



# Catalogo Generale 2020

General Catalogue 2020



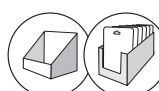
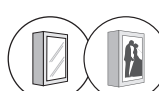
# INFORMAZIONI PRODOTTO

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                                                                                                                                   |
| ● ● ● | 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                                                                                                                              |
| Ø     | 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                                                                                                 | Matériels                                                                                                                      | Material                                                                                                                                              | Materiales                                                                                                                        | Materiais                                                                                                                                     |
| ~     | Circa                                                                                                                         | Around                                                                                                    | Environ                                                                                                                        | Ungefähr                                                                                                                                              | Alrededor de                                                                                                                      | Arredor                                                                                                                                       |
| 1:1   | la dimensione del prodotto equivale a quella dell'immagine riportata                                                          | The dimension of the product is the same of 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 produto é igual ao da imagem                                                                                                     |
| GF    | Senza glutine                                                                                                                 | Gluten free                                                                                               | Sans gluten                                                                                                                    | Glutenfrei                                                                                                                                            | Sin gluten                                                                                                                        | Sem glúten                                                                                                                                    |
| Ⓢ     | Il prodotto non contiene E171 (biossido di titanio)                                                                           | No E171 (titanium dioxide)                                                                                | Produit sans E171 (dioxyde de titane)                                                                                          | Dieses Produkt enthält keinen E171 (Titandioxid)                                                                                                      | El producto no contiene E171 (dióxido de titanio)                                                                                 | O produto não contém E171 (dióxido de titânio)                                                                                                |
| Ⓢ     | I prodotti che presentano questa icona sono realizzati con stampa serigrafica di 3° generazione. Vedere pag. 178 per dettagli | The products with this icon are made with the 3rd generation silk printing. See page 178 for more details | Les produits qui présentent le suivant symbole sont réalisés en sérigraphie de 3ème génération. Voir page 178 pour les détails | Die mit diesem Symbol gekennzeichneten Produkte wurden mit «Siebdruckverfahren der 3. Generation» bedruckt. Siehe Seite 178 für weitere Informationen | Los productos que presentan este símbolo, se imprimen en serigrafía, con tecnología de 3ª generación. Para detalles, ver pág. 178 | Os produtos assinalados com este símbolo são impressos em serigrafia, com tecnologia de 3ª geração. Para mais informação, consulte a pag. 178 |
| ☆     | I prodotti che presentano il simbolo ☆ sono in materiale atto al contatto alimenti, 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.                                                   |
|       | Master: Unità di vendita                                                                                                      | Selling unit                                                                                              | Unité de vente                                                                                                                 | Verkaufseinheit                                                                                                                                       | Unidad de venta                                                                                                                   | Unidade de venda                                                                                                                              |

## SIMBOLI E ABBREVIAZIONI

Symbols and abbreviations | Symboles et abréviations | Symbole und Abkürzungen | Símbolos y abreviaciones | Símbolos e abreviações

|                                                                                    |                                                                                                                                                                 |                                                                                     |                                                                                                                                                           |
|------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | Pasta di zucchero   Fondant<br>Pâte à sucre   Fondant<br>Pasta de azúcar   Pasta de açúcar                                                                      |  | Ideali da colorare   Ideal for colouring<br>Idéals pour colorer   Ideal zum Färben<br>Ideales de colorear   Ideais para dar cor                           |
|  | In barattolo   In pot<br>En boîte   In Dosen<br>En bote   Em frasco                                                                                             |  | Con display   With Display-box<br>Avec présentoir exposition   Mit Aufstell<br>Verpackung   Con display   Com display                                     |
|  | In sacchetto trasparente   In transparent bag<br>En sachet transparent   In durchsichtige Tüte<br>En bolsa transparente   Em bolsa transparente                 |  | In scatola finestrata   Packed in window box<br>Emballé en boîte fenêtrée   Verpackt in Box mit Sichtfenster<br>En caja con ventana   Em caixa com janela |
|  | In blister appendibile   In blister pack with hanging slot<br>En blister suspendu   In Verpackung zum Aufhängen<br>En blister colgante   Em blister de pendurar |                                                                                     |                                                                                                                                                           |



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 vídeo del producto

Scannez le Code QR pour voir la vidéo du produit

Digitalizar o Código QR para visualizar o vídeo do produto

Il presente catalogo è valido dal 01/01/2020 al 31/12/2020. This catalogue is valid from 01/01/2020 until 31/12/2020



# Un grazie speciale a...

I nostri Testimonial! Coloro che ci aiutano, anno dopo anno, a costruire uno stile unico e sempre più innovativo. Con la loro creatività, entusiasmo, passione e una buona dose di divertimento...!

*Special thanks to.... Our Testimonial! Those who help us, year after year, to create a unique and innovative style. With their creativity, enthusiasm, passion and a lot of fun...!*



## Omar Busi

Con particolare sensibilità ai trend di Pasticceria, da 4 anni Omar, insieme al team Marketing e ai Product Specialist, lavora alle proposte di dolci a catalogo, dove le decorazioni vivono in modo unico, piacevole ed innovativo. Nuove sfide, nuovi prodotti e nuovi stili ci attendono!

*Particularly focused on Pastry trends, since 4 years Omar is working with Product and Marketing team to the proposal of cakes at catalogue where our decorations come to life in a completely innovative, pleasant and creative way. New challenges, new products and new styles await us!*

## Silvia Federica Boldetti

Connubio perfetto di comunicazione, creatività e genialità, Silvia, Maestro AMPI dal 2018, presenta la collezione di decorazioni in cioccolato Ruby di Modacor.

*Perfect combination of communication, creativity, with a touch of genius, Silvia, AMPI Pastry Chef since 2018 presents the Modacor collection of Ruby chocolate decorations.*



## Toni Brancatisano

Conosciuta per il suo famoso blog, nonché per la serie sul Gambero Rosso, Toni è da anni appassionata di cucina e in particolare di dolci. Con travolgente simpatia e maestria, la blogger australiana ha abbracciato la linea Party&Retail di Modacor, creando gustose ricette e dispensando suggerimenti a tutti gli amanti del dolce fatto in casa.

*Well Known for her television series dedicated to cake design on Gambero Rosso Channel, and her wonderful blog, Toni has long been passionate about cooking, with a special interest in all things sweet. The Australian blogger embraced enthusiastically the Party&Retail line of Modacor, creating delicious recipes and offering tips and advice for our clients who are passionate about quality homemade cakes and desserts.*



# Non solo prodotti

Dal **1960 Modedcor** è al fianco del professionista del dolce tutti i giorni.

Non solo con un portafoglio di oltre 2.000 prodotti, ma con un **SERVIZIO COMPLETO** di assistenza, formazione, corsi, dimostrazioni... per portare **LA CULTURA DELLA DECORAZIONE OVUNQUE**, nel mondo.

## I nostri tecnici dimostratori

7 tecnici dedicati a diffondere la cultura della decorazione in pasticceria.



## I format one to one

Portiamo il nostro know how direttamente nel tuo laboratorio! Pacchetti formativi **Modedcor** e **Giuso** per coniugare il bello e il buono nelle vostre creazioni!

**Chiamaci al numero verde 800 253444 per scoprire il format che fa per te.**



## Le dimostrazioni

Numerose settimane all'anno dedicate ai nostri principali clienti esteri, nonché alle fiere di settore. I **Product Specialist Modedcor** e **Giuso** mostreranno le tecniche e i possibili utilizzi dei prodotti.



## L'assistenza

**Customer service per ogni paese.**

Tecnici dedicati quotidianamente all'**ASSISTENZA STAMPANTI** con numeri verdi assegnati. Servizio di consegna **HOTLINE** ed **ESPRESSO FREDDO** studiati per ogni esigenza.



## Le formazioni

Modedcor crede profondamente nella formazione interna ed esterna. Organizziamo momenti dedicati per dipendenti, agenti, clienti e forza vendita dei nostri clienti! Facciamo conoscere al mondo tutti i vantaggi di scegliere Modedcor come partner della decorazione, partendo da una conoscenza approfondita dei nostri prodotti.

# Not only products

Since 1960 Modedcor works side by side with the pastry chefs every day. Not only with a product portfolio of more than 2.000 products, but with **FULL SERVICE** in terms of assistance, training, master classes, demonstrations... To bring the **CULTURE OF DECORATION EVERYWHERE**, in the world.

- **OUR TECHNICAL SPECIALISTS:** 7 technicians dedicate their time to share the decoration culture!
- **DEMONSTRATIONS:** Several weeks per year dedicated to our foreign customers and international fairs. Our specialists will show all techniques and how to use Modedcor and Giuso products.
- **MODECOR TRAINING SESSIONS:** for our customers' employees, sales force and customer care. We will explain the products and advantages when choosing Modedcor as your decoration partner.
- **ASSISTANCE:** Customer service for every Country. Dedicated technical assistance for printers.



# Noi comunichiamo così

## Cataloghi

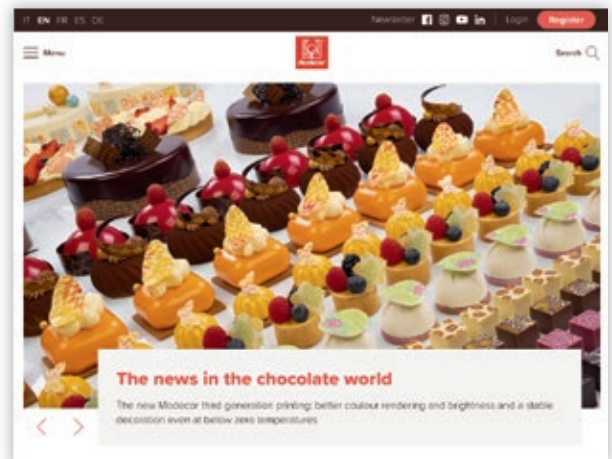
E' il nostro primo strumento di comunicazione e vengono realizzati al 100% internamente. I numeri dei cataloghi Modecor: 23.000 copie stampate e distribuite in oltre 70 Paesi nel mondo, 1800 scatti fotografici, 200 torte create per ispirare il vostro lavoro quotidiano.

*It's our main communication tool. 100% made in house, Modecor's catalogues numbers: 23.000 copies distributed in more than 70 Countries worldwide, 1800 photos, 200 cakes created to inspire your daily job.*

## Sito

- In 5 lingue
- Un blog dedicato con le principali notizie del settore
- Modalità di pagamento personalizzate
- Ampio spazio alle news e consigli sui prodotti
- Facilmente consultabile anche da smartphone e tablet

- 5 languages
- Blog with the main news from the market
- Customized payment terms
- Wide coverage of news and pieces of advice about products
- Easy to consult from smartphone and tablet



## Social

50.000 follower tra Facebook e Instagram e oltre 1 milione di persone coinvolte ogni anno! 2,5 milioni di visualizzazioni sul canale YouTube. Seguici sui nostri canali e conoscerai in anteprima le novità, i prodotti e gli eventi del mondo Modecor. Tagga @modecoritaliana per condividere con noi le tue torte decorate con i nostri prodotti!

*50.000 followers between Facebook and Instagram; over 1 million people involved every year! 2,5 million views on YouTube channel. Follow us on our channels and you will discover the news, products and all events in the Modecor world. Tag @modecoritaliana to share your sweets decorated with our products!*



@Modecor



@modecoritaliana



@ModecorItaliana



## Newsletter

Informiamo periodicamente tutti i nostri clienti su eventi, novità di prodotto e curiosità.

Iscriviti alla nostra newsletter direttamente dal sito **www.modecor.it**

*We keep our customers regularly informed about events, news and curiosity.*

*Subscribe to our newsletter from our website **www.modecor.it***

## Promozioni

Tante promozioni dedicate a periodi particolari o semplicemente per rendere i vostri acquisti ancor più vantaggiosi!

*Lots of promotions dedicated to special times of the year or simply to make your purchase even more advantageous!*



**PROMO**



# Il cliente al primo posto

**Hotline** - Ordini effettuati entro le ore 12.00 del giorno precedente. No minimo d'ordine.

**Spese di trasporto a carico del cliente:**

- 16€ (fino a 8kg)
- 19€ (da 8,1kg a 12kg)
- 28€ (da 12,1kg a 22kg)

**Consegniamo la merce al tuo negozio in:**

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



Chiama il numero verde:



## Espresso freddo: il cioccolato in ogni stagione!

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

| Prodotti                                               | Minimo d'ordine | Catalogo                        |
|--------------------------------------------------------|-----------------|---------------------------------|
| Decorazioni di cioccolato* e bicchierini in cioccolato | 8 confezioni    | pagina 234                      |
| Personalizzazioni in cioccolato*                       | 6 confezioni    | da pagina 241 fino a pagina 253 |
| Fiori in pasta di zucchero o marzapane                 | 6 confezioni    | da pagina 134 fino a pagina 137 |

\*esclusi trasferelli e blister vuoti. Per ordini al di sotto delle quantità indicate, contributo spese di servizio di 17,00€ (per cioccolato pieno e fiori, minimo d'ordine 4 confezioni).

**Tempi e modalità di consegna:**

- Per ordini ricevuti il lunedì o il martedì entro le ore 12.00 partenza il giorno stesso
- Per ordini ricevuti il mercoledì, giovedì, venerdì partenza il lunedì successivo

Condizioni esclusive per il dettaglio valide dal 01/05/2020 al 30/09/2020. Le date potrebbero variare in base alle condizioni atmosferiche.

For "Cool" shipping conditions in your country, please contact your Modacor representative

## Servizio clienti / customer care

### Italia

- **Licia:** Nord - Tel 0332 658384  
licia.calderoni@modacor.it
- **Stefania:** Centro, Sud e Isole - Tel 0332 658344  
stefania.martucci@modacor.it

### Centralino / Reception

Tel (+39) 0332 658 311 - Fax (+39) 0332 651135  
dal lunedì al venerdì / From Monday to Friday:  
8:00 - 12:00 / 13:30 - 17:30

I numeri telefonici sono attivi dal lunedì al venerdì:  
08:30 - 12:30 / 13:30 - 17:30

### Other countries

- **Carola:** Albania, Poland, Bosnia and Herzegovina, Croatia, Kosovo, Macedonia, Montenegro, Serbia, Slovenia, Czech Republic, Slovakia, Switzerland, Central and Southern Africa - carola.bon@modacor.it
- **Stella:** Benelux, Spain and Portugal, Central and Southern America - stella.bran@modacor.it
- **Lara:** Baltic Countries, Hungary, Romania, Russia & C.I.S. Countries, Ukraine, Georgia - lara.parrini@modacor.it
- **Elena:** Austria, Germany, Scandinavia - elena.banfi@modacor.it
- **Barbara:** Cyprus, Malta, U.K., Ireland, Northern Africa, Asia, Oceania, Dom.Tom. - barbara.gambirasio@modacor.it
- **Annalisa:** France, USA, Canada  
annalisa.castelnuovo@modacor.it
- **Giulia:** Greece, Gulf and Middle East, Israel, Turkey  
giulia.muhlbauer@modacor.it

### Chiusure / holiday closing 2020

|                         |                        |
|-------------------------|------------------------|
| 02-03 Gennaio / January | 29 Giugno / June       |
| 9-10 Aprile / April     | 10-14* Agosto / August |
| 25-26 Aprile / April    | 7 Dicembre / December  |
| 01 Giugno / June        | 24 Dicembre / December |

\*Termine spedizioni: 5 Agosto (7 Agosto SOLO per gli HOTLINE pervenuti entro le ore 12) / Last shipment date for orders: August 5th

## FESTIVITÀ e RICORRENZE

*Special Occasions*

Pasqua • San Valentino • Carnevale • Festa del Papà • Festa della Mamma • 18 Anni  
Laurea • Auguri Generici • Nascite • Comunioni e Cresime • Matrimonio

*Easter • Valentine's day • Carnival • Father's day • Mother's day • 18th Birthday  
Graduation • Special Occasions • Birth • Communions and Confirmations • Wedding*

06 - 97

## FIORI e SOGGETTINI

*Flowers and Figurines*

Decorazioni e Fiori in cialda • Fiori in ghiaccia • Fiori in zucchero • Rami decorativi  
Soggetti decorativi • Decorazioni in zucchero • Soggetti in gelatina e zucchero  
Soggetti in zucchero

*Wafer decorations and flowers • Icing-sugar flowers • Sugar flowers • Decorative  
branches • Decorative figurines • Sugar decorations • Jelly and sugar figurines  
Sugar figurines*

98 - 175

## CIOCCOLATO e PERSONALIZZATI

*Chocolate  
and Customizations*

Cioccolato chablon • I kit torta • Cioccolato in blister • Occasioni speciali • Decorazioni  
di cioccolato in rilievo • Trasferelli • Decorazioni di cioccolato • Ruby Chocolate  
Personalizzati

*Thin Chocolate Plaques • Kit for cakes • Blister Chocolate Decorations • Special  
occasions • Embossed Chocolate Plaques • Transfer sheets • Chocolate decorations  
Ruby Chocolate • Customizations*

176 - 253

## STAMPANTI

*Printers*

Decoplotty High Tech • Decojet Revolution A3 • Decojet Revolution A4  
Decojet A4 • Supporti • Cartucce

*Decoplotty High Tech • Decojet Revolution A3  
Decojet Revolution A4 -Decojet A4 • Edible media • Cartridges*

254 - 271

## COLORI e MATERIE PRIME

*Colours  
and Raw Materials*

Paste di zucchero • Isomalto • Ghiaccia • Pizzo edibile • Coloranti • Gelatina  
Spray da laboratorio

*Sugar paste • Isomalt • Royal Icing • Edible lace • Colours • Jelly • Lab spray*

272 - 307

## SEMILAVORATI e ATTREZZATURE

*Semifinished products  
and Equipment*

Cialde per prodotti da forno • Decorazioni • Packaging e Supporti  
Attrezzature da laboratorio • Stampi

*Wafer for baked products • Decorations • Packaging and Supports  
Lab equipment • Moulds*

308 - 343

## NASTRI E CANDELE

*Ribbons and Candles*

Nastri Fantasy • Nastri in tessuto • Nastri con strass • Nastri classici • Nastri sottotorta  
Colly • Nastri Bijoux • Candele speciali • Candele numerali • Candele a stelo • Numeri

*Fantasy ribbons • Fabric ribbons • Rhinestones ribbons • Classic ribbons • Colly  
ribbons • Bijoux ribbons • Special candles • Numeral candles • Thin candles  
Numbers*

344 - 375

## BRANDS

*Brands*

Brands by Modecor • Pop up decorativi • Soggetti decorativi • Biglietti decorativi  
Bevande analcoliche • Vestidolci • Dischi edibili • Dischi in pasta di zucchero  
Dischi e Sagome in cialda • Decoshape • Soggettini • Nastri • Pirottini e Candele  
*Brands by Modecor • Pop-up decorations • Decorative figurines • Decorative cards  
Alcohol-free drinks • Habit biscuits • Cake disc • Sugar discs • Wafer Discs and  
Shapes • Wafer decorations • Figurines • Ribbons • Baking cups and Candles*

376 - 455

## PARTY&RETAIL

Ricorrenze • Colori e Semilavorati • Decorazioni • Attrezzature

*Special Occasion • Colours and Semifinished • Decorations • Equipment*

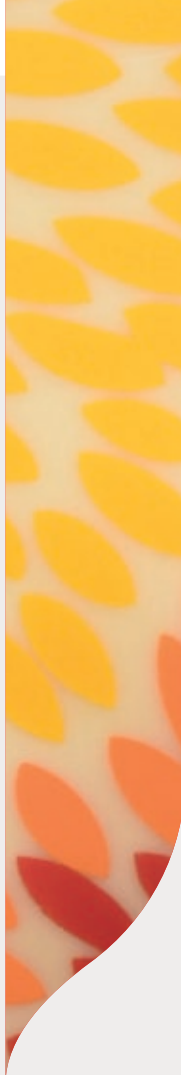
456 - 496







# Festività Ricorrenze



|                                                            |           |
|------------------------------------------------------------|-----------|
| <b>Pasqua</b><br>Easter                                    | <b>8</b>  |
| <b>San Valentino</b><br>Valentine's day                    | <b>24</b> |
| <b>Carnevale</b><br>Carnival                               | <b>34</b> |
| <b>Festa del Papà</b><br>Father's day                      | <b>36</b> |
| <b>Festa della Mamma</b><br>Mother's day                   | <b>38</b> |
| <b>18 Anni</b><br>18th Birthday                            | <b>40</b> |
| <b>Laurea</b><br>Graduation                                | <b>43</b> |
| <b>Auguri Generici</b><br>Special Occasions                | <b>46</b> |
| <b>Nascite</b><br>Birth                                    | <b>64</b> |
| <b>Comunioni e Cresime</b><br>Communions and Confirmations | <b>78</b> |
| <b>Matrimonio</b><br>Wedding                               | <b>86</b> |







## Cioccolato in blister

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



**35410** NEW

■ ■ ■ 16 - - 3g - cm: H3,5~

pz: 96(24x4) -



**35411** NEW - ■ ■ ■ 4 - - 7g - cm: H4~ - pz: 96(32x3) -







## Cioccolato in blister

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



**35297** - ■■■ 2 - ◆ - 7g - cm: H4~ - pz: 64(32x2) - (GF) (V)



**35304** - ■■■ 2 - ◆ - 7g - cm: H4~ - pz: 64(32x2) - (GF) (V)



**35260**

■■■ 8 - ◆ - 2,8g - cm: H4~  
pz: 64(32x2) - (GF) (V)



**35303** - ■■■ 2 - ◆

2g - cm: H4~ - pz: 112 - (GF)



**35293** - ■■■ 6 - ◆ - 10g

cm: (1:1) - pz: 48(8x6) - (GF) (V)



**32187**

◆ - 15g

cm: H5,5 - pz: 36 - (V)



**32186**

◆ - 15g

cm: H6 - pz: 36 - (V)





## Ciocolato in blister

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



**35412** NEW

◇ - 35g/Kit - cm: 1:1 - pz: 8Kit(3pz) - GF

## Stampi per uova

Egg mould • Moule pour œuf • Eierform • Molde para huevo • Molde para ovo



20pz

10pz

**34948**

◇ Blister(1pz) - cm: Ø12xH17,5

pz: 20 - mat: PL

Per 10 uova  
da 280g ca.

For approx. 10  
280g eggs

Pour 10 œufs de  
280g environ

Für 10 Eier von  
ca. 280g

Para 10 huevos  
de unos 280g

Para 10 ovos de 280g  
aproximadamente







## Cioccolato in blister

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



35215 - ■■■ 3 - - 8g - cm: Ø5 - pz: 45(15x3) - (GF)



35214 - ■■■ 3 - - 8g - cm: Ø5 - pz: 45(15x3) - (GF)

## Decorazioni di cioccolato in rilievo

Embossed chocolate plaques • Décorations de chocolat en relief • Relief-Schoko-Dekore  
Decoraciones de chocolate en relieve • Decorações de chocolate em relevo



35223 - ■■■ 3 - - 8g - cm: L5~ - pz: 45(15x3) - (GF)



## Prodotti da banco

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

### Lecca lecca in cioccolato al latte

Milk Chocolate lollipops • Sucettes en chocolat au lait  
Lutscher aus Milkschokolade • Piruleta de chocolate con leche  
Chupas de chocolate com leite



**25g**

**19026** NEW

■ ■ ■ 4 - ◆ - 25g

cm: H15,5 - pz: 36 -

## Decorazioni in zucchero

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



**19017**

● ● ● A - 10g

cm: H3 - pz: 1kg - mat: ZU



**25643**

9g - cm: H3

pz: 1kg



**19016** - ● ● ● A - 35g - cm: H5,5 - pz: 60 - mat: CC/ZU -





## Soggettini in zucchero e gelatina

Sugar and jelly figurines • Sujets en sucre et gelée • Zucker und Gelatine Figuren  
Figuras de azúcar y gelatina • Bonequinhos de açúcar e geleia



**19022** NEW

●●● A - ■■■ 3 - cm: H5,5

pz: 30 - mat: GE/ZU -



**19152** - ●●● A - ■■■ 4 - cm: H3,5 - pz: 48 - mat: ZU -



8pz



7pz



7pz



8pz

**19023** NEW ●●● A - ■■■ 4 - cm: H4,5 - pz: 30 - mat: GE/ZU -

**19020**

●●● A - ■■■ 3 - cm: H5

pz: 30 - mat: GE/ZU -





### 19018

●●● A - ■■■ 3 - cm: H3,5-6

pz: 30 - mat: GE/ZU -  



### 19021

●●● A - ■■■ 2 - cm: H4,5~

pz: 30 - mat: GE/ZU -  

### 19019

●●● A - ■■■ 3 - cm: H4 - pz: 30

mat: GE/ZU -  



**19142** - ●●● A - ■■■ 7 - cm: H4~ - pz: 70(35x2) - mat: GE/ZU - 



### 19004

●●● A - ■■■ 3

cm: H3,5~ - pz: 24 - mat: ZU - 



## Soggettini in zucchero

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



**19028** NEW

●●● A - ■■■ 2 - cm: H max 4

pz: 96 - mat: ZU -



**19163** - ●●● A - cm: H3~ - pz: 70 - mat: ZU -



**19161** - ●●● A - cm: L6xH5 - pz: 40 - mat: ZU -



**19006** - ●●● A - ■■■ 6 - cm: H3 - pz: 128 - mat: ZU -



# Soggetti decorativi

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



12pz



12pz

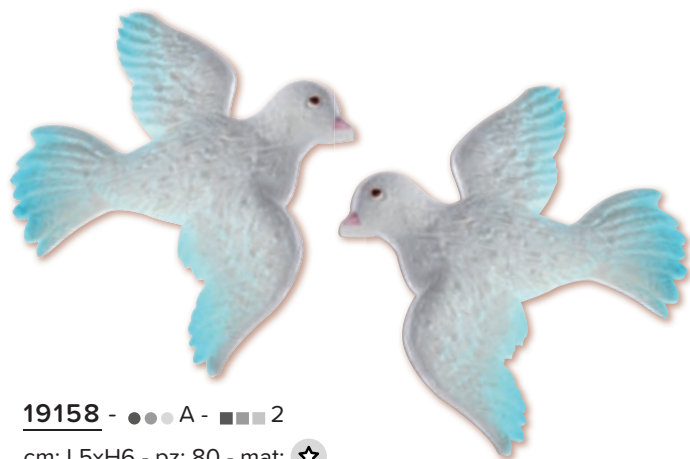


12pz



14pz

19010 - ●●● A - ■■■ 4 - cm: L8,5xH5,5 - pz: 50 - mat: ☆



19158 - ●●● A - ■■■ 2

cm: L5xH6 - pz: 80 - mat: ☆



19159

cm: L3,5xH2 - pz: 100 - mat: ☆



19192

cm: H3 - pz: 60 - mat: CI ⊙



19193

cm: H4,5 - pz: 36 - mat: CI ⊙



## Decorazioni in zucchero

Sugar decorations • Décorations en sucre • Zucker Dekore  
Decoraciones de azúcar • Decorações de açúcar



**Assortito  
in 2 misure**  
*2 sizes assorted*



**19025** NEW

● ● ● A - ■ ■ ■ 6 - cm: 11

pz: 48 - mat: ZU -  







Ruby tiramisù con ESPRESSO 100% ARABICA COLOMBIA





# Vestibiscotti

Cookie dress • Habit-biscuits • Vorgestanztes Zuckerpapier • Vistegalleta • Veste bolacha

## Dolci decorazioni pronte all'uso per biscotti e torte

Ready-to-use sweet decorations for cookies and cakes  
Douces décorations prêtes à l'emploi pour biscuits et gâteaux  
Gebrauchsfertige süße Dekore für Kekse und Torten  
Dulces decoraciones para galletas y tartas, listas para usar  
Decorações doces para bolacha e bolo pronta para usar



L5xH6,5cm

L5,5xH6,5cm

**19009**

●●● A - ■■■ 12 - pz: 12BlisterA4(12pz) - mat: ZU -



L6xH7cm



L5,5xH7 cm



**30487**

pz: 1Blister(2pz)

mat: MT

## Soggetti decorativi

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



**11187**

cm: H7,5

pz: 12 - mat:



**19342**

cm: H22 - pz: 48

mat: ST

# Nastri in tessuto

Fabric ribbons • Rubans en tissu • Stoffbänder • Cintas de tela • Fitas de tecido

Ideale per decorare ogni tipologia di torta grazie allo **strato interno in acetato** che aderisce perfettamente ai bordi

Ideal for decorating any type of cake thanks to the **inner layer of acetate** that adheres perfectly to the sides of the cake

Idéals pour décorer tous les gâteaux, grâce à la **couche interne en acétate** qui adhère parfaitement aux bords

Dank der **Innenschicht aus Acetat**, die perfekt an den Rändern haftet, sind sie ideal zum Dekorieren von Kuchen jeder Art

Ideal para decorar todo tipo de pasteles gracias a la **capa interna de acetato** que se adhiere perfectamente a la superficie

Ideal para decorar qualquer tipo de bolo com a **capa interna de acetato** que adere perfeitamente às bordas



**L'unico nastro in tessuto adatto al contatto con alimenti!**

*The only foodsafe fabric ribbon!*



**19027** NEW - cm: H4 - pz: 20m - mat: ST/PL







## Cioccolato in blister

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



**35295**

◆ - 5g - cm: L3,5~ - pz: 48(24x2) - GF



**35311**

◆ - 5g - cm: L3,5~ - pz: 48 (24x2) - GF



**35419**

◆ - 7g - cm: L3,5xH4 - pz: 45(15x3) - GF



**35130**

◆ - 6g - cm: L4,5 - pz: 48(16x3) - GF



**34611**

◆ - 15g - cm: L5  
pz: 36 -



**34608**

◆ - 15g  
cm: H6  
pz: 36 -





Mini drip cake glassa **SPLENDIDEE CIOCCOLATO**



## Cioccolato in blister

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



34835 - ■■■ 4 - ◆ - 3g - cm: L4 - pz:72(24x3) - (GF) (V)



34834 - ■■■ 4 - ◆ - 5g - cm: L4,5~ - pz: 72(24x3) - (GF) (V)



34224 - ■■■ 4 - ◆ - 8g - cm: L6,5 - pz: 24(6x4) - (GF) (V)



35255 - ■■■ 4 - ◆ - 8,4g - cm: L6 - pz: 32(8x4) - GF



35256  
◆ - GF





## Cioccolato in blister

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



**35257** - ■■■ 6 - ◆ - 4,8g - cm: L4,5/5,5 - pz: 60(12x5) - GF

## Decorazioni di cioccolato in rilievo

Embossed chocolate plaques • Décorations de chocolat en relief • Relief-Schoko-Dekore  
Decoraciones de chocolate en relieve • Decorações de chocolate em relevo



**35322**

◆ - cm: L5 - pz: 56



**35323**

◆ - cm: L4~ - pz: 72

# Trasferelli

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



**81322** - cm: 30x40 - pz: 12 -



**81403** - cm: 30x40 - pz: 12 -



**81354** - cm: 30x40 - pz: 12 -



**81355** - cm: 30x40 - pz: 12 -





## Soggettini in zucchero e gelatina

Sugar and jelly figurines • Sujets en sucre et gelée • Zucker und Gelatine Figuren  
Figuras de azúcar y gelatina • Bonequinhos de açúcar e geleia



**20017**

●●● A - ■■■ 3 - cm: H4,5

pz: 30 - mat: GE/ZU -



**20275**

●●● A - ■■■ 2 - cm: H4,5

pz: 30 - mat: GE/ZU -

## Soggettini in zucchero

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



**20024** - ●●● A - cm: H5 - pz: 40 - mat: ZU -

**20030** - cm: H4 - pz: 30 - mat: ZU -



**25559**

●●● A - ■■■ 2 - cm: L4 - pz: 72 - mat: ZU -



# Vestibiscotti

Cookie dress • Habit-biscuits • Vorgestanztes Zuckerpapier • Vistegalleta • Veste bolacha

## DOLCI DECORAZIONI PRONTE ALL'USO PER BISCOTTI E TORTE

Ready-to-use sweet decorations for cookies and cakes  
Douces décorations prêtes à l'emploi pour biscuits et gâteaux  
Gebrauchsfertige süße Dekore für Kekse und Torten  
Dulces decoraciones para galletas y tartas, listas para usar  
Decorações doces para bolacha e bolo pronta para usar

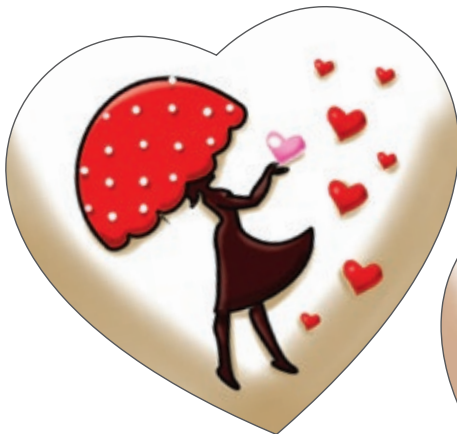


**20040**

●●● A - ■■■ 4 - cm: Ø6,5

pz: 12BlisterA4(12pz)

mat: ZU -



**30486**

cm: H6,5 - pz: 1Blister - mat: MT

## Soggettini decorativi

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



**22005** - ●●● A - ■■■ 3 - cm: L3~ - pz: 128 - mat: ☆

## Candele

Candles • Bougies • Kerzen • Velas • Velas



**20036**

cm: L4~

pz: 36

mat: CE



## Soggetti decorativi

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



**20230D** NEW

cm: H16

pz: 12

mat:



**20230I** NEW

mat:



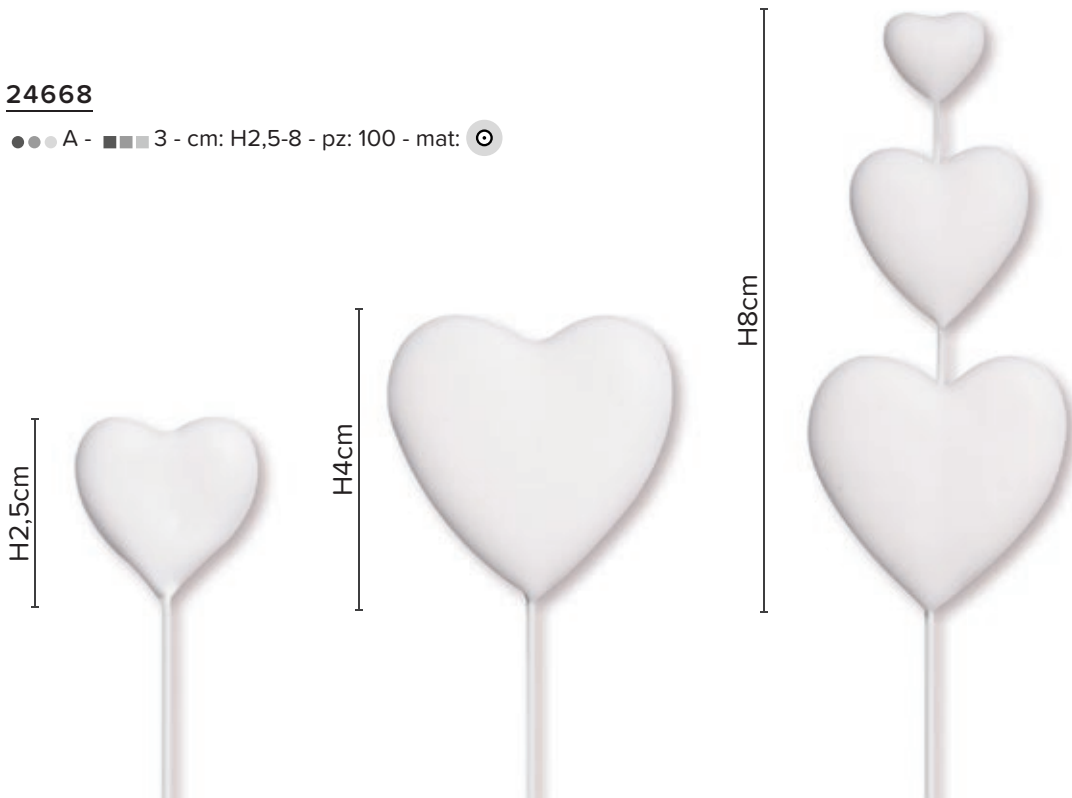
**20230**

mat:



**24668**

●●● A - ■■■ 3 - cm: H2,5-8 - pz: 100 - mat: ☉



## Nastro Fantasy

Fantasy ribbons • Rubans Fantasy • Fantasy Bänder • Cintas Fantasy • Fitas de Fantasia

Nastri in acetato,  
ideali per contenere e  
decorare torte fino a  
H8cm

Ribbons in acetate,  
ideal for containing and  
decorating cakes up to  
8cm in height

Rubans en acétate,  
idéals pour contenir et  
décorer les gâteaux  
jusqu'à H8cm

Bänder aus Acetat,  
ideal zum Umfassen  
und Dekorieren  
Kuchen bis zu H8cm

Cintas en acetato,  
ideales para sostener  
y decorar pasteles de  
hasta 8cm de altura

Fitas em acetato  
ideais para decorar  
bolos de até 8cm de  
altura



**Proteggi i tuoi dolci con fantasia!**

*Protect and decorate!*



**H8cm**

**22006** - cm: H8 - pz: 40m - mat: PL



# Carnevale

Carnival • Carnaval • Karneval  
Carnaval • Carnaval

**17075**

●●● A - ■■■ 3

cm: H max 7~ - pz: 24

mat: ZU -

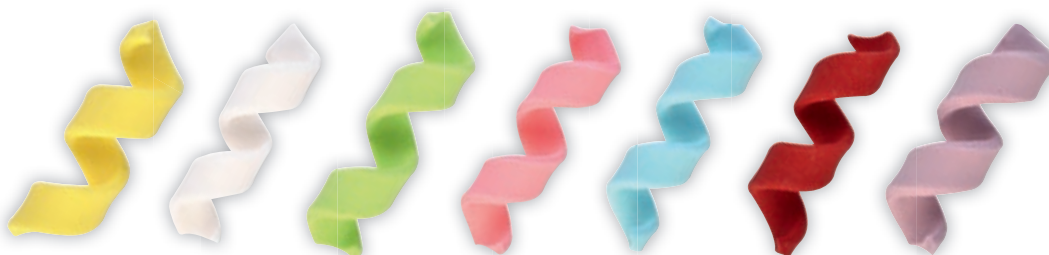


**17123**

●●● A - ■■■ 4

cm: L6xH3 - pz: 40

mat: ZU -



**17115**

●●● A

cm: H4~ - pz: 140

mat:



**17045**

cm: H12 - pz: 24

mat: PL



**17014**

cm: H17 - pz: 24

mat: PL







## Festa del papà

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



**21010**

●●● A - ■■■ 6

cm: H18 - pz: 6 - mat: ☆



**21011**

●●● A - ■■■ 2

cm: H19 - pz: 24

mat: PL



35306 - ■■■ 4 - ◆ - 9,7g - cm: H10 - pz: 24(8x3) - (GF) (V)



Tronchetto realizzato con CUZCOMOUSSE BIANCO e GOLOSINTESE TROPICAL BIANCO





# Festa della mamma

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



35291 - ■■■ 6 - ◆ - 4,8g - cm: L4,5/5,5 - pz: 60(12x5) - GF



24113

cm: 1:1 - g: 750 - pz: 1 - mat: ZU - GF



24491

cm: H14 - pz: 36  
mat: ST

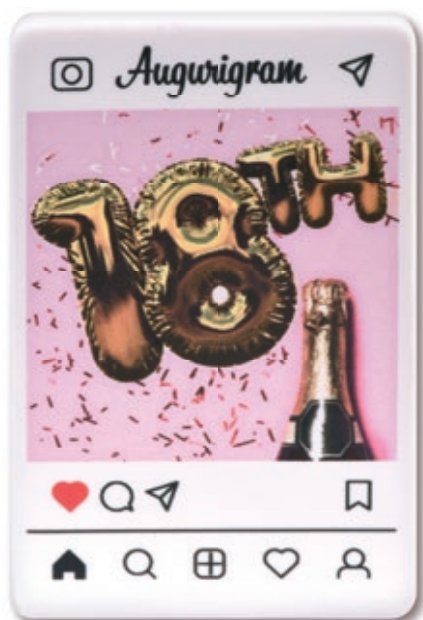






## 18 anni

18th Birthday • 18 ans • 18 Jahre • 18 años • 18 anos

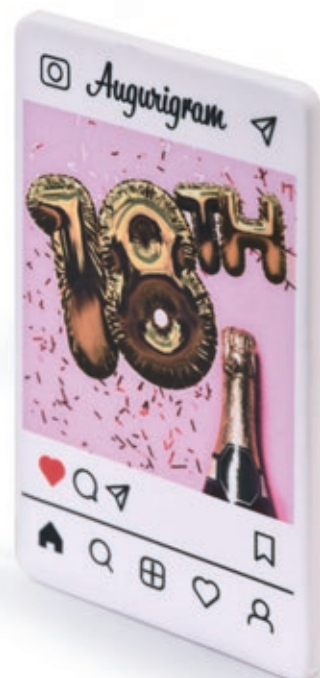


**22020** NEW

cm: L5,5xH8,5

pz: 50

mat: ZU -



**Con glitter**

*With glitter*



**23094D** NEW - cm: H12 - pz: 10Blister - mat: CE/PL









## 18 anni

18th Birthday • 18 ans • 18 Jahre • 18 años • 18 anos



**22018** - cm: L7xH9 - pz: 12 - mat: ZU -



### Con glitter

*With glitter*

1KIT= CANDELA 1 + CANDELA 8

1KIT= candle 1 + candle 8. • 1KIT= bougie 1 + bougie 8

1KIT= Kerze 1 + Kerze 8. • 1KIT= vela 1 + vela 8

1KIT= vela 1 + vela 8

**23055** - cm: H8,5 - pz: 12Kit - mat: CE/PL



**22092** - cm: H6,5 - pz: 8 - mat: PL

# Laurea

Graduation • Diplôme • Magister • Graduación • Licenciatura

**22090** - cm: H6,5 - pz: 8 - mat: PL



**22068**

●●● A - ■■■ 2

cm: L4,5xH7

pz: 4 - mat: PO



**22069**

●●● A - ■■■ 2 - cm: H9

pz: 6 - mat: PO







# Laurea

Graduation • Diplôme • Magister • Graduación • Licenciatura



**22019** NEW - cm: L8,5xH5,5 - pz: 50 - mat: ZU -

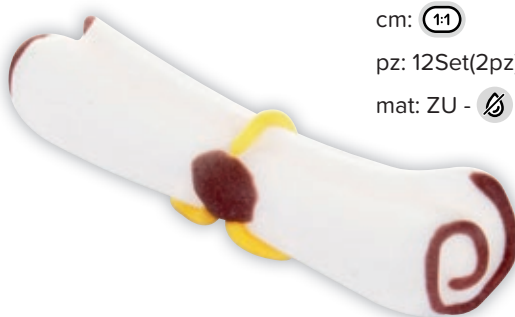


**22059**

cm:

pz: 12Set(2pz)

mat: ZU -



**22056**

●●● A - ■■■ 3 - cm: L7xH9

pz: 12 - mat: ZU -







## Auguri generici

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



### Decorazioni di cioccolato in rilievo

*Embossed Chocolate Plaques*



35183 - ■■■ 3 - ◆ - 8g - cm: L4,8 - pz: 45(15x3) - (GF)



35185 - ■■■ 3 - ◆ - 7g - cm: Ø4,8 - pz: 45(15x3) - (GF)



35216 - ■■■ 3 - ◆ - 8g - cm: Ø5 - pz: 45(15x3) - (GF) (V)





35253 - ■■■ 6 - ◆ - 4,8g - cm: L4,5/5,5 - pz: 60(12x5) - (GF) (V)



35288 - ■■■ 6 - ◆ - 4,8g - cm: L4,5/5,5 - pz: 60(12x5) - (GF) (V)



## Auguri generici

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



34065 - ■■■ 2 - ◆ - 4,5g - cm: L7 - pz: 80(20x4) - (GF) (V)



33512 - ■■■ 2 - ◆ - 4,5g - cm: L7 - pz: 80(20x4) - (GF) (V)



35113 - ■■■ 4 - ◆ - 4,5g - cm: L7 - pz: 80(20x4) - (GF) (V)





35406 - ■■■ 2 - ◆ - 3g - cm: L4,5 - pz: 48(24x2) - (GF) (V)



35407 - ■■■ 2 - ◆ - 3g - cm: L4,5 - pz: 48(24x2) - (GF) (V)



35404 - ■■■ 2 - ◆ - 3g - cm: L4,5 - pz: 48(24x2) - (GF) (V)



35405 - ■■■ 2 - ◆ - 3g - cm: L4,5 - pz: 48(24x2) - (GF) (V)



## Auguri generici

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



**25067** NEW - ●●● A - ■■■ 2 - cm: L8,5xH5,5 - pz: 50 - mat: ZU - (GF) (S)



**25068B** NEW - ■■■ 2 - cm: L8,5xH5,5 - pz: 50 - mat: ZU - (GF) (S)



**25068C** NEW - ■■■ 2 - cm: L8,5xH5,5 - pz: 50 - mat: ZU - (GF) (S)



**25069** NEW - cm: 11 - pz: 15Kit (4pz) - mat: ZU -  







## Auguri generici

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



**25042** NEW - cm: L8,5xH5,5 - pz: 50 - mat: ZU - GF



**25040** NEW - cm: H7 - pz: 50 - mat: ZU - GF



12pz



12pz



13pz



13pz

**22007** - ●●● A - ■■■ 4 - cm: L8,5xH5,5 - pz: 50 - mat: ☆







## Auguri generici

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

**25038G**

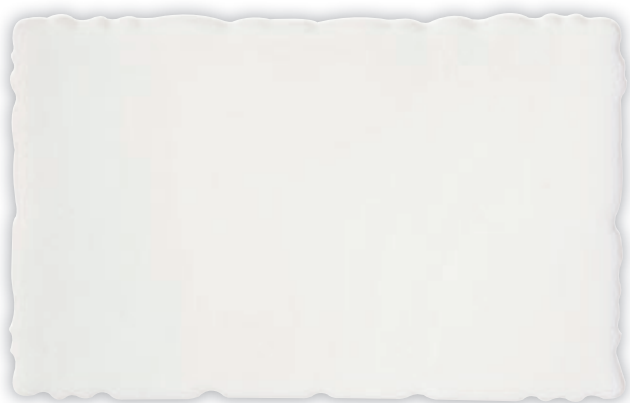
cm: Ø9,5 - pz: 50

mat: ☆



**Personalizza i tuoi auguri  
con i pennarelli Modecor (p.301)**

*Customize your wishes with Modecor pens (p.301)*



**25037G** - cm: L8,5xH5,5 - pz: 50 - mat: ☆





**25002**

cm: L15,5xH9 - pz: 12

mat: ☆



**25280**

cm: L17,5xH7,5 - pz: 12

mat: ZU - GF



## Auguri generici

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



**25058** - ●●● A - ■■■ 4

cm: L10xH4 - pz: 120 - mat: WF -



### Bevanda Analcolica gusto pesca

Alcohol-free drink  
Peach-flavoured



**24327** - cm: H31 - pz: 6

mat: LA - ml: 750 -





**25046** - ●●● A - ■■■ 4

cm: L10xH4 - pz: 120 - mat: WF -



**25047** - ●●● A - ■■■ 4 -

**25048** - ●●● A - ■■■ 4 -



**25049** - ●●● A - ■■■ 4 -

**25050** - ●●● A - ■■■ 4 -





## Auguri generici

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



25059 - ●●● A - ■■■ 2 - cm: Ø21 - pz: 12 - mat: WF -



25060 -









## Auguri generici

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



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



**23095C** NEW



**23096D** NEW



**24211** NEW - pz: 10Kit(5pz) - mat: PL



**24212** NEW - pz: 10Kit(6pz) - mat: PL





## Auguri generici

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



H7cm

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



**25250** - cm: 20x30 - pz: 12 - mat: WF - 



L10cm

Ø3,5cm

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

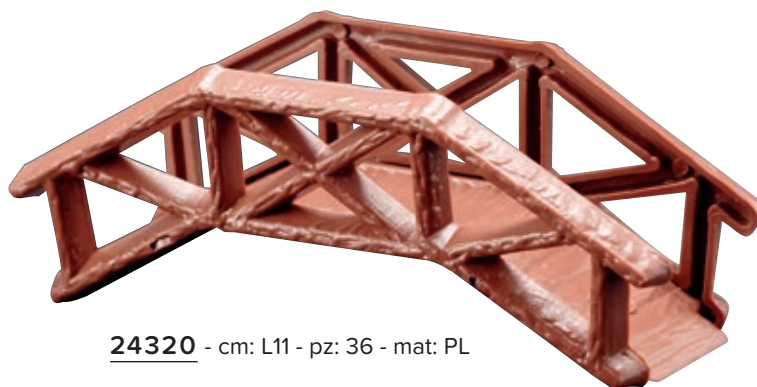


H10cm

**24328** - pz: 6Kit(10pz) - mat: PL



**24318** - cm: H9 - pz: 144 - mat: PL



**24320** - cm: L11 - pz: 36 - mat: PL



**24319** - cm: L11xH3 - pz: 144 - mat: PL



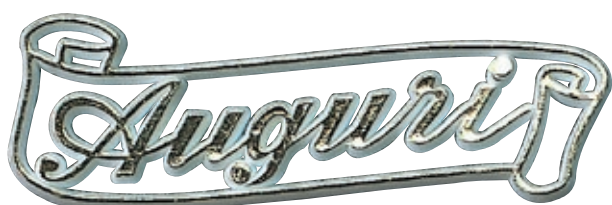
**24317** - cm: H10 - pz: 144 - mat: PL



**14220**  
cm: H5 - pz: 144  
mat: PL



**14221**  
cm: H6,5 - pz: 144  
mat: PL



**25017** - cm: L8 - pz: 100 - mat: PL



**25018**





# Nascite

Birth/Christenings • Naissances • Geburt • Nacimientos • Nascimento



**26005B** NEW - cm: 1:1 - pz: 6Kit(2pz) - mat: ZU -



**26005C** NEW -







# Nascite

Birth/Christenings • Naissances • Geburt • Nacimientos • Nascimento

**26006B** NEW

cm: 1-1

pz: 4Kit (3pz)

mat: ZU -



**26006C** NEW



**26188B** - cm: 1-1 - pz: 12Kit(3pz) - mat: ZU -

**26188C** -



H9cm



L4,5cm



L2,8cm

**26000** - pz: 8Set(4pz) - mat: ZU -



L2,8cm



L5cm



H9cm

**26001** - pz: 8Set(4pz) - mat: ZU -



**26073C** - ■■■ 2 - cm: H max 7 - pz: 120 - mat: ZU -



**26073B** -





# Nascite

Birth/Christenings • Naissances • Geburt • Nacimientos • Nascimento

Ideale per decorare ogni tipologia di torta grazie allo **strato interno in acetato** che aderisce perfettamente ai bordi

Ideal for decorating any type of cake thanks to the **inner layer of acetate** that adheres perfectly to the sides of the cake

Idéals pour décorer tous les gâteaux, grâce à la **couche interne en acétate** qui adhère parfaitement aux bords

Dank der **Innenschicht aus Acetat**, die perfekt an den Rändern haftet, sind sie ideal zum Dekorieren von Kuchen jeder Art

Ideal para decorar todo tipo de pasteles gracias a la **capa interna de acetato** que se adhiere perfectamente a la superficie

Ideal para decorar qualquer tipo de bolo com à **capa interna de acetato** que adere perfeitamente às bordas



## L'unico nastro in tessuto adatto al contatto con alimenti!

*The only foodsafe fabric ribbon!*



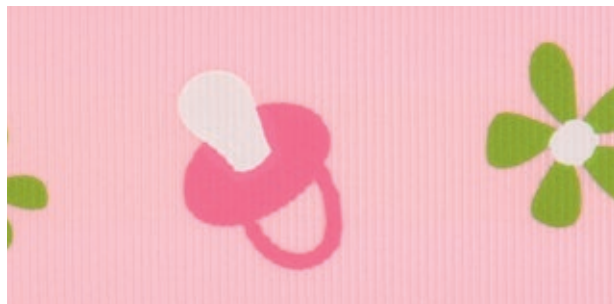
**25051C** - cm: H4 - pz: 20m - mat: ST/PL



**25051B**



**26003C**



**26003B**



## Ideale per i tuoi Babyshower

*Perfect for your babyshower!*



**26004B** NEW

cm: 1:1

pz: 15Kit(4pz)

mat: ZU - GF



**26004C** NEW

GF







# Nascite

Birth/Christenings • Naissances • Geburt • Nacimientos • Nascimento



**26197C** - ■■■ 4 - cm: H5,5 - pz: 8 - mat: PO ©



**26007C** NEW - ■■■ 4 - cm: H6,5 - pz: 8 - mat: PO



**26007B** NEW - ■■■ 4 - cm: H6,5 - pz: 8 - mat: PO



**26197B** - ■■■ 4 - cm: H5,5 - pz: 8 - mat: PO





# Nascite

Birth/Christenings • Naissances • Geburt • Nacimientos • Nascimento



**26011B** NEW - cm: L max 8 - pz: 8 - mat: PO



**26011C** NEW - mat: PO



**26148B** - cm: H9 - pz: 8 - mat: PO



**26148C** - mat: PO



**26182B** - ■■■ 2 - cm: H8,5 - pz: 8 - mat: PO



**26182C** - mat: PO







# Nascite

Birth/Christenings • Naissances • Geburt • Nacimientos • Nascimento



**26010B** NEW - cm: L7,5 - pz: 8 - mat: PO



**26010C** NEW - mat: PO



**26008** NEW - ●●● BC  
cm: H5,5 - pz: 12 - mat: PO





**26009** NEW

●●● BC - ■■■ 2

cm: H max 6 - pz: 8 - mat: PO



**26192** - ●●● BC

cm: H7,5 - pz: 8

mat: PO





# Nascite

Birth/Christenings • Naissances • Geburt • Nacimientos • Nascimento



**26198C**

cm: H9,5

pz: 6 - mat: PO



**26157C** - ■■■ 4 - cm: H5 - pz: 8 - mat: PO





**26157B** - ■■■ 4 - cm: H5 - pz: 8 - mat: PO



**26198B**

cm: H9,5

pz: 6 - mat: PO





## Comunioni e Cresime

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



**27005B** NEW

cm: 1:1

pz: 15Kit(4pz)

mat: ZU - GF



**27005C** NEW

GF



**27000** - ●●● BC

cm: H9 - pz: 12

mat: ZU -



**11149** - cm: H19 - pz: 8 - mat: ○







## Comunioni e Cresime

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



**27004**

cm: H13,5 - pz: 6 - mat: ☆



**27001**

cm: 11 - pz: 8Set(2pz) - mat: ZU - ∅



**27179**

●●● A - ■■■ 2

cm: Ø21 - pz: 12

mat: WF - ∅



**27002** - cm: 11 - pz: 7Kit(3pz) - mat: ☆



1Set=

+



**27003**

cm: H11 - pz: 4Set(2pz)

mat: ☆



**27180**

●●● A - ■■■ 2

cm: Ø21 - pz: 12

mat: WF - ⌘





## Comunioni e Cresime

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

**27006B**

NEW

cm: H19,5

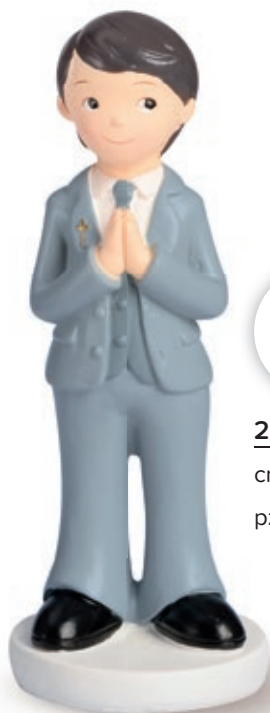
pz: 4 - mat: PO



**27197B**

cm: H15,5

pz: 6 - mat: PO



**27197C**

cm: H15,5

pz: 6 - mat: PO

**27006C**

NEW

cm: H19,5

pz: 4 - mat: PO





**27124B** NEW

cm: H15,5

pz: 12 - mat: PO



**27124C** NEW

mat: PO



**27061B**

cm: H13,5

pz: 6 - mat: PO



**27061C**

mat: PO



**27171B**

cm: H11,5

pz: 6 - mat: PO



**27171C**

mat: PO





## Comunioni e Cresime

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

**27149B**

cm: H14

pz: 6 - mat: PO



**27148B**

cm: H10,5

pz: 8 - mat: PO



**27148C**

cm: H10,5

pz: 8 - mat: PO

**27149C**

cm: H14

pz: 6 - mat: PO





**27060**

cm: H11,5

pz: 6 - mat: PO



**27007** NEW - ●●● BC - cm: H8,5 - pz: 12 - mat: PL



**27088** - ●●● BC - cm: H9 - pz: 12 - mat: PL





## Montature

Ornaments • Fêtes blanches • Aufsätze • Adornos • Adornos



**ideali da colorare!**

*ideal for colouring!*



28485 - cm: H20 - pz: 4 - mat: MT ☉



28484 - cm: H20 - pz: 4 - mat: MT ☉



28507 - cm: H18 - pz: 4 - mat: MT ☉



28506 - cm: H18 - pz: 4 - mat: MT ☉







# Montature

Ornaments • Fêtes blanches • Aufsätze • Adornos • Adornos



**28486** - ●●● A - ■■■ 2

cm: H16 - pz: 6 - mat: PO



**28516** - ●●● A - ■■■ 2 - cm: H20 - pz: 2 - mat: PO



**28481** - cm: H17 - pz: 4 - mat: PO



**28494** - cm: H10 - pz: 8 - mat: PO



**28510** - cm: H16,5  
pz: 6 - mat: PO



**28480**

cm: H17

pz: 2

mat: PO



**28508** - cm: H17,5  
pz: 4 - mat: PO



**28509** - cm: H17,5  
pz: 4 - mat: PO







# Montature

Ornaments • Fêtes blanches • Aufsätze • Adornos • Adornos



**28511** - cm: H24

pz: 2 - mat: PO



**28465G**

cm: H15

pz: 6 - mat: PO



**28463** - cm: H24

pz: 2 - mat: PO



**28512** - cm: H16

pz: 6 - mat: PO



**28452** - cm: H21

pz: 1 - mat: PO



**28501** - cm: H11  
pz: 4 - mat: PO



**28502** - cm: H10,5  
pz: 4 - mat: PO



**28503** - cm: H11  
pz: 4 - mat: PO



**28504** - cm: H10,5  
pz: 4 - mat: PO



**28497** - ●●● A - ■■■ 2 - cm: H11,5 - pz: 8 - mat: PO



**28505** - cm: H12,5 - pz: 4 - mat: PO



**28514** - ●●● A - ■■■ 2 - cm: H10,5 - pz: 8 - mat: PO



**28488** - cm: H15,5  
pz: 4 - mat: PO







# Montature

Ornaments • Fêtes blanches • Aufsätze • Adornos • Adornos



**28478** - ●●● A - ■■■ 2

cm: H18,5/20 - pz: 4 - mat: PO ☉



**28490** - ●●● A - ■■■ 2

cm: H16 - pz: 2 - mat: PO ☉



**28479** - ●●● A - ■■■ 2 - cm: H20 - pz: 4 - mat: PO ☉



**28429** - cm: H19 - pz: 2 - mat: PO



**28387**

cm: H11 - pz: 4 - mat: PL



**28515**

●●● A - ■■■ 2

cm: H14,5 - pz: 6

mat: PO



**28498** - ●●● A - ■■■ 2 - cm: H16 - pz: 4 - mat: PO





# Montature

Ornaments • Fêtes blanches • Aufsätze • Adornos • Adornos



**28491** - ●●● A - ■■■ 2 - cm: H18 - pz: 2 - mat: PO



**29068** - cm: H15 - pz: 2 - mat: PO ©



**29070** - cm: H15 - pz: 2 - mat: PO ©



**29019** - cm: H5,5 - pz: 6 - mat: PL



**29020** - cm: H5,5 - pz: 6 - mat: PL



**29013** - cm: H9 - pz: 10 - mat: PL



**29014** - cm: H9 - pz: 10 - mat: PL



**29072**  
cm: H12,5 - pz: 4  
mat: PO



**29073**  
cm: H12,5 - pz: 4  
mat: PO





# Alzate

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



**30042**

cm: Ø30xH10

pz: 1 - mat: PL

\*Ø30cm



**30043**

cm: Ø30xH20

pz: 1 - mat: PL

\*Ø30cm



**30046**

cm: Ø30xH30

pz: 1 - mat: PL

\*Ø30cm



**30013**

cm: Ø20/40xH60

pz: 1 - mat: PL

\*Ø20/30/40cm



**30009** - cm: Ø30xH20/60 - pz: 1Kit(5pz) - mat: PL - \*Ø30/30/30/30/30cm

\* 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

**30134**

cm: L80xH76xP85

pz: 1 - mat: MT

\*Ø26/26/30/30/30cm

**30008**

cm: L72xH33xP62

pz: 1 - mat: MT

\*Ø30/30/30cm

**30010**

cm: L60xH75xP60

pz: 1 - mat: PL

\*Ø28/28/28/28/28/28/28cm

**30073**

cm: L50xH45xP40 - pz: 5 - mat: PL

\*Ø28/28/28/28cm

**30015**

cm: L50xH24xP40

pz: 10 - mat: PL

\*Ø28/28/28cm

**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





# Fiori

# Soggettini

**Decorazioni e Fiori in cialda** **100**  
Wafer decorations and flowers

**Fiori in ghiaccia** **114**  
Icing-sugar flowers

**Fiori in zucchero** **122**  
Sugar flowers

**Rami decorativi** **143**  
Decorative branches

**Soggetti decorativi** **148**  
Decorative figurines

**Decorazioni in zucchero** **152**  
Sugar decorations

**Soggettini in zucchero e gelatina** **162**  
Sugar and jelly figurines

**Soggettini in zucchero** **170**  
Sugar figurines





## Decorazioni in cialda

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



**13210** NEW - ●●● A - cm: L6 - pz: 240 - mat: WF -



**13213** NEW - ●●● A - ■■■ 6 - cm: L6,5-8 - pz: 72 - mat: WF -



**13105** - ●●● A - cm: L3-7

pz: 260 - 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



**13211** **NEW** - ●●● A - ■■■ 4 - cm: (11) - pz: 336 - mat: WF -



Semifreddo realizzato con PASTA PISTACCHIO 100% BRONTE DOP





**13212** **NEW** - ●●● A - ■■■ 4 - cm: (11) - pz: 336 - mat: WF - 





## Fiori in cialda

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



13207 - ●●● A - cm: Ø8,5 - pz: 35 - mat: WF -





**13208** - ●●● BCDEV - cm: Ø7,5 - pz: 35 - mat: WF - 





## Fiori in cialda

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



**13209** NEW - ●●● BCDEG - cm: Ø3 - pz: 200 - mat: WF -  



**GIUSO**

Bignè craqueline con cremoso alla vaniglia e **GOLOSINTESE LAMPONE RUBY**





**13042** - ●●● BCDEG - cm: Ø4,5 - pz: 200 - mat: WF -



**11230** - ●●● BCDE - cm: Ø4,5 - pz: 100 - mat: WF -



**13131** - cm: Ø4,5  
pz: 200 - mat: WF -



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



## Fiori in cialda

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



**13016** - ●●● A - ■■■ 4 - cm: Ø7 - pz: 70 - mat: WF - 



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



**13002L**  
cm: H4,5~  
pz: 1000  
mat: WF -  



**13057L**  
cm: H4  
pz: 1000  
mat: WF -  



**14327**  
cm: H4,5~  
pz: 1000  
mat: WF -  



# Fiori decorativi

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



## Effetto perlescente *Pearly-effect*



**13205D** - cm: Ø3 - pz: 230 - mat: ☆



**13206D** - cm: Ø5,5  
pz: 90 - mat: ☆



**13201D** - cm: Ø3 - pz: 230 - mat: ☆



**13200D** - cm: Ø5,5 - pz: 90 - mat: ☆



**13202D** - cm: Ø4 - pz: 200 - mat: ☆



**13204** - ●●● DEN  
cm: Ø3 - pz: 230 - mat: ☆



# Fiori in cialda

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



## Effetto perlescente

*Pearly-effect*



**13097** - ●●● BC

cm: Ø3 - pz: 200 - mat: WF



**13038** - ●●● BC

cm: Ø3,5 - pz: 200 - mat: WF -



**13070** - ●●● BCDEGQ

cm: Ø3 - pz: 230 - mat: WF -



**13026** - ●●● BCDEG

cm: Ø4~ - pz: 200 - mat: WF -



**13045** - ●●● A

cm: Ø5~ - pz: 200 - mat: WF - 



**13069** - ●●● BCDE

cm: Ø4,5 - pz: 180 - mat: WF - 



**13072** - ●●● BCD - cm: Ø5,5~ - pz: 180 - mat: WF -  



## Fiori in cialda

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



**13051** - ●●● BCDEG

cm: Ø9 - pz: 40 - mat: WF -



**13007** - ●●● BCDEQ - cm: Ø4 - pz: 200 - mat: WF -





## Effetto perlescente

Pearly-effect



**13001** - ●●● BC

cm: Ø5,5 - pz: 100 - mat: WF



**13071** - ●●● BCDEG

cm: Ø5,5 - pz: 90 - mat: WF - ✂



## Fiori decorativi

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



**13203** - ●●● DEN - cm: Ø5,5 - pz: 90 - mat: ☆



# Fiori in ghiaccia

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



**10169** NEW - ●●● A - cm: Ø1 - pz: 360 - mat: ZU - (GF) (P)



**10062** - cm: L3~ - pz: 120 - mat: ZU - (GF) (P)



**10164** NEW

●●● A - cm: Ø2,5  
pz: 210 - mat: ZU - (GF) (P)



**10004** - ●●● ABC

cm: Ø2 - pz: 560  
mat: ZU - (GF) (P)



**10011** - ●●● ABCD

cm: H3,5 - pz: 200  
mat: ZU - (GF) (P)



**10064** - ●●● A - cm: Ø3 - pz: 144 - mat: ZU - (GF) (P)





Ganache da taglio aromatizzate con PASTE LINEA GOLD



## Fiori in ghiaccia e decorativi

Icing flowers and decorative flowers • Fleurs en glace royale et fleurs décoratives  
Tragant und Deko Blumen • Flores de glasa y decorativas • Flores de glacê e decorativas



**10165** NEW - ●●● A - cm: Ø4~ - pz: 105 - mat: ZU -



**10167** NEW - ●●● A - cm: Ø3,5 - pz: 105 - mat: ZU -



**10163**  
cm: Ø3~ - pz: 160  
mat: ZU -



**10154**  
cm: Ø3~ - pz: 120  
mat: ☆



**10168** NEW  
●●● A - cm: Ø4  
pz: 36 - mat: ZU -





**10087** - ●●● A - cm: H3~ - pz: 144 - mat: ZU - (GF) (X)



**10018** - ●●● ABCDE - cm: Ø4,5 - pz: 100 - mat: ZU - (GF) (X)



**10035**

cm: Ø4,5xH3 - pz: 72 - mat: ZU - (GF) (X)



**11038**

●●● A - ■■■ 3 - cm: (11) - pz: 380 - mat: PT - (X)



**10106**

cm: Ø2xH2,5 - pz: 192

mat: ZU - (GF) (X)



**10033**

cm: Ø2xH2,5 - pz: 192

mat: ZU - (GF) (X)



**10121**

cm: Ø1xH1~ - pz: 384

mat: ZU - (GF) (X)



**10066**

cm: L3 - pz: 480

mat: ZU - (GF) (X)



## Fiori in ghiaccia e decorativi

Icing flowers and decorative flowers • Fleurs en glace royale et fleurs décoratives  
Tragant und Deko Blumen • Flores de glasa y decorativas • Flores de glacê e decorativas



**10162** - ●●● A - cm: Ø2~ - pz: 120 - mat: ZU - (GF) (X)



**10161**

●●● A

cm: Ø4~ - pz: 72

mat: ZU - (GF) (X)



**10152** - ●●● A - cm: Ø5,5 - pz: 60 - mat: ☆



**10153** - ●●● A - cm: Ø3,5 - pz: 120 - mat: ☆





Éclair con GLASSA SPLENDIDEE BIANCA colorata con COLORGEL MODECOR



## Fiori in ghiaccia e decorativi

Icing flowers and decorative flowers • Fleurs en glace royale et fleurs décoratives  
Tragant und Deko Blumen • Flores de glasa y decorativas • Flores de glacê e decorativas



**10156** - ●●● AD - cm: Ø3,5 - pz: 32 - mat: ☆



**10155** - ●●● AD - cm: Ø3~ - pz: 64 - mat: ☆



**10159** - ●●● A - cm: Ø3 - pz: 64 - mat: ZU - GF



**10159G**

cm: Ø3 - pz: 64

mat: ☆



**10160** - ●●● A - cm: Ø2~ - pz: 100 - mat: ZU - GF



**10160G**

cm: Ø2~ - pz: 100

mat: ☆





**10166** NEW

●●● A - cm: Ø5 - pz: 90

mat: ZU -  



**10149** - cm: Ø2,5~

pz: 280 - mat: ZU -  



**10148** - cm: Ø5~

pz: 144 - mat: 



**10158E** - cm: Ø4,5~

pz: 36 - mat: 



**10150** - cm: Ø7 - pz: 48 - mat: 



**10151** - cm: Ø3~

pz: 280 - mat: 



**10158G** - cm: Ø4,5~

pz: 36 - mat: 



## Fiori in zucchero e decorativi

Sugar flowers and decorative flowers • Fleurs en sucre et fleurs décoratives  
Zucker und Deko Blumen • Flores de azúcar y decorativas • Flores em açúcar e decorativas



**11209** NEW - ●●● A - ■■■ 2 - cm: Ø2-3,5~ - pz: 120 - mat: ☆



**11255** - ●●● A - ■■■ 2 - cm: Ø2-3,5~ - pz: 120 - mat: ZU - (GF) (S)



**11079** - ●●● A - ■■■ 2 - cm: Ø2-3,5~ - pz: 120 - mat: ZU - (GF)







## Fiori in zucchero e decorativi

Sugar flowers and decorative flowers • Fleurs en sucre et fleurs décoratives  
Zucker und Deko Blumen • Flores de azúcar y decorativas • Flores em açúcar e decorativas



**11082** - ●●● A - cm: Ø1 - pz: 500 - mat: ZU - (GF)



**11213** - ●●● A - cm: Ø1,5~ - pz: 500 - mat: ZU - (GF) (X)



**11246** - ●●● A - cm: Ø2 - pz: 200 - mat: ZU - (GF) (X)



**11295** **NEW** - ●●● A - cm: Ø2~ - pz: 200 - mat: ZU - (GF) (X)



**11245** - ●●● A - cm: Ø3~ - pz: 100 - mat: ZU - (GF) (X)



**11296** **NEW** - ●●● A - cm: Ø2~ - pz: 100 - mat: ZU - (GF) (X)



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





**11256** - ●●● A - cm: Ø3~ - pz: 100 - mat: ZU - (GF) (S)



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



**11241**

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



**11268**

●●● A - cm: Ø2,5  
pz: 100 - mat: ☆



**11068B** - ●●● A - ■■■ 2  
cm: Ø2,5-3~ - pz: 60 - mat: ☆



**11068C** - mat: ☆



**11068D** - mat: ☆



## Fiori in zucchero

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



**11298** **NEW**

cm: Ø5 - pz: 50

mat: ZU -  



Meringata moderna con GLASSA SPLENDIDEE ARANCIA





**11290**

●●● BCG

cm: Ø5 - pz: 36

mat: ZU -



**11292B**



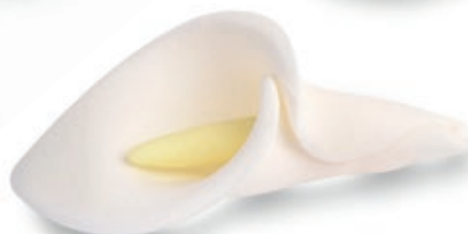
**11292G**

●●● A - ■■■ 2 - cm: Ø4

pz: 36 - mat: ZU -



**11292C**



**11193**

●●● AG

cm: H6 - pz: 100

mat: ZU -



## Fiori in zucchero e decorativi

Sugar flowers and decorative flowers • Fleurs en sucre et fleurs décoratives  
Zucker und Deko Blumen • Flores de azúcar y decorativas • Flores em açúcar e decorativas



**11293** NEW

● ● ● A - cm: Ø4

pz: 80 - mat: ZU -  



**11297** NEW

● ● ● A - ■ ■ ■ 5

cm: Ø5 - pz: 30

mat: ZU -  





**11272**

●●● A - cm: Ø4

pz: 40 - mat: ☆



**11231** - ●●● A - cm: Ø3 - pz: 100 - mat: ☆



**Colori Fluo**

*Fluo colours*

**11251**

●●● A - cm: Ø4

pz: 36 - mat: ☆



## Fiori in zucchero

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



**11219Z** NEW

cm: Ø4-8 - pz: 1Kit(17pz)

mat: ZU -  

Ø6,5cm  
3pz

Ø8cm  
3pz

Ø5,5cm  
4pz

Ø4cm  
7pz



**11219G** -  



**11221D** - 







## Fiori in zucchero

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



Ø8cm  
3pz



Ø5,5cm  
4pz



Ø6,5cm  
3pz



Ø4cm  
7pz

**11219I** NEW

pz: 1Kit(17pz)

mat: ZU - GF



**11219N** NEW

GF



**11219B** - GF



**11219E**

pz: 1Kit(17pz)

mat: ZU - 

Ø6,5cm  
3pz



Ø8cm  
3pz

Ø4cm  
7pz

Ø5,5cm  
4pz

**11219W - **



**11219K -  **





## Fiori in zucchero e decorativi

Sugar flowers and decorative flowers • Fleurs en sucre et fleurs décoratives  
Zucker und Deko Blumen • Flores de azúcar y decorativas • Flores em açúcar e decorativas



**11084** - ●●● A - cm: Ø3 - pz: 30 - mat: ZU - (GF) (Ø)



**11279**

●●● AG - cm: Ø4~  
pz: 36 - mat: ZU - (GF)



**11280**

●●● AG  
cm: Ø5 - pz: 18  
mat: ZU - (GF)





**11278D** - cm: Ø5 - pz: 18 - mat: ☆



**11277D** - cm: Ø4 - pz: 36 - mat: ☆



**11270** - ●●● BCEQ - cm: Ø5,5 - pz: 18 - mat: ☉



**11247G**

cm: Ø4,5

pz:20 - mat: ☉



**11249B**

cm: Ø5 - pz:20 - mat: ☉



**11249D**

mat: ☉



**11249G**

mat: ☉



## Fiori in marzapane

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



**12900**

●●● A - cm: Ø3,5

pz: 35 - mat: MZ -

## 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



**10315B**

cm: Ø3 - pz: 48

mat: ZU -



**10315D** -



**10316**

cm: L4 - pz: 96

mat: ZU -



**10315G** -



**10315C** -







### 10309

●●● BCGV - cm: Ø6 - pz: 12 - mat: ZU



L4,5cm

+24 FOGLIE

Leaves • Feuilles • Blätter

Hojas • Folhas



### 10308

●●● BCGV - cm: Ø4 - pz: 24 - mat: ZU



L4,5cm

+24 FOGLIE

Leaves • Feuilles • Blätter

Hojas • Folhas



## Fiori in zucchero e decorativi

Sugar flowers and decorative flowers • Fleurs en sucre et fleurs décoratives  
Zucker und Deko Blumen • Flores de azúcar y decorativas • Flores em açúcar e decorativas



11159 - ●●● A - ■■■ 2 - cm: Ø5-6 - pz: 48 - mat: ○





**11216** - ●●● A - ■■■ 3 - cm: Ø6-8

pz: 18 - mat: ☆



**20224** - ●●● A - ■■■ 2

cm: L3-4 - pz: 100 - mat: ZU - (GF) (B)



**11070** - ●●● A - ■■■ 5

cm: L3-9 - pz: 100 - mat: ☆



**11191** - cm: Ø6 - pz: 48 - mat: ☆



**11192** - cm: Ø3,5 - pz: 70 - mat: ☆



## Fiori decorativi

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



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







## Fiori decorativi

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



**11259**

cm: Ø11,5~

pz: 4 - mat: 



**30615P**

cm: H7,5

pz: 1Blister(6pz)

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 separate 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





11271 - ●●● BDJ - cm: L15 - pz: 5 - mat: ☉



11252 - ●●● BDJ - cm: L14 - pz: 4 - mat: ☉



## Rami decorativi

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



**11273** - ●●● BDJ

cm: L15 - pz: 5 - mat: ◎



**11260** - ●●● A - ■■ 2

cm: H17,5 - pz: 8 - mat: ◎





**11172** - cm: H19 - pz: 6 - mat: ☉



**11217** - cm: H17 - pz: 12 - mat: ☉



**11260G** - ●●●A - ■■ 2

cm: H17,5 - pz: 8 - mat: ☉





## Rami decorativi

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



**11189**

● ● ● A - ■ ■ ■ 3

cm: H18

pz: 1Kit(4pz)

mat: ☉





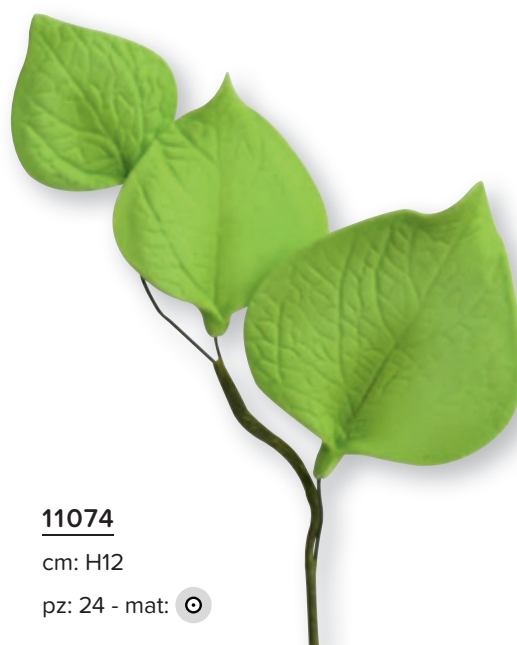
**11243** - cm: H14 - pz: 10 - mat:



**11170**  
cm: H25  
pz: 24 - mat:



**11265**  
cm: H14  
pz: 24 - mat:



**11074**  
cm: H12  
pz: 24 - mat:



# Soggetti decorativi

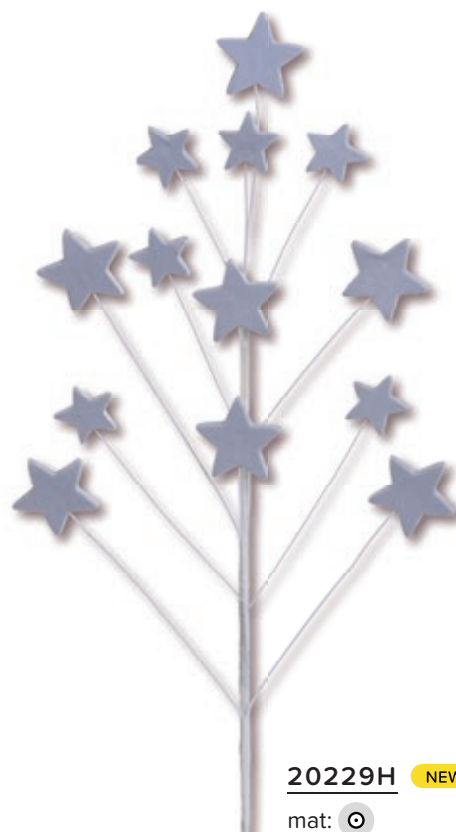
Decorative figurines • Sujets décoratifs • Dekorfiguren • Figuras decorativas • Figuras decorativas



**20229I** NEW

cm: H17 - pz: 12

mat:



**20229H** NEW

mat:



**20229B** NEW

mat:



**20229C** NEW

mat:



**20229**

mat:



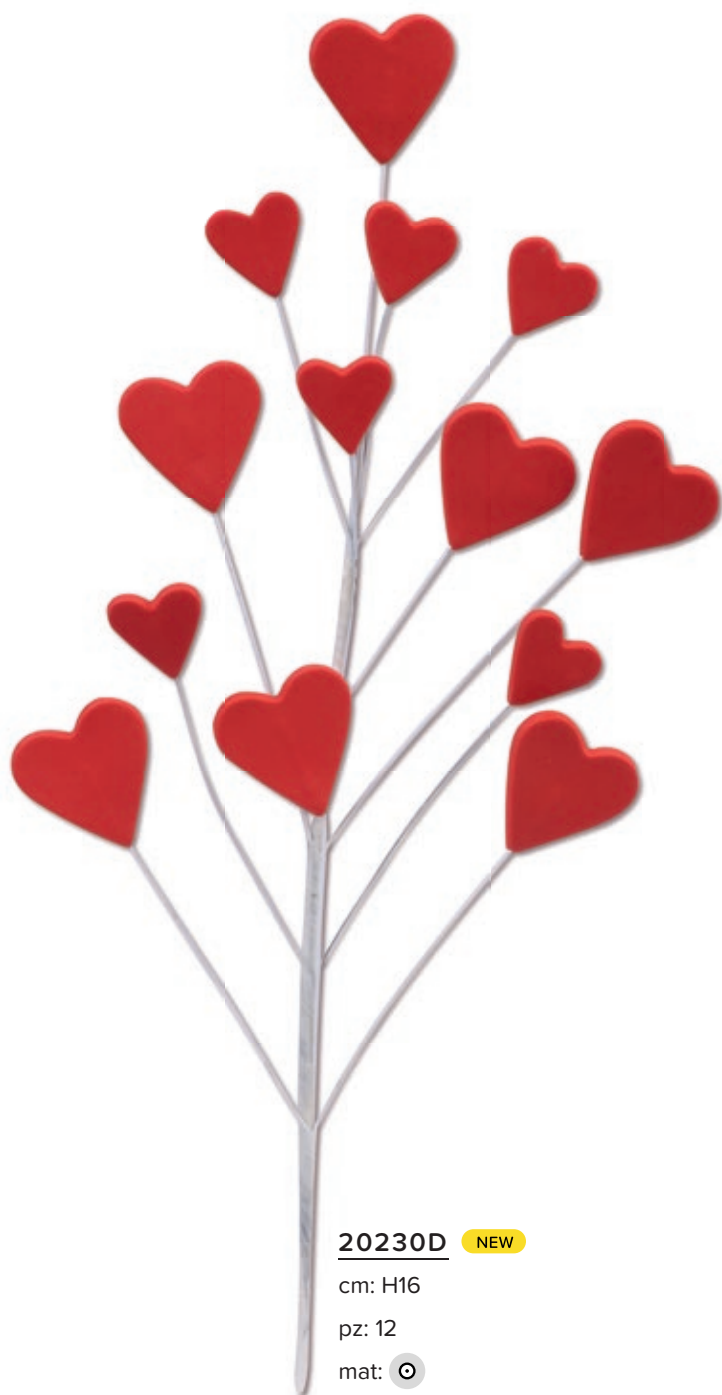


Master Cake farcita con GOLOSINTESE AMARENA DARK



## Soggetti decorativi

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



**20230D** NEW

cm: H16

pz: 12

mat:



**20230I** NEW

mat:



**20230**

mat:





**24667** - ●●● A - ■■■ 2

cm: H3-4 - pz: 100 - mat: ☉



**24668** - ●●● A - ■■■ 3

cm: H2,5-8 - pz: 100 - mat: ☉



## Decorazioni in zucchero

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



20278C **NEW** - cm: L10xH5 - pz: 12 - mat: ZU - GF



20278B **NEW** - GF



20292 **NEW** - GF



25562G - GF



25562C - GF



25562B - GF





**25563B**

cm: L5xH2 - pz: 18 - mat: ZU - GF



**25563C** - GF



**25563G** - GF



**25565** - ●●●A

cm: L3xH2,5~ - pz: 100

mat: ZU - GF





## Decorazioni in zucchero

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



Ø8cm



Ø5cm

20280B **NEW**

■ ■ ■ 2 - cm: H12,5-14

pz: 24 - mat: ZU -  



20280C **NEW**







## Decorazioni in zucchero

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



Ø8cm



Ø5cm



20291 **NEW** - ●●● A - ■■■ 2 - cm: H12,5-14 - pz: 36 - mat: ZU -  





Ø8cm



L5cm



L6cm



L5,5x4cm



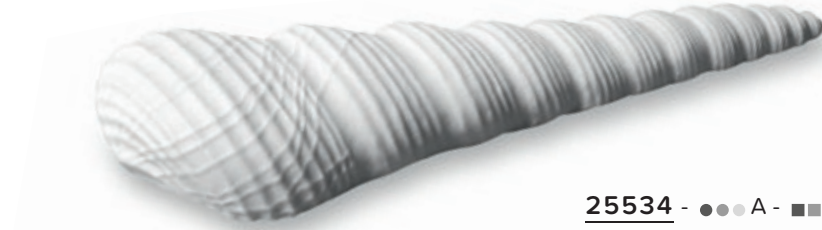
L5,5cm



L5,5x5cm



L6cm



L10cm

25534 - ●●● A - ■■■ 8

pz: 1Kit(8pz) - mat: ZU - (GF)

## Soggetti decorativi

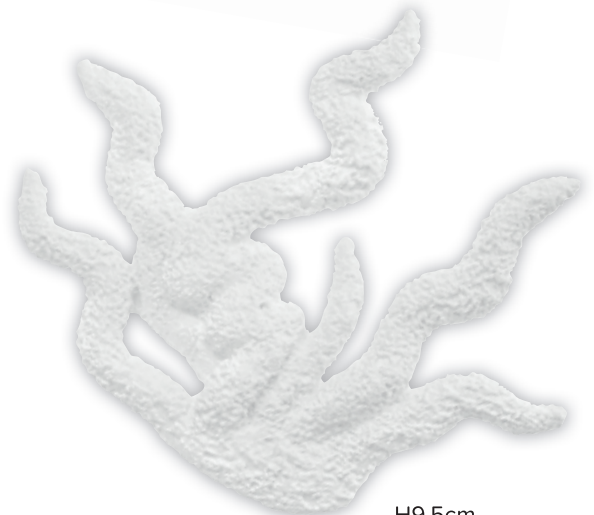
Decorative figurines • Sujets décoratifs • Dekorfiguren  
Figuras decorativas • Figuras decorativas



H7,5cm



H6cm



H9,5cm

11069G - ●●● A - ■■■ 3 - pz: 18 - mat: ☆



11069D - mat: ☆



## Decorazioni in zucchero

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



**20276** NEW - ●●● A - ■■■ 3 - cm: L5 - pz: 24 - mat: ZU -



**24625** - ●●● A - cm: L5,5 - pz: 96 - mat: ZU -





20277 **NEW** - ●●● A - ■■■ 4 - cm: L6,5 - pz: 16 - mat: ZU - (GF) (S)



Savarin farciti con AMORDIFRUTTA FRAGOLE SEMICANDITE IN SCIROPPO



## Decorazioni in zucchero

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



**20235** **NEW** - ●●● A - ■■■ 6 - cm: (1:1) - pz: 96 - mat: ZU - (GF) (P)



**20261** **NEW** - ●●● A - ■■■ 6 - cm: (1:1) - pz: 96 - mat: ZU - (GF) (P)





20238 **NEW**

●●● A - ■■■ 6

cm: (11) - pz: 96

mat: ZU -  





# Soggettini in zucchero e gelatina

Sugar and jelly figurines • Sujets en sucre et gelatine • Zucker und Gelatine Figuren  
Figuras de azúcar y gominola • Bonequinhos de açúcar e geleia



**20282** NEW

●●● A - ■■■ 3

cm: L3~ - pz: 24

mat: GE/ZU -



**20234** NEW - ●●● A - ■■■ 4 - cm: L3,5 - pz: 70 - mat: GE/ZU -



**20227**

●●● A - ■■■ 3

cm: H4,5~ - pz: 24

mat: GE/ZU -



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





**20284** NEW - ●●● A - ■■■ 4

cm: L max 4,5~ - pz: 24 - mat: GE/ZU -



**20258** - ●●● A - ■■■ 6 - cm: H max 4 - pz: 30 - mat: GE/ZU -



**20225** - ●●● A - ■■■ 3 - cm: H max 5,5~ - pz: 24 - mat: GE/ZU -



## Soggettini in zucchero e gelatina

Sugar and jelly figurines • Sujets en sucre et gelatine • Zucker und Gelatine Figuren  
Figuras de azúcar y gominola • Bonequinhos de açúcar e geleia



**20226** NEW - ●●● A - ■■■ 6 - cm: H max 5,5 - pz: 30 - mat: GE/ZU -



**20228**

●●● A - ■■■ 3

cm: H4,5 - pz: 30

mat: GE/ZU -





**24451**

cm: Ø2,5~ - pz: 70

mat: GE/ZU -



**20211**

cm: L2 - pz: 48

mat: GE/ZU -



**20290** NEW

●●● A - ■■■ 3

cm: H max 5 - pz: 30

mat: GE/ZU -



**20281** NEW - ●●● A - ■■■ 4 - cm: H3,5 - pz: 40 - mat: GE/ZU -



**20259**

●●● A - ■■■ 6

cm: H max 4 - pz: 30

mat: GE/ZU -



## Soggettini in zucchero e gelatina

Sugar and jelly figurines • Sujets en sucre et gelatine • Zucker und Gelatine Figuren  
Figuras de azúcar y gominola • Bonequinhos de açúcar e geleia



**20289** NEW

●●● A - ■■■ 3

cm: H6,5 - pz: 24

mat: GE/ZU -



**20288** NEW - ●●● A - ■■■ 5 - cm: H max 6,5~ - pz: 30 - mat: GE/ZU -



**20204** - ●●● A - ■■■ 4 - cm: H max 5,5 - pz: 40 - mat: GE/ZU -







## Soggettini in zucchero e gelatina

Sugar and jelly figurines • Sujets en sucre et gelatine • Zucker und Gelatine Figuren  
Figuras de azúcar y gominola • Bonequinhos de açúcar e geleia



**40425** NEW

●●● A - ■■■ 5

cm: H max 6

pz: 30 - mat: GE/ZU -



**20283** NEW - ●●● A - ■■■ 4 - cm: H5 - pz: 40 - mat: GE/ZU -





7pz



7pz



7pz



9pz

**20262** - ●●● A - ■■■ 4 - cm: H5,5 - pz: 30 - mat: GE/ZU -



**40575**

●●● A - ■■■ 6

cm: Ø3 - pz: 24

mat: GE/ZU -



**20213**

●●● A - ■■■ 3

cm: H3,5 - pz: 30

mat: GE/ZU -



## Soggettini in zucchero

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



20223 **NEW**

●●● A - ■■■ 5

cm: (1:1) - pz: 35 - mat: ZU -



25557 - ●●● A - ■■■ 8

cm: H max 6 - pz: 40

mat: ZU -







## Soggettini in zucchero

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



**24777** - ●●● A - ■■■ 6 - cm: H max 5 - pz: 24 - mat: ZU -



5pz



4pz



5pz



5pz



5pz

**20263** - ●●● A - ■■■ 5  
cm: - pz: 24 - mat: ZU -







## Soggettini in zucchero

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



**20285** NEW - ●●● A - ■■■ 4 - cm: H max 7,5 - pz: 20 - mat: ZU -



**20286** NEW -



**20287** NEW -





**40343** NEW

cm: H7 - pz: 24

mat: ZU -

**Masha e Orso**



**43111** - ●●● A - ■■■ 2

cm: H5 - pz: 30

mat: ZU -



7pz



7pz



6pz



**40504** - ●●● A - ■■■ 3

cm: H max 6 - pz: 20

mat: ZU -



**40484** - ●●● A - ■■■ 5 - cm: H max 5,5 - pz: 30 - mat: ZU -



**20212** - ●●● A - ■■■ 3 - cm: H max 5

pz: 48 - mat: ZU -

**20257** - ●●● A - ■■■ 2

cm: H max 5 - pz: 20 - mat: ZU -





# Chocolate Cioccolato

|                                                                           |            |
|---------------------------------------------------------------------------|------------|
| <b>Cioccolato chablon</b><br>Thin Chocolate Plaques                       | <b>178</b> |
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# Le novità nel mondo cioccolato

**Modecor** presenta due novità nell'ambito della propria produzione: il nuovissimo **Cioccolato chablon** e l'innovativa **Stampa serigrafica di Terza generazione**.

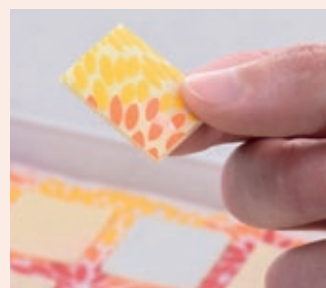
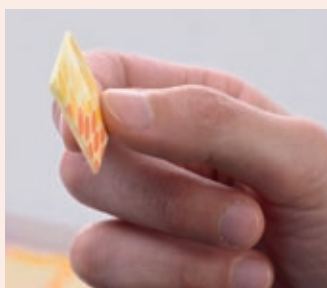


## CIOCCOLATO CHABLON

Una modifica, a livello produttivo, delle decorazioni in cioccolato che consente di ottenere numerosi vantaggi:

- Superfici piatte e ben delineate
- Bordi regolari, taglio preciso e fine
- Un retro della placchetta completamente liscio
- Una decorazione, nel complesso, più raffinata ed elegante

**Estrema facilità nello smodellamento senza particolari accorgimenti e con ridotti rischi di rotture**



**Modecor** presents two important novelties in its chocolate production: innovative **third generation silk-screen printing** and new **thin chocolate decorations**.

## THIN CHOCOLATE DECORATIONS

A variation in the production process of our thin chocolate decorations which ensures several advantages: flat and well defined surfaces, regular borders, accurate and fine cut, perfectly smooth back of the plaque, overall, a more refined and elegant decoration and extremely easy to demould without special precautions and reduced risk of breakage.





## LA STAMPA DI TERZA GENERAZIONE

Un accurato percorso di studio, analisi, ricerche e test ha portato il nostro team di **Ricerca&Sviluppo** a dar vita ad un'innovativa ricetta di inchiostri per la stampa serigrafica su cioccolato.

Gli obiettivi che ci eravamo posti all'inizio di questo processo sono stati brillantemente raggiunti!



### La nuova stampa serigrafica per trasferelli e prodotti finiti Modecor, garantisce i seguenti vantaggi:



Migliore resa cromatica e brillantezza senza rischi di "strappo"



Decorazioni stabili a temperature negative, senza perdita di colore in caso di condensa.

## THIRD GENERATION PRINTING

An accurate study, careful analysis, research and tests have led our R&D team to create an innovative ink recipe for silk-screen chocolate printing. Our initial goals have been successfully achieved!

The new Modecor third generation printing (transfer sheets and ready to use decorations) guarantees the following advantages: better colour rendering and brightness, homogeneous colour on the entire printed surface - particularly for the borders, a stable decoration even at below zero temperatures, without risk of colour loss in case of condensation.



## Cioccolato chablon

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



**1 Confezione = Fino a 25 torte**



**35371** - - cm: L2,5-5 - pz: 25Kit (5x5) -

1Kit=5pz - 1conf=125pz



**35373** - - cm: Ø2,5-5 - pz: 25Kit (5x5) -

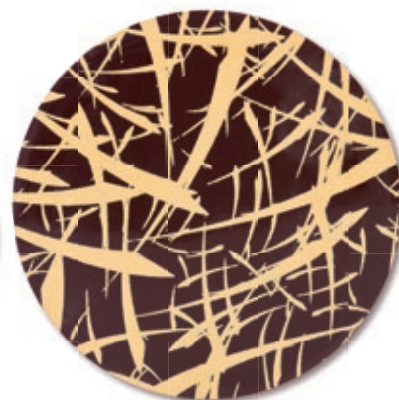


Crostata moderna farcita con AMORDIFRUTTA ALBICOCCA CUBETTI SEMICANDITA IN SCIROPPO



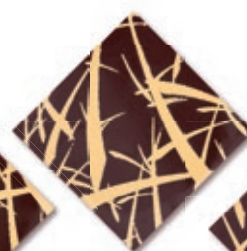
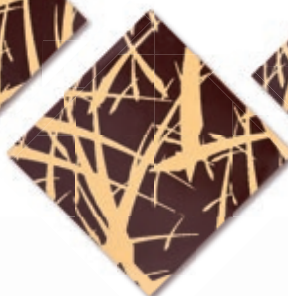


**1 Confezione = Fino a 25 torte**



**35372E** -  - cm: Ø2,5-5 - pz: 25Kit (5x5) -  

1Kit=5pz - 1conf=125pz



**35370E** -  - cm: L2,5-5  
pz: 25Kit (5x5) -  



CIOCCOLATO  
PERSONALIZZATI  
Chocolate - Customizations



Semifreddo alla PASTA ZABAGLIONE

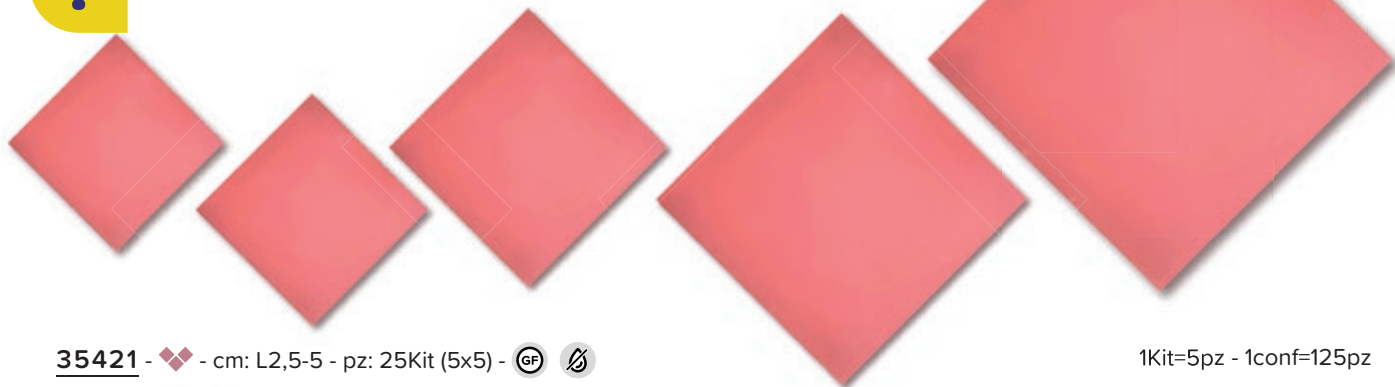


# Cioccolato chablon

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

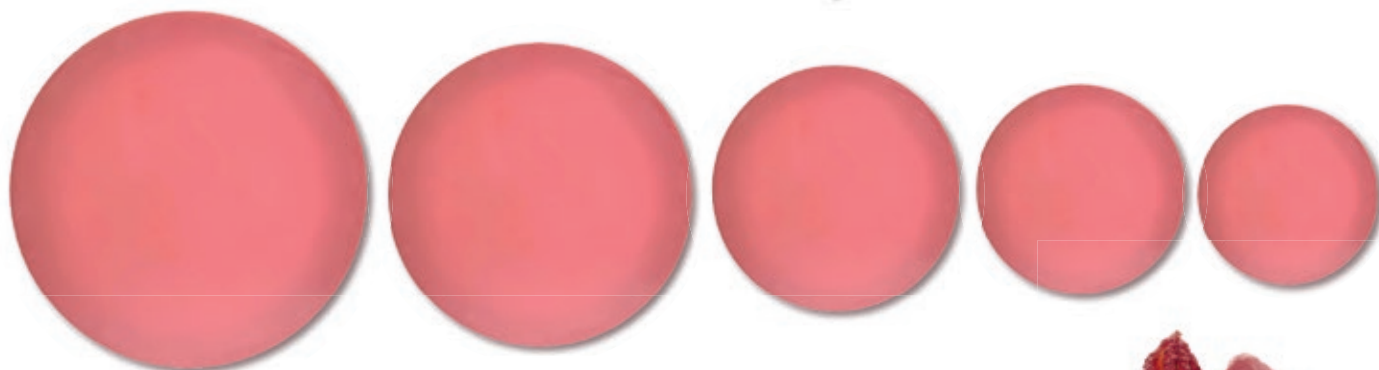


**1 Confezione = Fino a 25 torte**



**35421** - ◆ - cm: L2,5-5 - pz: 25Kit (5x5) -  

1Kit=5pz - 1conf=125pz



**35422** - ◆ - cm: Ø2,5-5 - pz: 25Kit (5x5) -  





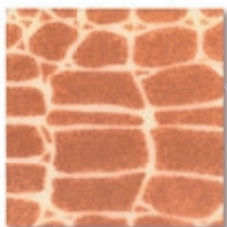


**35379**

◊ - cm: L2,8 - pz: 200(40x5) - GF



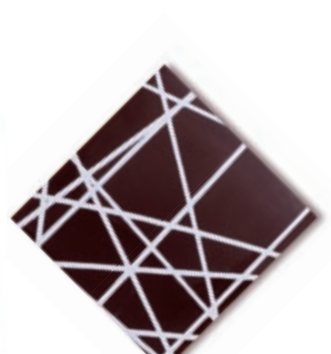
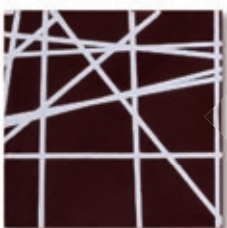
**35377** - ◊ - GF



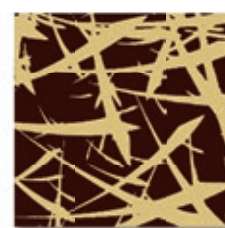
**35378** - ◊ - GF



**35427** - ◆ - GF



**35428G** - ◆ - GF



**35426E** - ◆ - GF



**35429I** - ◆ - GF



**35429H** - ◆ - GF



# Ciocolato chablon

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



**35374**

◊ - cm: Ø2,8 - pz: 200(40x5) - GF



**35376**

◊ - GF



**35424**

◊ - GF



**35375**

◊ - GF



**35423E**

◊ - GF



**35425G**

◊ - GF







# Ciocolato chablon

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



**35383**

◆ - cm: L9 - pz: 76(19x4) - GF



**35384**

◆ - GF



**35385**

◆ - GF



**35037**

◆ - GF



**34842G**

◆ - GF



**34850E**

◆ - GF



**34865I**

◆ - GF



**34865H**

◆ - GF



**35313**

◆ - GF





**35381**

◊ - cm: L3,3xH6,2 - pz: 120(24x5)



**35380** - ◊ - GF



**35382** - ◊ - GF



**35431E** - ◊ - GF



**35432** - ◊ - GF



**35433G** - ◊ - GF



**35434I** - ◊ - GF



**35434H** - ◊ - GF



# Cioccolato in blister

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

**35408**

◆ - 5g - cm: Ø3

pz: 48(24x2) - (GF) (V)



**35390** - ■■■ 8 - ◆ - 4g

cm: L4 - pz: 80(16x5) - (GF) (V)



**35279**

■■■ 8 - ◆ - 3g - cm: Ø3 - pz: 96(24x4) - (GF)

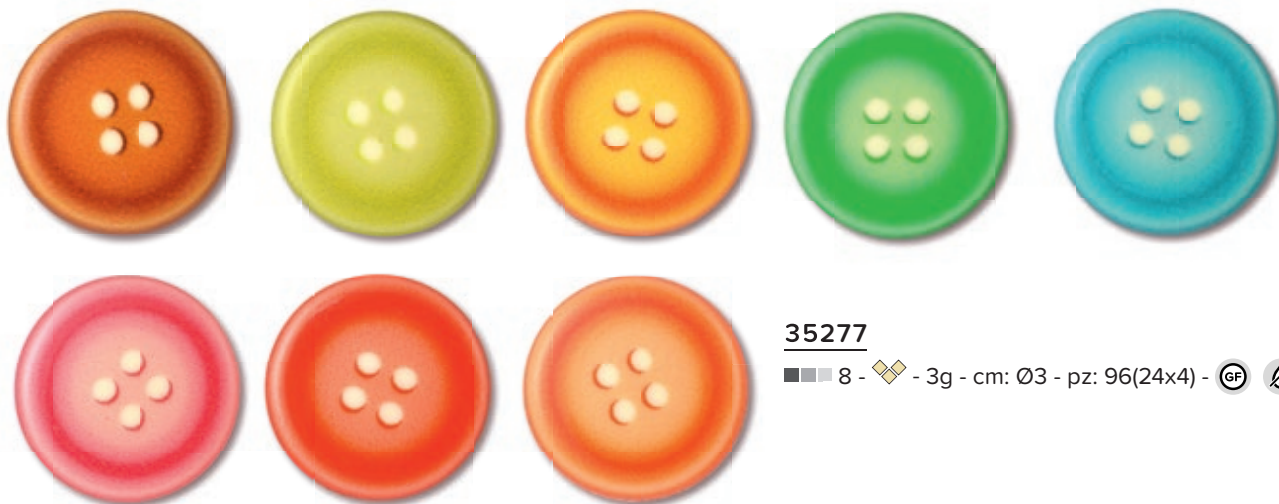






# Cioccolato in blister

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



**35277**

■ ■ ■ 8 - ◆ - 3g - cm: Ø3 - pz: 96(24x4) - GF



**35301** - ■ ■ ■ 3 - ◆ - 2g - cm: H3,5 - pz: 152 - GF



**34823**

■ ■ ■ 2 - ◆ - 1,4g  
cm: L1,5 - pz: 100(50x2)  
GF

**34814**

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



**35317**

■ ■ ■ 3 - ◆  
cm: Ø3 - pz: 75 -



**35396**

◆ - 2,5g - cm: Ø3,5~  
pz: 120(24x5) - GF





**35302**

■ ■ ■ 4 - ◆ - 2,5g - cm: Ø3~

pz: 216 - (GF) (V)



**35300** - ■ ■ ■ 15 - ◆ - 2g - cm: L3,5 - pz: 140 - (GF) (V)



**35366**

■ ■ ■ 2 - ◆ - 12g

cm: Ø3xH3

pz: 48(24x2) - (GF) (V)



# Ciocolato in blister

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



12pz



24pz



36pz



48pz

**35393** - - 72g/Kit - cm: - pz: 6Kit (20pz) -



**35394** - -



**34624**

- 2g - cm: L2 - pz: 228 -



**34827**

- 1,8g - cm: L2~ - pz: 200 -





**35389** - ■■■ 4 - ◆ - 2,5g - cm: Ø3~ - pz: 120(24x5) - (GF)

CIOCCOLATO  
PERSONALIZZATI  
Chocolate - Customizations





## Cioccolato in blister

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



**35066**

■ ■ ■ 5 - ■ ■ ■ - 10g - cm: Ø4,5

pz: 180 -



**34955**

■ ■ ■ 4 - ■ ■ ■ - 15g - cm: H6~ - pz: 36 -





**35399**

◆ - 45g/Kit - cm: Ø10

pz: 12Kit(2x6) - GF



## Cioccolato in blister

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



35397 - ■■■ 8 - ◆ - 5g - cm: L4,5~ - pz: 48(16x3) - ©







## Cioccolato in blister

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



**35295**

◆ - 5g - cm: L3,5~ - pz: 48(24x2) - GF



**35311**

◆ - 5g - cm: L3,5~ - pz: 48 (24x2) - GF



**35419**

◆ - 7g - cm: L3,5xH4 - pz: 45(15x3) - GF



**35130**

◆ - 6g - cm: L4,5 - pz: 48(16x3) - GF



**34611**

◆ - 15g - cm: L5  
pz: 36 -



**34608**

◆ - 15g  
cm: H6  
pz: 36 -





34835 - ■■■ 4 - ◆ - 3g - cm: L4 - pz:72(24x3) - (GF) (V)



34834 - ■■■ 4 - ◆ - 5g - cm: L4,5~ - pz: 72(24x3) - (GF) (V)



34224 - ■■■ 4 - ◆ - 8g - cm: L6,5 - pz: 24(6x4) - (GF) (V)



## Cioccolato in blister

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



35291 - ■■■ 6 - ◆ - 4,8g - cm: L4,5/5,5 - pz: 60(12x5) - (GF) (V)



35257 - ■■■ 6 - ◆ - 4,8g - cm: L4,5/5,5 - pz: 60(12x5) - (GF) (V)





## Decorazioni di cioccolato in rilievo

Embossed chocolate plaques • Décorations de chocolat en relief • Relief-Schoko-Dekore  
Decoraciones de chocolate en relieve • Decorações de chocolate em relevo





## Cioccolato in blister

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



**35290**

■ ■ ■ 4 - ◆ - 8,2g - cm: L5 - pz: 36 (12x3) - GF



**35306**

■ ■ ■ 4 - ◆ - 9,7g - cm: H10 - pz: 24 (8x3) - GF





35387

■ ■ ■ 4 - 5,5g - cm: L3,5xH5 - pz: 48 (16x3) - (GF) (V)



# Cioccolato in blister

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



**35392**

◆ - 2g - cm: Ø3

pz: 96(24x4) - GF



**35391**

◆ - 2g - cm: Ø3

pz: 96(24x4) - GF



**35222**

◆ - 4g - cm: L4xH3

pz: 100(20x5) -



**35178**

◆ - 4g - cm: L4xH3

pz: 100(20x5) -



## Decorazioni di cioccolato in rilievo

*Embossed chocolate plaques*



**35332**

■ - 2 - ◆ - cm: Ø3,5 - pz: 84



**35324** - ◆ - cm: L8 - pz: 42 -



**35325** - ■ - 3 - ◆ - cm: L4~ x H4,5/5 - pz: 54





35395 - ■■■ 3 - ◆◆◆◆ - 5g - cm: L13,5~ - pz: 144(12x12) - (GF) (V)



## Cioccolato in blister

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



**34832**

◆ - 6,5g - cm: (1:1)

pz: 48(12x4) - GF



**35180**

■ - 3 - ◆ - 2,4g

cm: (1:1)

pz: 120(24x5) - Ø



**35118**

■ - 4 - ◆ - 8g - cm: (1:1) - pz: 80(8x10) - Ø







35276 - ■■■ 8 - ◆ - 3g - cm: Ø3 - pz: 96(24x4) - (GF) (V)

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PERSONALIZZATI  
Chocolate - Customizations



35286

■■■ 8 - ◆ - 9g - cm: Ø5

pz: 32(8x4) - (GF)



# Cioccolato in blister

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



**34697L** - 6g - cm: Ø2,8  
pz: 96(32x3) - GF



**34697E**  
GF



**35360I**  
GF



**35360D**  
GF



**35361L** - 12g - cm: Ø3,5  
pz: 48(24x2) - GF



**35361E**  
GF



**35361I**  
GF



**35361D**  
GF



**35417**  
- 12g - cm: Ø3,5  
pz: 48(24x2) - GF



**35310**  
- 6g - cm: Ø2,8  
pz: 96(32x3) - GF



**34826N**  
6g - cm: Ø2,8  
pz: 96(32x3) - GF



**34906N**  
GF



**35101G**  
GF



**35097**  
GF



**34826E**  
GF



**35188**  
4 - 6g - cm: Ø2,8  
pz: 96(32x3) - GF





**35158**

■ ■ ■ 3 - ◆ - 6g

cm: Ø2,8 - pz: 96(32x3) - (GF) (V)



**35187**

■ ■ ■ 3 - ◆ - 6g

cm: Ø2,8 - pz: 96(32x3) - (GF) (V)



**35181**

■ ■ ■ 4 - ◆ - 12g - cm: Ø3,5 - pz: 48(24x2) - (GF) (V)



**35206**

■ ■ ■ 8 - ◆ - 12g

cm: Ø3,5

pz: 48(24x2)

(GF) (V)



## Cioccolato in blister

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



**35401**

◆ - 2,5g - cm: L2,9 - pz: 96(24x4) - (GF) (P)



**35403**

◆ - 3,5g - cm: L2,9xH6,7 - pz: 48(12x4) - (GF) (P)



**35400**

◆ - 2,5g - cm: L2,9 - pz: 96(24x4) - (GF) (P)



**35402**

◆ - 3,5g - cm: L2,9xH6,7  
pz: 48(12x4) - (GF) (P)







## Cioccolato in blister

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



**35288** - ■■■ 6 - ◆ - 4,8g - cm: L4,5/5,5 - pz: 60(12x5) - (GF) (V)



**35253** - ■■■ 6 - ◆ - 4,8g - cm: L4,5/5,5 - pz: 60(12x5) - (GF) (V)





35216 - ■■■ 3 - ◆ - 8g - cm: Ø5 - pz: 45(15x3) - (GF) (V)



34065 - ■■■ 2 - ◆ - 4,5g - cm: L7 - pz: 80(20x4) - (GF) (V)



33512 - ■■■ 2 - ◆ - 4,5g - cm: L7 - pz: 80(20x4) - (GF) (V)



35113 - ■■■ 4 - ◆ - 4,5g - cm: L7 - pz: 80(20x4) - (GF) (V)



## Cioccolato in blister

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



35406 - ■■■ 2 - ◆ - 3g - cm: L4,5 - pz: 48(24x2) - (GF) (P)



35407 - ■■■ 2 - ◆ - 3g - cm: L4,5 - pz: 48(24x2) - (GF) (P)



35404 - ■■■ 2 - ◆ - 3g - cm: L4,5 - pz: 48(24x2) - (GF) (P)



35405 - ■■■ 2 - ◆ - 3g - cm: L4,5 - pz: 48(24x2) - (GF) (P)







## Decorazioni di cioccolato in rilievo

Embossed Chocolate Plaques • Décorations de chocolat en relief • Relief-Schoko-Dekore  
Decoraciones de chocolate en relieve • Decorações de chocolate em relevo



35183 - ■■■ 3 - ◆ - 8g - cm: L4,8 - pz: 45(15x3) - (GF)



35185 - ■■■ 3 - ◆ - 7g - cm: Ø4,8 - pz: 45(15x3) - (GF)



# Trasferelli

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

## Stampa di terza generazione

La nuova stampa (trasferelli e prodotti finiti) di **terza generazione Modecor** garantisce i seguenti vantaggi:

- migliore resa cromatica e brillantezza
- stop ai rischi di “strappo” della grafica sul prodotto
- una decorazione stabile a temperature negative, senza rischi di perdita di colore in caso di condensa

**Third generation printing** - The new Modecor third generation printing (transfer sheets and ready to use decorations) guarantees the following advantages.

- better colour rendering and brightness
- homogeneous colour on the entire printed surface – particularly for the borders
- a stable decoration even at below zero temperatures, without risk of colour loss in case of condensation.



81361 - ■■■ 3 - cm: 30x40 - pz: 24 -  





# Trasferelli

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



**81350** - cm: 30x40 - pz: 12 -  



**81359** - ■■■ 3 - cm: 30x40 - pz: 24 -  







# Trasferelli

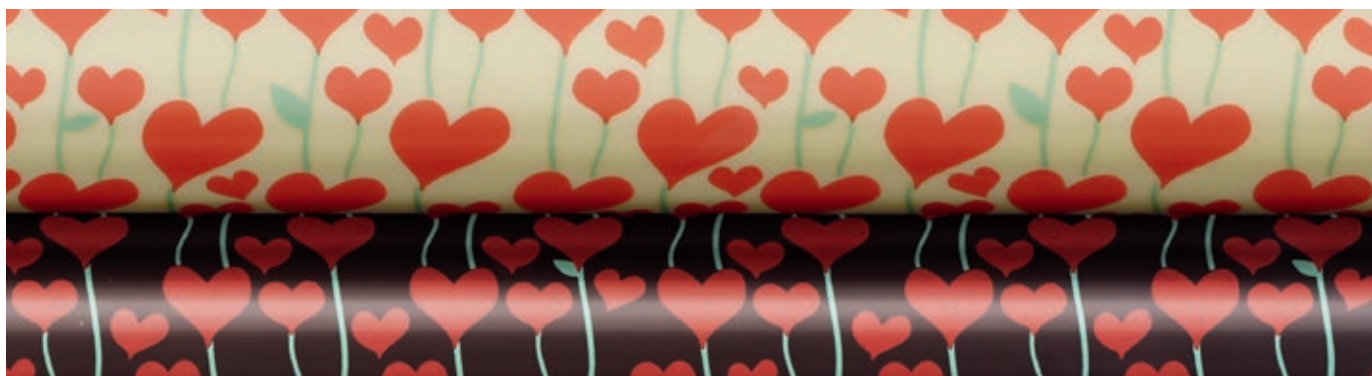
Transfer sheets • Transferts • Schoko-Abziehfolien • Transfers • Transfere



**81322** - cm: 30x40 - pz: 12 -  



**81403** - cm: 30x40 - pz: 12 -  

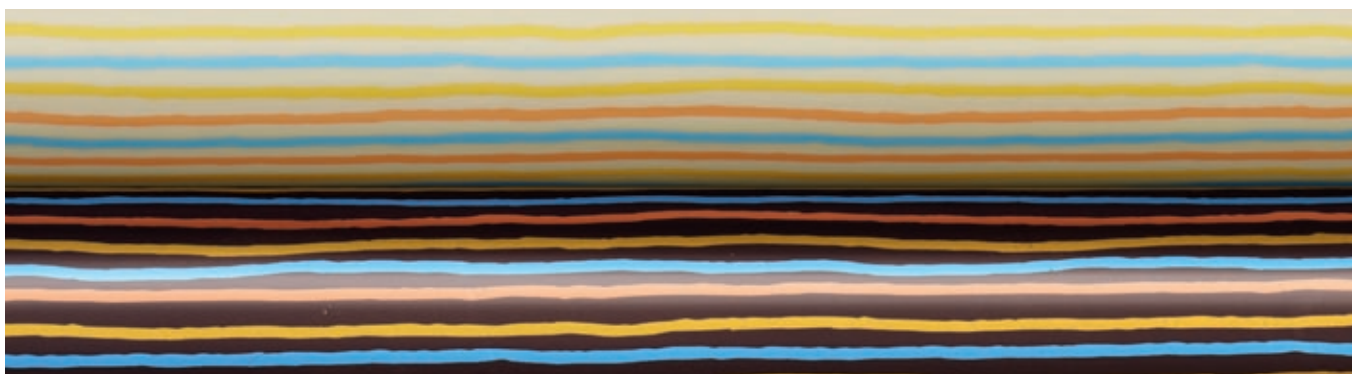


**81354** - cm: 30x40 - pz: 12 -  

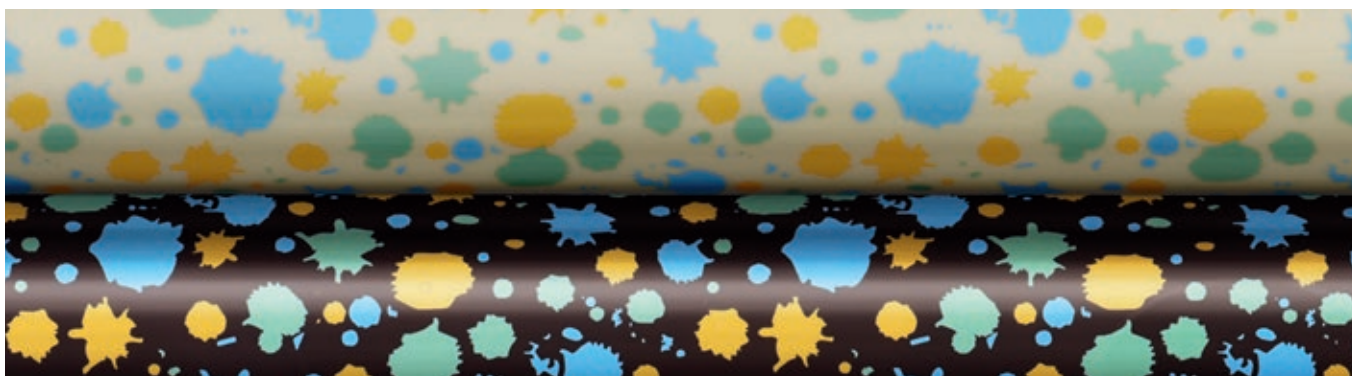
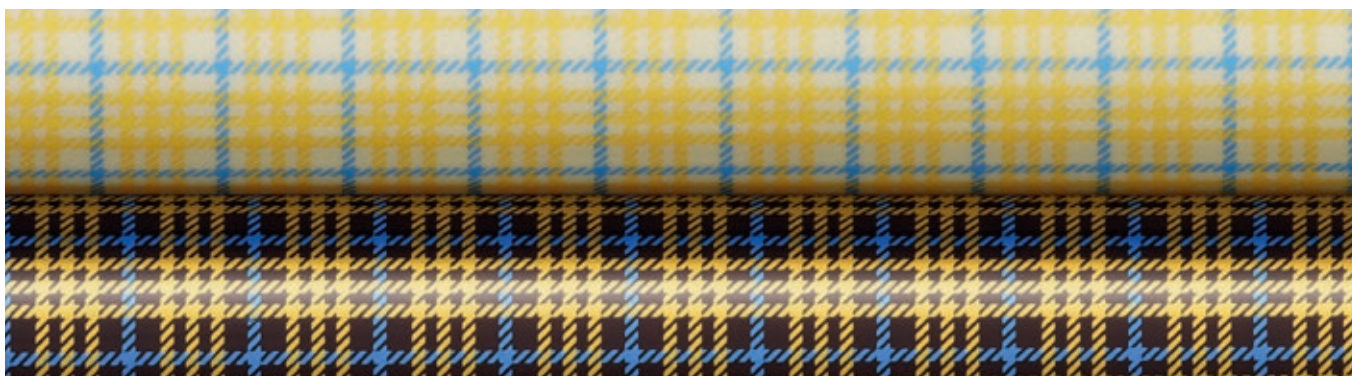
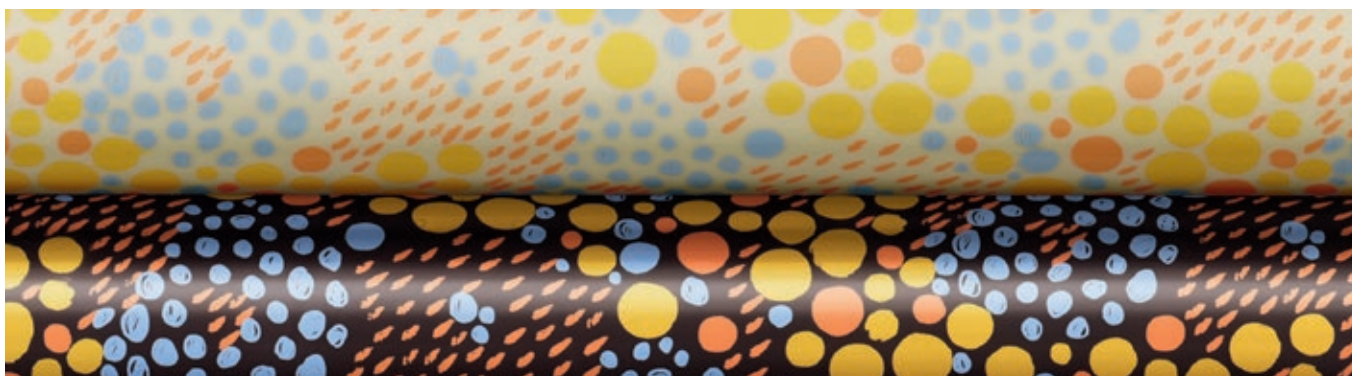


**81355** - cm: 30x40 - pz: 12 -  





**81346** - cm: 30x40 - pz: 12 -  



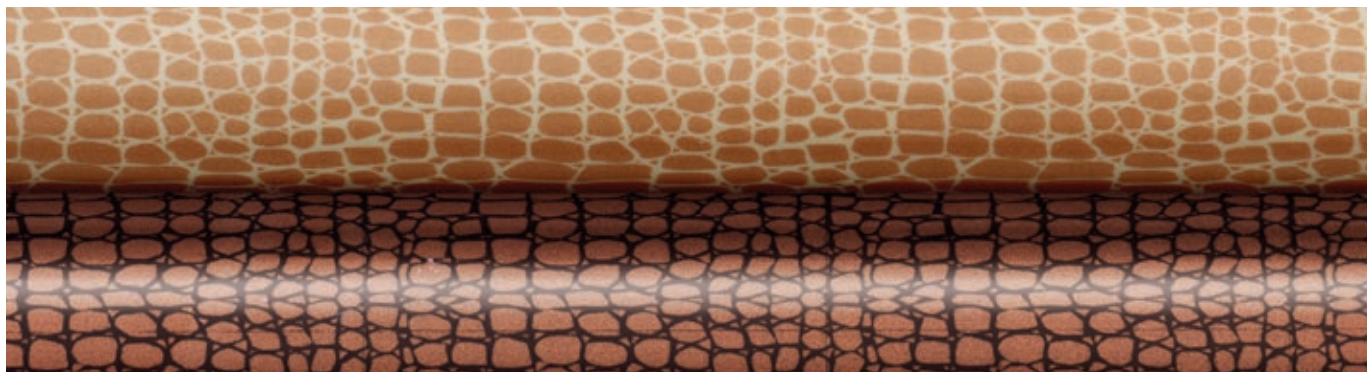
**81358** - ■■■ 3 - cm: 30x40 - pz: 24 -  



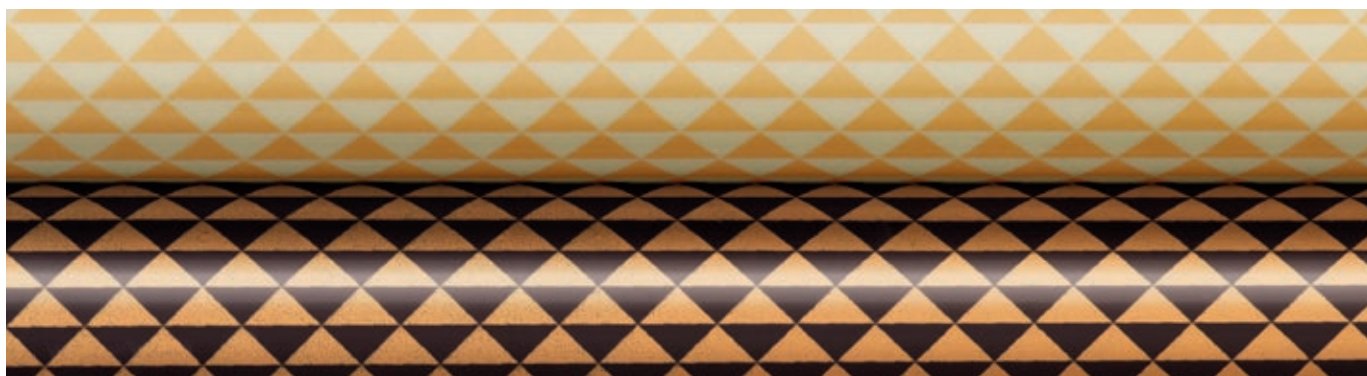
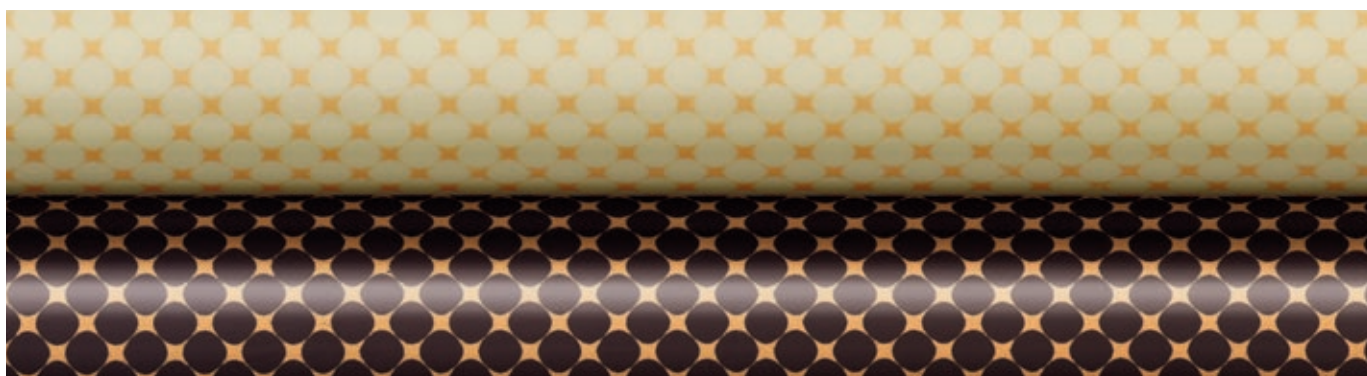


# Trasferelli

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

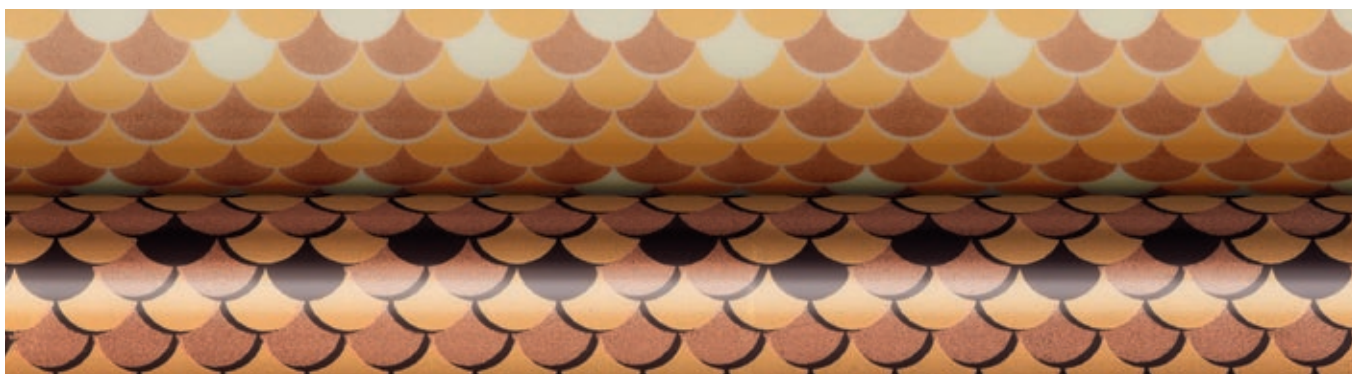


**81352** - cm: 30x40 - pz: 12 -   



**81360** - ■■■ 3 - cm: 30x40 - pz: 24 -  





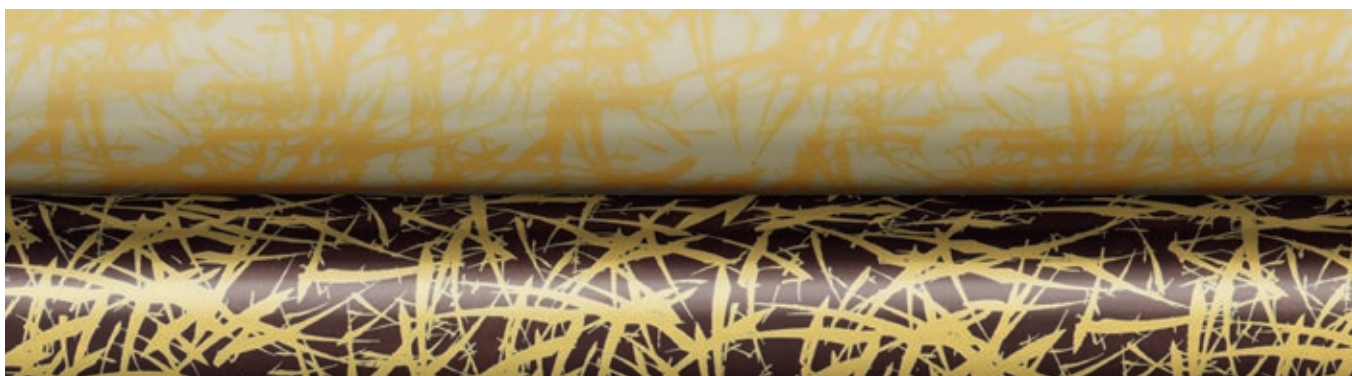
**81356** - cm: 30x40 - pz: 12 -  



**81353** - cm: 30x40 - pz: 12 -  



**81351** - cm: 30x40 - pz: 12 -  



**81462** - cm: 30x40 - pz: 12 -  













# Trasferelli

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



**81349** - cm: 30x40 - pz: 12 -  



**81348** - cm: 30x40 - pz: 12 -  

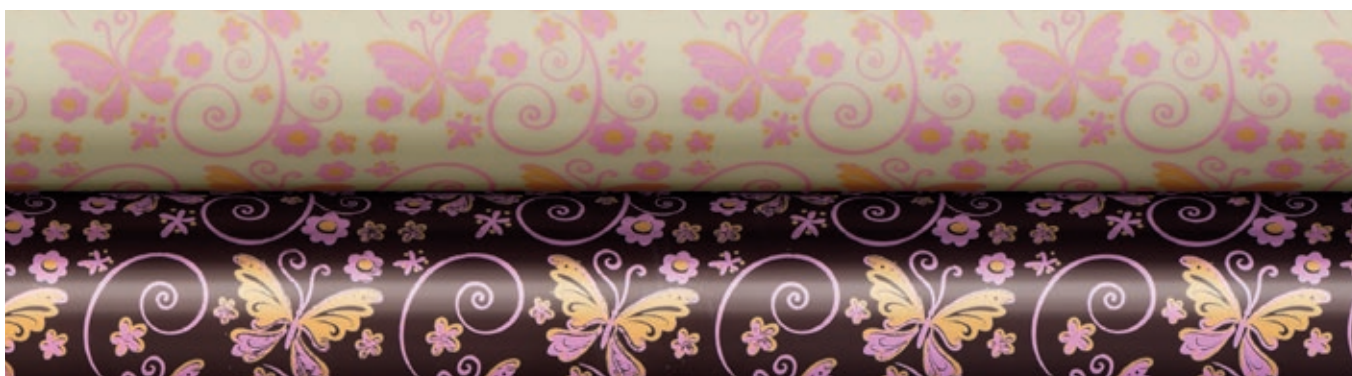


**81347** - cm: 30x40 - pz: 12 -  



**40551** - cm: 30x40 - pz: 12 - 









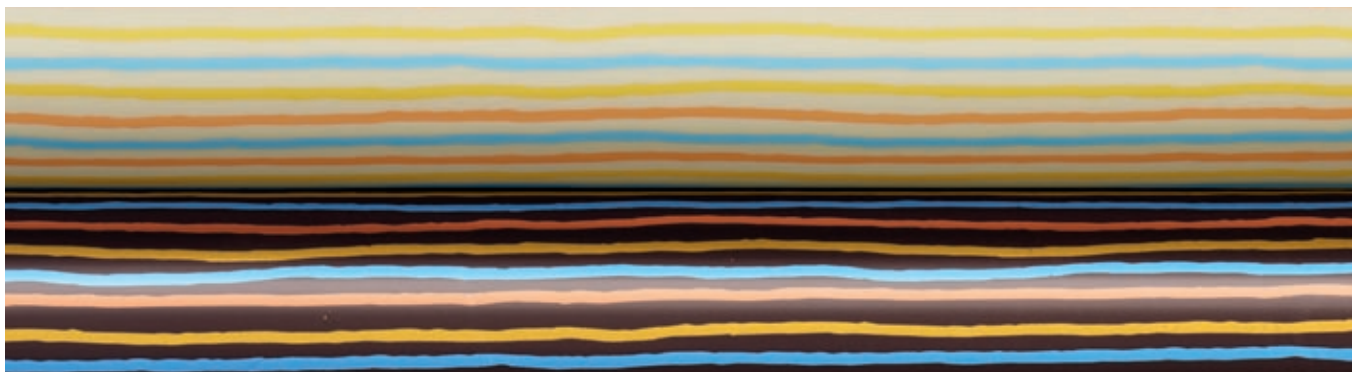
# Trasferelli

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



81364 - ■■■ 4 - cm: 30x40 - pz: 24 -  





**81357** - ■■■ 2 - cm: 30x40 - pz: 24 -  



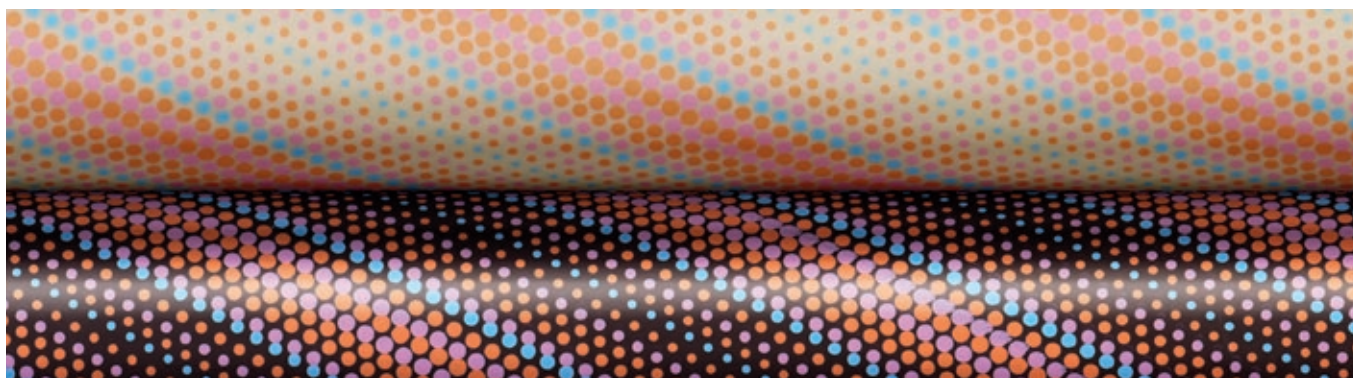
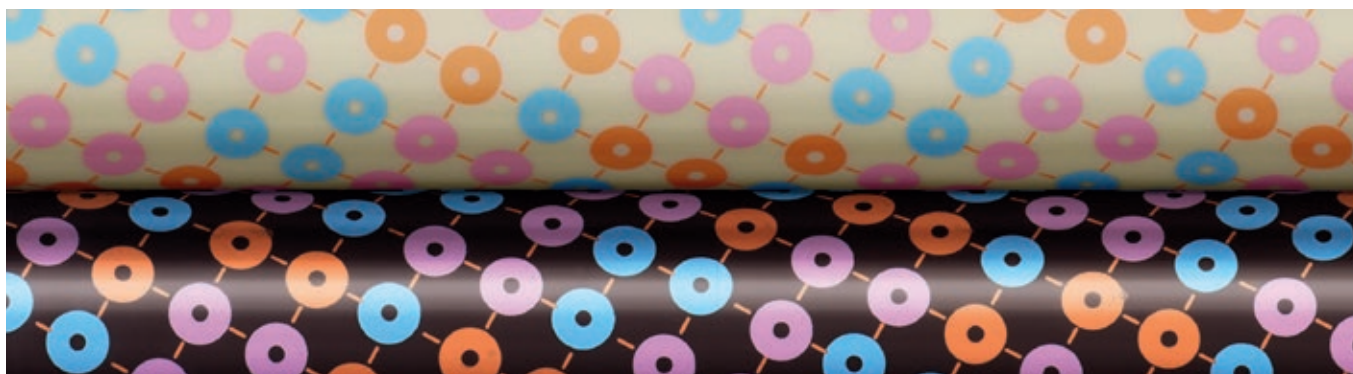
**81365** - ■■■ 2 - cm: 30x40 - pz: 24 -   





# Trasferelli

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

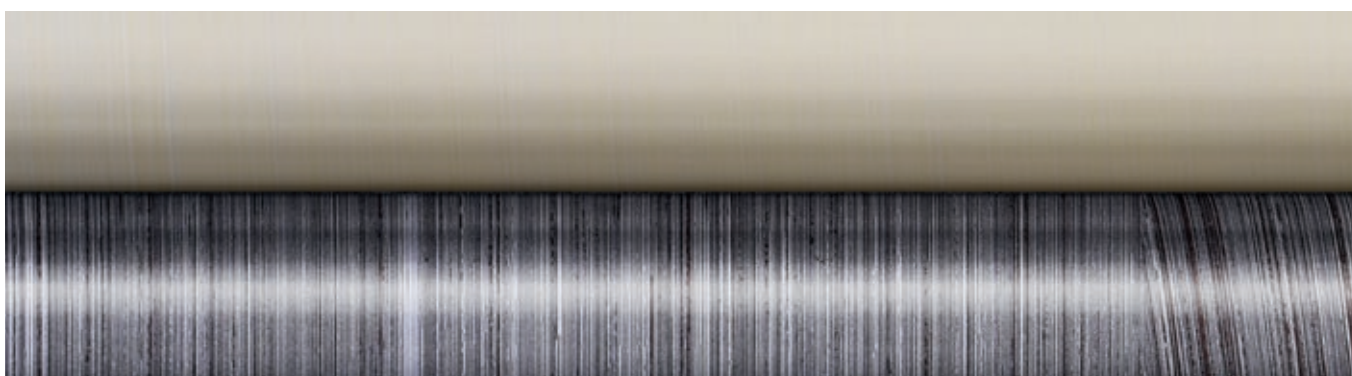


81362 - ■■■ 4 - cm: 30x40 - pz: 24 - (GF) (P)

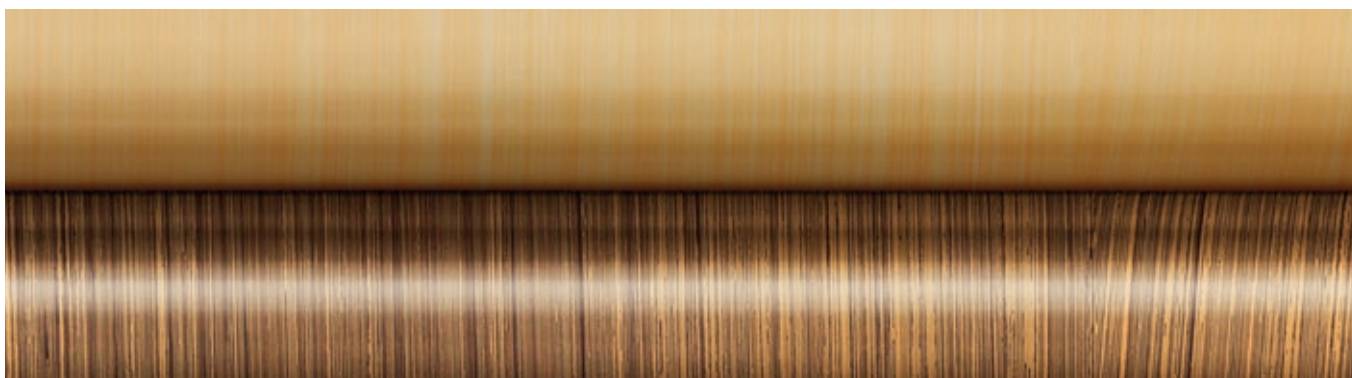




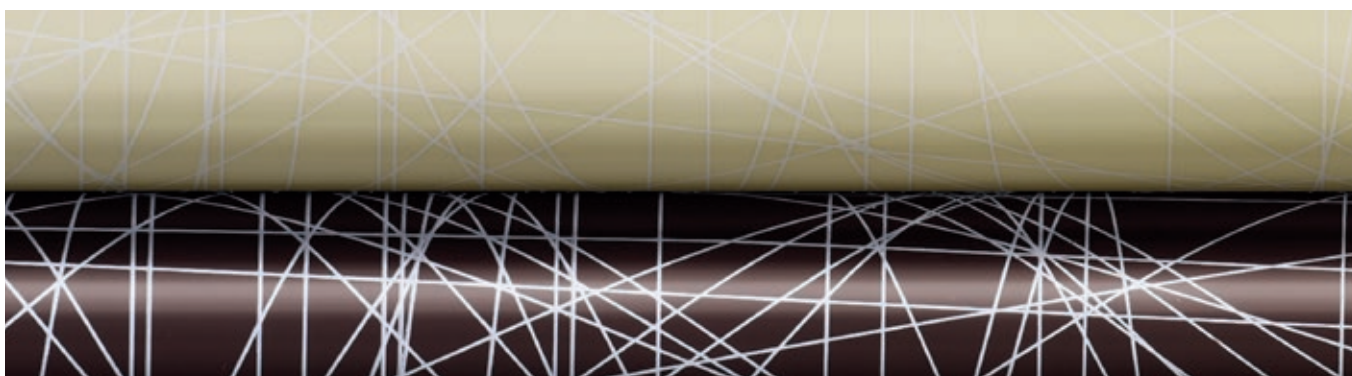
**81311** - cm: 30x40 - pz: 12 -  



**81598H** - cm: 30x40 - pz: 12 - 



**81598I** - cm: 30x40 - pz: 12 - 

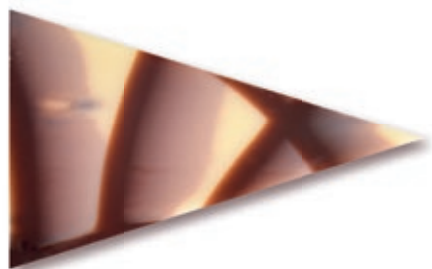


**81473G** - cm: 30x40 - pz: 12 -  



# Decorazioni di cioccolato

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

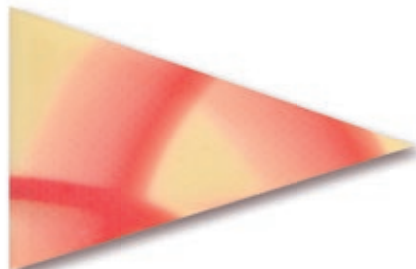


**34748**

◆ - 1,8g

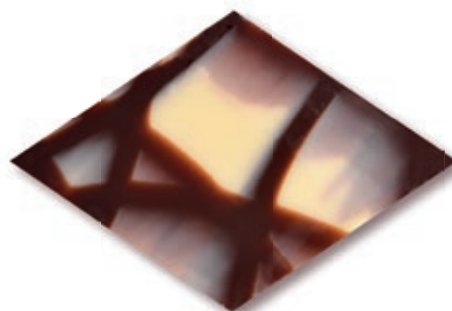
cm: L3,5xH5,5

pz: 490 - (GF) (D)



**34745**

◆ - (GF) (D)

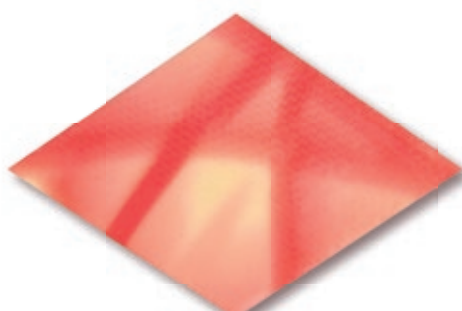


**34747**

◆ - 2,1g

cm: L6xH4

pz: 360 - (GF) (D)



**34744**

◆ - (GF) (D)



**32528**

■ ■ ■ 3 - ◆ - 1,2g - cm: (1:1) - pz: 300 - (GF) (D)



**34727**

■ ■ ■ 4 - ◆ - 1,1g - cm: (1:1) - pz: 575 - (GF) (D)





Mousse con PASTA GIANDUJA GOLD



## Decorazioni di cioccolato

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



**34740**

◆ - cm: L1~ - kg: 1 - GF



**34739**

◆ - GF



**34738**

◆ - GF

## Bicchierini in cioccolato

Chocolate cups • Verres en chocolat • Schoko-Becher  
Vasitos de chocolate • Chocolate copinhos



**34191**

◆ - 7g - cm: Ø4,5xH2~ - pz: 312 - GF



**32518**

◆ - GF



**32138**

◆ - GF



# Nocciole ricoperte di cioccolato perlato

Pearly coloured chocolate covered hazelnuts • Noisettes recouvertes de chocolat effet nacré • Haselnüsse mit Perlmuttfarbige Schokolade überzogen • Avellana recubierta de chocolate - con colorante perlado  
Avelã recoberta de chocolate - com corantes perolado



**25640B**

♦ - 500g

cm: Ø2

pz: 1 - (GF)



**25640V**

♦ - (GF)



**25640L**

♦ - (GF)



**25640C**

♦ - (GF)



**25640J**

♦ - (GF)



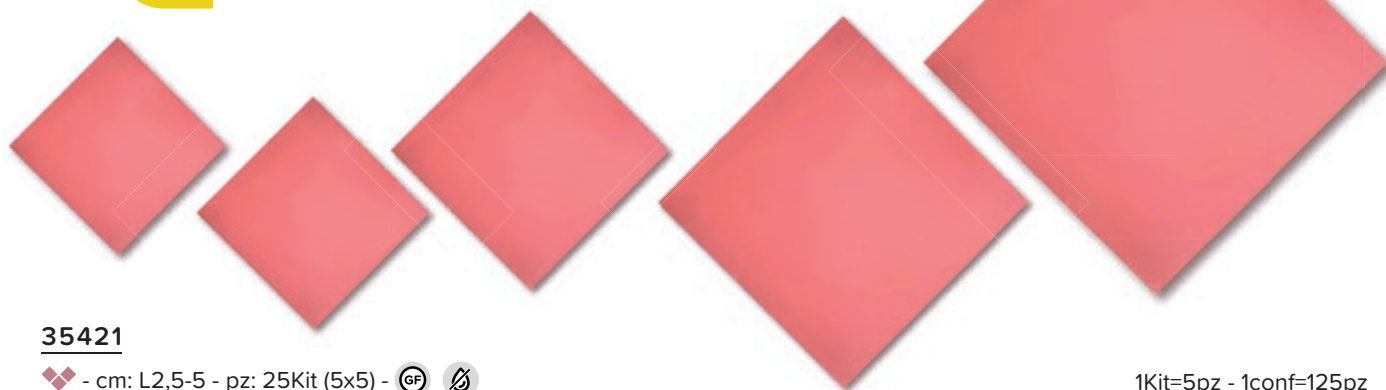


# Ciocolato chablon

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



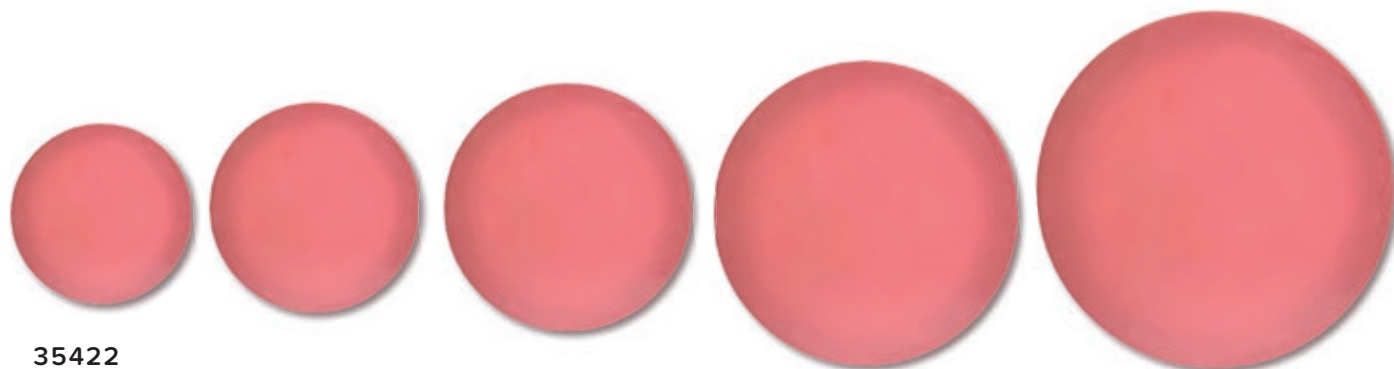
**1 Confezione = Fino a 25 torte**



**35421**

◆ - cm: L2,5-5 - pz: 25Kit (5x5) -  

1Kit=5pz - 1conf=125pz



**35422**

◆ - cm: Ø2,5-4,5 - pz: 25Kit (5x5) -  



**35386**

◆ - cm: Ø 2,5-4,5~ - pz: 25Kit (5x5) -  



**35313**

◆ - cm: L9 - pz: 76(19x4) -  







## Cioccolato in blister

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



**35307** - ■■■ 4 - ◆ - 3g - cm: Ø3,8 - pz: 48(24x2) - (GF) (V)



**35417** - ◆ - 12g

cm: Ø3,5 - pz: 48(24x2) - (GF) (V)



**35310** - ◆ - 6g

cm: Ø2,8 - pz: 96(32x3) - (GF) (V)



**35312** - ◆ - 4,4g

cm: Ø3xH2~ - pz: 96(32x3) - (GF) (V)



**35311**

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



**35418**

◆ - 5g - cm: Ø3 - pz: 48(24x2) - (GF) (V)





**35414**

◆ - 2g - cm: L3~ - pz: 72(24x3) - GF



**35416**

◆ - 7g - cm: Ø3,5~ - pz: 30(15x2) - GF



**35415**

◆ - 17g - cm: L5 - pz: 24(8x3) - GF





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

*With Modecor you can customize all your pastry creations with your signature.*



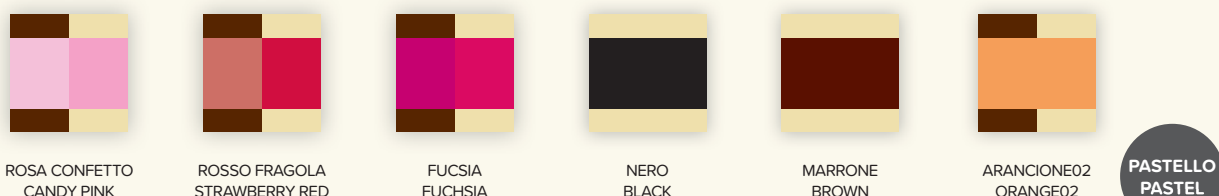
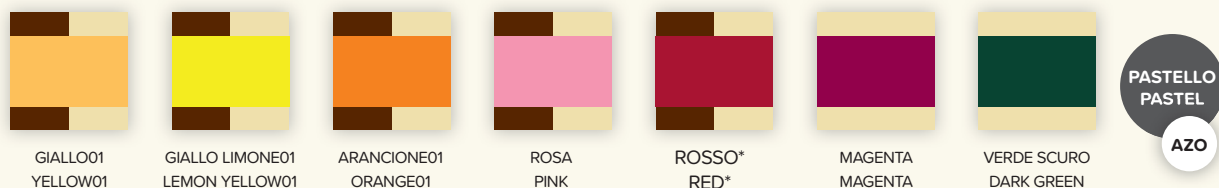
- 1 Inviaci il tuo logo in formato **.pdf**, **.ai**, **.eps** o **.jpg** (No FOTO/FAX).
- 2 Scegli la **tipologia** di personalizzazione, forma, colore e quantità.
- 3 Invia la richiesta tramite il nostro agente, via mail, oppure utilizza il modulo sul sito **www.modecor.it** nella sezione **Personalizzazioni**.
- 4 **Modecor** ti invierà la proposta grafica in digitale della personalizzazione da te indicata.

1. Send us your logo in **.pdf**, **.ai**, **.eps** or **.jpg** format (No FOTO/FAX)
2. Choose your customization, the shape, print colour and quantity
3. Send your request through our agent, by email, or contact our customer service
4. Modecor will send you the digital proposal of the requested customization



# Personalizzati

## Colori di stampa - Print colours



\*In cioccolato fondente: solo grafica, no testo | \*Dark chocolate: just graphic, no text



**Sigillo Personalizzato** 242  
Chocolate Signet

**Placchette in cioccolato a rilievo blisterate** 244  
Embossed Chocolate plaques in blister

**Trasferelli per cioccolato** 245  
Transfer sheets for chocolate

**Placchette in cioccolato Ruby blisterate** 246  
Ruby chocolate plaques in blister

**Placchette in cioccolato blisterate** 248  
Chocolate plaques in blister

**Blister da riempire** 250  
Empty blister

**Decoshape in cialda per gelateria e pasticceria** 252  
Wafer decoshape for pastry and ice cream products

**Cialde per prodotti da forno** 253  
Wafer for baking products

# Molto più di una semplice firma...

## Modecor presenta una novità esclusiva nell'ambito delle personalizzazioni in cioccolato!

Abbiamo seguito una tendenza, nel mondo della pasticceria, di riprodurre a mano il proprio marchio su cioccolato, attraverso la creazione di un sigillo, sulla falsariga della ceralacca.

Attraverso un processo di ingegnerizzazione, Modecor ha creato un personalizzato a sigillo pronto all'uso, in grado di mantenere perfettamente intatto l'aspetto di artigianalità tipico di un prodotto realizzato a mano. **Con la differenza che Modecor lo crea per te...**

***Much more than a simple signature...***

*Modecor presents an exclusive novelty in chocolate customization!*

*Following the latest pastry trend, manually reproduce your brand on chocolate, through the creation of a seal, that looks like sealing wax. Through an engineering process, Modecor has created a customized ready to use seal.*

*An artisanal look, proper of a handmade product. The difference? We make it for you...*



**Il sigillo personalizzato si presta per:**  
loghi, iniziali, brevi ragioni sociali senza testo descrittivo.

es.: Modecor: 

Pasticceria Gelateria Modecor: 



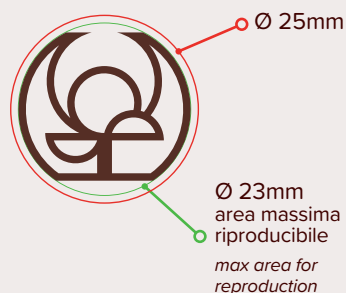




- Ø da 3,5 a 3,8 cm
- Cioccolato Fondente o Ruby Dark or Ruby chocolate
- Minimo d'ordine: 3 confezioni (1440 pezzi – 480 pezzi a confezione)  
*Minimum order quantity: 3 boxes (1440 pcs – 480 pcs/box)*
- Gluten free



#### Fattibilità - Feasibility



#### PLUS

- Look estremamente **artigianale** come **fatto a mano**.
- Sigilli **diversi uno dall'altro**, ben curati nei dettagli che non si ripetono in modo monotono.
- Riproduzione del logo per **incisione** senza aggiunta di alcun colore.

*Extremely artisanal look, just like a handmade product.*

*Each seal is unique, thanks to the innovative process.*

*Logo reproduction through incision like engraving, without adding any print colour*





# Placchette in cioccolato a rilievo blisterate

Embossed chocolate plaques in blister

- Cioccolato fondente (Cacao 60% min) - Dark chocolate (Cocoa 60% min)
- Colore stampa Bianco  
Printing 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





# Trasferelli per cioccolato

Transfer sheets for chocolate

- 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 241)  
Printing colours (see pag 241)
- Gluten free 





# Placchette in cioccolato Ruby blisterate

Ruby chocolate plaques in blister

- Cioccolato Ruby  
Ruby chocolate
- Colore stampa Bianco  
Printing colour White



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



**COD 24 - 3,8x3,8cm**

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



**COD 70 - Ø3,8cm**

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



**COD 71 - 4,4x3,4cm**

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



Semifreddo glassato con **SPLENDIDEE RUBY**









# Placchette in cioccolato blistestate

Chocolate plaques in blister

- Cioccolato fondente (Cacao 60% min) o bianco  
Dark chocolate (Cocoa 60% min) or white
- Colori stampa (vedi pag 241)  
Printing colours (see pag 241)
- Minimo d'ordine: 6 confezioni - Minimum order quantity: 6 boxes
- Gluten free 



## Forme disponibili - shapes



**COD 64\* - 2x1,4cm**

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



**COD 65\* - 2,6x1,6cm**

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



**COD 91 - 3,4x1,7cm**

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



**COD 92 - 3,9x2,4cm**

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



**COD 103 - 4,6x2,3cm**

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



**COD 99 - 4,7x2,8cm**

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



**COD 71 - 4,4x3,4cm**

| 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.




**COD 78\* - Ø2,2cm**

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


**COD 102 - Ø3cm**

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


**COD 70 - Ø3,8cm**

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


**COD 101 - 3x3cm**

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


**COD 62 - 3,8x3cm**

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


**COD 24 - 3,8x3,8cm**

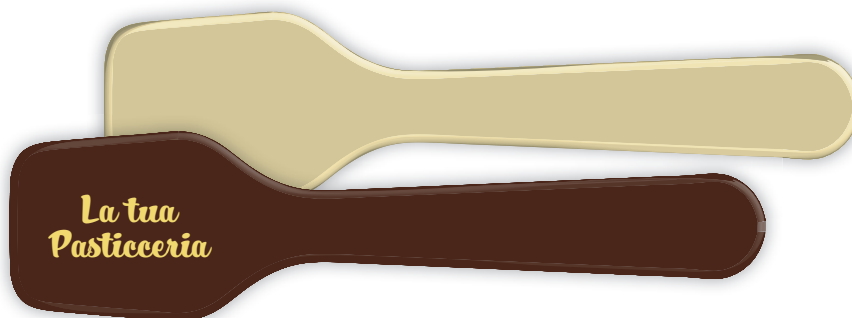
| pz/conf | pz/MOQ  |
|---------|---------|
| pcs/box | pcs/MOQ |
| 408     | 2448    |


**COD 95 - 5,8x2,3cm**

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


**COD 85 - 7x2,3cm**

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


**COD 116 - 10x2,5cm**

| pz/conf | pz/MOQ  |
|---------|---------|
| pcs/box | pcs/MOQ |
| 170     | 1020    |


**COD 59 - 4x3,4cm**

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



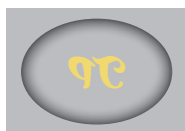
# Blister da riempire

Empty blisters

- Colori stampa (vedi pag 241)  
*Printing colours (see pag 241)*
- Blister per confezione: 51  
*Blister per box: 51*
- Minimo d'ordine:  
2 confezioni  
*Minimum order quantity:*  
2 boxes
- Gluten free 

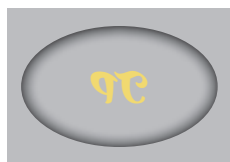
\* Considerando la dimensione ridotta della forma, per ottenere un buon risultato grafico, scegli di creare il logo con le tue iniziali.

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



**COD 64\* - 2x1,4cm**

| impronte/blister | impronte/MOQ |
|------------------|--------------|
| indents/blister  | indents/MOQ  |
| 95               | 9690         |



**COD 65\* - 2,6x1,6cm**

| impronte/blister | impronte/MOQ |
|------------------|--------------|
| indents/blister  | indents/MOQ  |
| 64               | 6528         |



**COD 91 - 3,4x1,7cm**

| impronte/blister | impronte/MOQ |
|------------------|--------------|
| indents/blister  | indents/MOQ  |
| 35               | 3570         |



**COD 92 - 3,9x2,4cm**

| impronte/blister | impronte/MOQ |
|------------------|--------------|
| indents/blister  | indents/MOQ  |
| 35               | 3570         |



**COD 103 - 4,6x2,3cm**

| impronte/blister | impronte/MOQ |
|------------------|--------------|
| indents/blister  | indents/MOQ  |
| 30               | 3060         |



**COD 99 - 4,7x2,8cm**

| impronte/blister | impronte/MOQ |
|------------------|--------------|
| indents/blister  | indents/MOQ  |
| 24               | 2448         |

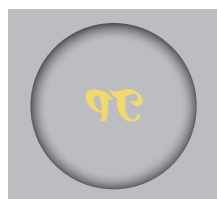


**COD 71 - 4,4x3,4cm**

| impronte/blister | impronte/MOQ |
|------------------|--------------|
| indents/blister  | indents/MOQ  |
| 24               | 2448         |






**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 - 3,8x3,8cm**

|                  |              |
|------------------|--------------|
| impronte/blister | impronte/MOQ |
| indents/blister  | indents/MOQ  |
| 24               | 2448         |


**COD 24 - 3,8x3,8cm**

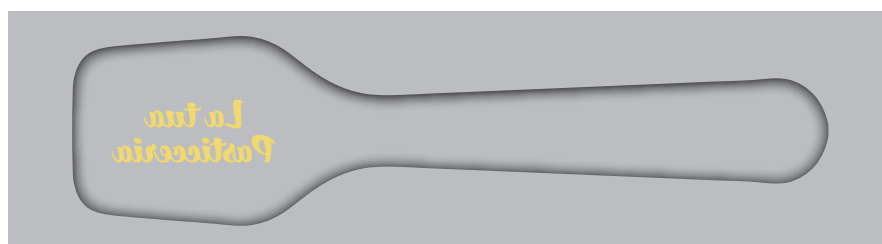
|                  |              |
|------------------|--------------|
| impronte/blister | impronte/MOQ |
| indents/blister  | indents/MOQ  |
| 24               | 2448         |


**COD 95 - 5,8x2,3cm**

|                  |              |
|------------------|--------------|
| impronte/blister | impronte/MOQ |
| indents/blister  | indents/MOQ  |
| 20               | 2040         |


**COD 85 - 7x2,3cm**

|                  |              |
|------------------|--------------|
| impronte/blister | impronte/MOQ |
| indents/blister  | indents/MOQ  |
| 20               | 2040         |


**COD 116 - 10x2,5cm**

|                  |              |
|------------------|--------------|
| impronte/blister | impronte/MOQ |
| indents/blister  | indents/MOQ  |
| 10               | 1020         |


**COD 59 - 4x3,4cm**

|                  |              |
|------------------|--------------|
| impronte/blister | impronte/MOQ |
| indents/blister  | indents/MOQ  |
| 24               | 2448         |



# Decoshape in cialda per gelateria e pasticceria

Wafer decoshape for pastry and ice cream products

- STAMPA FOTOGRAFICA  
*Photo printing 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*



Cod: **0306A**  
cm: L3,5xH5,5



Cod: **0349A**  
cm: L3,9xH4,7

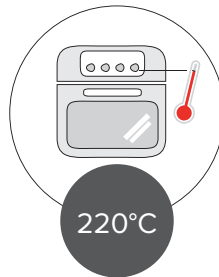




# Cialde per prodotti da forno

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*
- Resiste in forno max +220°C  
*Can resist up to +220°C in oven*
- Gluten free 



Ø3,5cm



3,8x2,5cm



## Ottima resistenza in frittura

*Good resistance in fried products*



Scopri la gamma PASSATA ORO UNICA per farcire i tuoi prodotti da forno!



# Assistenza unica e dedicata

Technical service assistance

Dal 2000 siamo l'unico fornitore di stampanti alimentari presente sul mercato, che garantisce continuità di soluzioni, assistenza tecnica, garanzia e certificazioni alimentari. Un servizio a 360° verso il cliente, che va dalla consulenza sul corretto utilizzo dei software dedicati, ai consigli d'uso per stampanti e sistemi di supporto, fino alle installazioni guidate passo dopo passo.

Since 2000 we are the unique supplier of food printer in the market, able to grant continuity of solutions, technical assistance, warranty and food certifications. A 360° full service towards the customer, starting from consultancy on correct use of specific software, advices how to use printers and edible media, up to the installation made with customer step by step.

## • Ogni giorno al tuo servizio

Your daily technical assistance



Francesca

### Italia

- Numero verde dedicato a tutti i clienti Modcor!
- Servizio preciso e puntuale
- Oltre 2.760 consulenze annue gestite!

 800-148616

### Other countries

- France: numéro vert réservé à tous les clients Modcor!
- Spain: número gratuito dedicado a todos los clientes Modcor!
- Prompt assistance in English, French and Spanish direct to clients
- Full global technical assistance (rest of world) through Modcor sales managers

 0800908501

 900838111

## • Linea dedicata clienti decoplotty

Dedicated line for decoplotty customers

### Italia

- Servizio riparazione stampanti in sede
- Installazione Decoplotty presso il cliente
- Assistenza telefonica e in loco dedicata per clienti Decoplotty
- Oltre 270 servizi di consulenza all'anno!

### Other countries

- Reparation in Modcor of machineries
- Decoplotty installation at customers' location
- Tel assistance dedicated to Decoplotty customers
- More than 270 consulence service per year!



Michele



**Decoplotty High Tech** 256  
Decoplotty High Tech

**Cartucce per Decoplotty** 258  
Cartridges for decoplotty

**Decojet Revolution** 259  
Decojet Revolution

**Serbatoi per Decojet Revolution** 260  
Tanks for Decojet Revolution

**Decojet A4** 262  
Decojet A4

**Supporti per stampanti alimentari** 264  
Edible media

## Foodsafe By Modacor

Tutte le stampanti, le cartucce e i serbatoi Modacor sono provvisti di certificazione di alimentarietà.

Tutte le stampanti hanno garanzia 1 anno. Inclusi nella confezione: driver di installazione, manuale d'uso, certificazioni, direttive EU

All Modacor printers, cartridges and tanks have foodsafe warranty. All printers have 1 year warranty. Included in the package: installation driver, user's manual, certifications, EU directives

Toutes les imprimantes, les cartouches et les réservoirs Modacor sont pourvus de certification d'alimentarité. Toutes les imprimantes ont garantie 1 an. Fourni avec: driver d'installation, manuel d'utilisation, certifications, directives UE

Alle Drucker, Patronen und Tanks von Modacor sind vollständig für Lebensmittel zertifiziert. Alle Drucker haben 1 Jahr Garantie. Die Verpackung enthält: Driver zur Installation, Gebrauchsanweisung, Zertifizierungen, EU-Richtlinien

Todas las impresoras, los cartuchos y los tanques Modacor, están certificados para alimentos. Todas las impresoras tienen garantía de 1 año. -Incluido en la caja: driver de instalación, manual de uso, certificaciones, directivas EU

Todas as impressoras, Os tinteiros e depósitos Modacor, estão certificados para alimentos. Todas as impressoras têm garantia de 1 ano. Incluído na embalagem: driver de instalação, manual de utilização, certifi cações, diretivas UE



# Decoplotty High Tech

DECOPLOTTY  
— HIGH TECH



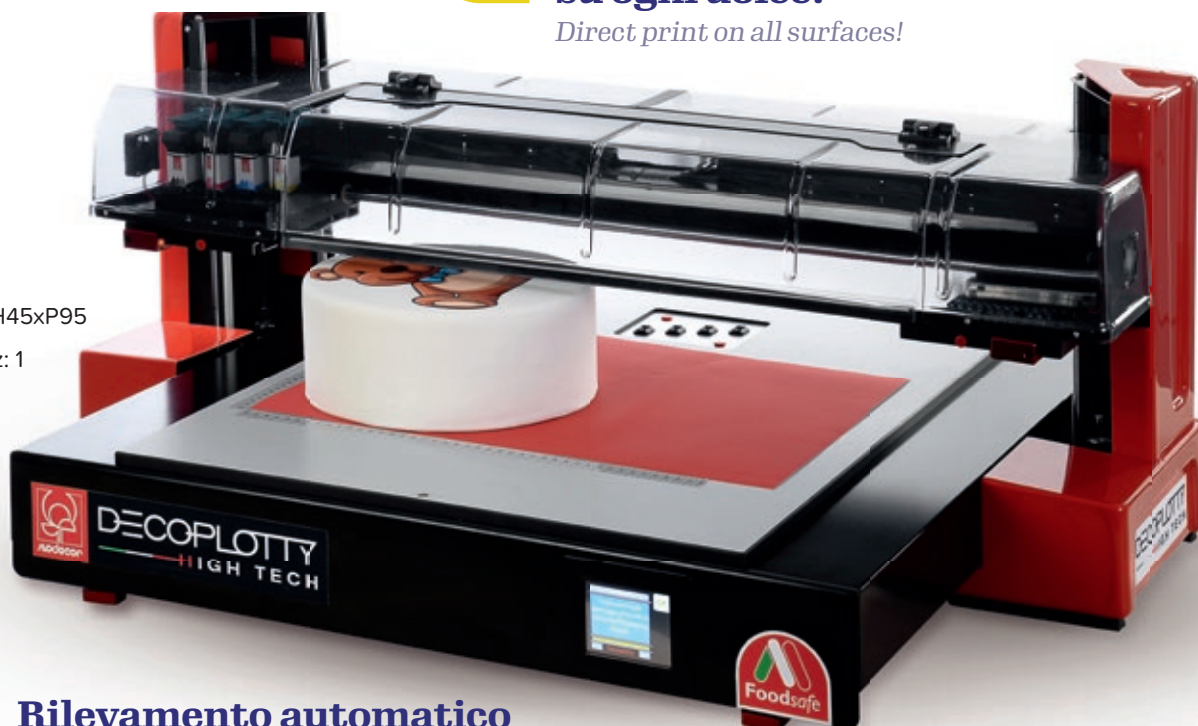
## Stampa direttamente su ogni dolce!

*Direct print on all surfaces!*

**30571**

cm: L85xH45xP95

kg: 35 - pz: 1



## Rilevamento automatico dell'altezza della torta

*Automatic detection of cake's height*

- |                                                                                                                                                                                                                                                                                                                                                                                                         |                                                                                                                                                                                                                                                                                                                                                                                                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                   |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"><li>• Estremamente robusto e solido, sia a livello meccanico che elettronico</li><li>• Rilevamento automatico altezza torta (fino a H14cm) con sensore ad infrarossi</li><li>• Dimensione massima stampabile 48x33cm (maggiore di un A3)</li><li>• Si possono inserire direttamente teglie 40x60cm sul piano di lavoro</li><li>• Estrema velocità di stampa</li></ul> | <ul style="list-style-type: none"><li>• Extremely resistant and solid from mechanical as well as electronic point of view</li><li>• Automatic detection of cake's height (up to H14cm) with infrared sensor</li><li>• Max printing area: 48x33cm (over A3 format)</li><li>• 40x60cm trays can be directly placed on the work surface</li><li>• High speed printing</li></ul>                                    | <ul style="list-style-type: none"><li>• Extrêmement robuste et solide, aussi bien au niveau mécanique qu'électronique</li><li>• Relevé automatique de l'épaisseur du gâteau (jusqu'à H14cm) avec capteur à infrarouges</li><li>• Dimension maximale imprimable 48x33cm (supérieure à un format A3)</li><li>• Il est possible d'introduire directement des moules 40x60cm sur le plan de travail</li><li>• Impression extrêmement rapide</li></ul> |
| <ul style="list-style-type: none"><li>• Extrem widerstandsfähig und solide, was Mechanik und Elektronik betrifft</li><li>• Automatische Höhererkennung (bis H14cm) mit Infrarotfühler</li><li>• Maximal bedruckbare Fläche 48x33cm (größer als DIN A3)</li><li>• Für Auflaufformen bis 40x60cm</li><li>• Hohe Druckgeschwindigkeit</li></ul>                                                            | <ul style="list-style-type: none"><li>• Extremadamente robusto y sólido, tanto a nivel mecánico como electrónico</li><li>• Sensor de infrarrojos, para detección automática de la altura de la tarta (hasta H14cm)</li><li>• Dimensión máxima imprimible 48x33cm (más de un A3)</li><li>• Se pueden colocar directamente en la encimera, bandejas de 40x60cm</li><li>• Velocidad de impresión extrema</li></ul> | <ul style="list-style-type: none"><li>• Extremamente robusto e sólido, a nível elétrico e mecânico</li><li>• Detecção automática da altura do bolo (até 14cm de altura) com sensor infravermelho</li><li>• Dimensão máxima que pode ser impressa 48x33cm (maior que um A3)</li><li>• É possível inserir bandejas de 40x60cm diretamente na superfície de trabalho</li><li>• Extrema velocidade de impressão</li></ul>                             |



## Gelatina - Zucchero a velo - Biscotti - Cioccolato

Gelatine - Icing sugar - Cookies - Chocolate



## Pasta di zucchero - Panna - E molto altro ancora!

Sugar paste - Cream - And much more!



- |                                                                                                                                                                                                                                            |                                                                                                                                                                                                                           |                                                                                                                                                                                                                                            |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"> <li>• Software per la gestione e personalizzazione delle immagini da stampare: intuitivo, versatile e di facile utilizzo</li> <li>• Sistema operativi supportati: Microsoft Windows 7, 8, 10</li> </ul> | <ul style="list-style-type: none"> <li>• Software for managing and customizing images to be printed: intuitive, versatile and easy to use.</li> <li>• Supported operating systems: Microsoft Windows 7, 8, 10</li> </ul>  | <ul style="list-style-type: none"> <li>• Logiciel pour la gestion et personnalisation des images à imprimer: intuitif, adaptable et facile à utiliser.</li> <li>• Systèmes d'exploitation supportés: Microsoft Windows 7, 8, 10</li> </ul> |
| <ul style="list-style-type: none"> <li>• Software zur Beabeitung und Personalisierung von Bildern zum Drucken: intuitiv, vielseitig und benutzerfreundlich</li> <li>• Unterstützte Betriebssysteme: Microsoft Windows 7, 8, 10</li> </ul>  | <ul style="list-style-type: none"> <li>• Software para personalizar las imágenes que desea imprimir: intuitivo, versátil y fácil de usar</li> <li>• Sistemas operativos soportados: Microsoft Windows 7, 8, 10</li> </ul> | <ul style="list-style-type: none"> <li>• Software para personalizar as imagens que deseja imprimir: intuitivo e fácil de usar.</li> <li>• Sistemas operativos suportados: Microsoft Windows 7, 8, 10</li> </ul>                            |

## Cartucce alimentari monouso

Disposable cartridges • Cartouches alimentaires jetables • Einweg-Lebensmittelpatronen  
Cartuchos alimentarios desechables • Tinteiros alimentares descartáveis



Nero  
**30572**  
pz: 1 -



Magenta  
**30574**  
pz: 1 -



Ciano  
**30573**  
pz: 1 -



Giallo  
**30575**  
pz: 1 -

- |                                                                                                                                                                                                                                                                                               |                                                                                                                                                                                                                                                                                          |                                                                                                                                                                                                                                                                                                                                          |                                                                                                                                                                                                                                                                                                                 |                                                                                                                                                                                                                                                                                                    |                                                                                                                                                                                                                                                                                               |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"> <li>• 4 cartucce separate con testina integrata</li> <li>• Erogazione uniforme del colore per tutta la durata della stampa</li> <li>• Una testina nuova ad ogni cambio colore</li> <li>• Esclusiva riconoscibilità delle sole cartucce Modector</li> </ul> | <ul style="list-style-type: none"> <li>• 4 separate cartridges with integrated print head</li> <li>• Uniform colour erogation during the entire printing process</li> <li>• A new print head at each cartridge change</li> <li>• Exclusively recognizable Modector cartridges</li> </ul> | <ul style="list-style-type: none"> <li>• 4 cartouches séparées avec tête d'impression intégrée</li> <li>• Distribution uniforme de la couleur pendant toute la durée de l'impression</li> <li>• Une tête d'impression neuve à chaque changement de couleur</li> <li>• Reconnaissance exclusive des seules cartouches Modector</li> </ul> | <ul style="list-style-type: none"> <li>• 4 getrennte Patronen mit integriertem Druckkopf</li> <li>• Gleichmässige Abgabe der Tinte für die gesamte Dauer des Druckverfahrens</li> <li>• Ein neuer Druckkopf bei jedem Patronenwechsel</li> <li>• Nur die originalen Modector Patronen werden erkannt</li> </ul> | <ul style="list-style-type: none"> <li>• 4 cartuchos separados con cabezal integrado</li> <li>• Dispensación uniforme del color por toda la duración de la impresión</li> <li>• Un cabezal nuevo con cada cambio de color</li> <li>• Reconocibilidad exclusiva, sólo cartuchos Modector</li> </ul> | <ul style="list-style-type: none"> <li>• 4 tinteiros separados com cabeça integrada</li> <li>• Distribuição uniforme da cor durante todo o processo de impressão</li> <li>• Uma cabeça nova a cada troca de cor</li> <li>• Reconhecimento exclusivo somente dos tinteiros Modector</li> </ul> |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|



# Le stampanti Decojet Revolution

The Decojet Revolution printers • Les imprimantes Decojet Revolution • Die Decojet Revolution Lebensmitteldrucker  
Las impresoras Decojet Revolution • As impressoras Decojet Revolution



**30580**

cm: L42xH23xP32 - pz: 1

**DECOJET** **A4**  
REVOLUTION

Disponibile fino ad esaurimento scorte

Valid while supplies last

Disponible jusqu'à épuisement du stock

Solange der Vorrat reicht

Disponible hasta agotar stock

Disponível até esgotar o stock



**30590**

cm: L70,5xH21,5xP32,2 - pz: 1

**DECOJET** **A3**  
REVOLUTION



**Formato A3  
per torte oversize!**

*A3 Format – for oversize cakes*

- Riduzione costi di stampa grazie alla presenza dei serbatoi
- Elevata velocità di stampa
- Stampa, mirroring, clone e poster da pc
- Per A3: Stessi serbatoi della Revolution A4 con 1 serbatoio nero in più (5 serbatoi anziché 4)
- Sistema operativo: Windows Vista 7/8/10
- **Software Modecor Creator scaricabile dal sito [www.decojet.it](http://www.decojet.it)**

- Reduction of printing costs thanks to the presence of the tanks
- High printing speed
- Print from PC, mirroring clone and poster from PC
- For A3: Same tanks as the Revolution A4 with 1 more black tanks (5 tanks instead of 4)
- Operating system: Windows Vista 7/8/10
- **Modecor Creator software can be downloaded from [www.decojet.it](http://www.decojet.it)**

- Réduction des frais d'impression grâce à la présence des réservoirs
- Grande vitesse d'impression
- Impression, effet miroir, clone et poster du PC
- A3: mêmes réservoirs de la Revolution A4 avec rajout d'un réservoir noir (5 réservoirs au lieu de 4)
- Système d'exploitation: Windows Vista 7/8/10
- **Logiciel Modecor Creator téléchargeable sur le site [www.decojet.it](http://www.decojet.it)**

- Reduzierung der Druckkosten durch Anwesenheit der Behälter
- Hohe Druckgeschwindigkeit
- Drucken, Spiegeln, Klonen und Poster von PC
- A3: Gleiche Behälter wie Revolution A4 mit einem Schwarzbehälter mehr (5 statt 4 Behälter)
- Betriebssystem: Windows Vista 7/8/10
- **Software Modecor Creator von der Webseite [www.decojet.it](http://www.decojet.it) herunterladbar**

- Reducción de los costos de impresión gracias a la presencia de los tanques.
- Alta velocidad de impresión
- Impresión, efecto espejo, clonación y póster desde la computadora
- A3: los mismos cartuchos que la Revolution A4 con 1 cartucho de tinta negra adicional (5 cartuchos en vez de 4)
- Sistema operativo: Windows Vista 7/8/10
- **Software Modecor Creator descargable desde el sitio [www.decojet.it](http://www.decojet.it)**

- Redução do custo de impressão graças à presença dos depósitos.
- Grande velocidade de impressão
- Imprime, efeito espelho, clone e poster do PC
- A3: os mesmos depósitos da Revolution A4 com 1 depósito mais (5 depósitos em vez de 4)
- Sistema operativo: Windows Vista 7/8/10
- **Software Modecor Creator que pode ser transferido a partir do site [www.decojet.it](http://www.decojet.it)**



# Starter kit serbatoi

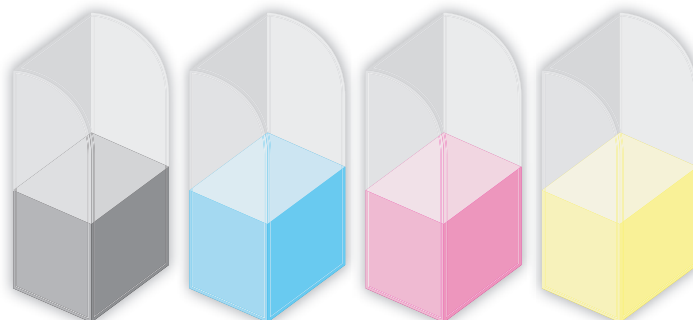
Starter Kit tanks • Starter Kit Réservoirs  
Starter Kit Tanks • Starter Kit Tanques  
Starter Kit Depositos

**DECOJET**  
REVOLUTION



**1 kit = 4 serbatoi maxi**

*1 kit = 4 maxi tanks*



**30589** - pz: 1 -

L'inchiostro contenuto in un Serbatoio è il doppio o addirittura il quadruplo di una cartuccia standard (per Decojet A4). Ciò significa sostituzioni meno frequenti, meno sprechi e ridotta manutenzione! Inoltre i Serbatoi hanno un prezzo più basso per ml.

The ink contained in a tank is double the amount (2X) and even up to four times (4X) more than a standard cartridge (for Decojet A4). This means less frequent replacement, less waste and therefore less maintenance! In addition, tanks have a lower cost per ml.

L'encre contenu dans un réservoir est le double (2x) ou même le quadruple (4x) d'une cartouche standard (pour Decojet A4). Cela signifie moins de remplacements, moins de gaspillage et donc moins d'entretien! En plus les réservoirs ont un prix inférieur par ml.

Doppelte oder sogar vierfache Tintenmenge im Tank im Vergleich zu herkömmlichen Patronen (bei Decojet A4). Mit anderen Worten seltener Austauschen, weniger Tinten und Zeitverschwendung und deswegen eine minimale Wartung! Dazu ist der Preis pro ml mit den Tanken billiger.

La tinta contenida en un tanque, es el doble (2x) o cuádruple (4x) de un cartucho estándar (para Decojet A4). Esto significa reemplazos menos frecuentes, menos desperdicio y, por lo tanto, ¡poco mantenimiento! Además, los tanques, tienen un precio más bajo por ml.

A tinta que contem o depósito, é o dobro (2x) ou o quadruplo (4x) de um tinteiro standard (para decojet A4). Isto significa substituição com menos frequência, Menos desperdício e, pelo tanto, pouca manutenção! E os depósitos tem um preço por ml inferior.

Tutti i kit, serbatoi e cartucce Modecor NON sono ricaricabili e funzionano unicamente con stampanti Modecor

All Modecor kits, tanks and cartridges are not rechargeable and can be used only with Modecor printers

Les kits, réservoirs et cartouches Modecor NE SONT PAS rechargeables et fonctionnent uniquement avec les imprimantes Modecor

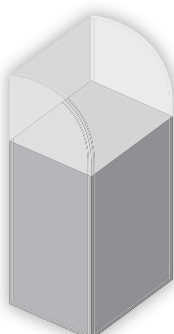
Alle Kits mit Tanks und Patronen von Modecor sind NICHT befüllbar und funktionieren nur mit Modecor-Druckern

Los kits, tanques y cartuchos de Modecor NO se pueden recargar y solo funcionan con las impresoras Modecor

Todos os kits, depósitos e cartuchos Modecor NÃO são recarregáveis e funcionam apenas com impressoras Modecor

## Serbatoio maxi (4x)

Large tank (4x) • Réservoir Grand (4x) • Grosser Tank (4x)  
Tanque grande (4x) • Deposito grande (4x)



**30581**  
(2pz x Decojet A3)

**30582**

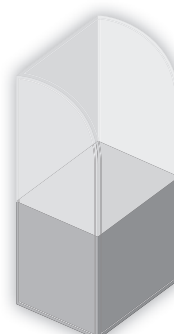
**30583**

**30584**

pz: 1 -

## Serbatoio regular (2x)

Small tank (2x) • Réservoir Petit (2x) • Kleiner Tank (2x)  
Tanque pequeno (2x) • Deposito pequeno (2x)



**30585**  
(2pz x Decojet A3)

**30586**

**30587**

**30588**

pz: 1 -







# Decojet A4



LA STAMPANTE COMPATTA ED ECONOMICA • The compact and economic food printer  
L'imprimante compacte et économique • Der sparsame Kompaktdrucker  
La nueva impresora alimentaria y económica • A impressora compacta e económica



## Fino a 50 stampe A4 con un kit cartucce!

Up to 50 A4 prints with a cartridge kit



**30435**

cm: L42xH23xP32 - pz: 1



Giallo

**30439**

pz: 1 - (GF)



Magenta

**30438**

pz: 1 - (GF)



Ciano

**30437**

pz: 1 - (GF)



Nero

**30436**

pz: 1 - (GF)

- Stampa, mirroring, clone e poster da PC
- Multifunzione: copia, scan, adatta pagina e zoom
- Sistema operativo: Windows Vista 7/8/10
- Elevata velocità di stampa
- Risoluzione 5760x1440 dpi
- **Software Modacor Creator scaricabile dal sito [www.decojet.it](http://www.decojet.it)**

- Print, mirroring, clone and poster from PC
- Multifunction: copy, scan, adapt page and zoom
- Operating system: Windows Vista 7/8/10.
- High printing speed
- Resolution 5760x1440 dpi
- **Modacor Creator software can be downloaded from [www.decojet.it](http://www.decojet.it)**

- Impression, effet miroir, clone et poster du PC
- Multifonction: copie, scanner, page adaptée et zoom
- Système d'exploitation: Windows Vista 7/8/10
- Grande vitesse d'impression
- Résolution 5760x1440 dpi
- **Logiciel Modacor Creator téléchargeable sur le site [www.decojet.it](http://www.decojet.it)**

- Drucken, Spiegeln, Klonen und Poster von PC.
- Multifunktionen: Kopieren, Scannen, Seite angleichen und Zoomen
- Betriebssystem: Windows Vista 7/8/10.
- Hohe Druckgeschwindigkeit
- Auflösung 5760x1440 dpi
- **Software Modacor Creator von der Webseite [www.decojet.it](http://www.decojet.it) herunterladbar**

- Impresión, efecto espejo, clonación y póster desde la computadora
- Multifunción: copia, scan, adaptador de página y zoom
- Sistema operativo: Windows Vista 7/8/10.
- Alta velocidad de impresión
- Resolución 5760x1440 dpi
- **Software Modacor Creator descargable desde el sitio [www.decojet.it](http://www.decojet.it)**

- Imprime, efeito espelho, clone e poster do PC
- Multifunções: copia, digitaliza, adapta página e zoom
- Sistema operativo: Windows Vista 7/8/10
- Grande velocidade de impressão. Resolução 5760x1440 dpi
- **Software Modacor Creator que pode ser transferido a partir do site [www.decojet.it](http://www.decojet.it)**







# Fogli edibili FreeTop

FreeTop edible sheets • Feuilles edibles FreeTop • FreeTop-Esspapier  
Láminas comestibles FreeTop • Lâminas comestíveis FreeTop



## Il nuovo foglio edibile A4 dalle incredibili prestazioni!

*The new A4 edible sheets with incredible results!*



**10528** **NEW** - cm: L21xH29,7 (A4)

pz: 50 - mat: AM -  

Un accurato processo di Ricerca&Sviluppo Modecor ha dato vita a Freetop, il nuovo foglio a base di amidi in formato A4 per utilizzo con stampanti alimentari Modecor.

An accurate Modecor Research & Development process has created Freetop, the new A4 starch-based sheet for use with Modecor food printers.

Un processus complet de Recherche et Développement Modecor a réalisé Freetop, la nouvelle feuille à base d'amidon en format A4, à utiliser avec les imprimantes alimentaires Modecor.

Nach einem sorgfältigen Forschungs- und Entwicklungsprozess von Modecor wurde Freetop entwickelt, das neue DIN-A4 Blatt auf Stärk BASIS für die Verwendung mit Modecor-Lebensmitteldruckern.

Un exhaustivo proceso de I+D de Modecor ha dado como resultado Freetop, la nueva hoja de almidón, en tamaño A4, para usar con las impresoras alimentarias Modecor.

Um extenso processo de pesquisa e desenvolvimento da Modecor resultou no Freetop, a nova folha de amido, em tamanho A4, para uso com as impressoras alimentarias Modecor.

- Superficie liscia che garantisce un perfetto grip del colore stampato, immagini vivide, brillanti e non sgranate.
- Sapore leggermente vanigliato, non invasivo, piacevole al palato vista l'assenza di porosità.
- Non necessita di essere isolato nella parte inferiore con gelatina prima del posizionamento sulla torta.
- A discrezione dell'utilizzatore, la possibilità di stendere un velo sottile di gelatina nella parte superiore per rendere più lucida l'immagine.

- Smooth surface that guarantees a perfect grip of the printed colour, vivid images, brilliant and not grainy.
- Delicate vanilla flavor, non-invasive, pleasing to the palate given the absence of porosity.
- It does not need to be isolated with gelatin before positioning on the cake.
- At the user's discretion to apply a thin layer of gelatin on top to make the image more glossy.

- surface lisse, qui garantit une tenue parfaite de la couleur imprimée, images vives, brillantes et non floues.
- saveur légèrement vanillée, non invasive, agréable au palais grâce à l'absence de porosité.
- Elle ne nécessite pas d'isolation par de la gélatine alimentaire sur son côté inférieur avant le positionnement sur le gâteau.
- A la discrétion de l'utilisateur la possibilité d'étaler une couche mince de gélatine sur son côté supérieur pour rendre l'impression plus polie.

- Glatte Oberfläche, die einen perfekten Halt der gedruckten Farbe garantiert, lebendige Bilder, brilliant und nicht körnig.
- Zartes Vanillearoma, nicht-invasiv, angenehm für den Gaumen, da keine Porosität da ist.
- Isolation durch Gelatine bevor es auf den Kuchen gelegt wird ist nicht notwendig.
- Es besteht die Möglichkeit, beim Bedarf, eine dünne Schicht Gelatine auf das Bild auszubreiten, um es glänzender zu machen.

- Superficie lisa que garantiza un perfecto agarre del color impreso, imágenes vívidas, brillantes y no granuladas.
- Sabor ligeramente vainillado, no invasivo, agradable al paladar debido a la ausencia de porosidad.
- No es necesario aislarlo en la parte inferior con gelatina antes de colocarlo sobre la tarta.
- A elección del usuario, la posibilidad de aplicar una fina capa de gelatina en la parte superior para hacer la imagen más brillante.

- Superfície lisa que garante uma aderência perfeita da cor impressa, imagens intensas, brilhantes e não granuladas.
- Sabor ligeiramente baunilha, agradável ao paladar devido à ausência de porosidade.
- Não é necessário isolá-lo na parte inferior com geléia antes de colocá-lo no bolo.
- À escolha do usuário, existe a possibilidade de aplicar uma fina camada de geléia na parte superior para tornar a imagem mais brilhante.





- **Senza zucchero**  
Sugar-free
- **Senza olio di palma**  
Palm oil free
- **Senza glutine**  
Gluten free
- **Senza biossido di titanio (E171) e naturalmente bianco**  
No titanium dioxide (E171) and naturally white





# Supporti per stampanti alimentari

Edible media • Supports pour imprimantes alimentaires  
Esspapier für Lebensmitteldrucker • Soportes para impresora alimentaria  
Suportes para as impressoras alimentares

L'elevata qualità dei supporti Modecor permette la massima qualità di stampa con il minimo impiego di inchiostro

The high quality of Modecor edible media allows maximum printing quality with minimal ink use

La haute qualité des supports Modecor permet la meilleure qualité d'impression en utilisant le minimum d'encre

Die hohe Qualität der Modecor Esspapiere erlaubt die maximale Druck-Qualität mit dem minimalen Tintenverbrauch

La alta calidad de los consumibles Modecor, permite la máxima calidad de impresión, con la mínima cantidad de tinta

A alta qualidade dos consumíveis Modecor, permite a máxima qualidade de impressão, com a mínima quantidade de tinta



| COD   | FOGLI   Sheets   Feuilles   Folien   Hojas   Folhas                                                                 | FORMATO   Size<br>Format   Format<br>Formato   Formato | SPESSORE<br>Thickness<br>Épaisseur   Dicke<br>Espesor   Espessura | PZ | MAT | FREE                                                                                                     |
|-------|---------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------|-------------------------------------------------------------------|----|-----|----------------------------------------------------------------------------------------------------------|
| 10528 | FOGLIO EDIBILE   Edible sheets<br>Feuilles edibles   Esspapier   Láminas comestibles<br>Lâminas comestíveis FreeTop | A4<br>L21xH29,7 cm                                     | 0,5 mm                                                            | 50 | AM  | GF <br>Palm oil free |
| 10513 | PASTA DI ZUCCHERO   Sugar paste   Pâte à sucre<br>Zuckermasse   Pasta de azúcar   Pasta de açúcar                   | A4<br>L21xH29,7 cm                                     | 0,54 mm                                                           | 50 | ZU  |                                                                                                          |
| 10507 | PASTA DI ZUCCHERO   Sugar paste   Pâte à sucre<br>Zuckermasse   Pasta de azúcar   Pasta de açúcar                   | A3<br>L42xH29,7 cm                                     | 0,54 mm                                                           | 30 | ZU  |                                                                                                          |

## Gelatina alimentare

Edible gelatine • Gélatine alimentaire • Lebensmittel Gelatine • Gelatina alimentaria • Geleia alimentar

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 brilho a los discos, viste-galletas y demás dibujos sobre pasta de azúcar

Ideais para dar brilho aos discos, veste-bolacha e outros desenhos sobre pasta de açúcar



**Per Lucidare**  
*To Gloss*



**ModecorGel**

24190 - kg: 1

pz: 4 - mat: GE -  





| COD   | FOGLI   Sheets   Feuilles   Folien   Hojas   Folhas                                                                                                                                                       | FORMATO   Size<br>Format   Format<br>Formato   Formato | SPESSORE<br>Thickness<br>Épaisseur   Dicke<br>Espesor   Espessura | PZ  | MAT | FREE                                                                                   |
|-------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------|-------------------------------------------------------------------|-----|-----|----------------------------------------------------------------------------------------|
| 13501 | CIALDA   Wafer   Azyme<br>Oblatenpapier   Oblea   Obreia                                                                                                                                                  | A4<br>L21xH29,7 cm                                     | 0,55 mm                                                           | 100 | WF  | GF  |
| 13504 | CIALDA   Wafer   Azyme<br>Oblatenpapier   Oblea   Obreia                                                                                                                                                  | A3<br>L42xH29,7 cm                                     | 0,55 mm                                                           | 50  | WF  | GF  |
| 13505 | CIALDA LISCISSIMA   Extra smooth wafer<br>Azyme très lisse<br>Extra glatte Oblate   Oblea extra-lisa   Obreia extralisa                                                                                   | A4<br>L21xH29,7 cm                                     | 0,60 mm                                                           | 100 | WF  | GF                                                                                     |
| 13503 | CIALDA ULTRA-FINE   Extra thin wafer   Azyme ultra-fine<br>Oblaten extra dünn   Oblea ultra-fina   Obreia ultra-fina<br> | A4<br>L21xH29,7 cm                                     | 0,30 mm                                                           | 100 | WF  | GF  |

## Chocotransfer

Chocotransfer per stampanti alimentari: foglio su cui stampare immagini da trasferire sul cioccolato.

Chocotransfer for edible printing: sheet for printing edible pictures to be transferred on chocolate.

Chocotransfert pour imprimantes alimentaires: Feuille sur laquelle imprimer les images à transférer sur le chocolat.

Schokofolie für Lebensmitteldruck: Abziehfolie für essbare Bilder auf Schokolade.

Chocotransfer para impresoras alimentarias: hoja sobre la cual imprimir imágenes para transferir en chocolate.

Chocotransfer para impressoras alimentares: folha de impressão de imagens para transferência em chocolate.



**10504**

cm: L21xH29,7cm - pz: 30 - GF 

## Riserva bianca spray per chocotransfer

White base spray for Chocotransfer • Base blanche en spray pour Chocotransfer  
Spray- weißer Hintergrund für Chocotransfer • Base blanca spray para Chocotransfer  
Spray base branca para Chocotransfer



Spray base bianca da applicare su fogli di Chocotransfer per trasferire immagini e foto su cioccolato fondente

White-base to be sprayed on Chocotransfer: it allows you to transfer images and pictures onto dark chocolate

Base blanche en spray, à appliquer sur feuilles de chocotransfert pour transférer les images et photos sur chocolat noir

Spray für weißen Untergrund auf Schokofolie, für Bilder und Fotos auf Zartbitterschokolade

Spray de base blanca para rociar sobre hojas de Chocotransfer, para transferir imágenes y fotos sobre chocolate negro

Spray de base branca para aplicar sobre folhas de Chocotransfer: para transferir imagens e fotografias sobre o chocolate preto

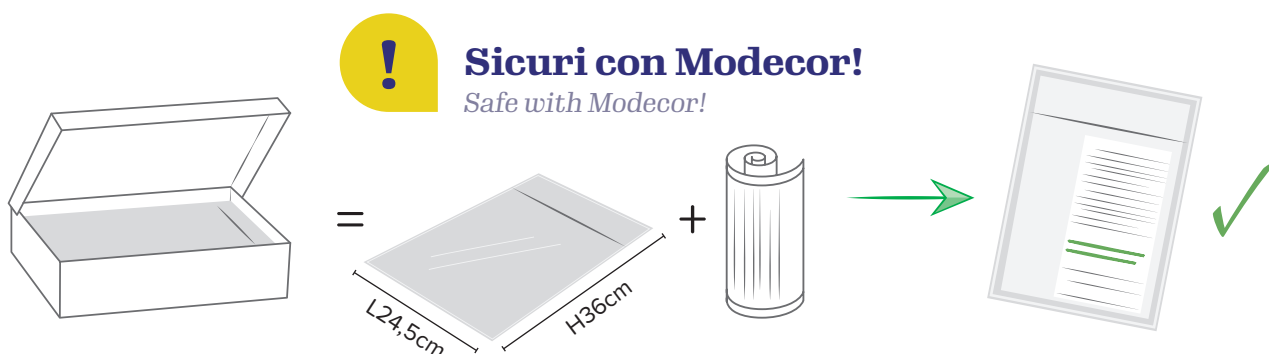
**24557** - ml: 400 - pz: 1 - GF 





## Kit busta+etichetta

Kit envelope+label • kit envelope + étiquette • Set Beutel + Etikett  
Kit bolsita + etiqueta • Kit envelope + etiqueta



### Sicuri con Modecor!

*Safe with Modecor!*

- **Buste trasparenti richiudibili atte al contatto alimentare (ideali per fogli formato A4)**  
Transparent envelopes, foodsafe (suitable for A4 size) | Envelopes transparentes refermables aptes au contact alimentaire (idéales pour feuilles en format A4) | Transparente, wiederverschließbare Beutel für Lebensmittel (ideal für DIN-A4) | Bolsas transparentes cerrables, aptas al contacto con alimentos (ideales para hojas de tamaño A4) | Envelopes transparentes apropriados para o contacto com alimentos (ideais para folhas formato A4).
- **Etichette adesive con l'indicazione degli ingredienti del supporto di stampa (cialda o pasta di zucchero) e dell'inchiostro delle cartucce Modecor della tua stampante.**  
Labels with ingredients for the edible media (wafer or sugar paste) and ink cartridges for your Modecor printer. | Etiquettes adhésives avec indication des ingrédients du support d'impression (azyme ou pâte à sucre) et de l'encre des cartouches Modecor de votre imprimante. | Klebeetiketten mit Angabe der Zutaten der Druckunterlage (Waffeln oder Zuckerpaste) und der Tinte der Modecor-Kartuschen Ihres Druckers. | Etiquetas con indicación de los ingredientes de la hoja (de oblea o de azúcar) y de la tinta de los cartuchos Modecor de tu impresora. | Etiquetas adesivas com a indicação dos ingredientes do suporte de impressão (obreia ou pasta de açúcar) e tinta dos tinteiros Modecor para a sua impressora.



## Crea la confezione per il tuo cliente!

### Create your customer's pack!

Creez le conditionnement pour votre client!  
Stellen Sie die Verpackung für ihren Kunden her!  
Crea el envase para tu cliente!  
Crie a embalagem para o seu cliente!

## Come? | How?

Comment? | Wie? | ¿Cómo? | ¿Cómo?

## Stampa | Print

- 1) **Stampa l'immagine richiesta**  
Print the selected image | Imprimez le visuel demandé  
Drucken Sie das entsprechende Bild | Print the selected image | Imprime la imagen solicitada  
Imprima a imagem pretendida



## Confeziona | Pack

- 2) Confeziona la stampa nella busta e applica l'etichetta adesiva  
Put the print into the envelope and stick the label on. | Emballez l'impression dans l'enveloppe et appliquez l'étiquette adhésive. | Geben Sie den Ausdruck in den Beutel und kleben Sie das Etikett darauf. | Envasa la foto en la bolsita y pega la etiqueta. | Coloque a impressão no envelope feche com a etiqueta adesiva.



## Compila | Fill

- 3) Compila i campi bianchi dell'etichetta indicando la tua ragione sociale completa di indirizzo e la data di stampa. Vicino alla data di stampa, riportare la seguente dicitura: "Da consumarsi entro 15 giorni dalla data di stampa" | Fill-in the white spaces in the label by writing: your company name with full address and the print date. Next to the print date, write the following sentence: "Best before 15 days from print date". | Remplissez les espaces vides de l'étiquette et indiquez - Nom et adresse de votre société - Date impression. A côté de la date de l'impression indiquez la mention suivante: "A consommer dans 15 jours à compter de la date d'impression". | Füllen Sie die weißen Felder des Etiketts aus und geben Sie dabei Ihren vollständigen Firmennamen, die Adresse und das Druckdatum an. Neben dem Druckdatum ist der folgende Wortlaut wiederzugeben: „ Innerhalb von 15 Tagen ab Druckdatum verbrauchen“. Rellena los espacios en blanco en la etiqueta, escribiendo: - Tu razón social y dirección - Fecha de impresión. Al lado de la fecha de impresión, escribir lo siguiente: "Consumir dentro de 15 días de la fecha de impresión". | Preencha os campos em branco da etiqueta indicando o nome e a morada da sua empresa e a data de impressão. Junto à data de impressão, coloque a seguinte indicação: "Consumir nos 15 dias seguintes à data de impressão".



Per i codici 10520-10521-10522-10523 selezionare il modello di stampante Modacor utilizzata per la stampa del supporto. | For the product codes 10520-10521-10522-10523 select the Modacor printer machine used to print the support | Pour les références 10520-10521-10522 -10523 sélectionner le modèle d'imprimante Modacor utilisé pour l'impression du support | Für die Artikelnummern 10520-10521-10522-10523 das für das Bedrucken der Unterlage verwendete Modell Ihres Modacor-Druckers auswählen. | Para los códigos 10520-10521-10522- 10523, elegir el modelo de la impresora Modacor usada para imprimir | Para os códigos 10520-10521-10522-10523 seleccionar o modelo de impressora Modacor utilizada para a impressão do suporte.

Cerca nella tabella la tua stampante Modacor e seleziona il tipo di supporto di stampa che utilizzi (cialda o pasta di zucchero) per trovare il codice del kit busta + etichetta dedicato per le tue stampe!

Find your Modacor printer in the chart and select the media you use (wafer or sugar paste) to find the correct code for the kit envelope+label dedicated to your prints. | Cherchez dans le tableau votre imprimante Modacor et sélectionnez le type de support d'impression que vous utilisez (azyme ou pâte à sucre) pour trouver la référence du kit enveloppe+ étiquette qui correspond à vos impressions. | Suchen Sie in der Tabelle Ihren Modacor-Drucker und wählen Sie die Druckunterlage aus (Waffel oder Zuckerpaste), um die richtige Artikelnummer des Sets Beutel + Etikett für Ihre Druckvorgänge zu finden! | Busca en la tabla tu impresora Modacor y elije el tipo de hoja que usas (oblea o azúcar) para encontrar el código del kit bolsa + etiqueta dedicado a tus impresiones. | Procure na tabela a sua impressora Modacor e selecione o tipo de suporte de impressão que utilizar (obreia ou pasta de açúcar) para encontrar o código do kit envelope + etiqueta correspondente à sua impressão!

|                                                                                     | CIALDA   Wafer<br>13501 | CIALDA ULTRA-FINE<br>Extra thin wafer<br>13503 | CIALDA LISCISSIMA<br>Extra smooth wafer<br>13505 | PASTA DI ZUCCHERO<br>Sugar paste<br>10513 |
|-------------------------------------------------------------------------------------|-------------------------|------------------------------------------------|--------------------------------------------------|-------------------------------------------|
|  | <b>10521</b> - pz: 100  | -                                              | <b>10522</b> - pz: 100                           | <b>10520</b> - pz: 50                     |
|  | <b>10521</b> - pz: 100  | <b>10523</b> - pz: 100                         | <b>10522</b> - pz: 100                           | <b>10520</b> - pz: 50                     |
|  | <b>10525</b> - pz: 100  | <b>10527</b> - pz: 100                         | <b>10526</b> - pz: 100                           | <b>10524</b> - pz: 50                     |
|  | <b>10525</b> - pz: 100  | <b>10527</b> - pz: 100                         | <b>10526</b> - pz: 100                           | <b>10524</b> - pz: 50                     |

Il Kit Busta + Etichetta non può essere utilizzato per stampe realizzate con la stampante Decojet A3 | The kit envelope+label cannot be used for prints made with decojet A3 printer. | Le Kit envelope + étiquette ne peut pas être utilisé pour impressions réalisées avec l'imprimante Decojet A3 | Das Set Beutel + Etikett darf nicht für DIN A3 Bedruckte Folien (Decojet A3) verwendet werden. | El kit bolsa + etiqueta, no se puede usar en caso de fotos impresas con la Decojet A3. | O Kit Envelope + Etiqueta não pode ser utilizado para impressões realizadas com a impressora Decojet A3.



# Cartucce alimentari monouso

Disposable cartridges for edible printing • Cartouches alimentaires jetables  
Einweg-Lebensmittelpatronen • Cartuchos alimentarios desechables  
Tinteiros alimentares descartáveis



**\* Prodotto disponibile fino a fine 2020.**

*Available until end 2020.*



## CARTUCCE AZO

AZO cartridges • Cartouches azoïques  
AZO Patronen • Cartuchos azoicos  
Tinteiros azóicos

**30231\*** - Nero grande  
pz: 1 - GF

**30232\*** - Nero  
pz: 1 - GF

**30235\*** - Giallo  
pz: 1 - GF

**30233\*** - Ciano  
pz: 1 - GF

**30234\*** - Magenta  
pz: 1 - GF



## CARTUCCE AZO

AZO cartridges • Cartouches azoïques  
AZO Patronen • Cartuchos azoicos  
Tinteiros azóicos

**30171\*** - Nero grande  
pz: 1 - GF

**30172\*** - Nero  
pz: 1 - GF

**30175\*** - Giallo  
pz: 1 - GF

**30173\*** - Ciano  
pz: 1 - GF

**30174\*** - Magenta  
pz: 1 - GF

## KIT PULIZIA (5 CARTUCCE)

Cleaning kit (5 cartridges)  
Kit nettoyage (5 cartouches)  
Reinigungskit (5 Patronen)  
Kit de limpieza (5 cartuchos)  
Kit de limpeza (5 tinteiros)

**30241\***  
pz: 1 - GF



## KIT PULIZIA (5 CARTUCCE)

Cleaning kit (5 cartridges)  
Kit nettoyage (5 cartouches)  
Reinigungskit (5 Patronen)  
Kit de limpieza (5 cartuchos)  
Kit de limpeza (5 tinteiros)

**30181\***  
pz: 1 - GF

Le multifunzioni  
Decojet C1 e C2 sono  
garantite per l'utilizzo  
alimentare. Non è  
possibile utilizzare  
cartucce NON  
ALIMENTARI

The Decojet C1  
and Decojet C2 are  
guaranteed for edible  
printing only. It is  
not possible to use  
printing cartridges  
containing NON  
EDIBLE INK

Les imprimantes  
multifonction  
Decojet C1 et C2  
sont garanties  
pour une utilisation  
alimentaire. Il n'est  
pas possible d'utiliser  
des cartouches NON  
ALIMENTAIRES

Der Decojet C1 und  
Decojet C2 sind nur  
für den Gebrauch  
mit Lebensmitteln  
garantiert. Es ist  
nicht möglich,  
andere Patronen zu  
verwenden

Las multifunciones  
Decojet C1 y C2,  
están garantizadas  
para uso alimentario.  
NO admiten  
cartuchos NO  
alimentarios

As multifunções  
Decojet C1 e C2  
estão garantidas para  
uso alimentar. Não  
admite tinteiros NÃO  
ALIMENTARES

# Testina di stampa

Print head • Tête d'impression • Druckkopf • Cabezal de impresión • Cabeça de impressão



Compatibile con  
stampanti Decojet C1  
e Decojet C2

Kompatibel mit  
Decojet C1 und  
Decojet C2 Drucker

Compatible with  
Decojet C1 and  
Decojet C2 printers

Compatible con  
impresoras Decojet C1  
y Decojet C2

Compatible avec  
imprimantes Decojet  
C1 et Decojet C2

Compatível com  
impressoras Decojet  
C1 e Decojet C2

**30189\*** - pz: 1





## CARTUCCE A3

A3 Cartridges • Cartouches A3 • Patronen A3  
Cartuchos A3 • Tinteiros A3



**30431** - Nero

pz: 1 - (GF) (X)



**30432** - Ciano

pz: 1 - (GF) (X)



**30434** - Giallo

pz: 1 - (GF) (X)



**30433** - Magenta

pz: 1 - (GF) (X)



STAMPANTI  
Printers

## Magic spray

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

DECOPLLOTTY  
— HIGH TECH



Da spruzzare su cioccolato, pasta di zucchero e panna prima della stampa con Decoplotty per fissare le stampe, esaltarne la qualità e garantirne la conservazione nel tempo

À vaporiser sur le chocolat, la pâte à sucre et la crème avant l'impression avec Decoplotty pour fixer l'image, exalter la qualité et en garantir la conservation dans le temps

Para aplicar en chocolate, pasta de azúcar y nata antes de la impresión con Decoplotty para fijar las imágenes, realzar la calidad y garantizar la conservación a lo largo del tiempo

To spray on chocolate, sugar paste and cream before printing with Decoplotty in order to fix the print, enhance the quality and ensure lasting conservation

Zum Aufsprühen auf Schokolade, Zuckermasse und Sahne vor dem Drucken mit Decoplotty zur Fixierung von Aufdrucken: ausgezeichnete Qualität und gute Aufbewahrung

Para borrifar sobre chocolate, pasta de açúcar e natas antes de imprimir com Decoplotty para fixar as impressões, exaltar a qualidade e garantir a sua conservação no tempo

**24679**

ml: 400 - pz: 1 - (X)





Colours - Raw Materials

# Colori

# Materie Prime

|                                          |            |
|------------------------------------------|------------|
| <b>Paste di zucchero</b><br>Sugar paste  | <b>274</b> |
| <b>Isomalto</b><br>Isomalt               | <b>281</b> |
| <b>Ghiaccia</b><br>Royal Icing           | <b>281</b> |
| <b>Pizzo edibile</b><br>Edible lace      | <b>282</b> |
| <b>Coloranti</b><br>Colours              | <b>284</b> |
| <b>Gelatina</b><br>Jelly                 | <b>304</b> |
| <b>Spray da laboratorio</b><br>Lab spray | <b>306</b> |



# Pasta di zucchero Tropical Sugar

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



## LA PASTA DI ZUCCHERO SUPER PERFORMANTE!

The high performance sugar paste!



### Resiste agli shock termici!

*Resists thermal shock*



### Bianco candido

*Candid white*

5kg



**25690 - BIANCO**

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



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 der überzogene Küche 72 Stunden im Kühlschrank bleiben

Perfekt zum Ueberziehen von großen Kuchen dank der extremen Flexibilität (2 mm mit dem Teigschneider) 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 o laminador), sem rachar nem quebrar

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





COLORI  
MATERIE PRIME  
Colours - Raw Materials



# Pasta di zucchero POP

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



**Tanti formati e colori  
per molteplici utilizzi!**

*Many sizes and colors for several uses!*



5kg



5kg



1kg



250g



BIANCO  
CANDIDO  
AZO FREE

**25467** - pz: 1

mat: ZU - GF

**25697**

pz: 1 - mat: ZU

GF



**25472** - pz: 6

mat: ZU - GF

**25322** - pz: 24

mat: ZU - GF



ROSA  
CONFETTO  
AZO FREE

**25494** - pz: 1

mat: ZU - GF

**25468** - pz: 6

mat: ZU - GF

**25318** - pz: 24

mat: ZU - GF



AZZURRO  
CONFETTO  
AZO FREE

**25495** - pz: 1

mat: ZU - GF

**25469** - pz: 6

mat: ZU - GF

**25319** - pz: 24

mat: ZU - GF



ROSSO  
FUOCO

**25496** - pz: 1

mat: ZU - GF

**25470** - pz: 6

mat: ZU - GF

**25320** - pz: 24

mat: ZU - GF



GIALLO  
SOLE

**25471** - pz: 6

mat: ZU - GF

**25321** - pz: 24

mat: ZU - GF



ARANCIO  
PASTELLO

**25497** - pz: 6

mat: ZU - GF

**25326** - pz: 12

mat: ZU - GF



FUCSIA  
AZO FREE

**25475** - pz: 6

mat: ZU - GF

**25327** - pz: 12

mat: ZU - GF



LILLA  
AZO FREE

**25476** - pz: 6

mat: ZU - GF

**25328** - pz: 12

mat: ZU - GF



VERDE  
PRATO

**25474** - pz: 6

mat: ZU - GF

**25324** - pz: 24

mat: ZU - GF



CIANO  
AZO FREE

**25473** - pz: 6

mat: ZU - GF

**25323** - pz: 24

mat: ZU - GF



MARRONE  
AZO FREE

**25499** - pz: 6

mat: ZU - GF

**25325** - pz: 12

mat: ZU - GF



NERO  
AZO FREE

**25477** - pz: 6

mat: ZU - GF

**25329** - pz: 24

mat: ZU - GF



POP



COLORI  
MATERIE PRIME  
Colours - Raw Materials





## Pasta di zucchero Elite

Sugar paste Elite • Pâte à sucre Elite • Zuckermasse Elite  
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 - GF



1kg

25428 - BIANCO

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

## Pasta di zucchero Elite summer

Sugar paste Elite summer • Pâte à sucre Elite summer  
Zuckermasse Elite summer • Fondant Elite summer  
Pasta de açúcar Elite summer



5kg

25429 - BIANCO

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

Ideale per: lavorare  
in condizioni di  
elevate temperature  
(>28°C/82,4°F): estate,  
paesi e ambienti caldi

Ideale per creare  
Soggetti in 3D

Perfekt für:  
Bearbeitungen bei  
heißen Temperaturen  
(>28°C/82,4°F): Sommer,  
warme Länder/Räume

Perfekt für die Kreation  
von 3D-Figuren

Perfect for: use at  
high temperatures  
(>28°C/82,4°F): summer,  
hot countries and  
environments

Perfect for creating 3D  
figurines

Ideal para: trabajar  
bajo altas temperaturas  
(>28°C/82,4°F): en  
verano o en países  
o ambientes con  
temperaturas elevadas

Ideal para crear sujetos  
en 3D

Idéale pour: travailler  
en conditions de  
températures élevées  
(>28°C/82,4°F): été,  
pays et environnements  
chauds

Idéale pour créer sujets  
en 3D

Ideal para: trabalhar  
sob altas temperaturas  
(>28°C/82,4°F): no  
verão ou em países  
ou ambientes com  
temperaturas elevadas

Ideal para criar bonecos  
em 3D



# Pasta Modellabile

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

- |                                                                                                                                                                                                                                                  |                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                             |                                                                                                                                                                                                                         |                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                          |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"> <li>• Formulazione con burro di cacao</li> <li>• Ottima tenuta</li> <li>• Subito in forma una volta lavorata</li> <li>• Ideale per tutti i tipi di modelling complesso e per la creazione di fiori</li> </ul> | <ul style="list-style-type: none"> <li>• Cocoa butter formula</li> <li>• Optimum hold</li> <li>• Keeps its form once worked</li> <li>• Ideal for all types of complex modelling and for creating flowers</li> </ul> | <ul style="list-style-type: none"> <li>• Formule avec beurre de cacao</li> <li>• Très résistante</li> <li>• Facile à modeler, elle maintient la forme une fois modelée</li> <li>• Idéale pour tous les types de modelling complexe et pour la création de fleurs</li> </ul> | <ul style="list-style-type: none"> <li>• Rezeptur mit Kakaobutter</li> <li>• Hält sehr gut</li> <li>• Einfach zu Modellieren</li> <li>• Ideal für alle Sorten von Modelling und für die Fertigung von Blumen</li> </ul> | <ul style="list-style-type: none"> <li>• Formula con manteca de cacao</li> <li>• Excelente resistencia</li> <li>• Fácilmente moldeable</li> <li>• Ideal para todo tipo de modelado complejo y para la creación de flores</li> </ul> | <ul style="list-style-type: none"> <li>• Receita com manteiga de cacau</li> <li>• Excelente resistência</li> <li>• Facilmente moldável</li> <li>• Ideal para todos os tipos de modelagem complexas e para a criação de flores</li> </ul> |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|



1kg

**25696 - BIANCO**

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



1kg

**25696E - GIALLO**

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

**25696B - ROSA**  
GF 

**25696L - VERDE**  
GF 

**25696D - ROSSO**  
GF 

**25696C - AZZURRO**  
AZO FREE - GF 

**25696K - CIANO**  
AZO FREE - GF 

**25696Z - NERO**  
AZO FREE - GF 



COLORI  
MATERIE PRIME  
Colours - Raw Materials



## Pasta di gomma

Gum paste • Pâte à gomme • Blütenpaste  
Pasta de goma • Pasta de goma



1kg



**25489 - BIANCO**

kg: 1 - pz: 1 - mat: PR

- |                                                                                                                                                                                                                                                        |                                                                                                                                                                                                                                        |                                                                                                                                                                                                                                                           |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"> <li>• Ideale per creare fiori e decorazioni sottili</li> <li>• Elevata malleabilità ed elasticità, mantiene la forma e la struttura anche durante lavorazioni lunghe</li> </ul>                                     | <ul style="list-style-type: none"> <li>• Ideal for creating flowers and thin decorations</li> <li>• Extremely malleable and flexible, keeps its shape and structure even after lengthy kneading with "warm hands"</li> </ul>           | <ul style="list-style-type: none"> <li>• Idéale pour créer des fleurs et des fines décorations</li> <li>• Excellente malléabilité et élasticité, elle conserve sa forme et sa structure même en cas de longs malaxages qui réchauffent la pâte</li> </ul> |
| <ul style="list-style-type: none"> <li>• Ideal zur Gestaltung von Blüten, zarten Dekorationen</li> <li>• Hohe Formbarkeit und Elastizität, behält die Form und Struktur auch bei langen Bearbeitungen bei, bei denen die Masse erwärmt wird</li> </ul> | <ul style="list-style-type: none"> <li>• Ideal para crear flores y decoraciones finas</li> <li>• Alta maleabilidad y elasticidad, mantiene la forma y la estructura incluso con elaboraciones largas que calientan la pasta</li> </ul> | <ul style="list-style-type: none"> <li>• Ideal para criar flores, decorações finas</li> <li>• Maleabilidade e elasticidade elevadas, mantém a forma e a estrutura até durante os trabalhos prolongados que aquecem a pasta</li> </ul>                     |

## CMC

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



**24117**

g: 40

pz: 4 -  

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 avant l'usage

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

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

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

## Colla alimentare

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



**23154**

g: 20

pz: 6 -  



**90718**

g: 15 - pz: 10 -  



## Pasta di zucchero

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



### Per decorazioni e modelling

For decorations and modelling



**25442 - GOLD**

g: 100 - pz: 10 - mat: ZU -



**25443 - SILVER**

g: 100 - pz: 10 - mat: ZU -

## Isomalto

Isomalt • Isomalt • Isomalt • Isomalt • Isomalte



1,3kg

**24129 - BIANCO**

kg: 1,3 - pz: 1 - mat: ZU -



COLORI  
MATERIE PRIME  
Colours - Raw Materials



## Royal Icing

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

4,5kg

**24120**

kg: 4,5 - pz: 1 - mat: ZU -



# La Pasta Sweet Lace Express

The Sweet Lace Express Paste • La Pâte Sweet Lace Express  
Der Teig Sweet Lace Express • La Pasta Sweet Lace Express  
A Massa Sweet Lace Express



**25694**

g: 200

pz: 6 - mat: PR



## La spatola rossa

The red spatula  
La spatule rouge  
Rote Spachtel  
La espátula roja  
A espátula vermelha



**31209**

cm: L21 - pz: 1Blister

mat: PL

- Estremamente morbida e facile da stendere negli appositi stampi! (v. pag.343)
- Ottima resistenza in frigo e abbattitore, una volta posizionato sul dolce
- Perfetto durante il taglio del dolce!

- Extremely soft and easy to lay into its specific moulds (see page 343)
- High resistance in fridge and blast chiller once placed upon the cake
- Perfect during cake cutting!

- Extrêmement souple et facile à étendre dans les moules spécifiques ! (v. pag. 343)
- Excellente résistance au réfrigérateur et en cellule de refroidissement, une fois appliqué sur le gâteau
- Parfait au moment de couper le gâteau!

- Sehr weich und leicht in den Formen auszurollen! (s. Seite 343)
- Nach Auflage auf der Backware optimale Haltbarkeit im Kühlschrank und im Schockfroster
- Perfekt beim Schneiden der Backware!

- Extremadamente blanda y fácil de extender en los correspondientes moldes (v. pág 343)
- Óptima conservación en la nevera y en el abatidor, una vez apoyado sobre la tarta
- ¡Perfecto durante el corte de la tarta!

- Extremamente macia e fácil de espalhar nos respetivos moldes! (v. pág. 343)
- Excelente resistência no frigorífico e na abatedora, depois de colocada no doce
- Não se rompe ao cortar o doce!

## Sweet Lace

Sweet lace in polvere • Sweet Lace powder  
Sweet Lace en poudre • Sweet Lace in Pulverform  
Sweet Lace en polvo • Sweet Lace em pó

Colora Sweet Lace in polvere con i coloranti in polvere pastello o con i Colorgel Modecor

Colour Sweet Lace powder with pastel powder colours or with Modecor Colorgel

Colorez le Sweet Lace en poudre en utilisant les colorants en poudre ou le Colorgel Modecor

Färben Sie Sweet Lace mit Pastell-Farbpulver oder Colorgel Modecor

Colorea Sweet Lace en polvo con los colorantes en polvo pastel o con los Colorgel Modecor

Colore o Sweet lace em pó, com os corantes em pó ou com os Colorgel Modecor



**24145**

g: 200 - pz: 6

mat: PR







# ColorVel

Coloranti spray effetto velluto • Velvet-effect spray colours  
Colorants spray effet velours • Farbspray mit Samteffekt  
Colorantes spray efecto terciopelo • Corantes spray efeito veludo

## BASE BURRO DI CACAO

Cocoa butter based • Base beurre de cacao • Kakaobutterbasis • Base manteca de cacao • Base manteiga de cacau

## PER SUPERFICI SEMIFREDDI

For parfait surfaces • Pour la surface des entremets • Für die oberflächige Dekoration von Halbgefrorene • Para superficies de semifríos Para superficies semifrias



Ideale per la decorazione di semifreddi, mousse e superfici di altri prodotti congelati

Per creare un effetto vellutato fine ed elegante. Formulazione con burro di cacao. Senza grassi idrogenati

Ideal for decorating ice-cream cakes, mousses and for the surfaces of frozen products

It creates a refined and elegant velvet effect. Formula with cocoa butter. No hydrogenated fat

Idéals pour la décoration d'entremets, mousses et surfaces de produits congelés

Pour créer un effet velours fin et élégant. Formulation avec beurre de cacao. Sans graisses hydrogénées

Ideal um Eistorten, Mousse und der Oberfläche anderer Gefrierprodukte zu dekorieren

Zur Schaffung eines verfeinerten und eleganten Samteffekts. Rezept mit Kakaobutter. Ohne hydrierte Fette

Ideales para decorar semifríos, mousse y superficies de otros productos congelados

Para lograr un efecto aterciopelado fino y elegante. Fórmula con manteca de cacao. Sin grasas hidrogenadas

Para decorar semifríos, mousse e superficies de outros produtos congelados

Para conseguir um efeito aveludado fino e elegante. Fórmula com manteiga de cacau. Sem gorduras hidrogenadas

 **24788**  
**COLOR CIOCCOLATO FONDENTE**  
ml: 250 - pz: 1 - AZO FREE - GF

 **24787**  
**COLOR CIOCCOLATO AL LATTE**  
AZO FREE - GF

 **23223**  
**NERO** - GF

 **24783**  
**ROSSO**  
AZO FREE - GF

 **24784**  
**VERDE PISTACCHIO**  
AZO FREE - GF

 **24780**  
**BIANCO**  
AZO FREE - GF

 **24764**  
**ROSSO** - GF

 **24785**  
**GIALLO**  
AZO FREE - GF







# Colorspray

Coloranti spray • Spray colourings • Colorants spray • Sprühfarben  
Colorantes spray • Corantes em spray



BASE ALCOOL | Alcohol-based | À base d'alcool | Auf Alkoholbasis | A base de alcohol | À base de álcool  
PER SUPERFICI | For surfaces | Pour surfaces | Für Oberflächen | Para superficies | Para superfícies



Ideali per decorare superficialmente cioccolato, prodotti a base di zucchero, prodotti da forno e panna, Sweet Lace e basi grasse in genere

Ideal for surface decoration of chocolate, sugar-based products, baked products, cream, sweet lace and fatty bases in general

Idéaux pour décorer la surface du chocolat, des produits à base de sucre, des pâtisseries cuites au four, de la crème chantilly, du Sweet Lace et des bases grasses en général

Ideal zum Dekorieren der Oberfläche von Schokolade, Produkten aus Zucker, Backwaren, Sahne, Sweet Lace und fetten Tortenbasen im allgemeinen

Ideales para decorar superficialmente chocolate, productos a base de azúcar, productos para hornear, nata, Sweet Lace y bases grasas en general

Ideais para decorar uma superfície de chocolate, produtos à base de açúcar, produtos cozidos no forno e creme chantilly, Sweet Lace em pó e bases gordurentas em geral



**23171**  
**ROSA**

ml: 250 - pz: 1

AZO FREE - GF



**23165**  
**ROSSO**

AZO FREE

GF



**23176**  
**ROSSO**

GF



**23169**  
**GIALLO**

AZO FREE - GF



**23173**  
**GIALLO** - GF



**23170**  
**VERDE**

AZO FREE - GF



**23166**  
**AZZURRO**

AZO FREE - GF



**23168**  
**CIANO**

AZO FREE - GF



**23189**  
**VIOLA**

ml: 250 - pz: 1

AZO FREE - GF



**23178**  
**ARGENTO**

AZO FREE - GF



**23180**  
**BRONZO**

AZO FREE - GF



**23182**  
**ROSA**

AZO FREE - GF



**23187**  
**NERO LAVAGNA**

AZO FREE - GF



**23181**  
**ORO**

AZO FREE - GF



**23183**  
**ROSSO**

AZO FREE - GF



**23190**  
**ROSSO** - GF



**23219C**  
**AZZURRO**

AZO FREE - GF



**23219L**  
**VERDE**

AZO FREE - GF



**23219D**  
**ROSSO** - GF



**24108**  
**ORO**

AZO FREE - GF



**24107**  
**ARGENTO**

AZO FREE - GF



**23219B**  
**ROSA**

ml: 50 - pz: 4

AZO FREE - GF







# Colorspray

Coloranti spray • Spray colourings • Colorants spray • Sprühfarben  
Colorantes spray • Corantes em spray

BASE ALCOOL | Alcohol-based | À base d'alcool | Auf Alkoholbasis | A base de alcohol | À base de álcool  
PER SUPERFICI | For surfaces | Pour surfaces | Für Oberflächen | Para superficies | Para superfícies



EFFETTO  
METAL  
METAL  
EFFECT



## Ideale per superfici scure

*Suitable for dark surfaces*

Ideali per decorare superficialmente cioccolato, prodotti a base di zucchero, prodotti da forno e panna, Sweet Lace e basi grasse in genere

Ideal zum Dekorieren der Oberfläche von Schokolade, Produkten aus Zucker, Backwaren und Sahne und Sweet Lace und fetten Tortenbasen im allgemeinen

Ideal for surface decoration of chocolate, sugar-based products, baked products, cream, sweet lace and fatty bases in general

Ideales para decorar superficialmente chocolate, productos a base de azúcar, productos para hornear, nata, Sweet Lace y bases grasas en general

Idéaux pour décorer la surface du chocolat, des produits à base de sucre, des pâtisseries cuites au four, de la crème chantilly, du Sweet Lace et des bases grasses en général

Ideais para decorar uma superfície de chocolate, produtos à base de açúcar, produtos cozidos no forno e creme chantilly Sweet Lace em pó e bases gordurentas em geral



**23249**

**VERDE**

ml: 250 - pz: 1

AZO FREE -



**23250**

**VIOLA**

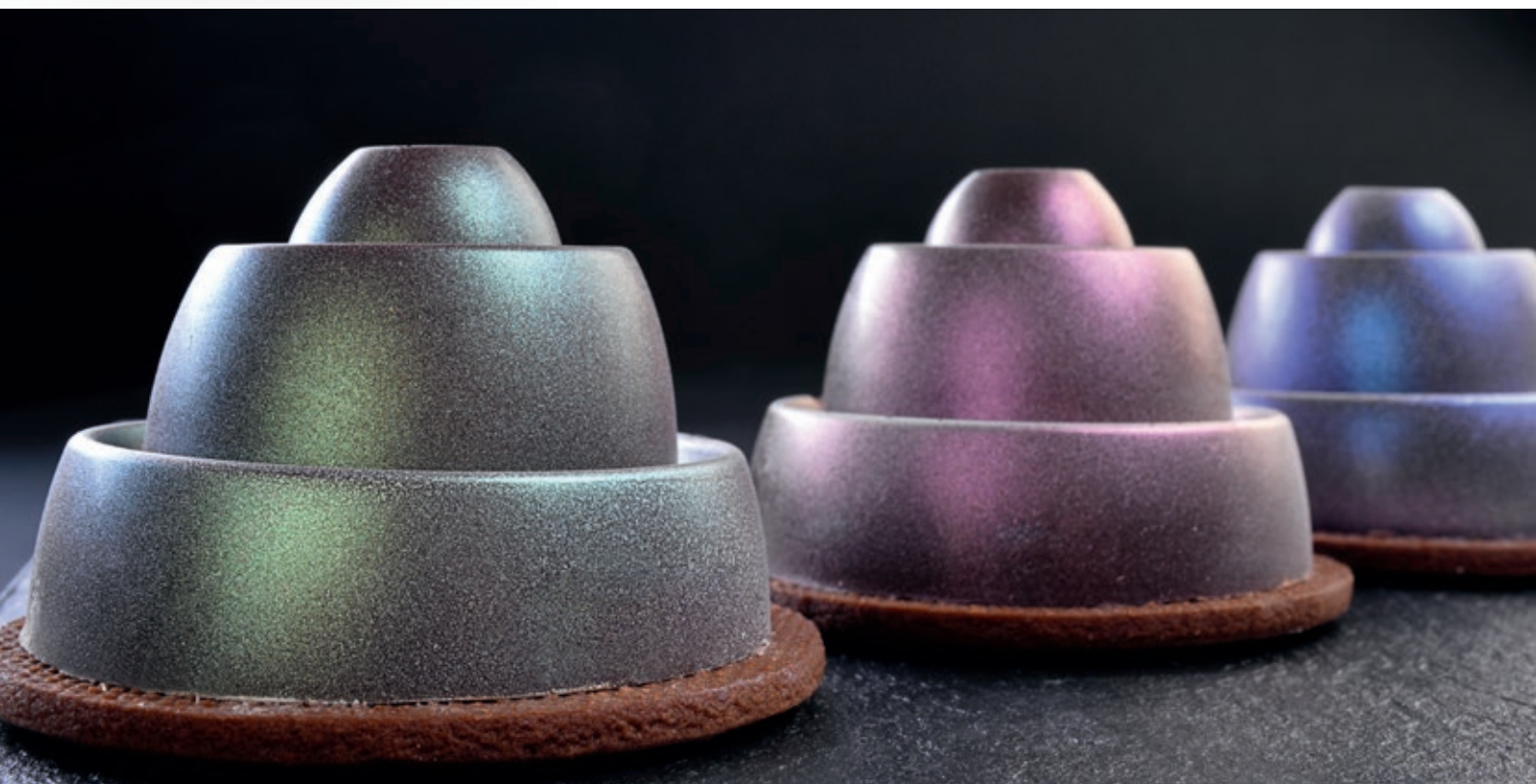
AZO FREE -



**23251**

**ROSA**

AZO FREE -





# Stardust

Spray glitter trasparente argentato • Transparent silver glitter spray  
Spray glitter transparent argenté • Transparenter Silber-Glitterspray  
Spray transparente con brillo plateado • Spray brillante transparente plateado



BASE ALCOOL • Alcohol-based • À base d'alcool • Auf Alkoholbasis • A base de alcohol • À base de álcool

PER SUPERFICI • For surfaces • Pour surfaces • Für Oberflächen • Para superficies • Para superfícies



EFFETTO  
OMOGENEO  
HOMOGENEOUS  
EFFECT



- Versatile
- Asciuga rapidamente!
- Ideale per decorare superficialmente cioccolato, prodotti a base di zucchero, prodotti da forno, isomalto, pastigliaggio, Sweet Lace Express

- Versatile
- Quick-drying!
- Ideal for surface decoration of chocolate, sugar-based products, baked products, isomalt, gum-paste, Sweet Lace Express

- Polyvalent
- Il sèche rapidement
- Idéal pour décorer la surface du chocolat, des produits à base de sucre, des produits cuits au four, l'isomalt, le pastillage et le Sweet Lace Express

- Vielseitig
- Trocknet rasch!
- Ideal zum Dekorieren der Oberfläche von Schokolade, Produkten aus Zucker, Backwaren, Isomalt, Tragant, Sweet Lace Express

- Versátil
- ¡Se seca rápidamente!
- Ideal para decorar superficies de chocolate, nata, productos a base de azúcar o para hornear, isomalt, pasta adragante y Sweet Lace Express

- Versátil
- Seca rapidamente!
- Ideais para decorar uma superfície de chocolate, produtos à base de açúcar, produtos cozidos no forno, isomalte, pastilhagem, Sweet Lace Express

**23191**

ml: 250 - pz: 1

AZO FREE -

**24762**

ml: 100 - pz: 1

AZO FREE -



Macarons farciti con GOLOSINTESE AMARENA DARK e PERA MILKY

COLORI  
MATERIE PRIME  
Colours - Raw Materials



## Dust Glitter

Polvere glitter • Glitter Dust • Poudre glitter • Glanz Pulver  
Glitter en polvo • Glitter em pó

Per decorare  
cioccolato, glasse,  
gelatine, prodotti  
a base zucchero  
e prodotti da  
pasticceria in  
generale

For decorating  
chocolate, glazes,  
jellies, sugar based  
products, and  
pastries in general

Pour décorer  
chocolat, glaçage,  
gélatine, produits  
à base de sucre  
et produits de  
pâtisserie en  
général

Zur Dekoration  
von Schokolade,  
Glasuren, Gelatine,  
Zuckerprodukte  
und Backwaren im  
allgemein

Para decorar  
chocolate,  
glasé, gelatinas,  
productos a  
base de azúcar  
y productos de  
pastelería en  
general

Para decorar  
chocolate, glacê,  
gelatina, produtos  
à base de açúcar  
e produtos de  
pastelaria em geral



10g



**23231 - NEW**

**ORO**

g: 10 - pz: 4

AZO FREE - GF



**23232 - NEW**

**ARGENTO**

AZO FREE - GF



**23227 - NEW**

**ROSA**

AZO FREE - GF





# ColorDust

Coloranti in polvere • Powder food colours • Colorants en poudre • Pulverfarben  
Colorantes en polvo • Corantes em pó

LIPOSOLUBILI | Liposoluble | Liposolubles | Fettlöslich | Liposolubles | Lipossolúveis

PER SUPERFICI E MASSE | For surfaces and masses | Pour surfaces et masses | Für Oberflächen und Massen | Para superficies y masas | Para superficies e massas



25g

Ideali per la decorazione (superfici e masse) di pasta di zucchero e prodotti a base di zucchero in generale, pasta di mandorle, prodotti da forno, cioccolato e masse grasse in generale (burro e margarina)

Ideal for decorating (surfaces and masses) sugar paste, sugar-based products, almond paste, baked products, chocolate and fatty mixtures in general (butter, margarine)

Idéals pour la décoration (surfaces et masses) de la pâte à sucre et des produits à base de sucre en général, pâte d'amandes, produits à cuire au four, chocolat et masses grasses en général (beurre et margarine)

Ideal zum Dekorieren (Oberflächen und Massen) von Fondant, Produkten aus Zucker, Mandelmasse, Backwaren, Schokolade und fetthaltigen Massen (in denen Butter und Margarine verwendet wird)

Ideales para la decoración (superficies y masas) de fondant y productos a base de azúcar en general, pasta de almendras, productos para hornear, chocolate y materias grasas en general (mantequilla, margarina)

Ideais para a decoração (superfícies e massas) de pasta de açúcar e produtos à base de açúcar em geral, pasta de amêndoas, produtos cozidos no forno, chocolate e gorduras em geral (manteiga e margarina)

**23163**  
**ROSA CONFETTO**  
g: 25 - pz: 1  
AZO FREE - GF

**24509 - ROSSO**  
AZO FREE - GF

**24511 - CIANO**  
AZO FREE - GF

**23164 - NERO LAVAGNA**  
AZO FREE - GF

**24507 - GIALLO SOLE**  
AZO FREE - GF

**24510 - VERDE PRATO**  
AZO FREE - GF

**23137**  
**GIALLO SOLE**  
g: 3 - pz: 6 - GF

**23138**  
**ROSSO FUOCO** - GF

**23141**  
**MARRONE BISCOTTO** - GF

**23142**  
**ROSA CONFETTO**  
AZO FREE - GF

**23146**  
**AZZURRO CONFETTO**  
AZO FREE - GF



3g

**23140**  
**VERDE FOGLIA** - GF

**23143**  
**NERO LAVAGNA**  
AZO FREE - GF

**23139**  
**CIANO**  
AZO FREE - GF

ASSORTITO | Assorted | Assorti  
Sortiert | Surtido | Sortido



**23213**  
● ● ● A - ■ ■ ■ 8  
g: 3 - pz: 8 - GF



# ColorDust

Coloranti in polvere • Powder food colours • Colorants en poudre • Pulverfarben  
Colorantes en polvo • Corantes em pó

LIPOSOLUBILI | Liposoluble | Liposolubles | Fettlöslich | Liposolubles | Lipossolúveis

PER SUPERFICI E MASSE | For surfaces and masses | Pour surfaces et masses | Für Oberflächen und Massen  
Para superficies y masas | Para superfícies e massas



25g

Ideali per la decorazione (superfici e masse) di pasta di zucchero e prodotti a base di zucchero in generale, pasta di mandorle, prodotti da forno, cioccolato e masse grasse in generale (burro e margarina)

Ideal for decorating (surfaces and masses) sugar paste, sugar-based products, almond paste, baked products, chocolate and fatty mixtures in general (butter, margarine)

Idéals pour la décoration (surfaces et masses) de la pâte à sucre et des produits à base de sucre en général, pâte d'amandes, produits à cuire au four, chocolat et masses grasses en général (beurre et margarine)

Ideal zum Dekorieren (Oberflächen und Massen) von Fondant, Produkten aus Zucker, Mandelmasse, Backwaren, Schokolade und fetthaltigen Massen (in denen Butter und Margarine verwendet wird)

Ideales para la decoración (superficies y masas) de fondant y productos a base de azúcar en general, pasta de almendras, productos para hornear, chocolate y materias grasas en general (mantequilla, margarina)

Ideais para a decoração (superfícies e massas) de pasta de açúcar e produtos à base de açúcar em geral, pasta de amêndoas, produtos cozidos no forno, chocolate e gorduras em geral (manteiga e margarina)



**24402**  
**ORO**

g: 25 - pz: 1  
AZO FREE - GF



**23199**  
**ORO ZECCHINO**

AZO FREE - GF



**24403**  
**BIANCO PERLA**

AZO FREE - GF



**23120**  
**ARGENTO**

AZO FREE - GF



**23149 - ORO**

g: 3 - pz: 6  
AZO FREE - GF



**23152 - ARGENTO**

AZO FREE - GF



**23150 - BIANCO PERLA**

AZO FREE - GF



3g

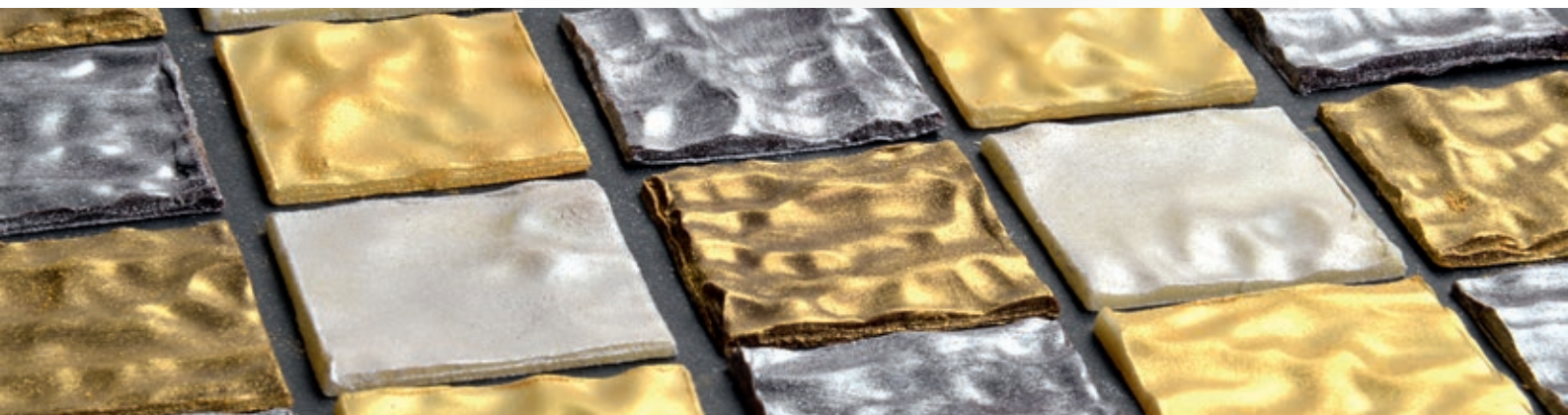
ASSORTITO | Assorted | Assorti  
Sortiert | Surtido | Sortido



**23155**

● ● ● A - ■ ■ ■ 3

g: 3 - pz: 6 - AZO FREE - GF





# ColorLiquid

Coloranti liquidi • Liquid colours • Colorants liquides • Flüssigfarben  
Colorantes líquidos • Corantes líquidos

LIPOSOLUBILI | Liposoluble | Liposolubles | Fettlöslich | Liposolubles | Lipossolúveis

PER MASSE | For masses | Pour masses | Für Massen | Para masas | Para massas



COLORI  
MATERIE PRIME  
Colours - Raw Materials



190ml

Ideali per la colorazione di burro di cacao, cioccolato (bianco) e delle masse grasse in generale (burro, margarina)

Ideal zum Färben von Kakaobutter, Schokolade (weiß) und fetthaltigen Massen (in denen Butter und Margarine verwendet wird)

Ideal for colouring cocoa butter, chocolate (white), and fatty mixtures in general (butter, margarine)

Ideales para dar color a la manteca de cacao, chocolate (blanco) y materias grasas en general (mantequilla, margarina)

Idéals pour la coloration du beurre de cacao, chocolat (blanc) et masses grasses en général (beurre et margarine)

Ideais para colorir a manteiga de cacau, ou chocolate (branco) e gorduras em geral (manteiga e margarina)



**23100**  
**CIANO**

ml: 190 - pz: 1

AZO FREE - GF



**23101**  
**ROSSO**

AZO FREE - GF



**23156**  
**ROSSO**

AZO FREE - GF



**23102**  
**GIALLO**

AZO FREE - GF



**23103**  
**VERDE**

AZO FREE - GF



## ColorCioc

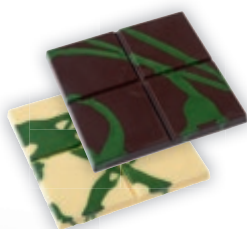
Colorante in burro di cacao • Cocoa butter colouring  
 Colorant en beurre de cacao • Lebensmittelfarbe aus Kakaobutter  
 Colorante de manteca de cacao • Corante em manteiga de cacau

BASE BURRO DI CACAO | Cocoa butter based | Base beurre de cacao | Kakaobutterbasis | Base manteca de cacao  
 Base manteiga de cacau

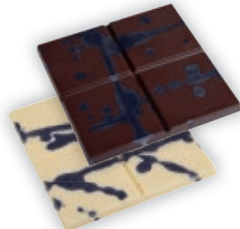


150g

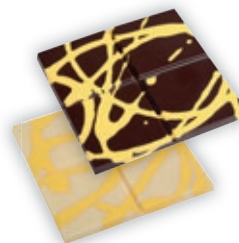
- Per decorare superfici in cioccolato e prodotti da pasticceria
- Colori pieni e super brillanti
- Zur Dekoration von Schokoladenflächen und Konditoreiprodukten
- Volle und superbrillante Farben
- For decorating chocolate surfaces and confectionery products
- Intense super bright colours
- Para decorar superficies de chocolate y productos de pastelería
- Colores intensos y super brillantes
- Pour décorer les surfaces en chocolat et les produits de pâtisserie
- Couleurs pleines et extrêmement brillantes
- Para decorar superficies em chocolate e produtos de pastelaria
- Cores plenas e super brilhantes



**23197**  
**VERDE** - (GF)



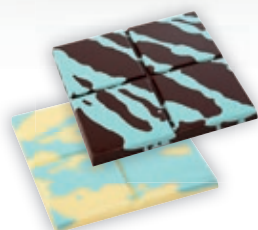
**23247**  
**BLU**  
 AZO FREE - (GF)



**23248**  
**GIALLO**  
 AZO FREE - (GF)



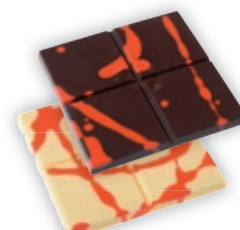
**23198**  
**ORO**  
 AZO FREE - (GF)



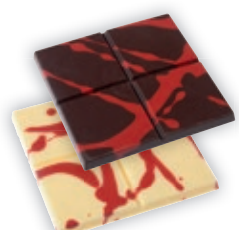
**23245**  
**AZZURRO 1837**  
 g: 150 - pz: 1  
 AZO FREE - (GF)



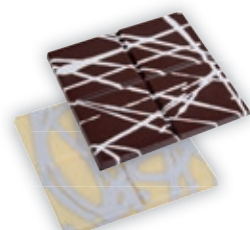
**23193**  
**BIANCO**  
 AZO FREE - (GF)



**23194**  
**ARANCIONE** - (GF)



**23196**  
**ROSSO** - (GF)



**23244**  
**ARGENTO**  
 AZO FREE - (GF)

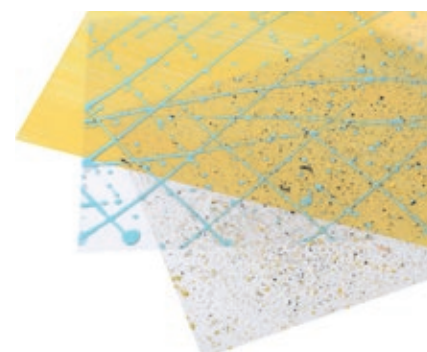
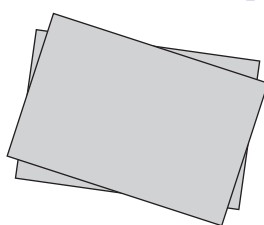
## Fogli in acetato per decorazioni in cioccolato

Acetate sheets for chocolate decorations  
 Feuilles d'acétate pour décorations en chocolat  
 Acetatfolie für Schokoladendekorationen  
 Hojas de acetato para decoraciones de chocolate  
 Folhas em acetato para decorações em chocolate

**30449** - cm: 20x30 - pz: 32 - mat: PL



**Neutri**  
 Transparent











# ColorAir

Coloranti liquidi per aerografo • Liquid colours for airbrush  
 Colorants liquides pour aérographe • Flüssigfarben für Spritzpistole  
 Colorantes líquidos para aerógrafo • Corantes líquidos para aerógrafo



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



190ml

Ideali per decorare superfici  
 in panna, prodotti a base di  
 zucchero e marzapane

Ideal for decoration of  
 surfaces such as: cream,  
 sugar-based products and  
 marzipan

Idéaux pour décorer les  
 surfaces comme la crème  
 chantilly, les produits à base  
 de sucre et de massepain

Ideal zum Dekorieren  
 Oberflächen: Sahne,  
 Produkten auf Zuckerbasis  
 und Marzipan

Ideales para decorar  
 superficies, como nata,  
 productos a base de azúcar  
 y mazapán

Ideais para decorar  
 superfície, ex: chantilly,  
 produtos à base de açúcar  
 e maçapão



**24258**

**GIALLO**

AZO FREE - GF



**24256**

**CIANO**

AZO FREE - GF



**24260**

**ROSSO**

AZO FREE - GF



**24251**

**ROSA**

ml: 190 - pz: 1

AZO FREE - GF



190ml

**PERLATO  
SHINY**



**24376**

**VERDE**

AZO FREE - GF



**24329**

**ROSSO**

AZO FREE - GF



**24494**

**ORO**

AZO FREE - GF



**24495**

**ARGENTO**

ml: 190 - pz: 1

AZO FREE - GF



**kit compressore e  
aerografo 30874 (pag. 340)**

compressor and airbrush kit (p. 340)









# Colorgel 20g

Colorant in gel • Gel colourings  
Colorants gel • Farbgel  
Colorantes en gel • Corantes em gel

IDROSOLUBILI • Water soluble • Hydrosolubles • Wasserlöslich  
Hidrosolubles • Hidrossolúveis

PER MASSE • For masses • Pour masses • Für Massen  
Para masas • Para massas

Ideali per colorare pasta di zucchero, ghiaccia, panna, crema e prodotti a base di zucchero, pan di spagna, lievitati, frolla

Idéaux pour colorer pâte à sucre, glace royale, crème chantilly, crème et produits à base de sucre, génoise, produits au levain, pâte sablée

Ideales para colorear fondant, glasa, nata, crema y productos a base de azúcar, bizcocho, levaduras y masa quebrada

Ideal for colouring sugar paste, icing, whipped cream and sugar based products, sponge and leavened cakes, shortbread

Ideal zum Einfärben von Zuckermasse, Icing, Sahne, Cremen und Produkten auf Zuckerbasis, Biskuit-, Hefe- und Mürbeteig

Ideais para dar cor a pasta de açúcar, glacé, chantilly, cremes e produtos à base de açúcar, pão-de-ló, massas levedadas, massa areada



20g



**23278**

**VIOLA DEL PENSIERO**

g: 20 - pz: 12

mat: GE - GF



**23279**

**NERO FLUO**

GF



**23272**

**ROSA CANDY**

GF



**23268**

**PELLE**

GF



**23271**

**GIALLO CHIARO**

GF



**23275**

**GIALLO LIMONE**

GF



**23277**

**ARANCIO MANDARINO**

GF



**23274**

**ROSA**

FRAGOLA - GF



**23280**

**PORPORA**

GF



**23267**

**MARRONE TRONCO**

GF



**23265**

**VERDE BOSCO**

GF



**23276**

**VERDE PRATO**

GF



**23270**

**VERDE LIME**

GF



**23282**

**ROSSO**

CILIEGIA - GF



**23281**

**AZZURRO 1837**

GF



**23266**

**BLU NAVY**

GF



**23269**

**GHIACCIO**

GF



**23273**

**AZZURRO CIELO**

AZO FREE - GF

ASSORTITO | Assorted | Assorti | Sortiert | Surtido | Sortido



**GIALLO LIMONE**



**ROSA CANDY**



**AZZURRO CIELO AZO FREE**



**VIOLA DEL PENSIERO**



**ARANCIO MANDARINO**



**ROSSO CILIEGIA**



**VERDE PRATO**



**NERO FLUO**

**23218**

● ● ● A - ■ ■ ■ 8

g: 20 - pz: 40 - mat: GE - GF

L27,5xH23xP13,5cm









# Colorgel 100g

Colorant in gel • Gel colourings • Colorants gel • Farbgel  
Colorantes en gel • Corantes em gel

IDROSOLUBILI • Water soluble • Hydrosolubles  
Wasserlöslich • Hidrosolubles • Hidrossolúveis

PER MASSE • For masses • Pour masses  
Für Massen • Para masas • Para massas

Ideali per colorare pasta di zucchero, ghiaccia, panna, crema e prodotti a base di zucchero, pan di spagna, lievitati, frolla

Idéaux pour colorer pâte à sucre, glace royale, crème chantilly, crème et produits à base de sucre, génoise, produits au levain, pâte sablée

Ideales para colorear fondant, glasa, nata, crema y productos a base de azúcar, bizcocho, levaduras y masa quebrada

Ideal for colouring sugar paste, icing, whipped cream and sugar based products, sponge and leavened cakes, shortbread

Ideal zum Einfärben von Zuckermasse, Icing, Sahne, Cremen und Produkten auf Zuckerbasis, Biskuit-, Hefe- und Mürbeteig

Ideais para dar cor a pasta de açúcar, glacé, chantilly, cremes e produtos à base de açúcar, pão-de-ló, massas levedadas, massa areada



**23134**  
**VIOLA DEL PENSIERO**  
g: 100 - pz: 1  
mat: GE - GF



**23123**  
**ROSA**  
CANDY - GF

**23126**  
**ROSA**  
FRAGOLA - GF

**23124**  
**PELLE** - GF

**23131**  
**GIALLO**  
LIMONE - GF

**23133**  
**ARANCIO**  
MANDARINO - GF

**23127**  
**ROSSO**  
CICLIEGIA - GF

**23135**  
**MARRONE**  
TRONCO - GF

**23136**  
**NERO**  
FLUO - GF

**23130**  
**BLU**  
NAVY - GF

**23125**  
**AZZURRO CIELO**  
AZO FREE - GF

**23129**  
**AZZURRO 1837**  
GF

**23132**  
**VERDE**  
PRATO - GF

**23128**  
**VERDE**  
BOSCO - GF



# 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 - AZO FREE - (GF) (P)

- 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 monocolore

One colour replacements



**23122B**

cm: H17 - pz: 4

AZO FREE - (GF) (P)



**23122C** - (GF) (P)



**23122Z** - (GF) (P)



**23122D** - (GF) (P)



**23122Q** - (GF) (P)



**23122E** - (GF) (P)



**23122L** - (GF) (P)



**23122N** - (GF) (P)



# Cosa coloro oggi?

What can I colour today?

| Colorante<br>Colour | Formato<br>Format | Colori<br>Colours                                                                    | Composizione<br>Composition                      |
|---------------------|-------------------|--------------------------------------------------------------------------------------|--------------------------------------------------|
| <b>COLORVEL</b>     | 250ml             |    | <b>Base burro di cacao</b><br>Cocoa butter based |
| <b>COLORSPRAY</b>   | 50ml              |    | <b>Base alcool</b><br>Alcohol-based              |
|                     | 250ml             |    |                                                  |
|                     | 250ml             |   |                                                  |
| <b>STARDUST</b>     | 100ml             |   | <b>Base alcool</b><br>Alcohol-based              |
|                     | 250ml             |                                                                                      |                                                  |
| <b>DUST GLITTER</b> | 10g               |  | <b>Base zucchero</b><br>Sugar based              |
| <b>COLORCIOC</b>    | 150g              |  | <b>Base burro di cacao</b><br>Cocoa butter based |
| <b>COLORAIR</b>     | 190ml             |  | <b>Base acqua</b><br>Water-based                 |
| <b>COLORDUST</b>    | 3g                |  | <b>Liposolubile</b><br>Liposoluble               |
|                     | 25g               |  |                                                  |
| <b>COLORLIQUID</b>  | 190ml             |  | <b>Liposolubile</b><br>Liposoluble               |
| <b>COLORGEL</b>     | 20g               |  | <b>Idrosolubile</b><br>Hydrosoluble              |
|                     | 100g              |  |                                                  |



| Superfici - Surfaces                  |                         |                                     |                                                  |                |                                                |                 | Masse - Masses                       |                                     |                                                |                                                                 |
|---------------------------------------|-------------------------|-------------------------------------|--------------------------------------------------|----------------|------------------------------------------------|-----------------|--------------------------------------|-------------------------------------|------------------------------------------------|-----------------------------------------------------------------|
| Prodotti congelati<br>Frozen products | Cioccolato<br>Chocolate | Prodotti da forno<br>Baked products | Prodotti a base zucchero<br>Sugar based products | Panna<br>Cream | Prodotti a base grassa<br>Fatty based products | Glasse<br>Glaze | Cioccolato bianco<br>White chocolate | Prodotti da forno<br>Baked products | Prodotti a base grassa<br>Fatty based products | TUTTE LE MASSE (no cioccolato)<br>ALL MASSES (except chocolate) |
| ●                                     |                         |                                     |                                                  |                |                                                |                 |                                      |                                     |                                                |                                                                 |
|                                       | ●                       | ●                                   | ●                                                | ●              | ●                                              |                 |                                      |                                     |                                                |                                                                 |
|                                       | ●                       | ●                                   |                                                  |                |                                                | ●               |                                      |                                     |                                                |                                                                 |
|                                       | ●                       | ●                                   |                                                  |                |                                                | ●               |                                      |                                     |                                                |                                                                 |
|                                       | ●                       |                                     |                                                  |                |                                                |                 |                                      |                                     |                                                |                                                                 |
|                                       |                         |                                     | ●                                                | ●              |                                                |                 |                                      |                                     |                                                |                                                                 |
|                                       | ●                       | ●                                   | ●                                                |                | ●                                              |                 | ●                                    | ●                                   | ●                                              |                                                                 |
|                                       |                         |                                     |                                                  |                |                                                |                 | ●                                    |                                     | ●                                              |                                                                 |
|                                       |                         |                                     |                                                  |                |                                                |                 |                                      |                                     |                                                | ●                                                               |



## 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 -  



### Per lucidare

*To gloss*

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

Ideais para dar  
brilho aos discos,  
veste-bolacha e  
outros desenhos  
sobre pasta de  
açúcar

1kg



24190

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





# ModecorMaster<sup>®</sup> Cake

Colori e Materie Prime  
Colours - Raw Materials

- |                                                                                                                                                                                                                                                                                          |                                                                                                                                                                                                                                                                                                       |                                                                                                                                                                                                                                                                                                                           |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"> <li>• Aroma neutro.</li> <li>• Ideale da colorare con Colorgel! Con una resa perfetta su semifreddi e torte in panna, la Gelatina Master Cake non cola e rimane estremamente compatta. Ideale anche per copertura di bordi e decori a mano</li> </ul> | <ul style="list-style-type: none"> <li>• Neutral flavour.</li> <li>• Ideal to use with Colorgel. Perfect result on parfait and cream cakes, Master Cake Jelly does not drip and remains intact. Suitable for covering borders and decorating by hand</li> </ul>                                       | <ul style="list-style-type: none"> <li>• Arome neutre.</li> <li>• Idéale à colorer avec Colorgel ! Avec un rendu parfait sur des entremets et des gâteaux à la crème, la Gélatine Master Cake ne colle pas et reste extrêmement compacte. Idéale également pour couvrir les bords ou les décorations à la main</li> </ul> |
| <ul style="list-style-type: none"> <li>• Neutrales Aroma</li> <li>• Ideal zum Färben mit Colorgel! Perfekt für halbgefrorenes und Sahnetorten, die Gelatine Master Cake tropft nicht und bleibt sehr kompakt. Auch ideal für Randverzierungen und Handdekors</li> </ul>                  | <ul style="list-style-type: none"> <li>• Aroma neutro.</li> <li>• Ideal para colorear con Colorgel! Rendimiento perfecto sobre semifrios y tartas de crema, la Gelatina Master Cake no es pegajosa y permanece compacta. Ideal, incluso, para la cobertura de bordes y decoraciones a mano</li> </ul> | <ul style="list-style-type: none"> <li>• Aroma neutro.</li> <li>• Ideal para colorir com Colorgel! Com uma eficiência perfeita para semifrios e tortas de natas, a Gelatina Master Cake não escorre e permanece extremamente compacta. Ideal também para cobertura de bordos e decorações à mão</li> </ul>                |



**Effetto trasparente**  
*Transparent effect*



1kg



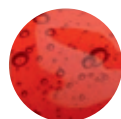
**24158**

kg: 1 - pz: 1 - mat: GE



## Decorgel

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

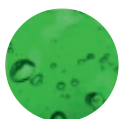


**23222D**

**ROSSO**

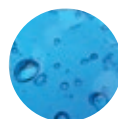
g: 20 - pz: 12

mat: GE -



**23222L**

**VERDE** -



**23222K**

**BLU** -



**23222B**

**ROSA** -



**23222G**

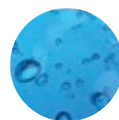
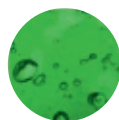
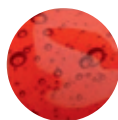
**BIANCO MATT** -



20g



ASSORTITO | Assorted | Assorti | Sortiert | Surtido | Sortido



**23217**

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

L27,5xH23xP13,5cm

COLORI  
MATERIE PRIME  
Colours - Raw Materials



## Lacca spray

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



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

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

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

Ideal to protect and glaze chocolate, sugar and almond paste

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

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

300ml

23230 **NEW**

ml: 300 - pz: 1 -  



## Lucidante spray

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



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

Kakaobutter zum Glänzendmachen von Zuckermasse und Mandelmasse

Cocoa butter to glaze sugar and almond paste

Manteiga de cacau para dar brilho a fondant y pasta de almendras

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

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

400ml

24501

ml: 400 - pz: 1 -  





## Refrigerante spray

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



400ml

Ideale per fissare  
composizioni in  
cioccolato

Parfait pour fixer les  
compositions en  
chocolat

Ideal para fijar  
composiciones en  
chocolate

Ideal for fixing chocolate  
compositions

Ideal zur Fixierung von  
Schokoladenkompositionen

Ideal para fixar  
composições em  
chocolate

**24380**

ml: 400 - pz: 1 -



## Staccante spray

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



400ml

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

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

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

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

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

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

**24719**

ml: 400 - pz: 1 -







# Semilavorati

## Attrezzature



## Semifinished Products Equipment

**Cialde per prodotti da forno** **310**  
Wafer for baked products

**Decorazioni** **312**  
Decorations

**Packaging e Supporti** **322**  
Packaging and Supports

**Attrezzature da laboratorio** **337**  
Lab equipment

**Stampi** **342**  
Moulds



## Cialde per prodotti da forno

Wafer for baked products • Gaufrettes pour produits de boulangerie - pâtisserie  
Waffeln für Gebäck • Obleas para productos para horno  
Obreias para produtos de cozer no forno

GLUTEN  
FREE



**23406** - NEW

cm: Ø2,6 - pz: 600

mat: WF - GF

SENZA  
LATTOSIO

**23407**

NEW



VEGAN

**23408**

NEW



INTEGRALE

**23410**

NEW



LIEVITO  
MADRE

**23411**

NEW



0%  
ZUCCHERO

**23412**

NEW



CEREALI  
ANTICHI

**23409**

NEW



CREMA

**23417**

NEW



ALBICOCCA

**23416**

NEW



AMARENA

**23414**

NEW



PISTACCHIO

**23413**

NEW



CIOCCOLATO

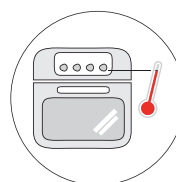
**23415**

NEW



**Ottima resistenza in frittura**

*Good resistance in fried products*



220°C







Scopri tutta la gamma prodotti GIUSO per la PRIMA COLAZIONE! Contatta il tuo agente di zona.





# Macarons

Al gusto di mandorla • Almond flavoured Macarons  
Goût amande • Mandel Geschmack  
Gusto de almendra • Sabor de amêndoa



**25686B**

cm: Ø3,5

pz: 384 - mat: BS -



**25686D** -



**25686E** -



**25686V** -



**25629**

●●● A - cm: Ø3,5 - pz: 384 - mat: BS -



**25609**

●●● A - cm: Ø3,5 - pz: 384 - mat: BS -

Colora la ganache  
con i coloranti  
liposolubili

Colour the filling  
with liposoluble  
colours

Colorez votre  
ganache avec  
les colorants  
liposolubles

Sie können die  
Ganasche mit  
den fettlosbaren  
Farben einfärben

Colorea el relleno  
con los colorantes  
liposolubles

Colore o recheio  
com os corantes  
liposolúveis







## Decorazioni in Marshmallow

Marshmallow decorations • Décorations en marshmallow  
Dekorationen aus Marshmallow • Decoraciones en malvaviscos  
Decorações em marshmalow



**20268** - ●●● A

cm: Ø2~ - pz: 4(500g) - mat: MM -



**Incredibilmente morbide**

*incredibly soft*



**20272** - ●●● A

cm: H2 - pz: 4(500g) - mat: MM -



**20269** - ●●● A

cm: H1,5 - pz: 4(500g) - mat: MM -

**20267** - ●●● A

cm: Ø1,5 - pz: 4(500g)

mat: MM -



**Ideali da ricoprire con il cioccolato**

*Ideal to cover with chocolate*



**20270** - ●●● A

cm: H3,5 - pz: 4(500g) - mat: MM -



**20271** - ●●● A

cm: H4,5 - pz: 4(500g) - mat: MM -

Tenuta perfetta su  
panne e creme, sia  
in frigorifero che in  
abbattitore

Keep perfectly on  
creams, both in the  
fridge and blast  
chiller

Tenue parfaite  
sur les crèmes,  
aussi bien au  
réfrigérateur  
qu'au congélateur

Perfekter Halt auf  
Sahne und Creme,  
sowohl im  
Kühlschrank  
als auch im  
Schockfroster

Fijación perfecta  
en natas y cremas,  
tanto en nevera  
como en abatidor

Resistência  
perfeita sobre  
natas e creme,  
no frigorífico  
e em abatedores







## Decorazioni in Meringa

Meringue decorations • Décorations en meringue • Dekorationen aus Baiser  
Decoraciones en merengue • Decorações em merengue

Ideali da ricoprire  
con il cioccolato e  
da colorare con i  
ColorSpray

Ideal for covering  
with chocolate  
and colouring with  
ColorSpray

Idéales à recouvrir  
avec du chocolat et  
à colorer avec les  
ColorSpray

Ideal für Ueberzug  
mit Schokolade  
und für Färbung mit  
ColorSpray

Ideales para cubrir  
con chocolate y  
colorear con los  
ColorSpray

Ideias para cobrir  
com chocolate e  
colorar com corante  
spray



**Come fatte  
a mano!**

*handmade effect!*



**20273**

cm: 11 - pz: 600

mat: ZU -



**Colorali come vuoi tu!**

*Colour as you like!*



**20274**

cm: 11 - pz: 360 - mat: ZU -



**Ideali per  
girotorta!**

*decorate your cake!*







Montebianco con MARRONI PIEMONTE MEDIO e CREMA DI MARRONI



## Codette in cialda

Wafer strands • Vermicelles en azyme • Oblaten-Streudekor  
Fideos de oblea • Fidéus de obreia



### Facile da dosare

*easy dosing*



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



### Sacchetto richiudibile

*resealable bag*



25687E -



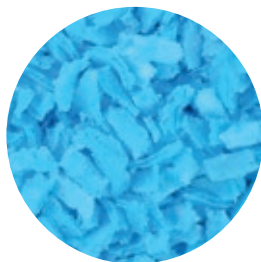
25687Q -



25687B -



25687G



25687C -



25687L -



25687Z -



# Cristalli di zucchero

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



**24481**

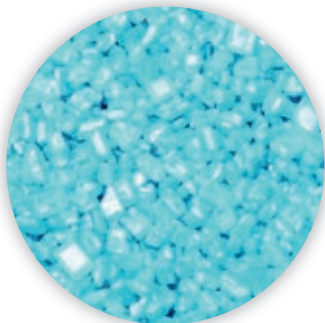
g: 500 - pz: 4

mat: ZU -

Tenuta perfetta  
su panne sia  
in frigorifero  
sia in abbattitore

Perfect hold  
on cream both  
in the fridge and  
in the blast chiller

Tenue parfaite sur  
la crème fraîche  
aussi bien au  
réfrigérateur qu'au  
congélateur

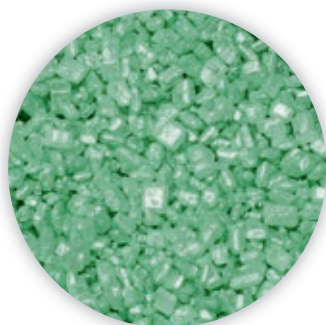


**24485** -

Perfekter Halt auf  
Sahne, sowohl  
im Kühlschrank  
als auch im  
Schockfroster

Fijación perfecta  
en natas, tanto en  
nevera como en  
abatidor

Resistencia perfeita  
sobre natas, no  
frigorífico e  
em abatedores



**24483** -



**24424** -



**24407** -



**24482** -



**24250** -



**24484** -



# Zuccherini

Sugar-confetti • Petits grains en sucre • Streudekore • Azucarillos • Açúcar granulado



**22100** - cm: (11) - kg: 1 - pz: 1  
mat: ZU - GF



A  
B  
C

**24567** - cm: (11) - kg: 1 - pz: 1  
mat: ZU -



**24232D** -



**22101** - GF



**24690**



**24283** -



**24584**



**24113** - cm: (11) - g: 750 - pz: 1  
mat: ZU - GF



**17000** - cm: Ø1  
pz: 6 (84g)  
mat: ZU - GF

## Perle argento

Silver balls • Perles argentées • Silberperlen • Perlas plateadas • Pérolas plateadas



**24026**  
cm: (11)  
kg: 1 - pz: 1  
mat: ZU -



**24028**  
cm: (11)  
mat: ZU -



**24029**  
cm: (11)  
mat: ZU -



## Perle colorate in zucchero

Coloured sugar pearls • Perles colorées en sucre • Zucker Farbige Perlen  
Perlas de azúcar, de colores • Pérolas em açúcar as cores



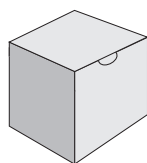
**25680E** - GF



**25680L** - GF



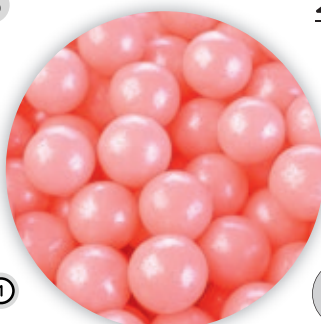
**25680C** - GF



**25680B** - cm: 1:1

kg: 1 - pz: 1

mat: ZU - GF



**25680G** - GF

## 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 - GF



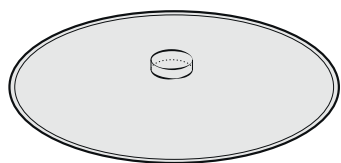
## Alzate

Cake stands • Pièces montées  
Tortenständer • Tarteros  
Suporte para bolos

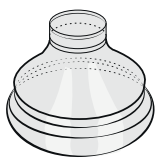


**Per le tue torte  
da vetrina**

*for you showcase cakes!*



1x



1x

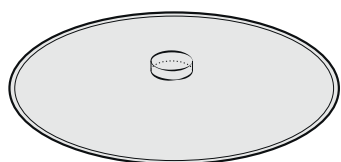


**30020** - cm: Ø33,5xH10 - pz: 1 - mat: PL

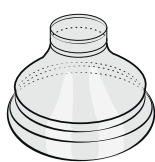


**Puoi creare 3 altezze diverse!**

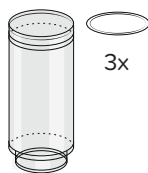
*You can create 3 different heights!*



3x



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:** Schenken Sie  
mit Colorgel gefärbtes  
Wasser oder Zucker  
Perlen in den mittleren  
Halter 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!

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







## Vassoi per torte plastificati

Plastic coated cake trays • Plateaux plastifiés pour gâteaux  
Plastifizierte Tortenplatten für Stockwerktorten • Bandejas plastificadas, para pasteles  
Bases prateadas plastificadas



**Ø30**

30477Z NEW

cm: Ø30 - pz: 5

mat: CT



**Ø35**

30478Z NEW

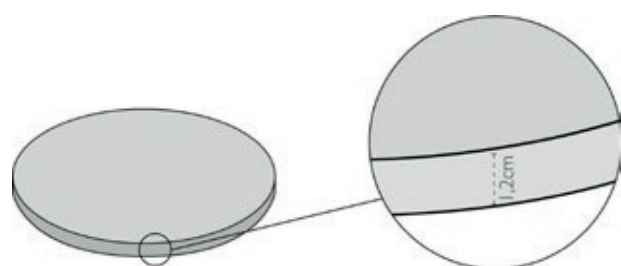
cm: Ø35 - pz: 5



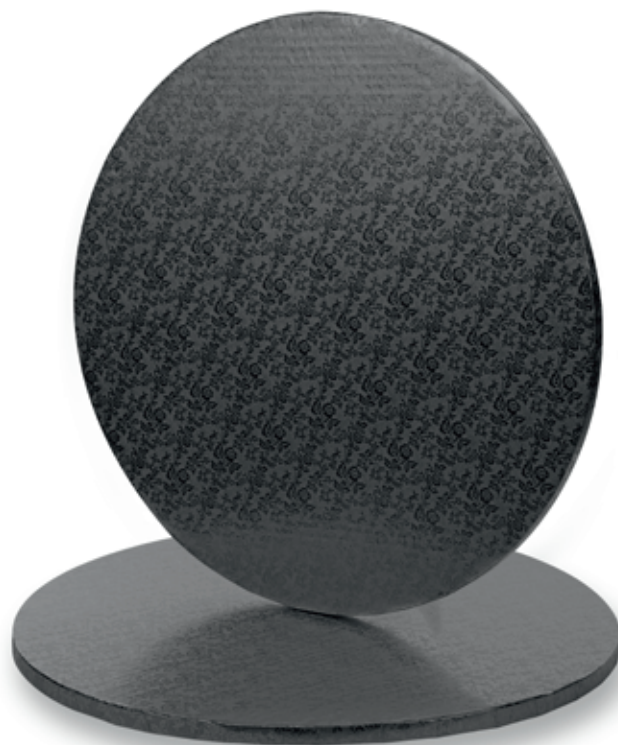
**Ø40**

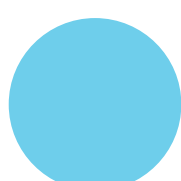
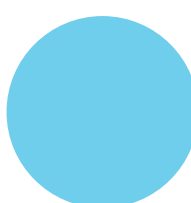
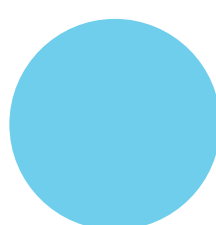
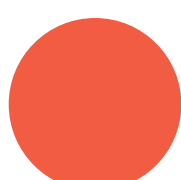
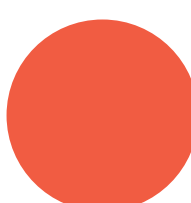
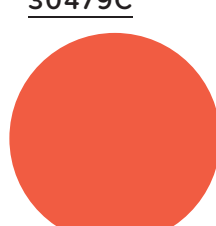
30479Z NEW

cm: Ø40 - pz: 5

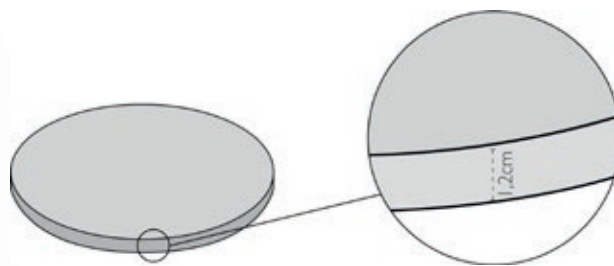


**!** **Spessore**  
**1,2cm**  
*Thickness*

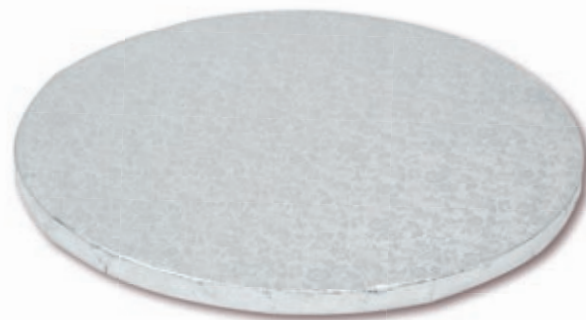


|                                                                                                                                                                  |                                                                                                                                                                    |                                                                                                                                                                    |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  <p><b>Ø30</b></p> <p><u>30477B</u></p> <p>cm: Ø30 - pz: 5</p> <p>mat: CT</p> |  <p><b>Ø35</b></p> <p><u>30478B</u></p> <p>cm: Ø35 - pz: 5</p> <p>mat: CT</p> |  <p><b>Ø40</b></p> <p><u>30479B</u></p> <p>cm: Ø40 - pz: 5</p> <p>mat: CT</p> |
|  <p><u>30477C</u></p>                                                         |  <p><u>30478C</u></p>                                                         |  <p><u>30479C</u></p>                                                         |
|  <p><u>30477D</u></p>                                                         |  <p><u>30478D</u></p>                                                         |  <p><u>30479D</u></p>                                                         |





**Spessore**  
**1,2cm**  
*Thickness*



### Confezionati insieme *Packed together*

Ø20

**30345**  
pz: 5 - mat: CT

Ø25

**30346**

Ø30

**30347**

Ø35

**30348**

Ø40

**30349**

Ø45

**30350**

Ø50

**30351**

### Confezionati singolarmente *Single packed*

Ø20

**30616H** NEW  
pz: 10 - mat: CT

Ø25

**30617H** NEW

Ø30

**30618H** NEW

Ø35

**30619H** NEW

Ø40

**30620H** NEW

Ø45

**30621H** NEW

Ø50

**30622H** NEW



# Vassoi per torte plastificati

Plastic coated cake trays • Plateaux plastifiés pour gâteaux  
Plastifizierte Tortenplatten für Stockwerk torten • Bandejas plastificadas, para pasteles  
Bases prateadas plastificadas

## Confezionati insieme

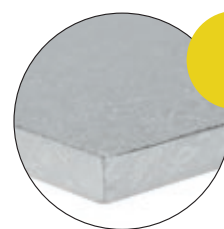
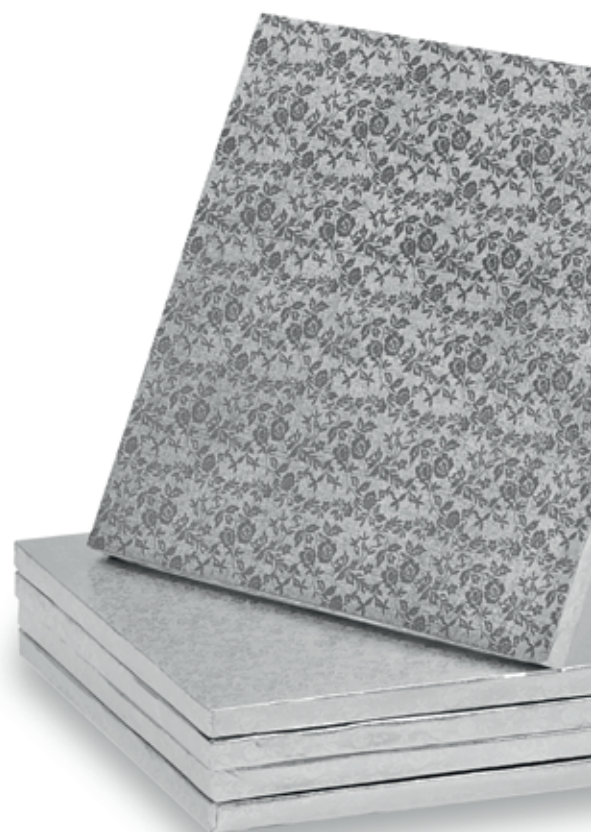
*Packed together*

|         |                                 |
|---------|---------------------------------|
| L25     | <u>30352</u><br>pz: 5 - mat: CT |
| L30     | <u>30353</u>                    |
| L35     | <u>30354</u>                    |
| L40     | <u>30355</u>                    |
| L45     | <u>30356</u>                    |
| L50     | <u>30357</u>                    |
| L30xL40 | <u>30491</u><br>pz: 5 - mat: CT |
| L35xL45 | <u>30480</u>                    |
| L40xL50 | <u>30489</u>                    |
| L45xL55 | <u>30490</u>                    |

## Confezionati singolarmente

*Single packed*

|         |                                       |
|---------|---------------------------------------|
| L25     | <u>30623H</u> NEW<br>pz: 10 - mat: CT |
| L30     | <u>30624H</u> NEW                     |
| L35     | <u>30625H</u> NEW                     |
| L40     | <u>30626H</u> NEW                     |
| L45     | <u>30627H</u> NEW                     |
| L50     | <u>30628H</u> NEW                     |
| L30xL40 | <u>30629H</u> NEW<br>pz: 10 - mat: CT |
| L35xL45 | <u>30630H</u> NEW                     |
| L40xL50 | <u>30631H</u> NEW                     |
| L45xL55 | <u>30632H</u> NEW                     |



**Spessore  
1,2cm**  
*Thickness*

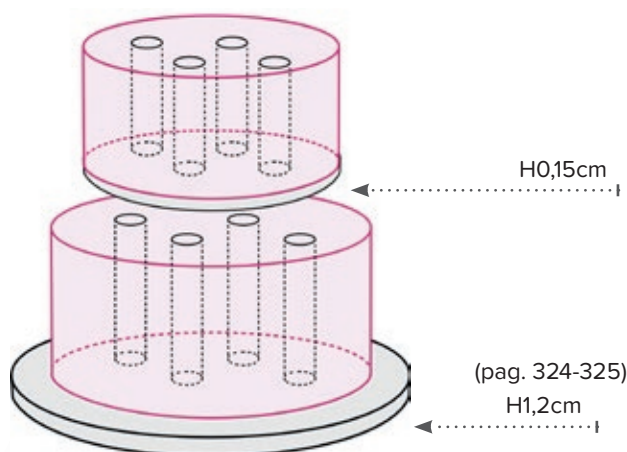
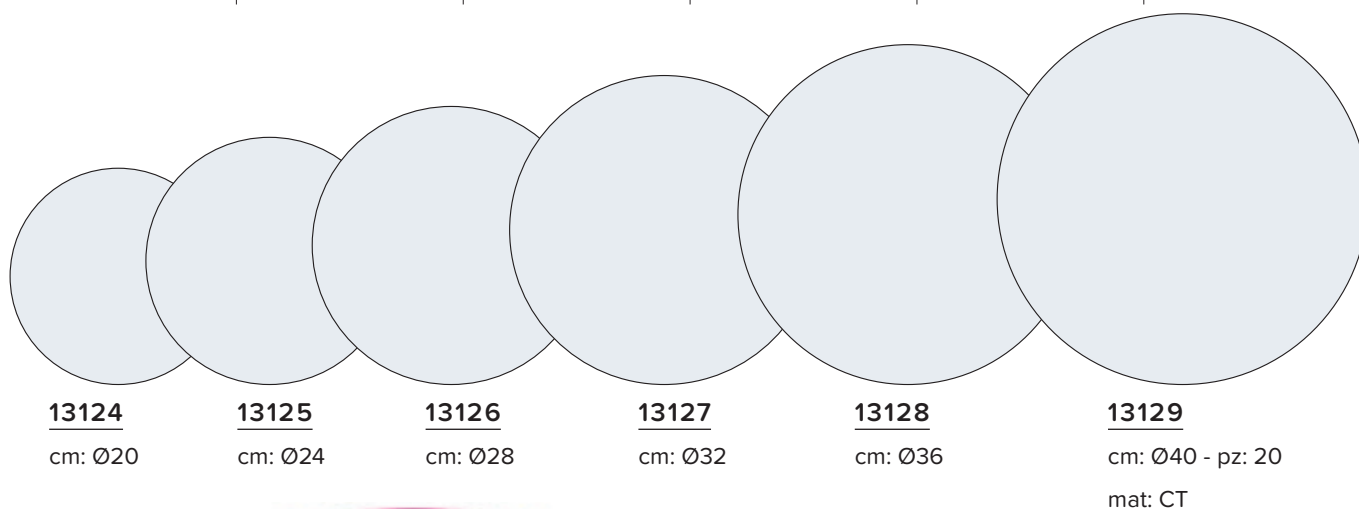




# Sottotorta professionali

Professional cake board • Support gâteau professionnel  
 Professioneller Unter-Kuchenteller • Base para tarta, profesional  
 Base para bolo, profissional

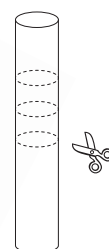
- |                                  |                             |                                    |                                               |                                       |                                                  |
|----------------------------------|-----------------------------|------------------------------------|-----------------------------------------------|---------------------------------------|--------------------------------------------------|
| • 100% atto al contatto alimenti | • 100% foodsafe             | • 100% apte au contact alimentaire | • 100% geeignet für Kontakt mit Lebensmitteln | • 100% apto al contacto con alimentos | • 100% apto para estar em contacto com alimentos |
| • 100% plastificato bianco       | • 100% plastic coated white | • 100% plastifié blanc             | • 100% mit weißem Plastik überzogen           | • 100% plastificado blanco            | • 100% plastificado branco                       |



**! Spessore 0,15cm**  
*Thickness*

# 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



# Polistiroli

Polystyrene • Polystyrène • Polystyrol • Poliestirenos • Poliestirenos

Confezionati in  
cartoni

Packed in boxes

Conditionnés en  
cartons

In Kartons verpackt

Embalados en  
cartones

Embalados em  
cartões



**30452**

cm: Ø20

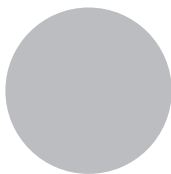
pz: 8 - mat:



**30453**

cm: Ø25

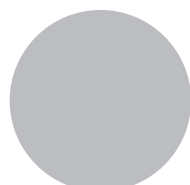
pz: 8 - mat:



**30454**

cm: Ø30

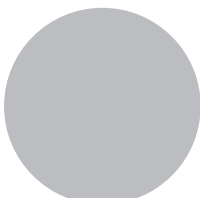
pz: 2 - mat:



**30455**

cm: Ø35

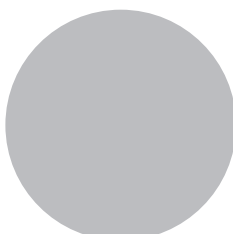
pz: 2 - mat:



**30456**

cm: Ø40

pz: 2 - mat:



**30457**

cm: Ø45

pz: 2 - mat:



**Spessore  
5cm**

*Thickness*



## Bastoncini per cake pops

Sticks for cake pops • Petits bâtons pour cake pop • Stöckchen  
Palitos para cakepop • Palitos para cake pop



**30741**

cm: H16~ - pz: 4Blister(24pz) - mat: CT



**30744**



**30743**



**30742**



**30809**



**30845**



# Decorazioni per gelato

Decorations for Ice cream • Décorations pour glace • Eis-Dekore  
Decoraciones para helado • Decorações para gelado



**51004** - ●●● A - ■■■ 7 - cm: H17 - pz: 300



**52009** - ●●● A - ■■■ 10 - cm: H6,5 - pz: 720



**52007** - ●●● A - ■■■ 4 - cm: H6,5 - pz: 1000



## Vassoietti in cartone per monoporzione

Cardboard trays for single portions • Petits plateaux pour portions individuelles  
Kleine Platten für Einzelportionen • Bandejas pequeñas para monoporciones  
Pratos para porções individuais



**52044** - ●●● HIZ - cm: L8~ - pz: 300 - mat: CT



**52045** - ●●● HIZ  
cm: 13x5 - pz: 300  
mat: CT



Sacher con CONFETTURA EXTRA AMORDIFRUTTA Albicocca Tonda di Costigliole e GLASSAPIU' CIOCCOLATO





**52046** - ●●● HIZ

cm: Ø9 - pz: 300 - mat: CT



**52047** - ●●● HIZ - cm: L9 - pz: 300 - mat: CT



Mono con UNICO 1, GLASSAPIU' CIOCCOLATO e copertura Rocher con GRANELLA DI BISCOTTI CAMELLATI



# Vasetti in vetro per monoporzioni

Glass jars for single-portions • Petits pots en verre pour portions individuelles  
Gläser für Einzelportionen • Vasos de vidrio para monoporciones  
Tijelas em vidro para porções individuais



## Tondo

Round



**13150** - ●●● A

cm: H9,5~ - pz: 36

mat: VT - cc: 160ml



## Ottagonale

Octagonal



**13151** - ●●● A

cm: H9,5~ - pz: 36

mat: VT - cc: 170ml



## Quadrato

Square



**13152** - ●●● A

cm: H9~ - pz: 36

mat: VT - cc: 200ml





SEMILAVORATI  
ATTREZZATURE  
Semifinished - Equipment



Bicchierini con PASTA PISTACCHIO SICILIA GOLD, GOLOSINTESE LAMPONE RUBY, CUZCOMOUSSE BIANCO



## Vasetti in vetro per monoporzioni

Glass jars for single-portions • Petits pots en verre pour portions individuelles  
Gläser für Einzelportionen • Vasos de vidrio para monoporciones  
Tijelas em vidro para porções individuais

\* Con tappo satinato  
*With frosted cap*



**13154\***

cm: H6,5 - pz: 36 - mat: VT/PL - cc: 100ml

\* Con tappo trasparente  
*With transparent cap*



**13155\***

cm: H5,5~ - pz: 36 - mat: VT/PL - cc: 90ml



**13153**

cm: H8,5~ - pz: 36 - mat: VT - cc: 130ml



**13156**

cm: H7~ - pz: 36 - mat: VT - cc: 120ml



# Bicchierini per monoporzioni

Single-portion glasses • Petits verres pour monoportions  
Kleine Einzelporionsbecher • Vasitos para monoporciones  
Copinhos porção individual



**52027**

cm: H8~ - pz: 600  
mat: PL - cc: 70ml



**52028**

cm: H5,5 - pz: 600  
mat: PL - cc: 60ml



**52025**

cm: H6,5~ - pz: 600  
mat: PL - cc: 60ml



**52043** - ●●● ACELTW

cm: H6,5 - pz: 40  
mat: PL - cc: 60ml



## Contenitori in ceramica per monoporzioni

Ceramic containers for single portions • Récipients en céramique pour mono portions  
Keramik-Behälter für Einzelportionen • Recipientes de cerámica para monoporciones  
Recipientes em cerâmica para doses únicas



### **13157**

cm: L10,5xH4,5~ - pz: 24

mat: CR - cc: 120ml



### **13158**

cm: L21,5xH3xP5,5~ - pz: 24

mat: CR - cc: 190ml



### **13159**

cm: H5 - pz: 24

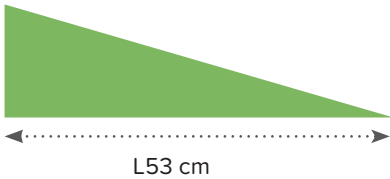
mat: CR - cc: 140ml



# Gripy Poche

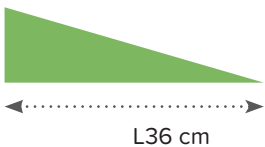
Il sac à poche ad alta aderenza • The perfect grip piping bag • La poche à douille haute adhérence  
Der Spritzbeutel anti-rutsch • La manga pastelera de alta adherencia  
Saco pasteleiro com aderência elevada

- |                     |                   |                      |                  |                    |                    |
|---------------------|-------------------|----------------------|------------------|--------------------|--------------------|
| • Non scivola       | • Non-slip        | • Ne glisse pas      | • Rutschfest     | • No desliza       | • Não desliza      |
| • Super resistente  | • Super resistant | • Super résistant    | • Super reißfest | • Super resistente | • Super resistente |
| • Una sola giuntura | • Only one seam   | • Une seule jonction | • Nur eine Naht  | • Una sola junta   | • Uma única junção |
| • Usa e getta       | • Disposable      | • À usage unique     | • Einwegbeutel   | • Desechable       | • Descartável      |



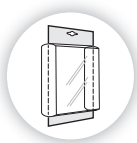
## 30301 - LARGE

cm: L53 - pz: 400 (100x4)



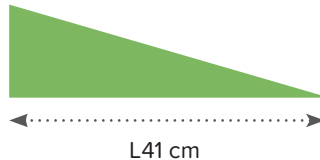
## 30303 - SMALL

cm: L36 - pz: 400 (100x4)



## 30266 - MEDIUM

cm: L41 - 12blister (20pz)



# Kit Mini Poche

La mini sac à poche per decori sottili • Mini sac à poche for fine decorations  
La mini poche à douille pour decors fins • Der Mini-Spritzbeutel für die dünnen Dekors  
Mini mangas pasteleras para decoraciones finas • Os míni sacos pasteleiros para decorações finas

## Preciso—Precise



1Kit=

Per creare  
decori  
impeccabili!

To create finely  
detailed decorations  
precisely

1conf.=

50

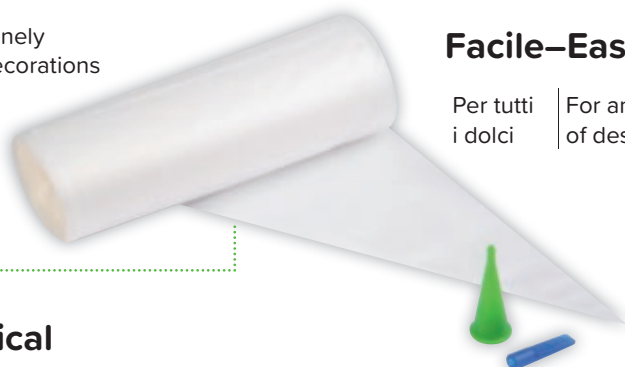
Sac à poche

+ 50  
Beccucci

## Facile—Easy

Per tutti  
i dolci

For any type  
of dessert



## 30228

cm: L22~ - pz: 50Kit(2pz)

## Pratico—Practical

Grazie al beccuccio richiudibile  
puoi interrompere e riprendere  
quando vuoi la tua decorazione

Thanks to the special nozzle you  
can stop and start your decoration  
at any time



## Tappetino in silicone e fibra di vetro

Silicone and fiberglass mat • Tapis en silicone et fibre de verre • Silikon- und Glasfaser- Matte  
Tapete de silicona y fibra de vidrio • Tapete de silicone e fibra de vidro



**Temperatura di utilizzo: da -40°C a 230°C**

*The temperature: from -40°C to max 230°C*

**30335**

cm: L59xH38,5

pz: 1 - mat: SL



- |                                     |                                                  |
|-------------------------------------|--------------------------------------------------|
| • Non serve ungere e infarinare!    | • No need for butter and flour!                  |
| • Ideale anche per isomalto         | • Also ideal for isomalt                         |
| • Pas besoin de beurrer et fariner! | • Einfetten und Bestreuung nicht nötig!          |
| • Idéal pour isomalt aussi          | • Ideal für Isomalt                              |
| • ¡No necesita untar o enharinar!   | • Não necessita untar nem polvilhar com farinha! |
| • Ideal también para isomalt        | • Ideal também para o isomalte                   |

## Mattarello antiaderente in polietilene

Non-stick polythene (PE) rolling pin • Rouleau à pâtisserie anti-adhérent en polyéthylène  
Anti-Haft Teigrolle aus Polyethylene (PE) • Rodillo de polietileno, antiadherente • Rolo de polietileno, antiaderente



**31235**

cm: Ø4xL50~

pz: 1Blister

mat: PL



## 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

## Guanti monouso in nitrile

Disposable nitrile gloves • Gants mono-usage en nitrile  
Nitril-Einweghandschuhe • Guantes desechables de nitrilo  
Luvas descartáveis de nitrilo



**Anallergici**  
*Hypoallergenic*



**30214** - cm: 7/7,5cm (M) - pz: 100

**30215** - cm: 8/8,5cm (L) - pz: 100

## 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 =  
Compresor  
+ Aerógrafo  
+ Frasco de recarga de cores



**30869**

cm: L12xH7xP9,5

pz: 1Kit





# Prodotti per l'hobbistica

Hobby products • Produits pour le loisir  
Produkte für Hobbybäcker • Productos para hobbies  
Produtos para hobbies

## Kit compressore e aerografo

Compressor and airbrush kit • Kit compresseur et aérographe  
Kompressor und Airbrush-Kit • Kit compresor y aerógrafo  
Kit compressor e aerografo

La confezione include:  
compressore,  
aeropenna, un  
supporto per  
aeropenna, una  
boccetta ricarica  
colore, accessori e  
ricambi

The package includes:  
compressor,  
airbrush, airbrush  
support, a colour  
refill bottle,  
accessories and  
spare parts

La boîte contient:  
un compresseur,  
aérographe,  
bouteille de  
récharge couleur,  
accessoires et  
pièces de réchange

Die Verpackung enthält:  
Kompressor,  
Airbrush, ein  
Airbrush-  
Träger, eine  
Nachfüllflasche,  
Zubehör und  
Ersatzteile

El paquete incluye:  
compresor,  
aerógrafo, soporte  
de aerógrafo,  
botella para  
el colorante,  
accesorios y piezas  
de repuesto

O pack inclui:  
compressor,  
aerografo, suporte  
para pistola, frasco  
para corante e  
acessorios

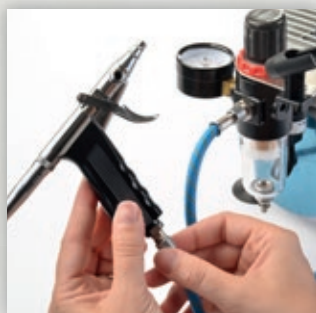
## Boccetta Ricarica Colore x 30874

Colour refill bottle  
Bouteille recharge couleur  
Farbe Nachfüllflasche  
Ampolla de recarga de  
color para aerógrafo  
Frasquinho de recarga  
de cores para aerógrafo



30875 - **NEW**

pz: 2



30874

cm: L30xH17xP10 - pz: 1Kit (3pz)







# Stampi per Sweet Lace

Moulds for Sweet Lace • Moules pour Sweet Lace • Formen für Sweet Lace  
Moldes para Sweet Lace • Moldes para Sweet Lace

Ideali per creare  
pizzi con Sweet  
Lace in polvere

Ideal for creating  
lace with Sweet  
Lace powder

Parfaits pour  
réaliser des  
dentelles avec  
Sweet Lace en  
poudre

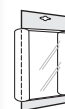
Ideal zur Gestaltung  
von Spitzen mit  
Sweet Lace in  
Pulverform

Ideales para crear  
encajes con Sweet  
Lace en polvo

Ideais para criar  
rendas com Sweet  
Lace em pó



**31207** - cm: Ø8,5" - pz: 1Blister - mat: PL

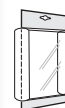


**DUBLINO**

**31200**

cm: L28,5xH11"

pz: 1Blister - mat: PL



**GARGOYLE**

**30873**

cm: L40xH9,5

pz: 1Blister - mat: SL

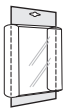


# Gli stampi rossi

The red moulds • Les moules rouges  
Rote Formen • Los moldes rojos  
Os moldes vermelhos

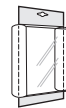


|                                                                 |                                                                      |                                                                                  |                                                                              |                                                                      |                                                                     |
|-----------------------------------------------------------------|----------------------------------------------------------------------|----------------------------------------------------------------------------------|------------------------------------------------------------------------------|----------------------------------------------------------------------|---------------------------------------------------------------------|
| Ideali per creare<br>pizzi con Sweet Lace<br>Express e Isomalto | Ideal for creating<br>lace with Sweet<br>Lace Express and<br>Isomalt | Parfaits pour réaliser<br>des dentelles avec<br>Sweet Lace Express<br>et Isomalt | Ideal zur Gestaltung<br>von Spitzen mit<br>Sweet Lace Express<br>und Isomalt | Ideales para crear<br>encajes con<br>Sweet Lace Express<br>e Isomalt | Ideais para criar<br>rendas com<br>Sweet Lace Express<br>e Isomalte |
|-----------------------------------------------------------------|----------------------------------------------------------------------|----------------------------------------------------------------------------------|------------------------------------------------------------------------------|----------------------------------------------------------------------|---------------------------------------------------------------------|



**PROVENZA** ●●○

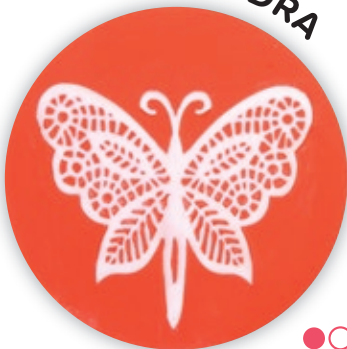
31225 - cm: L19xH7 - pz: 1Blister - mat: SL



**BALI** ●●○

31203 - cm: L16,5xH5 - pz: 1Blister - mat: SL

**CRESSIDRA**



●○○

31223 - cm: Ø8 - pz: 1Blister - mat: SL

**VANESSA**



●○○

31222

**BUDAPEST**



●○○

31220



**GRANADA**

●○○

Livello di delicatezza • Level of delicacy  
Niveau de délicatesse • Zartheitsgrad  
Nível de delicadeza • Nível de delicadeza

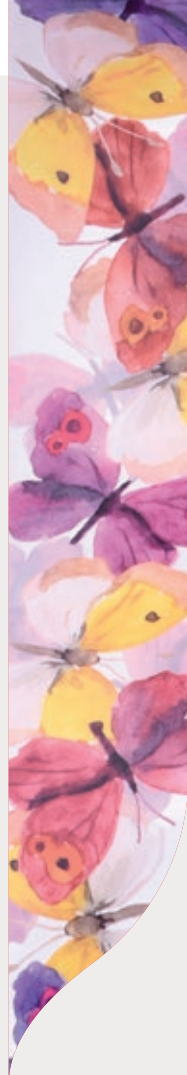
31218 ●○○





# Nastri Candele

Ribbons and Candles



|                                                 |            |
|-------------------------------------------------|------------|
| <b>Nastri Fantasy</b><br>Fantasy ribbons        | <b>346</b> |
| <b>Nastri in tessuto</b><br>Fabric ribbons      | <b>352</b> |
| <b>Nastri con strass</b><br>Rhinestones ribbons | <b>354</b> |
| <b>Nastri classici</b><br>Classic ribbons       | <b>356</b> |
| <b>Nastri sottotorta Colly</b><br>Colly ribbons | <b>357</b> |
| <b>Nastri Bijoux</b><br>Bijoux ribbons          | <b>358</b> |
| <b>Candele speciali</b><br>Special candles      | <b>360</b> |
| <b>Candele numerali</b><br>Numeral candles      | <b>362</b> |
| <b>Candele a stelo</b><br>Thin candles          | <b>372</b> |
| <b>Numeri</b><br>Numbers                        | <b>374</b> |



# Nastri Fantasy

Fantasy ribbons • Rubans Fantasy • Fantasy Bänder • Cintas Fantasy • Fitas de fantasia

Nastri in acetato,  
ideali per contenere  
e decorare torte fino  
a H8cm

Bänder aus Acetat,  
ideal zum Umfassen  
und Dekorieren  
Kuchen bis zu H8cm

Ribbons in acetate,  
ideal for containing  
and decorating cakes  
up to 8cm in height

Cintas en acetato,  
ideales para sostener  
y decorar pasteles de  
hasta 8cm de altura

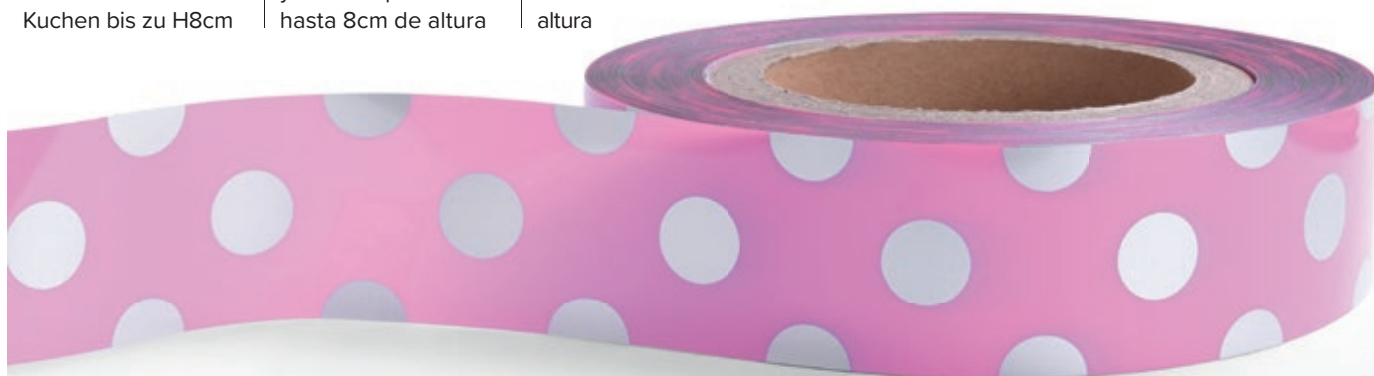
Rubans en acétate,  
idéals pour contenir et  
décorer les gâteaux  
jusqu'à H8cm

Fitas em acetato  
ideais para decorar  
bolos de até 8cm de  
altura



**Decora i tuoi dolci  
con fantasia!**

*Decorate your cakes!*

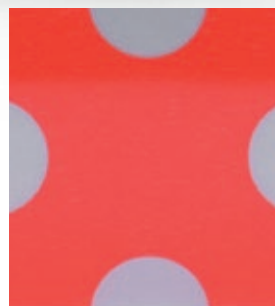


**25078B** NEW

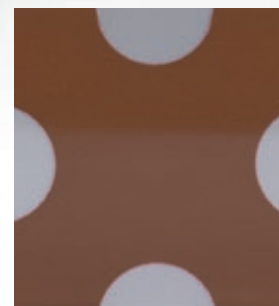
cm: H4 - pz: 40m - mat: PL



**25078C** NEW



**25078D** NEW



**25078N** NEW



**H4cm**



**25079B** NEW



**25079C** NEW



**25079V** NEW







# Nastri Fantasy

Fantasy ribbons • Rubans Fantasy • Fantasy Bänder • Cintas Fantasy • Fitas de fantasia

Nastri in acetato,  
ideali per contenere  
e decorare torte  
fino a H8cm

Ribbons in acetate,  
ideal for containing  
and decorating  
cakes up to 8cm in  
height

Rubans en acétate,  
idéals pour contenir  
et décorer les  
gâteaux jusqu'à  
H8cm

Bänder aus Acetat,  
ideal zum Umfassen  
und Dekorieren  
Kuchen bis zu H8cm

Cintas en acetato,  
ideales para  
sostener y decorar  
pasteles de hasta  
8cm de altura

Fitas em acetato  
ideais para decorar  
bolos de até 8cm  
de altura



**Decora i tuoi dolci  
con fantasia!**

*Decorate your cakes!*



**25076** NEW - cm: H4 - pz: 40m - mat: PL



**H4cm**



**25077** NEW





**Proteggi i tuoi dolci con fantasia!**

*Protect and decorate!*



**25063** - cm: H8 - pz: 40m - mat: PL



**H8cm**



**25062**



**25061**



# Nastri Fantasy

Fantasy ribbons • Rubans Fantasy • Fantasy Bänder • Cintas Fantasy • Fitas de fantasia

Nastri in acetato,  
ideali per contenere  
e decorare torte  
fino a H8cm

Ribbons in acetate,  
ideal for containing  
and decorating  
cakes up to 8cm in  
height

Rubans en acétate,  
idéals pour contenir  
et décorer les  
gâteaux jusqu'à  
H8cm

Bänder aus Acetat,  
ideal zum Umfassen  
und Dekorieren  
Kuchen bis zu H8cm

Cintas en acetato,  
ideales para  
sostener y decorar  
pasteles de hasta  
8cm de altura

Fitas em acetato  
ideais para decorar  
bolos de até 8cm  
de altura



**Proteggi i tuoi dolci  
con fantasia!**

*Protect and decorate!*



25064 - cm: H8 - pz: 40m - mat: PL



**H8cm**



22006







# Nastri in tessuto

Fabric ribbons • Rubans en tissu • Stoffbänder • Cintas de tela • Fitas de tecido

Ideale per decorare ogni tipologia di torta grazie allo **strato interno in acetato** che aderisce perfettamente ai bordi

Ideal for decorating any type of cake thanks to the **inner layer of acetate** that adheres perfectly to the sides of the cake

Idéals pour décorer tous les gâteaux, grâce à la **couche interne en acétate** qui adhère parfaitement aux bords

Dank der **Innenschicht aus Acetat**, die perfekt an den Rändern haftet, sind sie ideal zum Dekorieren von Kuchen jeder Art

Ideal para decorar todo tipo de pasteles gracias a la **capa interna de acetato** que se adhiere perfectamente a la superficie

Ideal para decorar qualquer tipo de bolo com à **capa interna de acetato** que adere perfeitamente às bordas



**L'unico nastro in tessuto adatto al contatto con alimenti!**

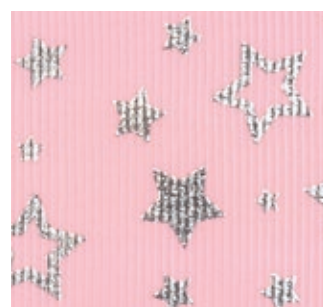
*The only foodsafe fabric ribbon!*



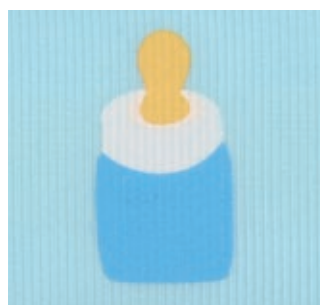
**25075** **NEW** - cm: H4 - pz: 20m - mat: ST/PL



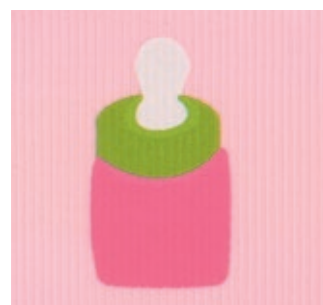
**25051C**



**25051B**



**26003C**



**26003B**





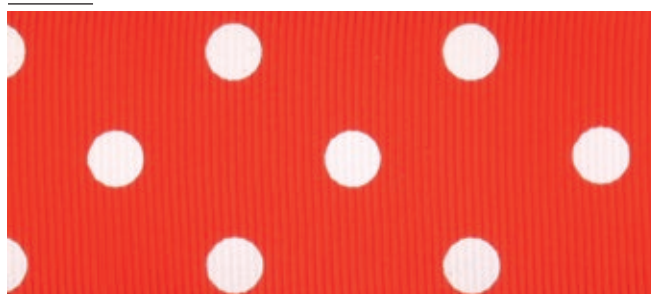
**25072** NEW - cm: H4 - pz: 20m - mat: ST/PL



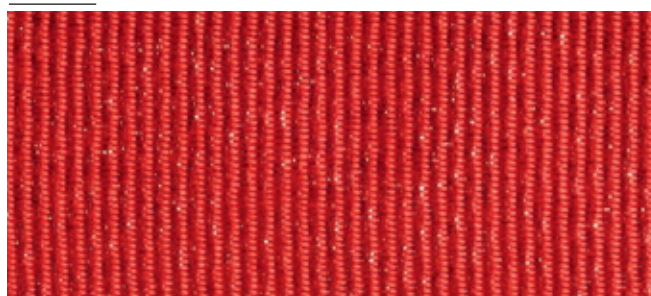
**25073** NEW



**25074** NEW



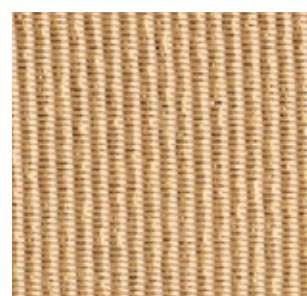
**25053**



**14774D**



**14774H**



**14774I**





# Nastri con strass

Rhinestones Ribbons • Rubans avec strass  
Strassbänder • Cintas con strass • Fitas com strass

Applicare il prodotto  
con la banda  
protettiva in PET

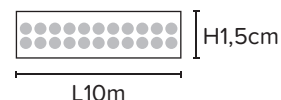
Do not remove the  
protective  
foodsafe PET strip  
when applying

Appliquer le produit  
avec la bande  
de protection en  
PET

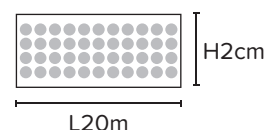
Produkt mit dem  
PET-Schutzstreifen  
anbringen

Aplique el producto  
con la banda  
de protección de  
PET

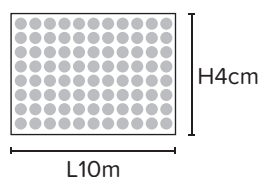
Aplicar o produto  
com a faixa  
de proteção em PET



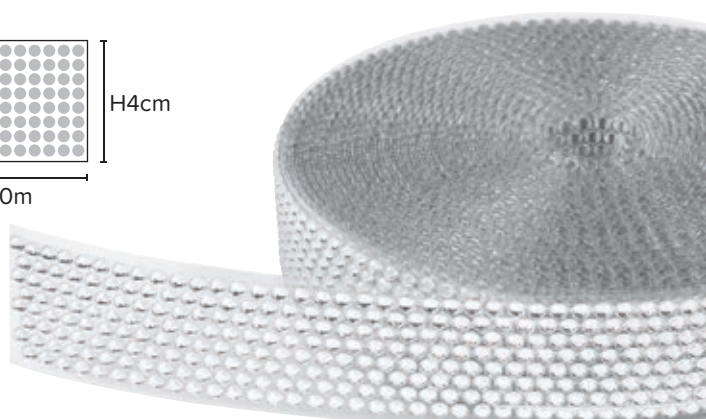
**25030H** - cm: L10mxH1,5 - pz: 1 - mat: PL



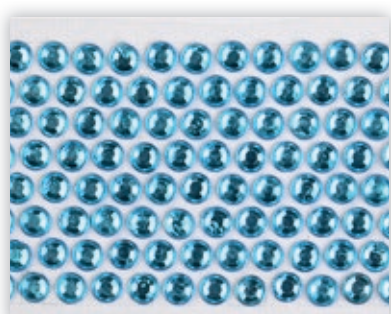
**25028H** - cm: L20mxH2 - pz: 1 - mat: PL



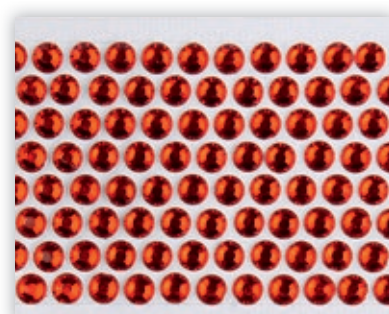
**25033H** - cm: L10mxH4 - pz: 1 - mat: PL



**25033B**



**25033C**



**25033D**







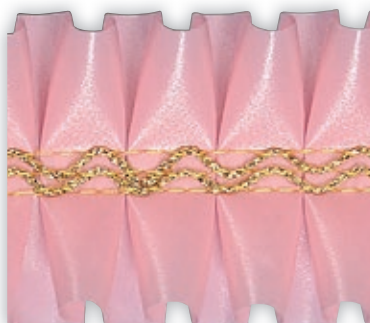
# Nastri

Ribbons • Rubans • Tüllbänder • Cintas • Fitas



24192G - BIANCO

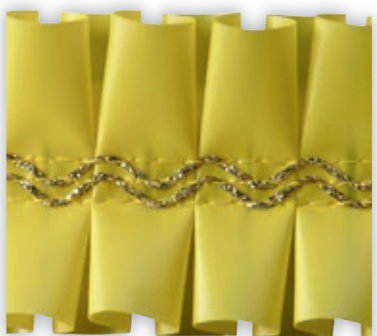
cm: H5 - pz: 50m - mat: PL



24192B - ROSA



24192V - LILLA



24192E - GIALLO



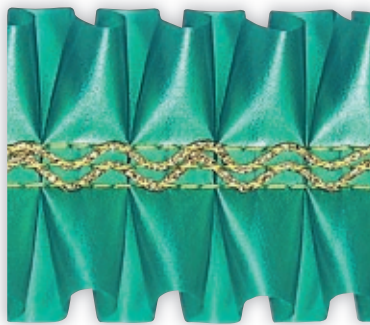
24192D - ROSSO



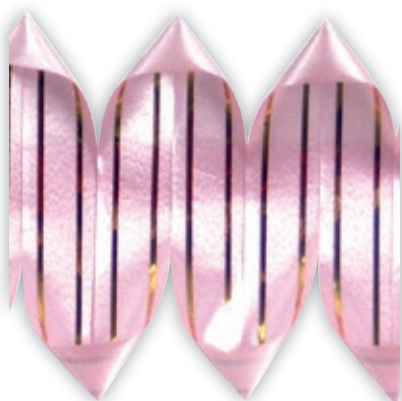
24192C - AZZURRO



24192K - BLU

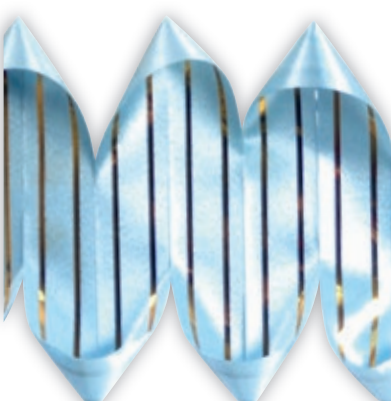


24192L - VERDE



24035B - ROSA

cm: H5 - pz: 50m - mat: PL



24035C - AZZURRO



24035D - ROSSO



# Nastri sottotorta Colly

Ribbons Colly • Rubans Colly • Tüllbänder Colly • Cintas Colly • Fitas Colly





# 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 most simple!

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** - ●●● BCDEI - cm: H4 - pz: 50m - mat: PL

Per bordi sempre  
perfetti!

For always perfect  
borders!

Pour des contours  
toujours parfaits!

Für einen stets  
perfekten Rand!

¡Para bordes  
siempre perfectos!

Para bordas sempre  
perfeitas!



**24355** - ●●● BCDEILV - cm: H4,5 - pz: 50m - mat: PL







# Candele

Candles • Bougies • Kerzen • Velas • Velas



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



**23095C** NEW



**23096D** NEW







# Candele

Candles • Bougies • Kerzen • Velas • Velas



230211Z

cm: H11 - pz: 25

mat: CE/PL



230210Z



230212Z



230213Z



230214Z



230215Z



230216Z



230217Z



230218Z



230219Z







# Candele

Candles • Bougies • Kerzen • Velas • Velas



230210B



230212B



230213B



230214B



230215B



230211B

cm: H11 - pz: 25

mat: CE/PL



230216B



230217B



230218B



230219B



230210C



230212C



230213C



230214C



230215C



230211C

cm: H11 - pz: 25

mat: CE/PL



230216C



230217C



230218C



230219C





230210D



230212D



230213D



230214D



230215D



230211D

cm: H11 - pz: 25

mat: CE/PL



230216D



230217D



230218D



230219D



## Con glitter

*With glitter*



230720



230722



230723



230724



230725



230721

cm: H8,5 - pz: 24Blister

mat: CE/PL



230726



230727



230728



230729



# Candele

Candles • Bougies • Kerzen • Velas • Velas



**230840**

cm: H12 - pz: 6Blister  
mat: CE/PL



**230841**



L10xH26,5xP8~cm



**230842**



**230843**



**230844**



**230845**



**230846**



**230847**



**230848**

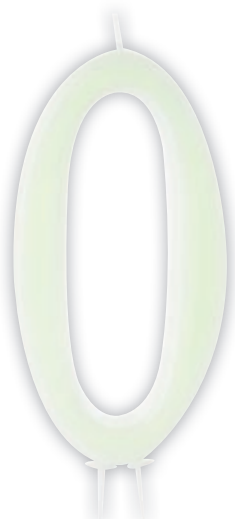


**230849**



# Candele fluorescenti

Fluorescent candles • Bougies fluorescentes • Leuchtkerzen • Velas fluorescentes • Velas fluorescentes



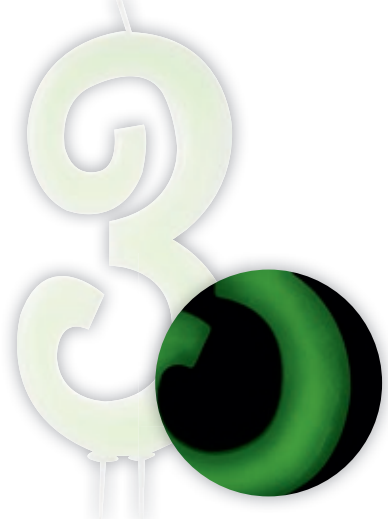
230920



230921



230922



230923



230924



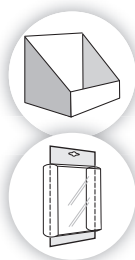
230925



230926

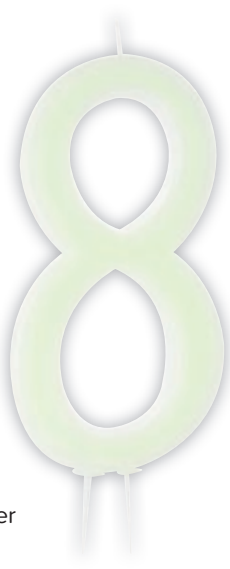


230927



230928

cm: H12 - pz: 6Blister  
mat: CE/PL



230929

23093

cm: H12  
pz: 6Blister  
mat: CE/PL





# Candele

Candles • Bougies • Kerzen • Velas • Velas



23020



230160

cm: H4,5 - pz: 24Blister  
mat: CE/PL



230161



230162



230163



230164



230165



230166



230167



230168



230169



23023



230170

cm: H4,5 - pz: 24Blister  
mat: CE/PL



230171



230172



230173



230174



230175



230176



230177



230178



230179





**23088B**

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

mat: CE/PL



**23088C**



**23088G**



**23088D**



**Completalo come vuoi tu!**

*Fill it as you like!*

**23089**

cm: L25xH86xP17 - pz: 1(250pz)

mat: CE/MT





# Candele

Candles • Bougies • Kerzen • Velas • Velas



239041



239042



239043



239044



239040

cm: H6 - pz: 10Blister

mat: CE



239045



239046



239047



239048



239049



**Con glitter**

*With glitter*



1KIT= CANDELA 1 + CANDELA 8 • 1KIT= candle 1 + candle 8

1KIT= bougie 1 + bougie 8 • 1KIT= Kerze 1 + Kerze 8

1KIT= vela 1 + vela 8 • 1KIT= vela 1 + vela 8

23055 - cm: H8,5 - pz: 12Kit - mat: CE/PL

23094D **NEW** - cm: H12 - pz: 10 Blister - mat: CE/PL



## Candele musicali

Musical Candles • Bougies musicales • Kerzen mit Melodie • Vela musical • Velas musical



L23xH18xP14cm



**23031**

● ● ● A - cm: H11

pz: 36Blister

mat: CE/PL

## Candela fontana

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

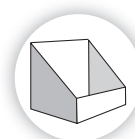
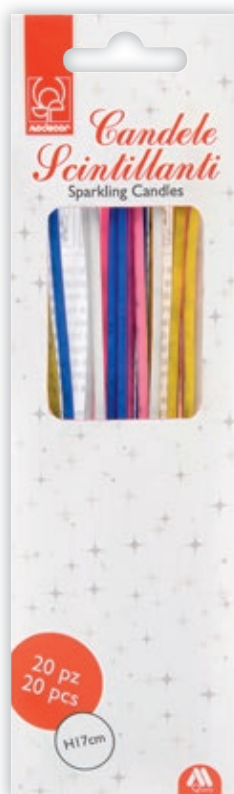


**23034**

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

## Candele scintillanti

Sparkling Candles • Bougies scintillantes  
Sprühkerzen • Velas centelleantes • Velas cintilantes



L13xH21xP11,5cm

**23009**

● ● ● A - cm: H17

pz: 800(40Blister da 20pz)

mat: CE



# Candele

Candles • Bougies • Kerzen • Velas • Velas



**23002**

●●● BCDEGL - cm: H7

pz: 100 - mat: CE ☉



**23026** - ●●● BCDEGL - cm: H20 - pz: 50 - mat: CE/PL



**23003** - ●●● BCDEGL - cm: H8 - pz: 100 - mat: CE/PL



**23001** - ●●● BCDEGL - cm: H1 - pz: 100 - mat: PL





**23081C**

cm: H11 - pz: 12Blister(6pz)  
mat: CE/PL



**23081B**



L7,5xH18xP12~cm

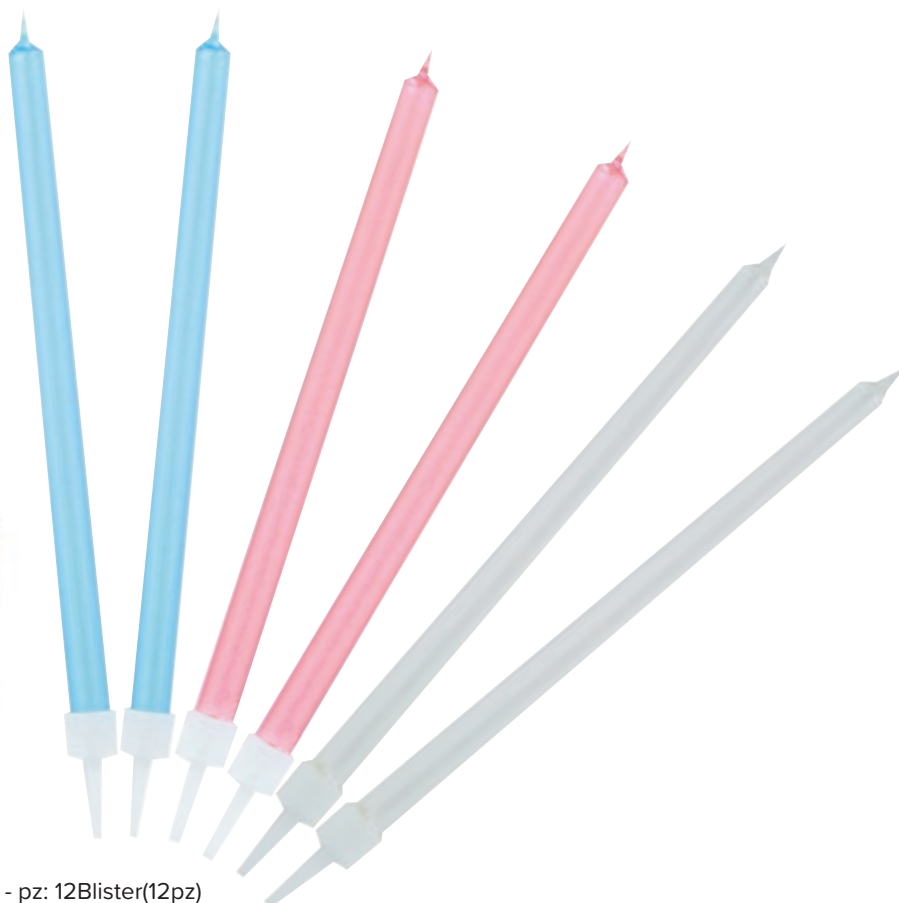
**23081D**



L7,5xH14xP7,5cm

**23075** - ●●● BCG - cm: H11,5 - pz: 12Blister(12pz)

mat: CE/PL





# Numeri

Numbers • Chiffres • Zahlen • Números • Números



230410



230411



230412



230413



230414



230415



23041

●●● A - cm: H5,5

pz: 100 - mat: PL



230416



230417



230418



230419



230180



230181



230182



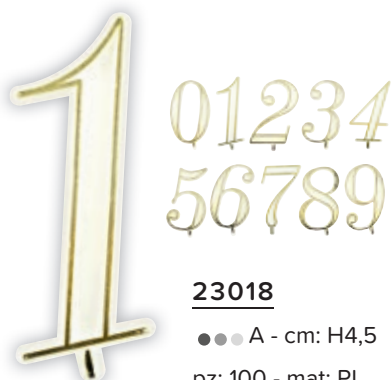
230183



230184



230185



23018

●●● A - cm: H4,5

pz: 100 - mat: PL



230186



230187



230188



230189





**23040**

●●● A - ■■■ 10  
cm: L5,5xH6,5  
pz: 100 - mat: PL



**23012**

●●● A0123456789  
■■■ 10  
cm: L5,5xH5,5  
pz: 100 - mat: PL



**23042**

cm: L5,5  
pz: 100 - mat: PL



**23019**

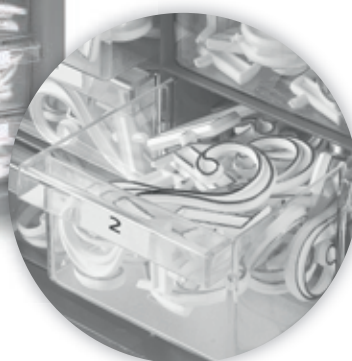
cm: L5,5  
pz: 100 - mat: PL

## 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





# Brands



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Brands by Modacor

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## Dischi in cialda

Wafer discs • Disques en azyme • Aufleger aus Oblaten  
Discos de oblea • Discos de obreira



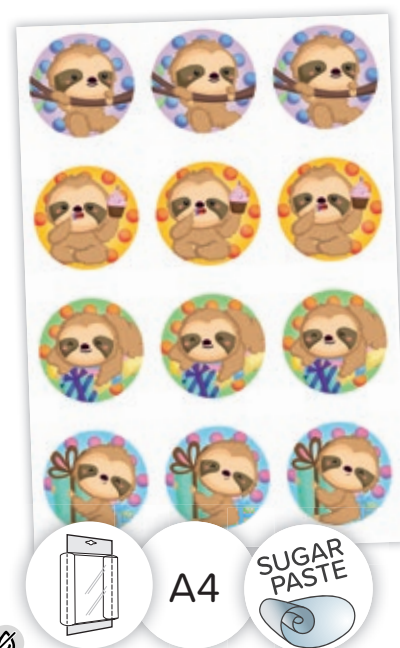
**25082** NEW

●●● A - ■■■ 4 cm: Ø21

pz: 12 - mat: WF -

## Vestibiscotti in pasta di zucchero

Cookie dress in sugar paste • Habit-biscuits en pâte à sucre • Vorgeschnittene Zuckerpaste  
Vistegalletas en pasta de azúcar • Veste bolacha em pasta de açúcar



**25083** NEW - ●●● A - ■■■ 4 - cm: Ø5,8 - pz: 12 Blister A4 (12pz) - mat: ZU







## Dischi in cialda

Wafer discs • Disques en azyme • Aufleger aus Oblaten  
Discos de oblea • Discos de obreia



**25084** **NEW**

●●● A - ■■■ 4 - cm: Ø21

pz: 12 - mat: WF -

## Vestibiscotti in pasta di zucchero

Cookie dress in sugar paste • Habit-biscuits en pâte à sucre • Vorgeschnittene Zuckerpaste  
Vistegalletas en pasta de azúcar • Veste bolacha em pasta de açúcar



**25085** **NEW** - ●●● A - ■■■ 4 - cm: Ø5,8 - pz: 12 Blister A4 (12pz) - mat: ZU







## Dischi in cialda

Wafer discs • Disques en azyme • Aufleger aus Oblaten  
Discos de oblea • Discos de obreira



**25080**

●●● A - ■■■ 4 - cm: Ø21

pz: 12 - mat: WF -

## Vestibiscotti in pasta di zucchero

Cookie dress in sugar paste • Habit-biscuits en pâte à sucre • Vorgeschnittene Zuckerpaste  
Vistegalletas en pasta de azúcar • Veste bolacha em pasta de açúcar



**25081** ●●● A - ■■■ 4 - cm: Ø5,8 - pz: 12 Blister A4 (12pz) - mat: ZU









# Pop up decorativi





# Pop up decorativi

Pop-up decorations • Pop up décoratifs • Dekor Pop ups • Pop up decorativos • Pop up decorativos



Disney  
**MICKEY  
MOUSE**  
& Friends

© Disney

**72062** NEW - cm: L15xH8,5 - pz: 4 - mat: ☆



BRANDS  
Brands



## Pop up decorativi

Pop-up decorations • Pop up décoratifs • Dekor Pop ups  
Pop up decorativos • Pop up decorativos

Disney  
PRINCESS



© Disney

**72063** NEW - cm: L15xH8,5 - pz: 4 - mat: ☆

Disney  
FROZEN II



**72064** NEW - mat: ☆





72065 **NEW** cm: L15xH8,5 - pz: 4 - mat: ☆



40637 **NEW** - mat: ☆



## Soggetti decorativi

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



Disney  
PRINCESS



72210 **NEW** - cm: 1:1

pz: 10Set(5pz) - mat: ☆

© Disney



2pz

72209 **NEW** - cm: 1:1

mat: ☆

© Disney/Pixar



CATTIVISSIMO  
**ME**  
MINION MADE



40427 **NEW** - cm: (1:1) - pz: 10Set(5pz) - mat: ☆

**PAW**  
PATROL



40638 **NEW** - cm: (1:1) - mat: ☆

**Masha e Orso**



43106 **NEW** - cm: H4 - mat: ☆



# Biglietti decorativi





# Biglietti decorativi

Decorative cards • Cartes décoratives • Dekor Karten • Tarjetas decorativas • Cartões decorativos



40640 **NEW** - ●●● A ■■■ 2 - cm: L8,5xH5,5 - pz: 50 - mat: ☆



43117 **NEW** - mat: ☆



42054 **NEW** - mat: ☆





## Biglietti decorativi

Decorative cards • Cartes décoratives • Dekor Karten  
Tarjetas decorativas • Cartões decorativos

Disney  
**FROZEN II**



© Disney

72211 **NEW** - ●●● A ■■■ 2 - cm: L8,5xH5,5 - pz: 50 - mat: ☆

Disney  
**PRINCESS**



72213 **NEW** - mat: ☆

Disney · PIXAR  
**Cars**



© Disney/Pixar

72212 **NEW** - mat: ☆



# Bevanda analcolica

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



**Gusto pesca**

*Peach-flavoured*



**42026**

cm: H31 - pz: 6 - mat: LA

ml: 750 -



**Gusto uva bianca**

*White grape-flavoured*



**40556**

cm: H31 - pz: 6 - mat: LA

ml: 750 -



**Gusto pesca**

*Peach-flavoured*



**40574** -



**Gusto pesca**

*Peach-flavoured*



**24327** -



## Bevanda analcolica

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



Disney  
**FROZEN II**

© Disney



**Gusto uva bianca**

*White grape-flavoured*



**72206** NEW

cm: H31 - pz: 6 - mat: LA

ml: 750 -



Disney  
**MICKEY  
MOUSE  
& Friends**

© Disney



**Gusto uva bianca**

*White grape-flavoured*



**72193** -



Disney  
**PRINCESS**

© Disney



**Gusto mela**

*Apple-flavoured*



**72196** -



Disney · PIXAR  
**CARS**

© Disney/Pixar



**Gusto fragola  
e mela**

*Strawberry  
and apple flavoured*



**72195** -





**31142** - cm: L51xH185xP26 - pz: 1 - mat: LE

Capienza max 72 bottiglie  
Max capacity 72 bottles



CATTIVISSIMO  
**ME**  
MINION MADE



**Gusto fragola**  
Strawberry-flavoured



**40447** **NEW** - cm: H31 - pz: 6

mat: LA - ml: 750 -



**Masha e Orso**



**Gusto mela**  
Apple-flavoured



**43129** **NEW** - ●●● A ■■■ 3 -





# Vestidolci





# Vestidolci

Decorazioni senza zucchero a base di amidi • Starch based sugar-free decoration  
 Décorations sans sucre à base d'amidon • Zuckerfreie Dekorationen auf Stärke-Basis  
 Decoraciones sin azúcar, a base de almidón • Decoracões sem açúcar, a base de amido

Disney  
**MICKEY  
 MOUSE**  
 & Friends



© Disney

**72066** NEW

cm: L9,5xH13

pz: 8 - mat: AM - GF

Disney  
**FROZEN II**



**72207** NEW - GF

**PAW  
 PATROL**

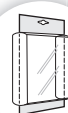


**40639** NEW - GF



**Senza zucchero  
 Senza olio di palma  
 Senza glutine**

*Sugar free - Palm oil free - Gluten free*



A4



# Vestibiscotti

Cookie dress • Habit biscuits • Vorgeschnittenes zuckerfreies Esspapier  
Vistegalleta • Veste bolacha



72058

●●● A - ■■■ 6

cm: Ø5,8

pz: 12BlisterA4(12pz)

mat: AM - (GF) (V)



© Disney

72057 - (GF) (V)



**Senza zucchero**  
**Senza olio di palma**  
**Senza glutine**

Sugar free - Palm oil free - Gluten free



72203

NEW

(GF)

(V)

Disney  
**FROZEN II**







## Ottima definizione di stampa!

Excellent printing definition!



© Disney

Disney  
PRINCESS

72060

●●● A - ■■■ 6

cm: Ø5,8

pz: 12BlisterA4(12pz)

mat: AM - (GF) (V)



© Disney/Pixar

72061 - ●●● A - ■■■ 3

(GF) (V)



Vestibiscotti senza  
zucchero a base  
di amidi. Ottima  
definizione di stampa!

Starch based  
sugar-free cookie  
dress. Excellent  
printing definition!

Habit biscuits  
sans sucre à  
base d'amidon.  
Excellente définition  
d'impression

Vorgeschnittenes  
zuckerfreies  
Esspapier ohne  
Zucker auf  
Stärke-Basis  
Ausgezeichnete  
Druck-Auflösung!

Vistegalleta sin  
azúcar. a base  
de almidón. Óptima  
definición de imagen!

Veste bolacha sem  
açúcar a base de  
amido. Ótima  
definição de  
imagem



© Marvel

MARVEL  
AVENGERS

41063\*

●●● A - ■■■ 6 - (GF) (V)



MARVEL  
SPIDER-MAN

41062\*

●●● A - ■■■ 4 - (GF) (V)

BRANDS  
Brands

\*Disponibile fino a fine marzo 2020 - Available until the end of March 2020





# Vestibiscotti in pasta di zucchero

Cookie dress in sugar paste • Habit-biscuits en pâte à sucre  
Vorgeschnittene Zuckerpaste • Vistegalletas en pasta de azúcar  
Veste bolacha em pasta de açúcar

**Curioso  
come  
George**



**40339** NEW

●●● A - ■■■ 6

cm: Ø5,8

pz: 12BlisterA4(12pz)

mat: ZU - GF



**40436** NEW - GF



**40428** NEW - GF



**42072** NEW - GF





42040 - ●●● A - ■■■ 4 - GF



42025

●●● A - ■■■ 6

cm: Ø5,8

pz: 12BlisterA4(12pz)

mat: ZU - GF



42031 - ●●● A - ■■■ 6 - GF



42036

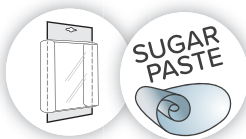
●●● A - ■■■ 6 - GF





# Vestibiscotti in pasta di zucchero

Cookie dress in sugar paste • Habit-biscuits en pâte à sucre  
Vorgeschnittene Zuckerpaste • Vistegalletas en pasta de azúcar  
Veste bolacha em pasta de açúcar



40644 **NEW**

●●● A - ■■■ 6

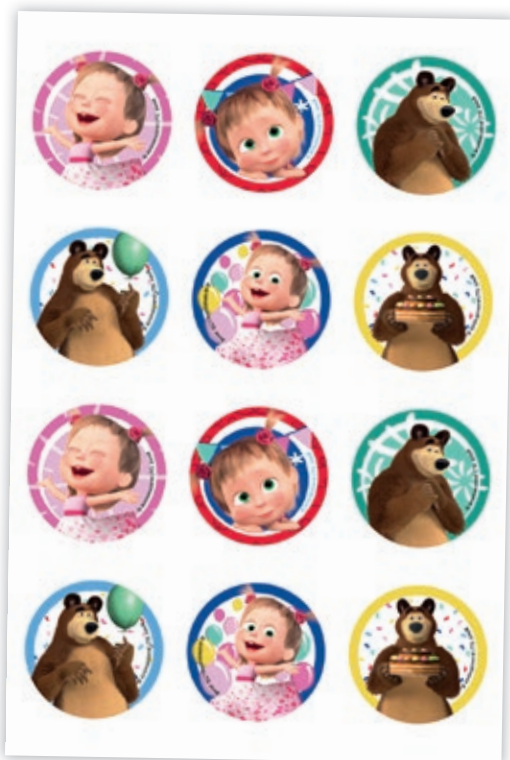
cm: Ø5,8

pz: 12BlisterA4(12pz)

mat: ZU -



43175 -



43126 **NEW** -



40633 -





42044

●●● A - ■■ 6

cm: Ø5,8

pz: 12BlisterA4(12pz)

mat: ZU - (GF) (N)



42042 - (GF) (N)



40636 - (GF) (N)



40438 NEW - (GF) (N)





# Disco per torte





# Disco per torte

Cake disc • Disque pour gateaux • Torten-Aufleger • Disco para tartas • Placas para bolos



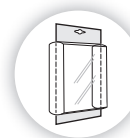
**Senza zucchero**  
**Senza olio di palma**  
**Senza glutine**

*Sugar free - Palm oil free - Gluten free*

**40340** **NEW**

cm: Ø18,5 - pz: 6

mat: AM -



**Pack singolo dedicato**

*Single brand pack*

**CATTIVISSIMO**  
**ME** MINION MADE

**40429**

**NEW**

-



Disco per torte  
senza zucchero  
a base di amidi.  
Ottima definizione  
di stampa!

Starch-based sugar  
free cake disc.  
Excellent printing  
definition!

Disque pour  
gateaux sans sucre  
à base d'amidon.  
Excellente  
définition  
d'impression!

Torten-Aufleger  
ohne Zucker  
auf Stärke-Basis  
Ausgezeichnete  
Druck-Auflösung!

Disco para tartas,  
sin azúcar. a base  
de almidón. Óptima  
definición de  
imagen!

Placas para bolos  
sem açúcar a base  
de amido. Óptima  
definição de  
imagem



# Disco per torte

Cake disc • Disque pour gateaux • Torten-Aufleger • Disco para tartas • Placas para bolos



© Disney

**72041** - cm: Ø18,5 - pz: 6 - mat: AM -

**72042** -



**Senza zucchero  
Senza olio di palma  
Senza glutine**

*Sugar free - Palm oil free - Gluten free*



© Disney



**Pack singolo  
dedicato**

*Single brand pack*

**72045** -



© Disney/Pixar

Disco per torte  
senza zucchero  
a base di amidi.  
Ottima definizione di  
stampa!

Starch-based sugar  
free cake disc.  
Excellent printing  
definition!

Disque pour  
gateaux sans sucre  
à base d'amidon.  
Excellente  
définition  
d'impression!

Torten-Aufleger  
ohne Zucker  
auf Stärke-Basis  
Ausgezeichnete  
Druck-Auflösung!

Disco para tartas,  
sin azúcar, a base  
de almidón. Óptima  
definición de  
imagen!

Placas para bolos  
sem açúcar a base  
de amido. Ótima  
definição de  
imagem



Disney  
**FROZEN II**



© Disney

**72202** **NEW**

cm: Ø18,5 - pz: 6 - mat: AM -  



**Senza zucchero**  
**Senza olio di palma**  
**Senza glutine**

*Sugar free - Palm oil free - Gluten free*



**Pack singolo dedicato**

*Single brand pack*

Disney  
**PRINCESS**



**72044** -  





# Dischi in pasta di zucchero





# Dischi in pasta di zucchero

Sugar paste discs • Disques en pâte à sucre • Aufleger aus Zuckermasse  
Discos de pasta de azúcar • Discos de pasta de açúcar



40643 **NEW** - ●●● A - ■■■ 4 - cm: Ø21 - pz: 12 - mat: ZU - (GF) (S)



43166 - (GF) (S)



43124 **NEW** - (GF) (S)





## Dischi in pasta di zucchero

Sugar paste discs • Disques en pâte à sucre • Aufleger aus Zuckermasse  
Discos de pasta de azúcar • Discos de pasta de açúcar



42024 - ●●● A - ■■■ 4 - cm: Ø21 - pz: 12 - mat: ZU- (GF) (V)



42035 - (GF) (V)





42039 - ●●● A - ■■■ 4 - cm: Ø21 - pz: 12 - mat: ZU - (GF) (N)



40571 - (GF) (N)



42030 - (GF) (N)



# Dischi in cialda





# Dischi in cialda

Wafer discs • Disques en azyne • Aufleger aus Oblaten • Discos de oblea • Discos de obreira

Ø14,5cm



40337 NEW - ●●● A - ■■■ 3 - cm: Ø14,5 - pz: 27 - mat: WF -



40641 NEW -



40426 NEW -



42023 -



## Dischi in cialda

Wafer discs • Disques en azyne • Aufleger aus Oblaten • Discos de oblea • Discos de obreira



Disney  
**FROZEN II**

72201 **NEW** - ●●● A - ■■■ 3 - cm: Ø14,5 - pz: 27 - mat: WF -



Disney  
**MICKEY  
MOUSE  
& Friends**

72033 -



Disney  
**PRINCESS**

72034 -



Disney · PIXAR  
**Cars**

72214 **NEW** -

© Disney

© Disney/Pixar





Ø14,5cm

MARVEL  
**SPIDER-MAN**

41046\* - ●●● A - ■■■ 3 - cm: Ø14,5 - pz: 27 - mat: WF -

\*Disponibile fino a fine marzo 2020 - Available until the end of March 2020

Ø21cm



**Bing**

40338 **NEW** - ●●● A - ■■■ 4 - cm: Ø21 - pz: 12 - mat: WF -



**Curioso  
come  
George**

40435 **NEW** -





## Dischi in cialda

Wafer discs • Disques en azyne • Aufleger aus Oblaten • Discos de oblea • Discos de obreira



40642 **NEW** - ●●● A - ■■■ 4 - cm: Ø21 - pz: 12 - mat: WF -



43119 **NEW** -



42071 **NEW** -





42022 - ●●● A - ■■■ 4 - cm: Ø21 - pz: 12 - mat: WF -



42029 -



42034 -





## Dischi in cialda

Wafer discs • Disques en azyne • Aufleger aus Oblaten • Discos de oblea • Discos de obreira



40437 NEW - ●●● A - ■■■ 4 - cm: Ø21 - pz: 12 - mat: WF -



43165 -



40519 -





42038 - ●●● A - ■■■ 4 - cm: Ø21 - pz: 12 - mat: WF -



42041 -



71810 -





# Dischi in cialda

Wafer discs • Disques en azyne • Aufleger aus Oblaten • Discos de oblea • Discos de obreira



42043 - ●●● A - ■■■ 4 - cm: Ø21 - pz: 12 - mat: WF -



40523 -



71712 -





**L'Ape  
Maia**

42045 - ●●● A - ■■■ 4 - cm: Ø21 - pz: 12 - mat: WF -



**RT  
ROBOT TRAINS**

43123 -



**CATTIVISSIMO  
ME**  
MINION MADE

40493 -



**SMILEY<sup>®</sup>  
World**

BRANDS  
Brands

40570 -





# Dischi in cialda

Wafer discs • Disques en azyne • Aufleger aus Oblaten • Discos de oblea • Discos de obreira



© Disney

72031 - ●●● A - ■■■ 4 - cm: Ø21 - pz: 12 - mat: WF -



72032 -



72151 -





© Disney

72200 **NEW** - ●●● A - ■■■ 4 - cm: Ø21 - pz: 12 - mat: WF - 



72148 - 



72123 - 

BRANDS  
Brands





## Dischi in cialda

Wafer discs • Disques en azyme • Aufleger aus Oblaten • Discos de oblea • Discos de obreira



© Disney

70458 - ●●● A - ■■■ 4 - cm: Ø21 - pz: 12 - mat: WF -



72173 -



72142 -



72175 -





© Disney/Pixar

72215 **NEW** - ●●● A - ■■■ 4 - cm: Ø21 - pz: 12 - mat: WF-



© Marvel

41047\* -



© Marvel

41041\* -

BRANDS  
Brands

\*Disponibile fino a fine marzo 2020 - Available until the end of March 2020





## Silhouette

Sagoma in cialda • Wafer shape • Silhouette en azyme • Waffelformen  
Moldes de oblea • Silhueta de obreia



© Disney



**72179** - cm: L18xH25~ - pz: 12Blister - mat: WF -



**72180** - cm: L18,5xH26~ -



© Disney/Pixar

**72191** - cm: L27xH15,5~ -



# Disney PRINCESS



**72187** - cm: L16xH25,5~ - pz: 12Blister - mat: WF -



© Disney

**72189** - cm: L14xH25~ -



**72190** - cm: L17xH24,5~ -



**72188** - cm: L16,5xH25~ -



# Decoshape





# Decoshape

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



43173 - ●●● A - ■■■ 6 - cm: H5,5 - pz: 600 - mat: WF -



40573 - ●●● A - ■■■ 6 -



43130 **NEW** - ●●● A - ■■■ 10 -



# Decoshape

Decorazioni in cialda • Wafer decorations • Décorations en azyme • Oblatendekore  
Decoraciones de oblea • Decorações de obreira



42048 - ●●● A - ■■■ 6

cm: H5,5 - pz: 600

mat: WF -



42049

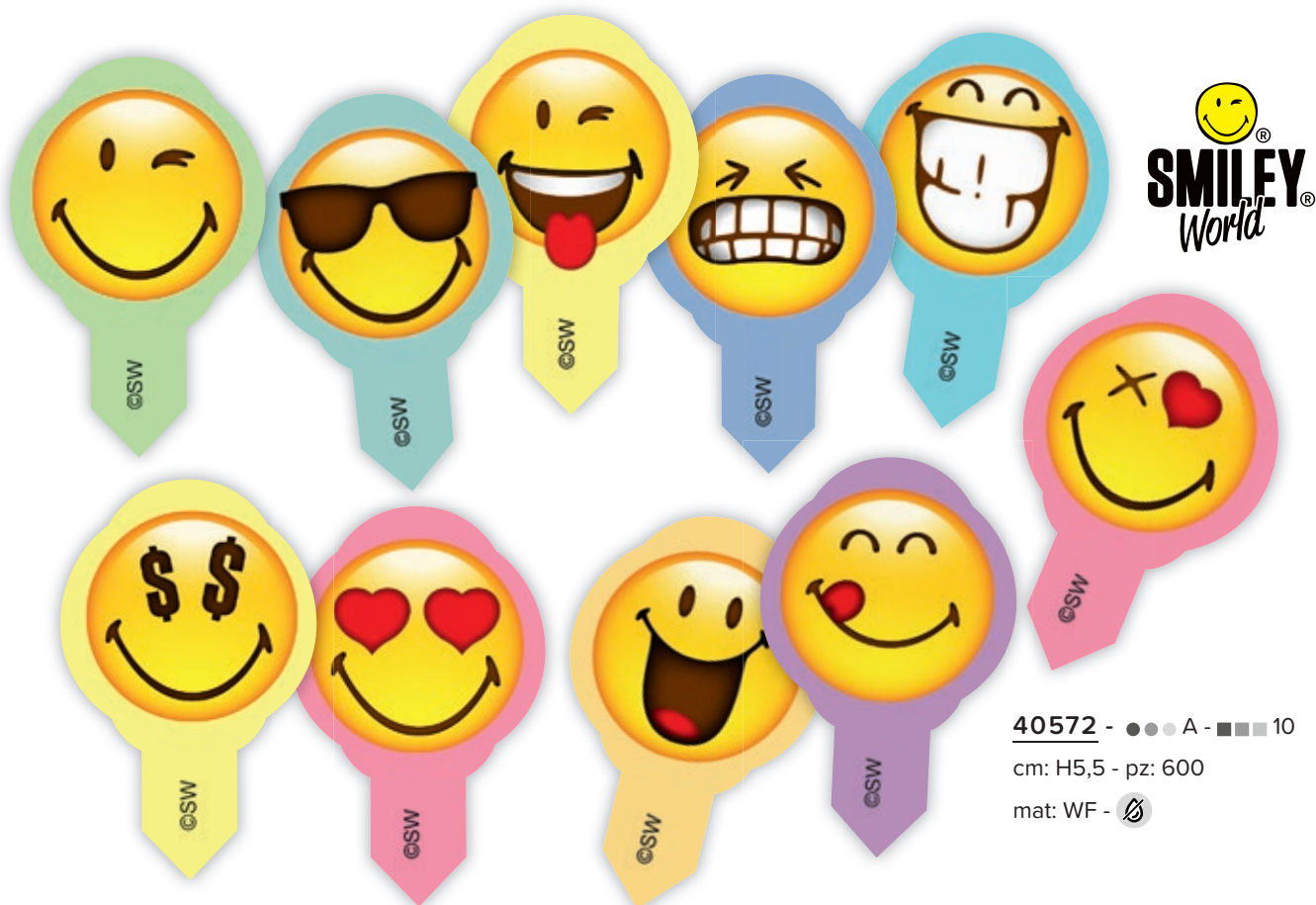
●●● A - ■■■ 6 -



42053

●●● A - ■■■ 6 -





SMILEY<sup>®</sup>  
World

40572 - ●●● A - ■■■ 10

cm: H5,5 - pz: 600

mat: WF -



RT  
ROBOT TRAINS

43127 - ●●● A - ■■■ 8 -



# Decoshape

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

Disney  
PRINCESS



© Disney

72046 - ●●● A - ■■■ 10 - cm: H5,5 - pz: 600 - mat: WF -

Disney  
FROZEN II



72217 **NEW** - ●●● A - ■■■ 6 -





© Disney

72089 - ●●● A - ■■■ 10 - cm: H5,5 - pz: 600 - mat: WF -



© Disney/ Pixar

72047 - ●●● A - ■■■ 6 -

BRANDS  
Brands



# Soggettini





# Soggettini in zucchero

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



40343 **NEW**

cm: H7 - pz: 24 - mat: ZU  



7pz



7pz



6pz



40504 - ●●● A - ■■■ 3

cm: H max 6 - pz:20 - mat: ZU - 



43111 - ●●● A - ■■■ 2

cm: H5 - pz: 30 - mat: ZU - 



40575

●●● A - ■■■ 6

cm: Ø3 - pz: 24

mat: GE/ZU - 



## Soggetti decorativi

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

Disney  
PRINCESS



72174 - ●●● A - ■■■ 3 - cm: H8 - pz: 18 - mat: ☆

© Disney

Disney  
MICKEY  
MOUSE  
& Friends



72154 - ●●● A - ■■■ 2  
cm: H8 - pz: 18 - mat: ☆



© Disney/Pixar



72162 - cm: H4 - pz: 18 - mat: ☆



L5,5xH10,5cm



L5,5xH10cm



L5xH9,5cm



L7xH8cm



L5xH10cm



L7xH6cm



L18xH23,5xP2~cm

72108 - ●●● A - ■■■ 6

pz: 4Set(6pz) - mat: ☆

© Disney

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Brands



## Soggettini in plastica

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

Disney  
PRINCESS



25259 - ●●● A - ■■■ 2 - cm: H8-8,5 - pz: 20 - mat: PL

© Disney

Disney  
MICKEY  
MOUSE  
& Friends



25258 - ●●● A - ■■■ 4 - cm: H7,5 - pz: 20 - mat: PL





**43174** - ●●● A - ■■■ 3

cm: H7 - pz: 30 - mat: PL



**40632** - ●●● A - ■■■ 3

cm: H max 7 - pz: 30

mat: PL



3pz

3pz



1 KIT = 8 PZ + 2 PERSONAGGI • 1 Set = 8 pcs + 2 figurines

1 kit = 8 pcs + 2 personnages • 1 Set = 8 Stk. + 2 Figuren

1 kit = 8 un. + 2 personajes • 1 kit = 8 un. + 2 personagens

**72159** - cm: L10xH26 - pz: 6Kit(10pz) - mat: PL



## Soggettini in plastica

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



© Disney



2pz



**21903** - cm: L10xH20,5 - pz: 6Kit(4pz) - mat: PL

1 KIT = 3 PZ + 1 PERSONAGGIO • 1 Set = 3 pcs + 1 figurine  
1 kit = 3 pcs + 1 personnage • 1 Set = 3 Stk. + 1 Figur  
1 kit = 3 un. + 1 personaje • 1 kit = 3 un. + 1 personagem



2pz



**21904** - pz: 6Kit(4pz)





**21907** - cm: L10xH20,5 - pz: 6Kit(4pz)



**21908** - pz: 6Kit(5pz)

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MOUSE**  
& Friends



**21910** - pz: 6Kit(4pz)



**21911** - pz: 6Kit(4pz)

Disney  
**PRINCESS**

© Disney



**21909** - pz: 6Kit(4pz)

Disney  
**Winnie  
the Pooh**

BRANDS  
Brands



# Nastri in tessuto





# Nastri in tessuto

Fabric ribbons • Rubans en tissu • Stoffbänder • Cintas de tela • Fitas de tecido

Ideale per decorare ogni tipologia di torta grazie allo **strato interno in acetato** che aderisce perfettamente ai bordi

Ideal for decorating any type of cake thanks to the **inner layer of acetate** that adheres perfectly to the sides of the cake

Idéals pour décorer tous les gâteaux, grâce à la **couche interne en acétate** qui adhère parfaitement aux bords

Dank der **Innenschicht aus Acetat**, die perfekt an den Rändern haftet, sind sie ideal zum Dekorieren von Kuchen jeder Art

Ideal para decorar todo tipo de pasteles gracias a la **capa interna de acetato** que se adhiere perfectamente a la superficie

Ideal para decorar qualquer tipo de bolo com a **capa interna de acetato** que adere perfeitamente às bordas



**L'unico nastro in tessuto adatto al contatto con alimenti!**

*The only foodsafe fabric ribbon!*



© Disney



72216 **NEW** - cm: H4 - pz: 20m - mat: ST/PL



72208 **NEW**



72049



72050



72051





# Pirottini e candele





# Pirottini in carta da forno

Baking cups • Coupelles pour muffin • Muffinform • Cápsulas de papel de horno • Forma de papel



L11xH16xP5,5cm



**42028** - cm: Ø7 - pz: 12Blister(50pz) - mat: CT



**40635**



**91012**







## Pirottini in carta da forno

Baking cups • Coupelles pour muffin • Muffinform  
Cápsulas de papel de forno • Forma de papel



© Disney



L11xH16xP5,5cm



**72053** - cm: Ø7 - pz: 12Blister(50pz) - mat: CT



**72054**

© Disney/Pixar



**72055**



**41061\***



© Marvel

\*Disponibile fino a fine marzo 2020  
Available until the end of March 2020





Disney  
PRINCESS



L11xH16xP5,5cm



From the Movie  
Disney  
FROZEN



**72052** - cm: Ø7 - pz: 12Blister(50pz) - mat: CT

**72056**

## Candeline

Small Candles • Bougies • Kerzen • Velas • Velas

Disney  
MICKEY  
MOUSE  
& Friends



**72037** - ●●●A - ■■■4

cm: H9 - pz: 12Blister(4pz) - mat: CE/PL



L8,5xH15~cm



**72036**

L10xH7xP17~cm



# Candeline

Small Candles • Bougies • Kerzen • Velas • Velas



© Disney/Pixar



L10xH7xP17~cm



L8,5xH15~cm



72040 ●●● A - ■■■ 4

cm: H9 - pz: 12Blister(4pz) - mat: CE/PL



© Disney



72038



40562







L10xH7xP17~cm



L8,5xH15~cm



43128 ●●● A - ■■■ 4

cm: H9 - pz: 12Blister(4pz) - mat: CE/PL



40557



42047





# Candele

Candles • Bougies • Kerzen • Velas • Velas



**42046** - ●●● A - ■■■ 4

cm: H9 - pz: 12Blister(4pz) - mat: CE/PL



L8,5xH15~cm



L10xH7xP17~cm



**42027** - cm: H7,5 - pz: 6Blister - mat: CE/PL



L10xH7xP8,5~cm



**42037** - cm: H7,5 - pz: 6Blister - mat: CE/PL



**SANTORO**  
LONDON  
gorjuss™





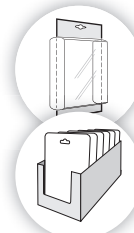
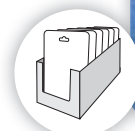
L8,5xH15~cm

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

L10xH7xP8,5~cm



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



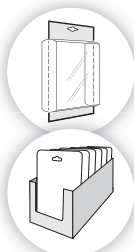
L10xH7xP16~cm

43169 - ●●● A - ■■■ 3 - cm: L7xH5-6~ - pz: 12Blister - mat: CE/PL



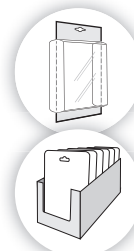
# Candele

Candles • Bougies • Kerzen • Velas • Velas



L10xH7xP8,5~cm

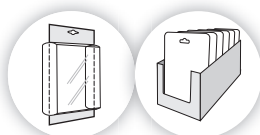
**72029** - cm: L7xH8,5 - pz: 6Blister - mat: CE/PL



L10xH7xP8,5~cm

**72030** - cm: L5,5xH9  
pz: 6Blister - mat: CE/PL

© Disney



L10xH7xP8,5~cm



**72026**  
cm: L8xH4,5  
pz: 6Blister  
mat: CE/PL

© Disney/Pixar



**72204** NEW - cm: H7,5  
pz: 6Blister - mat: CE/PL



L10xH7xP8,5~cm

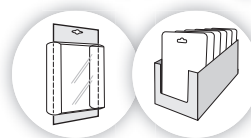
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Disney  
PRINCESS

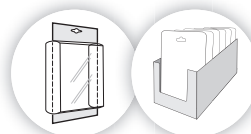


L10xH7xP16~cm

**72024** - ●●● A - ■■■ 4

cm: L6xH7,5~ pz: 12Blister - mat: CE/PL

my  
LITTLE  
PONY



L10xH7xP16~cm

**42032** - ●●● A - ■■■ 4

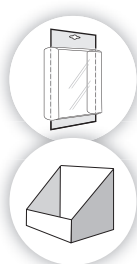
cm: H6,5- pz: 12Blister - mat: CE/PL

BRANDS  
Brands



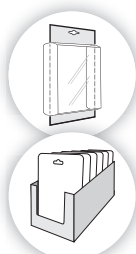
## Candele

Candles • Bougies • Kerzen  
Velas • Velas



L24,5xH26xP13,5cm

**70644** - ●●● A - ■■■ 3 - cm: L8 - pz: 12Blister - mat: CE/PL

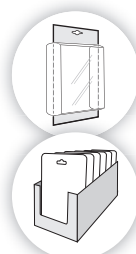


L10xH7xP31,5~cm

**72016** - cm: Ø4,5xH9  
pz: 6Blister - mat: CE/PL



Disney  
**MICKEY  
MOUSE**  
& Friends



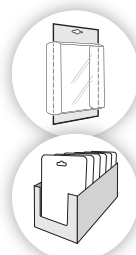
L10xH7xP31,5~cm

**72015** - cm: Ø4,5xH9  
pz: 6Blister - mat: CE/PL

© Disney



Disney  
**PRINCESS**

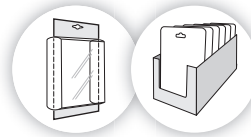


**72099** - ●●● A - ■■■ 3  
cm: H9-10 - pz: 6Blister  
mat: CE/PL

L10xH7xP31,5~cm



© Disney/Pixar



L10xH7xP31,5~cm

**72101** - cm: L4,5xH4xP9 - pz: 6Blister - mat: CE/PL



L10xH7xP20,5~cm



**720832**



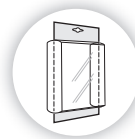
**720833**



**720834**



**720835**



**720831** - cm: H7 - pz: 6Blister  
mat: CE/PL



© Disney



L10xH7xP20,5~cm



**720842**



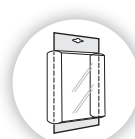
**720843**



**720844**



**720845**



**720841** - cm: H7 - pz: 6Blister  
mat: CE/PL



# Facciamo un dolce?



Modecor has been synonymous with quality and excellence for 60 years, with a vast diversified product portfolio designed for professionals.

Among the more than 2500 items in the catalogue, we have decided to choose a series of **products** that, for packaging, format and use, are **well suited to the needs of the final consumer**, lover of homemade cakes. Gourmet pastry in the kitchen!

**So we present the PARTY RETAIL section, dedicated to shops that sell directly to the final consumer**, divided into decorations, semi-finished products and equipment. Products that are indispensable in your store and that will help your customer create their desserts for multiple occasions: from birthdays, to the most enjoyable holidays, for a dinner with friends or simply for breakfast in the morning.



# Party

Retail

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Special Occasions

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Colours and Semifinished

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Decorations

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Equipments

Modacor da 60 anni è sinonimo di qualità ed eccellenza, con un portafoglio prodotti ampio e diversificato, studiato per il mondo professionale.

Fra gli oltre 2500 articoli a catalogo, abbiamo deciso di raccogliere una serie di **prodotti** che, per packaging, formato e utilizzo, **ben si adattano alle esigenze del consumatore finale, amante delle torte fatte in casa. Alta pasticceria in cucina!**

**Nasce così la nuova sezione PARTY RETAIL, dedicata ai negozi che vendono direttamente al consumatore finale**, suddivisa in decorazioni, semilavorati e attrezzature. Prodotti che non possono mancare nel tuo negozio e che aiuteranno il tuo cliente a realizzare i propri dolci per molteplici occasioni: dal compleanno del proprio bimbo, alle festività più divertenti, per una cena fra amici o anche semplicemente per la colazione del mattino.



## Ricorrenze

Special occasions • Fêtes et occasions • Feierliche anlässe • Celebraciones y fiestas  
Celebrações e festas

### Decorazioni per dolci

Cake decorations



#### Pasqua • Easter

90019 - ●●● A - ■■■ 6 - cm: H3 - 6pz/blister - 12blister/master - mat: ☆



#### San Valentino • Valentine's day

90020 - ●●● A - ■■■ 3 - cm: H3 - 6pz/blister - 12blister/master - mat: ☆



# Colori e Semilavorati

Colours and semifinished products • Colorants et produits semi-finis • Farben und Halbfertigware  
Colorantes y semielaborados • Corantes e semi-acabados

## Pasta di zucchero

Sugar paste



**90801B**



AZO FREE



**90801C**



AZO FREE



**90801D**



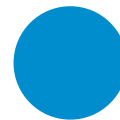
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**90801E**



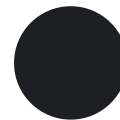
AZO FREE



**90801K**



AZO FREE



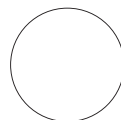
**90801Z**



AZO FREE



**90801L** - 12pz/master - mat: ZU



**25322**



AZO FREE



**25318**



AZO FREE



**25319**



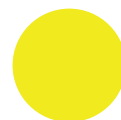
AZO FREE



**25320**



AZO FREE



**25321**



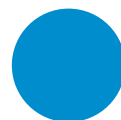
AZO FREE



**25324**



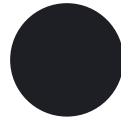
AZO FREE



**25323**



AZO FREE



**25329** - 24pz/master - mat: ZU AZO FREE



**25326**



AZO FREE



**25325**



AZO FREE



**25327**

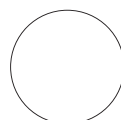


AZO FREE



**25328** - 12pz/master

mat: ZU AZO FREE



**25472**



AZO FREE



**25468**



AZO FREE



**25469**



AZO FREE



**25470**



AZO FREE



**25471**



AZO FREE



**25497**



AZO FREE



**25475**



AZO FREE



**25476**



AZO FREE



**25474**



AZO FREE



**25473**



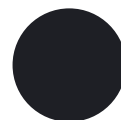
AZO FREE



**25499**



AZO FREE



**25477** - 6pz/master

mat: ZU AZO FREE



## Colori e Semilavorati

Colours and semifinished products • Colorants et produits semi-finis • Farben und Halbfertigware  
Colorantes y semielaborados • Corantes e semi-acabados

### Pasta modellabile

Modelling paste



**90803B**



**90803C**



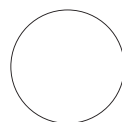
AZO FREE



**90803D**



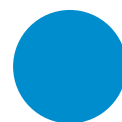
**90803E**



**90803G**



AZO FREE



**90803K**



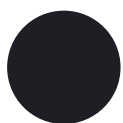
AZO FREE



**90803L**



**90803N**



**90803Z** - 8pz/master

mat: ZU AZO FREE



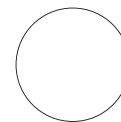
**25442**



**25443**

10pz/master

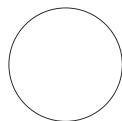
mat: ZU



**90802G**

12pz/master

mat: ZU AZO FREE



**25696**



AZO FREE



**25696B**



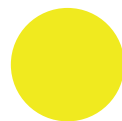
**25696C**



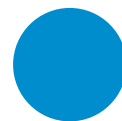
AZO FREE



**25696D**



**25696E**



**25696K**



**25696L**



**25696Z** - 1pz/master - mat: ZU AZO FREE



## Pasta di gomma

Gum paste

1kg



**25489**

pz: 1pz/master - mat: PR



## Paste aromatizzanti

Flavoring pastes

90g



**90720**

pz: 8pz/master - mat: PR  



**90721**

pz: 8pz/master - mat: PR  



**90722**

pz: 8pz/master - mat: PR  



Per la creazione di creme, gelati, semifreddi, frolle e lievitati.  
To create creams, ice-cream, parfait, shortcrust pastry  
and sponge cake.





# Colori e Semilavorati

Colours and semifinished products • Colorants et produits semi-finis • Farben und Halbfertigware  
Colorantes y semielaborados • Corantes e semi-acabados

## Coloranti in polvere

Powder food colours

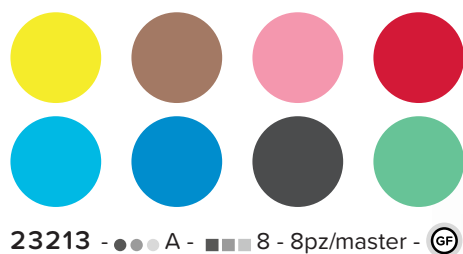
Per masse e superfici grasse, cioccolato, prodotti da forno e a base zucchero.

*For fatty masses and surfaces, chocolate, baked and sugar based products.*

### ColorDust

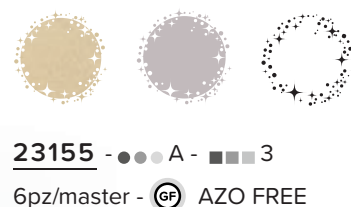


ASSORTITO | Assorted

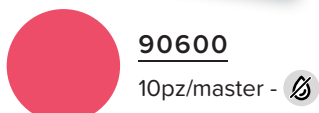


3g

ASSORTITO | Assorted



5g

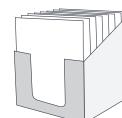
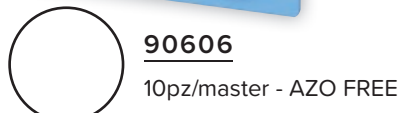


5g



Ideale per sbiancare  
Pasta di zucchero  
e masse grasse

*Ideal to whiten sugar  
paste and fat masses*





## ColorSpray

Spray colourings



50ml

Ideali per decorare superficialmente cioccolato, prodotti a base di zucchero, prodotti da forno, panna Sweet Lace e basi grasse in genere.

*Ideal for surface decoration of chocolate, sugar-based products, baked products, cream and sweet lace and fatty bases in general,*



**24108**



AZO FREE



**24107**



AZO FREE



**23219B**



AZO FREE



**23219C**



AZO FREE



**23219D**



AZO FREE



**23219L**

4pz/master - AZO FREE

## Dust glitter

Glitter Dust



10g

Glitter edibile in polvere per decorare qualsiasi prodotto di pasticceria

*Edible glitter for decorating any pastry product*



**23231**

NEW

4pz/master - AZO FREE



**23232**

NEW

AZO FREE



**23227**

NEW

AZO FREE

## Stardust

Transparent silver glitter spray



100ml

Glitter trasparente argentato a base alcol per decorare qualsiasi prodotto di pasticceria.

*Transparent silver glitter alcohol-based for decorating any pastry product*



**24762** - 1pz/master -





# Colori e Semilavorati

Colours and semifinished products • Colorants et produits semi-finis • Farben und Halbfertigware  
Colorantes y semielaborados • Corantes e semi-acabados

## Colorgel

Gel colouring

20g



23278



23272



23268



23271



23275



23277



23274



23282



23280



23267



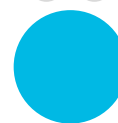
23265



23276



23270



23273



AZO FREE



23269



23281



23266



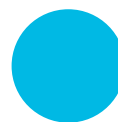
23279 - 12pz/master - mat: GE GF

Colorante in gel perfetto per qualsiasi massa, anche in cottura, ad esclusione del cioccolato.

Gel food colouring suitable for any mass and for baking. Not suitable for chocolate.



ASSORTITO | Assorted



23218 - ●●● A - ■■■ 8

40pz/master - mat: GE GF

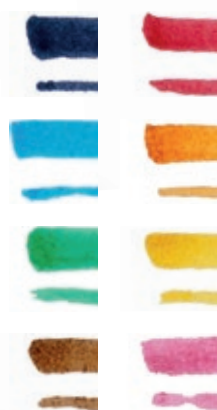


## Pennarelli alimentari

Felt tip markers with edible ink



ASSORTITO | Assorted



- DOPPIA PUNTA
- BASE ACQUA
- PER SUPERFICI:
  - Pastigliaggio
  - Pasta di zucchero
  - Confetti
- DOUBLE TIP
- WATER-BASED
- FOR SURFACES
  - Gum-paste
  - Fondant
  - Sugar covered almonds

**23121**

●●● A - ■■■ 8 - cm: H17 - pz: 8 - AZO FREE - (GF) (V)

L7xH29,5cm

## Ricambi monocolore

One colour replacements



**23122B**

cm: H17 - pz: 4

AZO FREE - (GF) (V)



**23122C** - (GF) (V)



**23122Z** - (GF) (V)



**23122D** - (GF) (V)



**23122Q** - (GF) (V)



**23122E** - (GF) (V)



**23122L** - (GF) (V)



**23122N** - (GF) (V)



## Colori e Semilavorati

Colours and semifinished products • Colorants et produits semi-finis • Farben und Halbfertigware  
Colorantes y semielaborados • Corantes e semi-acabados

### Decorgel

Transparent edible gelatine



20g

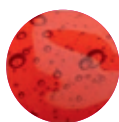
Gelatina trasparente colorata per decorazioni e scritte.  
*Transparent coloured gelatine for decorations.*



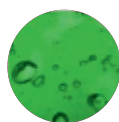
**23222G** - 12pz/master - mat: GE



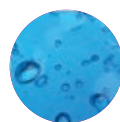
**23222B**



**23222D**



**23222L**



**23222K**



### Modecorgel

Transparent edible gelatine



50g

Gelatina per lucidare  
*Gelatine to gloss*

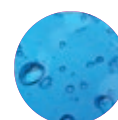
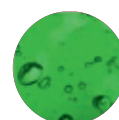
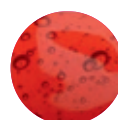


**24198**

40pz/master

mat: GE -

ASSORTITO | Assorted



**23217** - ●●● A - ■■■ 5 - 40pz/pack - 1pack/master - mat: GE

### Creamy tube

Crema di nocciole • Hazlenut cream



23g

**24194** - 40pz/master -





## Aromi

Aromas

Per aromatizzare dolci e creme

For sweets and creams



**Mandorla**  
Almond

2ml



**90703** - 2pz/blister (2ml cad) - 20blister/master -



**Limone**  
Lemon

**90701** -



**Vaniglia**  
Vanilla

**90702** -



**Arancia**  
Orange

**90700** -



**Millefiori**  
Mixed flower

**90704** -



**Rhum**

**90711** -



**Zuppa  
Inglese**  
Trifle

**90712** -



**Anice**  
Anise

**90713** -



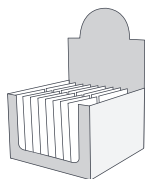
## Colori e Semilavorati

Colours and semifinished products • Colorants et produits semi-finis • Farben und Halbfertigware  
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0,5g

**100% pura - pure**

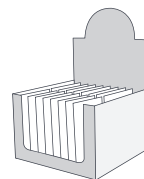


**90705** - 100pz/master -



5g

**100% pura - pure**

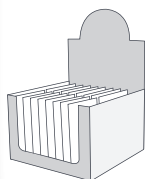


**90707** - 100pz/master -



8g

Per dolci più leggeri  
For lighter cakes

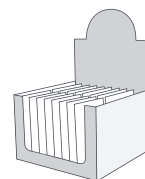


**90709** - 100pz/master -



15g

Per dolci ancora più soffici  
For even fluffier sweets



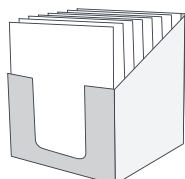
**90714** - 100pz/master -

## Gelatina in fogli

Leaf gelatine



Ideale per aspic, creme, dolci al  
cucchiaino e piatti salati  
Ideal for mousse, creamy  
desserts, aspic and savoury  
treats.



**90715** - 3pz/pack - 30pack/master





## Estratto di vaniglia in pasta

Vanilla extract paste



50g

**Aroma naturale**  
*Natural flavour*

**90719** - 8pz/master

mat: ZU -

## Sciroppo di glucosio

Glucose syrup



250g

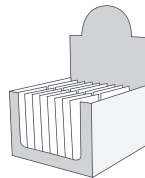
Ideale per preparare  
glasse a specchio,  
torrone, mousse, pasta di  
zucchero e gelatine  
*Ideal for preparing mirror  
glazes, nougat, mousse,  
sugar paste and gelatines*

**90728** - 6pz/master - mat: ZU -



5g

Addensante  
per pasta di zucchero  
*Sugar paste thickener-agent*

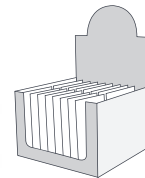


**90716** - 90pz/master -



5g

Gelificante vegetale. Ideale  
per dolci vegani  
*Vegetable gelling agent.  
Suitable for vegan cakes*



**90717** - 30pz/master -

## Colla edibile

Edible glue



15g

**90718** - 10pz/master -



20g

**23154**

6pz/master



## Colori e Semilavorati

Colours and semifinished products • Colorants et produits semi-finis • Farben und Halbfertigware  
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### Isomalto

Isomalt

250g



**24144** - 6pz/master

mat: ZU -

### Preparato per ghiaccia reale

Icing sugar mix

150g



**24146** - 6pz/master

mat: ZU -

### La Pasta Sweet Lace Express

The Sweet Lace Express Paste

200g



**25694** - 6pz/master

mat: PR

### La spatola rossa

The red spatula

**31209**

cm: L21 - 1Blister/master

mat: PL



### Sweet Lace in polvere

Sweet Lace powder

200g



**24145**

6pz/master

mat: PR

### Staccante spray

Non-stick cooking spray

400ml

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

*To detach: isomalt, chocolate, sugar paste, baked products*

**24719** - 1pz/master -





## Bagne analcoliche per dolci

Non-alcoholic syrups for cakes



250ml

**Panna**  
*Cream*

**90729**

6pz/master

mat: LA -



**Vaniglia**  
*Vanilla*

**90730**



**Maraschino**  
*Maraschino*

**90731**



**Benevento**  
*Benevento*

**90732**



**Babà**  
*Baba*

**90733**



**Nocciola**  
*Hazlenut*

**90734**



**Zuppa Inglese**  
*Trifle*

**90735**



**Alchermes**  
*Alchermes*

**90736**



**Tiramisù**  
*Tiramisu*

**90737**



## Fiori in zucchero e decorativi

Sugar flowers and decorative flowers • Fleurs en sucre et fleurs décoratives  
Zucker und Deko Blumen • Flores de azúcar y decorativas • Flores em açúcar e decorativas



**90000B**

6pz/blister - 9blister/master

mat: ZU -



**90000C** - mat: ZU -



**90000G** - mat: ZU -



**90000J** - mat: ZU -



**90003D** - mat:



Ø3,3cm

**90001B**

8pz/blister - 12blister/master

mat: ZU -



**90001C**

mat: ZU -



**90001G**

mat: ZU -



**90001J**

mat: ZU -



**90004H** - mat:



**90004I** - mat:



**90004D** - mat:



**90004E** - mat:



**90004L** - mat:



**90004N** - mat:



**90002B**

8pz/blister - 12blister/master

mat: ZU - GF

**90002C**

mat: ZU - GF

**90002G**

mat: ZU - GF

**90002J**

mat: ZU - GF

**90005D**

mat: ☆

**90005H**

mat: ☆

**90005I**

mat: ☆

## Fiori in ghiaccia

Icing flowers



Ø2,5cm

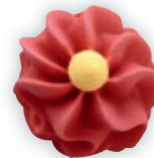
**90010B**

8pz/blister - 7blister/master

mat: ZU - Ø

**90010C**

mat: ZU - Ø

**90010D**

mat: ZU - Ø

**90010E**

mat: ZU - Ø



L3cm

**90012**

12pz/blister - 7blister/master

mat: ZU - Ø





## Fiori in cialda

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



**90013A**

8pz/blister - 7blister/master - mat: WF -



**90013D** - mat: WF -



**90013E** - mat: WF -



**90013B** - mat: WF -



**90013C** - mat: WF -



**90014B**

4pz/blister - 7blister/master - mat: WF -



**90014C**

mat: WF -



**90014D**

mat: WF -



**90014E**

mat: WF -

## Decorazioni in cialda

Wafer decorations



**90021**

●●● A - ■■■ 2 - cm: L5/6,5~

2pz/blister - 16blister/master - mat: WF -



# Decorazioni in zucchero

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



**90324**

●●● A - ■■■ 3 - cm: L4 max - 6pz/blister - 12blister/master - mat: ZU - GF



**90320** - ●●● A - ■■■ 6 - cm: L4 max - 6pz/blister - 12blister/master - mat: ZU - GF



**90322** - ●●● A - ■■■ 6 - cm: H4 max - 6pz/blister - 12blister/master - mat: ZU - GF



**90323** - ●●● A - ■■■ 6 - cm: L4xH3 max - 6pz/blister - 12blister/master - mat: ZU - GF



**90325** - ●●● A - ■■■ 6 - cm: L2-4xH4 max - 6pz/blister - 12blister/master - mat: ZU - GF

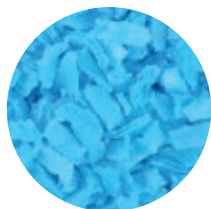


# Decorazioni

Decorations • Décorations • Dekore • Decoraciones • Decorações

## Codette in cialda

Wafer strands



25687C - Ø



25687B - Ø



25687E - Ø



25687G



25687D - Ø



25687L - Ø



25687Q - Ø



25687Z

1pz/master

mat: WF - Ø



250g



17000

6pz/master

mat: ZU - GF

84g

## Marshmallow



20268 - ●●● A

cm: Ø2~ - 4pz/master - mat: MM - Ø



20267 - ●●● A

cm: Ø1,5 - 4pz/master - mat: MM - Ø



20269 - ●●● A

cm: H1,5 - 4pz/master - mat: MM - Ø



20270 - ●●● A

cm: H3,5 - 4pz/master - mat: MM - Ø



500g



20272 - ●●● A

cm: H2 - 4pz/master - mat: MM - Ø



20271 - ●●● A

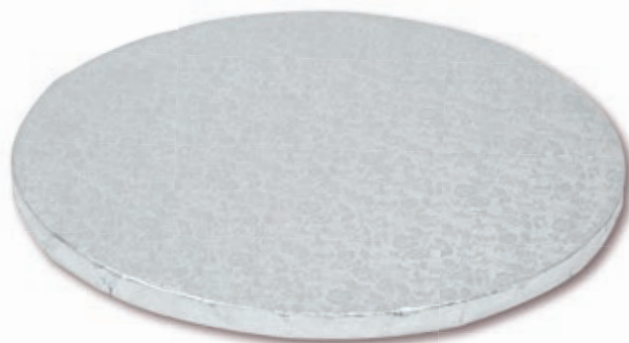
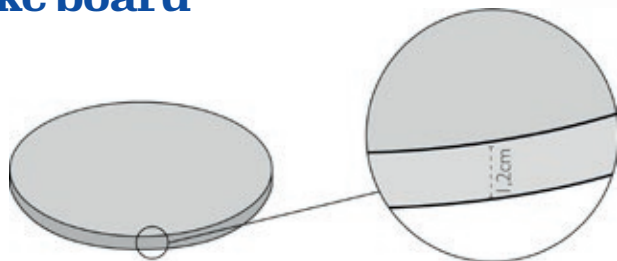
cm: H4,5 - 4pz/master - mat: MM - Ø



# Attrezzature

Equipment • Equipement • Werkzeuge • Utillaje • Utensílios

## Cake board



**Spessore  
1,2cm**  
Thickness



Ø20

**30616H** NEW

pz: 10 - mat: CT

L25

**30623H** NEW

pz: 10 - mat: CT

L30xL40

**30629H** NEW

pz: 10 - mat: CT

Ø25

**30617H** NEW

L30

**30624H** NEW

L35xL45

**30630H** NEW

Ø30

**30618H** NEW

L35

**30625H** NEW

L40xL50

**30631H** NEW

Ø35

**30619H** NEW

L40

**30626H** NEW

L45xL55

**30632H** NEW

Ø40

**30620H** NEW

L45

**30627H** NEW

Ø45

**30621H** NEW

L50

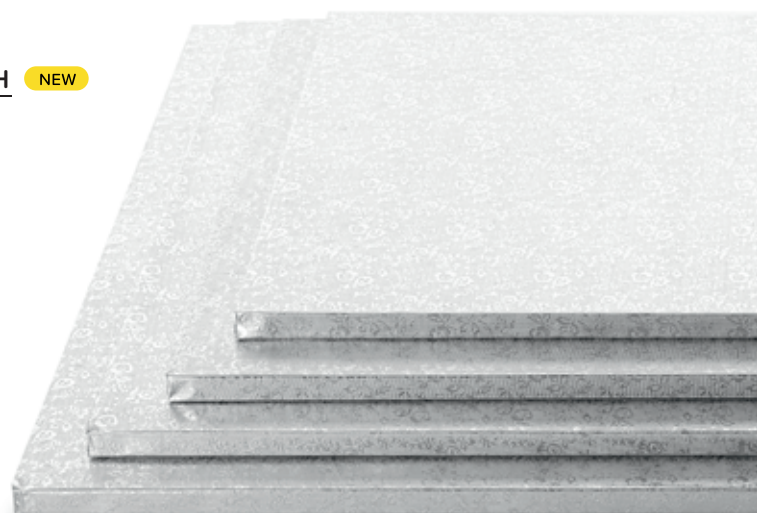
**30628H** NEW

Ø50

**30622H** NEW



**Confezionati  
singolarmente**  
Single packed





# Attrezzature

Equipment • Equipement • Werkzeuge • Utillaje • Utensílios

## Sottotorta professionali

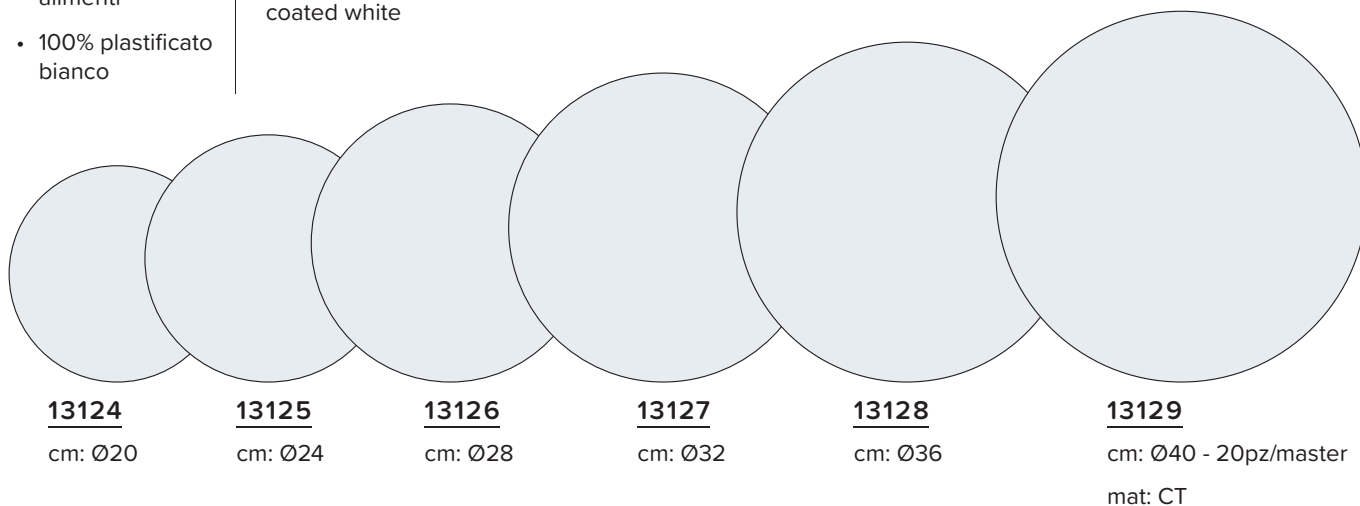
Professional cake board

- 100% atto al contatto alimenti
- 100% plastificato bianco
- 100% foodsafe
- 100% plastic coated white



**Spessore 0,15cm**

*Thickness*



## Polistiroli

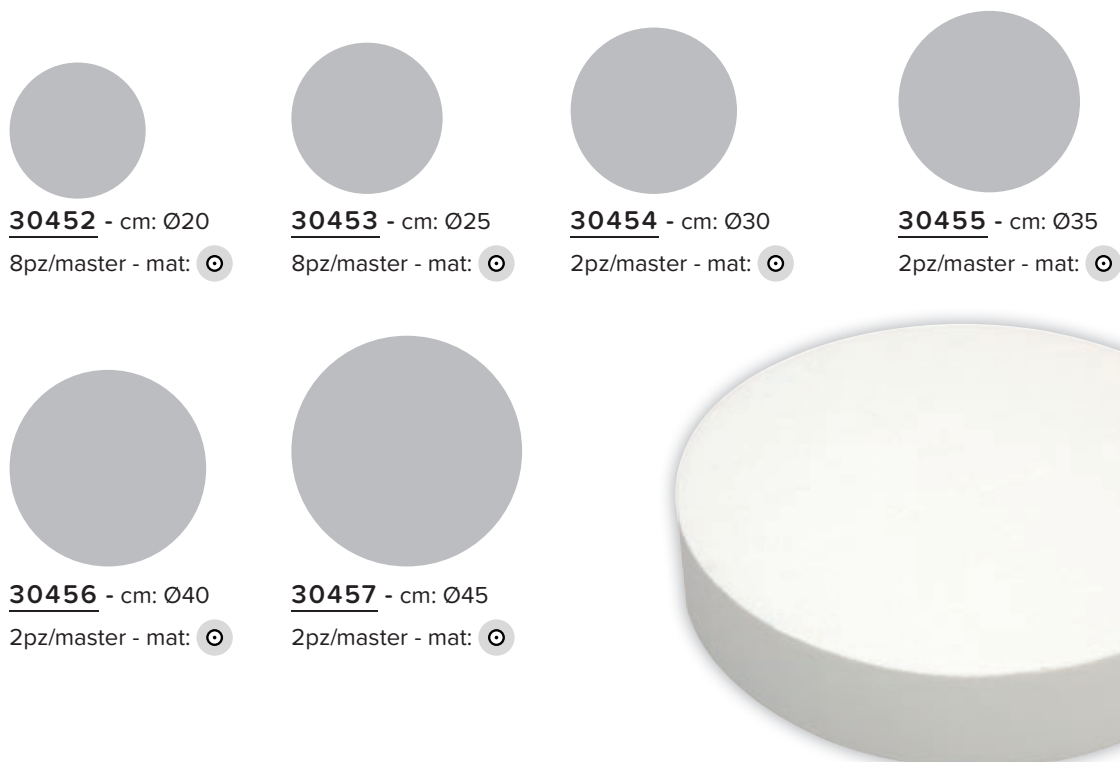
Polystyrene

Confezionati in cartoni

Packed in boxes



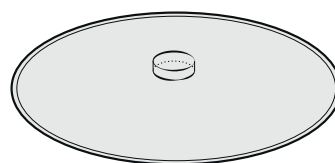
**H5cm**



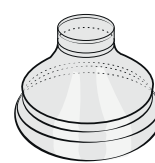


## Alzata per torte

Cake stand



1x



1x

**30020** - cm: Ø33,5xH10 - 1pz/master

mat: PL 

## Stampi da cottura

Baking moulds

Superficie forata per  
garantire una cottura  
uniforme

Perforated surface  
to guarantee even  
cooking



**13132** - cm: L13,5xH3,5

2pz/blister - 8blister/master

mat: CT

In carta da forno  
resistente ai grassi

Greaseproof baking  
paper



**13119** - cm: L25xH3,5

2set/blister - 8blister/master - mat: CT

## Bicchierini per monoporzioni

Single-portion glasses

**52043A** - cm: H6,5 - 60ml

40pz/master - mat: PL



**Lavabili in  
lavastoviglie**

*Dishwasher safe*





# Attrezzature

Equipment • Equipement • Werkzeuge • Utillaje • Utensílios

## Bastoncini per cake pop

Sticks for cake pops



**30741**

cm: H16~ - 24pz/blister

4blister/master

mat: CT



**30744**



**30743**



**30742**



**30809**



**30845**

## Cannucce in carta - Biodegradabili

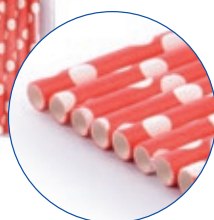
Paper straws - Biodegradable



**91029D**

cm: H19,5

12pz/blister - 18blister/master - mat: CT



**91029B**



**91029C**



**91029E**



**91029Z**



## Pirottini in carta da forno

Baking cups

Ø7cm



**91021D**

50pz/blister - 12blister/master

mat: CT



**91021I**



**91021L**



**91004**



**91005**



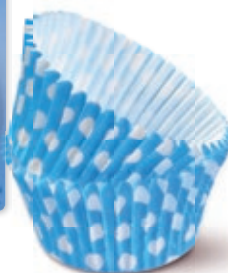
**91013**



**91014B**



**91014C**



**91014D**



**91014E**



**Non assorbe i grassi**

*Greaseproof*



# Attrezzature

Equipment • Equipement • Werkzeuge • Utillaje • Utensílios



H4cm

## Nastri in tessuto

Fabric ribbons

Ideale per decorare ogni tipologia di torta grazie allo **strato interno in acetato** che aderisce perfettamente ai bordi.

Ideal for decorating any type of cake thanks to the **inner layer of acetate** that adheres perfectly to the sides of the cake



25072 **NEW** - cm: H4 - pz: 20m - 1pz/master - mat: ST/PL



25073 **NEW**

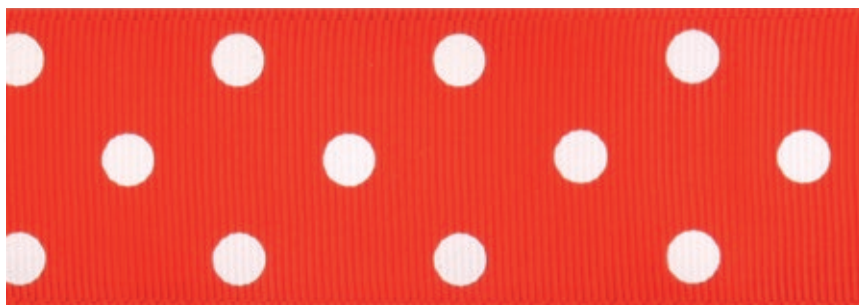
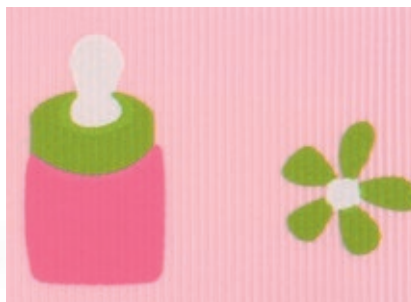
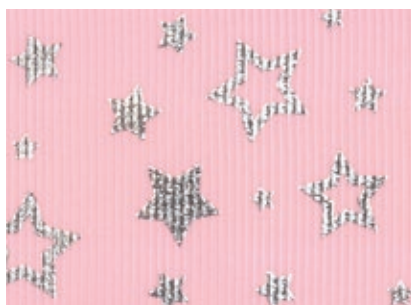


25074 **NEW**



25075 **NEW**



**H4cm****25053** - cm: H4 - pz: 20m - 1pz/master - mat: ST/PL**26003** - ●●● BC**25051** - ●●● BC

## Nastri con strass

Rhinestones Ribbons

Con banda protettiva in PET | With foodsafe protective  
atta al contatto alimenti | PET strip



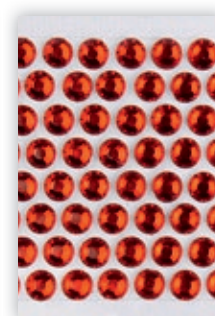
H1,5cm

**25030H** - cm: L10mxH1,5 - 1pz/master - mat: PL

H2cm

**25028H** - cm: L20mxH2 - 1pz/master - mat: PL

H4cm

**25033H** - cm: L10mxH4 - 1pz/master - mat: PL**25033B****25033C****25033D**



# Attrezzature

Equipment • Equipement • Werkzeuge • Utillaje • Utensílios

## Candele

Candles



**Con glitter**

*With glitter*



230720



230722



230723



230724



230725



230721

cm: H8,5

24blister/master

mat: CE/PL



230726



230727



230728



230729



239041



239042



239043



239044



239045



239046



239047



239048



239049



239040 - cm: H6

10blister/master

mat: CE





**230840**

cm: H12

6blister/master

mat: CE/PL



**230841**



L10,2xH26,5xP8~cm



**230842**



**230843**



**230844**



**230845**



**230846**



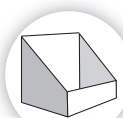
**230847**



**230848**



**230849**



**23093**

cm: H12

6blister/master

mat: CE/PL



**230920**



**230921**



**230922**



**230923**



**230924**



**230925**



**230926**



**230927**



**230928**



**230929**



# Attrezzature

Equipment • Equipement • Werkzeuge • Utillaje • Utensílios

## Candele

Candles



230160   230161   230162   230163   230164

23020

cm: H4,5

24blister/master

mat: CE/PL



230165   230166   230167   230168   230169



230170   230171   230172   230173   230174

23023

cm: H4,5

24blister/master

mat: CE/PL



230175   230176   230177   230178   230179



23089

cm: L25xH86xP17

1pz(250pz)/master

mat: CE/MT

23088 - ●●● BCGD

cm: H6,5 - 4pz/blister

24blister/master - mat: CE/PL





**23075G** - cm: H11,5 - 12pz/blister - 12blister/master - mat: CE/PL



**23075C**



**23075B**



**23081D** - cm: H11 - 6pz/blister - 12blister/master - mat: CE/PL



**23081C**



**23081B**



**91101** - ●●● A - ■■■ 6 - cm: H4,5

6pz/blister - 12blister/master - mat: CE/PL



**91100C** - cm: H7

12pz/blister - 12blister/master - mat: CE/PL



**91100B** - cm: H7

12pz/blister - 12blister/master - mat: CE/PL





# Attrezzature

Equipment • Equipement • Werkzeuge • Utillaje • Utensílios

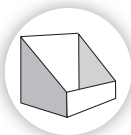
## Candele

Candles



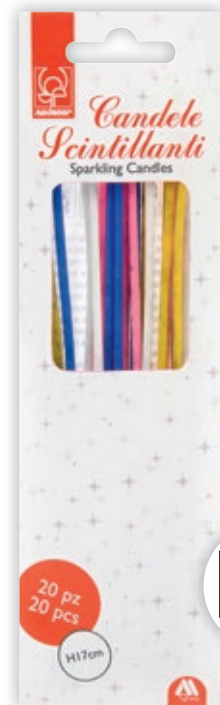
**23031**

● ● ● A - cm: H11  
36blister/master  
mat: CE/PL



**23034** - cm: H15

4pz/blister - 9blister/master



**23009**

● ● ● A - cm: H17  
20pz/blister - 40blister/master  
mat: CE



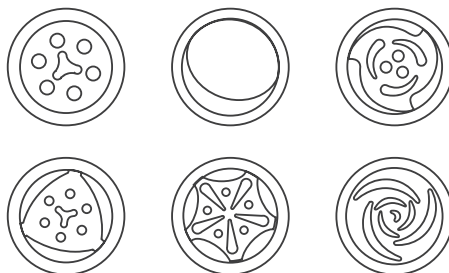
## Beccucci decorativi

Decorative nozzles



**Ideale per decorazione**

*Ideal for decorations*



**6** x Beccucci in acciaio inox  
Stainless steel nozzles



**1** x Connettore - Connector

**91018** - 7pz/blister - 4blister/master - mat: MT/PL



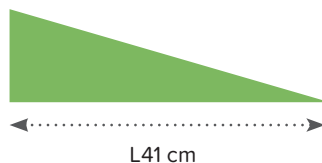
## Sac à poche ad alta aderenza

The perfect Grip Sac à Poche



Non scivola  
Super resistente  
Una sola giuntura  
Usa e getta

Non-slip  
Super resistant  
Only one seam  
Disposable



L41 cm

**30266** - cm: L41 - 20pz/blister - 12blister/master

## Kit sac a poche e beccucci

Kit sac à poche and nozzles



**3x** Bocchette in plastica - Plastic nozzles



**10x** Sac à poche monouso

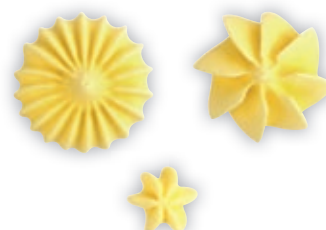
Disposable sac à poche

L40cm

**91027** - cm: L40

13pz/blister - 12blister/master

mat: PL



**7x** Bocchette in acciaio inox  
Stainless steel nozzles

**1x** Sac à poche - Sac à poche

**1x** Scovolino - Brush

**1x** Spatola per decorazione  
Spatula for decoration

**1x** Connettore - Connector

**91019** - 11pz/blister- 4blister/master - mat: MT/PL



## Ideali per decorazione

*Ideal for decoration*



**1x** Beccuccio

in acciaio inox Ø1,2 cm  
Stainless steel nozzle



**1x** Beccuccio

in acciaio inox Ø 0,9 cm  
Stainless steel nozzle



**1x** connettore (3 vie)

connector (3 way)

**6x** Sac à poche monouso - Disposable Sac à poche

**91020** - 9pz/blister - 4blister/master - mat: MT/PL





## Attrezzature

Equipment • Equipement • Werkzeuge • Utillaje • Utensílios

### Coppetta in silicone

Silicone Cup



Ideale per sciogliere  
Isomalto e altri preparati a  
microonde

Ideal for melting Isomalt  
and other mixes in the  
microwave

GRADUATA  
GRADUATED

max  
250ml



**30737** - cm: H8,5~

1pz/master - mat: SL

### Spatola per isomalto

Isomalt Spatula



**30482** - cm: 11x11~

1blister/master - mat: MT

In acciaio inox. Ideale per  
utilizzo con gli Stampi Rossi  
pag. 493

Stainless steel. Ideal for  
use with Red Moulds  
p. 493



### Melting Pot

Mini temperatrice da banco • Mini - melter



CAPACITÀ  
CAPACITY

350ml

**30551** - cm: 12x12

1pz/master





## Guanti monouso in nitrile

Disposable nitrile gloves



**Anallergici**  
*Hypoallergenic*

**30214** - cm: 7/7,5cm (M) - 100pz/master

**30215** - cm: 8/8,5cm (L) - 100pz/master

## Pennelli per modelling

Modelling brushes



**Punte in silicone**  
*Silicone tips*



PICCOLI - SMALL

**30851P** - ●●● A - ■■■ 5

cm: L15~ - 5pz/blister - 1blister/master - ☉



MEDI - MEDIUM

**30850P** - ●●● A - ■■■ 5

cm: L19,5 - 5pz/blister - 1blister/master - ☉

## Pennelli

Brushes



**Setole in nylon**  
*Nylon bristles*

**30848P** - ●●● A - ■■■ 6

cm: L17,5/21,5 - 6pz/blister - 1blister/master - ☉



## Bisturi

Scalpel



**30361** - cm: H14,5

3pz/blister - 1blister/master - mat: MT ☉





## Attrezzature

Equipment • Equipement • Werkzeuge • Utillaje • Utensílios

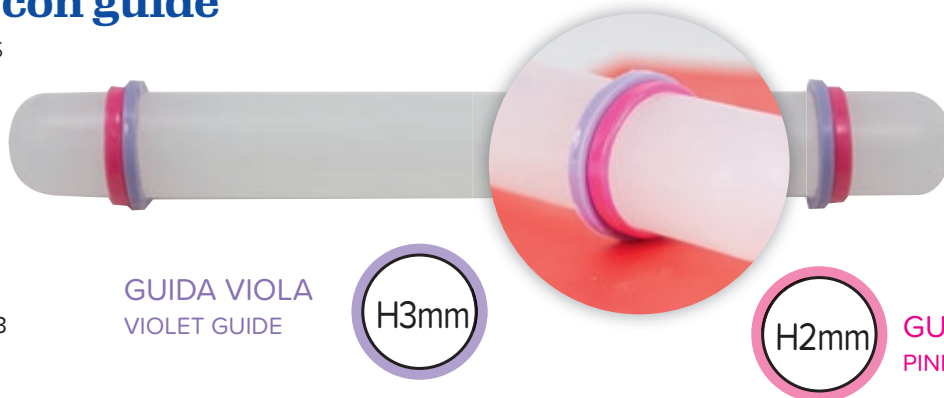
### Mattarello con guide

Rolling pin with guides



**30288** - cm: Ø2,5xL23

1blister/master - mat: PL



### Mattarello antiaderente in polietilene

Non-stick polythene (PE) rolling pin

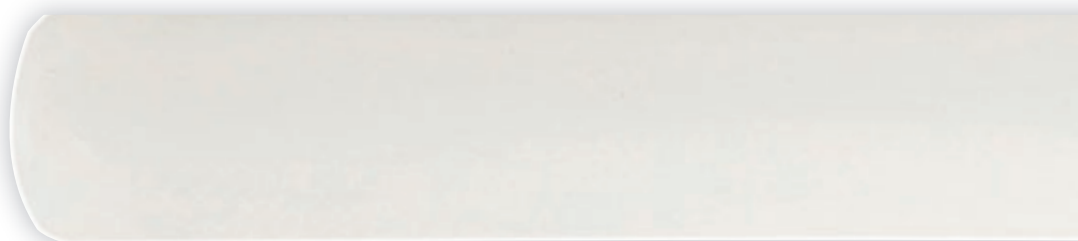


**31235**

cm: Ø4xL50~

1blister/master

mat: PL



### Spatola per modellare

Modelling spatula



**30263** - cm: L8

1blister/master - mat: PL

### Piatto rotante in acciaio

Rotating stainless steel plate



**31242** - cm: Ø30xH14 - 1pz/master - mat: MT

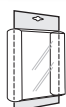
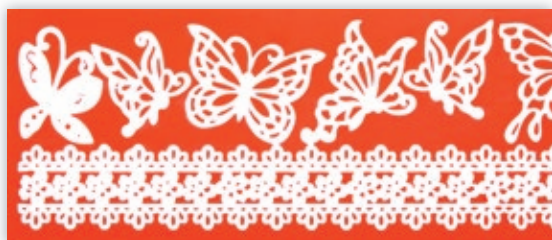


## Gli stampi rossi

The red moulds

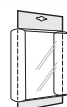
Ideali per creare pizzi con Sweet Lace Express e Isomalt

Ideal for creating lace with Sweet Lace Express and Isomalt



**PROVENZA** ●●○

31225 - cm: L19xH7 - 1blister/master - mat: SL



**BALI** ●●○

31203 - cm: L16,5xH5 - 1blister/master - mat: SL

**CRESSIDRA**



31223 - cm: Ø8 ●○○

1blister/master - mat: SL

**VANESSA**



31222 ●○○

**BUDAPEST**



31220 ●○○

**GRANADA**



31218 ●○○

## Stampi per Sweet Lace

Moulds for Sweet Lace

Ideali per creare pizzi con Sweet Lace in polvere

Ideal for creating lace with Sweet Lace powder



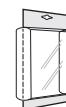
**DUBLINO**

31200

cm: L28,5xH11~

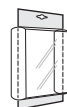
1blister/master - mat: PL

**LISBONA**



31207 - cm: Ø8,5~

1blister/master - mat: PL



**GARGOYLE**

30873

cm: L40xH9,5 - 1blister/master - mat: SL



## Attrezzature

Equipment • Equipement • Werkzeuge • Utillaje • Utensílios

### Stampo silicone diamanti

Silicone diamond mould

8 Impronte - INDENTS

Ø3,5cm  
H3cm



Ideale per cioccolato e ghiaccio | Suitable for chocolate and ice



**30736**

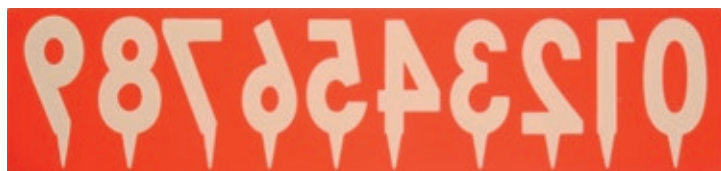
cm: L21,5xH11xP3~

1blister/master - mat: SL



### Stampo Numbers

Numbers mould



Ideali per Isomalt e cioccolato | Ideal for Isomalt and chocolate



**31217**

cm: L40xH8~

1blister/master - mat: SL





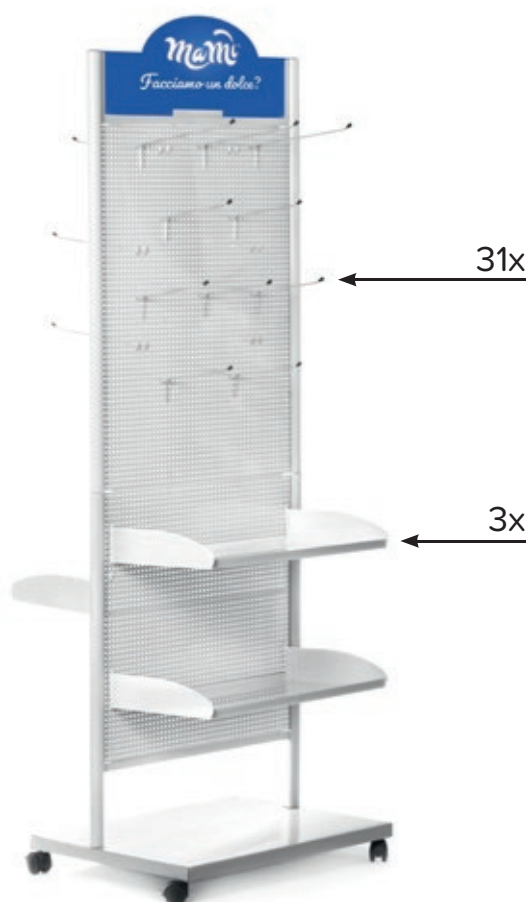
# Espositore

Display • Présentoir • Geeinigt • Expositor • Expositor



## Bifacciale

Double faced



**91028**

cm: L68xH180xP62

1pz/master - mat: MT

# COLORI

Colours | Couleurs | Farben | Cores | Cores

|   | Italiano                  | English                | Français                | Deutsch                   | Español                | Português              |
|---|---------------------------|------------------------|-------------------------|---------------------------|------------------------|------------------------|
| A | Assortito<br>(col./conf.) | Assorted<br>(col./box) | Assorti<br>(coul./Bte.) | Sortiert<br>(Farbe/Verp.) | Surtido<br>(col./caja) | Sortido<br>(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           |
| J | Avorio                    | Ivory                  | Ivoire                  | Elfenbeinfarbe            | Marfil                 | Marfim                 |
| L | Verde                     | Green                  | Vert                    | Grün                      | Verde                  | Verde                  |
| N | Marrone                   | Brown                  | Marron                  | Braun                     | Marrón                 | Castanho               |
| Q | Arancione                 | Orange                 | Orange                  | Orange                    | Naranja                | Laranja                |
| T | Trasparente               | Transparent            | Transparent             | Durchsichtig              | Transparente           | Transparente           |
| 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 matériaux | Materialabkürzungen | Abreviaciones de los materiales | Abreviações dos Materiais

|                                                                                    | Italiano                 | English                    | Français               | Deutsch                     | Español                            | Português             |
|------------------------------------------------------------------------------------|--------------------------|----------------------------|------------------------|-----------------------------|------------------------------------|-----------------------|
| AM                                                                                 | Amido                    | Starch                     | Amidon                 | Stärke                      | Almidón                            | Amido                 |
| BS                                                                                 | Biscotto                 | Biscuit/cookie             | Biscuit                | Keks                        | Galleta                            | Biscoito              |
|  | Termoformati da riempire | Empty moulds, to be filled | Thermoformés à remplir | Schoko-Formen zum Ausfüllen | Moldes termoformados para rellenar | Moldes para preencher |
|  | Cioccolato fondente      | Dark chocolate             | Chocolat noir          | Bitterschokolade            | Chocolate negro                    | Chocolate preto       |
|  | Cacao min. 60%           | Cocoa min. 60%             | Cacao min. 60%         | Kakao min. 60%              | Cacao min. 60%                     | Cacau min 60%         |
|  | Cioccolato al latte      | Milk chocolate             | Chocolat au lait       | Milchschokolade             | Chocolate con leche                | Chocolate ao leite    |
|  | Cioccolato bianco        | White chocolate            | Chocolat blanc         | Weiße Schokolade            | Chocolate blanco                   | Chocolate branco      |
|  | Cioccolato Ruby          | Ruby chocolate             | Ruby chocolate         | Ruby chocolate              | Ruby chocolate                     | Ruby chocolate        |
| CE                                                                                 | Cera                     | Wax                        | Cire                   | Wachs                       | Cera                               | Cera                  |
| CI                                                                                 | Ciniglia                 | Chenille                   | Chenille               | Chenille                    | Chenille                           | Chenille              |
| CR                                                                                 | Ceramica                 | Ceramic                    | Céramique              | Keramik                     | Cerámica                           | Cerâmica              |
| CT                                                                                 | Carta/Cartone            | Paper/Carton               | Papier/Carton          | Papier/Karton               | Papel/Cartón                       | Papel/Cartão          |
| GE                                                                                 | Gélée                    | 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               |
| PL                                                                                 | Plastica                 | Plastic                    | Plastique              | Plastik                     | Plástico                           | Plástico              |
| PO                                                                                 | Polystone/resina         | Polystone/polyresin        | Polystone/polyrésine   | Polystone/Polyresin         | Polystone/Polyresina               | Polistone/Poliresina  |
| PR                                                                                 | Preparato                | Mix                        | Préparation            | Präparat                    | Preparado                          | Preparado             |
| 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                |



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