

TOP



Top



Un'ondata di freschezza si aggiunge alla linea Top. Otto stampi preziosi per arricchire e decorare le tue crostate, torte e monoporzioni, tutti ispirati dalla natura. Novità uniche, nate dalla stretta collaborazione tra il team di ricerca Pavoni Italia e due nomi di riferimento della pasticceria italiana: Stefano Laghi e Sebastiano Caridi. L'idea? Dare strumenti creativi per completare le tue crostate, torte e monoporzioni. Tanto realismo in ogni dettaglio per sorprendere il palato con texture inaspettate. E dare un gusto nuovo alla naturalità della frutta.

A breath of fresh air has been added to our Top line. Eight precious moulds to embellish and decorate your tarts, cakes and single-serving portions, all inspired by nature. Unique innovations, the result of the close collaboration between the Pavoni Italia research team and two leading names in Italian pastry making: Stefano Laghi and Sebastiano Caridi. The idea? To provide creative tools to complement your tarts, cakes and single-serving portions. With so much realism in every detail to surprise the palate with unexpected textures. And add a new twist to the natural taste of fruit.



Guarda il video dedicato ai **Top by Stefano Laghi & Sebastiano Caridi** sul canale Youtube di Pavoni Italia



Watch the video **Top by Stefano Laghi & Sebastiano Caridi** on the Pavoni Italia's Youtube channel



Stefano Laghi & Sebastiano Caridi x Top

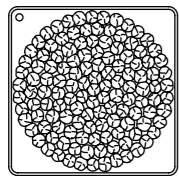
La pasticceria tradotta in un'esperienza sensoriale totale. Dalla sapienza e passione di Stefano Laghi e Sebastiano Caridi - in collaborazione con il team di ricerca Pavoni Italia - nascono i nuovi stampi della linea Top, per interpretare la frutta in ogni dettaglio. Otto forme dallo smodellaggio semplice ed immediato, capaci di riprodurre in un'unica impronta composizioni creative che ti faranno risparmiare tempo durante il lavoro. Idee, tecnica e passione da due illustri pasticciieri, per dare un twist al gusto delle tue preparazioni e nuove consistenze al palato.

Pastry making transformed into a total sensory experience. From the expertise and passion of Stefano Laghi and Sebastiano Caridi - in collaboration with the Pavoni Italia research team - come the new moulds of our Top line, to reinterpret fruit in every detail. Eight shapes with quick and easy demoulding, to create with one single mould creative compositions that will help you saving time during your work. Technical ideas and passion from two illustrious pastry chefs, to add a twist to the taste of your creations and new textures for the palate.

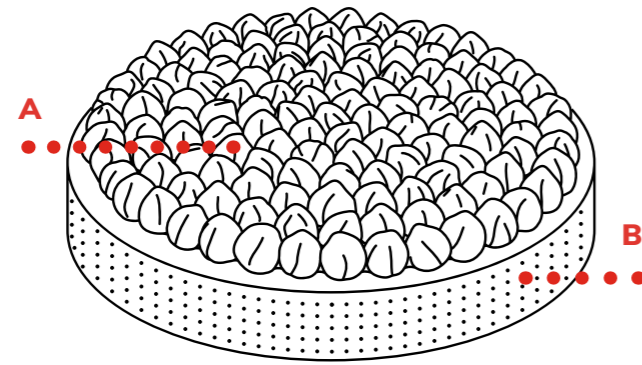


Crostate e torte Tarts and cakes

top in silicone per
crostate
silicone top for tarts

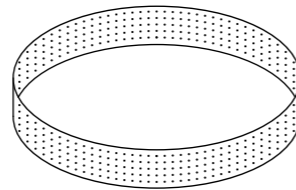


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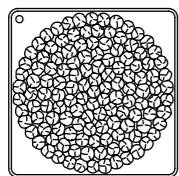


**Crostate
Tarts**

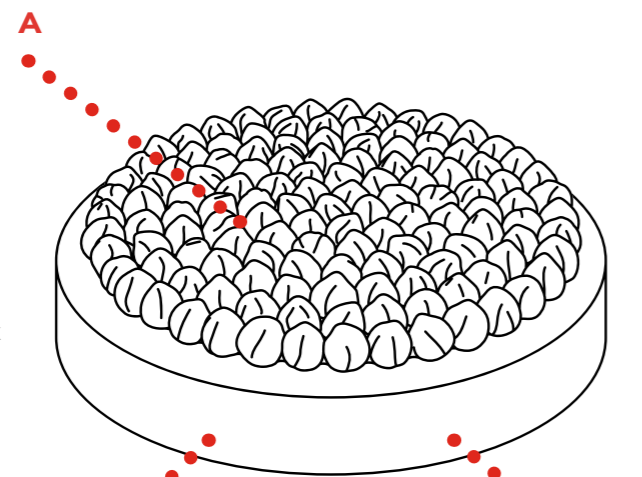
fasce inox microforate
per realizzare una frolla
perfetta
micro-perforated stainless
steel bands for a perfect
shortcrust pastry



top in silicone per torte
silicone top for cakes

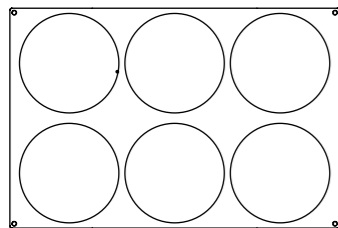


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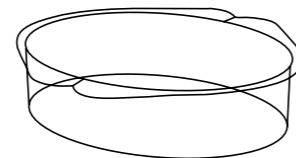


**Torte
Cakes**

stampo in silicone Pavoflex
PX075 per torte
Pavoflex PX075 silicone
mould for cakes

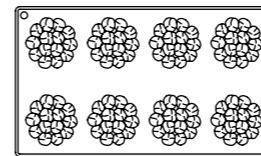


stampi monouso Voilà
per la creazione di torte
con raggio stondato
Voilà disposable moulds
to create round rimmed
cakes

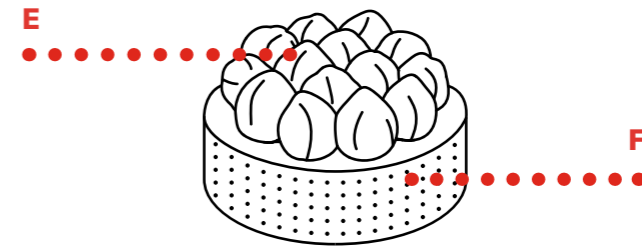


Crostate monoporzione e monoporzioni Single-serving tarts and single-serving portions

top in silicone per
crostate monoporzione
silicone top for single-
serving tarts

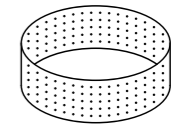


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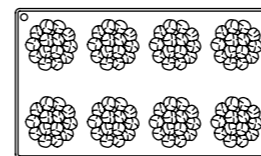


**Crostate monoporzione
Single-serving tarts**

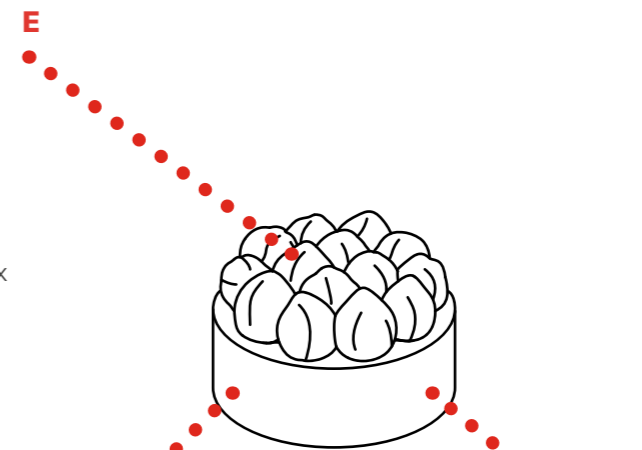
fasce inox microforate per
crostate monoporzione
micro-perforated stainless
steel bands for single-
serving tarts



top in silicone per
monoporzioni
silicone top for single-
serving portions

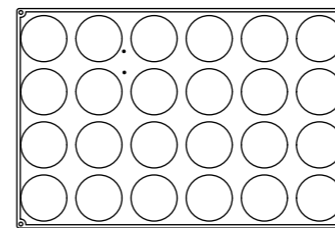


NEW



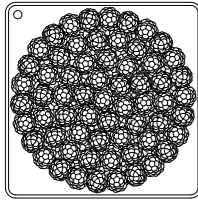
**Monoporzioni
Single-serving portions**

Stampo in silicone Pavoflex
PX078 per monoporzioni
Pavoflex PX078 silicone
mould for single-serving
portions



stampi monouso Voilà
VL65 per la creazione
di monoporzioni con
raggio stondato
Voilà VL65 disposable
moulds to create round
rimmed single-serving
portions





TOP24

Raven

by Stefano Laghi & Sebastiano Caridi

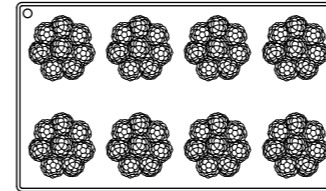
dim stampo - mould mm 190x190x23 h

Ø mm 180x22 h

~ 380 ml

1 impronta - indent

abbinabile a fasce inox microforate, stampi monouso Voilà e stampo in silicone Pavoflex PX075
- combined with micro-perforated stainless steel bands, Voilà disposable moulds and Pavoflex silicone mould PX075



TOP20

Mini Raven

by Stefano Laghi & Sebastiano Caridi

dim stampo - mould mm 300x175x24 h

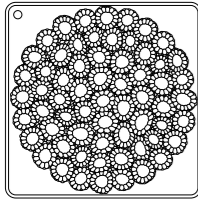
Ø mm 60x23 h

~ 40 ml

8 impronte - indents

abbinabile a fasce inox microforate, stampi monouso Voilà VL65 e stampo in silicone Pavoflex PX078 - combined with micro-perforated stainless steel bands, Voilà disposable moulds VL65 and Pavoflex silicone mould PX078





TOP27
Scarlet

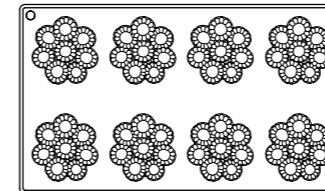
by Stefano Laghi & Sebastiano Caridi

dim stampo - mould mm 190x190x28 h

Ø mm 180x26 h
~ 440 ml

1 impronta - indent

abbinabile a fasce inox microforate, stampi monouso Voilà e stampo in silicone Pavoflex PX075
- combined with micro-perforated stainless steel bands, Voilà disposable moulds and Pavoflex silicone mould PX075



TOP23
Mini Scarlet

by Stefano Laghi & Sebastiano Caridi

dim stampo - mould mm 300x175x22 h

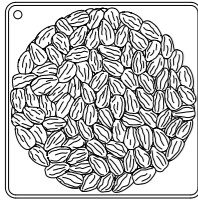
Ø mm 62x21 h
~ 38 ml

8 impronte - indents

abbinabile a fasce inox microforate, stampi monouso Voilà VL65 e stampo in silicone Pavoflex PX078 - combined with micro-perforated stainless steel bands, Voilà disposable moulds VL65 and Pavoflex silicone mould PX078







TOP26

Almonds

by Stefano Laghi & Sebastiano Caridi

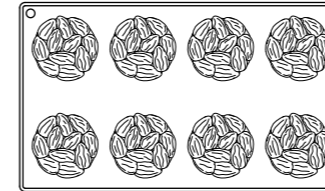
dim stampo - mould mm 190x190x19 h

Ø mm 180x17 h

~ 295 ml

1 impronta - indent

abbinabile a fasce inox microforate, stampi monouso Voilà e stampo in silicone Pavoflex PX075
- combined with micro-perforated stainless steel bands, Voilà disposable moulds and Pavoflex silicone mould PX075



TOP22

Mini Almonds

by Stefano Laghi & Sebastiano Caridi

dim stampo - mould mm 300x175x15 h

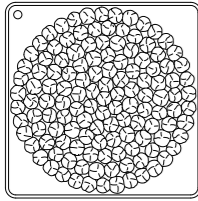
Ø mm 60x14 h

~ 28 ml

8 impronte - indents

abbinabile a fasce inox microforate, stampi monouso Voilà VL65 e stampo in silicone Pavoflex PX078 - combined with micro-perforated stainless steel bands, Voilà disposable moulds VL65 and Pavoflex silicone mould PX078





TOP25
Hazel

by Stefano Laghi & Sebastiano Caridi

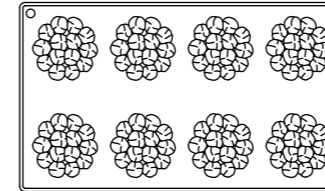
dim stampo - mould mm 190x190x20 h

Ø mm 180x18 h

~ 267 ml

1 impronta - indent

abbinabile a fasce inox microforate, stampi monouso Voilà e stampo in silicone Pavoflex PX075
- combined with micro-perforated stainless steel bands, Voilà disposable moulds and Pavoflex silicone mould PX075



TOP21
Mini Hazel

by Stefano Laghi & Sebastiano Caridi

dim stampo - mould mm 300x175x19 h

Ø mm 60x18 h

~ 30 ml

8 impronte - indents

abbinabile a fasce inox microforate, stampi monouso Voilà VL65 e stampo in silicone Pavoflex PX078 - combined with micro-perforated stainless steel bands, Voilà disposable moulds VL65 and Pavoflex silicone mould PX078







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