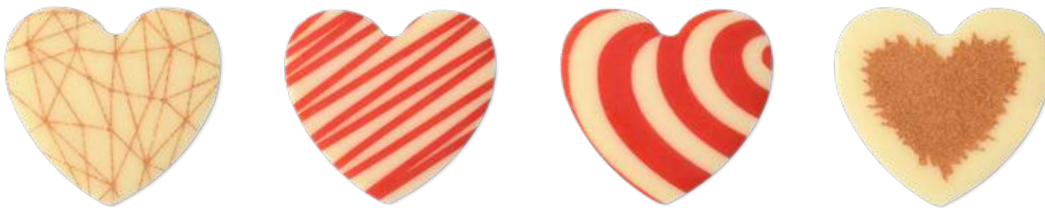
TRASFERELLI SOLO PER CIOCCOLATO BIANCO - Transfer sheets suitable only for white chocolate



82019 - cm: L30xH40 - pz: 12 - GF



82018 - ■■■ 2 - cm: L30xH40 - pz: 24 - GF



78494 **NEW** - ■■■ 4 - ◆ - cm: L3 - pz: 112 (28x4) - (GF) (AZO) (V)



78492 **NEW** - ■■■ 3 - ◆ - cm: Ø6 - pz: 110 (55x2) - (GF)





Macarons

Con mandorle • With almonds • Avec amandes • Mit Mandeln
Con almendras • Com amêndoas

Eleganti macarons a forma di
cuore



20013 - cm: L4,5 - pz: 120 - mat: PF -

per festeggiare le persone che ami!

Elegant heart shaped macarons to celebrate the ones you love

Dillo
con un



20012 **NEW** - ■■■ 6 - cm: Ø3,5~
pz: 192 - mat: PF

macaron!

Say it with a macarons





Soggettini in zucchero e gelatina

Sugar and jelly figurines • Sujets en sucre et gelée
Zucker und Gelatine Figuren • Muñecos de gominola
Bonequinhos de açúcar e goma



20000

cm: H7,5~ - pz: 24

mat: ZU - (GF)



20024 - ●●● A - cm: H5 - pz: 40 - mat: ZU - (AZO)



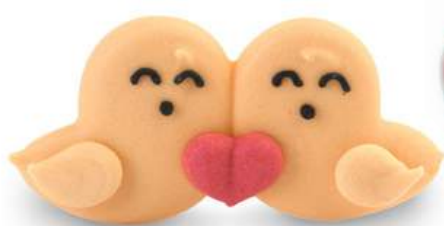
25559 - ■■■ 2 - cm: L4

pz: 72 - mat: ZU - (AZO)



20042 - ■■■ 2 - cm: H4,5~

pz: 36 - mat: GE/ZU - (GF)



20011 - ■■■ 6 - cm: (1:1) - pz: 274

mat: ZU - (GF) (AZO)



20055 - ■■■ 4 - cm: (1:1)

pz: 60 - mat: ZU - (GF)

Decorazioni in zucchero

Sugar decorations • Décorations en sucre • Zuckerdekore • Decoraciones de azúcar • Decorações em açúcar



24215 - ●●● A - cm: 11

g: 800 - pz: 1 - mat: ZU -

**Sweet
EASY**

Prodotto da forno • Bakery product • Produit de pâtisserie au four
Bäckerei und Konditorei Produkt • Producto dulciario para horno
Producto para padaria e pastelaria



20307

cm: Ø3 - pz: 88

mat: PF -

FESTIVITÀ
RICORRENZE
Special Occasions

Vasetti in vetro per monoporzioni

Glass jars for single-portions • Petits pots en verre pour portions individuelles • Gläschen für Einzelportionen
Vasos de vidrio para monoporciones • Frascos de vidro para doses individuais



20053

cm: H9,5~

pz: 36 - mat: VT

cc: 160ml -





Carnevale

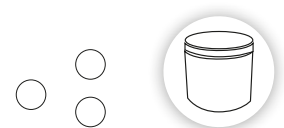
Carnival • Carnaval • Karneval • Carnival • Carnaval



17075 - ■■■ 3 - cm: H max 7~ - pz: 24 - mat: ZU - (AZO)



17123 - ■■■ 4 - cm: L6xH3 - pz: 40 - mat: ZU - (AZO)



22100

●●● A - cm: (11)

kg: 1 - pz: 1 - mat: ZU



Festa della donna

Women's Day • Journée de la femme
Internationaler Frauentag • Día de la Mujer • Dia da Mulher



24113 - cm: (11) - g: 750

pz: 1 - mat: ZU - (EF) (AZO)



24491 - cm: H14

pz: 36 - mat: ST (O)

FESTIVITÀ
RICORRENZE
Special Occasions





Festa della donna

Women's Day • Journée de la femme
Internationaler Frauentag
Día de la Mujer • Dia da Mulher



cuore 3D

92042 **NEW** - - 3,75g - cm: L3,5~ - pz: 48 (24x2)



92002 **NEW** - ■■■ 2

- 3,5g - cm: H6~

pz: 64 (16x4) -



92003 **NEW** - ■■■ 4 - - 5,5g - cm: L5

pz: 64 (16x4) -



FESTIVITÀ
RICORRENZE
Special Occasions



21005 **NEW** - ■■■ 3

cm: (11) - pz: 36 - mat: ZU - (GF)



Festa del papà

Father's Day • Fête des pères • Vatertag
Día del padre • Dia do Pai



92000 NEW - ■■■ 8 - ◆ - 15,9g/Kit - cm: H2/5
pz: 16Kit (4x4) - (GF)



78438 - ◆ - cm: L5~
pz: 42 - (GF) (AZO)

92005 NEW - ■■■ 3 - ◆ - 5,5g - cm: L5
pz: 64 (16x4) - (GF)






Festa del papà

Father's Day • Fête des pères
Vatertag • Día del padre
Dia do Pai

92040 **NEW** - ■■■ 8 - ◆ - 9,7g

cm: H10 - pz: 32 (8x4) - 



Dillo
con un

20337 **NEW** - ■■■ 6

cm: Ø3,5 - pz: 192 - mat: PF



macaron!

Say it with a macarons



92038 **NEW** - ■■■ 6 - ◆◆
 cm: Ø6 - pz: 110 (55x2) - (GF)



FESTIVITÀ
 RICORRENZE
 Special Occasions



Festa del papà

Father's Day • Fête des pères • Vatertag
Día del padre • Dia do Pai



21000 - ■■■ 6 - cm: H18

pz: 6 - mat: ZU - ©



21007 **NEW** - ■■■ 3 - cm: 11

pz: 36 - mat: ZU - ©

FESTIVITÀ
RICORRENZE
Special Occasions

21011 - ■■■ 2

cm: H19 - pz: 24

mat: PL









Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



Rabbit kits *i Kit Coniglio*



Ideali per monoporzioni

Ideal for mignon pastries

92001 NEW -

10,7g/Kit - cm: - pz: 16Kit (4x4) -





Dai una nuova forma ai tuoi dolci!

Give your sweets a new shape



78261 - ■■■ 2

◆ - 35g/Kit - cm: (1:1)

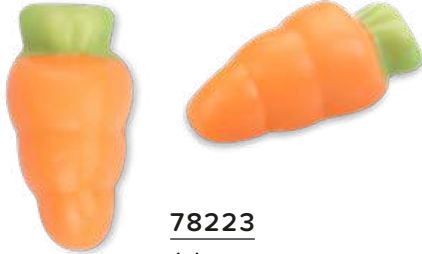
pz: 8Kit(3pz) - (GF)

**FESTIVITÀ
RICORRENZE**
Special Occasions



Ciocolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



78223

◆ - 1,4g - cm: H3~

pz: 126 (63x2) - GF



78069 - ◆

15g - cm: H6~

pz: 36 - GF



78231 - ■■■ 2 - ◆ - 10g - cm: - pz: 48 (8x6) - GF



78224 - ■■■ 4 - ◆ - 8,2g - cm: H5~ - pz: 48 (16x3) - GF



78225 - ■■■ 8 - ◆ - 3,8g - cm: H4~ - pz: 96 - (24x4) - (GF)



FESTIVITÀ
RICORRENZE
Special Occasions



Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



Decorazione a rilievo

Embossed decoration



78235 - ■■■ 3 - ◆ - 7g

cm: L4,8 - pz: 45 (15x3) - (GF)



92006 **NEW** - ■■■ 4 - ◆ - 5,5g - cm: L5 - pz: 64 (16x4) - (GF)




78216 - ■■■ 3 - ◆ - 6,3g - cm: Ø5 - pz: 45(15x3) - (GF) (AZO) (V)

Ciocolato chablon

Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore
Decoraciones de chocolate superfino • Decorações de chocolate finas



78264 - ■■■ 4 - 

cm: L5 - pz: 80 (20x4) - 



FESTIVITÀ
RICORRENZE
Special Occasions



Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



92039 NEW - ■■■ 8 - ◆ - 3g
cm: H3,5~ - pz: 96 (24x4) -

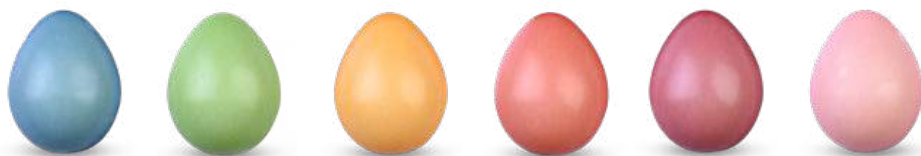
78226 - ■■■ 2 - ◆ - 7g - cm: H4~
pz: 64 (32x2) -



78266 - ■■■ 4 - ◆ - 7g
cm: H4~ - pz: 64 (32x2) -



Crea la combinazione perfetta
giocando con i colori



92044 **NEW** - ■■■ 6 - ◆ - 1,1g
cm: Ø2 - pz: 96 (32x2) - 

Mini rainbow!



FESTIVITÀ
RICORRENZE
Special Occasions

Create the perfect combination by playing with colours



Macarons

Con mandorle • With almonds • Avec amandes • Mit Mandeln
Con almendras • Com amêndoas



Dillo
con un

19050 **NEW** - ■■■ 6

cm: Ø3,5 - pz: 192 - mat: PF



macaron!

Say it with a macarons



19040 **NEW** - ■■■ 3 - cm: 11
pz: 36 - mat: ZU -

FESTIVITÀ
RICORRENZE
Special Occasions





Decorazioni in zucchero

Sugar decorations • Décorations en sucre • Zuckerdekore • Decoraciones de azúcar •
Decorações em açúcar



19037 NEW

■ ■ ■ 3 - cm: L5 - pz: 40

mat: ZU -



19036 - ■ ■ ■ 6 - cm: H3- pz: 126 - mat: ZU -



19028 - ■ ■ ■ 2 - cm: H max 4

pz: 96 - mat: ZU -



19163 - ● ● ● A

cm: H3~ - pz: 70

mat: ZU -



19047 - ■■ 9 - cm: H max 3"

pz: 72 - mat: ZU - GF AZO



FESTIVITÀ
RICORRENZE
Special Occasions



Soggettini in zucchero e gelatina

Sugar and jelly figurines • Sujets en sucre et gelée • Zucker und Gelatine Figuren
Muñecos de gominola • Bonequinhos de açúcar e goma



19046 - ■■■ 4 - cm: H max 3[~] - pz: 48 - mat: ZU - (GF) (AZO)



19045 - ■■■ 2

cm: H5 - pz: 24 - mat: ZU - (GF)

19042 - ■■■ 2

cm: H max 4 - pz: 24 - mat: ZU - (AZO)



19043 - ■■■ 4 - cm: H5 - pz: 24 - mat: ZU - (GF)



19142 - ■■■ 7 - cm: H4~ - pz: 70 - mat: GE/ZU - (AZO)



19020 - ■■■ 3 - cm: H5 - pz: 30 - mat: GE/ZU - (GF)



19022 - ■■■ 3 - cm: H5,5
pz: 30 - mat: GE/ZU
(GF) (AZO)

FESTIVITÀ
RICORRENZE
Special Occasions



8pz

7pz

7pz

8pz

19023 - ■■■ 4 - cm: H4,5 - pz: 30 - mat: GE/ZU - (GF)




Soggettini in zucchero e gelatina

Sugar and jelly figurines • Sujets en sucre et gelée • Zucker und Gelatine Figuren
Muñecos de gominola • Bonequinhos de açúcar e goma


19018 - ■■■ 3 - cm: H3,5-6

pz: 30 - mat: GE/ZU - 




19161 - ■■■ 2- cm: L6xH5 - pz: 40 mat: ZU - 



11020 - cm: L7,5 - pz: 12 - mat: ZU - 



19034 - cm: L3,5xH2

pz: 100 - mat: ZU - 

Soggettini in marzapane

Marzipan figurines • Sujet en masepain • Marzipanfiguren • Figuras de mazapán • Bonequinhos em maçapão



19048 ●●● A - cm: H4~ - pz: 48 - mat: MZ - (GF) (AZO)

Soggetti decorativi

Decorative figurines • Décors sujets • Dekorfiguren
Objetos decorativos • Figuras decorativas

19192

cm: H3 - pz: 60

mat: CI (C)



19193

cm: H4,5 - pz: 36

mat: CI (C)



19342

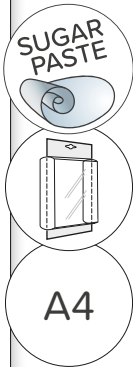
cm: H22 - pz: 48

mat: ST (C)



Prodotti da banco

Ready to sell products • Produits prêts à vendre • Geschenkartikel
Productos de impulso • Productos prontos para vender



19041 - ■■■ 6

cm: Ø5,8 - pz: 12BlisterA4(12pz)

mat: ZU -



19017 - ●●● A - 10g - cm: H3 - pz: 1kg - mat: ZU -



! 35g



32163

■ ■ ■ 2 - ◆ - 35g

cm: H8 - pz: 18 -



! 25g



78072

■ ■ ■ 3 - ◆ - 25g

cm: H13/16,5 - pz: 36

! 10g



78073 - ■ ■ ■ 4 - ◆ - 10g - cm: H5 - pz: 24 -

FESTIVITÀ
RICORRENZE
Special Occasions



Festa della mamma

Mother's Day • Fête des Mères • Muttertag
Día de la Madre • Dia da Mãe



92004 **NEW** - ■■■ 3 - ◆ - 5,5g - cm: L5 - pz: 64 (16x4) - ©



92037 **NEW** - ■■■ 6 - ◆ - cm: Ø6 - pz: 110 (55x2) - ©





Festa della mamma

Mother's Day • Fête des Mères • Muttertag
Día de la Madre • Dia da Mãe

Dillo con un



20336 **NEW**

■ ■ ■ 6 - cm: Ø3,5

pz: 192 - mat: PF

macaron!

Say it with a macarons



78262 - ■ ■ ■ 4 - ◆ - 4,5g - cm: L4,5/5,5xH3~

pz: 60(12x5) - GF AZO





*Crea
il tuo biglietto d'auguri
personalizzato!*



Create your own greeting card!

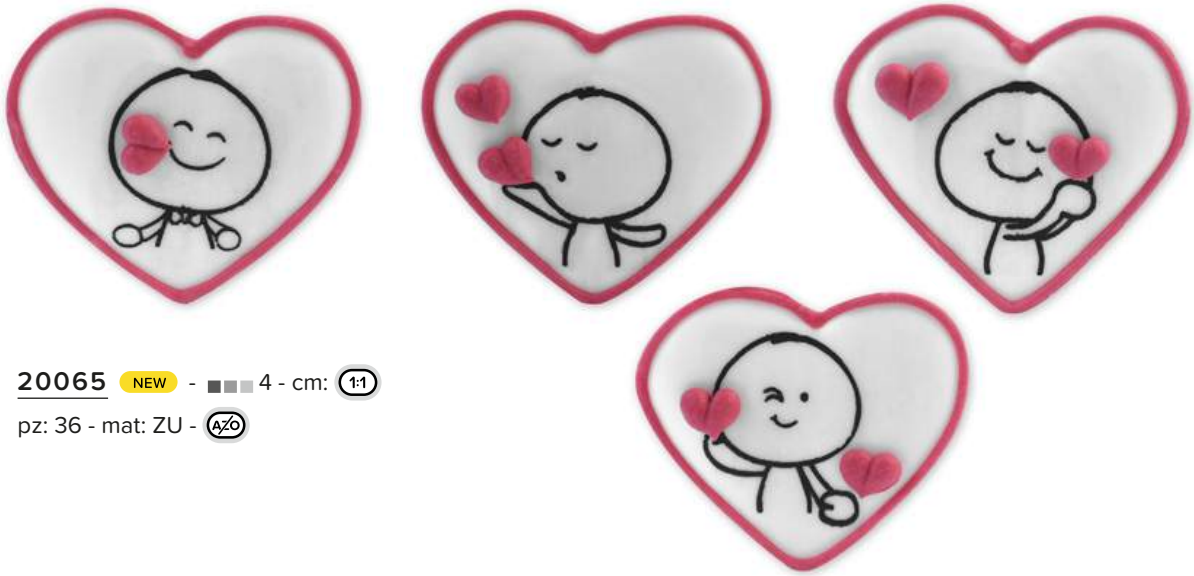
Festa della mamma

Mother's Day • Fête des Mères • Muttertag
Día de la Madre • Dia da Mãe



21006 **NEW** - ■■■ 3 - cm: (11)

pz: 36 - mat: ZU - (GF)



20065 **NEW** - ■■■ 4 - cm: (1:1)

pz: 36 - mat: ZU - (A)0



FESTIVITÀ
RICORRENZE
Special Occasions



Festa dei nonni

Grandparent's Day • Journée des grands-parents • El Día de los abuelos
Dia dos avós • Großelternfest



78511 - ■■■ 4 - ◆ - 4,5g - cm: L4,5/5,5xH3~ - pz: 72 (12x6) - GF AZO



L10xH7xP8,5~cm



L8,5xH15~cm



23512 - ■■■ 3 - cm: H7,5 - pz: 6Blister - mat: CE/PL ☆





Nascite

Birth/Christenings • Naissances • Geburt
Nacimientos • Nascimento

Dillo
con un



macaron!

Say it with a macarons

26019 NEW - ■■■ 6 - cm: Ø3,5 - pz: 192 - mat: PF



**Ideale da colorare
con ColorSpray!**

*Ideal for colouring
with ColorSpray*

26015G

cm: H12 - pz: 12 - mat: ZU -



20061 NEW

■■■ 4 - cm:

pz: 24 - mat: ZU -







Nascite

Birth/Christenings • Naissances • Geburt
Nacimientos • Nascimento



26018C - cm: 11 - pz: 18 - mat: ZU - GF



26012C - cm: 11

pz: 8Kit (3pz) - mat: ZU - AZO



26016C - cm: H max 5 - pz: 4kit (3pz) - mat: ZU - GF



26073C - cm: H max 7 - pz: 120

mat: ZU - AZO




L2,8cm

L5cm



H9cm

26001

pz: 8Set (4pz) mat: ZU - 


FESTIVITÀ
RICORRENZE
Special Occasions



25165C - ■■■ 2 - cm:  - pz: 36 - mat: ZU - 



26198C

cm: H9,5 - pz: 6 - mat: PO 



Nascite

Birth/Christenings • Naissances • Geburt
Nacimientos • Nascimento



26018B - cm: (11) - pz: 18 - mat: ZU - (GF)



26012B - cm: (11)
pz: 8Kit (3pz) - mat: ZU - (AZO)



26016B - cm: H max 5 - pz: 4kit (3pz)
mat: ZU - (GF)



26073B
cm: H max 7 - pz: 120 - mat: ZU - (AZO)



H9cm



L4,5cm



L2,8cm

26000 - pz: 8Set(4pz)

mat: ZU - (AZO)

FESTIVITÀ
RICORRENZE
Special Occasions



25165B - ■■■ 2 - cm: (1:1) - pz: 36 - mat: ZU - (GF)



26198B

cm: H9,5 - pz: 6 - mat: PO (G)



Nascite

Birth/Christenings • Naissances • Geburt
Nacimientos • Nascimento



26011C - cm: L max 8 - pz: 8 - mat: PO ☉



26010C - cm: L7,5 - pz: 8 - mat: PO ☉

26008 - ●●● BC

cm: H5,5 - pz: 12 - mat: PL ☆



26182C - ■■■ 2 - cm: H8,5

pz: 8 - mat: PL ☆





26010B - cm: L7,5 - pz: 8 - mat: PO ☉



26011B - cm: L max 8 - pz: 8 - mat: PO ☉

26008 - ●●● BC
cm: H5,5 - pz: 12 - mat: PL ☆



FESTIVITÀ
RICORRENZE
Special Occasions



26182B - ■■■ 2 - cm: H8,5 - pz: 8 - mat: PL ☆



Comunioni e Cresime

Communions/Confirmations • Communions/Confirmations
Kommunion/Konfirmation • Comuniones/Confirmaciones
Comunhões/Crismas

Dillo
con un





27013 **NEW** - ■■■ 6

cm: Ø3,5 - pz: 192 - mat: PF

macaron!

Say it with a macarons



27017 **NEW** - ■■■ 4 - cm: H7,5~ - pz: 36 - mat: ZU -  







Comunioni e Cresime

Communion/Confirmations • Communion/Confirmations
Kommunion/Konfirmation • Comuniones/Confirmaciones
Comunhões/Crismas



27012C

cm: 11 - pz: 20Kit (3pz)

mat: ZU - AzO



27011C - ■■■ 2 - cm: 11 - pz: 36 - mat: ZU - GF



27171C

cm: H11,5

pz: 6 - mat: PO



27148C

cm: H10,5

pz: 8 - mat: PO



27012B

cm: 11 - pz: 20Kit (3pz)

mat: ZU - 470



27011B - ■■■ 2 - cm: 11 - pz: 36 - mat: ZU - 6F

FESTIVITÀ
RICORRENZE
Special Occasions



27197B

cm: H15,5

pz: 6 - mat: PO



27171B

cm: H11,5

pz: 6 - mat: PO



27148B

cm: H10,5

pz: 8 - mat: PO



Comunioni e Cresime

Communion/Confirmations • Communion/Confirmations
Kommunion/Konfirmation • Comuniones/Confirmaciones
Comunhões/Crismas



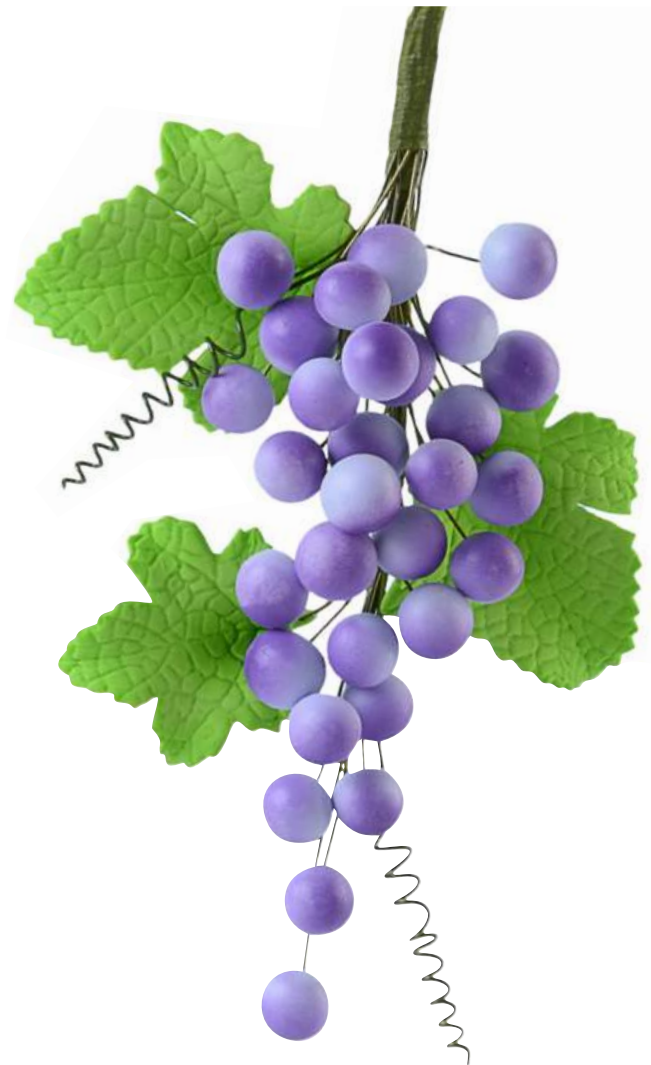
27001 - cm: (1:1) - pz: 8Set(2pz) - mat: ZU - (AZO)



1Set=



27009 - cm: H11 - pz: 4Set(2pz) - mat: ZU - (GF)



11149 - cm: H19 - pz: 8 - (C)



27180 - ■■■ 2

cm: Ø21 - pz: 12

mat: WF - (AZO)



FESTIVITÀ
RICORRENZE
Special Occasions

27010

cm: H13,5 - pz: 6

mat: ZU - (GF)

27015

cm: (1:1)

pz: 7Kit(3pz)

mat: ZU - (GF)



27179 - ■■■ 2

cm: Ø21 - pz: 12

mat: WF - (AZO)



Comunioni e Cresime

Communion/Confirmations • Communion/Confirmations
Kommunion/Konfirmation • Comuniones/Confirmaciones • Comunhões/Crismas



27149B

cm: H14

pz: 6 - mat: PL ☆



27007B - cm: H8,5 - pz: 12 - mat: PL ☆



27088B - cm: H9 - pz: 12 - mat: PL ☆

27060 - cm: H11,5

pz: 6 - mat: PL ☆



27149C

cm: H14

pz: 6 - mat: PL ☆



27007C - cm: H8,5 - pz: 12 - mat: PL ☆



27088C - cm: H9 - pz: 12 - mat: PL ☆



Laurea

Graduation • Diplôme • Magister • Graduación • Licenciatura



*Dillo
con un*

20339 NEW - ■■■ 6

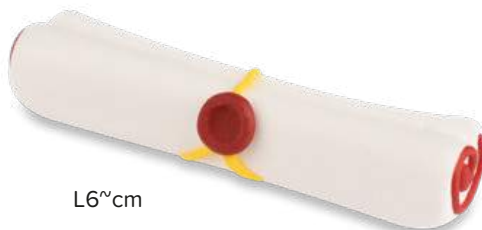
cm: Ø3,5 - pz: 192 - mat: BS

macaron!

Say it with a macarons



22011 NEW - ■■■ 4 - cm: H5~ - pz: 30 - mat: GE/ZU -



L6~cm



L5cm

22010 NEW - pz: 18Set (2pz) - mat: ZU -





Laurea

Graduation • Diplôme • Magister • Graduación • Licenciatura



22009 - ■■■ 2 - cm: (1:1) - pz: 50 - mat: ZU - (GF)



22013 **NEW** - ■■■ 2
cm: L17 - pz: 8 - mat: ZU - (GF) (AZO)



22068 - ■■■ 2 - cm: L4,5xH7
pz: 4 - mat: PO ☉



22069 - ■■■ 2 - cm: H9
pz: 6 - mat: PL ☆









Montature

Ornaments • Fêtes blanches • Aufsätze
Adornos • Adornos

Dillo
con un



20012 NEW - ■■■ 6


cm: Ø3,5 - pz: 192 - mat: BS

macaron!

Say it with a macarons




28532 - cm: H16

pz: 4 - mat: PO 



28530 - cm: H16

pz: 4 - mat: PO 





Montature

Ornaments • Fêtes blanches • Aufsätze
Adornos • Adornos

28531 - cm: H18

pz: 2 - mat: PO



28510 - cm: H16,5

pz: 6 - mat: PO



28481 - cm: H17

pz: 4 - mat: PO



28498 - ■■■ 2

cm: H16 - pz: 4

mat: PL ☆



28497 - ■■■ 2

cm: H11,5 - pz: 8

mat: PO ◎



28429 - cm: H19 - pz: 2 - mat: PL ☆



Montature

Ornaments • Fêtes blanches • Aufsätze
Adornos • Adornos



28518

cm: H14,5 - pz: 2

mat: PO



28517

cm: H14,5 - pz: 2

mat: PO

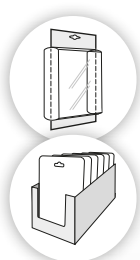


28465G

cm: H15 - pz: 6 - mat: PO



28452 - cm: H21 - pz: 1 - mat: PO

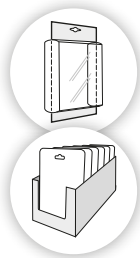


L14,5xH10xP13,5~cm

23097 - cm: H12 - pz: 10Blister - mat: CE/PL ☆



29013 - cm: H9 - pz: 10 - mat: PL ☆



L14,5xH10xP13,5~cm

23098 - cm: H12 - pz: 10Blister - mat: CE/PL ☆



29014 - cm: H9 - pz: 10 - mat: PL ☆



Alzate

Cake stands • Pièces montées • Tortenständer • Tarteros • Suporte para bolos



Per i momenti speciali

For your special moments!

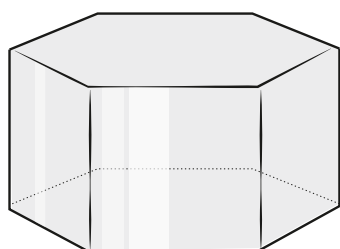


30029

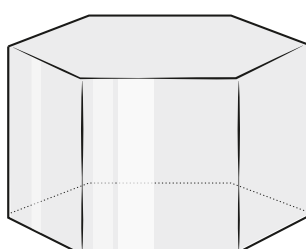
cm: H30

pz: 1 Kit (3pz)

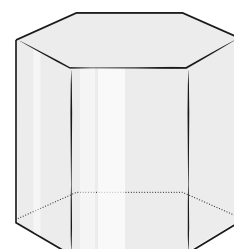
mat: PL



Ø30xH10 cm



Ø24xH10 cm



Ø16xH10 cm





Alzate

Cake stands • Pièces montées • Tortenständer • Tarteros • Suporte para bolos

All you need is love



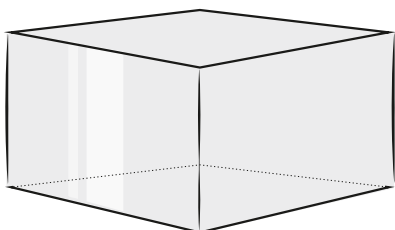
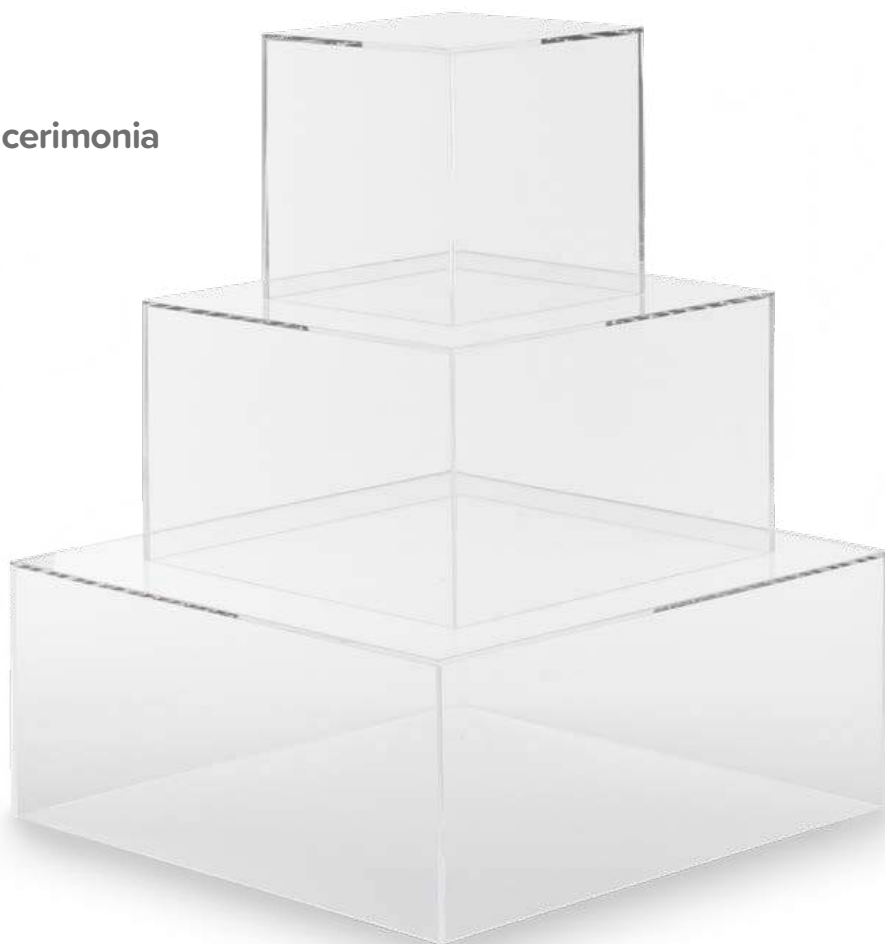
Per le tue torte da cerimonia

For your ceremony cakes

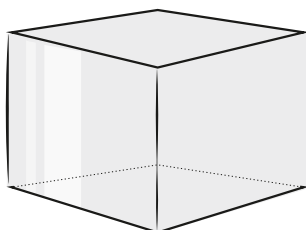
30006

cm: H45

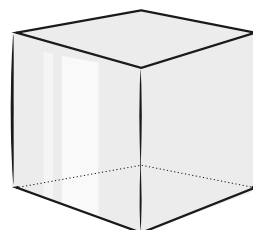
pz: 1 Kit (3pz) - mat: PL ☆



L35xH15 cm



L25xH15 cm



L15xH15 cm





Alzate

Cake stands • Pièces montées • Tortenständer • Tarteros • Suporte para bolos

*All you need
is love*

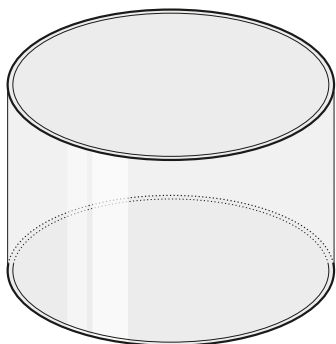


Per le tue torte da cerimonia

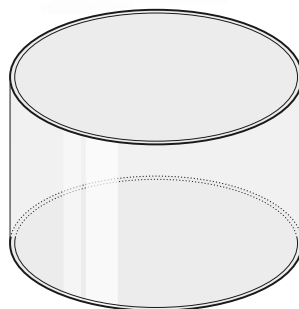
For your ceremony cakes!

30028 - cm: H45

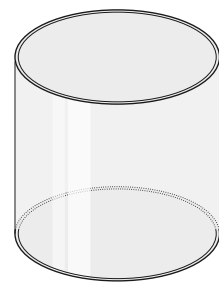
pz: 1 Kit (3pz) - mat: PL ☆



Ø30xH15 cm

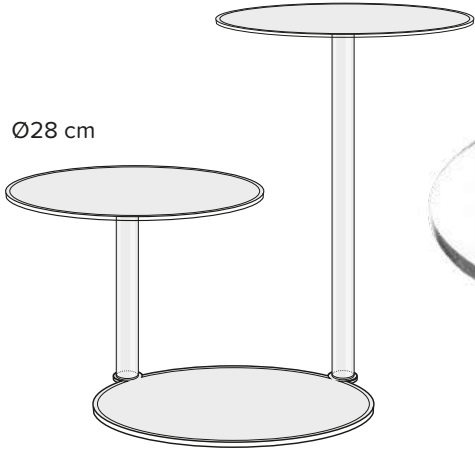


Ø24xH15 cm



Ø16xH15 cm

Ø28 cm



30003

cm: L48xH40,5xP39

pz: 1

mat: PL ☆

*Ø28/28/28cm

FESTIVITÀ
RICORRENZE
Special Occasions



Alzate

Cake stands • Pièces montées • Tortenständer • Tarteros • Suporte para bolos



30015

cm: L50xH24xP40 - pz: 10 - mat: PL ☆

*Ø28/28/28cm



30073

cm: L50xH45xP40 - pz: 5 - mat: PL ☆

*Ø28/28/28/28cm



30010

cm: L60xH75xP60 - pz: 1 - mat: PL ☆

*Ø28/28/28/28/28/28cm



30011 - cm: L60xH40xP58 - pz: 1 - mat: PL ☆

*Ø23/27/27/28/28cm

* Diametro piatti dall'alto | Ø Plate diameters from the top | Diamètre des plateaux en partant du haut
Tortentellerdurchmesser von oben | Diámetro de los platos desde arriba | Diâmetro dos pratos de cima para baixo



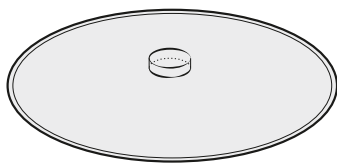
Puoi creare 3 altezze diverse!

You can create 3 different heights!

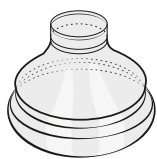


Per le tue torte da vetrina

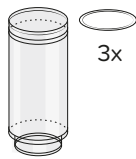
For you showcase cakes!



3x



3x



3x



30021 - cm: Ø33,5xH10/30

pz: 1 Kit (3pz) - mat: PL



SUGGERIMENTO: inserisci nel supporto centrale acqua colorata con Colorgel o perle in zucchero per conferire un tocco di originalità in più!

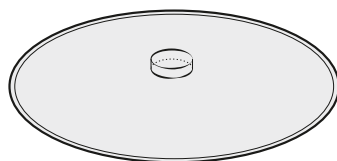
TIP: for an original touch, fill the central support with water coloured with Colorgel or sugar pearls

CONSEIL: Insérez dans le support central de l'eau colorée avec du Colorgel ou perles en sucre. Cela donnera une touche d'originalité en plus!

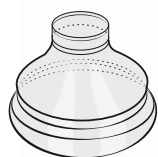
TIPP: Füllen Sie mit Colorgel gefärbtes Wasser oder Zucker Perlen in den mittleren Halter auf, um eine einzigartige Note zu geben!

SUGERENCIA: en la columna central del tartero, puedes colorear el agua con Colorgel o perlas de azúcar para dar un toque de originalidad!

SUGESTÃO: na coluna central do suporte para bolo, pode colorir a água com Colorgel ou pérolas em açúcar para dar um toque original



1x



1x



30020 - cm: Ø33,5xH10 - pz: 1 - mat: PL



Compleanni & Candele

314 Auguri generici
Special occasions

324 Candele numerali
Numeral candles

329 Candele a stelo
Thin candles

330 Candele speciali
Special candles

332 Numeri
Numbers

370 Bevanda analcolica
Alcohol-free drink

371 Panoramica brands
Overview brands

374 Lecca lecca
Lollipops



Birthdays
and Candles

334



338



340



344



346



350



352



354



356



358



362



364



366





Auguri generici

Special Occasions • Vœux • Spezielle Anlässe • Felicitaciones • Celebrações



Decorazione a rilievo

Embossed decoration



78431 - ■■■ 3 - ◆ - 7,3g - cm: L4,8 - pz: 45 (15x3) - (GF) (AZO)



78515 - ■■■ 3 - ◆ - 6,3g - cm: Ø5 - pz: 45 (15x3) - (GF) (AZO) (V)



78513 - ■■■ 4 - ◆ - 5,5g
cm: L4,5/5,5xH3~ - pz: 72
(12x6) - (GF) (AZO) (V)



78326 - ■■■ 2 - ◆ - 4,5g cm: L7xH2,3 - pz: 80 (20x4) - (GF) (AZO) (V)



78447 - ■■■ 4 - ◆ - 5,5g
cm: L4,5/5,5xH3~ - pz: 72 (12x6) - (GF)

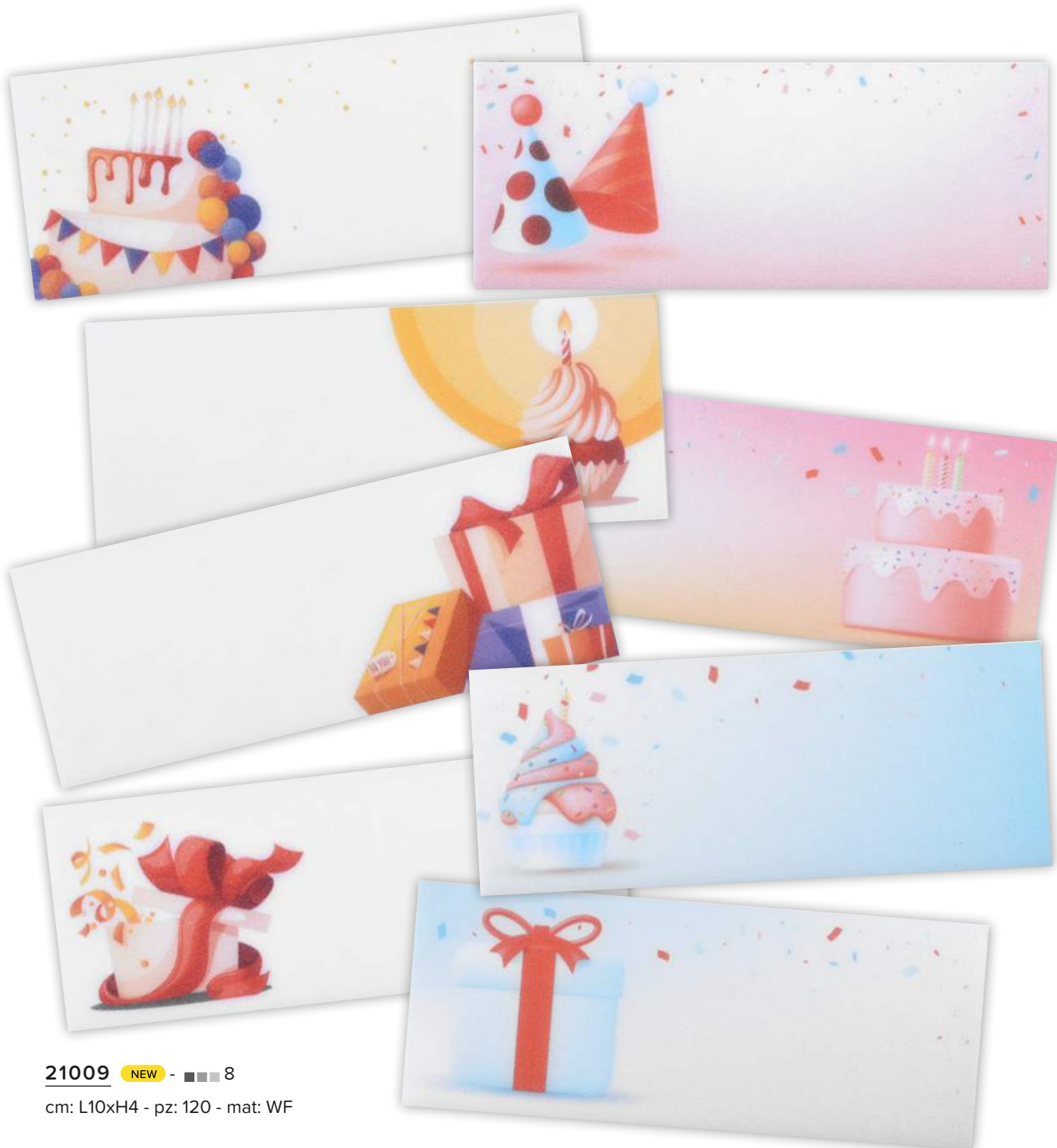


Auguri generici

Special Occasions • Vœux • Spezielle Anlässe • Felicitaciones • Celebrações

Crea il tuo biglietto d'auguri personalizzato!

Create your own greeting card!



21009 **NEW** - ■■■ 8

cm: L10xH4 - pz: 120 - mat: WF





Auguri generici

Special Occasions • Vœux • Spezielle Anlässe • Felicitaciones • Celebrações



23503 - ■■■ 2

cm: L10xH4 - pz: 120 - mat: WF



23504



25041G

cm: Ø9,5 - pz: 50 - mat: ZU

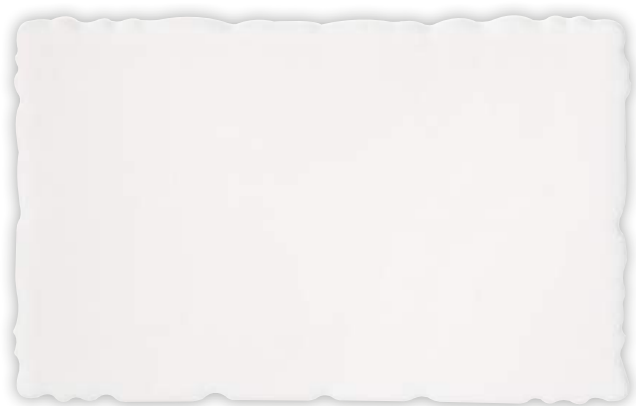


COMPLEANNI
E CANDELE
Birthdays and Candles



**Personalizza i tuoi auguri
con i pennarelli Modecor**

Customize your wishes with Modecor pens



25012G - cm: L8,5xH5,5 - pz: 50

mat: ZU -



Auguri generici

Special Occasions • Vœux • Spezielle Anlässe • Felicitaciones • Celebrações

Dillo
con un



20338 **NEW**

■ ■ ■ 6 - cm: Ø3,5 - pz: 192 - mat: PF

macaron!
Say it with a macarons




21008A **NEW**

■ ■ ■ 2 - cm: L8,5xH5,5

pz: 36 - mat: ZU - 



21008B **NEW** - ■ ■ ■ 3 - cm: L8,5xH5,5

pz: 36 - mat: ZU - 

21008C **NEW** - 



Auguri generici

Special Occasions • Vœux • Glückwünsche zu allgemeinen Anlässen
Felicitaciones • Celebrações



24114 - cm: H10

pz: 24 - mat: PL

Ø3,5cm



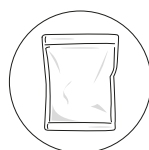
L10cm

24096 - pz: 24Kit(2pz) - mat: PL



Facile da dosare

Easy dosing



Sacchetto richiudibile

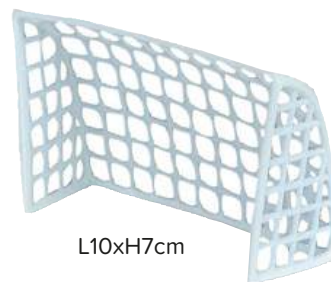
Resealable bag



25687L - pz: 1 (250g) - mat: WF

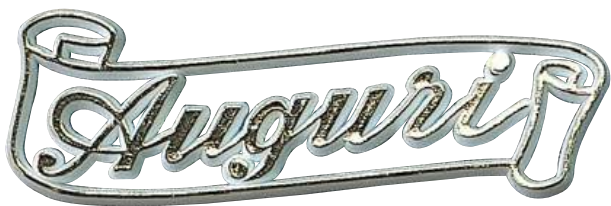


H max 7cm



L10xH7cm

24176 - pz: 16Kit(9pz) - mat: PL



25017 - cm: L8 - pz: 100 - mat: PL ☆



25018 ☆



24318 - cm: H9 - pz: 144 - mat: PL ☆



17014
cm: H17 ☆



14220
cm: H5 - pz: 144
mat: PL ☆



14221
cm: H6,5 ☆



Candele

Candles • Bougies • Kerzen • Velas • Velas



230210B



230212B



230213B



230214B



230215B



230211B



230216B



230217B



230218B



230219B

cm: H11 - pz: 25
mat: CE/PL ☆



230210C



230212C



230213C



230214C



230215C



230216C



230217C



230218C



230219C



230211C

cm: H11 - pz: 25
mat: CE/PL ☆





230210D



230212D



230213D



230214D



230215D



230211D

cm: H11 - pz: 25

mat: CE/PL ☆



230216D



230217D



230218D



230219D



Con glitter

With glitter



230721

cm: H8,5

pz: 24Blister - mat: CE/PL ☆



230720



230722



230723



230724



230725



230726



230727



230728



230729



Candele

Candles • Bougies • Kerzen • Velas • Velas



23088B

cm: H6,5 - pz: 24Blister(4pz)

mat: CE/PL ☆

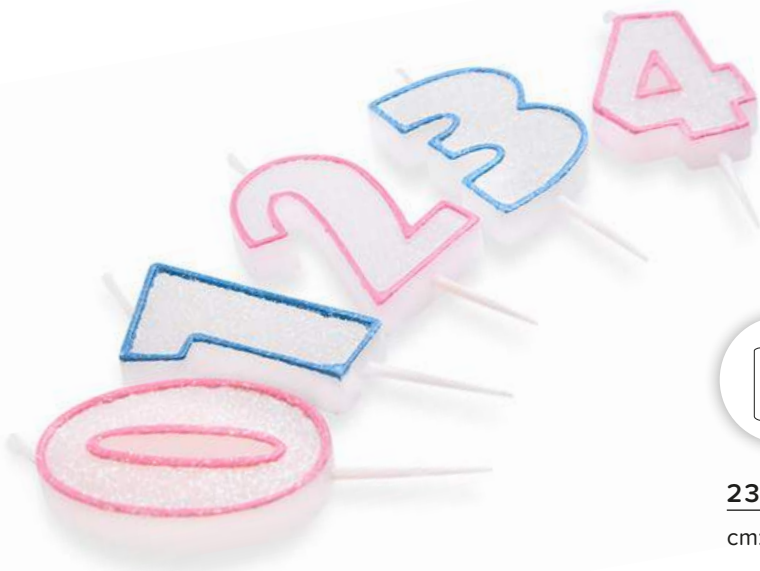


23088C

23519 NEW

cm: L18xH65xP18 - pz: 1 (250pz)

mat: CE/MT ○



230160

cm: H4,5 - 24 Blister

mat: CE/PL ☆

230161



230162



230163



230164



230165

23020

cm: H4,5

24 Blister

mat: CE/PL ☆



230166



230167



230168



230169



230170



230171



230172



230173



230174

23023



230175



230176



230177



230178



230179



Candele

Candles • Bougies • Kerzen • Velas • Velas



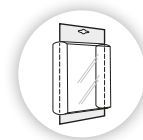
235010B

cm: H3 - pz: 24 Blister

mat: CE/PL ☆



235011B



235010C



235011C



235012B



235013B



235014B



235015B



235012C



235013C



235014C



235015C



235016B



235017B



235018B



235019B



235016C



235017C



235018C



235019C



239040

cm: H6 - pz: 10Blister

mat: CE ☆



239041



239042



239043



239044



239045



239046



239047



239048



239049



23002

●●● BCG - cm: H7

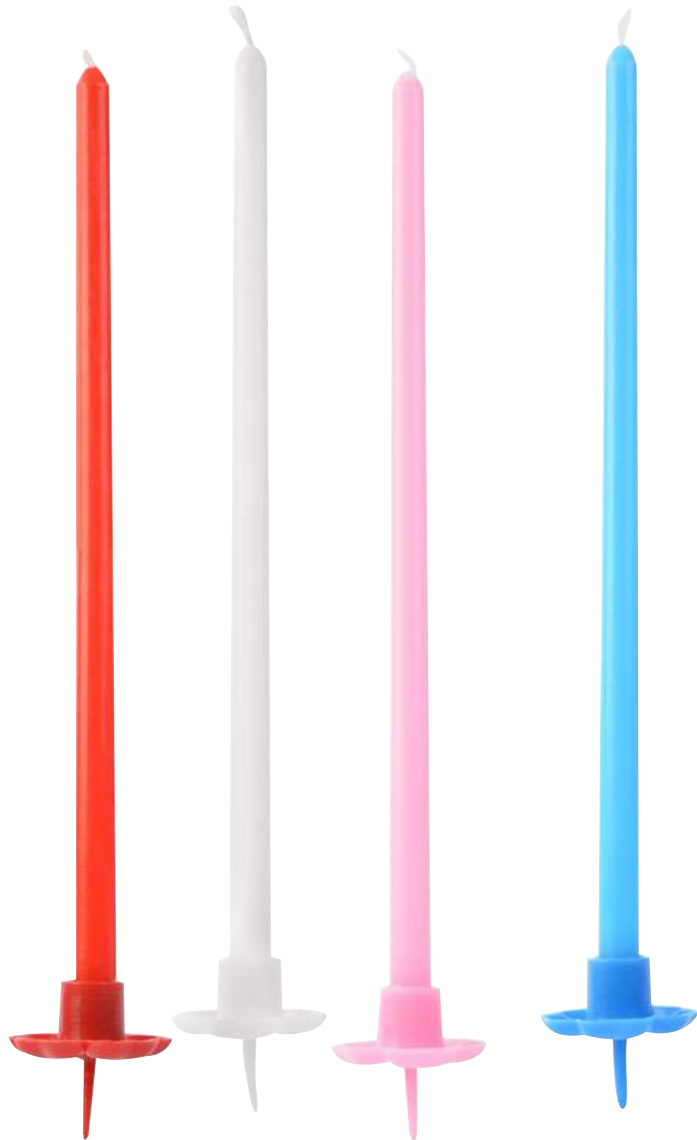
pz: 100 - mat: CE ☉



23001

●●● BCG - cm: H1

pz: 100 - mat: PL ☆



23026 - ●●● BCDG - cm: H20 - pz: 50 - mat: CE/PL ☆



23003 - ●●● BCDG - cm: H8 - pz: 100 - mat: CE/PL ☆



Candele

Candles • Bougies • Kerzen
Velas • Velas



23095B - cm: H6 - pz: 10Blister - mat: CE/PL ☆



23095C



23031 - ●●● A
cm: H11 - pz: 36Blister
mat: CE/PL ☆

Candela fontana

Fountain Candle • Bougie fontaine • Fontäne-Kerze • Vela bengala • Vela foguete



23034

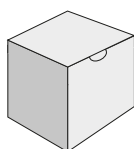
cm: H15 - pz: 36 (9 Blister da 4pz) -



Illumina la tua torta

Light up your cake

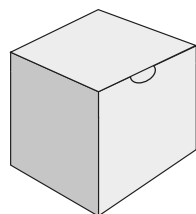
36
pezzi



23000

cm: H12 - pz: 72 (18 Blister da 4pz) -

72
pezzi





Numeri

Numbers • Chiffres • Zahlen • Números • Números



230410

cm: H5,5 - pz: 100

mat: PL ☆



230411



230412



230413



230414



230415



230416



230417



230418



230419



230180

cm: H4,5 - pz: 100

mat: PL ☆



230181



230182



230183



230184



230185



230186



230187



230188



230189



23012

●●● A0123456789

■ ■ ■ 10 - cm: L5,5xH5,5

pz: 100 - mat: PL ☆



23042

cm: L5,5

pz: 100 - mat: PL ☆



23019

Cassettiera portanumeri

Box with drawers containing numerals • Boîte porte chiffres
Schubladenbox mit Zahlen • Caja portanúmeros • Caixa porta-números



LA CASSETTA CONTIENE • The box contains
La boîte contient • Die Box enthält
La caja contiene • A caixa contém



- n°1: pz 200
- n°2: pz 200
- n°3: pz 100
- n°4: pz 100
- n°5: pz 100
- n°6: pz 50
- n°7: pz 50
- n°8: pz 50
- n°9: pz 50
- n°0: pz 100
- Basi: pz 600

23044 - cm: L40xH24xP15 - pz: 1 - mat: PL ©

Le
Principesse
Incantate
di Walcor







Disco in cialda - Wafer disc

21025 **NEW**

cm: Ø21 - pz: 12 - mat: WF -



Decoshape - Wafer decoshape

21029 **NEW** - ■■■ 6 - cm: H5,5 - pz: 600 - mat: WF



Vestibiscotti in pasta di zucchero
Cookie dress

21027 NEW - ■■■ 6

cm: Ø5,8 - pz: 12BlisterA4 (12pz)

mat: ZU - (GF)



Soggettini in zucchero
Sugar figurines

20056 NEW

■■■ 3 - cm: H max 6,5

pz: 24 - mat: ZU - (GF) (AZO)






DINOSAURS



Disco in cialda - Wafer disc

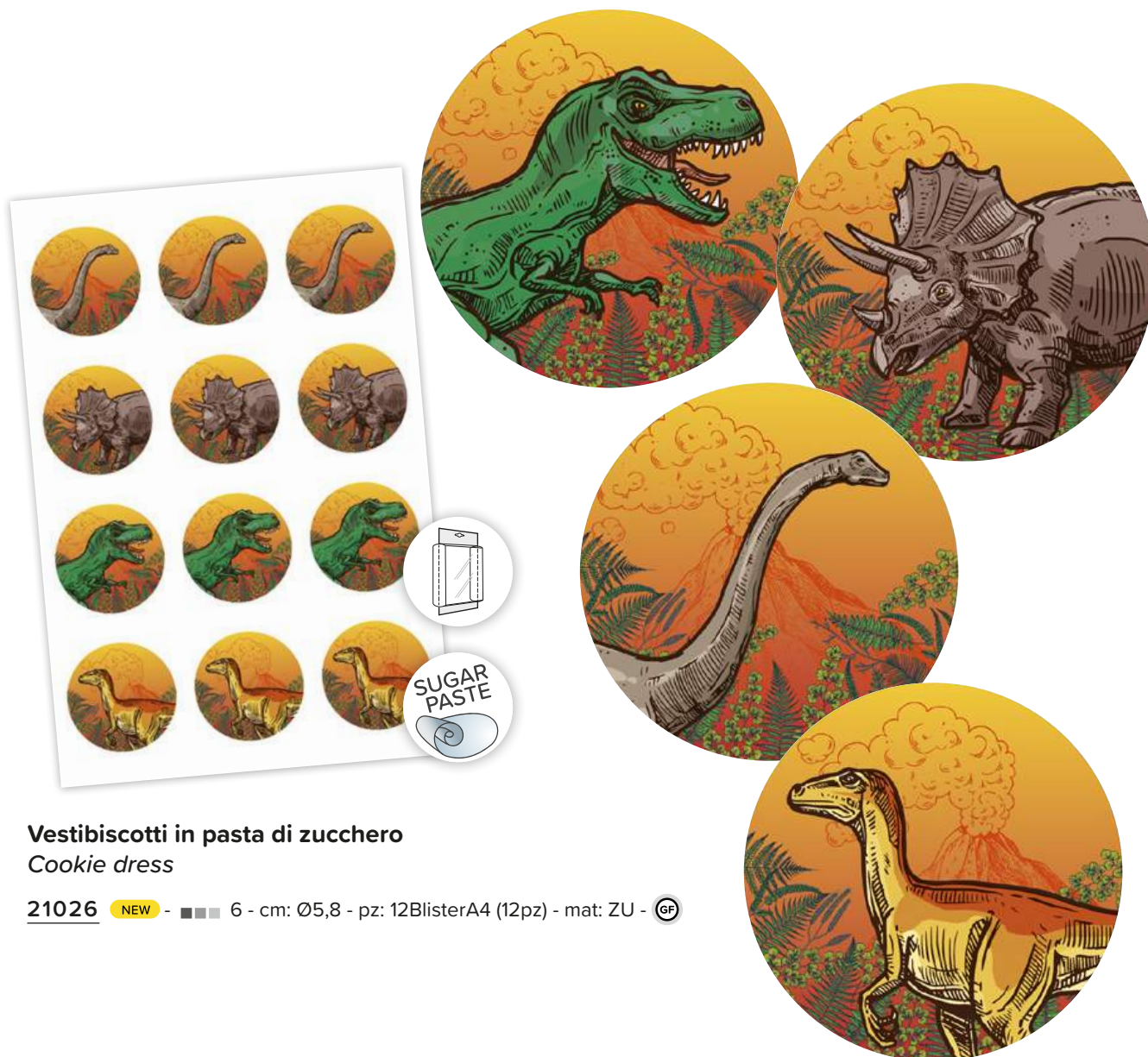
21024 **NEW**

cm: Ø21 - pz: 12 - mat: WF - 




Decoshape - Wafer decoshape

21028 **NEW** - ■■■ 6 - cm: H5,5 - pz: 600 - mat: WF





Vestibiscotti in pasta di zucchero
Cookie dress

21026 NEW - ■■■ 6 - cm: Ø5,8 - pz: 12BlisterA4 (12pz) - mat: ZU - 

**COMPLEANNI
 E CANDELE**
 Birthdays and Candles

Soggettini in zucchero
Sugar figurines



20057 NEW - ■■■ 4 - cm: H max 6 - pz: 24 - mat: GE/ZU -  



Disco in cialda - Wafer disc

40226 NEW

cm: Ø21 - pz: 12 - mat: WF -

40220 NEW -



Decoshape - Wafer decoshape

40221 NEW - ■■■ 6 - cm: H5,5 - pz: 600 - mat: WF -





Vestibiscotti in pasta di zucchero
Cookie dress

40222 **NEW** - ■■■ 6 - cm: Ø5,8

pz: 12BlisterA4 (12pz) - mat: ZU -



Soggettini in zucchero
Sugar figurines



7pz



7pz



6pz

40504 - ■■■ 3
cm: H max 6 - pz: 20
mat: ZU -

Candele
Candles



L10xH7xP16~cm



L8,5xH15~cm



40564 - ■■■ 3
cm: H6,8/7,3 - pz: 12Blister
mat: CE/PL

COMPLEANNI
E CANDELE
Birthdays and Candles



PJMASKS POWER HEROES



Disco in cialda - Wafer disc

43133 **NEW**

cm: Ø21 - pz: 12 - mat: WF -



Decoshape - Wafer decoshape

43135 **NEW** - ■■■ 6 - cm: H5,5 - pz: 600 - mat: WF



Vestibiscotti in pasta di zucchero
Cookie dress

43134 NEW - ■■■ 6 - cm: Ø5,8 - pz: 12BlisterA4 (12pz) - mat: ZU - Ⓞ

COMPLEANNI
 E CANDELE
 Birthdays and Candles



L10xH7xP8,5~cm



L8,5xH15~cm

Candele
Candles



43181 - cm: H5 - pz: 6Blister - mat: CE/PL ☆




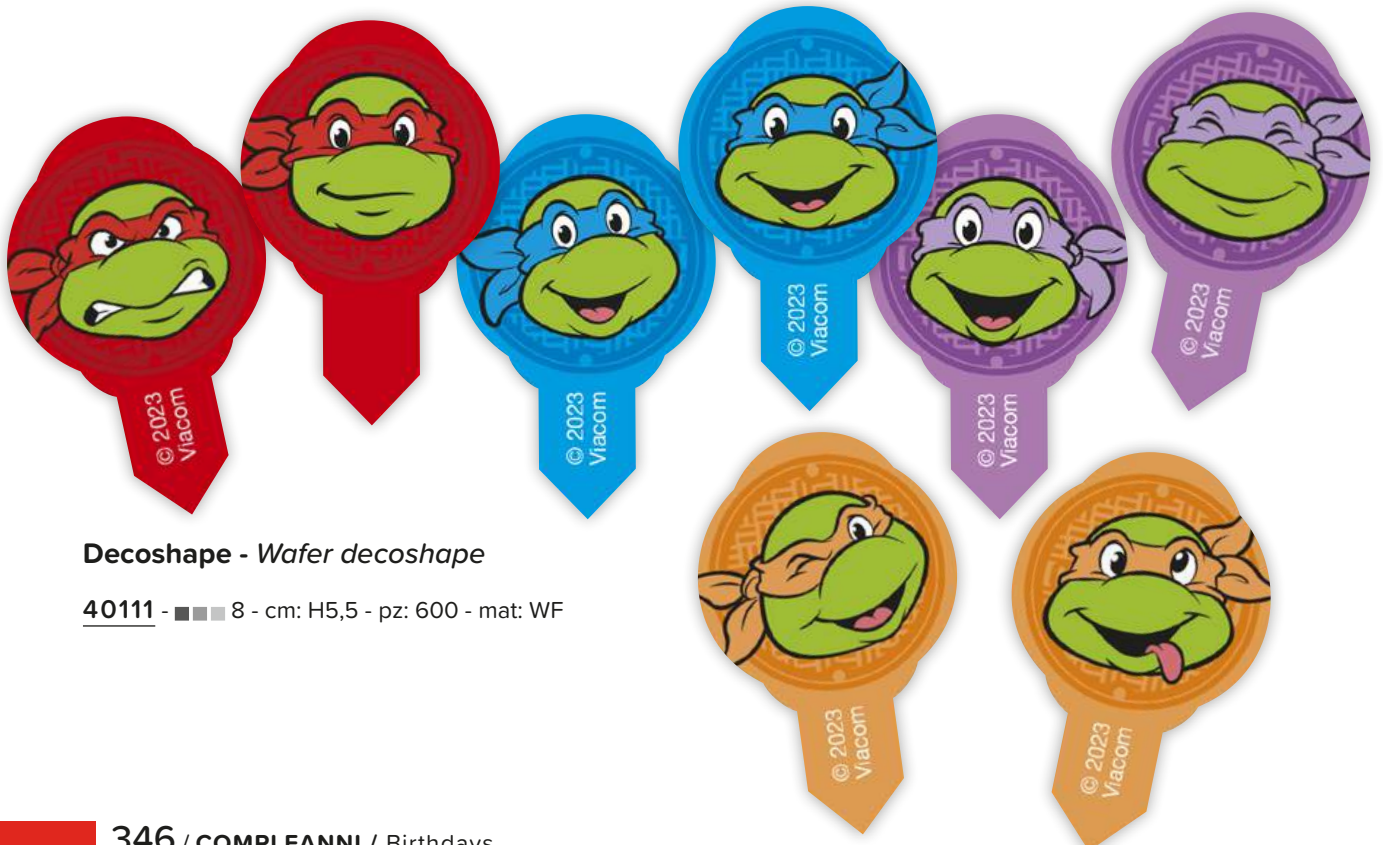
TEENAGE MUTANT NINJA TURTLES®



Disco in cialda - Wafer disc

40113

cm: Ø21 - pz: 12 - mat: WF - 



Decoshape - Wafer decoshape

40111 - ■■■ 8 - cm: H5,5 - pz: 600 - mat: WF



Vestibiscotti in pasta di zucchero
Cookie dress

40109 - ■■■ 4 - cm: Ø5,8 - pz: 12BlisterA4 (12pz) - mat: ZU - (GF)

COMPLEANNI
 E CANDELE
 Birthdays and Candles

Soggettini in zucchero
Sugar figurines



40346 - ■■■ 4 - cm: H6 - pz: 24 - mat: GE/ZU - (GF)

TARTARUIGNE

NINJA

CAOS MUTANTE



nickelodeon
MOVIES

©2023 Paramount Pictures. All Rights Reserved. Teenage Mutant Ninja Turtles and all related titles, logos and characters are trademarks of Viacom International Inc.




SEI PRONTO A VIVERE UN'AVVENTURA CON
Leonardo, Raffaello, Donatello e Michelangelo?



Disco in cialda - Wafer disc

71704

cm: Ø21 - pz: 12 - mat: WF - 



Vestibiscotti in pasta di zucchero
Cookie dress


71703 - ■■■ 4 - cm: Ø5,8 - pz: 12BlisterA4 (12pz)

mat: ZU - 



Soggettini in zucchero
Sugar figurines

40347 - cm: H4

pz: 24 - mat: ZU - 





Peppa Pig™



Disco in cialda - Wafer disc

40223 **NEW**

cm: Ø21 - pz: 12 - mat: WF -



Decoshape - Wafer decoshape

40225 **NEW** - ■■■ 6 - cm: H5,5 - pz: 600 - mat: WF



Vestibiscotti in pasta di zucchero
Cookie dress

40224 NEW - ■■■ 4 - cm: Ø5,8 - pz: 12BlisterA4 (12pz) - mat: ZU - (GF)

COMPLEANNI
 E CANDELE
 Birthdays and Candles



20127 - cm: H5 - pz: 30
 mat: GE/ZU - (GF)



L10xH7xP8,5~cm



40106 - cm: H7,5 - pz: 6Blister - mat: CE/PL (☆)



Disco in cialda - Wafer disc

42062

cm: Ø21 - pz: 12 - mat: WF -



42061 - ■■■ 8 - cm: H5,5 - pz: 600 - mat: WF



42060 - ■■■ 4 - cm: Ø5,8
 pz: 12BlisterA4(12pz) - mat: ZU - (GF)



42056
 cm: H7~ - pz: 6Blister
 mat: CE/PL ☆



L10xH7xP8,5~cm



42055 - ■■■ 4 - cm: (1:1) - pz: 24 - mat: ZU - (GF)

COMPLEANNI
 E CANDELE
 Birthdays and Candles



Disco in cialda - Wafer disc

40208

cm: Ø21 - pz: 12 - mat: WF -



40341 - ■■■ 10 - cm: H5,5 - pz: 600 - mat: WF



40343
 cm: H7 - pz: 24
 mat: ZU -

40339 ●●● A - ■■■ 6 - cm: Ø5,8

pz: 12BlisterA4(12pz)

mat: ZU-

COMPLEANNI
 E CANDELE
 Birthdays and Candles



L8,5xH15~cm



L10xH7xP8,5~cm

40342 - cm: H8,5 - pz: 6Blister - mat: CE/PL ☆



Disco in cialda - Wafer disc

40114

cm: Ø21 - pz: 12 - mat: WF -



40117 - ■■■ 8 - cm: H max 7 - pz: 24 - mat: GE/ZU -

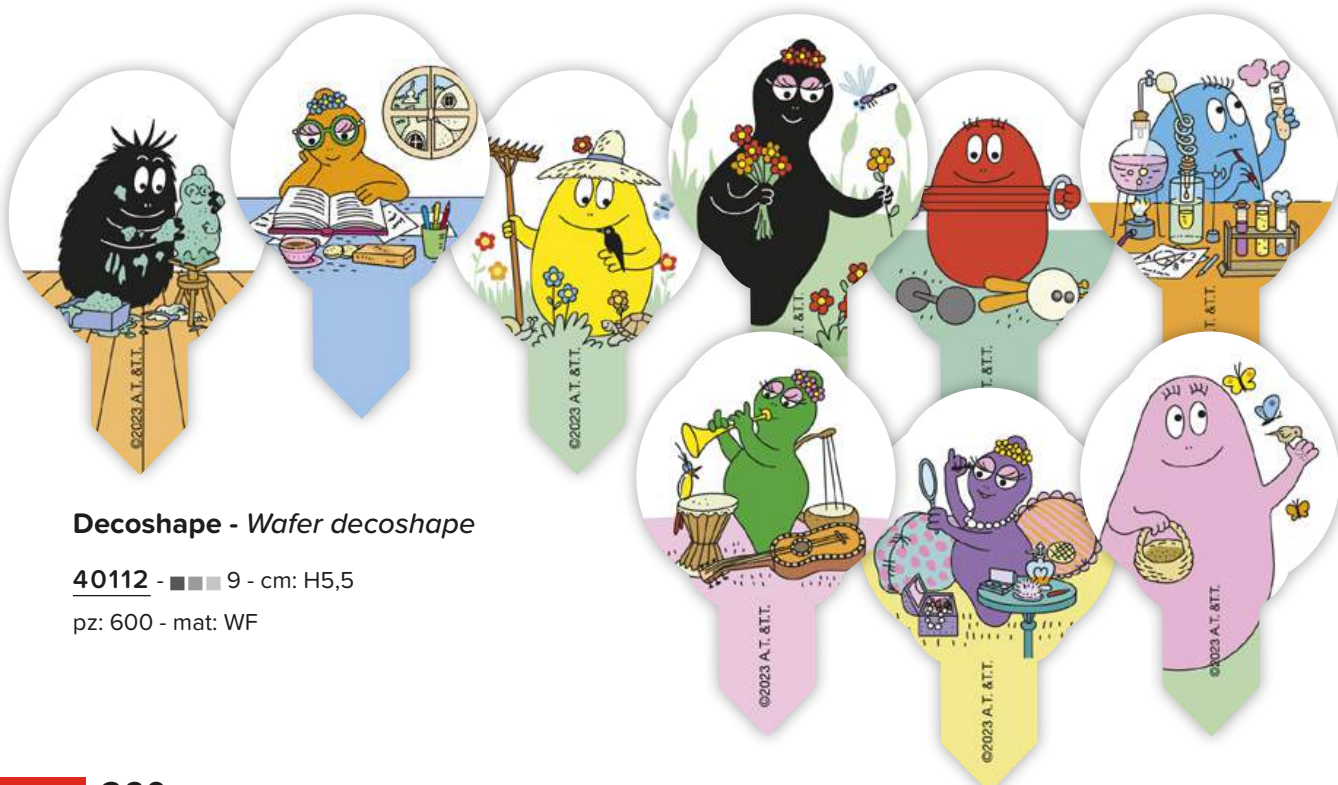


COMPLEANNI
E CANDELE
Birthdays and Candles



Vestibiscotti in pasta di zucchero
Cookie dress

40110 - ■■■ 4 - cm: Ø5,8 - pz: 12BlisterA4 (12pz) - mat: ZU - ©



Decoshape - Wafer decoshape

40112 - ■■■ 9 - cm: H5,5
 pz: 600 - mat: WF



L10xH7xP8,5~cm



L8,5xH15~cm

40116 - ■■■ 5 - cm: L4/6,5xH7/9 - pz: 6Blister - mat: CE/PL ☆



Masha e Orso



Disco in cialda - Wafer disc

42073

cm: Ø21 - pz: 12

mat: WF - 



43130 - ■■■ 10 - cm: H5,5 - pz: 600 - mat: WF

Masha e Orso



43126 - ■■■ 6 - cm: Ø5,8 - pz: 12BlisterA4(12pz)
mat: ZU - (GF)

43111 - ■■■ 2
cm: H5 - pz: 30 - mat: ZU - (AZO)

COMPLEANNI
E CANDELE
Birthdays and Candles



L10xH7xP8,5~cm



L8,5xH15~cm



42077 - cm: H7,5 - pz: 6Blister - mat: CE/PL ☆



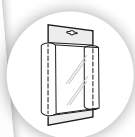
Disco in cialda - Wafer disc


25092

cm: Ø21 - pz: 12

mat: WF - 

Vestibiscotti in pasta di zucchero
Cookie dress



25093 - ■■■ 6 - cm: Ø5,8 - pz: 12BlisterA4(12pz) - mat: ZU - 





Disco in cialda - Wafer disc

40580

cm: Ø21 - pz: 12 - mat: WF -

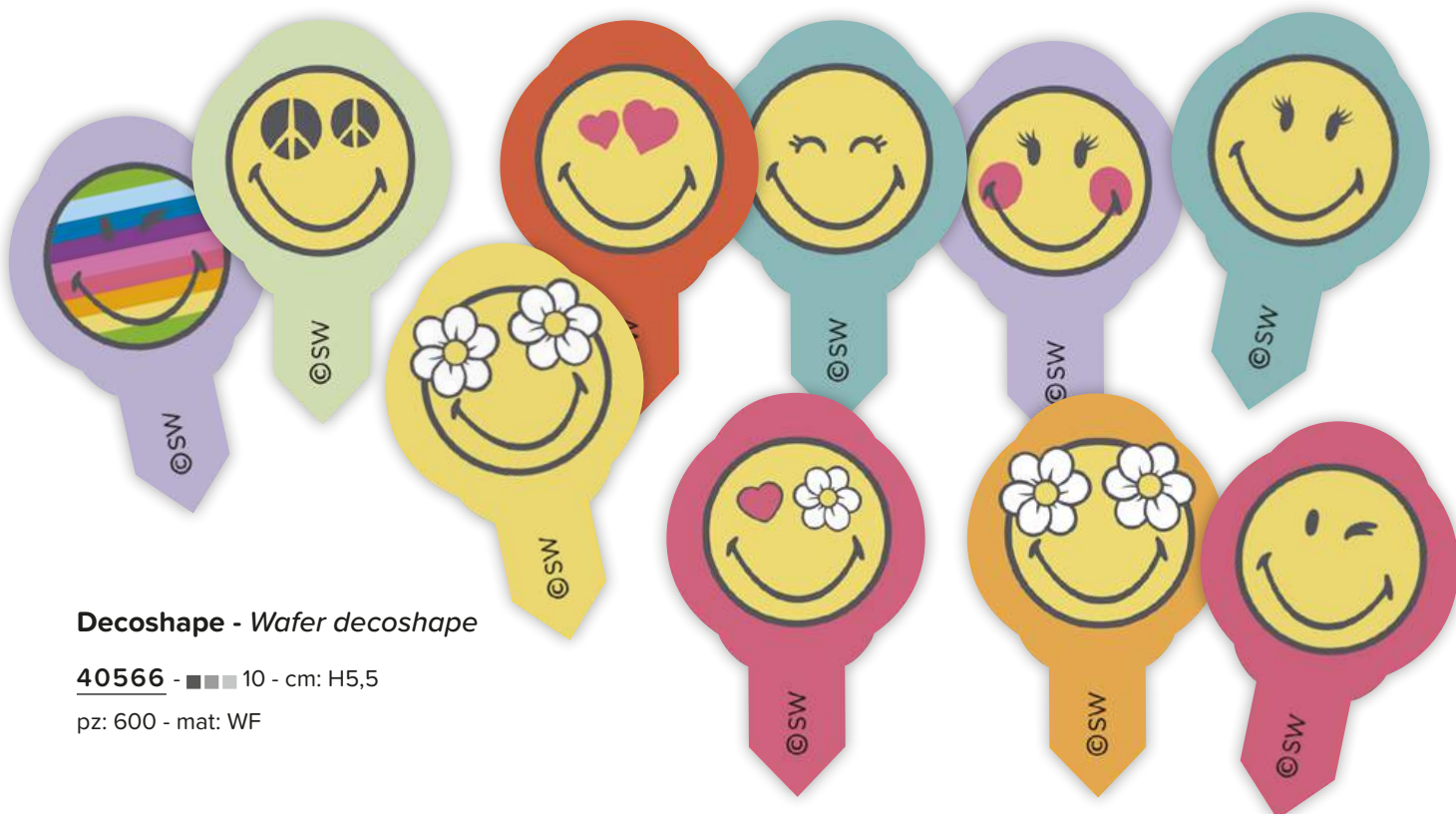


**Vestibiscotti in pasta di zucchero
Cookie dress**

40565 - ■■■ 6

cm: Ø5,8 - pz: 12BlisterA4 (12pz)

mat: ZU -



Decoshape - Wafer decoshape

40566 - ■■■ 10 - cm: H5,5

pz: 600 - mat: WF






SMILEY[®]
World[®]



78357 - ■■■ 6 - ◆ - 9g
cm: Ø5 - pz: 32 (8x4) - (GF)



78375 **NEW** - ◆ - 9,7g
cm: H10 - pz: 32 (8x4) - (GF)



TRASFERELLI SOLO PER CIOCCOLATO BIANCO - Transfer sheets suitable only for white chocolate

82012 - cm: L30xH40 - pz: 12 - (GF)



78358 - ■■■ 6 - ◆ - 12g - cm: Ø3,5 - pz: 48 (24x2) - (GF)



40588 NEW

■■■ 7 - cm: Ø3,5~ - pz: 36 - mat: GE/ZU - (GF) (AZO)



Soggettini in plastica

Plastic fi gurines • Sujets en plastique • Plastik-Figuren
Muñecos de plástico • Enfeites de plástico



72229

cm: L7xH2,5~ - pz: 6 - mat: PL



72227 - cm: L6xH9~

Bevanda analcolica

Alcohol-free drink • Boisson sans alcool • Alkoholfreies Getränk
Bebida sin alcohol • Bebida sem álcool



Disney
PRINCESS



Gusto mela
Apple-flavoured

72196 - cm: H31 - pz: 6 - mat: LA

ml: 750 -



Disney
FROZEN II



Gusto uva bianca
White grape-flavoured

72206 -



Disney
MICKEY
MOUSE
& Friends

72193 -

Scegli la combinazione
perfetta per rendere
unica la tua festa!

Dischi in cialda/ Wafer discs Ø21cm



21025 **NEW** - pag 336



21024 **NEW** - pag 338



43133 **NEW** - pag 340



40220 **NEW** - pag 342



40113 - pag 346



71704 - pag 350



40223 **NEW** - pag 352



42062 - pag 354



40208 - pag 356



40114 - pag 358



42073 - pag 362



25092 - pag 364



40580 - pag 366



Panoramica brands/ Overview brands

Decoshape/ Wafer decorations



21029 NEW - pag 336



21028 NEW - pag 338



43135 NEW - pag 344



40221 NEW - pag 340



40111 - pag 346



40225 NEW - pag 352



42061 - pag 354



40341 - pag 356



40112 - pag 360



43130 - pag 362



40566 - pag 366

Vestibiscotti/ Cookie dress



21027 NEW - pag 337



21026 NEW - pag 339



43134 NEW - pag 345



40222 NEW - pag 342



40109 - pag 347



71703 - pag 350



40224 NEW - pag 353



42060 - pag 355



40339 - pag 357



40110 - pag 360



43126 - pag 363



25093 - pag 364



40565
pag 366

Candele/ Candles



43181 - pag 341



40564 - pag 345



40106 - pag 353



42056 - pag 355



40342 - pag 357



40116 - pag 361



42077 - pag 363

Soggetti



20056 **NEW** - pag 337



20057 **NEW** - pag 339



40504 - pag 345



40346 - pag 347



20127 - pag 353



42055 - pag 355



40343 - pag 357



40117 **NEW** - pag 358



40347 - pag 350



43111 - pag 363



40588 **NEW** - pag 369

Cioccolato Chocolate



pag 368



72196 - pag 370



72206 - pag 370

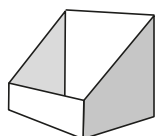


72193 - pag 370

Bibite/ Alcohol-free drink


L
LECCA
C
C
A

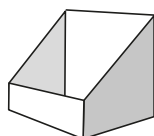
Lollipopops



20324

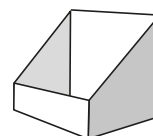
cm: H11,5 - pz: 36 (18x2)

mat: ZU -  



20325

cm: H5,5 -  

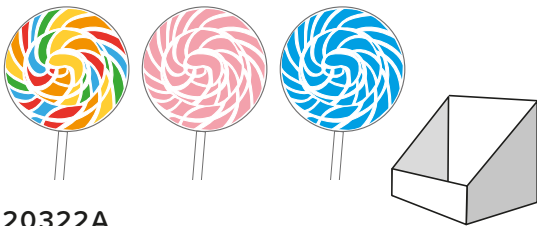


20323

cm: Ø6 -  

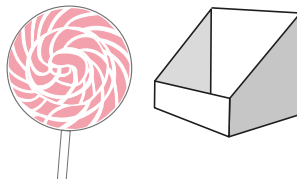


COMPLEANNI
E CANDELE
Birthdays and Candles

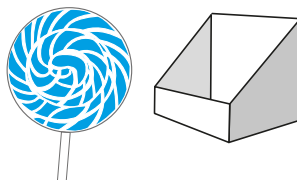


20322A

cm: Ø6 - pz: 36 (18x2) - mat: ZU - GF AZO



20322B - GF AZO



20322C - GF AZO



SEMIFINISHED
Semilavorati

380 Pasta di zucchero
Sugar paste

386 Isomalto
Isomalt

386 Ghiaccia reale
Royal Icing

387 Estratto Vaniglia
Vanilla extract paste

387 CMC e Colla alimentare
Cmc and edible glue

388 Gelatina
Jelly



SEMILAVORATI
Semifinished

390 Decorgel
Decorgel

391 Creamy Tube
Creamy Tube

392 Drip Choc
Drip Choc

397 Spray da laboratorio
Lab sprays



Quale pasta di zucchero fa per me?

Which sugar paste is right for me?

POP

Estremamente flessibile e facile da lavorare

Extremely flexible and easy to handle

1 | 2 | 3 | 4 | 5

Facilità di lavorazione - <i>Level of difficulty</i>	
Colorazione - <i>Colouring</i>	
Taglio - <i>Cutting</i>	
Performance in negativo - <i>Negative performance</i>	
Performance in positivo - <i>Positive performance</i>	
Modelling - <i>Modelling</i>	



LEGENDA | LEGEND:

- Facilità di lavorazione | Level of difficulty

Insieme delle performance di manipolazione, adesività e stesura della pasta
Combination of paste handling, adhesion and spreading performance

- Colorazione - Colouring

Resa del prodotto con aggiunta di coloranti alimentari (in gel o in polvere)
Product yield with added food colouring (gel or powder)

- Taglio - Cutting

Performance del prodotto al momento del taglio del dolce - Product performance when cutting the cake

- Performance in negativo - Negative performance

Resistenza della pasta su torta a temperature negative e in seguito positive (-18° e +4°)
Resistance of paste on cake at negative and then positive temperatures (-18° and +4°)

- Performance in positivo - Positive performance

Resistenza della pasta su torta a temperature positive (+4°) - Resistance of paste on cake at positive temperatures (+4°)

- Modelling - Modelling

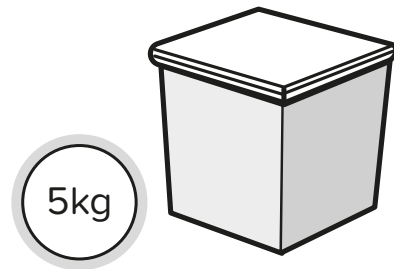
Performance della pasta con aggiunta di CMC nella realizzazione di figure in 3D
Performance of paste with added CMC in 3D figure modelling



Resiste agli shock termici e mantiene perfettamente la struttura
Resists to shocks and mantains its structure

1 | 2 | 3 | 4 | 5

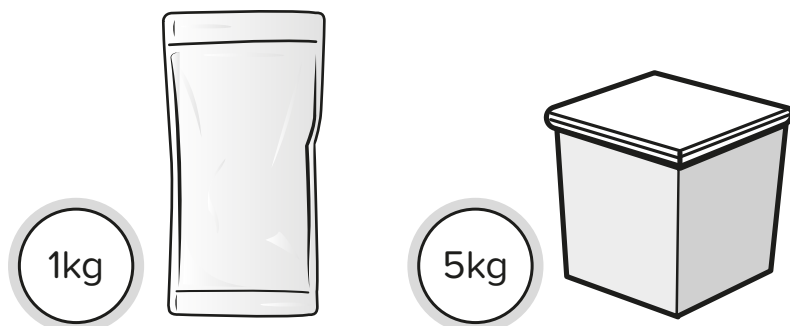
Facilità di lavorazione - <i>Level of difficulty</i>	
Colorazione - <i>Colouring</i>	
Taglio - <i>Cutting</i>	
Performance in negativo - <i>Negative performance</i>	
Performance in positivo - <i>Positive performance</i>	
Modelling - <i>Modelling</i>	



Ideale per coperture
Ideal for cake covering

1 | 2 | 3 | 4 | 5

Facilità di lavorazione - <i>Level of difficulty</i>	
Colorazione - <i>Colouring</i>	
Taglio - <i>Cutting</i>	
Performance in negativo - <i>Negative performance</i>	
Performance in positivo - <i>Positive performance</i>	
Modelling - <i>Modelling</i>	



SEMILAVORATI
Semifinished



Pasta di zucchero

POP Sugar paste • Pâte à sucre POP • POP Fondant
Fondant POP • Pasta de açúcar POP



- **Estremamente flessibile.** Con la sfogliatrice puoi tirare la POP fino ad 1 mm di spessore.
- POP è anche per **modelling** - con una piccola aggiunta di CMC,
- POP è **senza grassi idrogenati**
- **Äußerst flexibel.** Mit der Walzmaschine können Sie den POP Fondant bis zu 1mm dick ausrollen.
- POP dient auch zur **Modellierung** - mit einem kleinen Zusatz von CMC
- POP ist **frei von gehärteten Fetten**
- **Extremely flexible.** With the dough sheeter you can spread POP as thin as 1 mm.
- POP is also for **modelling** - with a small addition of CMC
- POP is **free of hydrogenated fats**
- **Extremadamente flexible.** Con la laminadora se puede estirar hasta 1 mm de espesor.
- El fondant POP es también **para modelar** - con una pequeña adición de CMC
- El fondant POP es **sin grasa hidrogenada**
- **Extrêmement flexible.** Avec le lamineur il est possible de la réduire à 1mm d'épaisseur.
- POP est idéale aussi pour le **modeling** - avec un petit rajout de CMC
- POP est **sans graisses hydrogénées**
- **Extremamente flexível.** Com a laminadora pode estender a POP até 1 mm de espessura.
- A pasta POP serve também **para modelar** - com uma pequena adição de CMC, é perfeito para criar flores com pétala
- A POP é **hidrogenada sem gordura**



5kg

CODICE	COLORE	AZO	GF
25467	BIANCO CANDIDO	●	●
25496	ROSSO FUOCO	●	●

pz: 1 - mat: ZU



1kg

CODICE	COLORE	AZO	GF
25472	BIANCO CANDIDO	●	●
25468	ROSA CONFETTO	●	●
25469	AZZURRO CONFETTO	●	●
25470	ROSSO FUOCO	●	●
25471	GIALLO SOLE	●	●
25497	ARANCIO PASTELLO	●	●
25475	FUCSIA	●	●
25476	LILLA	●	●
25474	VERDE PRATO	●	●
25473	CIANO	●	●
25499	MARRONE	●	●
25477	NERO	●	●

pz: 6 - mat: ZU



Tanti formati e colori per molteplici utilizzi!

Many sizes and colours for multiple uses!



250g

CODICE	COLORE	AZO	GF
25322	BIANCO CANDIDO	●	●
25318	ROSA CONFETTO	●	●
25319	AZZURRO CONFETTO	●	●
25320	ROSSO FUOCO	●	●
25321	GIALLO SOLE	●	●
25324	VERDE PRATO	●	●
25323	CIANO	●	●
25329	NERO	●	●

pz: 24 - mat: ZU

CODICE	COLORE	AZO	GF
25326	ARANCIO PASTELLO	●	●
25327	FUCSIA	●	●
25328	LILLA	●	●
25325	MARRONE	●	●

pz: 12 - mat: ZU





Pasta di zucchero

Tropical Sugar paste • Pâte à sucre Tropical
Tropical Fondant • Fondant Tropical
Pasta de açúcar Tropical



LA PASTA DI ZUCCHERO SUPER PERFORMANTE!

The high performance sugar paste!



Resiste agli shock termici!

Resists thermal shock



Mantiene perfettamente la struttura!

Maintains its structure



25690 - BIANCO

kg: 5 - pz: 1 - mat: ZU - GF AZD



Tropical Sugar è l'unica pasta che mantiene inalterate le proprie prestazioni se mantenuta in frigorifero per 72 ore dopo il passaggio in abbattitore e successiva copertura

Perfetta per la copertura di torte anche di grandi dimensioni grazie all'estrema flessibilità (2 mm con la sfogliatrice) senza crepe o rotture

Mantiene perfettamente la struttura ed è adatta per modelling e lavorazioni complesse senza aggiunta di CMC

Tropical Sugar is the only sugar paste which keeps its characteristics up to 72H in refrigerator, when the cake is frozen in blast chiller before covering

Perfect for large dimension cake covering, thanks to its high flexibility (up to 2 mm with sheeter) without cracking

Maintains its structure and is ideal for complex modelling and working without adding CMC

La pâte à sucre super performante!

Tropical Sugar est la seule pâte à sucre qui maintient inchangées ses prestations: si on passe le gâteau dans la cellule de refroidissement et ensuite on le couvre, elle peut être conservée dans le réfrigérateur pour 72 heures

Parfaite pour la couverture de gâteaux de grandes dimensions grâce à son extrême flexibilité (jusqu'à 2 mm avec le laminoin) sans fissures ou cassures

Elle maintient parfaitement sa structure et est idéale pour modeling et réalisations plus complexes sans ajout de CMC

Der super leistungsfähige Fondant!

Der Tropical Sugar ist der einzige Fondant, der seine Leistungen unverändert beibehält: auch nach dem Schnellkühler kann die überzogene Küche bis zu 72 Stunden im Kühlschrank aufbewahrt werden.

Perfekt zum Ueberziehen von großen Kuchen dank der extremen Flexibilität (2 mm mit der Walzmaschine) ohne Risse oder Brüche

Es hält die Struktur perfekt und eignet sich für die Modellierung und komplexe Bearbeitungen ohne CMC-Zusatz

¡El fondant super resistente!

El fondant tropical es el único que mantiene inalteradas sus propiedades hasta 72 hs, conservado en la nevera; la tarta debe cubrirse con el fondant después de haberla pasada por abatidor

Perfecto para cubrir incluso pasteles grandes, gracias a su extrema flexibilidad (2 mm con la laminadora) sin grietas ni roturas

Mantiene la estructura perfectamente y es adecuado para el modelado y trabajos complejos, sin la adición de CMC

A pasta de açúcar super resistente

A pasta de açúcar tropical é a única que mantém todas as suas propriedades inalteradas durante 72 horas, no frigorífico; O bolo deve ser coberto com a pasta de açúcar depois da passagem pela abatidora

Perfeito para cobrir bolos grandes, graças à sua extrema flexibilidade (2 mm com a laminadora), sem rachar nem quebrar

Mantém a estrutura perfeitamente e é adequada para modelagem e trabalhos complexos, sem a adição de CMC



SEMILAVORATI
Semifinished



Pasta di zucchero

Elite Sugar Paste • Pâte à sucre Elite • Elite Fondant
Fondant Elite • Pasta de açúcar Elite



Ideale per
coperture

Ideal for cake
covering

Idéale pour
couvertures

Ideal für
Kuvertüren

Ideal para
coberturas

Ideal para
coberturas



5kg



24568 - BIANCO

kg: 5 - pz: 1 - mat: ZU -



1kg



25428 - BIANCO

kg: 1 - pz: 8 - mat: ZU -

Pasta di zucchero

Sugar paste • Pâte à sucre • Fondant • Fondant • Pasta de açúcar



Per decorazioni e modelling

For decorations and modelling

100g



23646 RUBINO

g: 100 - pz: 10 - mat: ZU



Pasta Modellabile



Modelling paste • Pâte à sucre modelable • Modellierfondant
Pasta moldeable • Massa moldável



1kg



25696 - BIANCO

kg: 1 - pz: 1 - mat: ZU -  

- Formulazione con burro di cacao
- Ottima tenuta
- Subito in forma una volta lavorata
- Ideale per tutti i tipi di modelling complesso e per la creazione di fiori

- Cocoa butter formula
- Optimum hold
- Keeps its shape once worked
- Ideal for all types of complex modelling and for creating flowers

- Formule avec beurre de cacao
- Très résistante
- Facile à modeler, elle maintient la forme une fois modelée
- Idéale pour tous les types de modelling complexe et pour la création de fleurs

- Rezeptur mit Kakaobutter
- Hält sehr gut
- Einfach zu Modellieren
- Ideal für alle Sorten von Modelling und für die Fertigung von Blumen

- Formula con manteca de cacao
- Excelente resistencia
- Fácilmente moldeable
- Ideal para todo tipo de modelado complejo y para la creación de flores

- Receita com manteiga de cacau
- Excelente resistência
- Facilmente moldável
- Ideal para todos os tipos de modelagem complexas e para a criação de flores

SEMILAVORATI
Semifinished



Isomalto

Isomalt • Isomalt • Isomalt • Isomalt • Isomalte



250g

24144 - g: 250 - pz: 6

mat: ZU -  



1,3kg

24129 - kg: 1,3 - pz: 1

mat: ZU -  

Royal Icing

Preparato per ghiaccia reale • Royal icing mix • Préparation pour glace royale • Präparat für Zuckerguss
Preparado para glasa real • Preparado para glacé real



150g

24146 - g: 150 - pz: 6

mat: ZU -  



4,5kg

24120 - kg: 4,5 - pz: 1

mat: ZU -  

Estratto di vaniglia in pasta

Vanilla extract paste • Extrait de vanille en pâte • Vanilleextrakt Paste
Extracto de vainilla en pasta • Extracto de baunilha em pasta



50g

Aroma naturale
Natural flavour

23228

pz: 8 - mat: ZU



CMC

Carbossimetilcellulosa sodica • Sodium carboxymethyl cellulose • Carboxyméthylcellulose sodique
Natriumcarboxymethylcellulose • Carboximetilcelulosa sódica • Carboximetilcelulose de sódio



Dopo l'aggiunta di CMC,
lasciare riposare la pasta
per 30 minuti prima
dell'utilizzo

After adding the CMC,
let the paste rest for 30
minutes before use

Après le rajout du CMC
laisser reposer la pâte
pendant 30 minutes
avant l'usage

Nach der Zugabe von CMC
lassen Sie die Paste 30
Minuten vor dem Verbrauch
absetzen

Después de haber
agregado CMC, dejar
reposar la pasta por unos
30 minutos antes de usarla

Depois de acrescentar o
CMC, deixar repousar a
pasta por uns 30 minutos
antes de usar

24117 - g: 40 - pz: 4

Colla alimentare

Edible glue • Colle alimentaire • Lebensmittelkleber
Cola comestible • Cola alimentar

23188

g: 18 - pz: 10 -



SEMILAVORATI
Semifinished



ModecorGel

Gelatina alimentare di colore neutro • Transparent edible gelatine
Gélatine alimentaire de couleur neutre • Lebensmittel Gelatine mit neutraler Farbe
Gelatina alimentaria de color neutro • Geleia alimentar de cor neutra



50g



24198

g: 50 - pz: 40

mat: GE -

Ideale per donare
brillantezza a dischi,
vestidolci e stampe
in pasta di zucchero

Ideal for brightening
disks, sweet dress
and sugar paste
prints

Idéale pour donner
de la brillance
aux disques,
habits-gâteaux et
impressions sur
pâte à sucre

Ideal um Aufleger,
vorgestanzte
Zuckerpaste und
Lebensmitteldrucke
auf Zuckerfolien
glaenzen zu lassen

Ideal para dar brillo
a los discos, viste-
galletas y demás
dibujos sobre
fondant

Ideal para dar
brilho aos discos,
veste-bolacha e
outros desenhos
sobre pasta de
açucar



1kg



24190

kg: 1 - pz: 4 - mat: GE -



Effetto trasparente

Transparent effect

- | | | |
|---|--|--|
| <ul style="list-style-type: none"> • Aroma neutro. • Non cola e rimane estremamente compatta • Resa perfetta su semifreddi e torte in panna | <ul style="list-style-type: none"> • Neutral flavour. • Perfect result on parfait and cream cakes • It does not drip and remains intact | <ul style="list-style-type: none"> • Arome neutre. • Rendu parfait sur des entremets et des gâteaux à la crème • Ne colle pas et reste extrêmement compacte |
| <ul style="list-style-type: none"> • Neutrales Aroma • Perfekt für Halbgefrorene und Sahnetorten • Die Gelatine Master Cake tropft nicht und bleibt sehr kompakt | <ul style="list-style-type: none"> • Aroma neutro. • Rendimiento perfecto sobre semifrios y tartas de crema • No es pegajosa y permanece compacta | <ul style="list-style-type: none"> • Aroma neutro. • Eficiência perfeita para semifrios e tortas de natas • Não escorre e permanece extremamente compacta |



1kg

24158

kg: 1 - pz: 1 - mat: GE -

Gelatina spray

Spray gelatine • Gelée spray • Sprüh-Gelatine • Gelatina en spray • Geleia em spray

- | | | |
|---|---|--|
| <p>Ideale per lucidare la frutta e prevenire l'ossidazione. Dosaggio spray perfetto, senza grumi</p> | <p>Ideal for polishing fruit and preventing oxidation. Perfect spray dosage, no lumps</p> | <p>Idéale pour rendre les fruits brillants et en prévenir l'oxydation. Dosage spray parfait, sans grumeaux</p> |
| <p>Ideal zum Polieren von Früchten und zur Verhinderung von Oxidation. Perfekte Sprühdosierung ohne Klumpen</p> | <p>Ideal para abrillantar la fruta y prevenir la oxidación. Dosificación perfecta del spray, sin grumos</p> | <p>Ideal para dar brilho a fruta e prevenir a oxidação. Dosagem por pulverização perfeita, sem grumos</p> |



Effetto Trasparente

Transparent effect

23239

ml: 200 - pz: 6



SEMILAVORATI
Semifinished



Decorgel

Gelatina alimentare effetto trasparente • Transparent edible gelatine • Gélatine alimentaire
Effet transparent • Lebensmittel Gelatine transparent-Effekt • Gelatina alimentaria efecto
transparente • Geleia alimentar



20g



ASSORTITO | Assorted | Assorti | Sortiert | Surtido | Sortido



23217

● ● ● A - ■ ■ ■ 5 - g: 20 - pz: 40 - mat: GE -  

L27,5xH23xP13,5cm



Creamy Tube

Crema di nocciole • Hazlenut cream • Crème à la noisette • Haselnusscreme
Crema de avellanas • Creme de avelã



Scrivi, decora e gusta!

Writes, decorates and Tastes Delicious



24194 - g: 23

pz: 40 -  



SEMILAVORATI
Semifinished



Drip Choc

Glassa colorata pronta all'uso per effetto drip • Ready to use coloured glaze for drip effect
Nappage coloré prêt à l'emploi pour un effet drip • Fertige gefärbte Glasur für Drip Effekt
Glaseado de color listo para usar para el efecto goteo
Glacê de cores para efeito gotas

Il colore asciuga in fretta, non sgocciola sul dolce

Ideali per decorare basi in zucchero e panna

Con tappo dosatore per una colata perfetta!

The colour dries quickly, does not drip on the cake

Ideal for decorating sugar and cream bases

With measuring cap for a perfect drip!

La couleur sèche rapidement, elle n'égoutte pas sur le gâteau

Idéal pour décorer les gâteaux à base de sucre et crème fraîche

Avec bouchon doseur pour une parfaite coulée!

Die Farbe trocknet schnell, sie tropft nicht auf den Kuchen

Ideal zum Dekorieren von Kuchen aus Zucker- und Sahnebasis

Mit Messkappe für einen perfekten Abstich!

El color se seca rápidamente, no sigue goteando sobre el pastel.

Ideal para decorar bases de azúcar y nata

¡Con tapa dosificadora para un goteo perfecto!

A cor seca rapidamente, não pinga sobre o bolo

Ideal para a decorações à base de açúcar e natas

Com tampa doseadora para umas gotas perfeitas!



Crea la tua drip cake in pochi minuti!

Create your drip cake in few minutes!



180g

CODICE	COLORE	AZO	GF
<u>23296</u>	ROSA		
<u>23297</u>	GIALLO		
<u>23298</u>	AZZURRO		
<u>23309</u>	CIOCCOLATO BIANCO		
<u>23310</u>	ROSSO CILIEGIA		
<u>23311</u>	CACAO		

g: 180 - pz: 1



<u>23642</u>	BRONZO		
<u>23643</u>	ORO		

g: 180 - pz: 1



SEMILAVORATI
Semifinished



Lacca spray

Lacquer spray • Laque en spray • Lackspray • Laca spray • Laca em spray



300ml

Ideale per proteggere e lucidare cioccolato, pasta di zucchero e pasta di mandorle

Ideal for protecting and glazing chocolate, sugar and almond paste

Parfaite pour protéger et faire briller le chocolat, la pâte à sucre et la pâte d'amande

Ideal für den Schutz und Glanz von Schokolade, Zuckermasse und Mandelmasse

Ideal para proteger y dar brillo a: chocolate, fondant y pasta de almendras

Ideal para proteger e dar brilho ao chocolate, pasta de açúcar e pasta de amêndoas

23230

ml: 300 - pz: 1 - GF AZO



Lucidante spray

Glazing spray • Vernis en spray • Glanzspray • Abrillantador spray • Spray de brilho



400ml

Burro di cacao per lucidare pasta di zucchero e pasta di mandorle

Cocoa butter for glazing sugar and almond paste

Beurre de cacao pour faire briller la pâte à sucre et la pâte d'amande

Kakaobutter zum Glänzendmachen von Zuckermasse und Mandelmasse

Manteca de cacao para dar brillo a fondant y pasta de almendras

Manteiga de cacau para dar brilho à pasta de açúcar e à pasta de amêndoas

24501

ml: 400 - pz: 1 - GF AZO



Refrigerante spray

Cooling spray • Réfrigérant en spray • Kühlspray • Refrigerante spray • Spray refrigerante



Ideale per fissare
composizioni in cioccolato

Ideal for fixing chocolate
compositions

Parfait pour fixer les
compositions en chocolat

Ideal zur Fixierung von
Schokoladenkompositionen

Ideal para fijar
composiciones en
chocolate

Ideal para fixar rapidamente
composições em chocolate



24380

ml: 400 - pz: 1 -

Staccante spray

Non-stick cooking spray • Anti-adhésif en spray • Trennspray • Desmoldante spray • Desmoldante em spray



Ideale per staccare:
isomalto, cioccolato,
pasta di zucchero,
prodotti da forno

Ideal for detaching:
isomalt, chocolate,
sugar paste, baked
products

Parfait pour détacher:
isomalt, chocolat, pâte
à sucre, produits cuits
au four

Ideal zum Ablösen
von: Isomalt,
Schokolade,
Zuckermasse,
Backwaren

Ideal para despegar:
isomalt, chocolate,
fondant y productos
para horno

Ideal para desmoldar:
isomalte, chocolate,
pasta de açúcar,
produtos cozidos no
forno



24719

ml: 400 - pz: 1 -



COLOURS *Colori*

400 ColorGel
Gel colourings

402 ColorVel
Velvet spray colourings

404 Coloranti in spray
Spray colourings

406 Dust Glitter
Glitter dust

407 Stardust
Stardust

408 Coloranti in polvere
Powder colourings



COLORI
Colours

412 Color Paste
Colour Paste

414 Coloranti in burro di cacao
Cocoa butter colourings

416 Coloranti per aerografo
Colourings for airbrush

417 Pennarelli alimentari
Felt tip markers with edible ink



Libera la TUA creatività

LEGENDA | LEGEND



Massa
Mass



Superficie
Surfaces

ColorGel

Gel idrosolubile
Water-soluble gel

ColorSpray

Spray base alcool
Alcohol-based
spray

ColorVel

**Spray base
burro di cacao**
Cocoa butter based
spray

Dust Glitter

**Polvere base
zucchero**
Sugar-based
powder

**Cioccolato bianco
e prodotti a base grassa**
White chocolate
and fatty based product

Prodotti da forno
Baked products

Prodotti a base zucchero e panna
Sugar based products and cream

Glasse e gelatine
Glaze and gelatine

Prodotti congelati
Frozen products

COLOURS

Stardust

Spray glitter trasparente
base alcool

*Alcohol-based transparent
glitter spray*

ColorDust

Polvere liposolubile

Fat-soluble powder

ColorCioc

Base burro di cacao

Cocoa butter based

ColorPaste

Pasta liposolubile

Fat-soluble paste























ColorAir

Liquido base
acqua

Water-based liquid

Liquido base
alcool

*Alcohol-based
liquid*



Colorgel



Gel idrosolubile

Water-soluble gel

COSA COLORO? | WHAT CAN I COLOUR?

Colorazione di tutte le masse ad esclusione di burro, cioccolato e burro di cacao

Colours all masses with the exception of butter, chocolate and cocoa butter

Colorant en **gel idrosolubile**.
Coloration de toutes les masses à l'exclusion de beurre, chocolat et beurre de cacao

Farbstoff in **wasserlöslichem Gel**.
Für die Färbung aller Massen mit Ausnahme von Butter, Schokolade und Kakaobutter.

Colorante en **gel idrosolubile**.
Coloración de todas las masas excepto la mantequilla, el chocolate y la manteca de cacao

Corante em **gel hidrossolúvel**.
Corante para todo tipo de massas excepto manteiga, chocolate e manteiga de cacau.



CODICE	COLORE	AZO	GF
23265	VERDE BOSCO	●	●
23266	BLU NAVY	●	●
23267	MARRONE TRONCO	●	●
23268	PELLE	●	●
23269	GHIACCIO	●	●
23270	VERDE LIME	●	●
23271	GIALLO CHIARO	●	●
23272	ROSA CANDY	●	●
23273	AZZURRO CIELO	●	●
23274	ROSA FRAGOLA	●	●
23275	GIALLO LIMONE	●	●
23276	VERDE PRATO	●	●
23277	ARANCIO MANDARINO	●	●
23278	VIOLA DEL PENSIERO	●	●
23279	NERO FLUO	●	●
23280	PORPORA	●	●
23281	AZZURRO 1837	●	●
23282	ROSSO CILIEGIA	●	●

g: 20 - pz: 12 - mat: GE



L27,5xH23xP13,5cm

ASSORTITO | Assorted | Assorti | Sortiert | Surtido | Sortido

CODICE	COLORE	AZO	GF
23218	GIALLO LIMONE	●	●
	ROSA CANDY	●	●
	AZZURRO CIELO	●	●
	VIOLA DEL PENSIERO	●	●
	ARANCIO MANDARINO	●	●
	ROSSO CILIEGIA	●	●
	VERDE PRATO	●	●
	NERO FLUO	●	●

●●● A - ■■■ 8 - g: 20 - pz: 40 - mat: GE



● VIOLA DEL PENSIERO
23134 - GF



● ROSA CANDY
23123 - GF



● PELLE
23124 - GF



● GIALLO LIMONE
23131 - GF



● ARANCIO MANDARINO
23133 - GF



● ROSA FRAGOLA
23126 - GF



● ROSSO CILIEGIA
23127 - GF



● MARRONE TRONCO
23135 - GF




● VERDE BOSCO
23128 - GF



● VERDE PRATO
23132 - GF



● AZZURRO CIELO
23125 - GF 



● AZZURRO 1837
23129 - GF



● BLU NAVY
23130 - GF



● NERO FLUO
23136 - GF



g: 100 - pz: 1 mat: GE

COLORI
Colours



ColorVel



Spray base burro di cacao

Cocoa butter based spray

COSA COLORO? | WHAT CAN I COLOUR?

Colorazione in superficie, **con effetto velluto, di prodotti congelati**

Velvet effect surface colouring for frozen products.

Colorant **spray à base de beurre de cacao** sans graisses hydrogénées. Coloration de la surface, avec **effet velours, de produits congelés.**

Sprühfarbstoff auf Kakaobutterbasis ohne hydrierte Fette. Oberflächenfärbung von **gefrorenen Produkten mit Samteffekt.**

Colorante **en spray, a base de manteca de cacao** sin grasas hidrogenadas. Coloración superficial, con **efecto aterciopelado, de productos congelados.**

Corante **em spray base manteiga de cacau** sem gorduras hidrogenadas. Colorir **produtos congelados com efeito veludo.**

250ml

PERLATO SHINY



CODICE	COLORE	AZO	GF
23632	ORO		
23636	BRONZO		
23647	RAME		

ml: 250 - pz: 1



Senza grassi idrogenati

Without hydrogenated fat

PASTELLO PASTEL

CODICE	COLORE	AZO	GF
23633	AZZURRO		
23634	ARANCIO		
23223	NERO		
24764	ROSSO		
23635	BIANCO		
23638	CIOCCOLATO LATTE		
24788	CIOCCOLATO FONDENTE		
24783	ROSSO		
23637	GIALLO		
23631	VERDE		
23321 NEW	MAGENTA		
23325 NEW	ROSA		

ml: 250 - pz: 1





Colorspray



Spray base alcool

Alcohol-based spray

COSA COLORO? | WHAT CAN I COLOUR?

Colorazione di qualsiasi superficie: cioccolato, prodotti a base zucchero, cialda, prodotti da forno, panna, creme, glasse, prodotti a base grassa

Colour any surface: chocolate, sugar-based products, wafers, baked goods even during baking, cream, creams, glazes, fat-based products.

Colorant spray à base d'alcool.

Coloration de toutes les surfaces: chocolat, produits à base de sucre, azyme, produits de boulangerie même à la cuisson, crème fraîche, crèmes, nappage, produits à base grasse.

Sprühfarbstoff auf Alkoholbasis.

Färbung jeder Oberfläche: Schokolade, Produkte auf Zuckerbasis, Waffeln, Backwaren auch beim Kochen, Sahne, Cremes, Glasuren, Produkte auf Fettbasis.

Colorante spray a base de alcohol.

Coloración de cualquier superficie: chocolate, productos a base de azúcar, barquillo, productos de horno (también para cocción), natas, cremas, glaseados, productos a base de grasa.

Corante Spray à base de álcool.

Coloração de qualquer superfície: chocolate, produtos à base de açúcar, gofre, produtos de padaria, natas, cremes, esmaltes, produtos à base de gordura.



250ml



CODICE	COLORE	AZO	GF
23624	AZZURRO ACQUAMARINA		
23629	BIANCO PERLA		
23617	ARANCIO		
23618	VERDE		
23613	RUBINO		
23180	BRONZO		
23620	ORO		
23612	NERO LAVAGNA		
23611	ROSSO		
23660	ARGENTO		

ml: 250 - pz: 1

250ml



CODICE	COLORE	AZO	GF
23607	ROSA		
23170	VERDE		
23168	CIANO		
23165	ROSSO		
23176	ROSSO		
23608	GIALLO		
23326 NEW	AZZURRO		
23322 NEW	BORDEAUX		
23323 NEW	GIALLO		

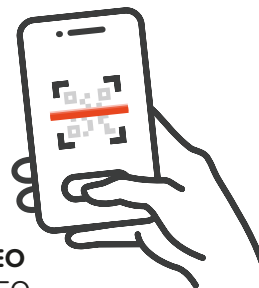
ml: 250 - pz: 1



50ml

CODICE	COLORE	AZO	GF
23648	BIANCO PERLA		
23622	ORO		
23661	ARGENTO		

ml: 50 - pz: 4

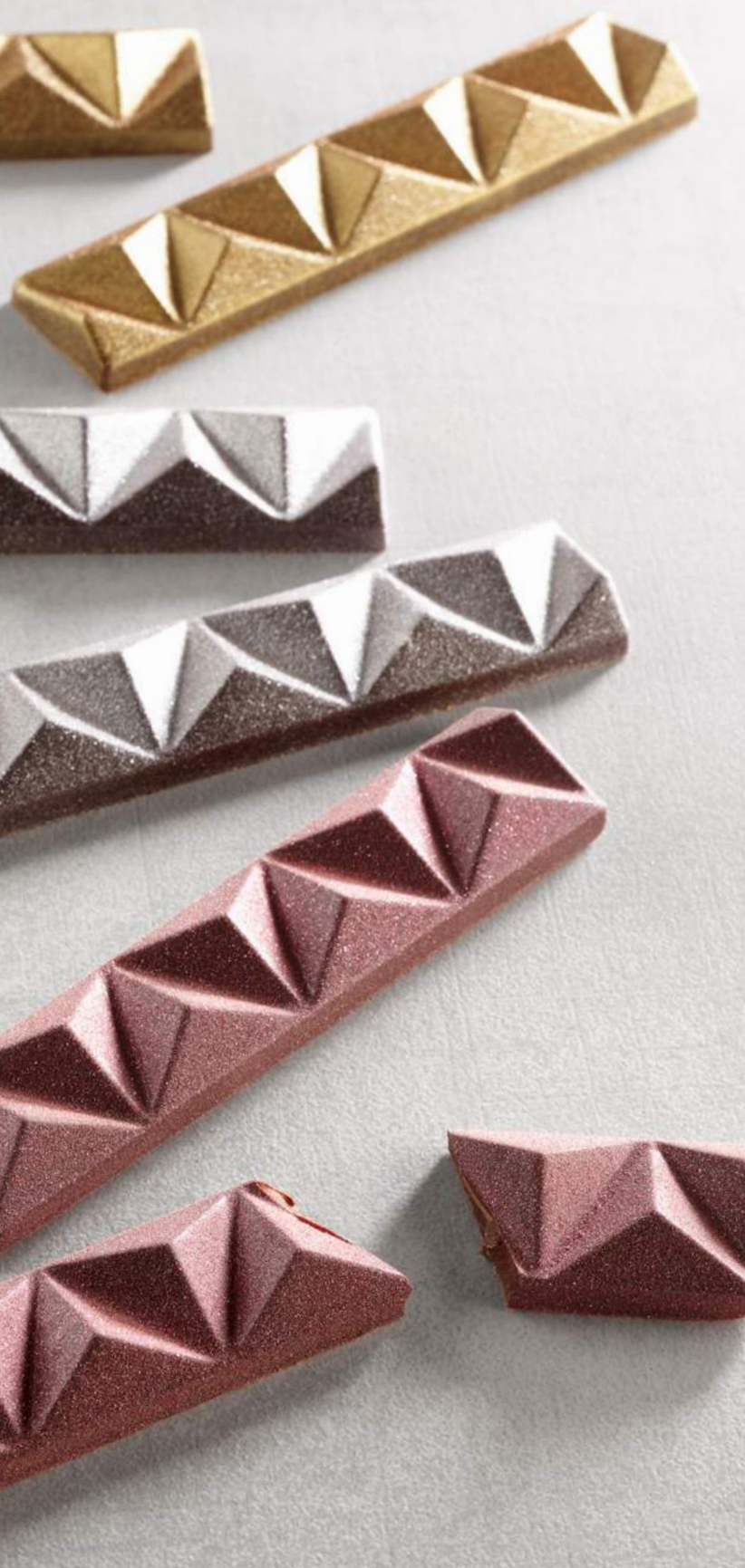


GUARDA IL VIDEO
WATCH THE VIDEO





Dust Glitter



Polvere glitter con erogatore

Glitter powder with dispenser

COSA COLORO? | WHAT CAN I COLOUR?

Adatto per conferire **effetto glitterato diffuso a tutte le superfici**: cioccolato, prodotti a base zucchero, cialda, prodotti da forno, panna, creme, glasse, gelatine e prodotti a base grassa. Ideale per conferire **brillantezza a masse trasparenti** come glasse, gelatina e isomalt.

Give a diffused glitter effect to any surface: chocolate, sugar-based products, wafers, baked goods, cream, creams, glazes, jellies and fat-based products. Ideal for **giving shine to transparent masses such as glazes**, gelatin and isomalt.

Poudre glitter avec distributeur. Elle apporte un **effet glitter diffus à toutes les surfaces**: chocolat, produits à base de sucre, azyme, produits de boulangerie, crème fraîche, crèmes, nappage, gelée et produits à base grasse. Idéale pour **rendre brillantes les masses transparentes**, comme les nappages, la gelée et l'isomalt.

Glitzerpulver mit Sprühdose. Verteilen Sie einen **Glitzereffekt auf allen Oberflächen**: Schokolade, Produkte auf Zuckerbasis, Waffeln, Backwaren, Sahne, Cremes, Zuckerguss, Gelees und Produkte auf Fettbasis. Ideal, **um transparenten Massen wie Glasuren**, Gelatine und Isomalt Glanz zu verleihen

Polvo de brillo con dispensador. Da un **efecto de brillo difuso a todas las superficies**: chocolate, productos a base de azúcar, barquillo, productos de horno, nata, cremas, glaseados, jaleas y productos a base de grasa. Ideal para **dar brillo a masas transparentes** como glaseados, gelatina e isomalt.

O pó brilhante com doseador. Dá um **efeito de brilho difuso a todas as superfícies**: chocolate, produtos à base de açúcar, gofre, produtos de padaria, natas, cremes, gelados, geleias e produtos à base de gordura. Ideal **para dar brilho a massas transparentes** tais como líquidos, geleias.



10g



CODICE	COLORE		
23649	ARGENTO		
23614	ORO		
23227	ROSA		

g: 10 - pz: 4



Stardust



Spray glitter trasparente base alcool

Alcohol-based transparent glitter spray

COSA COLORO? | WHAT CAN I COLOUR?

Conferisce effetto glitterato a **tutte le superfici**

It gives a glitter effect to **all surfaces**

Il donne un effet pailleté à **toutes les surfaces**

Verleiht **allen Oberflächen** einen Glitzereffekt

Confiere un efecto de brillo a **todas las superficies**

Dá um efeito brilhante a **todas as superficies**



250ml

23659
ml: 250 - pz: 1



100ml

23658
ml: 100 - pz: 1



COLORI
Colours



ColorDust



Polvere liposolubile perlata

Fat-soluble pearly powder

COSA COLORO? | WHAT CAN I COLOUR?

Colorazione di superfici quali pasta di zucchero, cialda, cioccolato, cake e frolla.

Colorazione di **masse trasparenti** quali glasse, gelatine, isomalt.

Colorant **en poudre liposoluble.**

Coloration de **surfaces** comme pâte à sucre, gaufre, chocolat, biscuit et pâte brisée.

Coloration de **masses transparentes** come nappage, gelée, isomalt.

Colorante **en polvo liposoluble**

Coloración de **superficies** como pasta de azúcar, barquillo, chocolate, bizcocho y pasta quebrada.

Coloración de **masas transparentes** como glaseados, gelatinas, isomalt.

Colouring of **surfaces** such as sugar paste, wafer, chocolate, cake and shortbread pastry.

Colouring of **transparent masses** such as icings, jellies, isomalt.

Fettlösliches Farbstoffpulver.

Färben von **Oberflächen** wie Zuckerpaste, Waffel, Schokolade, Kuchen und Mürbeteige.

Färbung **transparenter Massen** wie Zuckerguss, Gelees, Isomalt.

Corante **em pó lipossolúvel**

Coloração de **superfícies** tais como pasta de açúcar, gofre, chocolate, bolo e pastelaria de massa quebrada.

Coloração de **massas transparentes** tais como esmaltes, geleias, isomalte.



25g

CODICE	COLORE	AZO	GF
23667	ARGENTO	<input type="checkbox"/>	<input type="checkbox"/>
23615	ORO	<input type="checkbox"/>	<input type="checkbox"/>

g: 25 - pz: 1



3g

CODICE	COLORE	AZO	GF
23668	ARGENTO	<input type="checkbox"/>	<input type="checkbox"/>
23610	ORO	<input type="checkbox"/>	<input type="checkbox"/>

g: 3 - pz: 6

ColorDust



Polvere liposolubile glitter

Fat-soluble glitter powder

COSA COLORO? | WHAT CAN I COLOUR?

Colorazione di superfici quali pasta di zucchero, cialda, cioccolato, cake e frolla. Colorazione di **masse trasparenti** quali glasse, gelatine, isomalt.

Fettlösliches Farbstoffpulver.

Färben für **Oberflächen** wie Fondant, Oblaten, Schokolade, Kuchen und Mürbeteig. Färbung von **transparenten Masse** wie Glasuren, Gelees, Isomalt.

Colouring of **surfaces** such as sugar paste, wafer, chocolate, cake and shortbread pastry. Colouring of **transparent masses** such as icings, jellies, isomalt.

Colorante en polvo liposoluble

Coloración de **superficies** como pasta de azúcar, barquillo, chocolate, bizcocho y pasta quebrada. Coloración de **masas transparentes** como glaseados, gelatinas, isomalt.

Colorant en poudre liposoluble.

Coloration de **surfaces** comme pâte à sucre, azyne, chocolat, biscuit et pâte brisée. Coloration de **masses transparentes** come nappage, gelée, isomalt.

Corante em pó lipossolúvel

Coloração de **superfícies** tais como pasta de açúcar, gofre, chocolate, bolo e pastelaria de massa quebrada.

Coloração de **massas transparentes** tais como esmaltes, geleias, isomalte.



25g

CODICE	COLORE	AZO	GF
23652	ROSA GLITTER	●	●
23655	CERRY GLITTER	●	●
23656	BRONZO GLITTER	●	●
23654	AZZURRO GLITTER	●	●
23653	ARANCIO GLITTER	●	●

g: 25 - pz: 1

COLORI
Colours



ColorDust



Polvere liposolubile pastello

Fat-soluble pastel powder



COSA COLORO? | WHAT CAN I COLOUR?

Colorazione di superfici e masse in pasta di zucchero, cialda, cioccolato, pan di spagna, cake, frolla, glasse, gelatine, prodotti base zucchero e masse grasse in generale.

Colouring of surfaces and masses in sugar paste, wafer, chocolate, sponge cake, cake, shortbread pastry, icings, jellies, sugar-based products and fat masses in general.

Colorant en poudre liposoluble
Coloration de surfaces et masses en pâte à sucre, azyme, chocolat, génoise, biscuit, pâte brisée, nappage, gelée, produits à base de sucre et masses grasses en général.

Fettlösliches Farbstoffpulver.
Farbung von Oberflächen und Massen aus Zuckerpaste, Waffel, Schokolade, Biskuit, Kuchen, Mürbeteig, Zuckerguss, Gelees, Produkten auf Zuckerbasis und Fettmassen

Colorante en polvo liposoluble.
Coloración de superficies y masas en pasta de azúcar, barquillo, chocolate, bizcocho, pasta quebrada, glaseados, jaleas, productos a base de azúcar y masas grasas en general.

Corante em pó lipossolúvel.
Coloração de superfícies e massas em pasta de açúcar, gofre, chocolate, pão-de-ló, bolo, massa de tarte, cobertura, geleias, produtos à base de açúcar e massas gordas em geral.



3g

CODICE	COLORE	AZO	GF
23138	ROSSO FUOCO		

g: 3 - pz: 6



Versatile: per tutti i prodotti di pasticceria!

Multiple use: for all confectionary products!

CODICE	COLORE	AZO	GF
23602	ROSA CONFETTO		
24509	ROSSO		
24510	VERDE PRATO		
23664	MAGENTA		

g: 25 - pz: 1

CODICE	COLORE	AZO	GF
24511	CIANO		
23604	GIALLO		
23164	NERO LAVAGNA		

25g





COLORI
Colours



Color
Paste

100g



Pasta liposolubile
Fat-soluble paste

CODICE	COLORE	AZO	GF	CODICE	COLORE	AZO	GF
23317	VERDE	●	●	23235	NERO	●	●
23318	ARANCIO	●	●	23236	AZZURRO	●	●
23320	VIOLA	●	●	23237	ROSA	●	●
23234	ROSSO	●	●	23238	GIALLO	●	●

g: 100 - pz: 1

COSA COLORO? | WHAT CAN I COLOUR?

Colorazione in massa di **cioccolato**, surrogato e **tutte le masse grasse**. Ideale anche per prodotti da forno e glasse

Färbung für **Schokolade**, Schokoladenersatz und **Fettmassen**. Ideal auch für Backwaren und Glasuren

Colouring of masses such as **chocolate**, compound and **all fatty masses**. Ideal for colouring baked products and icings

Coloración de masas de **chocolate**, sucedáneos y todas las **masas grasas**. También es ideal para productos de pastelería y glaseados

Coloration en masse du **chocolat**, du succédané de chocolat et de **toutes les masses grasses**. Idéal également pour les produits de boulangerie et les nappages

Coloração de massas de **chocolate**, sucedáneos de chocolate e todas as **massas gordurosas**. Também é ideal para produtos de pasteleria e glacês



*il tubetto che colora il Cioccolato...
...ma non solo!*



COLORI
Colours

The tube that colours **CHOCOLATE**...
But not only



GUARDA IL VIDEO
WATCH THE VIDEO





ColorCioc



Base burro di cacao

Cocoa butter base

COSA COLORO? | WHAT CAN I COLOUR?

Colorazione di **superfici in cioccolato** e surrogato.

Colouring of **chocolate** and chocolate compound **surfaces**.

Colorant **en beurre de cacao**.
Coloration de **surfaces en chocolat** et succédané.

Farbstoff in **Kakaobutter**.
Zum Färben von **Oberflächen in Schokolade** und Ersatz.

Colorante de **manteca de cacao**.
Coloración de las **superficies de chocolate** y sucedáneo.

Corante de **manteiga de cacau**.
Coloração das **superfícies de chocolate** e sucedâneo.



150g

CODICE	COLORE	AZO	GF
23627	BIANCO	●	●
23628	ROSSO	●	●
23630	ORO ANTICO	●	●
23663	MAGENTA	●	●
23324 NEW	ORO	●	●

g: 150 - pz: 1

Tips

Per utilizzo con stampi, acetato e decorazioni superficiali occorre temperare il prodotto. **Per utilizzo con aerografo a caldo**, versare Colorcioc fuso (40-45 ° C.) direttamente nella pistola.

For use with moulds, acetate and surface decorations, the product must be tempered. **For use heated with an airbrush**, pour melted Colorcioc (40-45 ° C.) directly into the gun.

Pour l'utilisation avec moules, acétate et décorations superficielle il faut tempérer le produit. **Pour l'utilisation avec aérographe à chaud**, verser Colorcioc fondu (40-45°C.) directement dans le pistolet.

Für die Verwendung mit Formen, Acetat und Oberflächendekorationen muss das Produkt temperiert werden. Für die Verwendung mit heisser Airbrush gießen Sie das geschmolzene Colorcioc (40-45°C) direkt in die Pistole.

Para el uso con moldes, acetato y decoraciones de superficie es necesario templar el producto. Para usar con el aerógrafo en caliente, vierta el Colorcioc derretido (40-45 ° C.) directamente en la pistola.

Para utilização com moldes, acetato e decorações de superfície é necessário temperar o produto. Para usar com o aerógrafo quente, verter o Colorcioc derretido (40-45°C) diretamente na pistola.





ColorAir



Per aerografo!

For airbrush

COSA COLORO? | WHAT CAN I COLOUR?

Colorazioni di superfici in panna, pasta di zucchero, cialda, prodotti base zucchero e marzapane

Colouring of surfaces in cream, sugar paste, wafer, sugar and marzipan-based products

Colorant **liquide à base d'eau** pour aérographe.

Coloration des surfaces en crème fraîche, pâte à sucre, azyne, produits à base de sucre et masepain

Flüssiger Farbstoff auf Wasserbasis für Airbrush

Färbung von Oberflächen auf Creme-, Zuckerpasten-, Waffel-, Zucker- und Marzipanbasis

Colorante líquido a base de agua para aerógrafo

Coloración de las superficies en crema, pasta de azúcar, barquillo, productos de azúcar y mazapán

Corante líquido à base de água para aerografo.

Coloração de creme, pasta de açúcar, obreia, produtos de açúcar e maçapão



Liquido base acqua

Water-based liquid

190ml

CODICE	COLORE	AZO	GF
24258	GIALLO	●	●
24260	ROSSO	●	●
24256	CIANO	●	●
24251	ROSA	●	●

ml: 190 - pz: 1



Kit compressore e aerografo pag. 447

Compressor and airbrush (pg 447)

CODICE	COLORE	AZO	GF
23640	VERDE	●	●
23665	MAGENTA	●	●

ml: 190 - pz: 1

Pennarelli alimentari

Felt tip markers with edible ink • Feutres alimentaires • Filzstifte mit Lebensmittelfarbe
Rotuladores alimentarios • Caneta alimentar

DOPPIA PUNTA | Double tip | Pointe double | Doppelte Spitze | Doble punta | Ponta dupla

BASE ACQUA | Water-based | À base d'eau | Auf Wasserbasis | A base de agua | À base de água

PER SUPERFICI | For surfaces | Pour surfaces | Für Oberflächen | Para superficies | Para superficies



L7xH29,5cm



23121 - ●●● A - ■■■ 8 - cm: H17 - pz: 8 - GF AZO

- Pastigliaggio
- Pasta di zucchero
- Confetti

- Gum-paste
- Fondant
- Sugar covered almonds

- Pastillage
- Pâte à sucre
- Dragées

- Tragant
- Fondant
- Zuckermanteln

- Pasta adragante
- Fondant
- Peladillas

- Pastilhagem
- Pasta de açúcar
- Confetti



Ricambi monocolori

One colour replacements



23122D - cm: H17 - pz: 4 - GF AZO



23122Z GF AZO

COLORI
Colours



CONTACT US

Da oltre 20 anni, **Modacor** si distingue sul mercato per il suo impegno nel servizio al cliente!

For over 20 years, **Modacor** has always been recognized as top in the market for its commitment to customer service



ASSISTENZA

Assistenza clienti

- Team di tecnici specializzati al tuo servizio
- Assistenza telefonica dal lunedì al venerdì in italiano, inglese, francese, e spagnolo
- Servizio di assistenza in tutto il resto del mondo tramite i rappresentanti di zona



Help Desk (Customer service)

- Team of specialized technicians at your service
- Telephone assistance Monday through Friday in Italian, English, French and Spanish
- Service in the rest of the world via local agents.



CERTIFICAZIONI

Certificazioni e manuali

Inclusi nella confezione di ogni stampante: driver di installazione, manuale d'uso, certificazioni di alimentari , direttive UE, consigli di utilizzo e link ai video tutorial

Certificates and user's manual

Included with each printer: driver for installation, user's manual, Foodsafe Certificate, EU directives, Tips for use and tutorial video

Non solo stampanti ma servizio a 360°

Not just printers, but an all round service



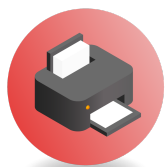
GARANZIA

Garanzia

- Tutte le stampanti hanno garanzia di 1 anno
- Riparazione gratuita fino ad 1 anno: conserva la confezione originale per usufruirne!

Guarantee

- All our printers have a 1 year guarantee
- Repairs guaranteed for 1 full year: keep the original packaging to benefit it!



Modecor Print Lab

- Software per la gestione e personalizzazione delle immagini da stampare: intuitivo e versatile
- Scaricabile dal sito: www.decojet.it
- Compatibile con tutti i modelli di stampante Modecor
- Sistemi operativi supportati: Microsoft Windows 8 e 10

Modecor Print Lab

- Software for management and customization of the images to be printed: intuitive and versatile
- Available for download on our site: www.decojet.it
- Compatible with all Modecor printers
- Operating systems supported: Microsoft Windows 8 and 10

420 Plottì

Plottì

424 Decojet Elite A4 2.0

Decojet Elite A4 2.0

425 Decojet Elite A3

Decojet Elite A3

428 Kit di pulizia

Cleaning Kit

429 Tanica di manutenzione

Maintenance box

430 Cartucce alimentari monouso

Disposable cartridges for edible printing

432 Foglio edibile Elite

Elite edible sheet

433 Fogli edibili Freetop

FreeTop edible sheets

434 Chocotransfer

Chocotransfer sheet

435 Supporti per stampanti alimentari

Edible media



Plotti 

Stampa direttamente

Pasta di zucchero • Cacao • Panna • Cioccolato

Direct print on all surfaces!



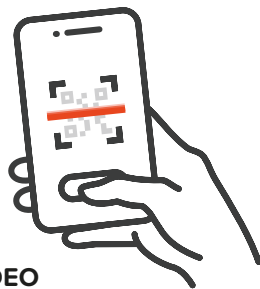
sui tuoi dolci!

Zucchero a velo • Glassa • Macarons...E molto altro ancora!

Sugar paste • Cacao • Cream • Chocolate • Icing sugar • Glaze • Macarons... and much more!



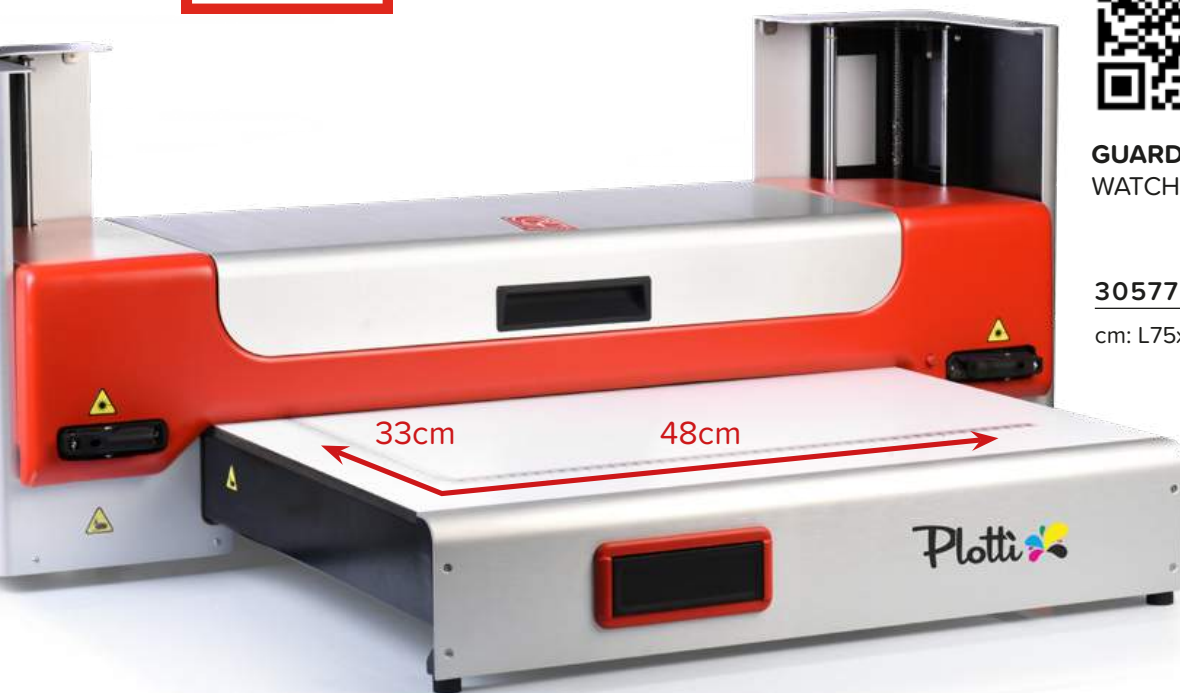
Plotti



GUARDA IL VIDEO
WATCH THE VIDEO

30577 **NEW**

cm: L75xL95xH40 - pz: 1



Caratteristiche:

Il rilevamento automatico dell'altezza ed i sensori di rilevazione ostacoli ad infrarossi offrono una lavorazione semplice e sicura, preservando il tuo dolce e le testine di stampa

- Altezza massima torta: H14cm
- Piano di lavoro molto spazioso (A3+)
- Manutenzione più semplice e veloce
- Alta velocità di stampa

Fonctionnalités:

La détection automatique de la hauteur et les capteurs infrarouges de détection des obstacles permettent un impression simple et sûre, qui préserve votre gâteau et vos têtes d'impression

- Hauteur maximale du gâteau : H14cm
- Large surface de travail (A3+)
- Maintenance plus facile et plus rapide
- Vitesse d'impression élevée

Features:

Automatic height detection and infrared obstacle detection sensors offer simple and safe printing process, preserving your cake and print heads

- Maximum height: H14cm
- Wide work surface (A3+)
- Simpler and faster maintenance
- High speed printing

Funktionalitäten:

Automatische Höhererkennung und Infrarotsensoren zur Hinderniserkennung bieten eine einfache und sichere Verarbeitung und schonen Kuchen und Druckköpfe

- Maximale Kuchenhöhe: H14cm
- Sehr geräumige Arbeitsfläche(A3+)
- Einfachere und schnellere Wartung
- Hohe Geschwindigkeit des Druckens

Características:

La detección automática de altura y los sensores infrarrojos de detección de obstáculos ofrecen un uso fácil y seguro, preservando el pastel y los cabezales de impresión

- Altura máxima del pastel: H14cm
- Amplia superficie de trabajo (A3+)
- Mantenimiento más fácil y rápido
- Alta velocidad de impresión

Características:

A deteção automática de altura e os sensores de deteção de obstáculos por infravermelhos oferecem um processamento fácil e seguro, preservando o seu doce e as cabeças de impressão

- Altura máxima do bolo: H14cm
- Grande superfície de trabalho (A3+)
- Manutenção mais fácil e rápida
- Elevada velocidade de impressão



Cartucce per plotter alimentari Modecor

Cartridges for foodsafe plotters • Cartouches pour traceurs alimentaires • Patronen für Lebensmittelplotter
Cartuchos para plotters alimentarios • Tinteiros para plotters alimentares



DECOPLOTTY
HIGH TECH



Monouso
Single-use



Nero

30572

pz: 1 -



Magenta

30574

pz: 1 -



Ciano

30573

pz: 1 -



Giallo

30575

pz: 1 -

• **4 cartucce separate** con testina integrata

• Una testina nuova ad ogni cambio colore

• **4 separate cartridges** with integrated print head

• A new print head at each cartridge change

• **4 cartouches séparées** avec tête d'impression intégrée

• Une tête d'impression neuve à chaque changement de couleur

• **4 getrennte Patronen** mit integriertem Druckkopf

• Ein neuer Druckkopf bei jedem Patronenwechsel

• **4 cartuchos separados** con cabezal integrado

• Un cabezal nuevo con cada cambio de color

• **4 tinteiros separados** com cabeça integrada

• Uma cabeça nova a cada troca de cor



Magic spray

Lacquer spray • Laque en spray • Lackspray • Laca spray • Laca em spray

Da spruzzare su cioccolato, panna e glasse prima della stampa con plotter alimentari per **fissare le stampe**, esaltarne la qualità e garantirne la conservazione nel tempo

À vaporiser sur le chocolat, la crème et nappages avant l'impression avec plotter alimentaires pour **fixer l'image**, exalter la qualité et en garantir la conservation dans le temps

Para aplicar en chocolate, nata y glaseados antes de la impresión con plotter alimentarios para **fijar las imágenes**, realzar la calidad y garantizar la conservación a lo largo del tiempo

To spray on chocolate, cream and glazes before printing with food plotters in order to **fix the print**, enhance the quality and ensure lasting conservation

Zum Aufsprühen auf Schokolade, Sahne und Glasuren vor dem Drucken mit Lebensmittelplotter zur **Fixierung von Aufdrucken**: ausgezeichnete Qualität und gute Aufbewahrung

Para aplicar sobre chocolate, natas e coberturas antes de imprimir com plotter alimentar para **fixar as impressões**, exaltar a qualidade e garantir a sua conservação no tempo

24679 - ml: 400 - pz: 1 -



Stampanti Decojet Elite

Decojet Elite Printers • Imprimantes Decojet Elite • Decojet Elite Druckers
Impresoras Decojet Elite • Impressoras Decojet Elite



Connessione tramite smartphone e tablet semplice e veloce

Quick and easy connection via smartphone and tablet



Altissima qualità di stampa

Top printing quality!



30419 NEW

cm: L37,5xH17xP30 - pz: 1

Caratteristiche:

- Connessione rapida a **smartphone e tablet**
- **Stampa fotografica di altissima qualità**
- **Design compatto ed elegante**
- Compatibile con il software Modecor Creator
- Stampa, mirroring, clone e poster da PC

Funktionalitäten

- Schnelle Verbindung zu **Smartphones und Tablets**
- **Höchste Druckqualität**
- **Kompaktes und elegantes Design**
- Kompatibel mit Modecor Creator Software
- Drucken, Spiegeln, Klonen und Poster vom PC

Features:

- Fast connection to **smartphones and tablets**
- **Highest print quality**
- **Compact and stylish design**
- Compatible with Modecor Creator software
- Print, mirror, clone and poster from PC

Características:

- Conexión rápida con **smartphones y tabletas**
- **Máxima calidad de impresión**
- **Estructura compacta y elegante**
- Compatible con el software Modecor Creator
- Imprime, espeja, clona desde el PC

Fonctionnalités:

- Connexion rapide aux **smartphones et aux tablettes**
- **Qualité exceptionnelle**
- **Modèle compact et élégant**
- Compatible avec le logiciel Modecor Creator
- Impression, effet miroir, clone et effet affiche à partir d'un ordinateur

Características:

- **Conexão rápida com smartphones e tablets**
- **Impressões em alta qualidade**
- **Design compacto e elegante**
- Compatível com o software Modecor Creator
- Impressão, efeito espelho, clone e poster desde computador



Le cartucce Modecor non sono ricaricabili!

Modecor cartridges cannot be refilled!



Giallo

30423 NEW

pz: 1 -



Ciano

30421 NEW

pz: 1 -



Magenta

30422 NEW

pz: 1 -



Nero

30420 NEW

pz: 1 -



Connessione tramite smartphone e tablet semplice e veloce

Quick and easy connection via smartphone and tablet



Altissima qualità di stampa

Top printing quality!



Con scanner!

With scanner!



30493

cm: L48xH15xP36 - pz: 1

Caratteristiche:

- **60% più compatta** rispetto alla Decojet Revolution A3
- **Schermo touch a colori con preview**
- **Personalizzazione delle immagini** direttamente dalla stampante
- Compatibile con il software Modecor Creator

Features:

- **60% more compact** than the Decojet Revolution A3
- **Colour touch screen with preview**
- **Customize your images** directly in the printer
- Compatible with Modecor Creator software

Caractéristiques:

- **60% plus compacte** que la Decojet Revolution A3
- **Écran tactile couleur avec aperçu**
- **Personnalisation des images** directement par l'imprimante
- Compatible avec le logiciel Modecor Creator

Funktionalitäten:

- **60% Kompakter** im Vergleich mit dem Decojet Revolution A3
- **Farbe Touchscreen mit Vorschau**
- **Bearbeiten Sie Ihre Bilder** direkt beim Drucker
- Kompatibel mit Modecor Creator Software

Características:

- **60% más compacta** que la Decojet Revolution A3
- Pantalla táctil en color con vista previa
- **Personalización de la imagen** directamente desde la impresora
- Compatible con el software Modecor Creator

Características:

- **60% mais compacta** que a Decojet Revolution A3
- **Ecrã táctil a cores com pré-visualização**
- **Personalização das suas imagens** directamente a partir da impressora
- Compatível com o software Modecor Creator



Le cartucce Modecor non sono ricaricabili!

Modecor cartridges cannot be refilled!



Giallo

30497 - pz: 1 - GF



Ciano

30495 - pz: 1 - GF AZO



Magenta

30496 - pz: 1 - GF



Nero

30494 - pz: 1 - GF



Ciano chiaro

30568 - pz: 1 - GF AZO



Magenta chiaro

30567 - pz: 1 - GF



*Il nero è sempre
elegante*



Black is always elegant



Kit di pulizia

Cleaning Kit • Kit Nettoyage • Reinigungsset • Kit de limpeza • Kit de limpeza



Pensato per migliorare le performance della tua stampante!

Designed to improve the performance of your printer!



Perché usare il kit di pulizia?

- **Pulisce in profondità** la testina di stampa in caso di inutilizzo
- **Allunga il ciclo di vita** della stampante

Why use the Cleaning Kit?

- Deep cleanse the print head when not in use
- Extends the life cycle of the printer

Pourquoi utiliser le kit de nettoyage ?

- Il nettoie en profondeur la tête d'impression lorsqu'elle n'est pas utilisée.
- Prolonge le cycle de vie de l'imprimante

Warum sollte man das Reinigungsset verwenden?

- **Tiefenreinigung des Druckkopfs** bei Nichtgebrauch
- **Verlängert die Lebensdauer** des Druckers

¿Por qué utilizar el kit de limpieza?

- **Limpia profundamente el cabezal de impresión** cuando no lo utilice
- **Prolonga el ciclo de vida** de la impresora

Porqué utilizar o Kit de Limpeza?

- **Limpa profundamente a cabeça de impressão** quando não está a ser utilizada
- **Prolonga o ciclo de vida** da impressora



Il Kit Cleaning non è ricaricabile!

The Cleaning Kit is not refillable



30592

pz: 1 - GF AZO



30424 NEW

pz: 1 - GF AZO



30593

pz: 1 - GF AZO



30498

pz: 1 - GF AZO

Tanica di manutenzione

Maintenance box • Boîtier de maintenance • Wartungskasten
Caja de mantenimiento • Caixa de manutenção



30518 - pz: 1
L7,4xH7,4xP4,5 cm



Facile da sostituire!

Easy to replace!!



30569 - pz: 1
L10,2xH5,5xP3,5 cm





Cartucce alimentari monouso

Disposable cartridges for edible printing • Cartouches alimentaires jetables
Einweg-Lebensmittelpatronen • Cartuchos alimentarios desechables
Tinteiros alimentares descartáveis



Giallo

30439 - pz: 1 - GF



Magenta

30438 - pz: 1 - GF



Ciano

30437 - pz: 1 - GF AZO



Nero

30436 - pz: 1 - GF



Giallo

30599 - pz: 1 - GF



Magenta

30598 - pz: 1 - GF



Ciano

30597 - pz: 1 - GF AZO



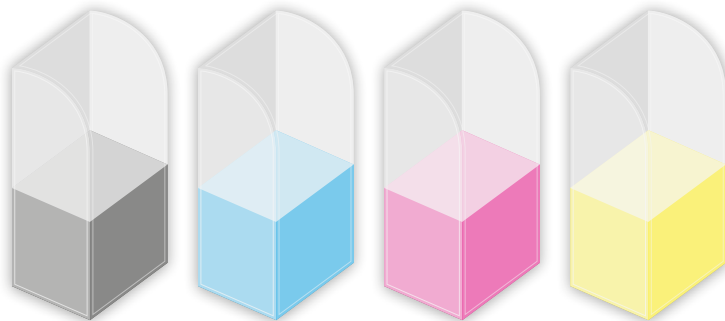
Nero

30596 - pz: 1 - GF

DECOJET
REVOLUTION

Serbatoio regular (2x)

Small tank (2x) • Réservoir Petit (2x) • Kleiner Tank (2x) • Tanque pequeño (2x) • Deposito pequeno (2x)



30585 - GF
(2pz x Decojet A3)

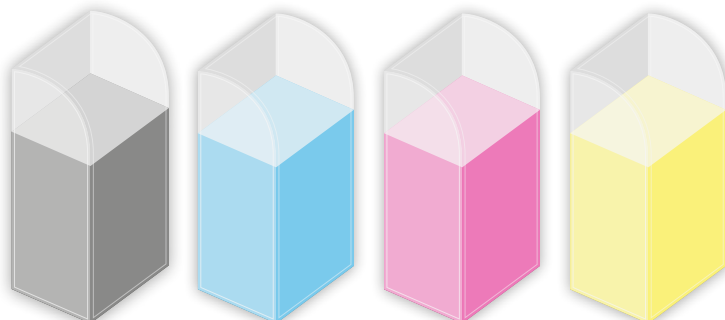
30586 - GF AZO

30587 - GF

30588
pz: 1 - GF

Serbatoio maxi (4x)

Large tank (4x) • Réservoir Grand (4x) • Grosser Tank (4x) • Tanque grande (4x) • Deposito grande (4x)



30581 - GF
(2pz x Decojet A3)

30582 - GF AZO

30583 - GF

30584
pz: 1 - GF



Un foglio per ogni esigenza!

A sheet for every need!

Scopri le caratteristiche di ogni foglio e scegli quello perfetto per te
Discover the features of each sheet and choose the perfect one for you

LEGENDA | LEGEND:

- Performance su panna - Performance on cream

L'immagine stampata rimane perfetta su prodotti in panna fino a 12h con isolamento, fino a 4h senza isolamento
The printed image remains perfect on cream products for up to 12h with insulation and up to 4h without insulation

- Resa grafica - Graphic output

Resa dell'immagine stampata vivida e brillante
Vivid and brilliant print image rendering

- Velocità di asciugatura - Drying speed

Tempo di asciugatura dell'inchiostro sul foglio (min 30' max 2h)
Ink drying time on the sheet (min 30' max 2h)

- Maneggevolezza - Handling

Resistenza del prodotto e facilità di utilizzo in fase di stampa e di posizionamento sul dolce
Product strength and usability when printing and placing on the cake

- Coprenza - Opacity

Livello di opacità e bianchezza del prodotto
Opacity and whiteness level of the product

Foglio edibile Elite

1 | 2 | 3 | 4 | 5

Performance su panna - Performance on cream	
Resa grafica - Graphic output	
Velocità di asciugatura - Drying speed	
Maneggevolezza - Handling	
Coprenza - Opacity	

Fogli edibili FreeTop

1 | 2 | 3 | 4 | 5

Performance su panna - Performance on cream	
Resa grafica - Graphic output	
Velocità di asciugatura - Drying speed	
Maneggevolezza - Handling	
Coprenza - Opacity	

Fogli edibili con zucchero

1 | 2 | 3 | 4 | 5

Performance su panna - Performance on cream	
Resa grafica - Graphic output	
Velocità di asciugatura - Drying speed	
Maneggevolezza - Handling	
Coprenza - Opacity	



Foglio edibile Elite

Elite edible sheet • Feuilles edibles Elite • Elite-Esspapier
Láminas comestibles Elite • Lâminas comestíveis Elite



Ottime performance su panna

Excellent performance on cream



La tua immagine sarà come una vera fotografia!

Your image will be just like a real photograph!



A4

SPESSORE | Thickness: 0,5 mm

10531 - cm: L21xH29,7 (A4)

pz: 50 - mat: AM -  



A3

SPESSORE | Thickness: 0,5 mm

10533 - cm: L42xH29,7 (A3)

pz: 30 - mat: AM -  

• Per ottenere un risultato ottimale su qualsiasi dolce, **isola la parte inferiore del foglio con cioccolato bianco o crema al burro.**

• Le migliori performance di stabilità si ottengono posizionando il prodotto sulla torta **entro 6h dalla consumazione.**

• For best results on any cake, **isolate the sheet at the bottom with white chocolate or buttercream.**

• The best product stability is achieved by placing the product on the cake within **6 hours before eating.**

• Pour obtenir le meilleur résultat sur n'importe quel gâteau, **isolez la partie inférieure de la feuille avec du chocolat blanc ou de la crème au beurre.**

• Les meilleures performances en matière de stabilité sont obtenues en plaçant le produit sur le gâteau **6 heures avant la consommation.**

Fogli edibili FreeTop

FreeTop edible sheets • Feuilles edibles FreeTop • FreeTop-Esspapier
Láminas comestibles FreeTop • Lâminas comestíveis FreeTop



Superficie liscia, immagini vivide, brillanti e non sgranate

Smooth surface, vivid images, brilliant and not grainy

**PALM
OIL
FREE**

**SUGAR
FREE**



A4

SPESSORE | Thickness: 0,5 mm

10528 - cm: L21xH29,7 (A4)

pz: 50 - mat: AM -  



A3

SPESSORE | Thickness: 0,5 mm

10509 - cm: L42xH29,7 (A3)

pz: 30 - mat: AM -  

- Die besten Ergebnisse erzielen Sie bei jeder Art von Torte, **wenn Sie die untere Folie mit weißer Schokolade oder Buttercreme isolieren.**
- Die beste Stabilität wird erreicht, wenn das Produkt innerhalb **von 6 Stunden vor dem Verzehr auf die Torte gelegt wird.**

- Para obtener los mejores resultados en cualquier pastel, **aislar la lámina en la parte inferior con chocolate blanco o crema de mantequilla.**
- El mejor rendimiento de estabilidad se consigue colocando el producto en la tarta **6 horas antes de la consumación.**

- Para melhores resultados em qualquer bolo, **isole a folha no fundo com chocolate branco ou creme de manteiga.**
- O melhor desempenho em termos de estabilidade é obtido colocando o produto sobre o bolo **6 horas antes do consumo.**



Chocotransfer

Chocotransfer • Chocotransfer
Schokofolie • Chocotransfer
Chocotransfer



**Fogli su base bianca
per una migliore resa
dell'immagine!**

*Sheets on a white base
for better image rendering!*

Chocotransfer per stampanti alimentari:
foglio su cui stampare immagini da
trasferire sul cioccolato.

Chocotransfer for edible printing: sheet
for printing edible pictures on chocolate.

**Feuilles sur une
base blanche pour
un meilleur rendu de
l'image !**

Chocotransfert pour
imprimantes alimentaires:
feuille sur laquelle imprimer
les images à transférer sur le
chocolat.

**Hojas sobre una base
blanca para una mejor
reproducción de la
imagen.**

Chocotransfer para
impresoras alimentarias:
hoja sobre la cual imprimir
imágenes para transferir en
chocolate.

**Abziehfolien auf
weißem Untergrund
für eine bessere
Bildwiedergabe!**



Schokofolie für
Lebensmitteldruck:
Abziehfolie für essbare Bilder
auf Schokolade.

**Folhas numa base
branca para uma melhor
reprodução de imagem!**

Chocotransfer para
impresoras alimentares: folha
de impressão de imagens
para transferência em
chocolate.



10529

cm: L21xH29,7 (A4) - pz: 30 -  

Supporti per stampanti alimentari

Edible media • Supports pour imprimantes alimentaires • Esspapier für Lebensmitteldrucker
Soportes para impresora alimentaria • Suportes para as impressoras alimentares

COD	FOGLI Sheets Feuilles Folien Hojas Folhas	FORMATO Size Format Format Formato Formato	SPESSORE Thickness Épaisseur Dicke Espesor Espessura	PZ	MAT	FREE
<u>10531</u>	FOGLIO A4 ELITE Elite edible sheet Feuilles edibles Elite Elite-Esspapier Láminas comestibles Elite Lâminas comestíveis Elite	A4 L21xH29,7 cm	0,5 mm	50	AM	  Palm oil free
<u>10533</u>	FOGLIO A3 ELITE Elite edible sheet Feuilles edibles Elite Elite-Esspapier Láminas comestibles Elite Lâminas comestíveis Elite	A3 L42xH29,7 cm	0,5 mm	30	AM	  Palm oil free
<u>10528</u>	 FOGLIO EDIBILE Edible sheets Feuilles edibles Esspapier Láminas comestibles Lâminas comestíveis FreeTop	A4 L21xH29,7 cm	0,5 mm	50	AM	  Palm oil free Sugar free
<u>10509</u>	 FOGLIO EDIBILE Edible sheets Feuilles edibles Esspapier Láminas comestibles Lâminas comestíveis FreeTop	A3 L42xH29,7 cm	0,5 mm	30	AM	  Palm oil free Sugar free
<u>10530</u>	FOGLI EDIBILI CON ZUCCHERO Edible sheets with sugar Feuilles edibles avec sucre Esspapier mit Zucker Láminas comestible con azúcar Lâminas comestíveis com açúcar	A4 L21xH29,7 cm	0,54 mm	50	ZU	
<u>10532</u>	FOGLI EDIBILI CON ZUCCHERO Edible sheets with sugar Feuilles edibles avec sucre Esspapier mit Zucker Láminas comestible con azúcar Lâminas comestíveis com açúcar	A3 L42xH29,7 cm	0,54 mm	30	ZU	
<u>13501</u>	CIALDA Wafer Azyme Oblatenpapier Oblea Obreia	A4 L21xH29,7 cm	0,55 mm	100	WF	 
<u>13504</u>	CIALDA Wafer Azyme Oblatenpapier Oblea Obreia	A3 L42xH29,7 cm	0,55 mm	50	WF	 
<u>13505</u>	CIALDA LISCISSIMA Extra smooth wafer Azyme très lisse Extra glatte Oblate Oblea extra-lisa Obreia extralisa	A4 L21xH29,7 cm	0,60 mm	100	WF	 
<u>13503</u>	CIALDA ULTRA-FINE Extra thin wafer Azyme ultra-fine Oblaten extra dünn Oblea ultra-fina Obreia ultra-fina	A4 L21xH29,7 cm	0,30 mm	100	WF	 
<u>10529</u>	CHOCOTRANSFER Chocotransfer Schokofolie Chocotransfer Chocotransfer	A4 L21xH29,7 cm	-	30	-	 



RIBBONS AND EQUIPMENT

Nastri &

438 **Sac a Poche**
Sac a poche

440 **Attrezzature da laboratorio**
Lab equipments

447 **Aerografo**
Airbrush

448 **Contenitori**
Containers

448 **Decorazioni per gelato**
Decorations for Ice cream



Attrezzature

449 Nastri Bijoux
Bijoux ribbons

449 Nastri Colly
Colly ribbons

450 Nastri con strass
Rhinestone ribbons

451 Nastri classici
Classic ribbons



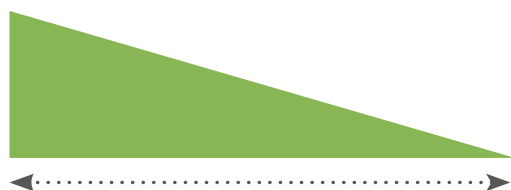
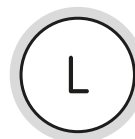
Sac à poche

Sac à poche • Poche à douille • Taschenbeutel • manga pastelera • Saco de pasteiro

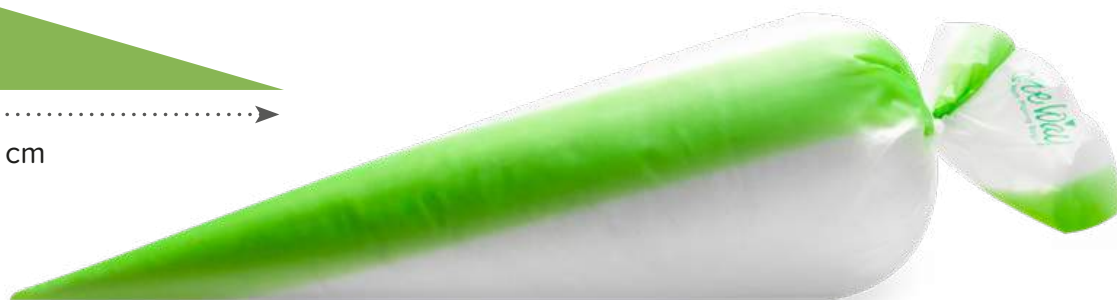


Trasparente per una visione ottimale del contenuto

Transparent to guarantee an optimal visibility of the content!



L53 cm



30403 - cm: L53 - pz:400 (100x4) - mat: PL ☆



Bicolore

Two-tone

- Impugnatura soft touch: flessibile e antiscivolo
- Super resistente: strato intermedio extra rinforzato
- Usa e getta

- Soft touch grip: flexible and non-slip
- Super tough: extra reinforced middle layer
- Disposable

- Préhension douce au toucher: flexible et antidérapante
- Super résistant: couche intermédiaire extra renforcée
- Jetable

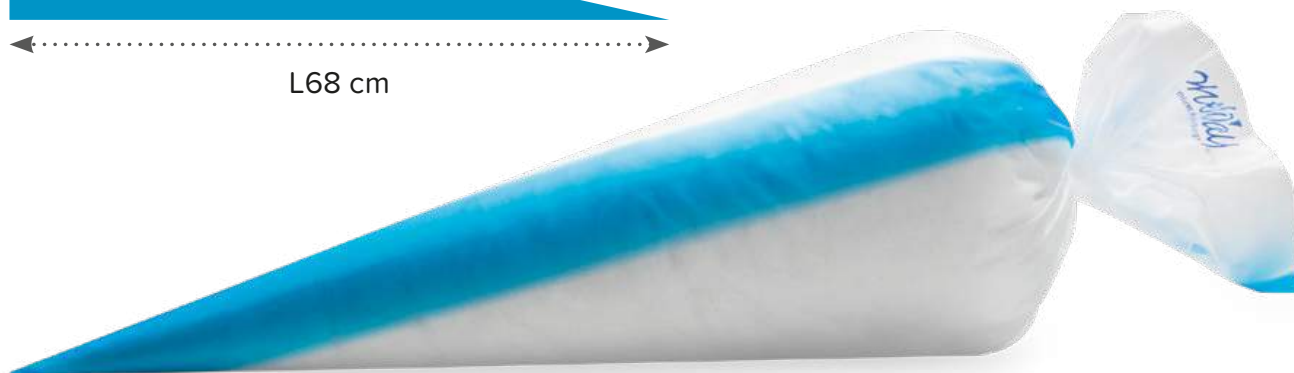
- Soft-Touch-Griff: flexibel und rutschfest
- Super robust: extra verstärkte Mittelschicht
- Einweg-Beutel

- Empuñadura soft touch: flexible y antideslizante
- Súper resistente: capa intermedia extra reforzada
- Usar y tirar

- Pega de toque suave: flexível e antideslizante
- Super resistente: camada intermédia reforçada extra
- Descartável



L68 cm



30404 - cm: L68 - pz: 296 (74x4) - mat: PL ☆



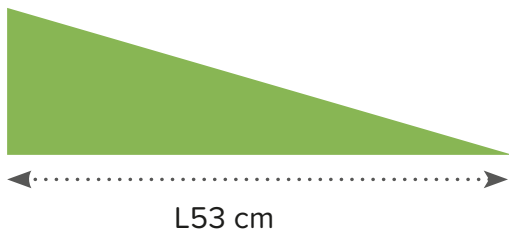
Bicolore

Two-tone

Gripy Poche

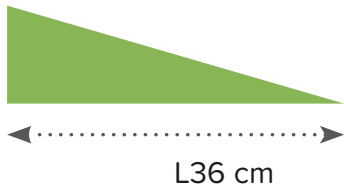
Il sac à poche ad alta aderenza • The perfect grip piping bag • La poche à douille haute adhérence • Der anti-rutsch Spritzbeutel • La manga pastelera de alta adherencia • Saco pasteleiro com aderência elevada

- | | | | | | |
|---|--|--|---|--|--|
| <ul style="list-style-type: none"> • Non scivola • Super resistente • Una sola giuntura • Usa e getta | <ul style="list-style-type: none"> • Non-slip • Super resistant • Only one seam • Disposable | <ul style="list-style-type: none"> • Ne glisse pas • Super résistant • Une seule jonction • À usage unique | <ul style="list-style-type: none"> • Rutschfest • Super reißfest • Nur eine Naht • Einwegbeutel | <ul style="list-style-type: none"> • No desliza • Super resistente • Una sola junta • Desechable | <ul style="list-style-type: none"> • Não desliza • Super resistente • Uma única junção • Descartável |
|---|--|--|---|--|--|



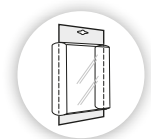
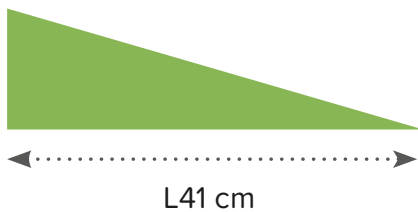
30301 - LARGE

cm: L53 - pz: 400 (100x4) ☆



30303 - SMALL

cm: L36 - pz: 400 (100x4) ☆



30266 - MEDIUM

cm: L41 - 12blister (20pz) ☆





Vassoi per torte plastificati

Plastic coated cake trays • Plateaux plastifiés pour gâteaux
Plastifizierte Tortenplatten für Stockwerkertorten • Bandejas plastificadas, para pasteles •
Bases prateadas plastificadas



Spessore 1,2cm

Thickness



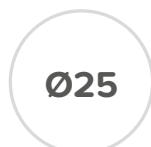
Confezionati singolarmente

Single packed



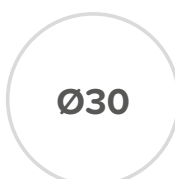
Ø20

30616G



Ø25

30617G



Ø30

30618G



Ø35

30619G

pz: 10 - mat: CT



Ø40

30620G



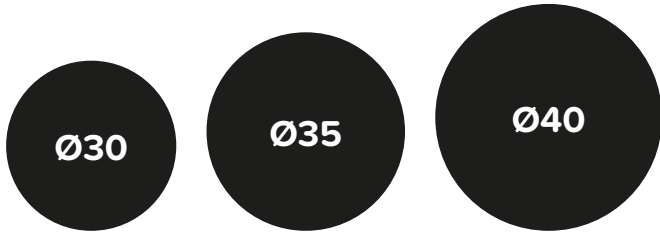
Ø45

30621G



Ø50

30622G



30477Z

30478Z

30479Z



30477B

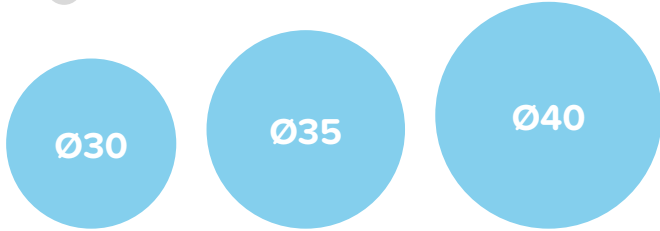


30478B



30479B

pz: 5 - mat: CT



30477C

30478C

30479C



30477D



30478D



30479D



Spessore 1,2cm
Thickness



30447I



30477I



30478I



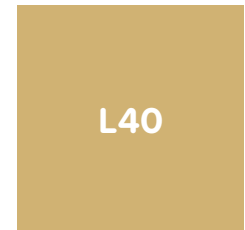
30479I



30446I



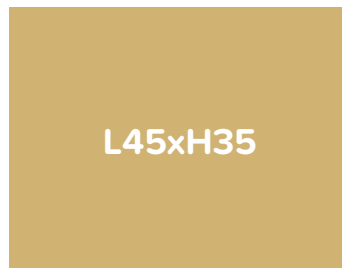
30445I



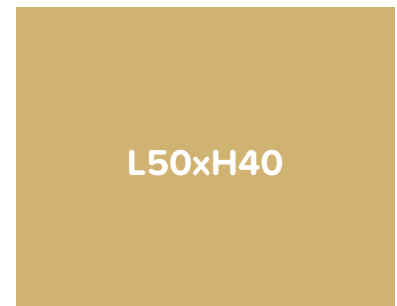
30444I



30443I



30442I



30441I



Vassoi per torte plastificati

Plastic coated cake trays • Plateaux plastifiés pour gâteaux
Plastifizierte Tortenplatten für Stockwerktorten • Bandejas plastificadas, para pasteles •
Bases prateadas plastificadas



30616H

pz: 10 - mat: CT ☆



30617H



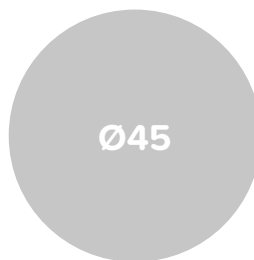
30618H



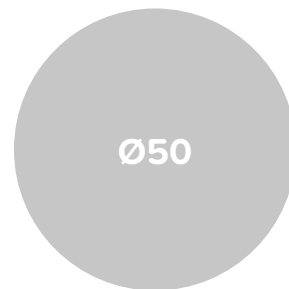
30619H



30620H



30621H



30622H



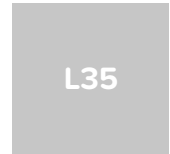
Spessore 1,2cm
Thickness



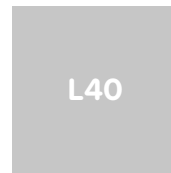
30623H



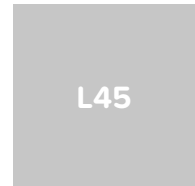
30624H



30625H



30626H



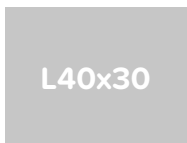
30627H

30628H

pz: 10 - mat: CT



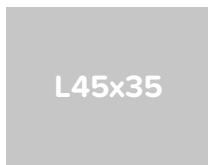
Confezionati singolarmente
Single packed



L40x30

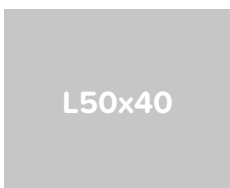
30629H

pz: 10 - mat: CT ☆



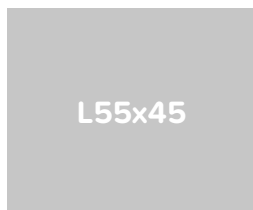
L45x35

30630H



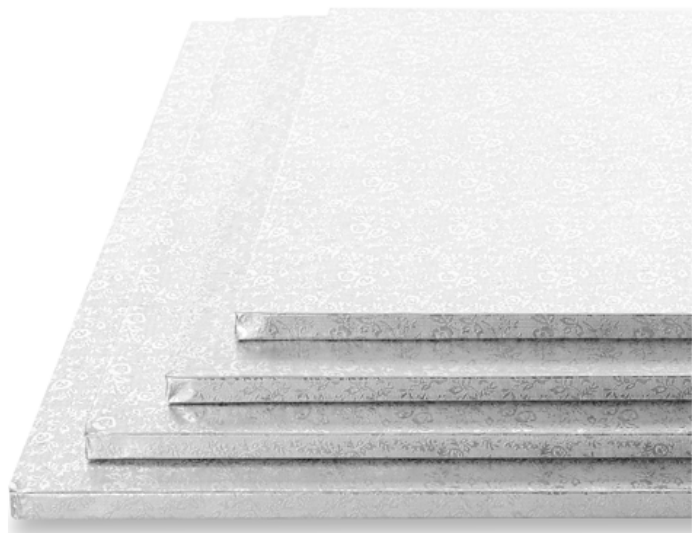
L50x40

30631H



L55x45

30632H

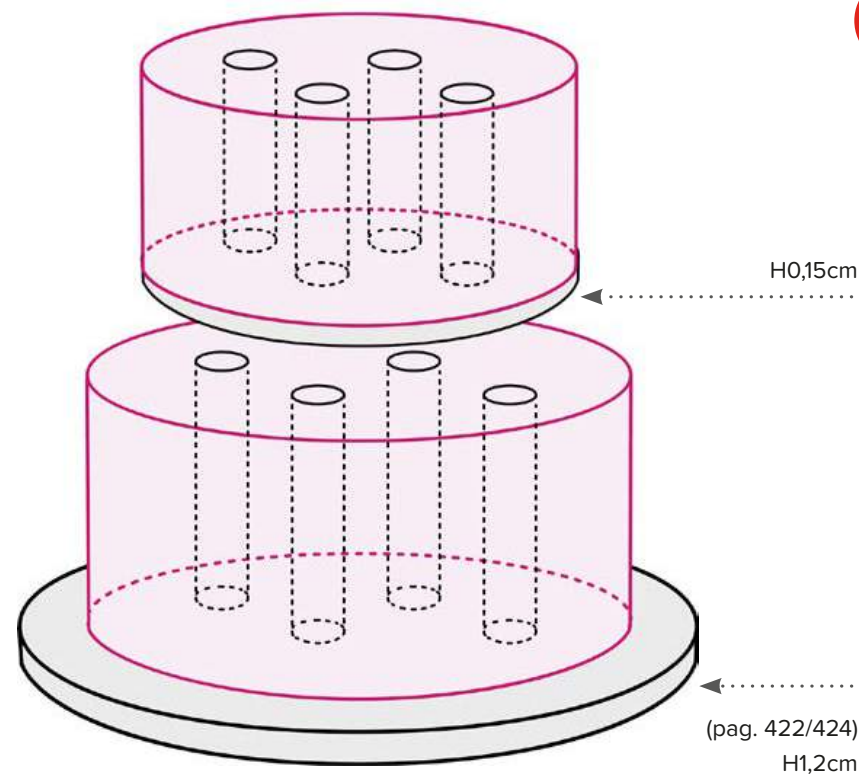




Sottotorta professionali

Professional cake board • Support gâteau professionnel
Professioneller Unter-Kuchenteller • Base para tarta, profesional
Base para bolo, professional

- | | | | | | |
|---|---|---|---|--|---|
| <ul style="list-style-type: none">• 100% atto al contatto alimenti• 100% plastificato bianco | <ul style="list-style-type: none">• 100% foodsafe• 100% plastic coated white | <ul style="list-style-type: none">• 100% apte au contact alimentaire• 100% plastifié blanc | <ul style="list-style-type: none">• 100% geeignet für Kontakt mit Lebensmitteln• 100% mit weißem Plastik überzogen | <ul style="list-style-type: none">• 100% apto al contacto con alimentos• 100% plastificado blanco | <ul style="list-style-type: none">• 100% apto para estar em contacto com alimentos• 100% plastificado branco |
|---|---|---|---|--|---|



Spessore 0,15cm
Thickness

Polistiroli

Polystyrene • Polystyrène • Polystyrol • Poliestirenos • Poliestirenos

Confezionati in cartoni

Packed in boxes

Conditionnés en cartons

In Kartons verpackt

Embalados en cartones

Embalados em cartões



Ø20

30452

pz: 8 - mat:



Ø25

30453

mat:



Spessore 5cm

Thickness



Ø30

30454

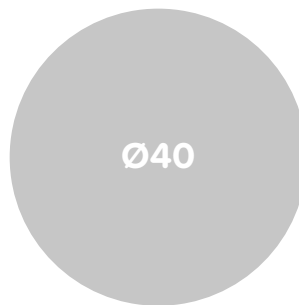
pz: 2 - mat:



Ø35

30455

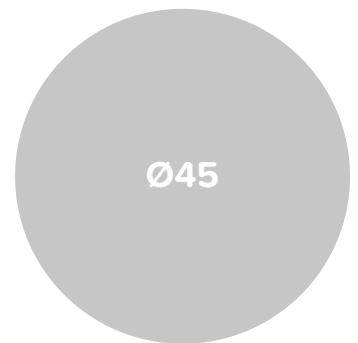
mat:



Ø40

30456

mat:



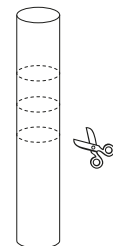
Ø45

30457

mat:

Tubi in plastica per sostegno livelli torte a piani

Plastic tubes to use as supports for multi layer cakes • Tubes en plastique pour support gâteaux à plusieurs étages
Rohre aus Plastik für mehrstöckige Torten • Tubos de plástico para sostener tartas de varios pisos
Tubos de plástico para sustentar bolos de vários andares



30358

cm: Ø1,9xH20 - pz: 50

mat: PL

Possibilità di taglio a misura

Cut to desired height

Possibilité de coupe à la mesure désirée

Passgenaue Schnitte möglich

Posibilidad de corte a medida

Possibilidade de corte à medida



Pennelli

Brushes • Pinceaux • Pinsel • Pinceles • Pincéis



Setole in nylon

Nylon bristles



30848P

■ ■ ■ 6 - cm: L17,5/21,5

pz: 1Blister (6pz) - ☉



Bobina in acetato neutra

Roll of transparent acetate • Bobine neutre en acétate
Unbedruckte Spule aus Acetat • Bobina de acetato neutro
Bobina de acetato neutro

25066 - cm: H4

pz: 305m - mat: PL ☆



Atto al contatto
alimenti
Per bordi sempre
perfetti

Foodsafe
For always
perfect borders!

Aptes au contact
alimentaire
Pour des contours
toujours parfaits!

Lebensmitteltauglich
Für einen stets
perfekten Rand!

Apto al contacto
alimentos
¡Para bordes
siempre perfectos!

Apropriadas para estar
em contato com alimentos
Para bordas sempre
perfeitas!

Piatto rotante in acciaio

Rotating stainless steel plate
Plateau rotatif acier
Kuchenplatte, drehbar aus Edelstahl
Plato rotatorio, de acero
Prato giratorio, de aço

31242

cm: Ø30xH14

pz: 1 - mat: MT ☉



Prodotti per l'hobbistica

Hobby products • Produits pour le loisir • Produkte für Hobbybäcker
Productos para hobbies • Produtos para hobbies

Aerografo

Airbrush • Aérographe • Spritzpistole
Aerógrafo • Aerógrafo



30055

pz: 1

Bocchetta Ricarica Colore x 30869

Colour refill bottle
Bouteille recharge couleur
Farbe Nachfüllflasche
Ampolla de recarga de color para aerógrafo
Frasquinho de recarga de cores para aerógrafo

30870

cm: Ø3,5xH6,5 - pz: 2



Kit aerografo = compressore + aeropenna + bocchetta ricarica colore

Airbrush kit =
Compressor
+ Airbrush
+ Colour refill bottle

Kit aérographe =
Compresseur
+ Aérographe
+ Bouteille recharge
couleur

Spritzpistolen-Set =
Kompressor
+ Airbrush
+ Farbe
Nachfüllflasche

Kit aerógrafo =
Compresor
+ Aerógrafo
+ Ampolla de recarga
de color

Kit aerógrafo =
Compressor
+ Aerógrafo
+ Frasco de recarga de cores



30869

cm: L12xH7xP9,5

pz: 1Kit





Vasetti in vetro per monoporzioni

Glass jars for single-portions • Petits pots en verre pour portions individuelles
Gläschen für Einzelportionen • Vasos de vidrio para monoporciones
Frascos de vidro para doses individuais



13150 - ●●● A

cm: H9,5[~] - pz: 36

mat: VT - cc: 160ml

Decorazioni per gelato

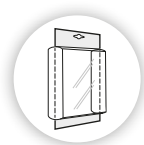
Decorations for Ice cream • Décorations pour glace • Eis-Dekore
Decoraciones para helado • Decorações para gelado



52007 - ●●● A - cm: H6,5 - pz: 1000

Bastoncini per cake pops

Sticks for cake pops • Petits bâtons pour cake pop • Stöckchen
Palitos para cakepop • Palitos para cake pop



30845

cm: H16[~] - pz: 4Blister (24pz) mat: CT



Nastri sottotorta Colly

Ribbons Colly • Rubans Colly • Tüllbänder Colly • Cintas Colly • Fitas Colly



24031D - ROSSO - ⊙



24031C - AZZURRO

cm: H4,5 - pz: 20m - mat: ST ⊙



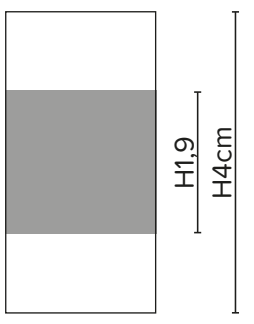
24031G - BIANCO - ⊙



24031B - ROSA - ⊙

Nastri Bijou

Bijou ribbons • Rubans Bijou • Bänder Bijou • Cintas Bijou • Fitas Bijou



Per impreziosire ogni tuo dolce, anche il più semplice!

To embellish all of your cakes, even the simplest!

Pour enrichir chacun de vos gâteaux, même le plus simple !

Macht jede Konditorware edel, auch die einfachste!

Para embellecer todos tus dulces, ¡incluso el más sencillo!

Para enriquecer todos os seus doces, até o mais simples!

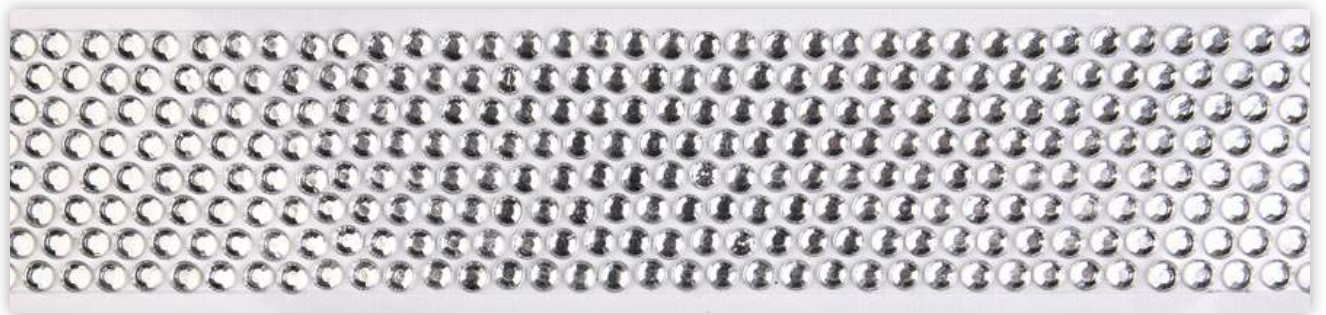
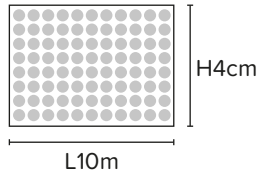


24368 - ●●● DEI - cm: H4 - pz: 50m - mat: PL

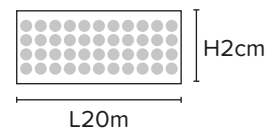


Nastri con strass

Rhinestones Ribbons • Rubans avec strass
Strassbänder • Cintas con strass • Fitas com strass



25033H - cm: L10mxH4 - pz: 1 - mat: PL



25028H - cm: L20mxH2 - pz: 1 - mat: PL

Nastri

Ribbons • Rubans • Tüllbänder • Cintas • Fitas

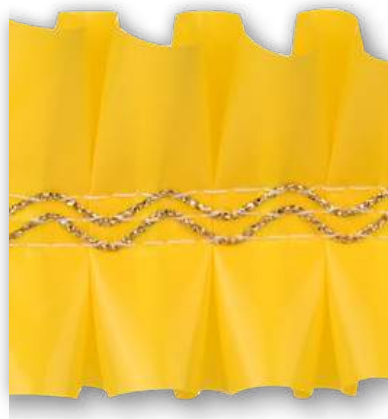


24192G - BIANCO

cm: H5 - pz: 50m - mat: PL



24192B - ROSA



24192E - GIALLO



24192D - ROSSO



24192C - AZZURRO



24192K - BLU



24192L - VERDE

COLORI



Colours | Couleurs | Farben | Cores | Cores

	Italiano	English	Français	Deutsch	Español	Português
A	Assortito (col./conf.)	Assorted (col./box)	Assorti (coul./Bte.)	Sortiert (Farbe/Verp.)	Surtido (col./caja)	Sortido (cor./caixa)
B	Rosa - Femmina	Pink - Female	Rose - Fille	Rosa - Mädchen	Rosa - Niña	Rosa - menina
C	Celeste - Maschio	Light-blue - Male	Bleu ciel - Garçon	Hellblau - Junge	Celeste - Niño	Azul - menino
D	Rosso	Red	Rouge	Rot	Rojo	Vermelho
E	Giallo	Yellow	Jaune	Gelb	Amarillo	Amarelo
G	Bianco	White	Blanc	Weiß	Blanco	Branco
H	Argento	Silver	Argent	Silber	Plateado	Prateado
I	Oro	Gold	Or	Gold	Oro	Dourado
K	Blu	Blue	Bleu	Blau	Azul	Azul marinho
L	Verde	Green	Vert	Grün	Verde	Verde
N	Marrone	Brown	Marron	Braun	Marrón	Castanho
Q	Arancione	Orange	Orange	Orange	Naranja	Laranja
V	Lilla/viola	Lilac/violet	Lilas/violet	Lila/Violett	Lila/violeta	Lilás/violeta
W	Fucsia	Fuchsia	Fuchsia	Fuchsinrot	Fucsia	Rosa shock
Z	Nero	Black	Noir	Schwarz	Negro	Preto

Ove non specificato, non sono previste confezioni assortite | If not specified, assorted boxes are not available | Si cela n'est pas spécifié, les assortiments ne sont pas prévus | Wo nichts angegeben ist, sind keine Sortimente vorgesehen | Donde no esté especificado, no está prevista la caja surtida | Quando não estiver especificado é porque não está disponível na versão sortida

ABBREVIAZIONI MATERIALI

Abbreviations of materials | Abréviations des matériels | Materialabkürzungen | Abreviaciones de los materiales | Abreviações dos Materiais

	Italiano	English	Français	Deutsch	Español	Português
AM	Amido	Starch	Amidon	Stärke	Almidón	Amido
BC	Base burro di cacao colorato	Coloured cocoa butter based	À base de beurre de cacao coloré	Bunte Kakaobutter	Base de manteca de cacao coloreada	Base de manteiga de cacau colorida
BS	Biscotto	Biscuit/cookie	Biscuit	Keks	Galleta	Biscoito
CC	Cioccolato	Chocolate	Chocolat	Schokolade	Chocolate	Chocolate
	Termoformati da riempire	Empty moulds, to be filled	Thermoformés à remplir	Schoko-Formen zum Ausfüllen	Moldes termoformados para rellenar	Moldes para preencher
	Cioccolato fondente Cacao min. 60%	Dark chocolate Cocoa min. 60%	Chocolat noir Cacao min. 60%	Bitterschokolade Kakao min. 60%	Chocolate negro Cacao min. 60%	Chocolate preto Cacau min 60%
	Cioccolato al latte	Milk chocolate	Chocolat au lait	Milkschokolade	Chocolate con leche	Chocolate ao leite
	Cioccolato bianco	White chocolate	Chocolat blanc	Weißer Schokolade	Chocolate blanco	Chocolate branco
CE	Cera	Wax	Cire	Wachs	Cera	Cera
CER	Cereali	Cereals	Céréales	Getreide	Cereales	Cereais
CI	Ciniglia	Chenille	Chenille	Chenille	Chenille	Chenille
CT	Carta/Cartone	Paper/Carton	Papier/Carton	Papier/Karton	Papel/Cartón	Papel/Cartão
GE	Gélee	Jelly	Gelée	Gelatine	Gelatina	Gelatina
LA	Liquido analcolico	Non alcoholic liquid	Liquide sans alcool	Alkoholfrei Flüssigkeit	Líquido sin alcohol	Líquido sem álcool
LE	Legno	Wood	Bois	Holz	Madera	Madeira
MM	Marshmallow	Marshmallow	Marshmallow	Marshmallow	Marshmallow	Marshmallow
MT	Metallo	Metal	Métal	Metall	Metal	Metal
MZ	Marzapane	Marzipan	Massepain	Marzipan	Mazapán	Maçapão
PF	Prodotto da forno	Bakery wares	Produit cuit au four	Backwaren	Productos para hornear	Produtos cozidos no forno
PL	Plastica	Plastic	Plastique	Plastik	Plástico	Plástico
PO	Polystone/resina	Polystone/polyresin	Polystone/polyrésine	Polystone/Polyresin	Polystone/Polyresina	Polistone/Poliresina
PT	Pastigliaggio	Gum-paste	Pastillage	Tragant	Pasta adragante	Pastilhagem
SL	Silicone	Silicone	Silicone	Silikon	Silicona	Silicone
ST	Stoffa	Fabric	Tissu	Stoff	Tela	Tecido
VT	Vetro	Glass	Verre	Glas	Vidrio	Vidro
WF	Cialda	Wafer	Azyme	Oblate	Oblea	Obreia
ZU	Zucchero	Sugar	Sucre	Zucker	Azúcar	Açúcar

SIMBOLI E ABBREVIAZIONI

Symbols and abbreviations | Symboles et abréviations | Symbole und Abkürzungen
Símbolos y abreviaciones | Símbolos e abreviações



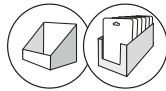
Ideali da colorare | Ideal for colouring
Idéals pour colorer | Ideal zum Färben
Ideales de colorear | Ideais para dar cor



Pasta di zucchero | Sugar paste
Pâte à sucre | Fondant
Fondant | Pasta de açúcar



In barattolo | In pot
En boîte | In Dosen
En bote | Em frasco



Con display | With Display-box
Avec présentoir exposition | Mit Aufstell
Verpackung | Con display | Com display



In sacchetto trasparente | In transparent bag
En sachet transparent | In durchsichtige Tüte
En bolsa transparente | Em bolsa transparente



In blister appendibile | In blister pack with hanging slot
En blister suspendu | In Verpackung zum Aufhängen
En blister colgante | Em blister de pendurar



In scatola finestrata | Packed in window box
Emballé en boîte fenêtrée | In Box mit Sichtfenster verpackt
En caja con ventana | Em caixa com janela

Realizzato e prodotto da Modecor Italiana S.r.l. - Cuvio (VA)
Copyright © Modecor Italiana S.r.l.
Tutti i diritti sono riservati.
Nessuna parte di questo catalogo può essere riprodotta o
trasmessa in nessun modo, senza un'autorizzazione scritta
e concessa da parte di Modecor Italiana S.r.l.
Modecor è un marchio registrato

Réalisé par Modecor Italiana S.r.l. - Cuvio (VA)
Copyright © Modecor Italiana S.r.l.
Tous droits réservés. Aucune partie du présent catalogue
ne peut être reproduite ou transmise en aucune manière,
sans autorisation écrite et accordée par Modecor Italiana S.r.l.
Modecor est une marque déposée

Realizado y fabricado por Modecor Italiana S.r.l. - Cuvio (VA)
Copyright © Modecor Italiana S.r.l.
Quedan reservados todos los derechos.
Ninguna parte de este catálogo puede ser reproducida
o transmitida sin autorización escrita de Modecor Italiana S.r.l.
Modecor es una marca registrada

Made and produced by Modecor Italiana S.r.l. - Cuvio (VA)
Copyright © Modecor Italiana S.r.l.
All rights reserved.
No part of this catalogue can be copied or transmitted in any way,
without written authorization by Modecor Italiana S.r.l.
Modecor is a registered trademark

Hergestellt und produziert von Modecor Italiana S.r.l. - Cuvio (VA)
Markenschutz © Modecor Italiana S.r.l.
Alle Rechte vorbehalten
Kein Teil dieses Katalogs darf ohne schriftliche Erlaubnis von
Modecor Italiana S.r.l. auf irgendeine Art und Weise kopiert
oder übertragen werden.
"Modecor" ist ein eingetragenes Markenzeichen

Realizado e produzido por Modecor Italiana S.r.l. - Cuvio (VA)
Copyright © Modecor Italiana S.r.l.
Direitos Reservados
Nenhuma parte deste catálogo pode ser reproduzida ou
transmitida sem autorização escrita da Modecor Italiana S.r.l.
Modecor é uma marca registrada

Le immagini hanno il solo scopo di rappresentare i prodotti. Il colore del prodotto può presentare leggere variazioni dovute alle caratteristiche delle materie prime utilizzate. Tutte le fotografie di questo catalogo sono di proprietà di Modecor Italiana S.r.l.

The images are only intended to represent the products. The colour of the product may slightly vary due to the characteristics of the raw materials used. All pictures inside this catalogue are owned by Modecor Italiana S.r.l.

Les images sont uniquement destinées à représenter les produits. La couleur du produit peut varier légèrement en raison des caractéristiques des matières premières utilisées. Tous les visuels de ce catalogue appartiennent à Modecor Italiana S.r.l.

Die Bilder sind nur dazu bestimmt, die Produkte darstellen. Die Farbe des Produkts kann aufgrund der Eigenschaften der verwendeten Rohstoffe leicht variieren. Alle enthaltenen Bilder im Katalog sind Eigentum von Modecor Italiana S.r.l.

Las imágenes sólo pretenden representar los productos. El color del producto puede presentar ligeras variaciones debidas a las características de las materias primas utilizadas. Todas las fotos de este catálogo, son de propiedad de Modecor Italiana S.r.l.

As imagens são destinados apenas para representar os produtos. A cor do produto pode apresentar ligeiras variações devido às características das matérias-primas utilizadas. Todas as fotos do catálogo, são da propriedade da Modecor Italiana S.r.l.

MODECOR ITALIANA S.R.L.
Via Gino Maggi 2 - 21030 Cuvio (Va) Italia
Tel. +39 0332 658 311 - Fax +39 0332 651 135
modecor@modecor.it - www.modecor.it



® Modecor Italiana S.r.l.
Via Gino Maggi 2
21030 Cuvio (VA) IT
Tel: +39 0332 658 311
FAX: +39 0332 651 135



modecor@modecor.it
www.modecor.it



YouTube