COLLEZIONE
COLLECTION
2013

Modecor
GROUP

5

Flores em pasta de açúcar. Flores em pasta de açúcar modelável. Flores em maçapão. Florzinhas de glacé real com açúcar cristalizado. Flores em glacé real. Flores em açúcar. Folhas em pastilhagem. Ramos com flores. Decorações em açúcar. Decorações em glacé real. Decorações de obreia. Flores em obreia. Folhas em obreia.

Flores de pasta de azúcar. Flores de pasta de azúcar moldeable. Flores de mazapán. Florcitas de glasa real cristalizadas en azúcar. Flores de glasa real. Flores de azúcar. Hojas de pasta adragante. Ramos con flores. Decoraciones de azúcar. Decoraciones de glasa real. Decoraciones de oblea. Flores de oblea. Hojas de oblea.

Blumen aus Zuckermasse. Blumen aus modellierbarer Zuckermasse. Marzipan Rosen. Zuckerblumen mit Kristallzucker. Zucker-Blumen. Tragant-Blätter. Zweige mit Blüten. Zuckerdekore. Oblatendekore. Waffel Blumen. Waffel Blätter.

47

Macarons de Paris. Bonequinhos em gelatina e açúcar. Bonequinhos em açúcar. Casas em obreia. Bonequinhos em maçapão.

Macarons de Paris. Muñecos de gelatina y azúcar. Muñecos de azúcar. Casas de oblea. Muñecos de mazapán.

Macarons de Paris. Gelee-und Zuckerfiguren. Zucker Figuren. Waffel-Häuser. Marzipan Figuren.

63

Fita de massa de açúcar impressa. Fita de massa de açúcar em relevo. Fitas de massa de açúcar impressas e modeládas. Fitas. Fitas bijou. Velas de açúcar com chapéuzinho para a vela. Velas com brilhante. Velas. Velas metalizadas. Vela chafariz. Velas Funny. Números.

Cinta de pasta de azúcar impresa. Cinta de pasta de azúcar en relieve. Cintas de pasta de azúcar impresas y moldeadas. Cintas. Cintas bijou. Velas de azúcar con "sombrerito" para la vela. Velas con brillo. Velas. Velas metalizadas. Vela bengala. Velas Funny. Números

Tülltortenrand aus bedruckter Zuckermasse. Geprägtes Band aus Zuckermasse. Tortenrand aus bedruckter und modellierter Zuckermasse. Tüllbänder. Bänder Bijou. Zahlen aus Zucker mit Hütchen aus Wachs. Kerzen mit Glitter. Kerzen. Glitzernde Kerzen. Fontäne-Kerze. Funny Kerzen. Zahlen.

91

Dia do pai. Carnaval. São Valentím. Páscoa. 18 anos. Licenciatura. Felicidades. Nascimento. Comunhões. Crismas. Casamentos. Suporte para bolos. Componentes para montar o suporte de vários andares.

Día del padre. Carnaval. San Valentín. Pascua. 18 años. Graduación. Felicitaciones. Nacimientos. Comuniones. Confirmaciones. Bodas. Tarteros. Componentes para armar tartero de varios pisos.

Zum Vatertag. Fasching/Karneval. Valentinstag. Ostern. 18 Jahre. Magister. Wünsche zu allgemeinen Anlässen. Taufe. Kommunion. Konfirmation. Hochzeitsdekor. Tortenständer. Tortenplatten für Stockwerktorten.

169

Decorações em chocolate. Transfere para chocolate. Molde para tronco. Les structures. Tapete de silicone. Fita para bolo con tranferível para chocolate. Chocolate em relevo.

Decoraciones de chocolate. Transfers para chocolate. Molde para tronco. Les structures. Tapetes de silicona. Cinta para tarta de transferible para chocolate. Bajorelieves de chocolate.

Dekorationen aus Schokolade. Folien für Schokolade. Backformen für Bûche. Les structures. Schablonenmatten. Folien für Schoko-Tortenrand. Prägeartige Schokoladendekorationen.

215

Customized chocolate labels. Customized embossed chocolate labels. Customized continuous transfer sheet. Customized transfer sheet for stencil mat. Customized wafers for ice cream. Customize your bakery products with a logo label. Customized sugar paste ribbons. Customized red cake ribbons "Bijou". Customized logo stickers.

241

Massa de açúcar. Massa modelável. Pastilhagem. Corantes. Moldes de expulsão. Moldes de corte. Suporte para modelar flores. Moldes para bordas. Corta-massa. Moldes de silicone. Stampigel. Utensílios. Rolos. Saco. Folha de pasta de açúcar. Gelatina alimentar. Pão de ló. Componentes para montar o suporte de vários andares. Decorações para muffin e forminhas. Caixas para bolos. Bonequinhos em açúcar. Decorações de obreia. Transfer para chocolate. Moldes termoformados para preencher. Tapete de silicone. Productos para hobbies.

Pasta de azúcar. Pasta moldeable. Pastillaje. Colorantes. Moldes a expulsión. Moldes a incisión. Suporte para moldear flores. Moldes para bordes. Cortapastas. Moldes de silicona. Stampigel. Utensilios. Rodillos. Manga. Hoja de pasta de azúcar. Gelatina alimentaria. Bizcochuelo. Componentes para armar tartero de varios pisos. Decoraciones para muffin y pirotines. Cajas para tartas. Muñecos de azúcar. Decoraciones de oblea. Transfers para chocolate. Moldes termoformados para rellenar. Tapetes de silicona. Productos para hobbies.

Fondant. Dekor- und Rollfondant. Elastische Paste. Farbstoffe. Blütenausstecher. Ausstecher. Form zum Blumen modelieren. Ausstecher für Randgarnierung. Ausstecher. Silikonformen. Stampigel. Utensilien. Strukturnudelholzen (Teigrolle). Spritzbeutel. Zuckerpapier. Lebensmittelgelee. Biskuitkuchen. Tortenplatten für Stockwerktorten. Muffin und Cupcake-Förmchen Dekorationen. Verpackungen fuer Torten. Zucker Figuren. Oblatendekore. Folien für Schokolade. Schoko-Formen zum Ausfüllen. Schablonenmatten. Produkte für die Hobbybäcker und Wiederverkäufer.

331

Decojet A3. Suportes para as impressoras alimentares. Tinteiros alimentares. Decoplotty. Acessórios para laboratório. Corantes. Transfere para biscoitos.

Decojet A3. Suportes para impresora alimentaria. Cartuchos alimentarios. Decoplotty. Utensilios para obrador. Colorantes. Transfers para bisquit.

Decojet A3. Lebensmitteldruckerzubehör für eßbare Bilder. Einwegpatronen. Decoplotty. Konditorei und Backstuben Zubehör. Farbstoffe. Backtransferfolie für Bisquit.

363

Obreias. Massa de açúcar. Pvc. Kit. Wafers para sorvete. Chupas em chocolate. Decorações em açúcar. Velas. Bebidas sem álcool.

Discos de oblea. Pasta de azúcar. Pvc. Kit. Barquillos para helado. Piruleta de chocolate. Decoraciones de azúcar. Velas. Bebidas sin alcohol.

Oblaten. Zuckerpaste. Figuren aus Kunststoff. Set. Kleine Obladen für Eiscreme. Lutscher aus Schokolade. Zuckerdekor. Kerzen. Alkoholfreie Getränken.

5

Fleurs en pâte de sucre. Fleurs en pâte de sucre modelable. Fleurs en massepain. Fleurs en sucre finition cristal. Fleurs en glace royale. Fleurs en sucre. Feuilles en pastillage. Branches avec fleurs. Décorations en sucre. Décorations en glace royale. Décorations en azyme. Fleurs en azyme. Feuilles en azyme.

Sugar mousse flowers. Modelling dough flowers. Marzipan flowers. Crystal sugar flowers. Icing-sugar flowers. Sugar flowers Gum-paste leaves. Flowers with branches Sugar decorations. Icing-sugar decorations. Wafer decorations. Wafer flowers. Wafer leaves.

Fiori in pasta di zucchero. Fiori in pasta di zucchero modellabile. Fiori in marzapane. Fiori zuccherini.Fiori in ghiaccia reale. Fiori in zucchero. Foglie in pastigliaggio. Rami con fiori. Decorazioni in zucchero. Decorazioni in ghiaccia reale. Decorazioni in cialda. Fiori in cialda. Foglie in cialda.

47

Macarons de Paris. Sujets en gélifié et sucre. Sujets en sucre. Maisons en azyme. Sujets en massepain.

Macarons de Paris. Sugar and jelly figurines. Sugar figurines. Wafer houses. Marzipan figurines.

Macarons de Paris. Soggettini gélée e zucchero. Soggettini in zucchero. Case in cialda. Soggettini in marzapane.

63

Ruban gâteau en pâte de sucre imprimée. Ruban gâteau en pâte de sucre en relief. Bord gâteau en pâte de sucre imprimée façonné. Rubans. Rubans bijou. Chiffre en sucre avec chapeau en cire. Bougies avec paillettes. Bougies. Bougies perlées. Bougie fontaine. Bougies Funny. Chiffres.

"Around the cake" printed sugar paste ribbon. Embossed sugar paste ribbon. Sugar paste ribbon with decorative borders. Ribbons. Ribbons bijou. Sugar numbers with wax candle cap. Candles with glitter. Candles. Pearly Candles. Fountain Candles. Funny Candles. Numerals.

Nastro girotorta in pasta di zucchero stampato. Nastro in pasta di zucchero a rilievo. Bordo girotorta in pasta di zucchero stampato sagomato. Nastri. Nastri bijou. Numero in zucchero con cappellino in cera. Candele con glitter. Candele. Candele perlescenti. Candela fontana. Candele Funny. Numeri.

91

Fête des pères. Carnaval. St.Valentin. Pâques. 18 ans. Diplôme. Vœux. Baptêmes. Communions. Confirmations. Mariages. Pièces montées.

Father's day. Carnival. Valentine's day. Easter. 18 years. Degree. Special Occasions. Christenings. Communions. Confirmations. Wedding ornaments. Cake stands.

Festa del papà. Carnevale. S.Valentino. Pasqua. 18 anni. Laurea. Auguri generici. Nascite. Comunioni. Cresime. Matrimoni. Alzate.

169

Décorations en chocolat. Transferts pour chocolat. Moule pour bûche. Les structures. Tapis stencil. Ruban transfert pour chocolat. Décorations chocolat en relief.

Chocolate decorations. Chocolate transfer sheets. Mould for bûche. Les structures. Stencil mats. "Around the cake" chocolate transfer sheet. Embossed chocolate decorations.

Decorazioni in cioccolato. Trasferelli per cioccolato. Stampo per bûche. Les structures. Tappetini stencil. Nastro girotorta trasferello per cioccolato. Bassorilievi in cioccolato.

215

Placchette in cioccolato personalizzate. Targhette in cioccolato personalizzate con decorazione in rilievo. Trasferello personalizzato a motivo continuo. Trasferelli personalizzati per chablon. Cialde per gelato personalizzate. Il tuo logo su pane e dolci. Nastri in pasta di zucchero personalizzati. Nastro "bijou" rosso personalizzato. Etichette adesive personalizzate.

241

Pâte de sucre. Pâte de sucre modelable. Pâte de gomme. Colorants. Moules de découpe à expulsion. Moules de découpe à incision. Support modèle fleurs. Moules pour bords. Coupe-pâte. Moules en silicone. Stampigel. Outils. Rouleaux à pâtisserie. Sac à poche. Feuille en pâte de sucre. Nappage. Gâteau de Savoie. Composants pour pièces montées. Décorations pour muffin et coupelles. Boîtes pour gâteaux. Sujets en sucre. Décorations en azyme. Transferts pour chocolat. Blister thermoformés à remplir. Tapis stencil. Produits pour le loisir.

Fondant. Modelling paste. Gum paste. Colourings. Ejector cutters. Plunger cutters. Icing flower nail. Border cutters. Fondant Cutter. Silicone Moulds. Stampigel. Tools. Rolling pins. Piping bag. Sugar paste sheet. Food gelatine. Sponge cake. Multi-layer cakes components. Cupcake and muffin decorations. Cake boxes for display. Sugar figurines. Wafer decorations. Chocolate transfer sheets. Empty blisters for filling. Stencil mats. Hobby products.

Pasta di zucchero. Pasta modellabile. Pasta di gomma. Coloranti. Stampi ad espulsione. Stampi ad incisione. Supporto modella fiori. Stampi per bordi. Tagliapasta. Stampi in silicone. Stampigel. Attrezzi. Mattarelli. Sac à poche. Foglio in pasta di zucchero. Gelatina alimentare. American sponge cake. Bagne analcoliche per dolci. Componenti per torte a più piani. Decorazioni per muffin e pirottini. Confezioni per torte. Soggettini in zucchero. Decorazioni in cialda. Trasferelli per cioccolato. Blister termoformati da riempire. Tappetini stencil. Prodotti per l'hobbistica. Corsi.

331

Decojet A3. Supports pour imprimantes alimentaires. Cartouches alimentaires. Decoplotty. Accessoires pour le laboratoire. Colorants. Transfert pour biscuit (joconde).

Decojet A3. Edible media. Foodcartridges. Decoplotty. Laboratory accessories. Colourings. Transfer sheet for biscuit.

Decojet A3. Supporti per stampanti alimentari. Cartucce alimentari. Decoplotty. Accessori per laboratorio. Coloranti. Trasferello per bisquit.

363

Azyme. Pâte de sucre. Pvc. Kit. Gaufrettes pour glace. Sucettes en chocolat. Décorations en sucre. Bougies. Boissons sans alcool.

Printed wafers. Sugar paste. Pvc. Kits. Small wafers for ice cream. Chocolate lolly-pop. Sugar decorations. Candles. Alcohol-free drinks.

Cialde. Pasta di zucchero. Pvc. Kit. Cialdine per gelato. Lecca lecca in cioccolato. Decorazioni in zucchero. Candele. Bevande analcoliche.

Fiori in pasta di zucchero	*Sugar mousse flowers*
Fiori in pasta di zucchero modellabile	*Modelling dough flowers*
Fiori in marzapane	*Marzipan flowers*
Fiori zuccherini	*Crystal sugar flowers*
Fiori in ghiaccia reale	*Icing-sugar flowers*
Fiori in zucchero	*Sugar flowers*
Foglie in pastigliaggio	*Gum-paste leaves*
Rami con fiori	*Flowers with branches*
Decorazioni in zucchero	*Sugar decorations*
Decorazioni in ghiaccia reale	*Icing-sugar decorations*
Decorazioni in cialda	*Wafer decorations*
Fiori in cialda	*Wafer flowers*
Foglie in cialda	*Wafer leaves*

FIORI IN PASTA DI ZUCCHERO

Sugar mousse flowers. Fleurs en pâte de sucre. Blumen aus Zuckermasse. Flores de pasta de azúcar. Flores em pasta de açúcar.

Cod: **12006B**
cm: Ø5,5
pz: 12
mat: ZU

Cod: **12005B**
cm: Ø3,5
pz: 30
mat: ZU

Cod: **12006V**
cm: Ø5,5
pz: 12
mat: ZU

Cod: **12005V**
cm: Ø3,5
pz: 30
mat: ZU

Cod: **12006G**
cm: Ø5,5
pz: 12
mat: ZU

Cod: **12005G**
cm: Ø3,5
pz: 30
mat: ZU

Cod: **12006C**
cm: Ø5,5
pz: 12
mat: ZU

Cod: **12005C**
cm: Ø3,5
pz: 30
mat: ZU

Cod: **12006D**
cm: Ø5,5
pz: 12
mat: ZU

Cod: **12006Q**
cm: Ø5,5
pz: 12
mat: ZU

Cod: **12006E**
cm: Ø5,5
pz: 12
mat: ZU

Cod: **12005E**
cm: Ø3,5
pz: 30
mat: ZU

Cod: **12006Q**
cm: Ø3,5
pz: 30
mat: ZU

Cod: **12005D**
cm: Ø3,5
pz: 30
mat: ZU

FIORI IN PASTA DI ZUCCHERO MODELLABILE

Modelling dough flowers. Fleurs en pâte de sucre modelable. Blumen aus modellierbarer Zuckermasse. Flores de pasta de azúcar moldeable. Flores em pasta de açúcar modelável.

+24 FOGLIE
Leaves
Feuilles
Blätter
Hojas
Folhas

Cod: **10308C**
cm: Ø4
pz: 24
mat: ZU

Cod: **10309C**
cm: Ø6
pz: 12
mat: ZU

Cod: **10308E**
cm: Ø4
pz: 24
mat: ZU

Cod: **10309E**
cm: Ø6
pz: 12
mat: ZU

Cod: **10308Q**
cm: Ø4
pz: 24
mat: ZU

Cod: **10309Q**
cm: Ø6
pz: 12
mat: ZU

Cod: **10308V**
cm: Ø4
pz: 24
mat: ZU

Cod: **10309V**
cm: Ø6
pz: 12
mat: ZU

Cod: **10309B**
cm: Ø6
pz: 12
mat: ZU

Cod: **10309G**
cm: Ø6
pz: 12
mat: ZU

Cod: **10308B**
cm: Ø4
pz: 24
mat: ZU

Cod: **10308G**
cm: Ø4
pz: 24
mat: ZU

+24 FOGLIE
Leaves
Feuilles
Blätter
Hojas
Folhas

FIORI IN PASTA DI ZUCCHERO MODELLABILE

Modelling dough flowers. Fleurs en pâte de sucre modelable. Blumen aus modellierbarer Zuckermasse. Flores de pasta de azúcar moldeable. Flores em pasta de açúcar modelável.

EFFETTO VELLUTATO
Velvet effect
Effet velouté
Samt Effekt
Efecto aterciopelado
Efeito aveludado

+24 FOGLIE
Leaves
Feuilles
Blätter
Hojas
Folhas

Cod: **10312V**
cm: Ø6
pz: 12
mat: ZU

Cod: **10312C**
cm: Ø6
pz: 12
mat: ZU

Cod: **10312Q**
cm: Ø6
pz: 12
mat: ZU

Cod: **10312B**
cm: Ø6
pz: 12
mat: ZU

Cod: **10312U**
cm: Ø6
pz: 12
mat: ZU

Cod: **10312G**
cm: Ø6
pz: 12
mat: ZU

Cod: **10312E**
cm: Ø6
pz: 12
mat: ZU

Cod: **10311V**
cm: Ø4
pz: 24
mat: ZU

Cod: **10311B**
cm: Ø4
pz: 24
mat: ZU

Cod: **10311C**
cm: Ø4
pz: 24
mat: ZU

Cod: **10311U**
cm: Ø4
pz: 24
mat: ZU

Cod: **10311G**
cm: Ø4
pz: 24
mat: ZU

Cod: **10311Q**
cm: Ø4
pz: 24
mat: ZU

Cod: **10311E**
cm: Ø4
pz: 24
mat: ZU

EFFETTO VELLUTATO
Velvet effect
Effet velouté
Samt Effekt
Efecto aterciopelado
Efeito aveludado

+24 FOGLIE
Leaves
Feuilles
Blätter
Hojas
Folhas

FIORI IN MARZAPANE

Marzipan flowers
Fleurs en massepain
Marzipan Rosen
Flores de mazapán
Flores em maçapão

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

FIORI IN PASTA DI ZUCCHERO MODELLABILE

Modelling dough flowers. Fleurs en pâte de sucre modelable. Blumen aus modellierbarer Zuckermasse. Flores de pasta de azúcar moldeable. Flores em pasta de açúcar modelável.

Cod: **10314**
●●● BCEGQV
cm: Ø3xH2,5
pz: 30
mat: ZU

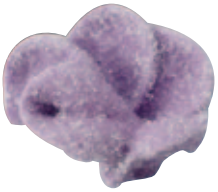
Cod: **10313**
●●● BCEGQV
cm: Ø3,5xH2
pz: 30
mat: ZU

FIORI ZUCCHERINI

Crystal sugar flower. Fleurs en sucre finition cristal. Zuckerblumen mit Kristallzucker.
Florcitas de glasa real cristalizados en azúcar. Florzinhas de glacé real com açúcar cristalizado.

Cod: **10053**
cm: L3xH4
pz: 150
mat: ZU

Cod: **10054**
cm: L2,5xH4
pz: 150
mat: ZU



Cod: **10062**
cm: L2,8xH2
pz: 120
mat: ZU

Cod: **10055**
cm: L1,5xH4
pz: 144
mat: ZU
Gluten free

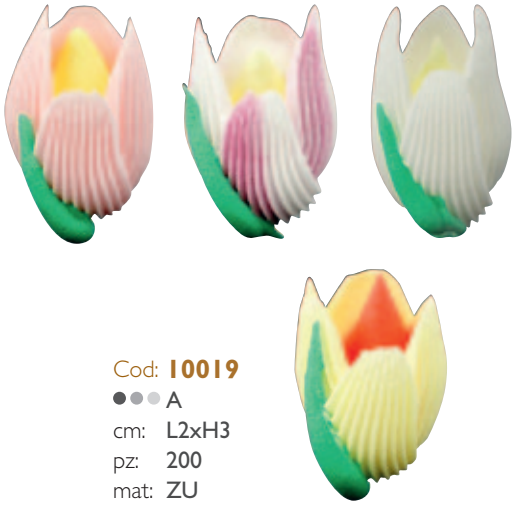
Cod: **10052**
●●● A
cm: L3,5xH4
pz: 90
mat: ZU

Cod: **10042**
●●● A
cm: Ø5,5
pz: 60
mat: ZU

FIORI IN GHIACCIA REALE

Icing-sugar flowers. Fleurs en glace royale. Zucker-Blumen. Flores de glasa real. Flores em glacé real

Cod: **10011**
●●● ABCD
cm: L2,2xH3,5
pz: 200
mat: ZU
Gluten free



Cod: **10019**
●●● A
cm: L2xH3
pz: 200
mat: ZU
Gluten free

Cod: **10018**
●●● ABCDE
cm: Ø4,5
pz: 100
mat: ZU
Gluten free

Cod: **11193**
●●● AG
cm: L2,5xH6xP2,5
pz: 100
mat: ZU

Cod: **10146**
●●● A
cm: Ø4,5
pz: 100
mat: ZU

Cod: **10087**
●●● A
cm: L3,4xH2,8
pz: 144
mat: ZU
Gluten free

FIORI IN GHIACCIA REALE

Icing-sugar flowers. Fleurs en glace royale. Zucker-Blumen. Flores de glasa real. Flores em glacé real

Cod: **10138**
cm: Ø7
pz: 50
mat: ZU

Cod: **10077**
cm: Ø4,7
pz: 140
mat: ZU

Cod: **10120**
cm: Ø2,8
pz: 280
mat: ZU

Cod: **10101**
cm: Ø2,3
pz: 280
mat: ZU

Cod: **10141**
●●● A
cm: Ø3,5
pz: 120
mat: ZU

Cod: **10140**
●●● A
cm: Ø3
pz: 100
mat: ZU

Cod: **10004**
●●● ABC
cm: Ø2
pz: 560
mat: ZU
Gluten free

Cod: **10014**
●●● A
cm: Ø2,5
pz: 200
mat: ZU
Gluten free

Cod: **10147**
cm: Ø2,7
pz: 120
mat: ZU

Cod: **10032**
cm: Ø3,2
pz: 500
mat: ZU
Gluten free

Cod: **10007**
●●● A
cm: Ø1
pz: 1 Kg
mat: ZU
Gluten free

Cod: **24724**
●●● A
cm: Ø1
pz: 600
mat: ZU

Cod: **24659**
●●● A
cm: Ø1,5
pz: 600
mat: ZU

FIORI IN ZUCCHERO

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

Cod: **11182**
●●● A
cm: Ø3
pz: 100
mat: ZU
Gluten free

Cod: **11179**
●●● A
cm: Ø2,5
pz: 100
mat: ZU
Gluten free

Cod: **11178**
●●● A
cm: Ø2
pz: 100
mat: ZU
Gluten free

Cod: **11144**
●●● BCDEGQ
cm: Ø1
pz: 500
mat: ZU

Cod: **11183**
●●● A
cm: Ø2,5
pz: 100
mat: ZU
Gluten free

Cod: **11180**
●●● A
cm: Ø2,5
pz: 100
mat: ZU
Gluten free

Cod: **11181**
●●● A
cm: Ø2,5
pz: 100
mat: ZU
Gluten free

Cod: **11163**
●●● A
■■■ 2
cm: Ø2,2/Ø3,2
pz: 120
mat: ZU
Gluten free

ASSORTITO IN 2 MISURE:
2 sizes assorted:
2 dimensions assorties:
2 Größen sortiert:
Surtido en 2 tamaños:
Sortimento em 2 tamanhos:
Ø 2,2 / Ø 3,2 cm

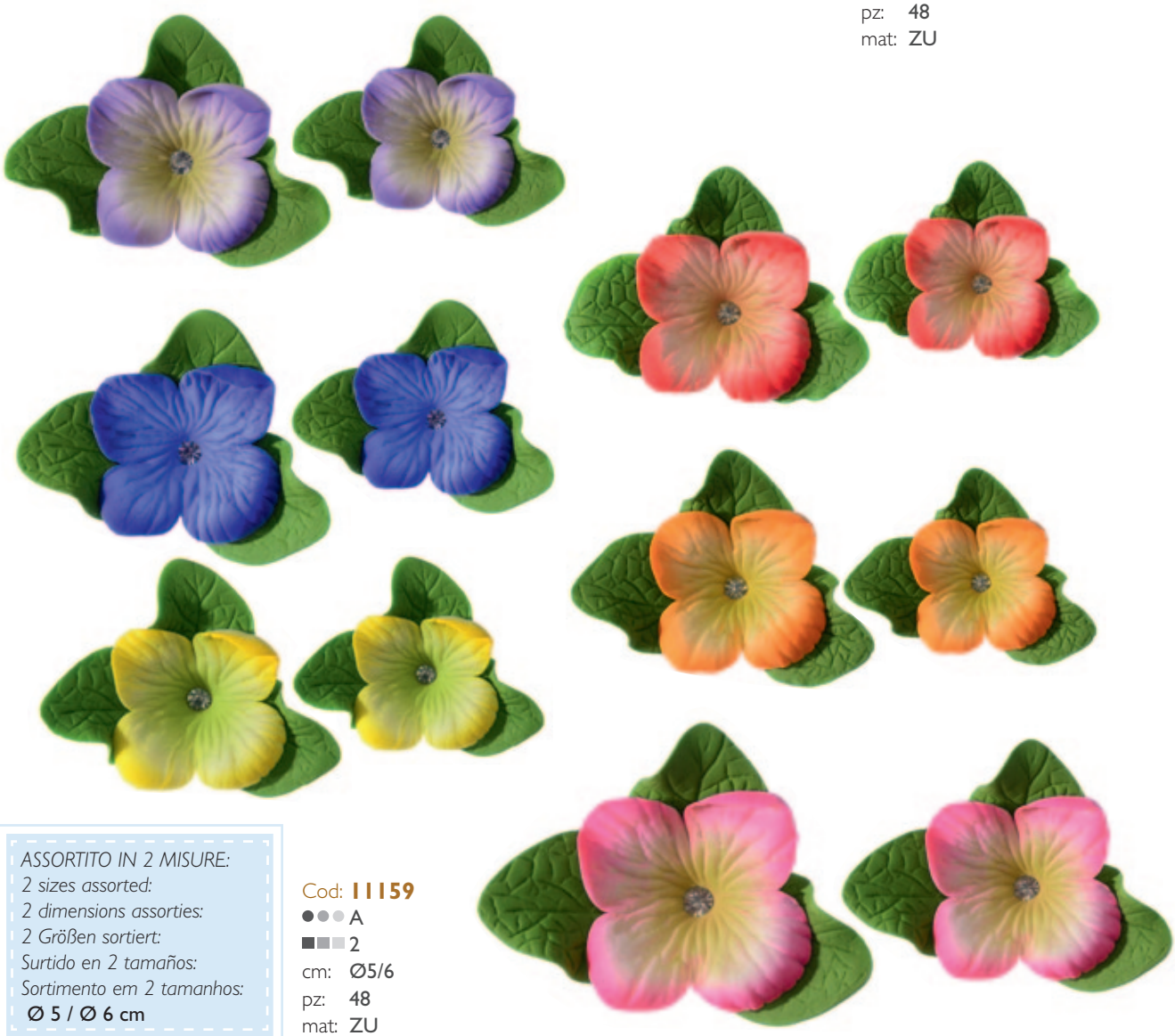
FIORI IN ZUCCHERO

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

Cod: **11162**
●●● A
■■■ 2
cm: Ø2/3,5
pz: 120
mat: ZU
Gluten free

Cod: **11192**
cm: Ø3,5
pz: 70
mat: ZU

Cod: **11191**
cm: Ø6
pz: 48
mat: ZU



ASSORTITO IN 2 MISURE:
2 sizes assorted:
2 dimensions assorties:
2 Größen sortiert:
Surtido en 2 tamaños:
Sortimento em 2 tamanhos:
Ø 5 / Ø 6 cm

Cod: **11159**
●●● A
■■■ 2
cm: Ø5/6
pz: 48
mat: ZU

Cod: **11100**
●●● BEQ
cm: Ø8
pz: 6
mat: ZU

FIORI IN ZUCCHERO

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

Cod: **11153**
●●● BEGQ
cm: Ø7
pz: 10
mat: ZU
Gluten free

Cod: **11154**
cm: Ø7,5
pz: 24
mat: ZU
Gluten free

FOGLIE IN PASTIGLIAGGIO

Gum-paste leaves. Feuilles en pastillage. Tragant-Blätter. Hojas de pasta adragante. Folhas em pastilhagem.

Cod: **11038**
●●● A
■■■ 3
cm: H3,2/4/4,6
pz: 380
mat: PT

Cod: **11169**
cm: H18,5
pz: 24

RAMI CON FIORI

Flowers with branches. Branches avec fleurs. Zweige mit Blüten. Ramos con flores. Ramos com flores.

Cod: **11164**
●●● A
■■■ 2
cm: L2/3,5
pz: 60
mat: ZU
Gluten free

Cod: **11170**
cm: H25
pz: 24

Cod: **11157**
cm: Ø8xH13
pz: 16

Cod: **11158**
cm: Ø10xH14
pz: 10

FIORI IN ZUCCHERO

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

Cod: **11194**
●●● ABD
cm: Ø3
pz: 30
mat: ZU
Gluten free

Cod: **11151**
●●● ABD
cm: Ø4
pz: 30
mat: ZU
Gluten free

RAMI CON FIORI

Flowers with branches. Branches avec fleurs. Zweige mit Blüten. Ramos con flores. Ramos com flores.

Cod: **11149**
cm: H19
pz: 8

Cod: **11175**
cm: Ø10xH11
pz: 6

Cod: **11155**
cm: Ø8,5xH11,5
pz: 10

FIORI IN ZUCCHERO

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

pz**8**
Ø2cm

pz**4**
Ø5cm

pz**5**
Ø4cm

pz**3**
Ø6,5cm

Cod: **11152**
●●● DGKZ
cm: Ø2/4/5/6,5/8
pz: 1Kit(23pz)
mat: ZU
Gluten free

pz**3**
Ø8cm

RAMI CON FIORI

Flowers with branches. Branches avec fleurs. Zweige mit Blüten.
Ramos con flores. Ramos com flores.

Cod: **11189**
●●● A
■■■ 3
cm: H18
pz: 1kit(4pz)

Cod: **11190**
cm: H13,5
pz: 24

Cod: **11167**
cm: H25
pz: 12

RAMI CON FIORI

Flowers with branches. Branches avec fleurs. Zweige mit Blüten. Ramos con flores. Ramos com flores.

Cod: **11168**
cm: H33
pz: 4

Cod: **11156**
cm: H13
pz: 21

Cod: **11173**
●●● BGV
cm: H15
pz: 8

Cod: **11172**
cm: H19
pz: 6

RAMI CON FIORI

Flowers with branches. Branches avec fleurs. Zweige mit Blüten. Ramos con flores. Ramos com flores.

Cod: **11174**
cm: H20
pz: 4

Cod: **11176**
●●● BDV
cm: H20
pz: 6

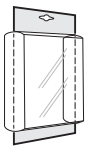
Cod: **11166**
●●● BGQV
cm: H12
pz: 12

Cod: **11171**
cm: H16
pz: 8

Cod: **11165**
cm: H17,5
pz: 12

RAMI CON FIORI

Flowers with branches. Branches avec fleurs. Zweige mit Blüten. Ramos con flores. Ramos com flores.



Cod: **11104**
A
4
cm: H16
pz: 8

Cod: **11101**
cm: H19
pz: 8

Cod: **11102**
cm: H18
pz: 8

Cod: **11103**
cm: H19
pz: 8

DECORAZIONI IN ZUCCHERO

Sugar decorations. Décorations en sucre. Zuckerdekor. Decoraciones de azúcar. Decorações em açúcar.

Cod: **11186**
●●● A
cm: L5xH2
pz: 18
mat: ZU

Cod: **11185G**
cm: L10xH5
pz: 12
mat: ZU

Cod: **11185C**
cm: L10xH5
pz: 12
mat: ZU

Cod: **11185B**
cm: L10xH5
pz: 12
mat: ZU

Cod: **11185K**
cm: L10xH5
pz: 12
mat: ZU

Cod: **11185Z**
cm: L10xH5
pz: 12
mat: ZU

Cod: **11185**
●●● A
cm: L10xH5
pz: 12
mat: ZU

Cod: **11186G**
cm: L5xH2
pz: 18
mat: ZU

Cod: **11186C**
cm: L5xH2
pz: 18
mat: ZU

Cod: **11186B**
cm: L5xH2
pz: 18
mat: ZU

Cod: **11186K**
cm: L5xH2
pz: 18
mat: ZU

Cod: **11186Z**
cm: L5xH2
pz: 18
mat: ZU

DECORAZIONI IN GHIACCIA REALE

Icing-sugar decorations. Décorations en glace royale. Zuckerdekor. Decoraciones de glasa real. Decorações em glacé real.

Cod: **10121**
cm: Ø0,9
pz: 384
mat: ZU
Gluten free

Cod: **10033**
cm: Ø2
pz: 192
mat: ZU
Gluten free

Cod: **10106**
cm: Ø2
pz: 192
mat: ZU
Gluten free

Cod: **10035**
cm: Ø4,5
pz: 72
mat: ZU
Gluten free

Cod: **11184**
●●● A
cm: L5xH4,5
pz: 24
mat: ZU
Gluten free

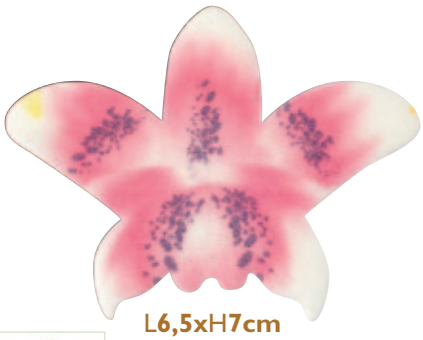
DECORAZIONI IN ZUCCHERO

Sugar decorations. Décorations en sucre. Zuckerdekor. Decoraciones de azúcar. Decorações em açúcar.

DECORAZIONI IN CIALDA

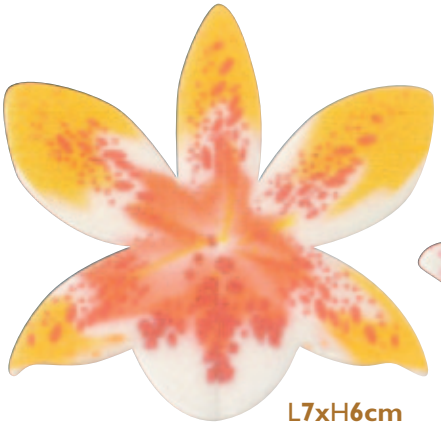
Wafer decorations. Décorations en azyme. Oblatendekore.
Decoraciones de oblea. Decorações de obreia.

Cod: **13005**
●●● A
■■■ 4
pz: 164
mat: WF

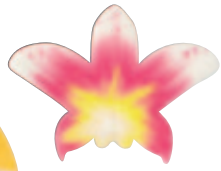


L6,5xH7cm

L6xH5cm



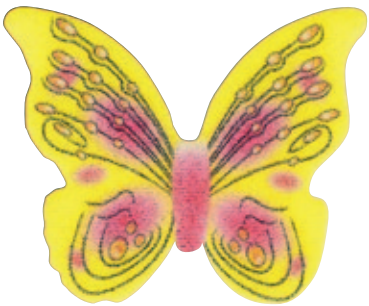
L7xH6cm



L4xH4cm

Cod: **13020**
●●● A
■■■ 3
cm: 1:1
pz: 260
mat: WF

L3xH2cm



L5xH4cm

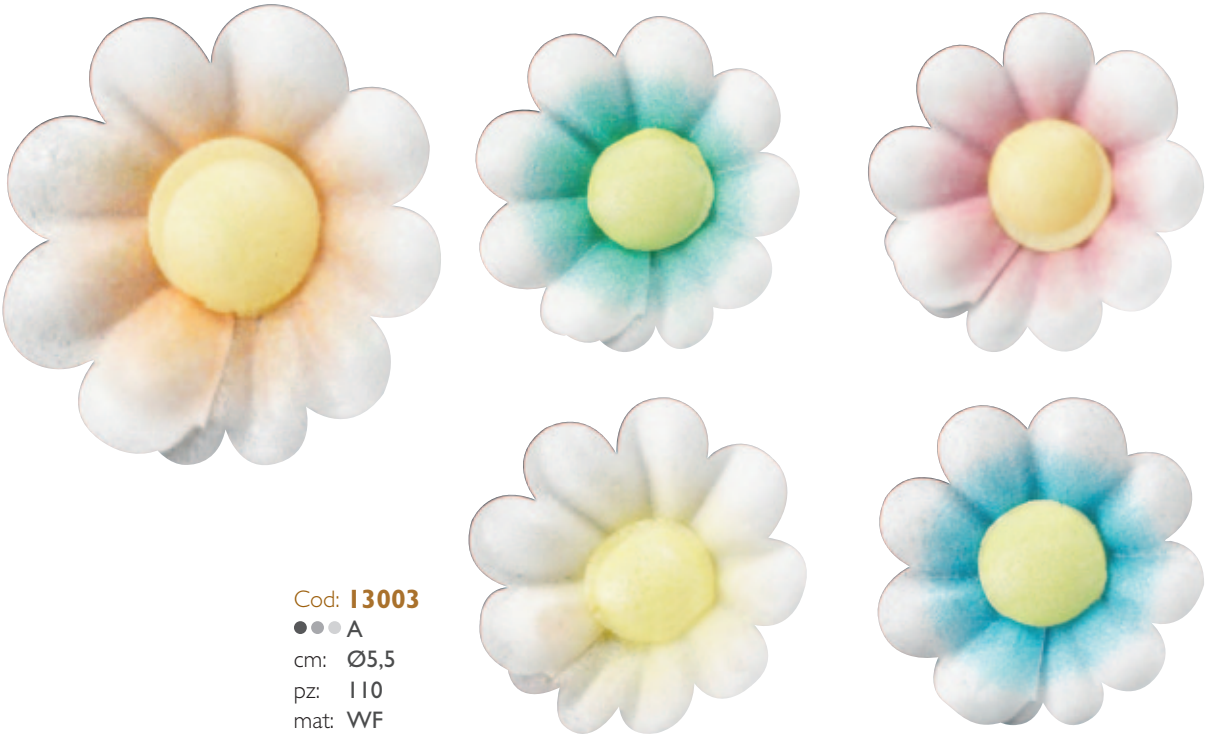
L7xH5cm

FIORI IN CIALDA

Wafer flowers. Fleurs en azyme. Waffel Blumen. Flores de oblea. Flores em obreia.

Cod: **13023**
cm: Ø7,5
pz: 40
mat: WF

Cod: **13054**
●●● A
cm: Ø4,5
pz: 180
mat: WF



Cod: **13003**
●●● A
cm: Ø5,5
pz: 110
mat: WF

Cod: **13051**
●●● BCDEG
cm: Ø9
pz: 40
mat: WF

FIORI IN CIALDA

Wafer flowers. Fleurs en azyme. Waffel Blumen. Flores de oblea. Flores em obreia.

Cod: **13055**
●●● A
cm: Ø7,5
pz: 40
mat: WF

Cod: **13073**
cm: Ø5
pz: 130
mat: WF

Cod: **13072**
●●● BCDEG
cm: Ø5,3
pz: 180
mat: WF

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

Cod: **13070**
●●● BCDEGQ
cm: Ø4
pz: 230
mat: WF

Cod: **13031**
●●● A
■■■ 3
cm: Ø7
pz: 70
mat: WF

FIORI IN CIALDA

Wafer flowers. Fleurs en azyme. Waffel Blumen. Flores de oblea. Flores em obreia.

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

Cod: **13026**
●●● BCDEG
cm: Ø4,2
pz: 200
mat: WF

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

Cod: **13045**
●●● A
cm: Ø4,8
pz: 200
mat: WF

Cod: **13069**
●●● BCDE
cm: Ø4,5
pz: 180
mat: WF

Cod: **13038C**
cm: Ø3,5
pz: 200
mat: WF

Cod: **13038B**
cm: Ø3,5
pz: 200
mat: WF

Cod: **13071**
●●● BCDEG
cm: Ø5,5
pz: 90
mat: WF

FOGLIE IN CIALDA

Wafer leaves. Feuilles en azyme.Waffel Blätter. Hojas de oblea. Folhas em obreia.

Cod: **13002**
cm: H4,7
pz: 1000
mat: WF

Cod: **14327**
cm: H4,7
pz: 1000
mat: WF

Cod: **13033**
●●● A
■■■ 2
cm: Ø5/6,5
pz: 165
mat: WF

Cod: **13057**
cm: H4
pz: 1000
mat: WF

Cod: **13024**
●●● A
■■■ 11
cm: 1:1
pz: 332
mat: WF

Macarons de Paris	*Macarons de Paris*
Soggettini gélée e zucchero	*Sugar and jelly figurines*
Soggettini in zucchero	*Sugar figurines*
Case in cialda	*Wafer houses*
Soggettini in marzapane	*Marzipan figurines*

MACARONS DE PARIS

Macarons de Paris. Macarons de Paris. Macarons de Paris. Macarons de Paris. Macarons de Paris.

Cod: **24561B**
cm: Ø3
pz: 440
mat: BS

Cod: **24561E**
cm: Ø3
pz: 440
mat: BS

Cod: **24561G**
cm: Ø3
pz: 440
mat: BS

BISCOTTI AL GUSTO DI MANDORLA
Almond flavoured biscuits
Biscuits goût amande
Baiser-Kekse mit Mandel Geschmack
Bizcochos con gusto de almendra
Biscoitos com sabor de amêndoa

Cod: **24561L**
cm: Ø3
pz: 440
mat: BS

Cod: **24561N**
cm: Ø3
pz: 440
mat: BS

Cod: **24716**
●●● A
cm: Ø4
pz: 360
mat: BS

Cod: **24806**
●●● A
cm: Ø3
pz: 440
mat: BS

SOGGETTINI GÉLÉE E ZUCCHERO

Sugar and jelly figurines. Sujets en gelée et sucre. Gelee-und Zucker Figuren. Muñecos de gelatina y azúcar. Bonequinhos em gelatina e açúcar.

Cod: **24629**
●●● A
■■■ 6
cm: L3xH5xP5
pz: 30
mat: GE/ZU

Cod: **24451**
cm: Ø2,6
pz: 70
mat: GE/ZU

Cod: **24768**
●●● A
■■■ 4
cm: L3,5xH3,5xP3
pz: 80(40x2)
mat: GE/ZU

Cod: **24772**
●●● A
■■■ 2
cm: L4,5xH5xP2
pz: 30
mat: ZU

Cod: **24658**
●●● A
■■■ 4
cm: L4,5xH6xP3
pz: 40
mat: GE/ZU

Cod: **24779**
●●● A
■■■ 3
cm: Ø3,5xH4,5
pz: 60 (30X2)
mat: ZU

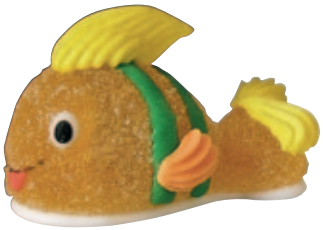
SOGGETTINI IN ZUCCHERO

Sugar figurines. Sujets en sucre. Zucker Figuren. Muñecos de azúcar. Bonequinhos em açúcar.

Cod: **24663**
●●● A
■■■ 6
cm: H2,5/5
pz: 30
mat: ZU

Cod: **24656**
●●● A
■■■ 6
cm: L4xH7xP2,5
pz: 24
mat: ZU

Cod: **24619**
●●● A
■■■ 6
cm: L3,5xH3xP5
pz: 48
mat: GE/ZU



Cod: **24600**
●●● A
■■■ 8
cm: H3,8/5,5
pz: 72
mat: ZU

SOGGETTINI GÉLÉE E ZUCCHERO

Sugar and jelly figurines. Sujets en gelée et sucre. Gelee-und Zucker Figuren. Muñecos de gelatina y azúcar. Bonequinhos em gelatina e açúcar.

Cod: **24673**
●●● A
■■■ 6
cm: L3,5xH5xP2
pz: 48
mat: ZU

Cod: **24674**
●●● A
■■■ 4
cm: L3xH2,5xP4
pz: 70(35x2)
mat: GE/ZU

Cod: **24766**
●●● A
■■■ 4
cm: L3xH4xP2,5
pz: 48
mat: GE/ZU

Cod: **24773**
●●● A
■■■ 4
cm: L2,5xH5xP3
pz: 48
mat: ZU

Cod: **24676**
●●● A
■■■ 4
cm: L3,5xH2,5xP4
pz: 30
mat: GE/ZU

Cod: **24771**
●●● A
■■■ 4
cm: L3,5xH5,5xP3
pz: 48
mat: ZU

SOGGETTINI GÉLÉE E ZUCCHERO

Sugar and jelly figurines. Sujets en gelée et sucre. Gelee-und Zucker Figuren. Muñecos de gelatina y azúcar. Bonequinhos em gelatina e açúcar.

Cod: **24778**
●●● A
■■■ 6
cm: L2,5/3,5xH4xP3
pz: 48
mat: GE/ZU

Cod: **24761**
●●● A
■■■ 4
cm: L3xH4xP2,5
pz: 48
mat: GE/ZU

Cod: **24765**
●●● A
■■■ 6
cm: L4xH4,5xP3
pz: 60(30x2)
mat: ZU

Cod: **43004**
●●● A
■■■ 8
cm: Ø3/4xH4/5
pz: 80(40x2)
mat: GE/ZU

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Cod: **24625**
●●● A
■■■ 6
cm: L5,5xH3,5
pz: 96
mat: ZU

SOGGETTINI IN ZUCCHERO

Sugar figurines. Sujets en sucre. Zucker Figuren. Muñecos de azúcar. Bonequinhos em açúcar.

Cod: **24746**
●●● A
■■■ 8
cm: Ø3,5xH5/6
pz: 40
mat: ZU

CASE IN CIALDA

Wafer houses
Maisons en azyme
Waffel-Häuser
Casas de oblea
Casas em obreia

Cod: **13017**
●●● A
■■■ 4
cm: L8xH5,5xP5
pz: 24
mat: WF

Cod: **19164**
●●● A
■■■ 2
cm: L3,5xH3xP4
pz: 70 (35X2)
mat: ZU

Cod: **25245**
●●● A
■■■ 3
cm: L2,5xH5xP2
pz: 42
mat: ZU

Cod: **25247**
●●● A
■■■ 3
cm: L2,5xH5xP2
pz: 42
mat: ZU

Cod: **25246**
●●● A
■■■ 3
cm: L2,5xH5xP2
pz: 42
mat: ZU

SOGGETTINI IN MARZAPANE

Marzipan figurines. Sujets en massepain. Marzipan Figuren
Muñecos de mazapán. Bonequinhos em maçapão

Cod: **24642**
●●● A
■■■ 4
cm: L3,5xH5xP3
pz: 30
mat: MZ

Cod: **25521**
●●● A
■■■ 4
cm: L3xH4,5xP2
pz: 42
mat: MZ

Cod: **14470**
●●● A
■■■ 3
cm: L3,5xH4xP3
pz: 42
mat: MZ

Cod: **25522**
●●● A
■■■ 4
cm: L2/3,5xH4xP1,5/3,5
pz: 42
mat: MZ

Cod: **24770**
●●● A
■■■ 2
cm: L4xH2xP2,5
pz: 42
mat: MZ

SOGGETTINI IN MARZAPANE

Marzipan figurines. Sujets en massepain. Marzipan Figuren. Muñecos de mazapán. Bonequinhos em maçapão.

Cod: **24633**
●●● A
■■■ 5
cm: L3,5xH4xP3
pz: 30
mat: MZ

Cod: **25520**
●●● A
■■■ 6
cm: L3,5xH3xP2,5
pz: 42
mat: MZ

NASTRI, CANDELE E NUMERI

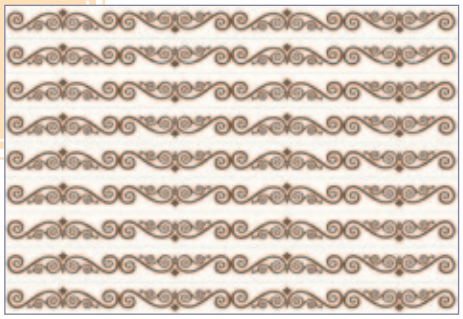
Ribbons, candles and numerals

Nastro girotorta in pasta di zucchero stampato	*"Around the cake" printed sugar paste ribbon*
Nastro in pasta di zucchero a rilievo	*Embossed sugar paste ribbon*
Bordo girotorta in pasta di zucchero stampato sagomato	*Sugar paste ribbon with decorative borders*
Nastri	*Ribbons*
Nastri bijou	*Ribbons bijou*
Numero in zucchero con cappellino in cera	*Sugar numbers with wax candle cap*
Candele con glitter	*Candles with glitter*
Candele	*Candles*
Candele perlescenti	*Pearly Candles*
Candela fontana	*Fountain Candles*
Candele Funny	*Funny Candles*
Numeri	*Numerals*

NASTRO GIROTORTA IN PASTA DI ZUCCHERO STAMPATO

"Around the cake" printed sugar paste ribbon. Ruban gâteau en pâte de sucre imprimée. Tülltortenrand aus bedruckter Zuckermasse. Cinta de pasta de azúcar impresa. Fita de massa de açúcar impressa.

FOGLIO PASTA DI ZUCCHERO 40,5X60 PREFUSTELLATO, NASTRI PRONTI ALL'USO
Precut sugar paste sheet 40,5x60, ready to use ribbons.
Feuille en pâte de sucre 40,5x60 pré-découpée, rubans prêts à l'emploi.
Gebrauchsfertige vorgeschnittene Zuckerpaste Folie 40,5x60.
Hoja de pasta de azúcar 40,5x60 precortada, cintas listas para usar.
Folha de massa de açúcar 40,5x60 pré-cortada, fitas prontas para usar.



36 NASTRI
36 ribbons
36 rubans
36 Tüllbänder
36 cintas
36 fitas

36 SACCHETTI
36 polybags
36 sachets
36 Tüten
36 bolsitas
36 bolsinhas

***36** SACCHETTI PER IMBALLO SINGOLO DEI NASTRI IN PASTA DI ZUCCHERO.*
***36** polybags for individual packing of the sugar paste ribbons*
***36** sachets pour emballage individuel des rubans en mousse de sucre*
***36** Tüten für die einzelne Verpackung der Zuckerbänder*
***36** bolsitas para embalar individualmente las cintas de pasta de azúcar*
***36** bolsinhas para a embalagem individual das fitas de massa de açúcar.*

Cod: **24760I**
cm: L60xH4,5
pz: 36(9x4)
mat: ZU
Gluten free

ORO.
Gold. Or.
Gold. Oro.
Dourado.

Cod: **24760N**
cm: L60xH4,5
pz: 36(9x4)
mat: ZU
Gluten free

MARRONE.
Brown. Marron.
Braun. Marrón.
Marrom.

Cod: **24760B**
cm: L60xH4,5
pz: 36(9x4)
mat: ZU
Gluten free

ROSA.
Pink. Rose.
Rosa. Rosa.
Rosa

Cod: **24760C**
cm: L60xH4,5
pz: 36(9x4)
mat: ZU
Gluten free

AZZURRO.
Blue. Bleu ciel.
Blau. Celeste.
Azul.

Cod: **24760H**
cm: L60xH4,5
pz: 36(9x4)
mat: ZU
Gluten free

ARGENTO.
Silver. Argent.
Silber. Plateado.
Prateado.

Cod: **24760V**
cm: L60xH4,5
pz: 36(9x4)
mat: ZU
Gluten free

VIOLA.
Violet. Violet.
Violett. Violeta.
Violeta.

NASTRO GIROTORTA IN PASTA DI ZUCCHERO STAMPATO

"Around the cake" printed sugar paste ribbon. Ruban gâteau en pâte de sucre imprimée. Tülltortenrand aus bedruckter Zuckermasse. Cinta de pasta de azúcar impresa. Fita de massa de açúcar impressa.

MARRONE. Brown. Marron. Braun. Marrón. Marrom.

Cod: **24756N**
cm: L60xH4,5
pz: 36(9x4)
mat: ZU
Gluten free

AZZURRO. Blue. Bleu ciel. Blau. Celeste. Azul.

Cod: **24756C**
cm: L60xH4,5
pz: 36(9x4)
mat: ZU
Gluten free

ROSA. Pink. Rose. Rosa. Rosa. Rosa

Cod: **24756B**
cm: L60xH4,5
pz: 36(9x4)
mat: ZU
Gluten free

VIOLA. Violet. Violet. Violett. Violeta. Violeta.

Cod: **24756V**
cm: L60xH4,5
pz: 36(9x4)
mat: ZU
Gluten free

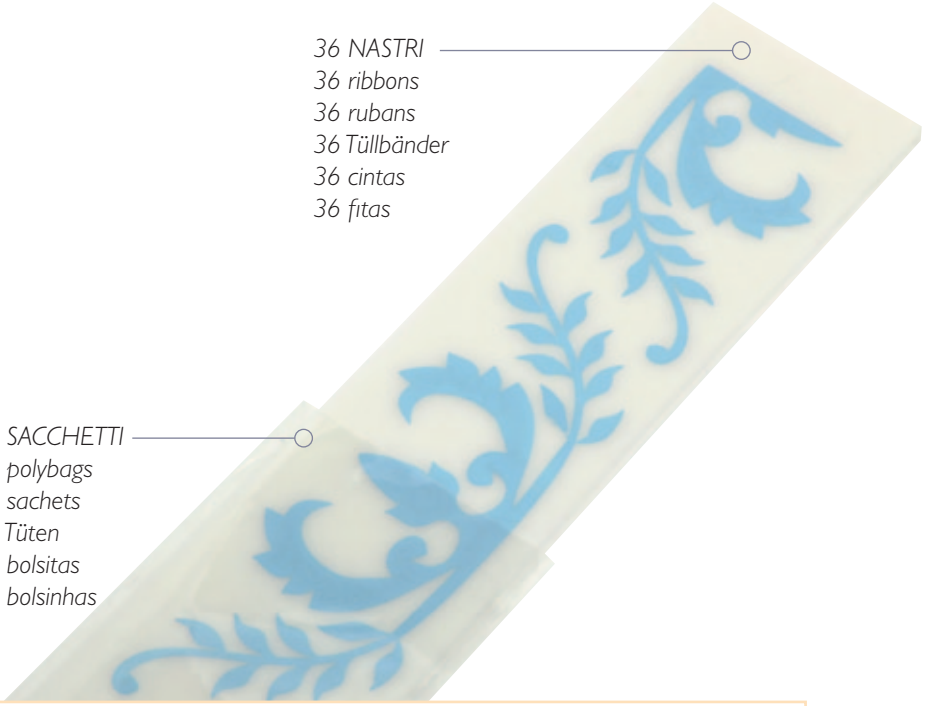
ARGENTO. Silver. Argent. Silber. Plateado. Prateado.

Cod: **24756H**
cm: L60xH4,5
pz: 36(9x4)
mat: ZU
Gluten free

BRONZO. Bronze. Bronze. Bronze. Bronce. Bronze.

Cod: **24756O**
cm: L60xH4,5
pz: 36(9x4)
mat: ZU
Gluten free

FOGLIO PASTA DI ZUCCHERO 40,5X60 PREFUSTELLATO, NASTRI PRONTI ALL'USO
Precut sugar paste sheet 40,5x60, ready to use ribbons.
Feuille en pâte de sucre 40,5x60 pré-découpée, rubans prêts à l'emploi.
Gebrauchsfertige vorgeschnittene Zuckerpaste Folie 40,5x60.
Hoja de pasta de azúcar 40,5x60 precortada, cintas listas para usar.
Folha de massa de açúcar 40,5x60 pré-cortada, fitas prontas para usar.



36 NASTRI
36 ribbons
36 rubans
36 Tüllbänder
36 cintas
36 fitas

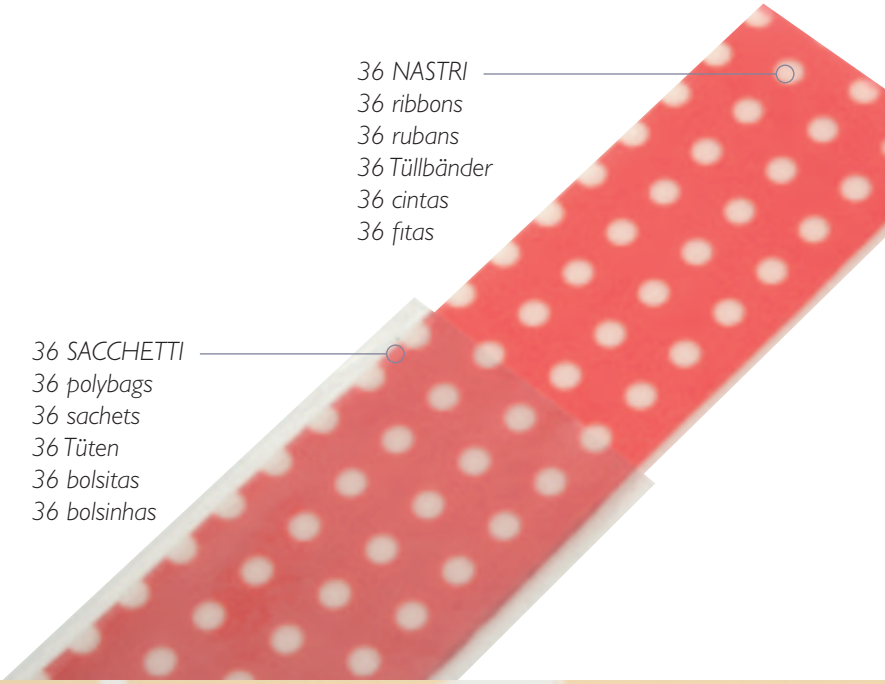
36 SACCHETTI
36 polybags
36 sachets
36 Tüten
36 bolsitas
36 bolsinhas

***36** SACCHETTI PER IMBALLO SINGOLO DEI NASTRI IN PASTA DI ZUCCHERO.*
***36** polybags for individual packing of the sugar paste ribbons*
***36** sachets pour emballage individuel des rubans en mousse de sucre*
***36** Tüten für die einzelne Verpackung der Zuckerbänder*
***36** bolsitas para embalar individualmente las cintas de pasta de azúcar*
***36** bolsinhas para a embalagem individual das fitas de massa de açúcar.*

NASTRO GIROTORTA IN PASTA DI ZUCCHERO STAMPATO

"Around the cake" printed sugar paste ribbon. Ruban gâteau en pâte de sucre imprimée. Tülltortenrand aus bedruckter Zuckermasse. Cinta de pasta de azúcar impresa. Fita de massa de açúcar impressa.

36 SACCHETTI PER IMBALLO SINGOLO DEI NASTRI IN PASTA DI ZUCCHERO
36 polybags for individual packing of the sugar paste ribbons.
36 sachets pour emballage individuel des rubans en mousse de sucre.
36 Tüten für die einzelne Verpackung der Zuckerbänder.
36 bolsitas para embalar individualmente las cintas de pasta de azúcar.
36 bolsinhas para a embalagem individual das fitas de massa de açúcar.



Cod: **25300**
cm: L60xH4,5
pz: 36 (9x4)
mat: ZU
Gluten free

FOGLIO PASTA DI ZUCCHERO 40,5X60 PREFUSTELLATO, NASTRI PRONTI ALL'USO
Precut sugar paste sheet 40,5x60, ready to use ribbons.
Feuille en pâte de sucre 40,5x60 pré-découpée, rubans prêts à l'emploi.
Gebrauchsfertige vorgeschnittene Zuckerpaste Folie 40,5x60.
Hoja de pasta de azúcar 40,5x60 precortada, cintas listas para usar.
Folha de massa de açúcar 40,5x60 pré-cortada, fitas prontas para usar.

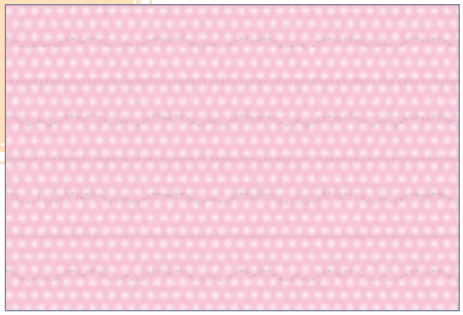
NASTRO IN PASTA DI ZUCCHERO A RILIEVO

Embossed sugar paste ribbon. Ruban en pâte de sucre en relief. Geprägtes Band aus Zuckermasse. Cinta de pasta de azúcar en relieve. Fita de massa de açúcar em relevo.

Cod: **24757**
cm: H4,5
pz: 6m
mat: ZU
Gluten free

BORDO GIROTORTA IN PASTA DI ZUCCHERO STAMPATO SAGOMATO

FOGLIO PASTA DI ZUCCHERO 40,5X60 PREFUSTELLATO, NASTRI PRONTI ALL'USO
Precut sugar paste sheet 40,5x60, ready to use ribbons.
Feuille en pâte de sucre 40,5x60 pré-découpée, rubans prêts à l'emploi.
Gebrauchsfertige vorgeschnittene Zuckerpaste Folie 40,5x60.
Hoja de pasta de azúcar 40,5x60 precortada, cintas listas para usar.
Folha de massa de açúcar 40,5x60 pré-cortada, fitas prontas para usar.



ROSA.
Pink. Rose.
Rosa. Rosa.
Rosa

Cod: **25301B**
cm: L60xH5
pz: 32(8x4)
mat: ZU
Gluten free

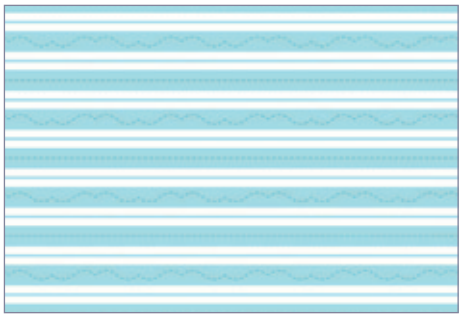
AZZURRO.
Blue. Bleu ciel.
Blau. Celeste.
Azul.

Cod: **25301C**
cm: L60xH5
pz: 32 (8x4)
mat: ZU
Gluten free

ARGENTO.
Silver. Argent.
Silber. Plateado.
Prateado.

Cod: **25301H**
cm: L60xH5
pz: 32 (8x4)
mat: ZU
Gluten free

Sugar paste ribbon with decorative borders. Bord gâteau en pâte de sucre imprimé façonné. Tortenrand aus bedruckter und modellierter Zuckermasse. Cintas de pasta de azúcar impresas y moldeádas. Fitas de massa de açúcar impressas e modeladas.



ROSA.
Pink. Rose.
Rosa. Rosa.
Rosa

Cod: **25302B**
cm: L60xH5
pz: 32 (8x4)
mat: ZU
Gluten free

ARGENTO.
Silver. Argent.
Silber. Plateado.
Prateado.

Cod: **25302H**
cm: L60xH5
pz: 32 (8x4)
mat: ZU
Gluten free

AZZURRO.
Blue. Bleu ciel.
Blau. Celeste.
Azul.

Cod: **25302C**
cm: L60xH5
pz: 32 (8x4)
mat: ZU
Gluten free

NASTRI

Ribbons. Rubans. Tüllbänder. Cintas. Fitas.

BIANCO.
White. Blanc.
Weiss Blanco.
Branco.

Cod: **2403 I G**
cm: H4,5
pz: 20m
mat: ST

ROSA.
Pink. Rose.
Rosa. Rosa.
Rosa

Cod: **2403 I B**
cm: H4,5
pz: 20m
mat: ST

AZZURRO.
Blue. Bleu ciel.
Blau. Celeste.
Azul.

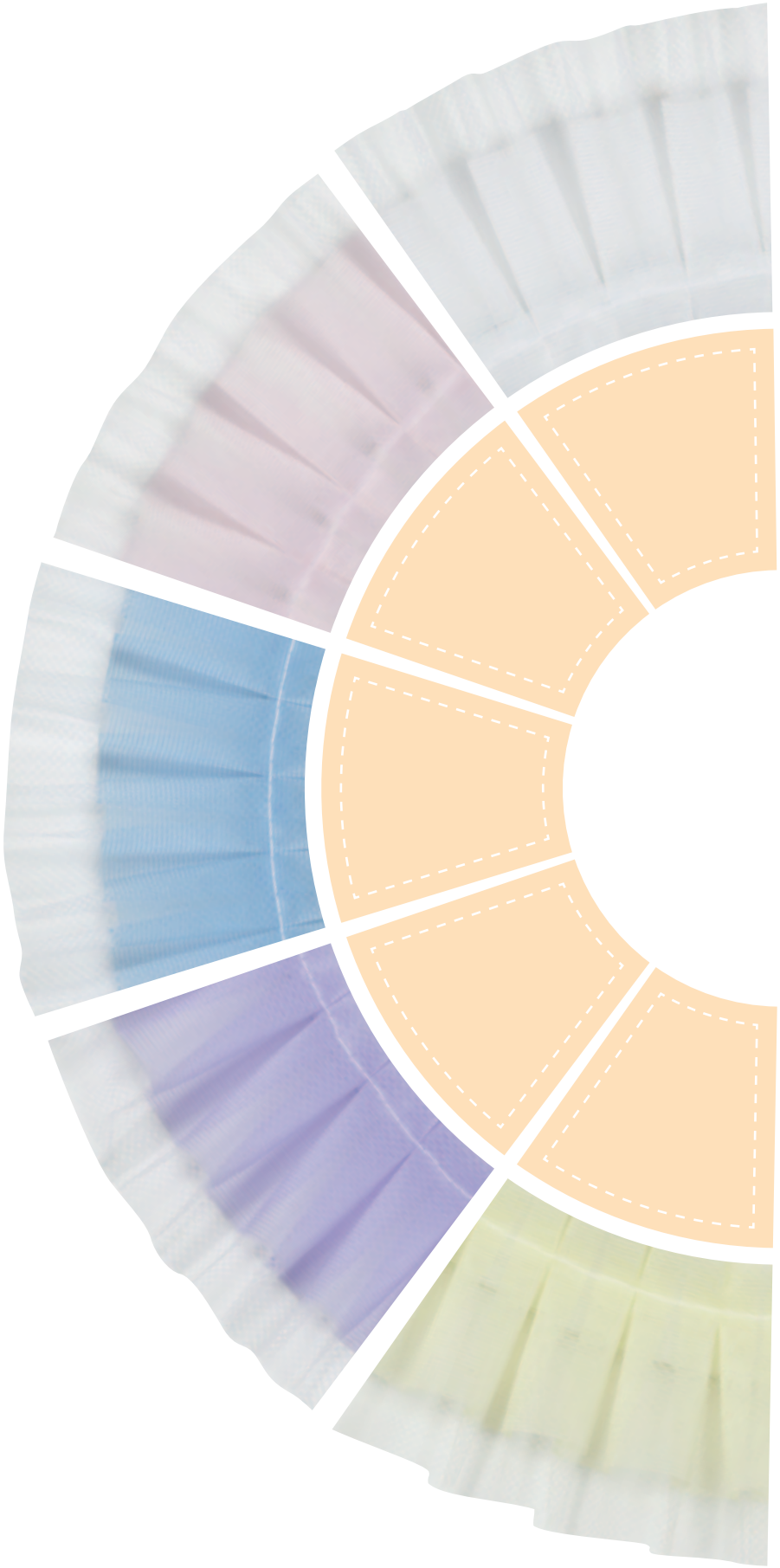
Cod: **2403 I C**
cm: H4,5
pz: 20m
mat: ST

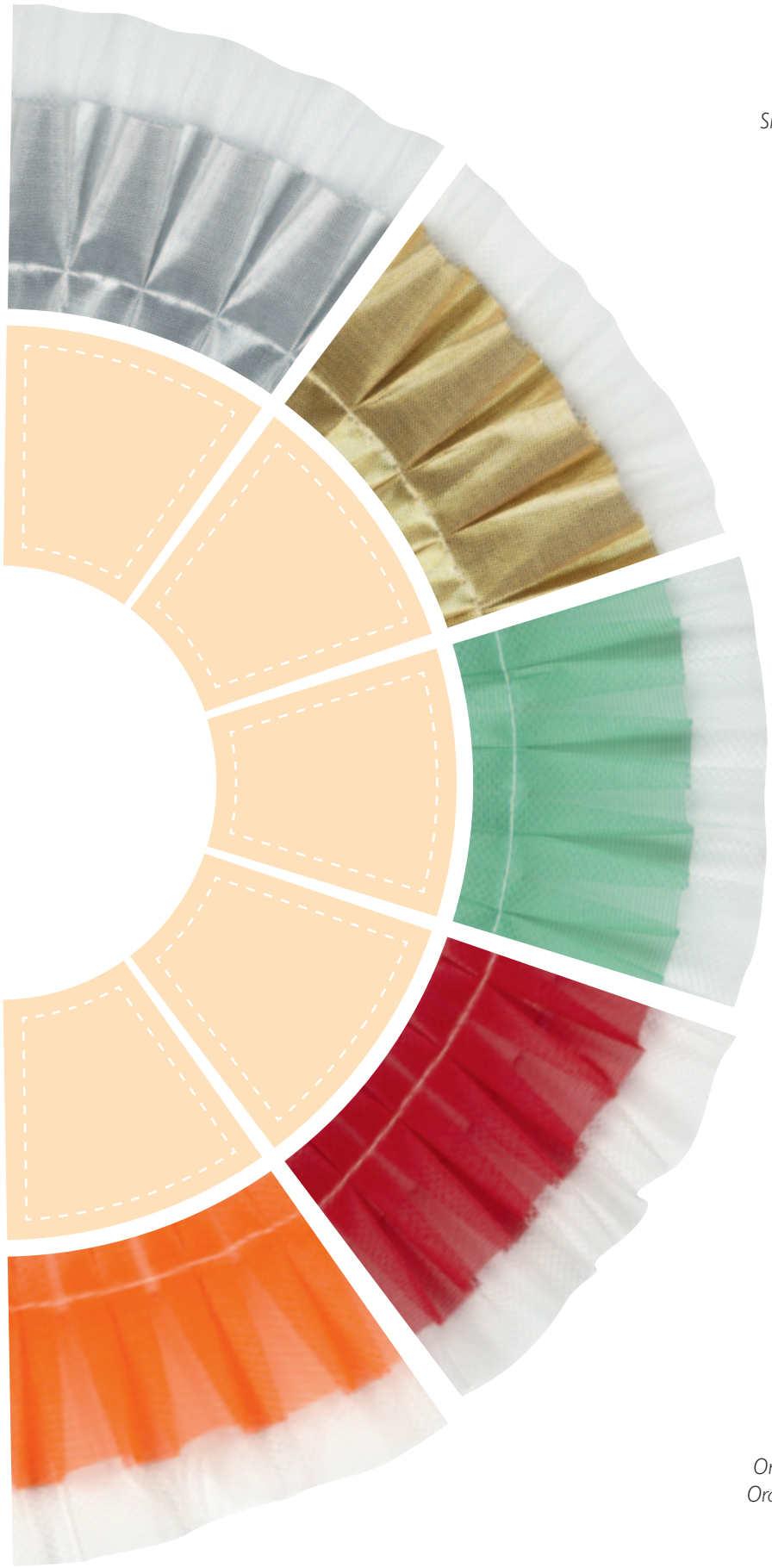
LILLA.
Lilac. Lilas.
Lila. Lila.
Lilás.

Cod: **2403 I V**
cm: H4,5
pz: 20m
mat: ST

GIALLO.
Yellow. Jaune.
Gelb. Amarillo.
Amarela.

Cod: **2403 I E**
cm: H4,5
pz: 20m
mat: ST





ARGENTO.
Silver. Argent.
Silber. Plateado.
Prateado.

Cod: **24031H**
cm: H4,5
pz: 20m
mat: ST

ORO.
Gold. Or.
Gold. Oro.
Dourado.

Cod: **24031I**
cm: H4,5
pz: 20m
mat: ST

VERDE.
Green. Vert.
Grün. Verde.
Verde.

Cod: **24031L**
cm: H4,5
pz: 20m
mat: ST

ROSSO.
Red. Rouge.
Rot. Rojo.
Vermelho.

Cod: **24031D**
cm: H4,5
pz: 20m
mat: ST

ARANCIONE.
Orange. Orange.
Orange. Naranja.
Laranja.

Cod: **24031Q**
cm: H4,5
pz: 20m
mat: ST

NASTRI

Ribbons. Rubans. Tüllbänder. Cintas. Fitas.

BIANCO.
White. Blanc.
Weiss Blanco.
Branco.

Cod: **24037G**
cm: H5
pz: 20m
mat: ST

AZZURRO.
Blue. Bleu ciel.
Blau. Celeste.
Azul.

Cod: **24037C**
cm: H5
pz: 20m
mat: ST

ROSA.
Pink. Rose.
Rosa. Rosa.
Rosa

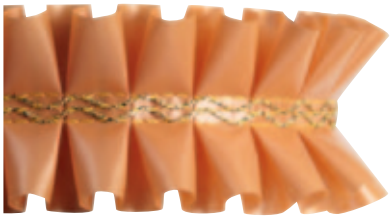
Cod: **24037B**
cm: H5
pz: 20m
mat: ST

NASTRI

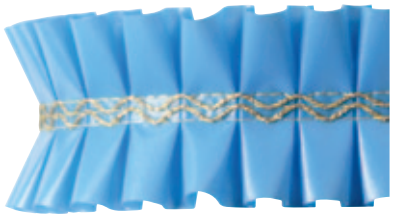
Ribbons. Rubans. Tüllbänder. Cintas. Fitas.

Cod: **24192D**
cm: H5
pz: 50m
mat: PL

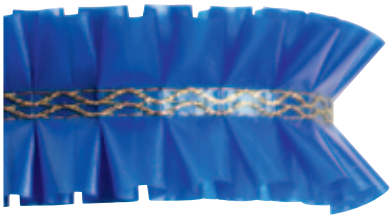
Cod: **24192G**
cm: H5
pz: 50m
mat: PL



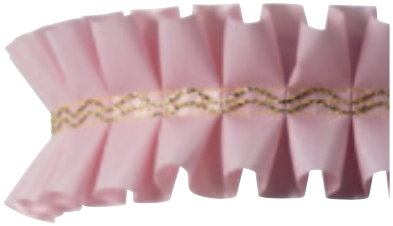
Cod: **24192Q**
cm: H5
pz: 50m
mat: PL



Cod: **24192C**
cm: H5
pz: 50m
mat: PL

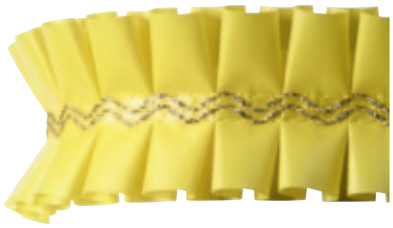


Cod: **24192K**
cm: H5
pz: 50m
mat: PL

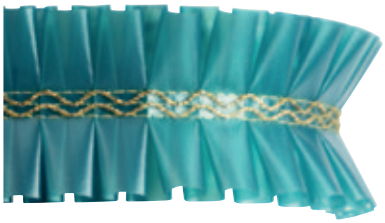


Cod: **24192B**
cm: H5
pz: 50m
mat: PL

Cod: **24192V**
cm: H5
pz: 50m
mat: PL



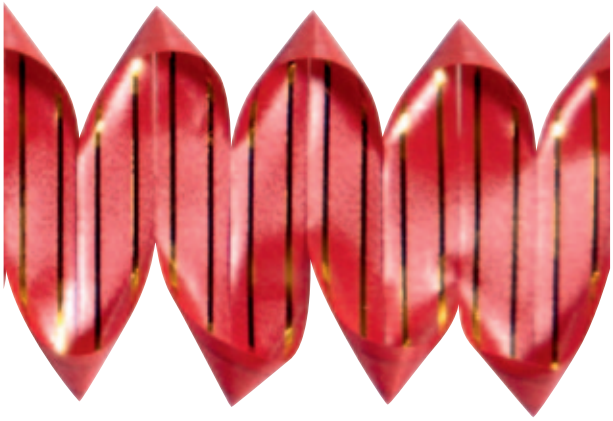
Cod: **24192E**
cm: H5
pz: 50m
mat: PL



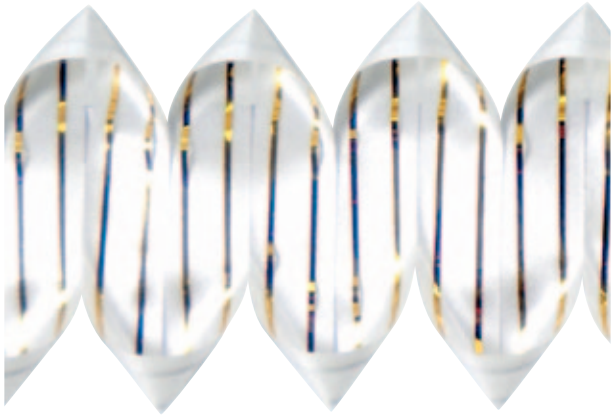
Cod: **24192L**
cm: H5
pz: 50m
mat: PL

Cod: **24192H**
cm: H5
pz: 50m
mat: PL

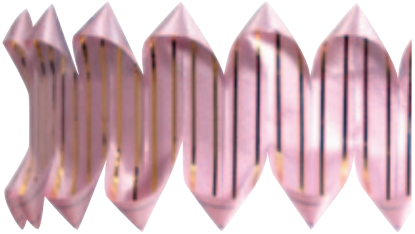
Cod: **24192I**
cm: H5
pz: 50m
mat: PL



Cod: **24035D**
cm: H5
pz: 50m
mat: PL

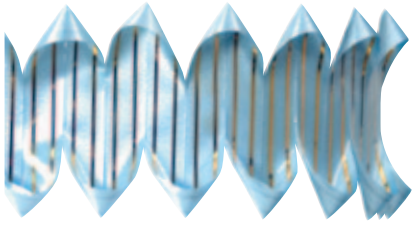


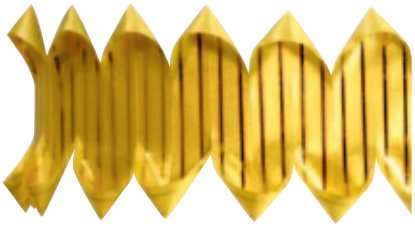
Cod: **24035G**
cm: H5
pz: 50m
mat: PL



Cod: **24035B**
cm: H5
pz: 50m
mat: PL

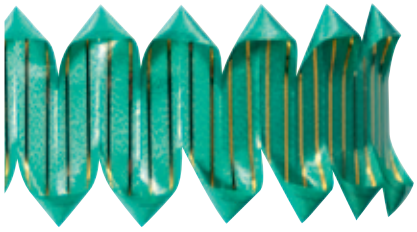
Cod: **24035C**
cm: H5
pz: 50m
mat: PL



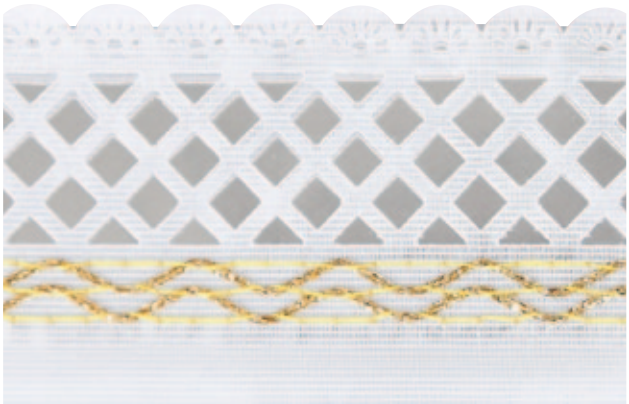


Cod: **24035E**
cm: H5
pz: 50m
mat: PL

Cod: **24035L**
cm: H5
pz: 50m
mat: PL



Cod: **24115I**
cm: H5
pz: 30m
mat: PL/ST



Cod: **24115H**
cm: H5
pz: 30m
mat: PL/ST

NASTRI BIJOU

Ribbons bijou. Rubans bijou. Bänder Bijou. Cintas bijou. Fitas bijou.

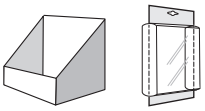
cm: H4,5
pz: 50m
mat: PL

Cod: **24355D**
Cod: **24355L**
Cod: **24355C**
Cod: **24355G**
Cod: **24355B**
Cod: **24355H**
Cod: **24355E**
Cod: **24355Q**
Cod: **24355I**
Cod: **24355V**

NUMERO IN ZUCCHERO CON CAPPELLINO IN CERA

Sugar numbers with wax candle cap. Chiffre en sucre avec chapeau en cire. Zahlen aus Zucker mit Hütchen aus Wachs. Velas de azúcar con "sombrerito" para la vela. Velas de açúcar com chapéuzinho para a vela.

VENDITA COLORI E NUMERI SINGOLI, NUMERI DISPONIBILI: 0,1,2,3,4,5,6,7,8,9. Sale of single colours and single digits, available numbers. Vente couleurs et chiffres individuels, chiffres disponibles. Verkauf von einzelnen Farben und einzelnen Zahlen, lieferbare Zahlen. Venta de colores y números individuales, números disponibles. Venda de cores e de numeros individuais, números disponíveis: ***0,1,2,3,4,5,6,7,8,9****.*



Cod: **23074**
●●● BC
cm: H11
pz: 10Blister
mat: ZU/CE

CANDELE CON GLITTER

Candles with glitter. Bougies avec paillettes. Kerzen mit Glitter. Velas con brillo. Velas com brilhante.

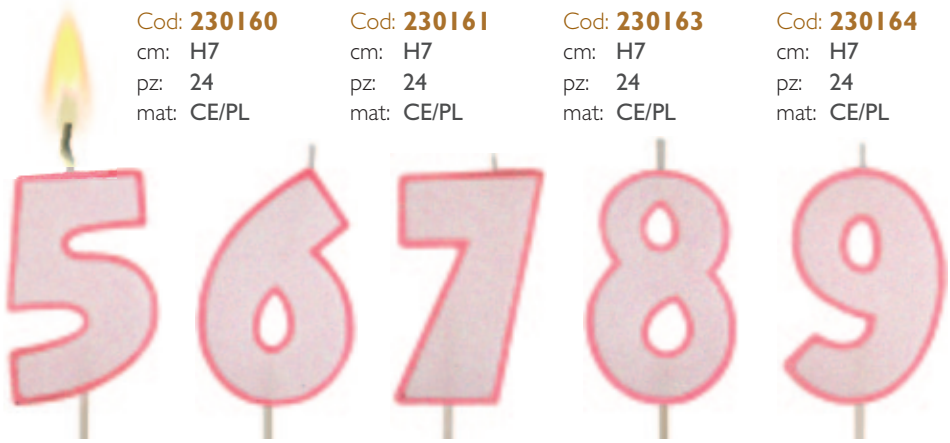
Cod: **230162**
cm: H7
pz: 24
mat: CE/PL

Cod: **230160**
cm: H7
pz: 24
mat: CE/PL

Cod: **230161**
cm: H7
pz: 24
mat: CE/PL

Cod: **230163**
cm: H7
pz: 24
mat: CE/PL

Cod: **230164**
cm: H7
pz: 24
mat: CE/PL



Cod: **230165**
cm: H7
pz: 24
mat: CE/PL

Cod: **230166**
cm: H7
pz: 24
mat: CE/PL

Cod: **230167**
cm: H7
pz: 24
mat: CE/PL

Cod: **230168**
cm: H7
pz: 24
mat: CE/PL

Cod: **230169**
cm: H7
pz: 24
mat: CE/PL

Cod: **230170**
cm: H7
pz: 24
mat: CE/PL

Cod: **230171**
cm: H7
pz: 24
mat: CE/PL

Cod: **230172**
cm: H7
pz: 24
mat: CE/PL

Cod: **230173**
cm: H7
pz: 24
mat: CE/PL

Cod: **230174**
cm: H7
pz: 24
mat: CE/PL

Cod: **230175**
cm: H7
pz: 24
mat: CE/PL

Cod: **230176**
cm: H7
pz: 24
mat: CE/PL

Cod: **230177**
cm: H7
pz: 24
mat: CE/PL

Cod: **230178**
cm: H7
pz: 24
mat: CE/PL

Cod: **230179**
cm: H7
pz: 24
mat: CE/PL

Cod: **23007**
●●● A
■■■ 25
cm: L25xH65xP17
pz: 250
mat: CE/MT

Cod: **23020**
cm: H7
pz: 24
mat: CE/PL

Cod: **23022**
cm: H7
pz: 24
mat: CE/PL

Cod: **23023**
cm: H7
pz: 24
mat: CE/PL

Cod: **23025**
cm: H7
pz: 24
mat: CE/PL

Cod: **23048**
cm: H7
pz: 24
mat: CE/PL

CANDELE

Candles. Bougies. Kerzen. Velas. Velas.

Cod: **239040**
cm: H6
pz: 10
mat: CE

Cod: **239041**
cm: H6
pz: 10
mat: CE

Cod: **239042**
cm: H6
pz: 10
mat: CE

Cod: **239043**
cm: H6
pz: 10
mat: CE

Cod: **239044**
cm: H6
pz: 10
mat: CE

Cod: **239045**
cm: H6
pz: 10
mat: CE

Cod: **239046**
cm: H6
pz: 10
mat: CE

Cod: **239047**
cm: H6
pz: 10
mat: CE

Cod: **239048**
cm: H6
pz: 10
mat: CE

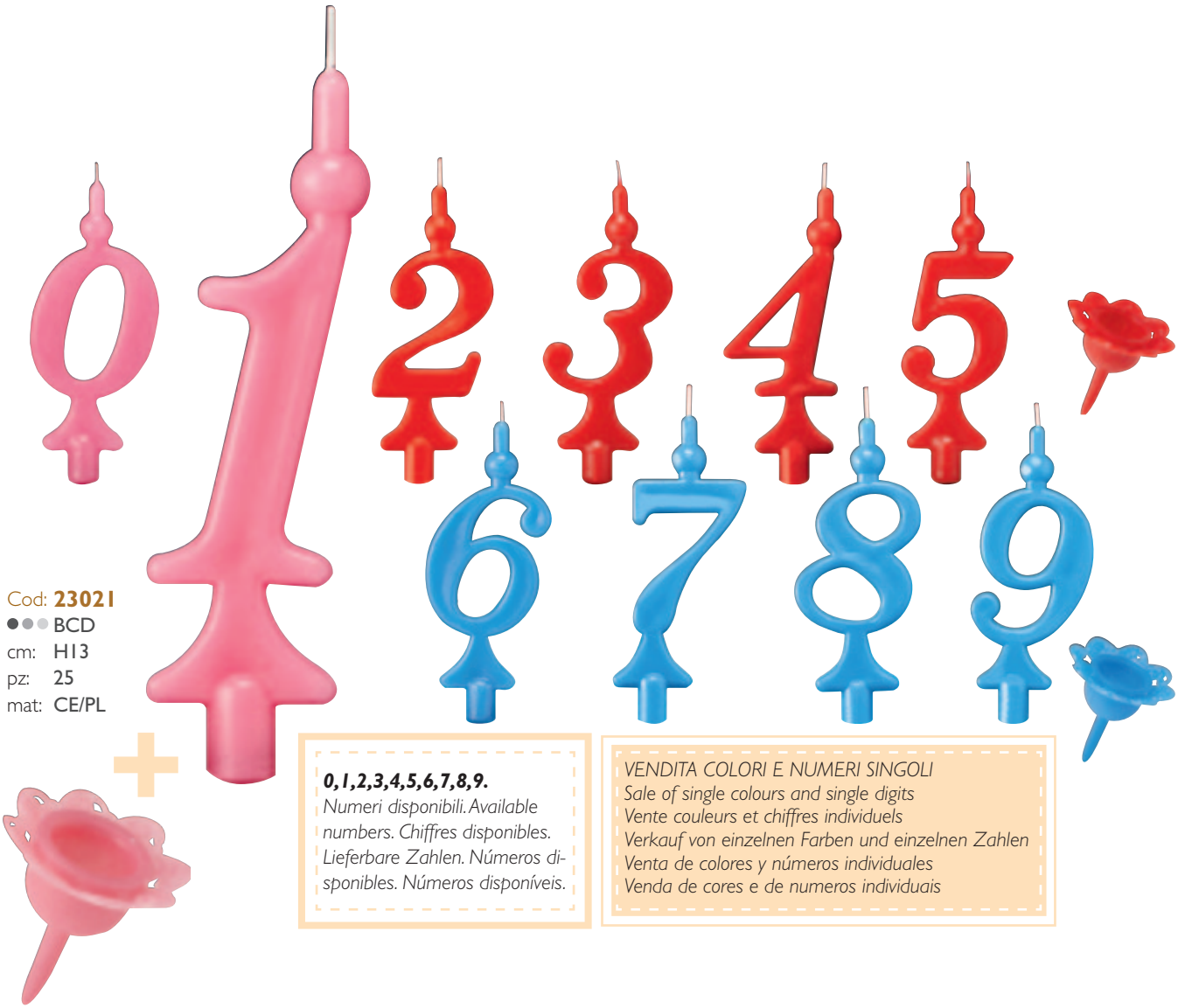
Cod: **239049**
cm: H6
pz: 10
mat: CE

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

1 Kit = Candela1 + Candela 8. 1 Set = Candle1 + Candle 8.
1 kit = Bougie1 + Bougie 8. 1 Set = Kerze 1 + Kerze 8.
1 kit = Vela1 + Vela 8. 1 kit = Vela1 + Vela 8.

CON GLITTER. With Glitter.
Avec Glitter. Mit Glitter.
Con Brillo. Com Brilhante.

Cod: **23073**
cm: H8,5
pz: 24
mat: CE/PL



Cod: **23021**
●●● BCD
cm: H13
pz: 25
mat: CE/PL

0,1,2,3,4,5,6,7,8,9.
Numeri disponibili. Available numbers. Chiffres disponibles. Lieferbare Zahlen. Números disponibles. Números disponíveis.

VENDITA COLORI E NUMERI SINGOLI
Sale of single colours and single digits
Vente couleurs et chiffres individuels
Verkauf von einzelnen Farben und einzelnen Zahlen
Venta de colores y números individuales
Venda de cores e de numeros individuais

CON GLITTER. With Glitter. Avec Glitter. Mit Glitter. Con Brillo. Com Brilhante.

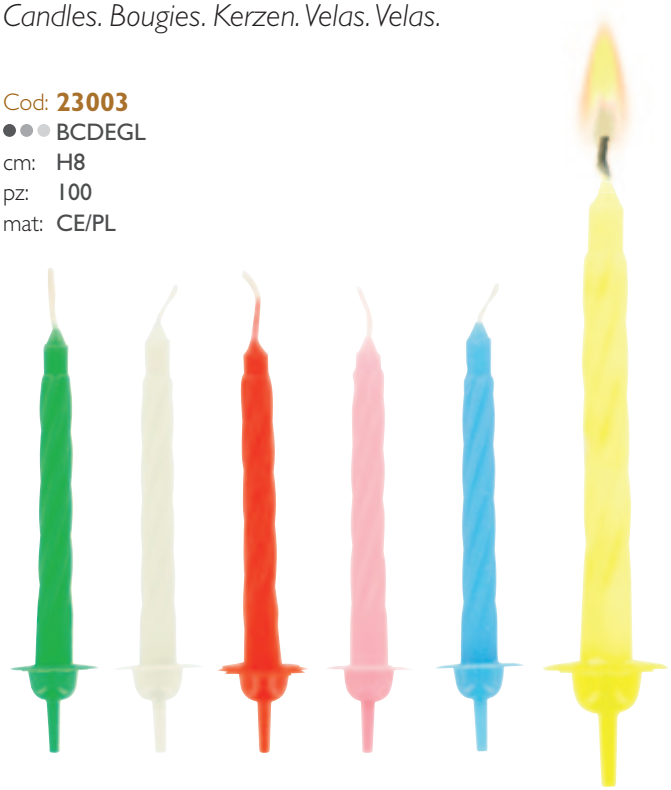
VENDITA NUMERI SINGOLI
Sale of single digits
Vente chiffres individuels
Verkauf einzelner Zahlen
Venta de números individuales
Venda de números individuais

Cod: **23072**
cm: H8,5
pz: 24
mat: CE/PL

CANDELE

Candles. Bougies. Kerzen. Velas. Velas.

Cod: **23003**
●●● BCDEGL
cm: H8
pz: 100
mat: CE/PL



Cod: **23002**
●●● BCDEGL
cm: H7
pz: 100
mat: CE

Cod: **23026**
●●● BCDEGL
cm: H20
pz: 50
mat: CE/PL

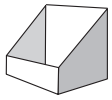
Cod: **23001**
●●● BCDEGL
cm: H1
pz: 100
mat: PL

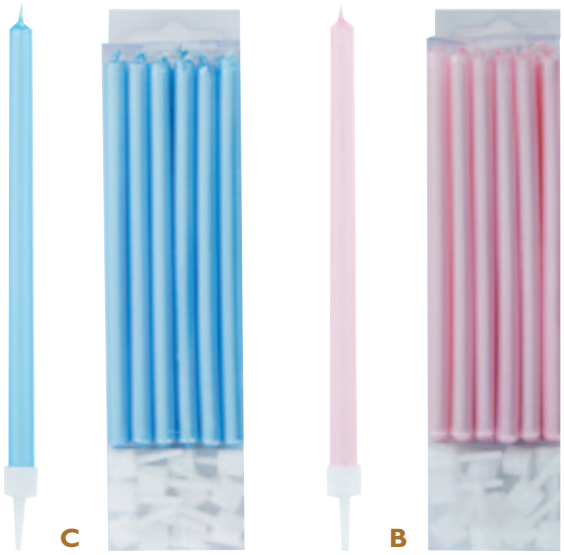
CANDELE PERLESCENTI

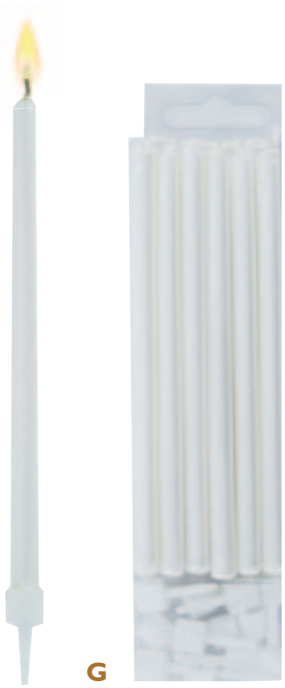
Pearly Candles. Bougies perlées. Glitzernde Kerzen. Velas metalizadas. Velas metalizadas

Cod: **23075**
●●● BCG
cm: H11,5
pz: 12blister
mat: CE/PL

1 Blister = 12pz







CANDELA FONTANA

Fountain Candles. Bougie fontaine. Fontäne-Kerze. Vela bengala. Vela chafariz.

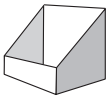
Cod: **23034**
cm: H15
pz: 36

CANDELE FUNNY

Funny Candles. Bougies Funny. Funny Kerzen. Velas Funny. Velas Funny.

Cod: **23076**
A
12
cm: H7
pz: 12blister
mat: CE/PL

1 Blister = 5pz



Cod: **23009**
●●● A
cm: H17
pz: 800
mat: CE

Cod: **22086**
cm: Ø6,6xH10,5
pz: 12
mat: CE
g: 90

Cod: **23031**
●●● A
cm: H11
pz: 36
mat: CE/PL

CANDELA MUSICALE
Musical candle
Bougie musicale
Musikalische Kerze
Vela musical
Vela musical

NUMERI

Numerals. Chiffres. Zahlen. Números. Números.

Cod: **23041**
10
cm: H5,5
pz: 100
mat: PL

Cod: **23018**
10
cm: H4,5
pz: 100
mat: PL

Cod: **23040**
10
cm: L5,5xH6,5
pz: 100
mat: PL

Cod: **23012**
10
cm: L5,5xH5,5
pz: 100
mat: PL

Cod: **23042**
cm: L5,5xH1
pz: 100
mat: PL

Cod: **23019**
cm: L5,5xH1
pz: 100
mat: PL

CASSETTIERA PORTANUMERI

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

Cod: **23044**
cm: L40xH24xP15
pz: 1
mat: PL

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

Festa del papà	*Father's day*
Carnevale	*Carnival*
S.Valentino	*Valentine's day*
Pasqua	*Easter*
18 anni	*18 years*
Laurea	*Degree*
Auguri generici	*Special Occasions*
Nascite	*Christenings*
Comunioni	*Communions*
Cresime	*Confirmations*
Matrimoni	*Wedding ornaments*
Alzate	*Cake stands*

FESTA DEL PAPÀ

Father's day. Fête des pères. Zum Vatertag. Día del padre. Dia do pai.

Cod: **21011**
A
2
cm: H19
pz: 24
mat: PL

CARNEVALE

Carnival. Carnaval. Fasching/Karneval. Carnaval. Carnaval

Cod: **17067**
A
3
cm: H4,5
pz: 42
mat: MZ

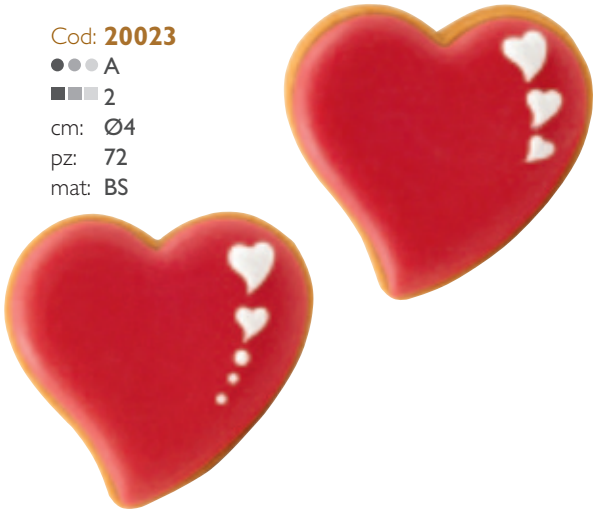
Cod: **21012**
A
3
cm: Ø14,5
pz: 27
mat: WF

Cod: **20036**
cm: Ø3,8
pz: 36
mat: CE

S.VALENTINO

Valentine's day. St.Valentin. Valentinstag. San Valentín. São Valentím.

Cod: **20023**
A
2
cm: Ø4
pz: 72
mat: BS



Cod: **11188**
cm: L18,5xH16
pz: 4
mat: ZU
Gluten free

Cod: **20026**
cm: L5xH5xP2,5
pz: 40
mat: ZU

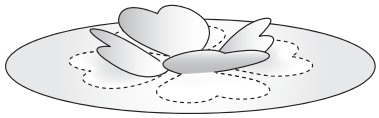
S.VALENTINO

Valentine's day. St.Valentin. Valentinstag. San Valentín. São Valentím.

CIALDA POP-UP

Pop-up wafers. Azyme pop-up.
Pop-Up Waffel. Oblea pop-up. Obreia pop-up.

Cod: **20025**
cm: Ø21
pz: 12
mat: WF



Cod: **20021**
●●● A
■■■ 3
cm: Ø14,5
pz: 27
mat: WF

Cod: **20024**
●●● A
■■■ 2
cm: Ø4,5xH5
pz: 40
mat: ZU

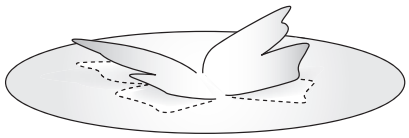
Cod: **25248**
A
4
cm: Ø21
pz: 12
mat: WF

Cod: **25240**
A
2
cm: Ø21
pz: 12
mat: WF

CIALDA POP-UP

Pop-up wafers. Azyme pop-up.
Pop-Up Waffel. Oblea pop-up. Obreia pop-up.

Cod: **13030**
cm: Ø21
pz: 12
mat: WF



PASQUA

Easter. Pâques. Ostern. Pascua. Páscoa.

Cod: **19125**
A
4
cm: L8,5xH5,5
pz: 50
mat: PT

Cod: **19342**
cm: H22
pz: 48
mat: ST

Cod: **11165**
cm: H17,5
pz: 12

Cod: **11187**
cm: H7,5
pz: 12
mat: ZU
Gluten free

Cod: **19180**
●●● A
■■■ 2
cm: L3xH3,5xP4
pz: 70(35x2)
mat: GE/ZU

Cod: **19141**
cm: H3
pz: 36
mat: CI

Cod: **19160**
●●● A
■■■ 2
cm: L3xH4
pz: 96(48x2)
mat: ZU

Cod: **19142**
●●● A
■■■ 7
cm: H3,8
pz: 70(35x2)
mat: GE/ZU

Cod: **19109**
●●● A
■■■ 2
cm: Ø3xH3,5
pz: 48
mat: ZU

Cod: **19128**
cm: Ø2,2
pz: 100
mat: ZU

Cod: **19163**
●●● A
■■■ 5
cm: L2,5xH2,8
pz: 70
mat: ZU

PASQUA

Easter. Pâques. Ostern. Pascua. Páscoa.

Cod: **19139**
●●● A
■■■ 2
cm: Ø2,5xH3
pz: 42
mat: MZ

Cod: **19181**
●●● A
■■■ 3
cm: L3,5xH3,5xP2,5
pz: 42
mat: MZ

Cod: **19155**
●●● A
■■■ 6
cm: L3xH2,5xP3
pz: 42
mat: MZ

Cod: **19152**
●●● A
■■■ 4
cm: L4xH3,5xP3
pz: 48
mat: ZU

Cod: **25520**
●●● A
■■■ 6
cm: L3,5xH3xP2,5
pz: 42
mat: MZ

PASQUA

Easter. Pâques. Ostern. Pascua. Páscoa.

Cod: **19162**
●●● A
■■■ 3
cm: L6xH9,5xP5
pz: 6
mat: PA

DECORAZIONI IN PLASTILINA
Clay dough decorations. Décorations en pâte à modeler. Dekorationen aus Modelliermasse. Decoraciones de plastilina. Decorações de plasticina.

PRODOTTO IMBALLATO SINGOLARMENTE CON DISCO ISOLANTE ATTO AL CONTATTO CON ALIMENTI.

Product packed singularly with foodsafe disc to be used as a barrier. Produit en emballage individuel avec disque isolant apte au contact avec les aliments. Produkt mit individueller Verpackung, mit für Lebensmittel geeigneter Isolierplatte. Producto embalado individualmente con disco aislante (separador) apto al contacto con alimentos. Producto embalado individualemente com disco isolante (separador), apto para o contacto com alimentos.

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

Cod: **19179**
cm: L4xH3,5xP2
pz: 80(40x2)
mat: GE/ZU

Cod: **19164**
●●● A
■■■ 2
cm: L3,5xH3xP4
pz: 70(35x2)
mat: ZU

Cod: **19158**
●●● A
■■■ 2
cm: L5xH6
pz: 80
mat: ZU

Cod: **19159**
cm: L3,5xH2xP3,5
pz: 100
mat: ZU

Cod: **19154**
●●● A
■■■ 4
cm: L3/4xH4,5
pz: 48
mat: ZU

18 ANNI

18 years. 18 ans. 18 Jahre. 18 años. 18 anos.

Cod: **22099**
cm: H8,5
pz: 3
mat: PO

Cod: **22093**
cm: H15
pz: 4
mat: CE/PL

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

Cod: **22082**
cm: H14
pz: 8
mat: CE/PL

LAUREA

Degree. Diplôme. Magister. Graduación. Licenciatura.

Cod: **22078**
cm: Ø13
pz: 6
mat: PL

Cod: **22095**
●●● A
■■■ 2
cm: H14,5
pz: 6
mat: PO

Cod: **22064**
●●● A
■■■ 2
cm: L5xH7
pz: 6
mat: PO

L6xH2,5xP6cm

L5xH2,5xP6cm

Cod: **22096**
●●● A
■■■ 2
pz: 24
mat: ZU

AUGURI GENERICI

Special occasions. Vœux. Wünsche zu allgemeinen Anlässen. Felicitaciones. Felicidades.

CAKE TOPPER

SUONA E SI ILLUMINA
Plays music and lights up
Sonne et s'allume
Sie spielt und leuchtet auf
Suena y se ilumina
Com som e luz

L9,5xH16xP1,5cm

Cod: **23049**
●●● A
■■■ 3
cm: L8xH12,5
pz: 24
mat: PL

Cod: **17045**
cm: H12
pz: 24
mat: PL

Cod: **17014**
cm: H17
pz: 24
mat: PL

Cod: **24774**
●●● A
■■■ 2
cm: L8xH5,5
pz: 40
mat: ZU

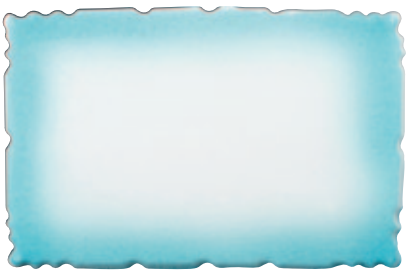
Cod: **24767**
●●● BC
cm: L8xH5,5
pz: 40
mat: ZU

AUGURI GENERICI

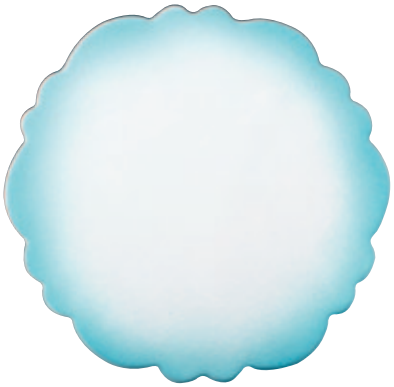
Special occasions. Vœux. Wünsche zu allgemeinen Anlässen. Felicitaciones. Felicidades.

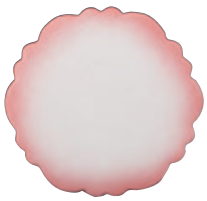
Cod: **25003**
●●● BC
■■■ 5
cm: L8,5xH5,5
pz: 50
mat: PT

Cod: **25134**
●●● BC
■■■ 5
cm: L8,5xH5,5
pz: 50
mat: PT



Cod: **25010**
●●● BCG
cm: L8,5xH5,5
pz: 50
mat: PT





Cod: **25009**
●●● BCG
cm: Ø9,5
pz: 48
mat: PT

Cod: **25004**
●●● BC
cm: L8xH4,5
pz: 56
mat: PT

Cod: **25005**
●●● BC
cm: L8xH4,5
pz: 56
mat: PT

Cod: **25018**
cm: L8xH2
pz: 100
mat: PL

Cod: **25017**
cm: L8xH2
pz: 100
mat: PL

Cod: **25104**
●●● A
■■■ 6
cm: L9xH5
pz: 126
mat: WF

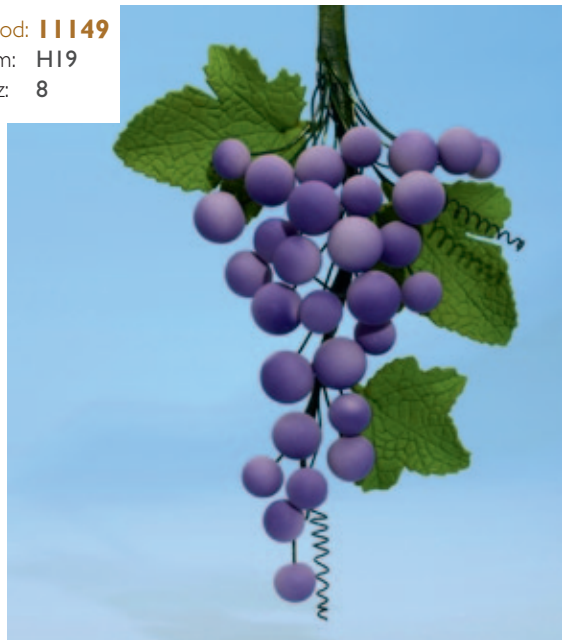
Cod: **25891**
●●● A
■■■ 6
cm: L9xH5
pz: 126
mat: WF

Cod: **25890**
●●● A
■■■ 6
cm: L9xH5
pz: 126
mat: WF

Cod: **25880**
●●● A
■■■ 6
cm: L9xH5
pz: 126
mat: WF

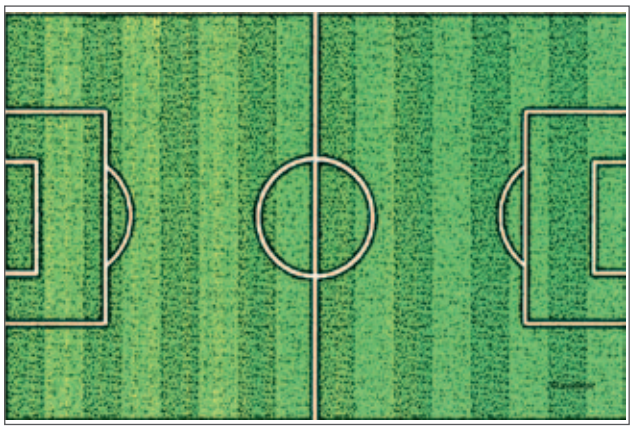
Cod: **24491**
cm: H14
pz: 36
mat: ST

Cod: **11149**
cm: H19
pz: 8



AUGURI GENERICI

Special occasions. Vœux. Wünsche zu allgemeinen Anlässen. Felicitaciones. Felicidades.



Cod: **25250**
cm: L20xH30
pz: 12
mat: WF

Cod: **24328**
cm: L10xH26xP6
pz: 6KIT
mat: PL

Cod: **25241**
●●● A
■■■ 2
cm: Ø21
pz: 12
mat: WF

Cod: **25243**
●●● A
■■■ 2
cm: Ø21
pz: 12
mat: WF

Cod: **24096**
cm: Ø10
pz: 24KIT
mat: PL

Cod: **24176**
●●● A
■■■ 10
pz: 16KIT
mat: PL

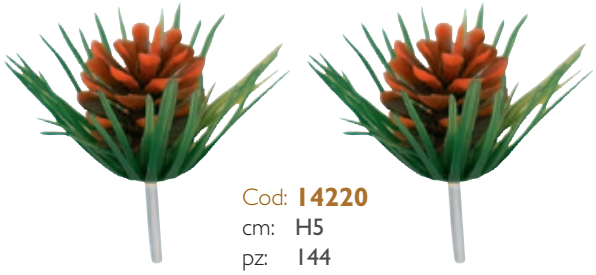
Cod: **25242**
●●● A
■■■ 2
cm: Ø21
pz: 12
mat: WF

AUGURI GENERICI

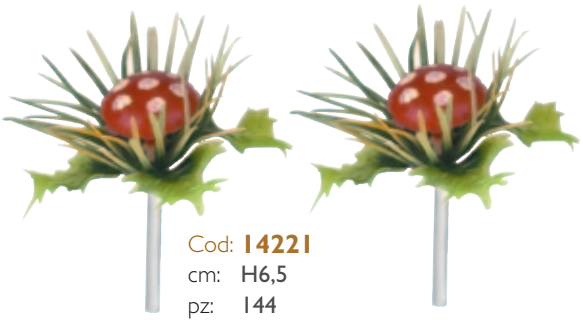
Special occasions. Vœux. Wünsche zu allgemeinen Anlässen. Felicitaciones. Felicidades.

Cod: **25207**
●●● A
■■■ 2
cm: Ø21
pz: 12
mat: WF

Cod: **25249**
●●● A
■■■ 2
cm: Ø21
pz: 12
mat: WF

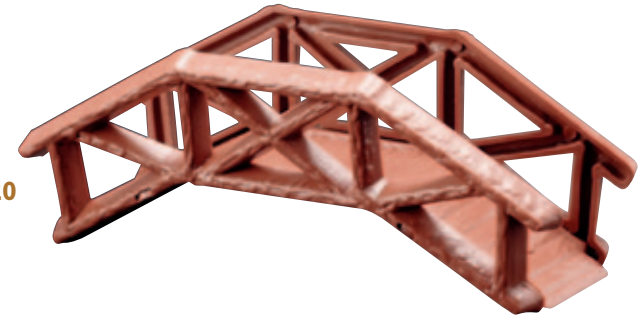


Cod: **14220**
cm: H5
pz: 144
mat: PL



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

Cod: **24319**
cm: L11xH2,7
pz: 144
mat: PL



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

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

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

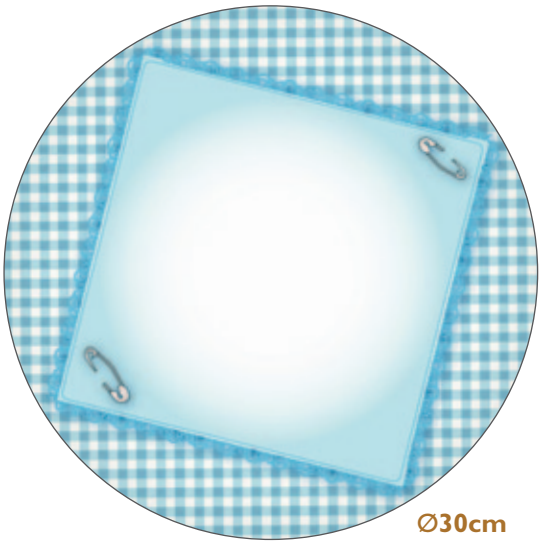
Cod: **24314**
cm: L10xH26xP6
pz: 6KIT
mat: PL

KIT IN PASTA DI ZUCCHERO

Sugar paste kit. Kit en pâte de sucre. Zuckerpaste Set. Kit de pasta de azúcar. Kit massa de açúcar.

pz4
L60xH40,5cm

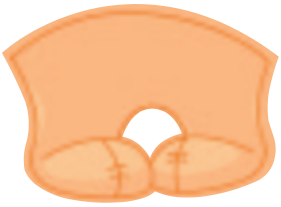
Cod: **26172C**
pz: 4KIT(46pz/Kit)
mat: ZU
Gluten free



Ø30cm

L13,8xH9,7cm

L16xH10,7cm



L10,5xH7cm

Ø6,5cm

pz3 Ø6,3cm

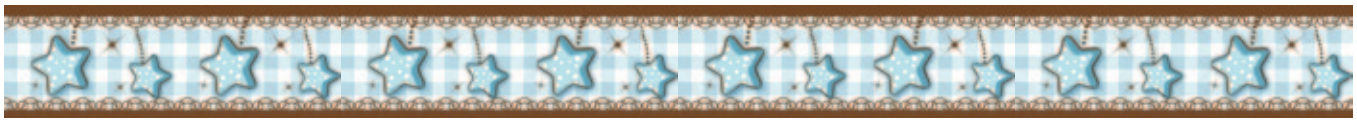
pz2 Ø4,5cm

pz3 Ø4,4cm

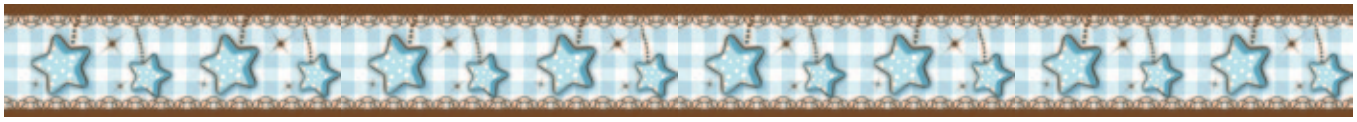
pz3 Ø3,3cm

pz12 Ø2,3cm

pz9 L15xH1cm



pz2 L60xH4,5cm



KIT IN PASTA DI ZUCCHERO

Sugar paste kit. Kit en pâte de sucre. Zuckerpaste Set. Kit de pasta de azúcar. Kit massa de açúcar.

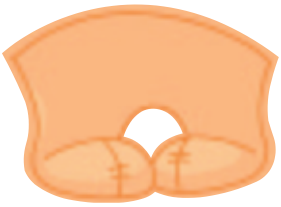
pz4
L60xH40,5cm

Cod: **26172B**
pz: 4KIT(46pz/Kit)
mat: ZU
Gluten free

Ø30cm

L13,8xH9,7cm

L16xH10,7cm



L10,5xH7cm

Ø6,5cm

pz2 Ø4,5cm

pz3 Ø3,3cm

pz3 Ø6,3cm

pz3 Ø4,4cm

pz12 Ø2,3cm

pz9 L15xH1cm

pz2 L60xH4,5cm

NASCITE

Christenings. Baptêmes. Taufe. Nacimientos. Nascimento.

Cod: **26145**
●●● A
■■■ 2
cm: L28,4xH29,4
pz: 12
mat: WF

Cod: **26171**
●●● A
■■■ 2
cm: L30xH20
pz: 12
mat: WF

NASCITE

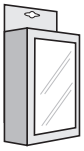
Christenings. Baptêmes. Taufe. Nacimientos. Nascimento.

Cod: **26143**
●●● A
■■■ 2
cm: Ø22
pz: 12
mat: ZU
Gluten free

Cod: **26169**
●●● A
■■■ 2
cm: Ø21
pz: 12
mat: WF

Cod: **26170**
cm: Ø21
pz: 12
mat: WF

Cod: **26073**
●●● BC
■■■ 2
cm: H5/7
pz: 120
mat: ZU



pz**2**
L**9,7**xH**12,5**xP**6cm**

Cod: **26162**
BC
2
cm: L4/5xH5,5xP4
pz: 4KIT(2pz)
mat: ZU

NASCITE

Christenings. Baptêmes. Taufe. Nacimientos. Nascimento.

H2cm

L5,2xH6cm

L2xH3cm

Cod: **26161C**
4
pz: 80(40x2)
mat: ZU

Ø2cm

Cod: **26161B**
4
pz: 80(40x2)
mat: ZU

L8xH2cm

Ø9,5cm

L6xH11,5cm

Cod: **26167C**
3
pz: 18
mat: ZU

Cod: **26167B**
3
pz: 18
mat: ZU

NASCITE

Christenings. Baptêmes. Taufe. Nacimientos. Nascimento.

Cod: **26141C**
4
pz: 16
mat: ZU

L9,5xH9,5cm

L7xH4cm

L4xH4cm

H3cm

Cod: **26141B**
4
pz: 16
mat: ZU

NASCITE

Christenings. Baptêmes. Taufe. Nacimientos. Nascimento.

Cod: **26174**
●●● A
■■■ 3
cm: L5,5xH7,5xP4/5
pz: 6
mat: PA

Cod: **26173**
●●● BC
■■■ 2
pz: 3Kit(2pz)
mat: PA

Ø4,3xH8cm

L5,5xH6,5xP2,5cm

DECORAZIONI IN PLASTILINA
Clay dough decorations. Décorations en pâte à modeler. Dekorationen aus Modelliermasse. Decoraciones de plastilina. Decorações de plasticina.

PRODOTTO IMBALLATO SINGOLARMENTE CON DISCO ISOLANTE ATTO AL CONTATTO CON ALIMENTI.

Product packed singularly with foodsafe disc to be used as a barrier. Produit en emballage individuel avec disque isolant apte au contact avec les aliments. Produkt mit individueller Verpackung, mit für Lebensmittel geeigneter Isolierplatte. Producto embalado individualmente con disco aislante (separador) apto al contacto con alimentos. Producto embalado individualemente com disco isolante (separador), apto para o contacto com alimentos.

Cod: **26160**
●●● BC
cm: H15
pz: 3
mat: PO

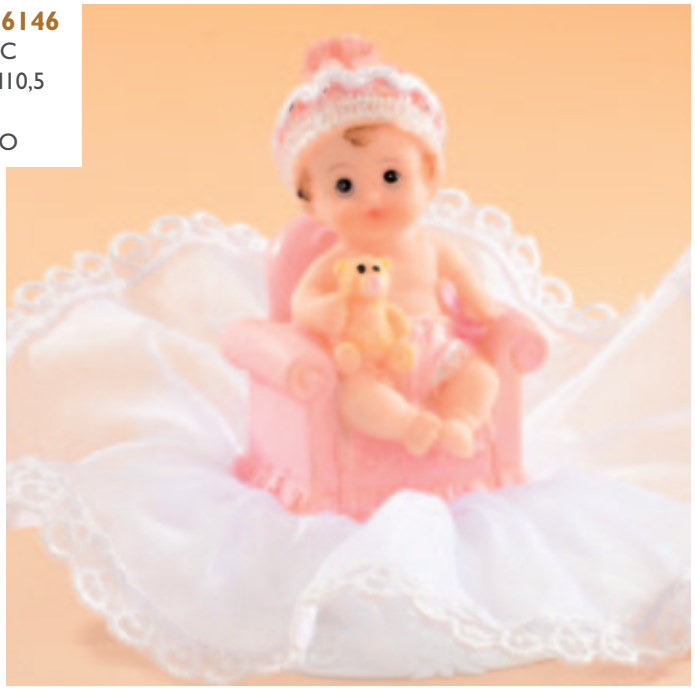
PORTAFOTO
Picture holder
Cadre photo
Bilderrahmen
Porta-retrato
Porta-retrato

NASCITE

Christenings. Baptêmes. Taufe. Nacimientos. Nascimento.

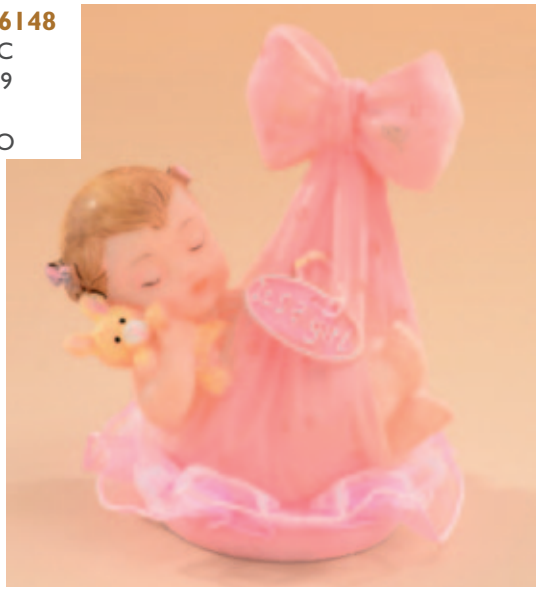
Cod: **26165**
●●● BC
cm: H10,5
pz: 4
mat: PO

Cod: **26146**
●●● BC
cm: H10,5
pz: 8
mat: PO



Cod: **26166**
●●● BC
cm: H10
pz: 6
mat: PO

Cod: **26148**
●●● BC
cm: H9
pz: 8
mat: PO



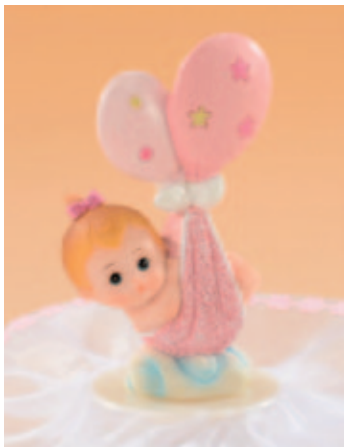
Cod: **26110**
●●● BC
cm: H7
pz: 12
mat: PO

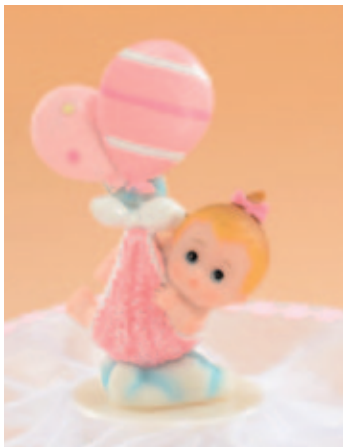
NASCITE

Christenings. Baptêmes. Taufe. Nacimientos. Nascimento.

Cod: **26157**
BC
4
cm: H5
pz: 8
mat: PO

Cod: **26158**
●●● BC
■■■ 4
cm: H10
pz: 8
mat: PO



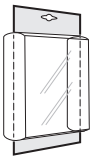


NASCITE

Christenings. Baptêmes. Taufe. Nacimientos. Nascimento.

Cod: **26150**
●●● BC
cm: H13
pz: 4
mat: PO

Cod: **26906**
●●● BC
cm: H12
pz: 6
mat: PO



COMUNIONI/CRESIME

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

Cod: **27175**
cm: L20xH30
pz: 12
mat: WF

Cod: **11149**
cm: H19
pz: 8

COMUNIONI/CRESIME

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

Cod: **27177**
●●● A
■■■ 2
cm: Ø21
pz: 12
mat: WF

Cod: **27176**
●●● A
■■■ 2
cm: Ø22
pz: 12
mat: ZU
Gluten free

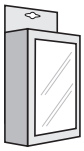
Ø4xH6cm

Cod: **27160**
●●● A
■■■ 2
pz: 16(8Kit)
mat: ZU

L8,5xH3,5xP8cm

Cod: **27169**
cm: L6,5xH8
pz: 27
mat: ZU

Cod: **27173**
●●● BC
cm: L4/5,5xH11xP3,5/4,5
pz: 4
mat: ZU



L9,7xH12,5xP6cm

COMUNIONI/CRESIME

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

Cod: **27178**
cm: Ø22
pz: 12
mat: ZU
Gluten free

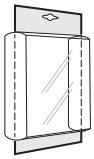
Cod: **27179**
●●● A
■■■ 2
cm: Ø21
pz: 12
mat: WF

Cod: **27174**
●●● A
■■■ 2
pz: 14(7Kit)
mat: ZU

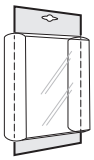
L7xH1,5xP4cm

L4xH6xP3cm

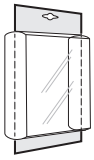
Cod: **27902**
●●● BC
cm: H12
pz: 6
mat: PO



Cod: **27903**
●●● BC
cm: H15
pz: 2
mat: PO



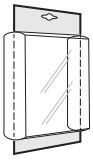
Cod: **27905**
●●● BC
cm: H12
pz: 4
mat: PO



COMUNIONI/CRESIME

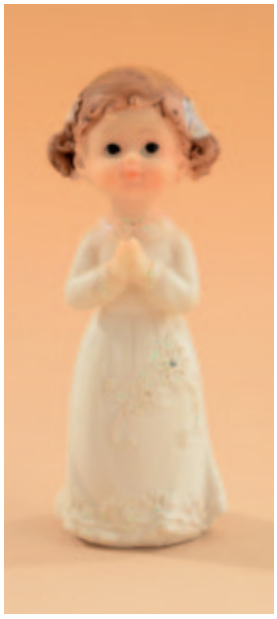
Communions/Confirmations. Communions/Confirmations. Kommunion/Konfirmation. Comuniones/Confirmaciones. Comunhões/Crismas.

Cod: **27172**
●●● BC
cm: H10
pz: 6
mat: PO



Cod: **27171**
●●● BC
cm: H11,5
pz: 6
mat: PO

Cod: **27150**
●●● BC
cm: H10,5
pz: 8
mat: PO



Cod: **27148**
●●● BC
cm: H10,5
pz: 8
mat: PO

Cod: **27151**
●●● BC
cm: H14
pz: 6
mat: PO

Cod: **27149**
●●● BC
cm: H14
pz: 6
mat: PO

COMUNIONI/CRESIME

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

Cod: **27131**
●●● BC
cm: H17
pz: 6
mat: PO

Cod: **27124**
●●● BC
cm: H15,5
pz: 12
mat: PO

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

Cod: **27135**
cm: H12,5
pz: 6
mat: PL

Cod: **27170**
●●● BC
cm: H4
pz: 12
mat: PL

DECORAZIONI FILO DI PERLE

Decorative strings of pearls. Décorations fil de perles. Dekorative Perlenkette. Decoraciones hilo de perlas. Decorações fío de pérola.

Cod: **24030**
●●● BGQV
cm: Ø1,4
pz: 4x2,5m
mat: PL

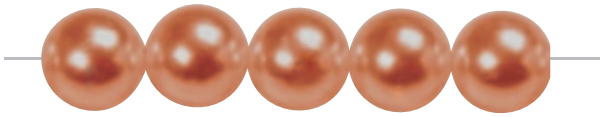
USO DECORATIVO

For decorative use.
Pour décoration.
Zum Dekorieren.
Para usar como decoración.
Para uso decorativo.

USO GIROTORTA

To be put around the cake.
Pour utilisation autour du gâteau.
Für den Tortenrand.
Para usar alrededor de la tarta.
Para contornar o bolo.

B



Q

V

G

MATRIMONI

Wedding ornaments. Mariages. Hochzeitsdekor. Bodas. Casamentos.

DECORAZIONI IN PLASTILINA

Clay dough decorations.
Décorations en pâte à modeler.
Dekorationen aus Modelliermasse.
Decoraciones de plastilina.
Decorações de plasticina.

Cod: **28464**
A
2
cm: Ø6/7,5xH14
pz: 2Kit(2pz)
mat: PA

PRODOTTO IMBALLATO SINGOLARMENTE CON DISCO ISOLANTE ATTO AL CONTATTO CON ALIMENTI.

Product packed singularly with foodsafe disc to be used as a barrier.
Produit en emballage individuel avec disque isolant apte au contact avec les aliments.
Produkt mit individueller Verpackung, mit für Lebensmittel geeigneter Isolierplatte.
Producto embalado individualmente con disco aislante (separador) apto al contacto con alimentos.
Producto embalado individualemente com disco isolante (separador), apto para o contacto com alimentos.

Cod: **28460**
cm: L5,3xH15,5
pz: 4
mat: ZU

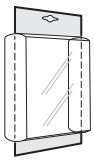
L8,5xH17,5xP5,5cm

Cod: **28459**
cm: L10xH15,5
pz: 4
mat: PO

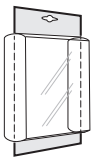
MATRIMONI

Wedding ornaments. Mariages. Hochzeitsdekor. Bodas. Casamentos.

Cod: **28972**
cm: H15
pz: 4
mat: PO

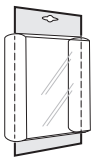


Cod: **28430**
cm: H15,5
pz: 2
mat: PO

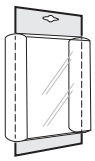


Cod: **28974**
cm: H15
pz: 4
mat: PO

Cod: **28969**
cm: H12
pz: 2
mat: PO



Cod: **28975**
cm: H12
pz: 4
mat: PO



Cod: **28968**
●●● A
■■■ 2
cm: H15
pz: 6
mat: PO

MATRIMONI

Wedding ornaments. Mariages. Hochzeitsdekor. Bodas. Casamentos.

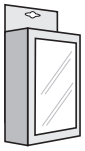
Cod: **28461**
cm: H15
pz: 6
mat: PO

Cod: **28462**
cm: H24
pz: 2
mat: PO

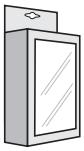
Cod: **28463**
cm: H24
pz: 2
mat: PO

MATRIMONI

Wedding ornaments. Mariages. Hochzeitsdekor. Bodas. Casamentos.

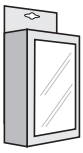


Cod: **28424**
A
2
cm: L9,5/12xH13
pz: 6
mat: PO



Cod: **28422**
A
2
cm: L17,5xH13
pz: 4
mat: PO

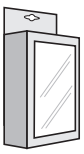
Cod: **28453**
cm: H24
pz: 2
mat: PO



Cod: **28452**
cm: H21
pz: 1
mat: PO

MATRIMONI

Wedding ornaments. Mariages. Hochzeitsdekor. Bodas. Casamentos.

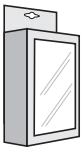


Cod: **28436**
A
2
cm: H15
pz: 6
mat: PO

Cod: **28437**
●●● A
■■■ 2
cm: H27
pz: 2
mat: PO

MATRIMONI

Wedding ornaments. Mariages. Hochzeitsdekor. Bodas. Casamentos.

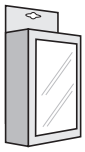


Cod: **28450**
A
2
cm: H16
pz: 4
mat: PO

Cod: **28451**
●●● A
■■■ 2
cm: H20
pz: 4
mat: PO

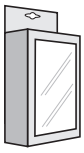
MATRIMONI

Wedding ornaments. Mariages. Hochzeitsdekor. Bodas. Casamentos.



Cod: **28438**
A
2
cm: H15
pz: 6
mat: PO

Cod: **28441**
cm: H20
pz: 2
mat: PO



Cod: **28440**
cm: H16
pz: 4
mat: PO

MATRIMONI

Wedding ornaments. Mariages. Hochzeitsdekor. Bodas. Casamentos.

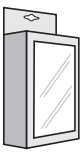
Cod: **28928**
cm: H12,5
pz: 4
mat: PO

Cod: **28929**
cm: H12
pz: 4
mat: PO

Cod: **28945**
cm: H12
pz: 4
mat: PO

Cod: **28938**
cm: H12,5
pz: 4
mat: PO

Cod: **28454**
●●● A
■■■ 2
cm: H12,5
pz: 4
mat: PO



Cod: **28456**
●●● A
■■■ 2
cm: H16,5
pz: 4
mat: PO

Cod: **28455**
●●● A
■■■ 2
cm: H16,5
pz: 4
mat: PO

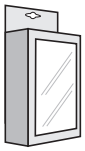
MATRIMONI

Wedding ornaments. Mariages. Hochzeitsdekor. Bodas. Casamentos.

Cod: **28428**
A
2
cm: H14
pz: 6
mat: PO

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

Cod: **28457**
●●● A
■■■ 2
cm: H15
pz: 6
mat: PO



Cod: **28458**
●●● A
■■■ 2
cm: H19
pz: 4
mat: PO

MATRIMONI

Wedding ornaments. Mariages. Hochzeitsdekor. Bodas. Casamentos.

Cod: **28387**
cm: H11
pz: 4
mat: PL

Cod: **28449**
cm: H8,5
pz: 3
mat: PL

Cod: **28448**
cm: H22
pz: 2
mat: PL

Cod: **29068**
cm: H15
pz: 2
mat: PO

25°

Cod: **29070**
cm: H15
pz: 2
mat: PO

50°

MATRIMONI

Wedding ornaments. Mariages. Hochzeitsdekor. Bodas. Casamentos.

25°

Cod: **29023**
cm: H6
pz: 6
mat: PL

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

Cod: **29021**
cm: H8
pz: 4
mat: PL

Cod: **29019**
cm: H5
pz: 6
mat: PL

50°

Cod: **29022**
cm: H8
pz: 4
mat: PL

Cod: **29024**
cm: H6
pz: 6
mat: PL

Cod: **29020**
cm: H5
pz: 6
mat: PL

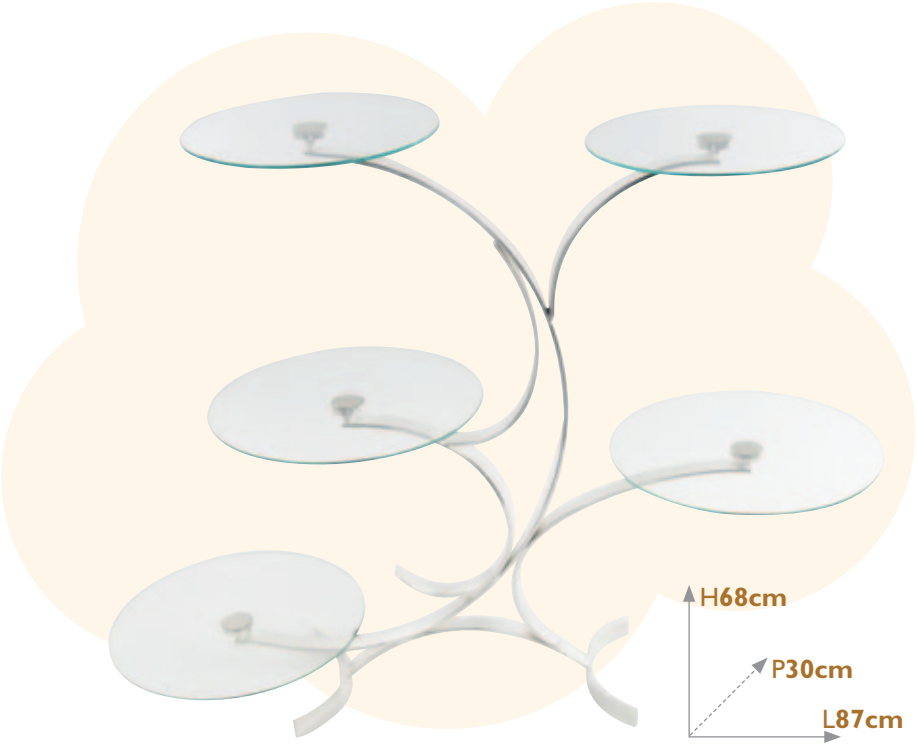
Cod: **29014**
cm: H9
pz: 10
mat: PL

ALZATE

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

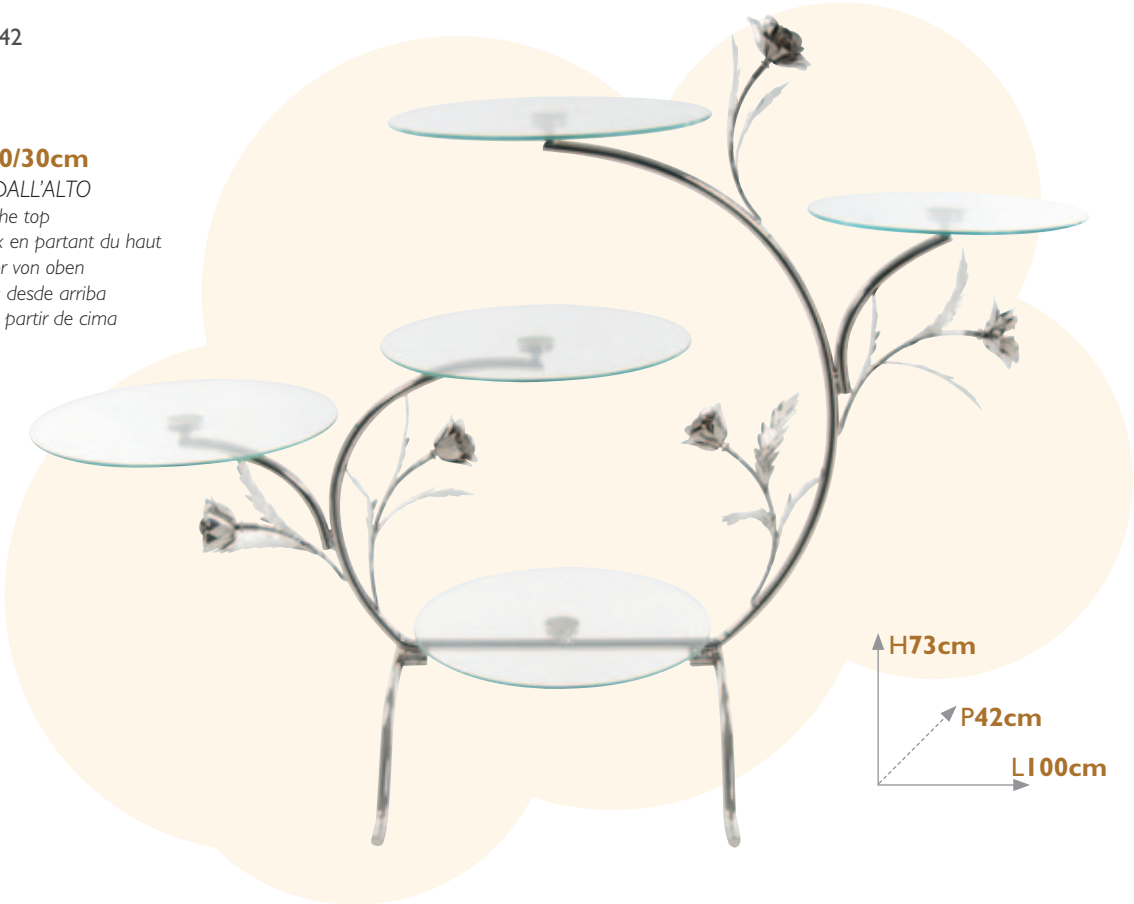
Cod: **30148**
cm: L87xH68xP30
pz: 1
mat: MT

Ø 26/26/30/30/30cm
DIAMETRO PIATTI DALL'ALTO
Plate diameters from the top
Diamètre des plateaux en partant du haut
Tortentellerdurchmesser von oben
Diámetro de los platos desde arriba
Diámetro dos pratos a partir de cima



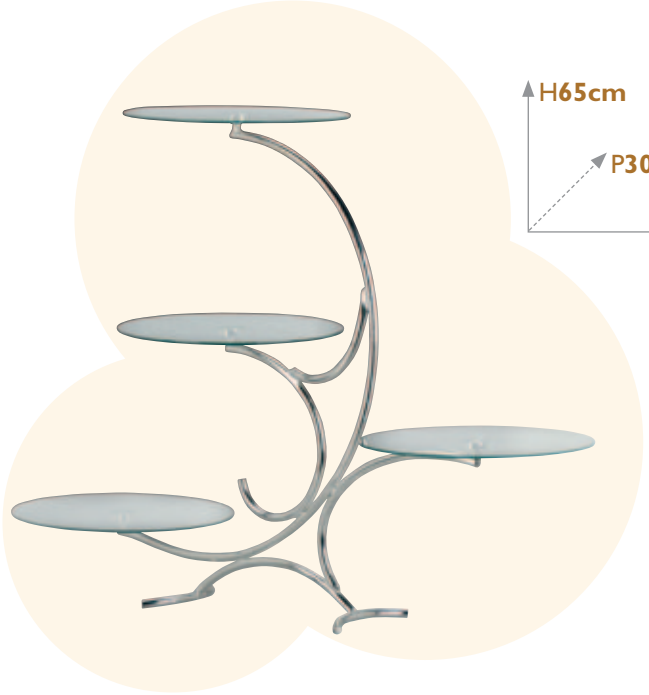
Cod: **30147**
cm: L100xH73xP42
pz: 1
mat: MT

Ø 26/30/30/30/30cm
DIAMETRO PIATTI DALL'ALTO
Plate diameters from the top
Diamètre des plateaux en partant du haut
Tortentellerdurchmesser von oben
Diámetro de los platos desde arriba
Diámetro dos pratos a partir de cima



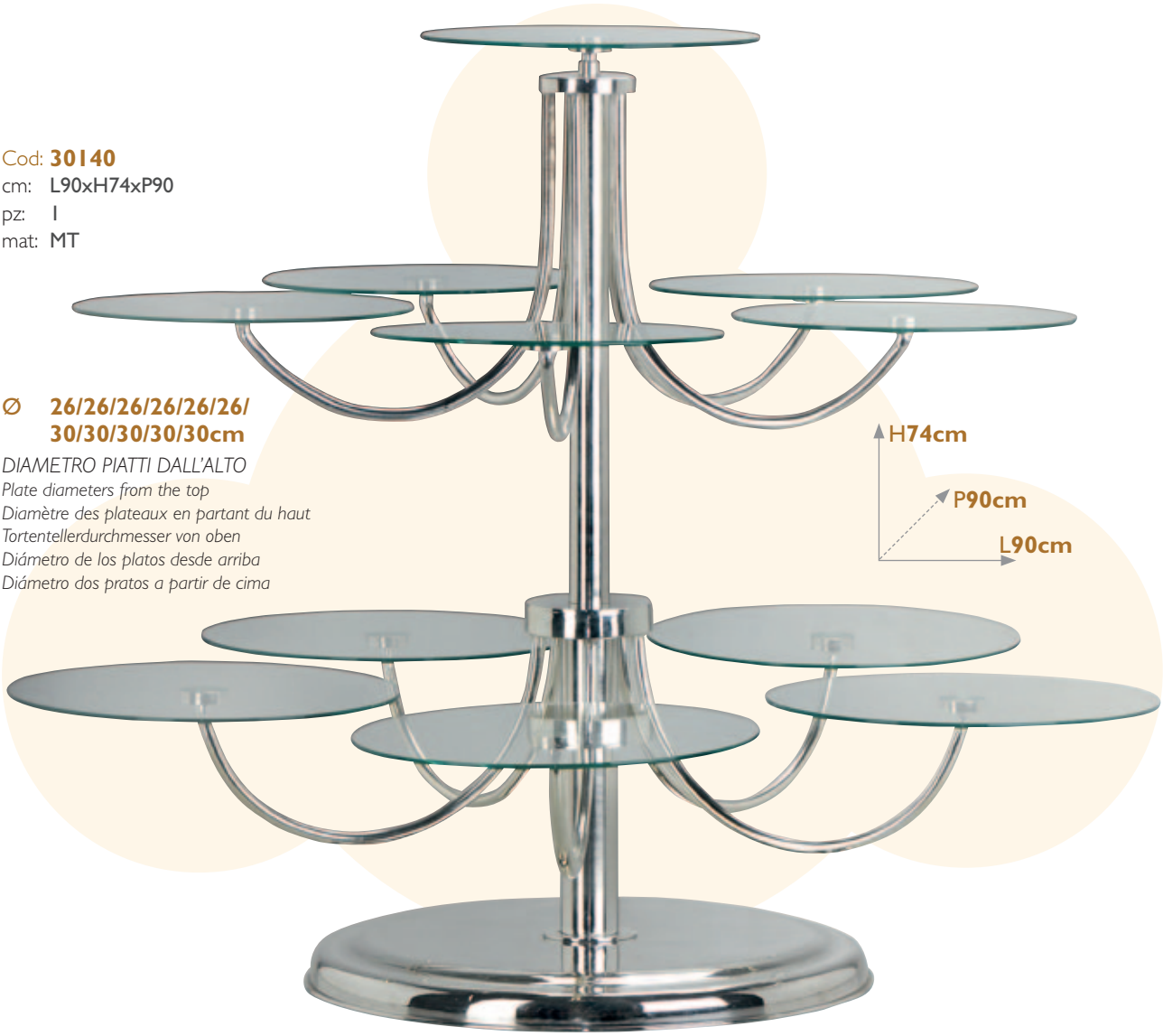
Cod: **30141**
cm: L85xH65xP30
pz: 1
mat: MT

Ø 30/30/30/30cm
DIAMETRO PIATTI DALL'ALTO
Plate diameters from the top
Diamètre des plateaux en partant du haut
Tortentellerdurchmesser von oben
Diámetro de los platos desde arriba
Diámetro dos pratos a partir de cima



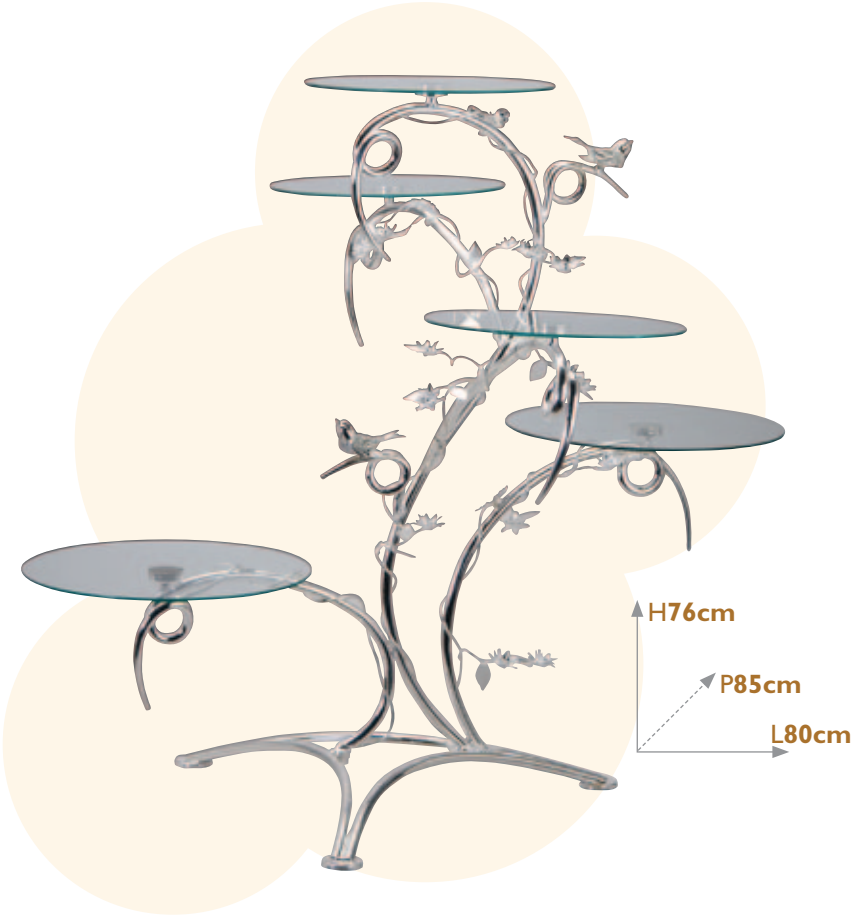
Cod: **30140**
cm: L90xH74xP90
pz: 1
mat: MT

Ø 26/26/26/26/26/26/ 30/30/30/30/30cm
DIAMETRO PIATTI DALL'ALTO
Plate diameters from the top
Diamètre des plateaux en partant du haut
Tortentellerdurchmesser von oben
Diámetro de los platos desde arriba
Diámetro dos pratos a partir de cima



ALZATE

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



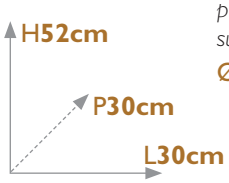
Cod: **30134**
cm: L80xH76xP85
pz: 1
mat: MT

Ø 26/26/30/30/30cm
DIAMETRO PIATTI DALL'ALTO
Plate diameters from the top
Diamètre des plateaux en partant du haut
Tortentellerdurchmesser von oben
Diámetro de los platos desde arriba
Diámetro dos pratos a partir de cima

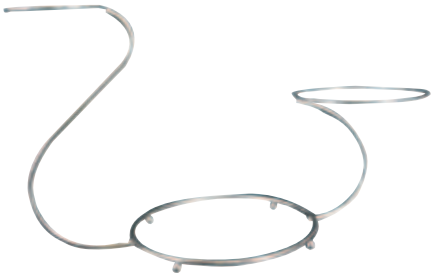
Cod: **30120**
cm: L59xH56xP59
pz: 3=1Kit
mat: MT

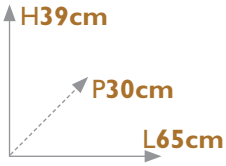
Ø 30/30/26cm
DIAMETRO PIATTI DALL'ALTO
Plate diameters from the top
Diamètre des plateaux en partant du haut
Tortentellerdurchmesser von oben
Diámetro de los platos desde arriba
Diámetro dos pratos a partir de cima

Cod: **30135**
cm: Ø30xH52
pz: 1
mat: MT



DIAMETRO SUPPORTI PIATTI DALL'ALTO
Diameter of support plates - from the top. Diamètre des supports pour plateau en partant du haut. Tellerhalterdurchmesser von oben. Diámetro de los suportes para platos, desde arriba. Diametro dos suportes para pratos, desde cima.
Ø 15/23/30cm



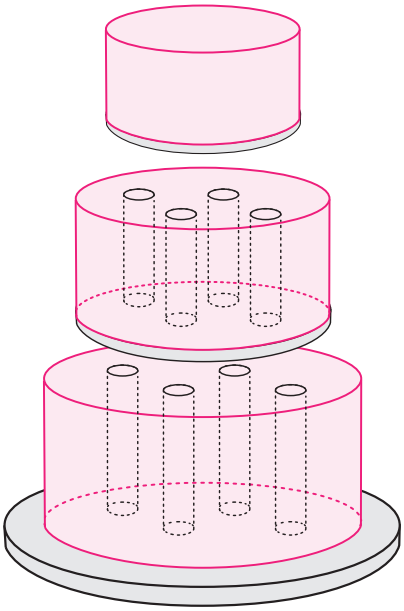


Cod: **30136**
cm: L65xH39xP30
pz: 1
mat: MT

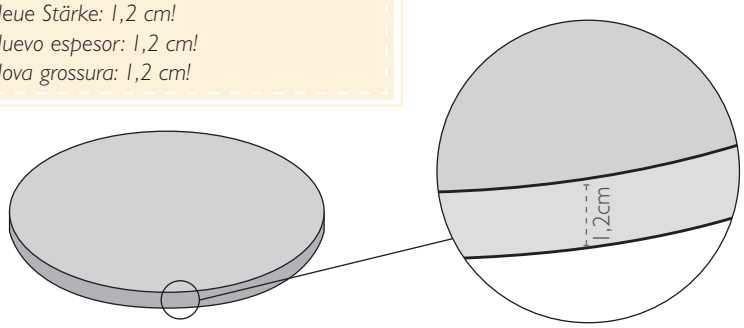
DIAMETRO SUPPORTI PIATTI DALL'ALTO
Diameter of support plates - from the top. Diamètre des supports pour plateau en partant du haut. Tellerhalterdurchmesser von oben. Diámetro de los suportes para platos, desde arriba. Diametro dos suportes para pratos, desde cima.
Ø 15/22/30cm

COMPONENTI PER TORTE A PIÙ PIANI

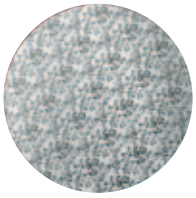
Multi-layer cake components. Composants pour pièces montées. Tortenplatten für Stockwerktorten. Componentes para armar tartero de varios pisos. Componentes para montar o suporte de varios andares.



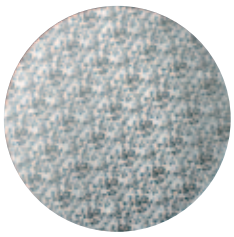
NUOVO SPESSORE: 1,2 CM!
New thickness: 1,2 cm!
Nouveau épaisseur: 1,2 cm!
Neue Stärke: 1,2 cm!
Nuevo espesor: 1,2 cm!
Nova grossura: 1,2 cm!



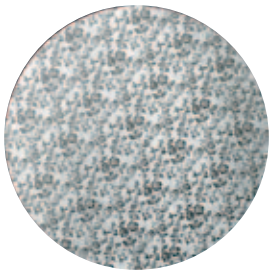
Cod: **30345**
cm: Ø20
pz: 5
mat: CT



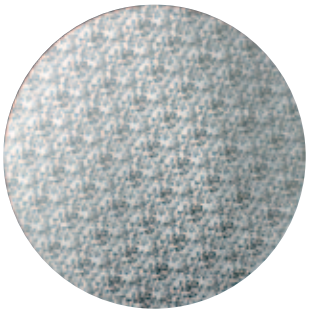
Cod: **30346**
cm: Ø25
pz: 5
mat: CT



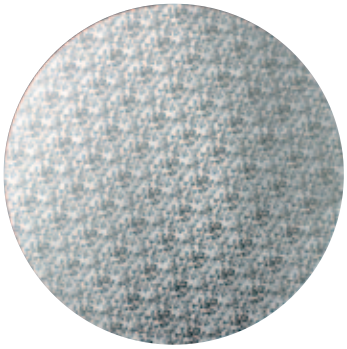
Cod: **30347**
cm: Ø30
pz: 5
mat: CT



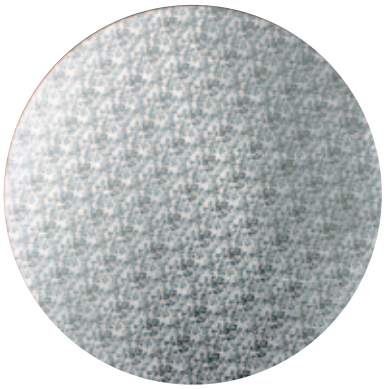
Cod: **30348**
cm: Ø35
pz: 5
mat: CT



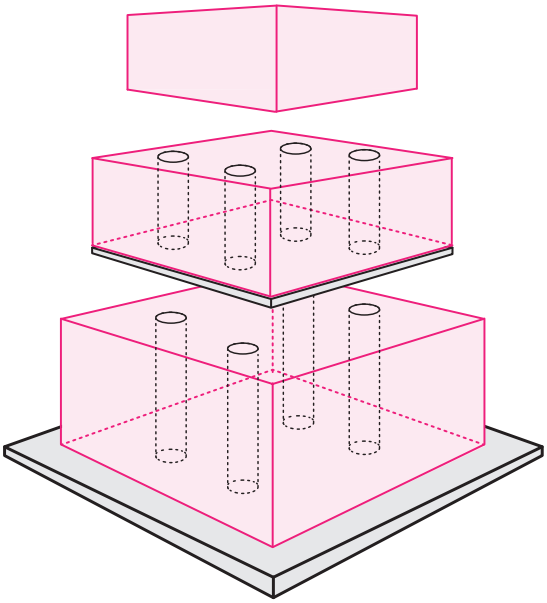
Cod: **30349**
cm: Ø40
pz: 5
mat: CT



Cod: **30350**
cm: Ø45
pz: 5
mat: CT



Cod: **30351**
cm: Ø50
pz: 5
mat: CT

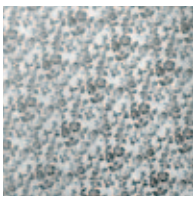


TUBI IN PLASTICA PER SOSTEGNO LIVELLI TORTE A PIANI.
Plastic tubes as supports for multi layer cakes.
Tubes en plastique pour support gâteaux à plusieurs niveaux.
Rohre aus Plastik für mehrstöckige Torten.
Tubos de plástico para sostener tartas de varios pisos.
Tubos de plástico para sustentar bolos de vários andares.

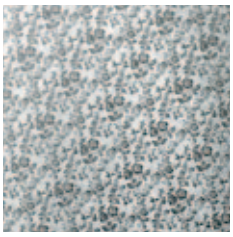
Cod: **30358**
cm: Ø1,9xH20
pz: 50
mat: PL

POSSIBILITÀ DI TAGLIO A MISURA
You can cut to desired height
Possibilité de coupe à la mesure désirée
Passgenaue Schnitte möglich
Posibilidad de corte a medida
Possibilidade de corte à medida

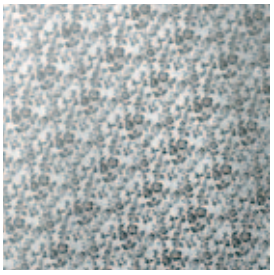
Cod: **30318**
cm: L20xH20
pz: 5
mat: CT



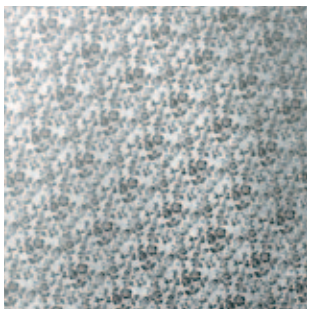
Cod: **30319**
cm: L25xH25
pz: 5
mat: CT



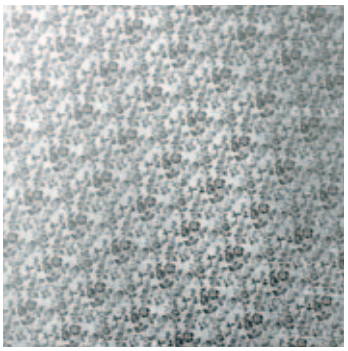
Cod: **30320**
cm: L30xH30
pz: 5
mat: CT



Cod: **30321**
cm: L35xH35
pz: 5
mat: CT



Cod: **30322**
cm: L40xH40
pz: 5
mat: CT



Cod: **30323**
cm: L45xH45
pz: 5
mat: CT

Cod: **30324**
cm: L50xH50
pz: 5
mat: CT

ALZATE

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

Cod: **30073**
cm: L50xH45xP40
pz: 5
mat: PL

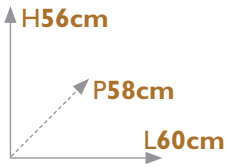
Ø 28/28/28/28cm
DIAMETRO PIATTI DALL'ALTO
Plate diameters from the top
Diamètre des plateaux en partant du haut
Tortentellerdurchmesser von oben
Diámetro de los platos desde arriba
Diámetro dos pratos a partir de cima

Cod: **30010**
cm: L60xH75xP60
pz: 1
mat: PL

Ø 28/28/28/28/28/28/28cm
DIAMETRO PIATTI DALL'ALTO
Plate diameters from the top
Diamètre des plateaux en partant du haut
Tortentellerdurchmesser von oben
Diámetro de los platos desde arriba
Diámetro dos pratos a partir de cima

Cod: **30015**
cm: L50xH24xP40
pz: 10
mat: PL

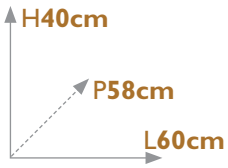
Ø 28/28/28cm
DIAMETRO PIATTI DALL'ALTO
Plate diameters from the top
Diamètre des plateaux en partant du haut
Tortentellerdurchmesser von oben
Diámetro de los platos desde arriba
Diámetro dos pratos a partir de cima



Cod: **30012**
cm: L60xH56xP58
pz: 1
mat: PL

Ø 23/27/27/27/27/28/28cm

DIAMETRO PIATTI DALL'ALTO
Plate diameters from the top
Diamètre des plateaux en partant du haut
Tortentellerdurchmesser von oben
Diámetro de los platos desde arriba
Diámetro dos pratos a partir de cima



Cod: **30011**
cm: L60xH40xP58
pz: 1
mat: PL

Ø 23/27/27/28/28cm

DIAMETRO PIATTI DALL'ALTO
Plate diameters from the top
Diamètre des plateaux en partant du haut
Tortentellerdurchmesser von oben
Diámetro de los platos desde arriba
Diámetro dos pratos a partir de cima

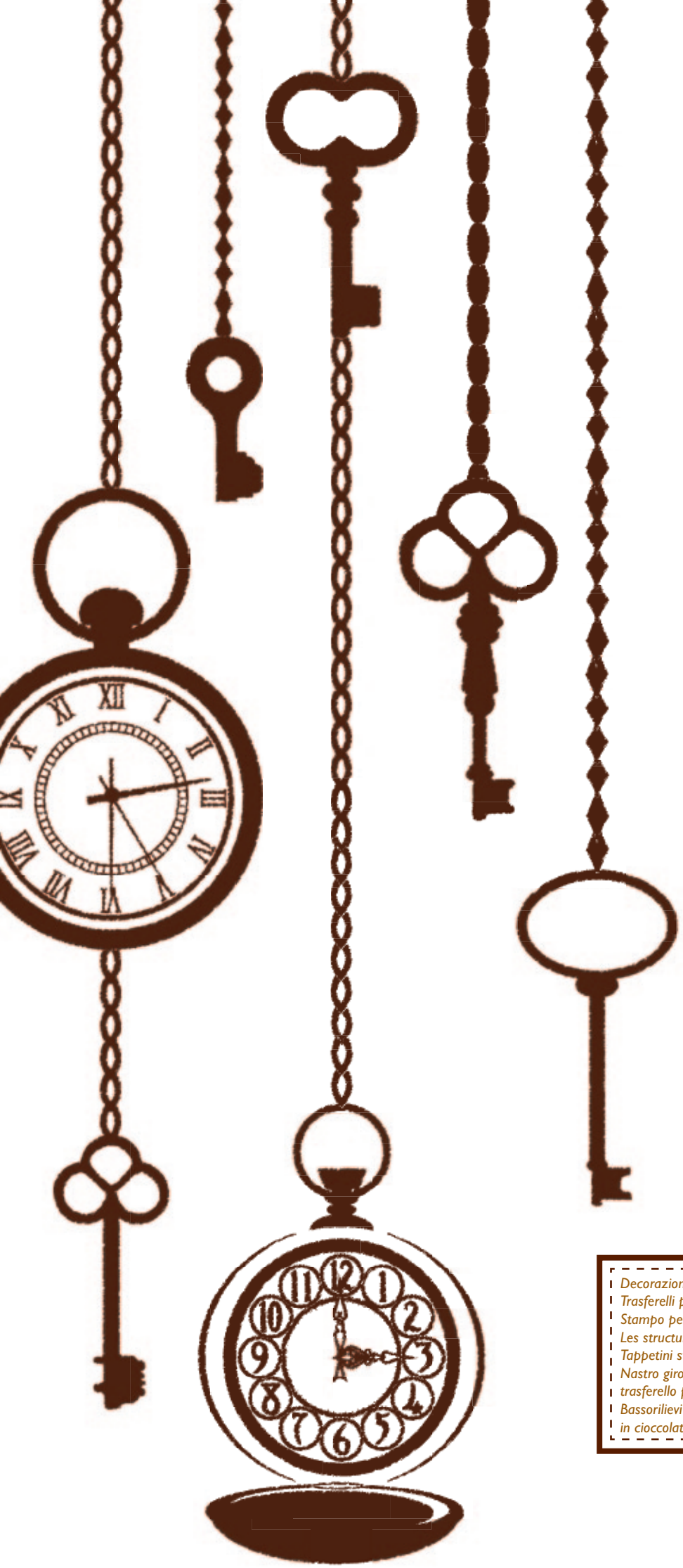
ALZATE

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

Cod: **30142**
cm: H68
pz: 1
mat: PL

DIAMETRO PIATTI DALL'ALTO
Plate diameters from the top
Diamètre des plateaux en partant du haut
Tortentellerdurchmesser von oben
Diámetro de los platos desde arriba
Diámetro dos pratos a partir de cima

Ø 23/28/31/34/37cm

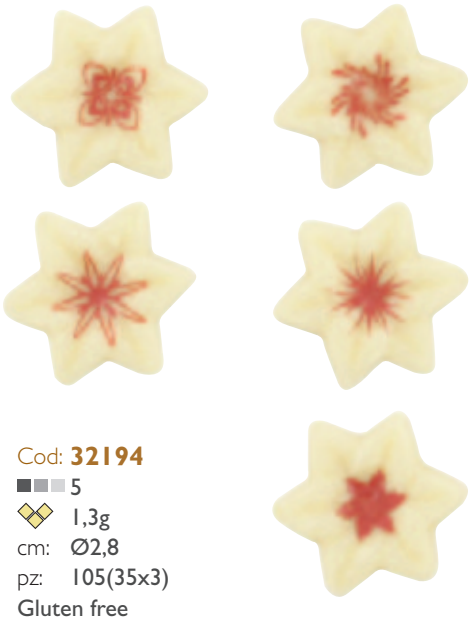


Decorazioni in cioccolato	*Chocolate decorations*
Trasferelli per cioccolato	*Chocolate transfer sheets*
Stampo per bûche	*Mould for bûche*
Les structures	*Les structures*
Tappetini stencil	*Stencil mats*
Nastro girotorta	*"Around the cake"*
trasferello per cioccolato	*chocolate transfer sheet*
Bassorilievi	*Embossed chocolate*
in cioccolato	*decorations*

DECORAZIONI IN CIOCCOLATO

Chocolate decorations. Décorations en chocolat. Dekorationen aus Schokolade. Decoraciones de chocolate. Decorações em chocolate.

Cod: **34440**
3
1,5g
cm: Ø2,5
pz: 105(35x3)
Gluten free



Cod: **32194**
5
1,3g
cm: Ø2,8
pz: 105(35x3)
Gluten free

Cod: **32126**
5
11g
cm: Ø5
pz: 135

CIOCCOLATO AL LATTE
Milk chocolate. Chocolat au lait. Milchschokolade. Chocolate con leche. Chocolate ao leite.

Cod: **32062**
4
8g
cm: Ø5
pz: 24(12x2)
Gluten free

Cod: **32063**
4
Blister(12pz)
pz: 5
mat: PL
Gluten free

Cod: **34226**
1,4g
cm: L1,5xH0,7xP2
pz: 100(50x2)
Gluten free

Cod: **34458**
3g
cm: Ø3,8
pz: 72(24x3)
Gluten free

Cod: **34457**
6g
cm: Ø5
pz: 45(15x3)
Gluten free

DECORAZIONI IN CIOCCOLATO

Chocolate decorations. Décorations en chocolat. Dekorationen aus Schokolade. Decoraciones de chocolate. Decorações em chocolate.

Cod: **32070**
4
72g/Kit
cm: 1:1
pz: 6Kit
Gluten free

Cod: **32196**
5
4g
cm: L2xH7
pz: 54(18x3)
Gluten free

Cod: **34176**
10g
cm: L3,8xH1,4xP3,3
pz: 48(16x3)
Gluten free

Cod: **34177**
Blister(16pz)
pz: 5
mat: PL
Gluten free

Cod: **34178**
6g
cm: L2,5xH1,1xP4
pz: 32(16x2)
Gluten free

Cod: **34179**
Blister(16pz)
pz: 5
mat: PL
Gluten free

Cod: **34202**
4
72g/Kit
cm: 1:1
pz: 6Kit
Gluten free

Cod: **34203**
4
Blister(20pz)
pz: 5
mat: PL
Gluten free

Cod: **32600**
2
8g
cm: Ø5
pz: 24(12x2)
Gluten free

Cod: **32601**
2
Blister(12pz)
pz: 4
mat: PL
Gluten free

DECORAZIONI IN CIOCCOLATO

Chocolate decorations. Décorations en chocolat. Dekorationen aus Schokolade. Decoraciones de chocolate. Decorações em chocolate.

Cod: **34064**
45g/Kit
cm: Ø10
pz: 12 Kit(2x6)
Gluten free

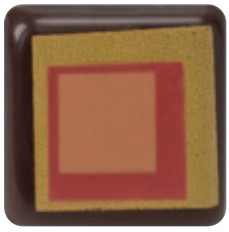
Cod: **34041**
6
4,6g
cm: Ø4,5
pz: 64(16x4)
Gluten free

Cod: **32064**
7
3,5g
cm: L3xH3
pz: 105(35x3)
Gluten free

Cod: **32083**
4
8g
cm: L8,3xH5,5
pz: 32(8x4)
Gluten free

DECORAZIONI IN CIOCCOLATO

Chocolate decorations. Décorations en chocolat. Dekorationen aus Schokolade. Decoraciones de chocolate. Decorações em chocolate.



Cod: **34388**
14
3,5g
cm: L3xH3
pz: 105(35x3)
Gluten free

Cod: **32036**
4
2,8g
cm: L0,8xH12
pz: 112(28x4)
Gluten free

Cod: **32040**
4
2,8g
cm: L0,8xH12
pz: 112(28x4)
Gluten free

Cod: **32041**
4
Blister(28pz)
pz: 5
mat: PL
Gluten free

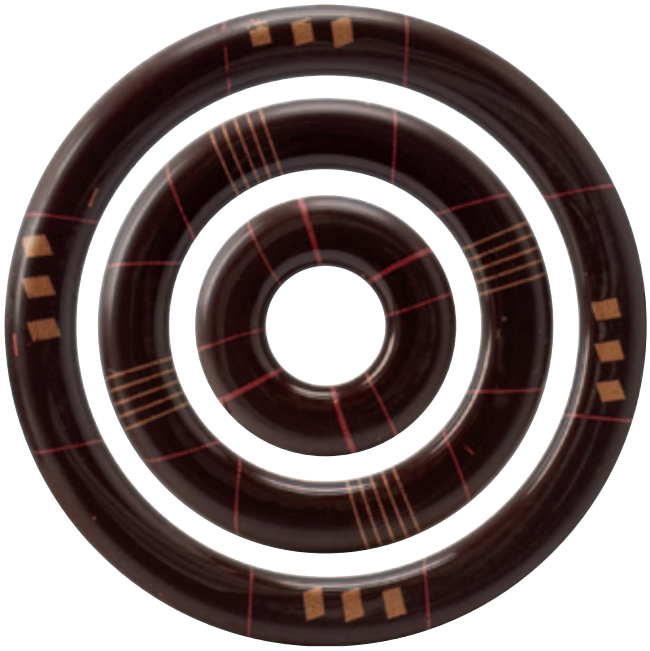
Cod: **34386**
9
1,3g
cm: L2xH2
pz: 120(60x2)
Gluten free

DECORAZIONI IN CIOCCOLATO

Chocolate decorations. Décorations en chocolat. Dekorationen aus Schokolade. Decoraciones de chocolate. Decorações em chocolate.

Cod: **32038**
65g/Kit
cm: 1:1
pz: 6Kit
Gluten free

Cod: **32039**
Blister(21pz)
pz: 5
mat: PL
Gluten free



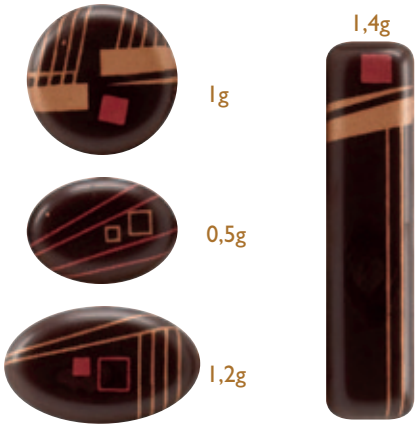
Cod: **32048**
18g
cm: Ø8/5,5/3,5
pz: 16(4x4)
Gluten free

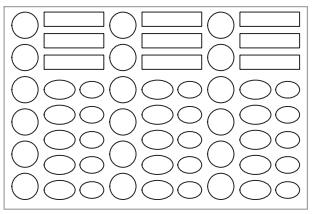
Cod: **32049**
Blister(4pz)
pz: 5
mat: PL
Gluten free

Cod: **32058**
2,6g
cm: L3,4xH5,1
pz: 84(28x3)
Gluten free

Cod: **32050**
3g
cm: Ø3
pz: 105(35x3)
Gluten free

Cod: **32052**
3,5g
cm: L3xH3
pz: 105(35x3)
Gluten free





Cod: **32042**
4
cm: 1:1
pz: 6Kit
Gluten free

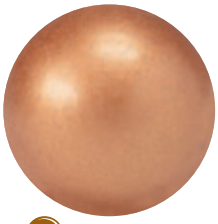
DECORAZIONI IN CIOCCOLATO

Chocolate decorations. Décorations en chocolat. Dekorationen aus Schokolade. Decoraciones de chocolate. Decorações em chocolate.

3D

Cod: **34312**
6g
cm: Ø2,8
pz: 96(32x3)
Gluten free

Cod: **32028**
2,8g
cm: L0,8xH12
pz: 112(28x4)
Gluten free



3D

Cod: **34311**
6g
cm: Ø2,8
pz: 96(32x3)
Gluten free

Cod: **32026**
2,8g
cm: L0,8xH12
pz: 112(28x4)
Gluten free

3D

Cod: **34313**
6g
cm: Ø2,8
pz: 96(32x3)
Gluten free

Cod: **32030**
2,8g
cm: L0,8xH12
pz: 112(28x4)
Gluten free

3D

Cod: **34425**

3

9g

cm: Ø2,2xH6,5

pz: 54(18x3)

Gluten free

DECORAZIONI IN CIOCCOLATO

Chocolate decorations. Décorations en chocolat. Dekorationen aus Schokolade. Decoraciones de chocolate. Decorações em chocolate.

7g
H2cm

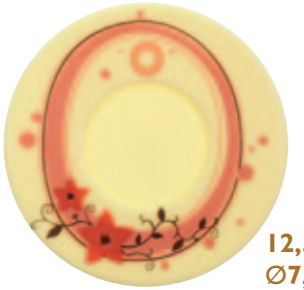
Cod: **34460**
6
pz: 72Set
Gluten free
1 SET =

12,5g
Ø7,5cm

Kit piattino e tazzina in cioccolato. Chocolate saucer + small cup set. Kit assiette et tasse en chocolat. Schokoladen Untertasse + kleine Tasse -Set. Set tacita y platito de chocolate. Kit tacinha e pires de chocolate.

7g
H2cm

Cod: **34444**
2
pz: 72Set
Gluten free
1 SET =



12,5g
Ø7,5cm

Cod: **34123**
4
6,5g
cm: Ø5xH2,1
pz: 32(8x4)
Gluten free

Ø4,9xH1,5cm

Ø4,9xH1,5cm

L4,4xH1,5cm

Cod: **32529**
4
5g
pz: 72
Gluten free

Ø5,4xH1,5cm

Cod: **34436**
4g
cm: Ø4,5xH1,3
pz: 90
Gluten free

Cod: **34437**
4,8g
cm: Ø2,7xH2,6
pz: 90
Gluten free

Cod: **32530**
7g
cm: Ø4,4xH2
pz: 72
Gluten free

Cod: **32532**
7g
cm: Ø4,4xH2
pz: 72
Gluten free

Cod: **32531**
7g
cm: Ø4,4xH2
pz: 72
Gluten free

DECORAZIONI IN CIOCCOLATO

Chocolate decorations. Décorations en chocolat. Dekorationen aus Schokolade. Decoraciones de chocolate. Decorações em chocolate.

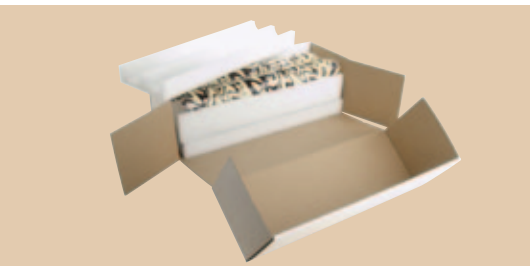
Cod: **34442**
pz: 1 (1kg)
Gluten free

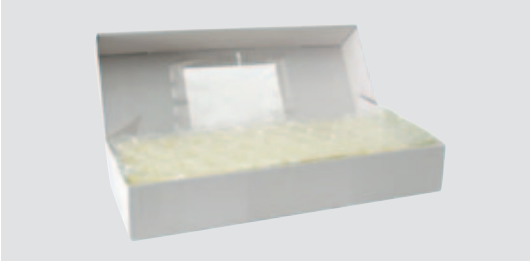
Cod: **34435**
1g
cm: L4
pz: 1 (0,7kg)
Gluten free

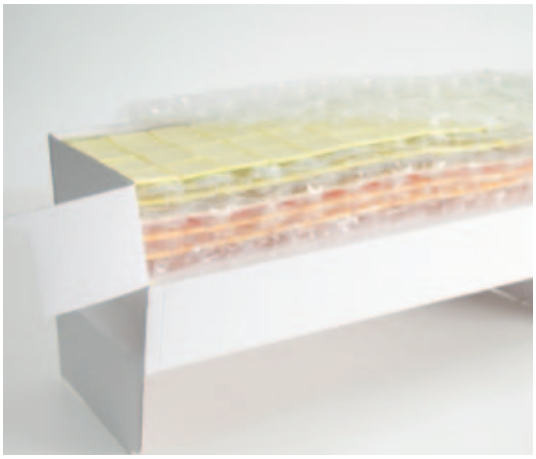
Cod: **34441**
cm: L10
pz: 1 (0,9Kg)
Gluten free

Cod: **34443**
1,3g
cm: L3xH5,5
pz: 348
Gluten free

Cod: **32528**
3
1g
cm: 1:1
pz: 300
Gluten free







PACKAGING RELATIVO AI PRODOTTI PRESENTI DA PAG. 185 A PAG. 189.
Packaging concerning all products from page 185 to page 189.
Emballage référé aux produits de la page 185 à la page 189.
Verpackung für Artikel von Seite 185 bis Seite 189.
Embalaje correspondiente a los productos de pág. 185 a pág. 189.
Embalagem correspondente aos productos da pag. 185 à pag. 189.

Cod: **34468**

cm: L9
pz: 38(19x2)
Gluten free

Cod: **34469**

cm: L4
pz: 38(19x2)
Gluten free

DECORAZIONI IN CIOCCOLATO

Chocolate decorations. Décorations en chocolat. Dekorationen aus Schokolade. Decoraciones de chocolate. Decorações em chocolate.

Cod: **34472**

cm: L4
pz: 38(19x2)
Gluten free

Cod: **34473**

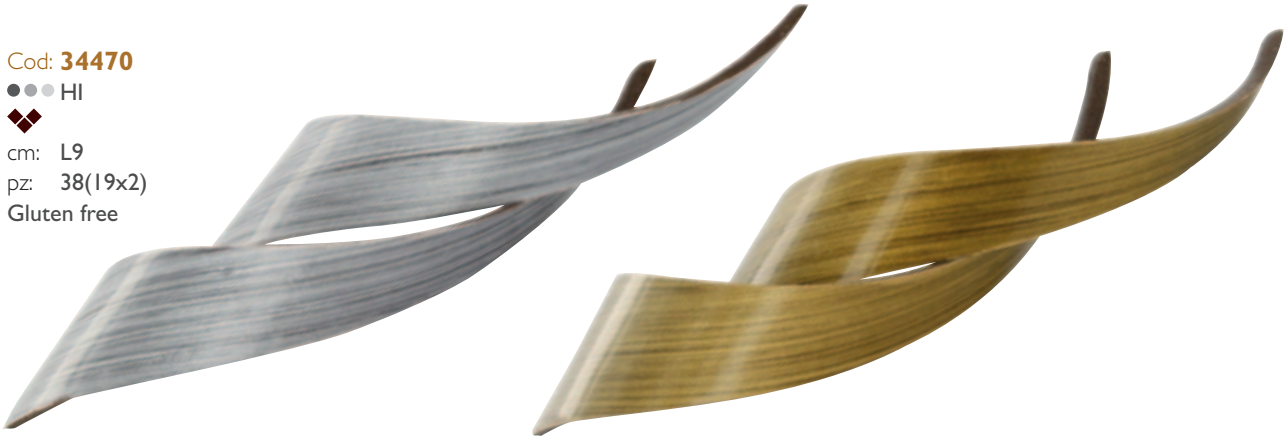
5

cm: Ø1,5/10
pz: 54(27x2)
Gluten free

Cod: **34471**

cm: L9
pz: 38 (19x2)
Gluten free

Cod: **34470**
HI
cm: L9
pz: 38(19x2)
Gluten free



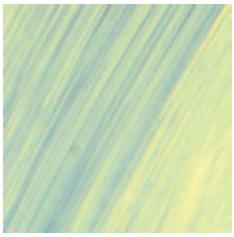
DECORAZIONI IN CIOCCOLATO

Chocolate decorations. Décorations en chocolat. Dekorationen aus Schokolade. Decoraciones de chocolate. Decorações em chocolate.

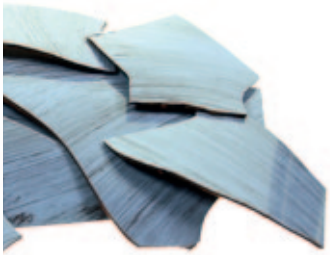
Cod: **34474**
BLV
cm: L3,3xH7
pz: 48(24x2)
Gluten free

Cod: **34476**
BL
cm: L9
pz: 38(19x2)
Gluten free

Cod: **34475**
BLV
cm: L2,9xH2,9
pz: 80(40x2)
Gluten free

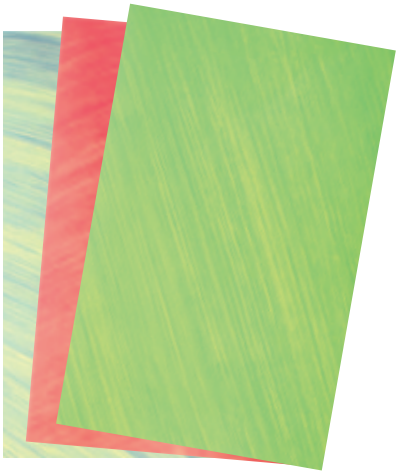


Cod: **34465**
BLV
cm: L30xH13,3
pz: 3
Gluten free



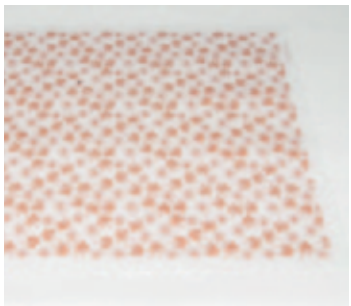
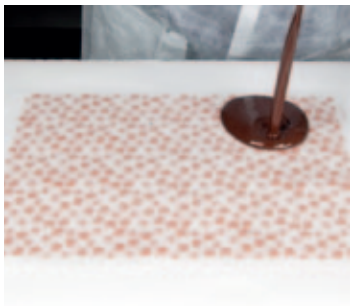
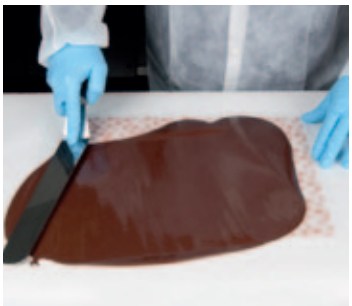
Fogli in cioccolato, pronti all'uso. Chocolate sheets, ready to use. Feuilles en chocolat, prêts à l'emploi. Schoko-Folien, gebrauchsfertig. Láminas de chocolate, listas para usar. Folhas de chocolate, prontas para usar.

Cod: **34466**
BLV
cm: L30xH13,3
pz: 3
Gluten free

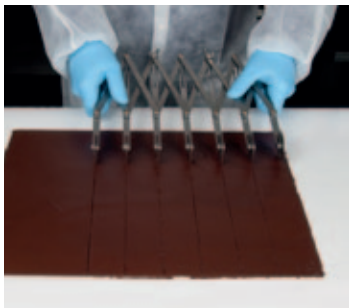
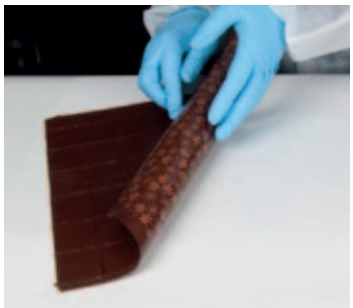


TRASFERELLI PER CIOCCOLATO

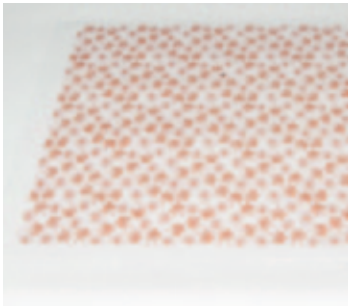
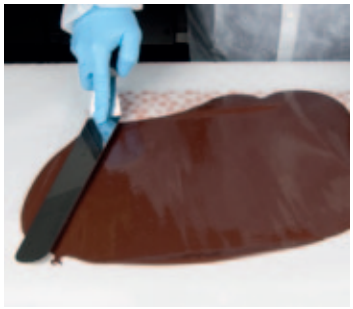
Chocolate transfer sheets. Transferts pour chocolat. Abziehfolien für Schokolade. Transfers para chocolate. Transfere para chocolate.

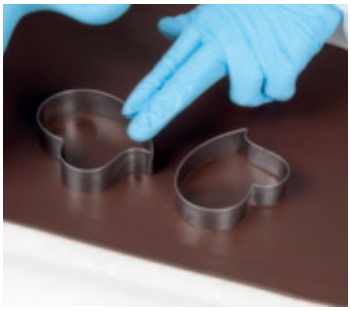
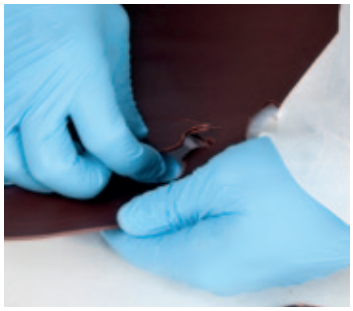
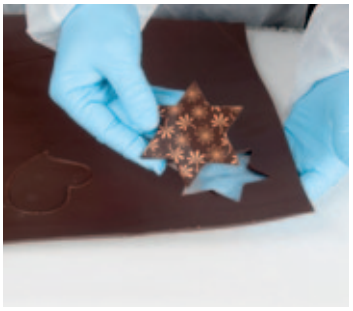




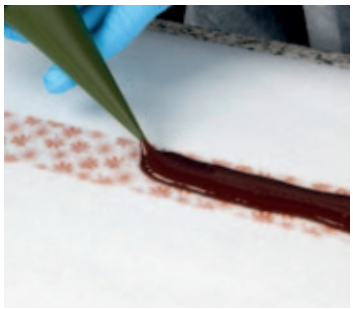
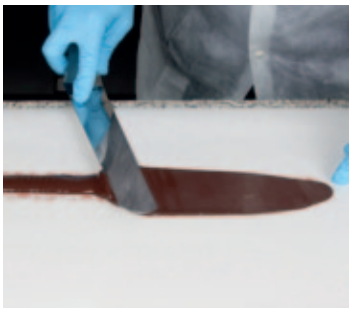
1-FASI DI REALIZZAZIONE
1-Steps to follow.
1-Mise en œuvre.
1-Schrittweise zur Realisierung.
1-Fases de utilización.
1-Fases de utilização.

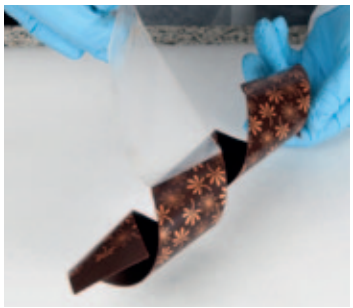
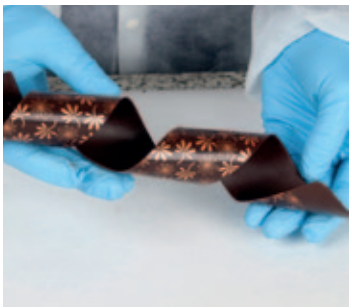
2-FASI DI REALIZZAZIONE
2-Steps to follow.
2-Mise en œuvre.
2-Schrittweise zur Realisierung.
2-Fases de utilización.
2-Fases de utilização.

3-FASI DI REALIZZAZIONE
3-Steps to follow.
3-Mise en œuvre.
3-Schrittweise zur Realisierung.
3-Fases de utilización.
3-Fases de utilização.

TRASFERELLI PER CIOCCOLATO

Chocolate transfer sheets. Transferts pour chocolat. Abziehfolien für Schokolade. Transfers para chocolate. Transfere para chocolate.

Cod: **81543**
4
cm: L30xH40
pz: 48
Gluten free

Confezione 4 trasferelli assortiti. Box with 4 assorted transfer sheets. Boîte de 4 transferts assortis. Packung mit Foliensortiment (4 Arten). Caja de 4 transfers surtidos. Caixa de 4 transferes sortidos.

Cod: **81567**
2
cm: L30xH40
pz: 12
Gluten free

Confezione 2 trasferelli assortiti. Box with 2 assorted transfer sheets. Boîte de 2 transferts assortis. Packung mit Foliensortiment (2 Arten). Caja de 2 transfers surtidos. Caixa de 2 transferes sortidos.

Cod: **81566**
2
cm: L30xH40
pz: 12
Gluten free

Confezione 2 trasferelli assortiti. Box with 2 assorted transfer sheets. Boîte de 2 transferts assortis. Packung mit Foliensortiment (2 Arten). Caja de 2 transfers surtidos. Caixa de 2 transferes sortidos.

Cod: **81496**
4
cm: L30xH40
pz: 48
Gluten free

Confezione 4 trasferelli assortiti. Box with 4 assorted transfer sheets. Boîte de 4 transferts assortis. Packung mit Foliensortiment (4 Arten). Caja de 4 transfers surtidos. Caixa de 4 transferes sortidos.

Cod: **81563**
2
cm: L30xH40
pz: 12
Gluten free

Confezione 2 trasferelli assortiti. Box with 2 assorted transfer sheets. Boîte de 2 transferts assortis. Packung mit Foliensortiment (2 Arten). Caja de 2 transfers surtidos. Caixa de 2 transferes sortidos.

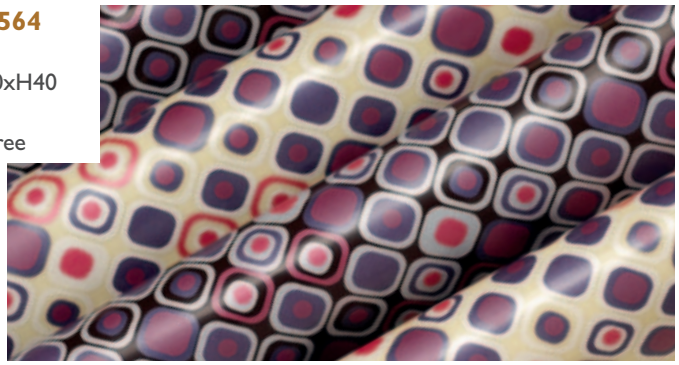
Cod: **81569**
2
cm: L30xH40
pz: 12
Gluten free

Confezione 2 trasferelli assortiti. Box with 2 assorted transfer sheets. Boîte de 2 transferts assortis. Packung mit Foliensortiment (2 Arten). Caja de 2 transfers surtidos. Caixa de 2 transferes sortidos.

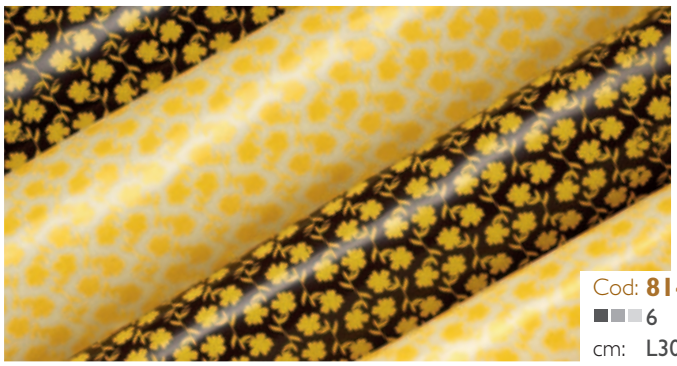
TRASFERELLI PER CIOCCOLATO

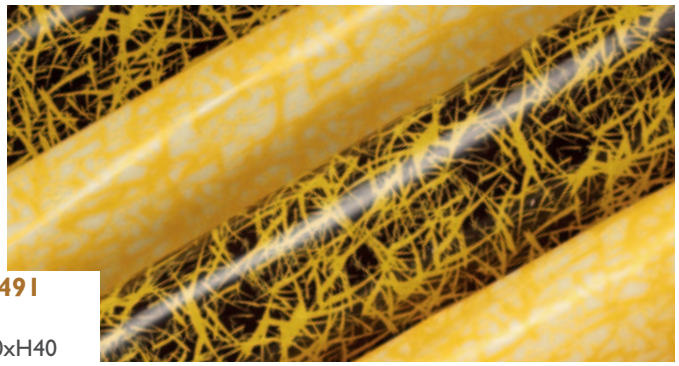
Chocolate transfer sheets. Transferts pour chocolat. Abziehfolien für Schokolade. Transfers para chocolate. Transfere para chocolate.

Cod: **81564**
2
cm: L30xH40
pz: 12
Gluten free

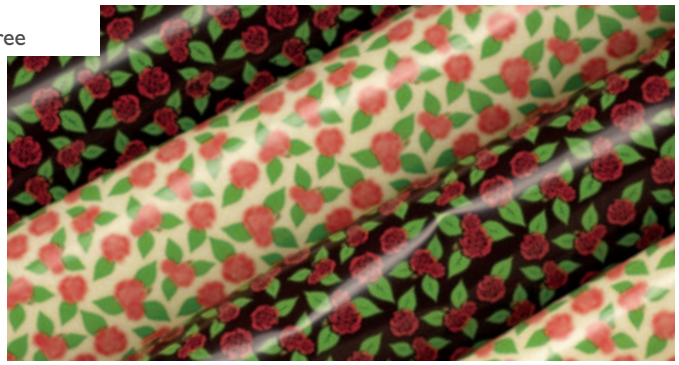


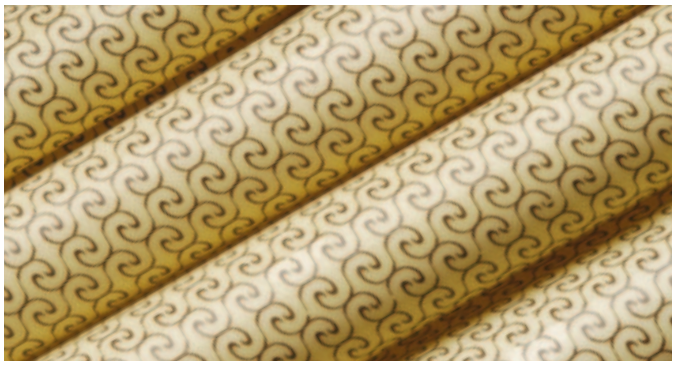
Confezione 2 trasferelli assortiti. Box with 2 assorted transfer sheets. Boîte de 2 transferts assortis. Packung mit Foliensortiment (2 Arten). Caja de 2 transfers surtidos. Caixa de 2 transferes sortidos.

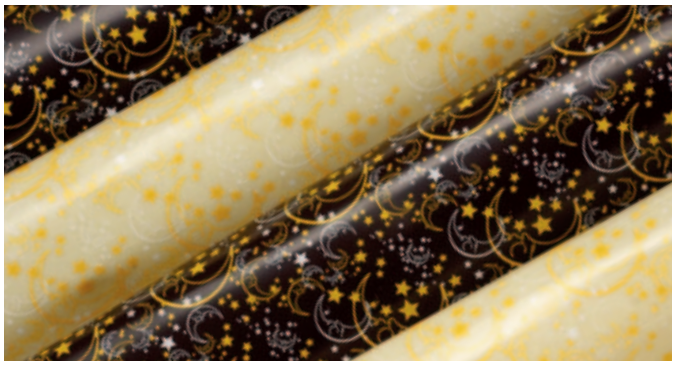




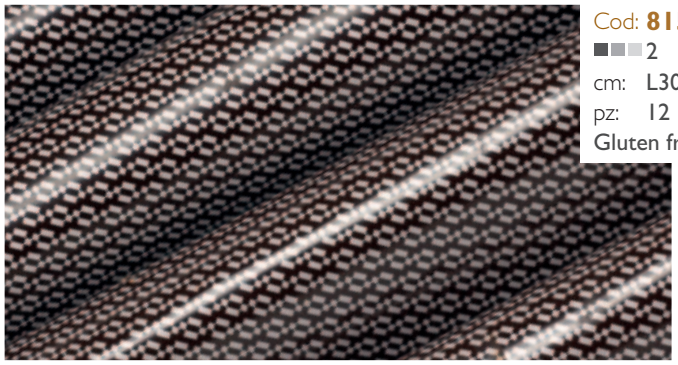
Cod: **81491**
6
cm: L30xH40
pz: 48
Gluten free



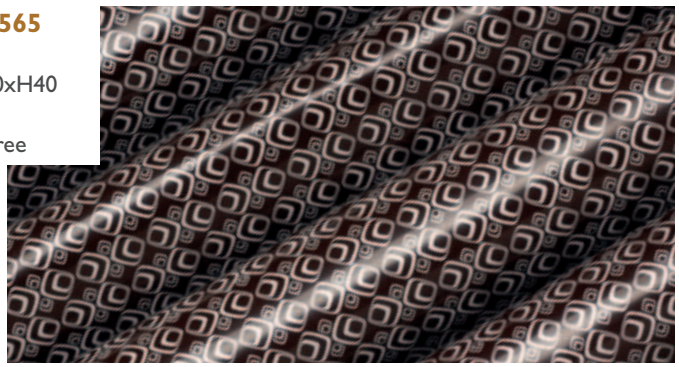




Confezione 6 trasferelli assortiti. Box with 6 assorted transfer sheets. Boîte de 6 transferts assortis. Packung mit Foliensortiment (6 Arten). Caja de 6 transfers surtidos. Caixa de 6 transferes sortidos.

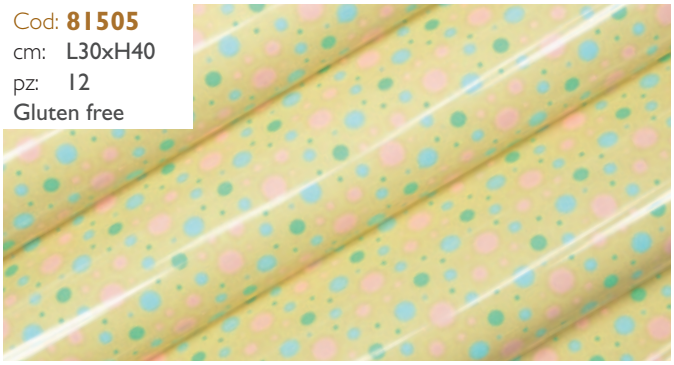


Cod: **81565**
2
cm: L30xH40
pz: 12
Gluten free



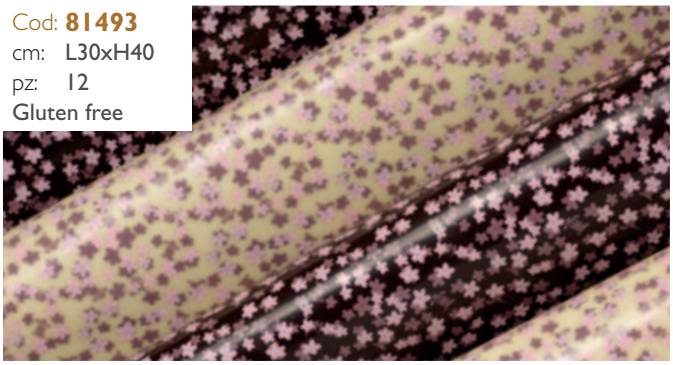
Confezione 2 trasferelli assortiti. Box with 2 assorted transfer sheets. Boîte de 2 transferts assortis. Packung mit Foliensortiment (2 Arten). Caja de 2 transfers surtidos. Caixa de 2 transferes sortidos.

Cod: **81505**
cm: L30xH40
pz: 12
Gluten free



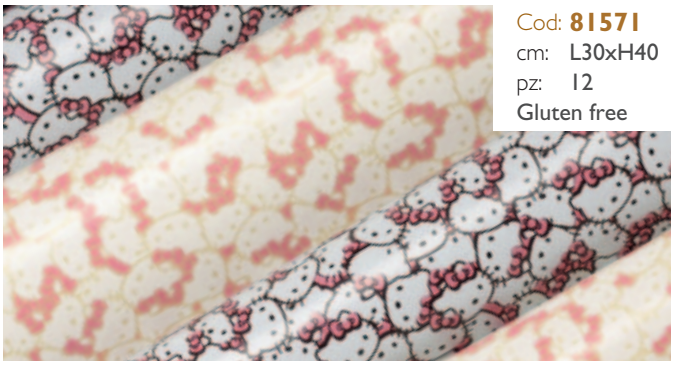
Cod: **81586**
cm: L30xH40
pz: 12
Gluten free

Cod: **81493**
cm: L30xH40
pz: 12
Gluten free



Cod: **81585**
cm: L30xH40
pz: 12
Gluten free

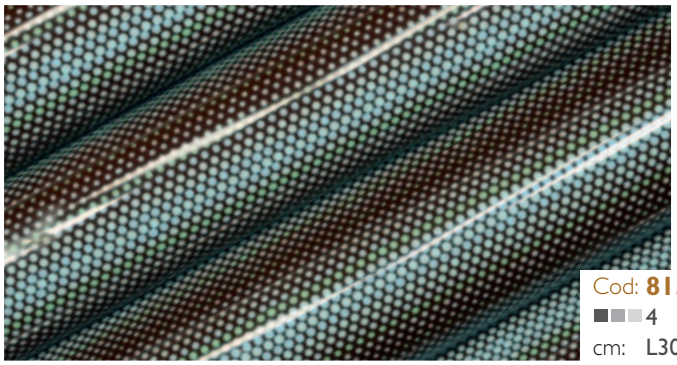
Cod: **81451**
cm: L30xH40
pz: 12
Gluten free

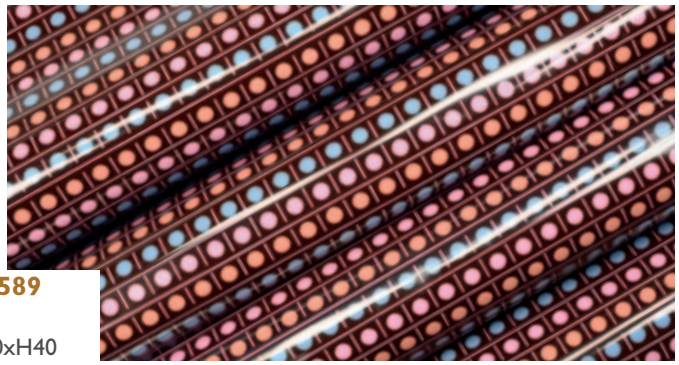


Cod: **81571**
cm: L30xH40
pz: 12
Gluten free

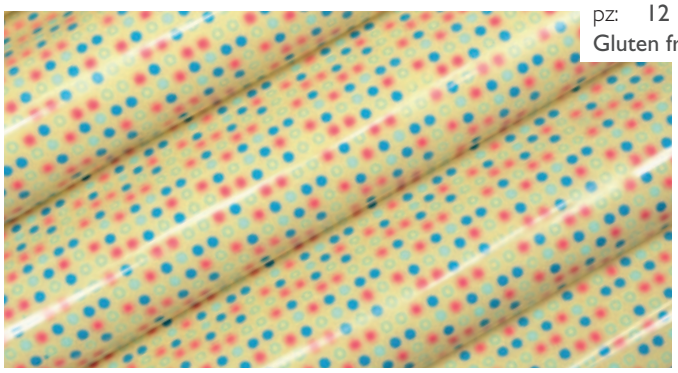
TRASFERELLI PER CIOCCOLATO

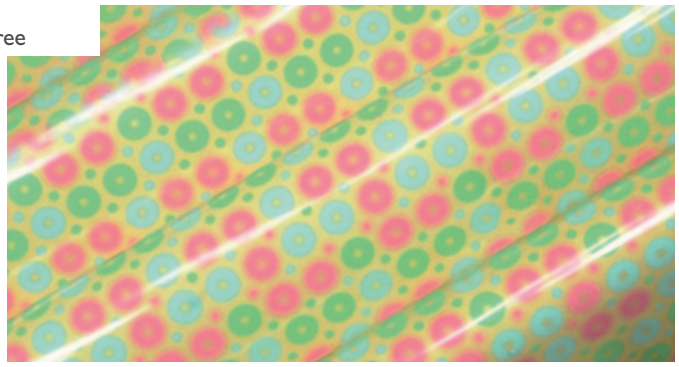
Chocolate transfer sheets. Transferts pour chocolat. Abziehfolien für Schokolade. Transfers para chocolate. Transfere para chocolate.





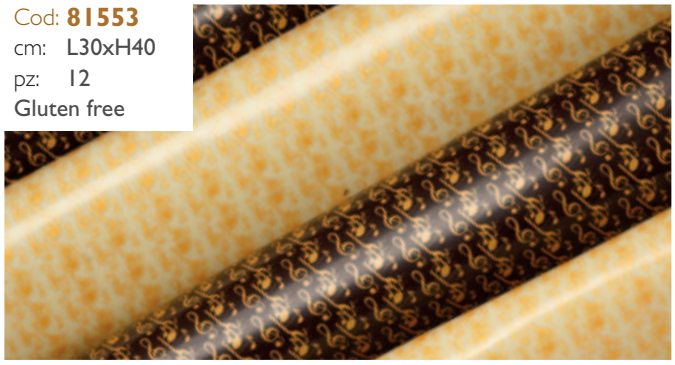
Cod: **81589**
4
cm: L30xH40
pz: 12
Gluten free

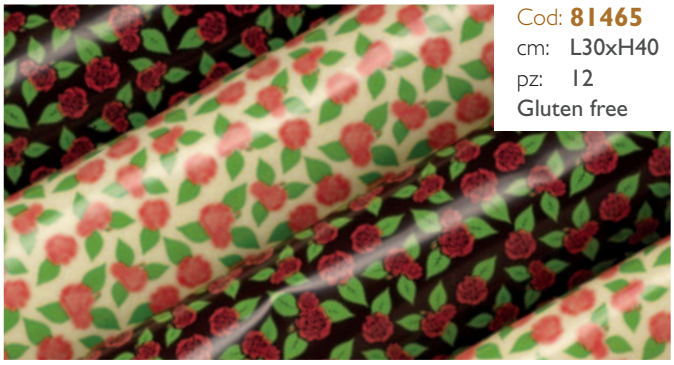




Confezione 4 trasferelli assortiti. Box with 4 assorted transfer sheets. Boîte de 4 transferts assortis. Packung mit Foliensortiment (4 Arten). Caja de 4 transfers surtidos. Caixa de 4 transferes sortidos.

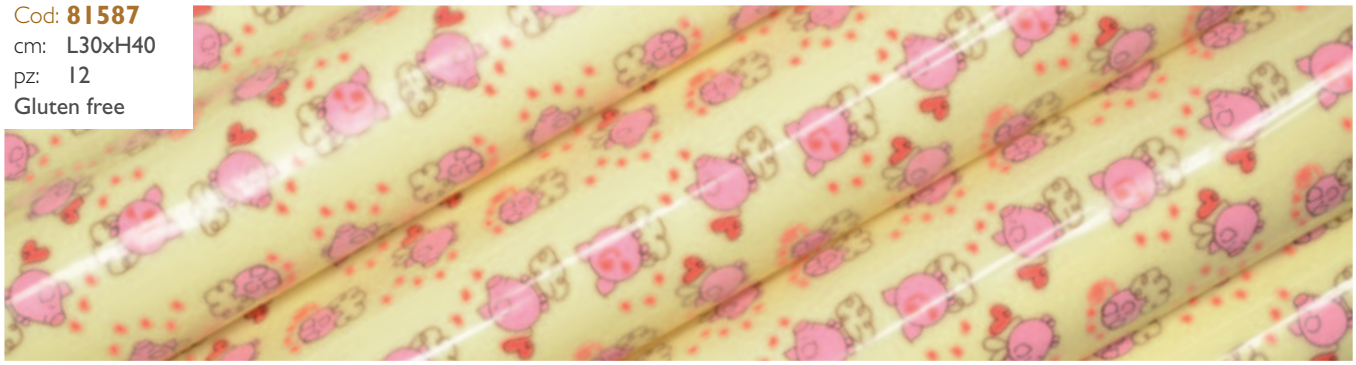
Cod: **81553**
cm: L30xH40
pz: 12
Gluten free

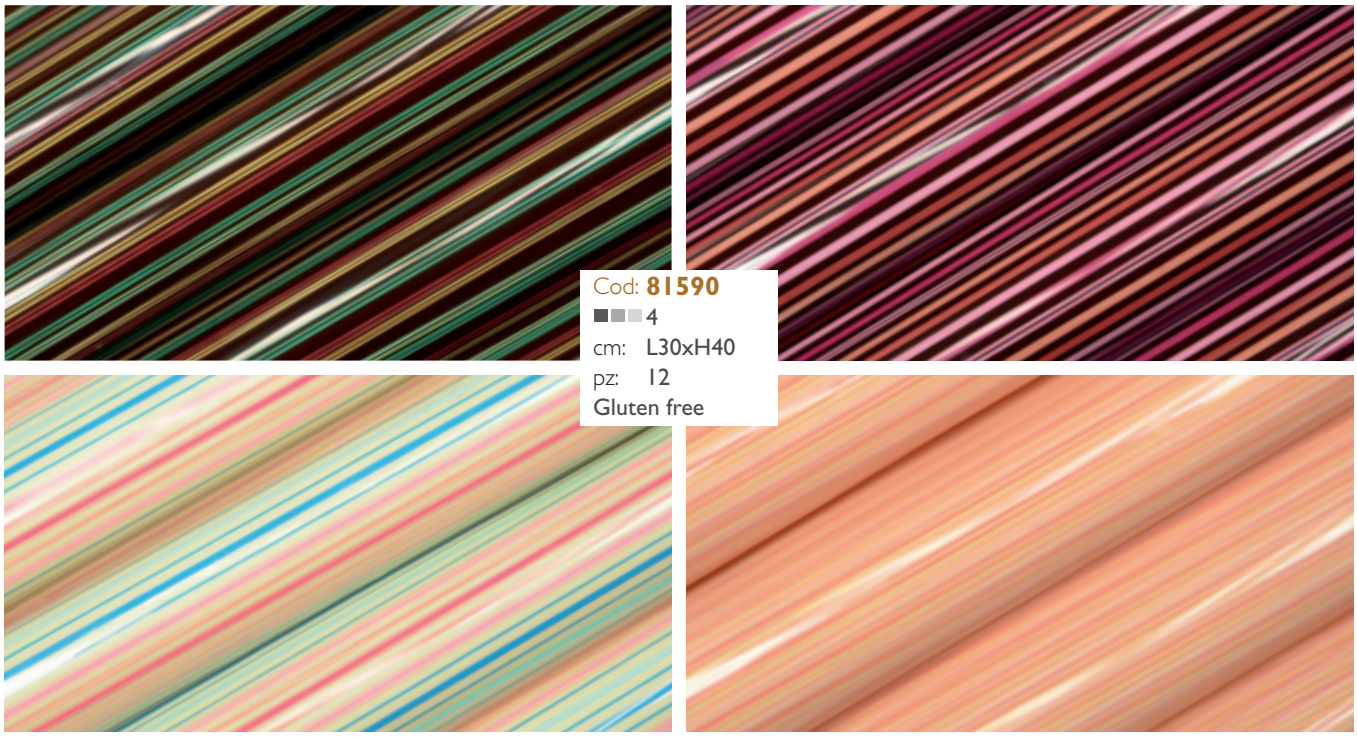




Cod: **81465**
cm: L30xH40
pz: 12
Gluten free

Cod: **81587**
cm: L30xH40
pz: 12
Gluten free

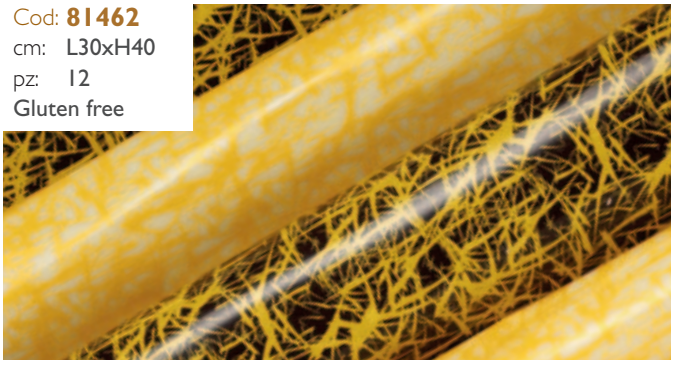


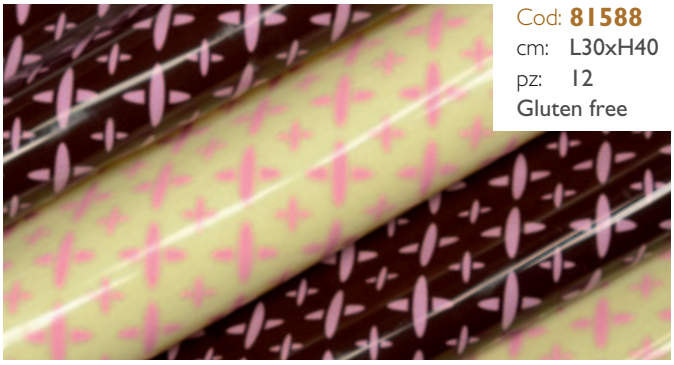


Cod: **81590**
4
cm: L30xH40
pz: 12
Gluten free

Confezione 4 trasferelli assortiti. Box with 4 assorted transfer sheets. Boîte de 4 transferts assortis. Packung mit Foliensortiment (4 Arten). Caja de 4 transfers surtidos. Caixa de 4 transferes sortidos.

Cod: **81462**
cm: L30xH40
pz: 12
Gluten free





Cod: **81588**
cm: L30xH40
pz: 12
Gluten free

Cod: **81461**
cm: L30xH40
pz: 12
Gluten free

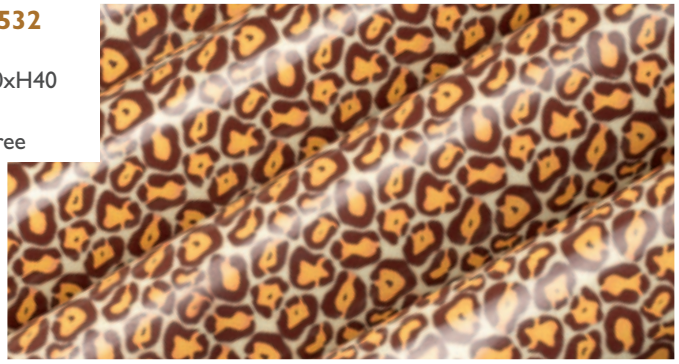
Cod: **81470**
cm: L30xH40
pz: 12
Gluten free

San Valentino. Valentine's day. St. Valentin. Valentinstag. San Valentín. São Valentím.

TRASFERELLI PER CIOCCOLATO

Chocolate transfer sheets. Transferts pour chocolat. Abziehfolien für Schokolade. Transfers para chocolate. Transfere para chocolate.

Cod: **81532**
2
cm: L30xH40
pz: 12
Gluten free



Confezione 2 trasferelli assortiti. Box with 2 assorted transfer sheets. Boîte de 2 transferts assortis. Packung mit Foliensortiment (2 Arten). Caja de 2 transfers surtidos. Caixa de 2 transferes sortidos.

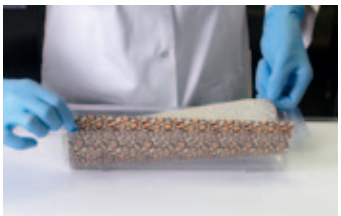
STAMPO PER BÛCHE

Mould for bûche. Moule pour bûche
Backformen für Bûche.
Molde para tronco. Molde para tronco.

1

2

3



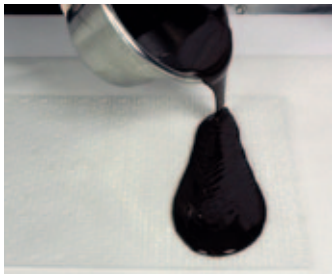
4

5

Cod **30063**
cm: L30xH8xP6,5
pz: 6
mat: PL

Utilizzabili con tutti i trasferelli Modecor 30x40 cm
Can be used with any Modecor transfer-sheet (30x40cm)
Utilisables avec tous transferts Modecor (30x40cm)
Kann mit jeder Modecor Transferfolien verwendet werden (30x40cm)
Utilizables con todos los transfers Modecor (30x40cm)
Consumiveis com todos os transferes Modecor (30x40cm)

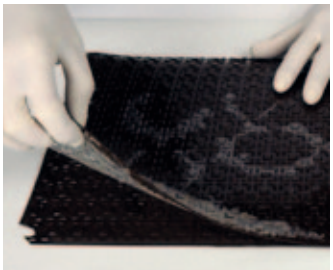
1



2

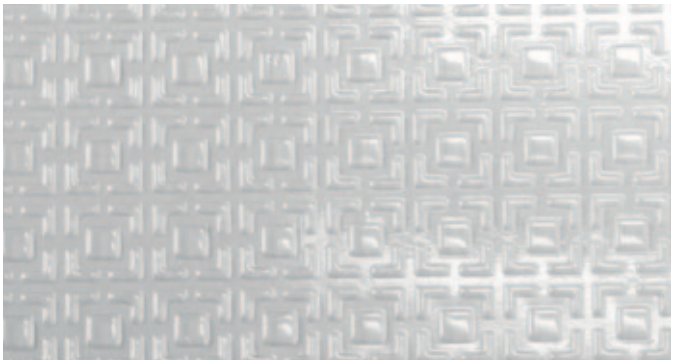
3

4



Cod: **81417**
2
cm: L35xH26
pz: 26(13x2)
mat: PL

Lastre per realizzare decorazioni di cioccolato in rilievo
Plates for making embossed chocolate decorations
Plaques pour la réalisation de décorations en chocolat en relief
Tafel für Schoko-Dekore mit Tiefenwirkung
Láminas para hacer decoraciones de chocolate en relieve
Láminas para decorar com chocolate em relevo

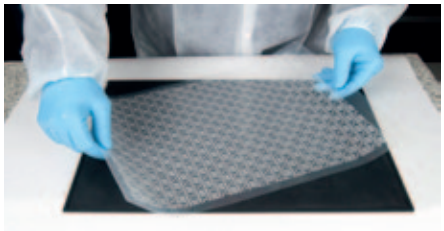


TAPPETINI STENCIL

Stencil mats. Tapis stencil. Schablonenmatten. Tapetes de silicona. Tapete de silicone.

Utilizzabili con tutti i trasferelli Modecor 30x40 cm. Can be used with any Modecor transfer-sheet (30x40cm).
Utilisables avec tous transferts Modecor (30x40cm). Kann mit jeder Modecor Transferfolien verwendet werden (30x40cm).
Utilizables con todos los transfers Modecor (30x40cm). Consumiveis com todos os transferes Modecor (30x40cm).

1



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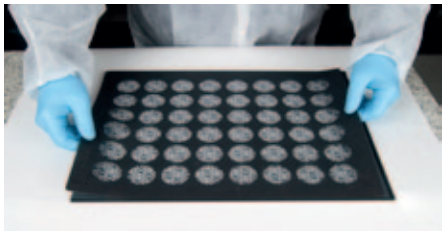
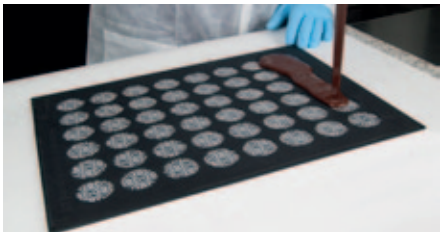


3



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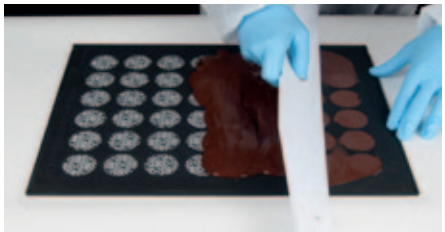

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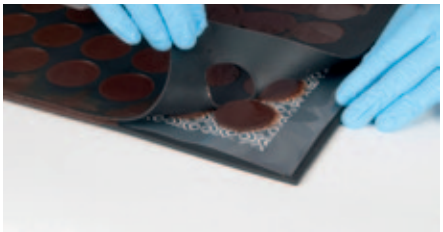
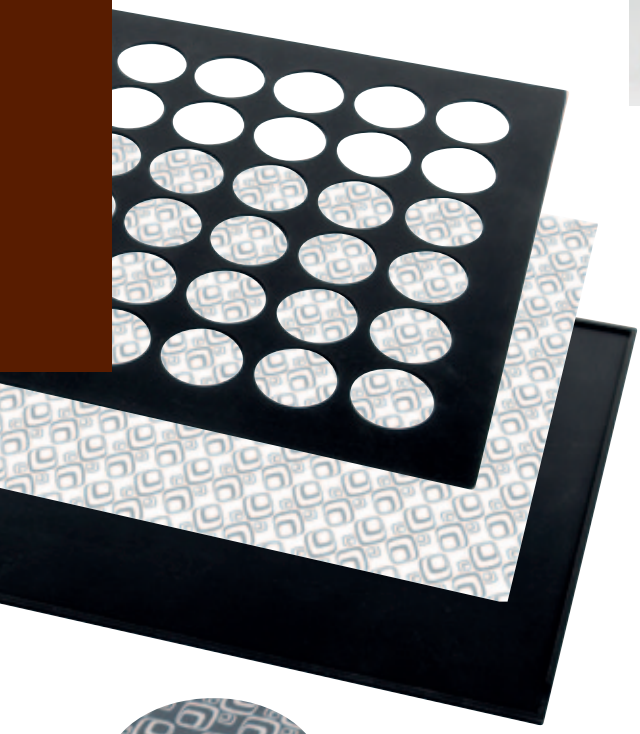




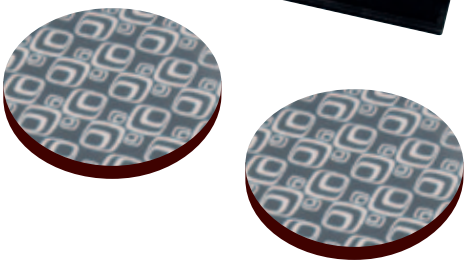
MASCHERA IN SILICONE
Silicone stencil
Masque en silicone
Rahmen aus Silikon
Stencil de silicona
Stencil de silicone

+

TRASFERELLI PER CIOCCOLATO
Chocolate transfer sheets
Transferts pour chocolat
Folien für Schokolade
Transfers para chocolate
Transfere para chocolate

+

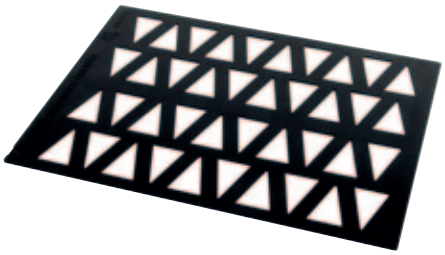
TAPPETINO
Mat. Tapis. Matte. Tapete. Tapete.

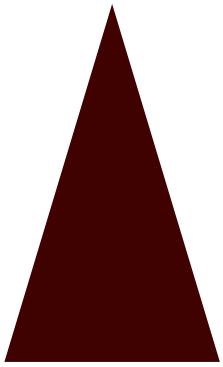


=

Cod **30169**
cm: L31xH41
pz: 1
mat: SL

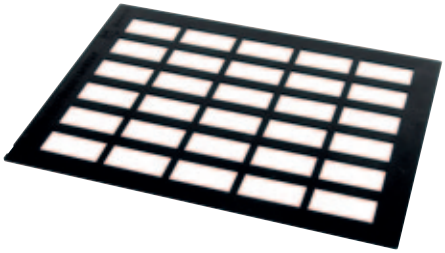
Cod **30184**
cm: L30xH40xP0,2
pz: 1
mat: SL





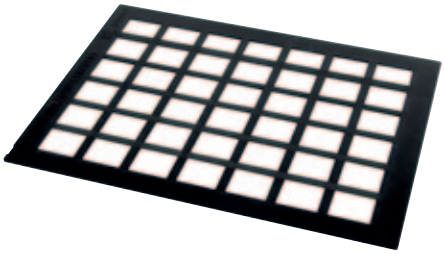
L3,5xH5,5cm

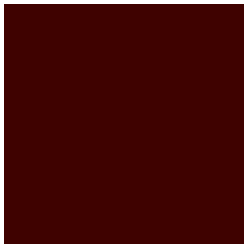
Cod **30183**
cm: L30xH40xP0,2
pz: 1
mat: SL



L6,2xH3cm

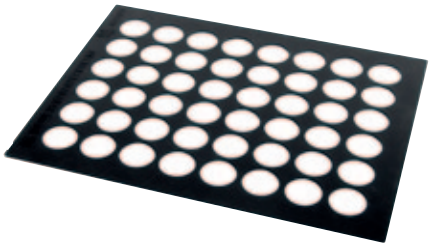
Cod **30182**
cm: L30xH40xP0,2
pz: 1
mat: SL

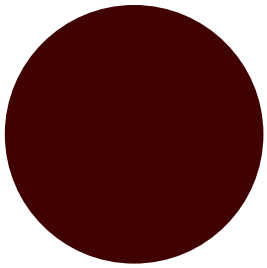




L3,8xH3,8cm

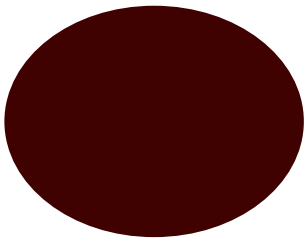
Cod **30168**
cm: L30xH40xP0,2
pz: 1
mat: SL





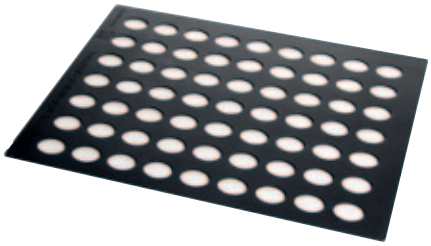
Ø3,8cm

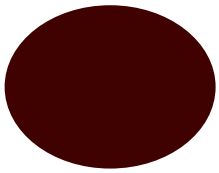
Cod **30188**
cm: L30xH40xP0,2
pz: 1
mat: SL



L4,4xH3,4cm

Cod **30186**
cm: L30xH40xP0,2
pz: 1
mat: SL

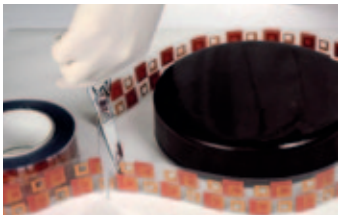


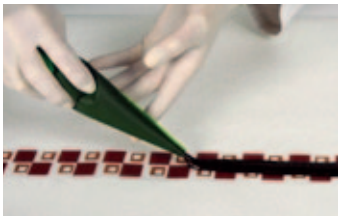


L3,1xH2,4cm

NASTRO GIROTORTA TRASFERELLO PER CIOCCOLATO

"Around the cake" chocolate transfer sheet. Ruban transfert pour chocolat. Folien für Schoko-Tortenrand. Cinta para tarta de transferible para chocolate. Fita para bolo con tranferível para chocolate.

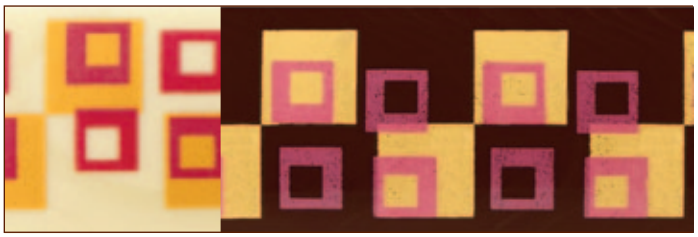

1


2

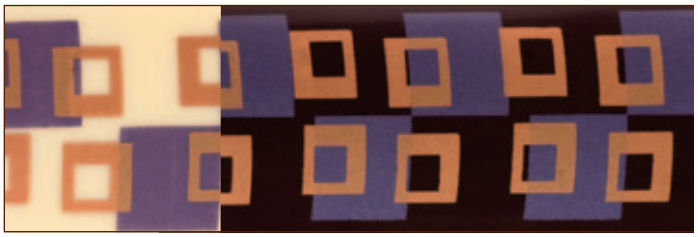
3

4

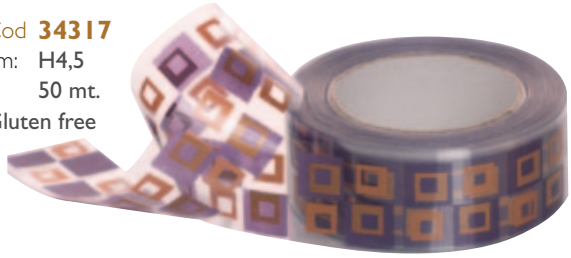
Cod **34252**
cm: H4,5
50 mt.
Gluten free



Cod **32133**
cm: H4,5
50 mt.
Gluten free



Cod **34317**
cm: H4,5
50 mt.
Gluten free



Cod **34315**
cm: H4,5
50 mt.
Gluten free

Cod **32130**
cm: H4,5
50 mt.
Gluten free

Cod **34251**
cm: H4,5
50 mt.
Gluten free

Cod **34464**
cm: H4,5
50 mt.
Gluten free

DECORAZIONI IN CIOCCOLATO

Chocolate decorations. Décorations en chocolat. Dekorationen aus Schokolade. Decoraciones de chocolate. Decorações em chocolate.

Cod **32074**
4
6g
cm: L10xH2,3
pz: 36(12x3)
Gluten free

Cod **34065**
2
4,5g
cm: L7xH2,3
pz: 80(20x4)
Gluten free

Cod **33512**
2
4,5g
cm: L7xH2,3
pz: 80(20x4)
Gluten free

Cod **32136**
8
3,5g
cm: L8xH1,5
pz: 96(24x4)
Gluten free

Cod **34450**
3
4g
cm: L3,8xH3,8
pz: 48(24x2)
Gluten free

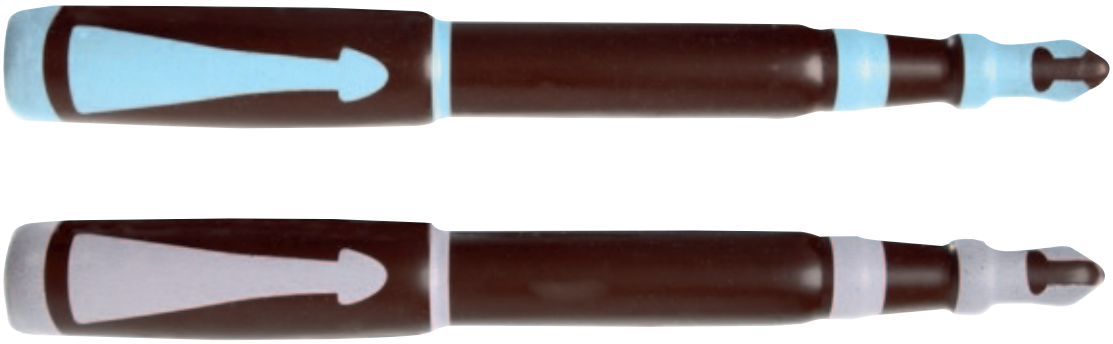
BASSORILIEVI IN CIOCCOLATO
Embossed chocolate decorations. Décorations chocolat en relief. Prägeartige Schokoladendekorationen. Bajorelieves de chocolate. Chocolate em relevo.

Cod **34461**
2
12,5g
cm: L8xH5
pz: 32(8x4)
Gluten free

DECORAZIONI IN CIOCCOLATO

Chocolate decorations. Décorations en chocolat. Dekorationen aus Schokolade. Decoraciones de chocolate. Decorações em chocolate.

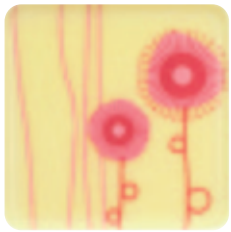
Cod **34462**
2
11,5g
cm: L1,8xH15
pz: 36(9x4)
Gluten free



Cod **34051**
11,5g
cm: L1,8xH15
pz: 27(9x3)
Gluten free

Cod **34052**
Blister(9pz)
pz: 5
mat: PL
Gluten free

Cod **34448**
3
3,5g
cm: L3xH3
pz: 105(35x3)
Gluten free



BASSORILIEVI IN CIOCCOLATO
Embossed chocolate decorations
Décorations chocolat en relief
Prägeartige Schokoladendekorationen
Bajorelieves de chocolate
Chocolate em relevo

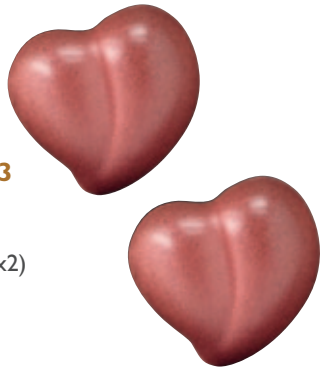
Cod **34452**
3,5g
cm: L4,4xH3,4
pz: 48(24x2)
Gluten free

Cod **34449**
4
3g
cm: Ø3,8
pz: 72(24x3)
Gluten free

Cod **34463**
3
9g
cm: 1:1
pz: 30(6x5)
Gluten free

DECORAZIONI IN CIOCCOLATO

Chocolate decorations. Décorations en chocolat. Dekorationen aus Schokolade. Decoraciones de chocolate. Decorações em chocolate.



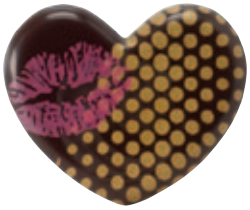
Cod **34253**
2,2g
cm: Ø2,5
pz: 70(35x2)
Gluten free

CIOCCOLATO AL LATTE
Milk chocolate
Chocolat au lait
Milchschokolade
Chocolate con leche
Chocolate ao leite

Cod **32127**
15g
cm: L5xH5
pz: 135

Cod **34409**
4
5g
cm: L4,3xH3,6
pz: 72(24x3)
Gluten free

Cod **34410**
4
Blister(24pz)
pz: 5
mat: PL
Gluten free



Cod **34405**
4
3g
cm: L4xH3,4
pz: 72(24x3)
Gluten free

Cod **34224**
4
8g
cm: L6,5xH8
pz: 24(6x4)
Gluten free

CIOCCOLATO AL LATTE
Milk chocolate
Chocolat au lait
Milchschokolade
Chocolate con leche
Chocolate ao leite

Cod **34433**
3
13g
cm: L4xH6
pz: 162

Cod **32134**
4
13g
cm: L6xH9,5
pz: 16(4x4)
Gluten free

Cod **32135**
4
Blister(4pz)
pz: 5
mat: PL
Gluten free

DECORAZIONI IN CIOCCOLATO

Chocolate decorations. Décorations en chocolat. Dekorationen aus Schokolade. Decoraciones de chocolate. Decorações em chocolate.

Cod: **34455**
20g
cm: L8xH6,5
pz: 24(6x4)
Gluten free

Cod: **34456**
3g
cm: Ø3,8
pz: 48(24x2)
Gluten free

Cod: **34454**
10g
cm: L5xH4
pz: 32(8x4)
Gluten free

Cod: **32137**
8
2,8g
cm: L2,6xH3,8
pz: 64(32x2)
Gluten free

Cod: **34105**
4
12,5g
cm: L8xH5
pz: 24(8x3)
Gluten free

Cod: **34106**
4
Blister(8pz)
pz: 5
mat: PL
Gluten free

Cod: **34453**
2
8,2g
cm: L4xH5
pz: 32(16x2)
Gluten free

Cod: **34451**
3
3,5g
cm: Ø3,8
pz: 48(24x2)
Gluten free

BASSORILIEVI IN CIOCCOLATO
Embossed chocolate decorations. Décorations chocolat en relief. Prägeartige Schokoladendekorationen. Bajorelieves de chocolate. Chocolate em relevo.

DECORAZIONI IN CIOCCOLATO

Chocolate decorations. Décorations en chocolat. Dekorationen aus Schokolade. Decoraciones de chocolate. Decorações em chocolate.

Cod: **32145**
15g
cm: L4,5xH6
pz: 135

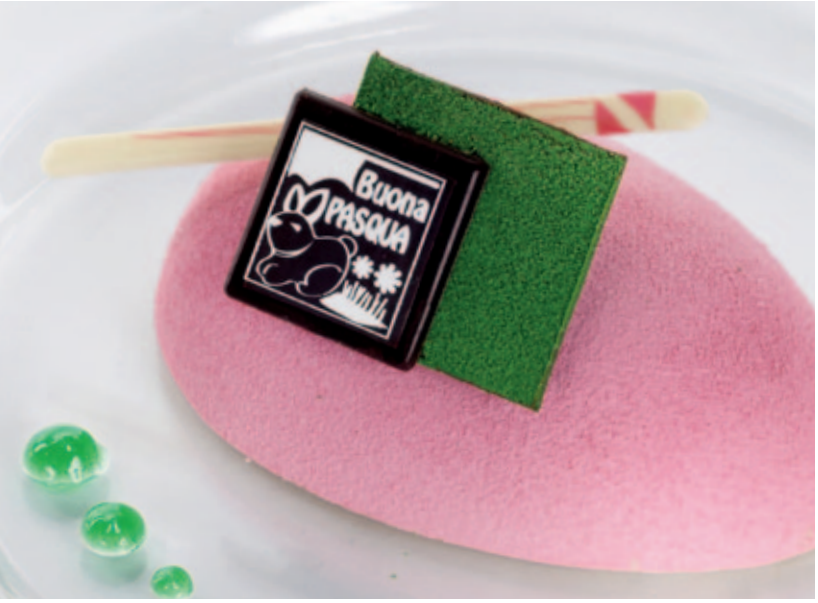
CIOCCOLATO AL LATTE
Milk chocolate
Chocolat au lait
Milchschokolade
Chocolate con leche
Chocolate ao leite

Cod: **34446**
4
7g
cm: L2,6xH3,8
pz: 64(32x2)
Gluten free

Cod: **34447**
4
Blister(32pz)
pz: 5
mat: PL
Gluten free

Cod: **32146**
15g
cm: L4xH5,5
pz: 162

Cod: **32144**
15g
cm: L4,5xH5,5
pz: 135



BASSORILIEVI IN CIOCCOLATO
Embossed chocolate decorations. Décorations chocolat en relief. Prägeartige Schokoladendekorationen. Bajorelieves de chocolate. Chocolate em relevo.

Cod: **32076**
2
4g
cm: L3,8xH3,8
pz: 48(24x2)
Gluten free

3D
Cod: **34107**
4
7g
cm: L2,6xH3,8
pz: 64(32x2)
Gluten free

DECORAZIONI IN CIOCCOLATO

Chocolate decorations. Décorations en chocolat. Dekorationen aus Schokolade. Decoraciones de chocolate. Decorações em chocolate.

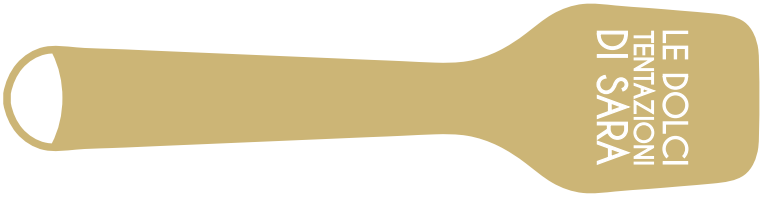
Cod: **24442**
9g cad.
cm: Ø2xH3
pz: 1(2Kg)
mat: CC

Cod: **24194**
23g
pz: 40
mat: CC
Gluten free

SCRIVI, DECORA, MANGIA
Write, decorate, eat
Ecrivez, décorez, mangez
Schreib, dekoriere, Iß
Escribe, decora, come
Escreva, decore, coma

CIOCCOLATO IN TUBETTO

Chocolate in tube. Chocolat en tube. Schokolade in Tube. Chocolate en tubito. Chocolate no tubinho.



Placchette in cioccolato personalizzate	*Customized chocolate labels*
Targhette in cioccolato personalizzate con decorazione in rilievo	*Customized embossed chocolate labels*
Trasferello personalizzato a motivo continuo	*Customized continuous transfer sheet*
Trasferelli personalizzati per chablon	*Customized transfer sheet for stencil mat*
Cialde per gelato personalizzate	*Customized wafers for ice cream*
Il tuo logo su pane e dolci	*Customize your bakery products with a logo label*
Nastri in pasta di zucchero personalizzati	*Customized sugar paste ribbons*
Nastro "bijou" rosso personalizzato	*Customized red cake ribbons "Bijou"*
Etichette adesive personalizzate	*Customized logo stickers*

PLACCHETTE IN CIOCCOLATO PERSONALIZZATE

Customized chocolate labels.

Gluten free Gluten free Gluten free Gluten free Gluten free Gluten free Gluten free Gluten free

PLACCHETTE PRONTE ALL'USO

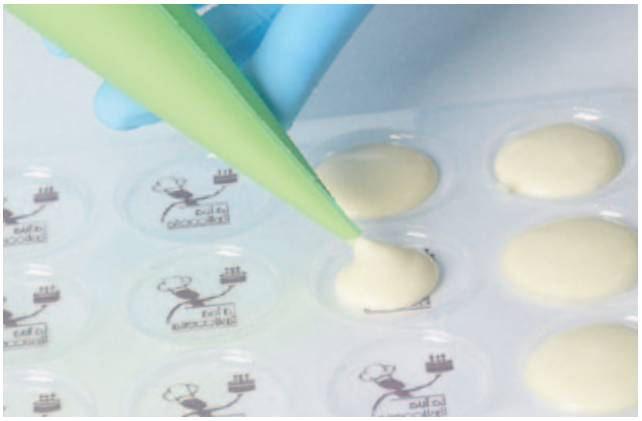
Finished decorations

TERMOFORMATI RIEMPITI CON CIOCCOLATO BIANCO O FONDENTE DI ALTA QUALITÀ

Blisters filled with white or dark high quality chocolate

PLACCHETTE DA REALIZZARE

Blisters to fill



TERMOFORMATI VUOTI, DA RIEMPIRE CON IL TUO CIOCCOLATO

Empty blisters, to be filled in with your own chocolate

L'IMMAGINE HA IL SOLO SCOPO DI PRESENTARE L'UTILIZZO DEL PRODOTTO. The picture is only for presentation purposes

1. SCEGLI LA FORMA
Choose your shape

Ø3,8cm

L2,6xH1,6cm

L4,7xH2,8cm

L3,8xH3cm

L3,7xH4,6cm

Ø3,8cm

L4xH3,4cm

L3,8xH3,8cm

L4,4xH3,4cm

L9,5xH2,5cm

2. SCEGLI IL COLORE DELLA STAMPA
Choose the colour of your print

Giallo - Yellow

Marrone - Brown

Rosso - Red

Verde - Green

Altri colori... More colours

Gluten free Gluten free Gluten free Gluten free Gluten free Gluten free Gluten free Gluten free

TARGHETTE IN CIOCCOLATO PERSONALIZZATE CON DECORAZIONE IN RILIEVO

Customized embossed chocolate labels

1. SCEGLI LA FORMA

Choose your shape

Ø3,8cm

L4,4xH3,4cm

L3,8xH3,8cm

L3,8xH3cm

2. SCEGLI IL CIOCCOLATO

Choose the chocolate

CIOCCOLATO FONDENTE
Dark chocolate

CIOCCOLATO BIANCO
White chocolate

3. SCEGLI IL COLORE DEL RILIEVO

Choose the color for the relief

Bianco - White

Latte - Milk

Arancione - Orange

Giallo - Yellow

Fondente - Dark

Latte - Milk

"La Tua Pasticceria" in cioccolato...
"Your Pastry shop" on chocolate...

Codice cliente:	Ragione Sociale:	Indirizzo:	Tel:
Customer ID:	*Company Name:*	*Address:*	*Phone No.:*

Se possiedi già il tuo "marchio"...

Invialo in uno dei seguenti formati:

- Su CD in formato vettoriale ".Eps". Non paghi la realizzazione del logo (risparmi 35 €)
  Contatta il tuo tipografo o la tua cartotecnica: ti forniranno quanto richiesto
- Biglietto da visita, carta personalizzata per confezioni, ecc...
  Contributo per la realizzazione del logo: 35 €

If you already have your own "logo"…

Send it in one of the following formats:

- *On CD in vector format (.Eps format)*
  Contact your printing or your graphic firm: they will give you the necessary information and materials
- *Business card, personalised wrapping paper, etc…*

Crealo con noi...*Create it with us…*

Scrivi il tuo testo/ *Write your text here:* .....

.....

Scegli il carattere
Choose your font:

"La Tua Pasticceria" ○

"La Tua Pasticceria" ○

"La Tua Pasticceria" ○

"La Tua Pasticceria" ○

"La Tua Pasticceria" ○

"La Tua Pasticceria" ○

Scegli un colore
Choose your colour:

Giallo/ *Yellow* ○

Bianco/ *White* ○

Marrone/ *Brown* ○

Altro/ *Other*

.....

.....

Se disponibile
If available

Come
How:

○ Solo testo/ *Text only*

○ Testo nella pergamena
Text in a scroll

Scegli la forma/*Choose your shape*

Ø3,8cm ◯

L4,4xH3,4cm ◯

L3,8xH3,8cm ◯

L4,7xH2,8cm ◯

L4xH3,4cm ◯

L3,8xH3cm ◯

Come le desideri?/Blister to be filled or finished decorations?

Vuote/Empty

Solo Blister da riempire
Only mould to be filled up

◯ 51 pz /pcs ◯ 102 pz /pcs

Riempite/Filled

◯ Con cioccolato bianco
On white chocolate

◯ Con cioccolato fondente
On dark chocolate

◯ 1224 pz /pcs ◯ 2448 pz /pcs

Solo per "SIGILLO"
For "SEAL" shape only

Vuote/ Empty
◯ 50 pz /pcs ◯ 100 pz /pcs

Riempite/ Filled
◯ 1200 pz /pcs ◯ 2400 pz /pcs

Ø3,8cm ◯

Solo per "SCUDETTO"
For "SHIELD" shape only

Vuote/ Empty
◯ 50 pz /pcs ◯ 100 pz /pcs

Riempite/ Filled
◯ 800 pz /pcs ◯ 1600 pz /pcs

L3,7xH4,6cm ◯

L9,5xH2,5cm

◯ Solo per "CUCCHIAINO"
For "TEASPOON" shape only

Vuote/ Empty
◯ 51 pz /pcs ◯ 102 pz /pcs

Riempite/ Filled
◯ 510 pz /pcs ◯ 1020 pz /pcs

L2,6xH1,6cm

◯ Solo per "mini ovale"
For "mini oval" shape only

Vuote/ Empty
◯ 51 pz /pcs ◯ 102 pz /pcs

Riempite/ Filled
◯ 1088 pz /pcs ◯ 2176 pz /pcs

- Per una proposta contatta Modecor o il tuo agente di zona
- *Contact Modecor or our local agent for a proposal*
- Per prezzi e quantità fai riferimento al listino allegato
- *Please refer to the enclosed price list for prices and quantities*

Targhette in cioccolato personalizzate con decorazione in rilievo

Customized embossed chocolate labels

Codice cliente:	Ragione Sociale:	Indirizzo:	Tel:
Customer ID:	*Company Name:*	*Address:*	*Phone No.:*

Inviaci il tuo logo...

Verificheremo la fattibilità tecnica e ti invieremo le nostre proposte

Per ottenere il miglior risultato possibile dal punto vista estetico, si consiglia di utilizzare esclusivamente loghi, marchi o nomi con caratteri ben visibili evitando scritte molto piccole come indirizzi e numeri di telefono.

Send us your logo…

We will study the technical feasibility and send you our graphic proposal

In order to obtain the best visual result, we suggest using only logos, names, brands, and text using clear and well readable fonts avoiding small text like addresses and telephone numbers.

Scegli la forma/*Choose your shape*

L4,4xH3,4cm ◯

Ø3,8cm ◯

L3,8xH3cm ◯

L3,8xH3,8cm ◯

Scegli la quantità/*Choose the quantity*

Solo pieno/*Only filled:*

◯ 936 pz/pcs

◯ 1872 pz/pcs

Scegli la combinazione/*Choose your combination*

	Bianco *White*	Fondente *Dark*	Latte *Milk*	Arancio *Orange*	Giallo *Yellow*
CIOCCOLATO FONDENTE Dark chocolate	◻	NO	◻	◻	◻
CIOCCOLATO BIANCO White chocolate	NO	◻	◻	NO	NO

• Per una proposta contatta Modecor o il tuo agente di zona
• *Contact Modecor or our local agent for a proposal*
• Per prezzi e quantità fai riferimento al listino allegato
• *Please refer to the enclosed price list for prices and quantities*

TRASFERELLO PERSONALIZZATO A MOTIVO CONTINUO

Customized continuous transfer sheet

DIMENSIONE FOGLIO L40XH30CM. ***Sheet size L40xH30cm***

INCLINAZIONE MARCHIO O TESTO A TUA SCELTA: 45°. Logo/Text rotation: 45°

1.

IL TUO MARCHIO
Your logo

TESTO A TUA SCELTA
Your own text

2. SCEGLI IL COLORE DELLA STAMPA

Choose the colour of your print

Giallo - Yellow *Marrone - Brown* *Rosso - Red* *Verde - Green* *Altri colori... More colours*

Trasferello personalizzato a motivo continuo

Customized continuous transfer sheet

Codice cliente:	Ragione Sociale:	Indirizzo:	Tel:
Customer ID:	*Company Name:*	*Address:*	*Phone No.:*

Se possiedi già il tuo "marchio"...
Invialo in uno dei seguenti formati:

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  Contatta il tuo tipografo o la tua cartotecnica: ti forniranno quanto richiesto
- Biglietto da visita, carta personalizzata per confezioni, ecc...
  Contributo per la realizzazione del logo: 35 €

If you already have your own "logo"…
Send it in one of the following formats:

- *On CD in vector format (.Eps format)*
  Contact your printing or your graphic firm: they will give you the necessary information and materials
- *Business card, personalised wrapping paper, etc…*

Crealo con noi...*Create it with us…*

Scrivi il tuo testo/ *Write your text here:* .....

.....

Scegli il carattere
Choose your font: .....

"La Tua Pasticceria" ○ "La Tua Pasticceria" ○ "La Tua Pasticceria" ○

"La Tua Pasticceria" ○ "La Tua Pasticceria" ○ "La Tua Pasticceria" ○

Scegli un colore
Choose your colour: .....

Giallo/*Yellow* ○ Marrone/*Brown* ○ Altro/*Other*

.....

.....

Se disponibile
If available

Scegli la quantità
Choose your quantity: .....

Il tuo marchio
Your logo:

○ 120 pz /pcs

○ 240 pz /pcs

Testo a tua scelta
Your own text:

○ 120 pz /pcs

○ 240 pz /pcs

• Per una proposta contatta Modecor o il tuo agente di zona
• *Contact Modecor or our local agent for a proposal*
• Per prezzi e quantità fai riferimento al listino allegato
• *Please refer to the enclosed price list for prices and quantities*

TRASFERELLI PERSONALIZZATI PER CHABLON

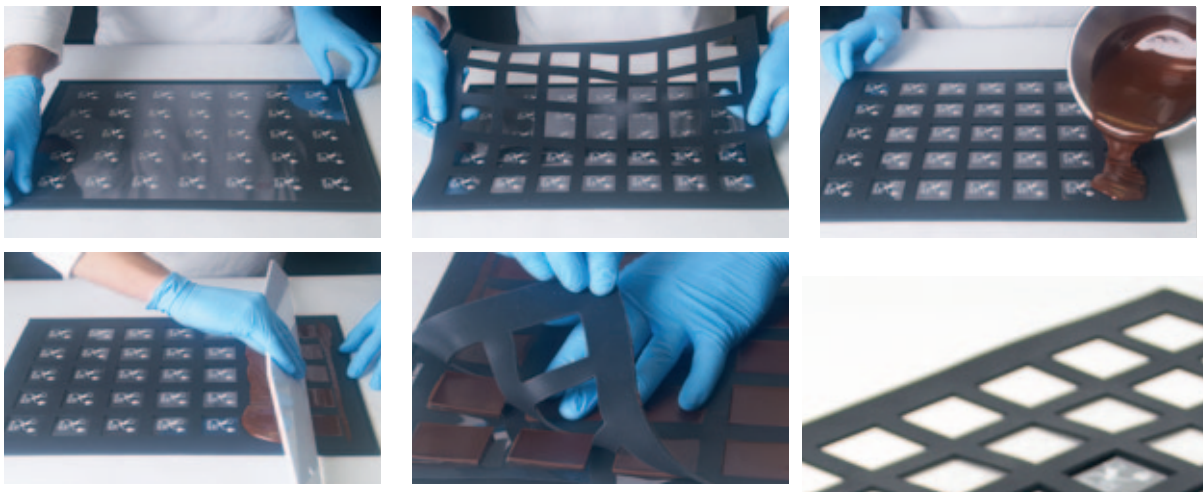
Customized transfer sheet for stencil mat

DIMENSIONE FOGLIO L38XH28CM. Sheet size L38xH28cm

1. SCEGLI IL COLORE DELLA STAMPA

Choose the colour of your print

Giallo - Yellow | *Marrone - Brown* | *Rosso - Red* | *Verde - Green* | *Altri colori... More colours*



Chablon - ***Stencil mats***

L40xH30cm

+

Trasferello personalizzato

Customized transfer sheet

L38xH28cm

+

Tappetino - ***Mat***

L41xH31cm

LA PERSONALIZZAZIONE È RIFERITA AL FOGLIO TRASFERELLO.
Tappetino e maschere in silicone sono da acquistare separatamente

Only the transfer sheet can be customized.
The silicon mat and the stencil mat are sold separately

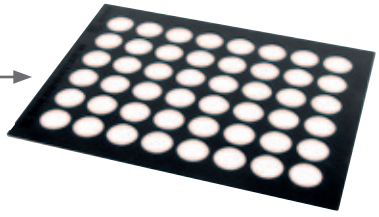
TRASFERELLI PERSONALIZZATI PER CHABLON

Customized transfer sheet for stencil mat

2. SCEGLI LA COMBINAZIONE CHABLON/TRASFERELLO

Match your customized transfer sheet with a stencil mat

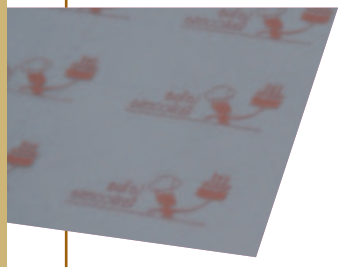
TRASFERELLO PERSONALIZZATO
Customized transfer sheet
L38xH28cm



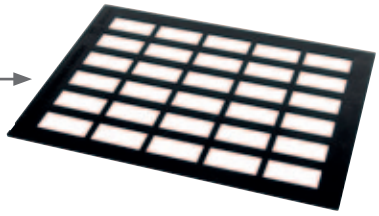
30168
CHABLON - TONDO
Stencil mats - Round
L40xH30cm

=

Ø3,8 cm



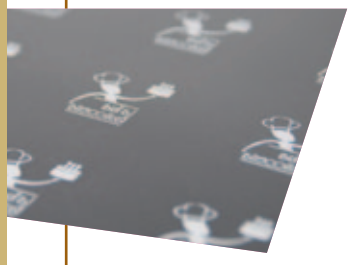
TRASFERELLO PERSONALIZZATO
Customized transfer sheet
L38xH28cm



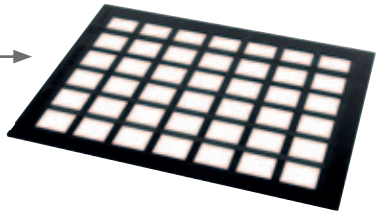
30183
CHABLON - RETTANGOLO
Stencil mats - Rectangle
L40xH30cm

=

L6,2xH3cm



TRASFERELLO PERSONALIZZATO
Customized transfer sheet
L38xH28cm



30182
CHABLON - QUADRATO
Stencil mats - Square
L40xH30 cm

=

L3,8xH3,8cm

L'IMMAGINE HA IL SOLO SCOPO DI PRESENTARE L'UTILIZZO DEL PRODOTTO. The picture is only for presentation purposes

30169
TAPPETINO
Mat
L41xH31cm

TAPPETINO E CHABLON IN SILICONE SONO DA ACQUISTARE SEPARATAMENTE

The silicon mat and the stencil mat are sold separately

Trasferelli personalizzati per chablon

Customized transfer sheet for stencil mat

Codice cliente:	Ragione Sociale:	Indirizzo:	Tel:
Customer ID:	*Company Name:*	*Address:*	*Phone No.:*

Se possiedi già il tuo "marchio"...

Invialo in uno dei seguenti formati:

- Su CD in formato vettoriale ".Eps". Non paghi la realizzazione del logo (risparmi 35 €)
  Contatta il tuo tipografo o la tua cartotecnica: ti forniranno quanto richiesto
- Biglietto da visita, carta personalizzata per confezioni, ecc...
  Contributo per la realizzazione del logo: 35 €

If you already have your own "logo"…

Send it in one of the following formats:

- *On CD in vector format (.Eps format)*
  Contact your printing or your graphic firm: they will give you the necessary information and materials
- *Business card, personalised wrapping paper, etc…*

Crealo con noi...*Create it with us…*

Scrivi il tuo testo/ *Write your text here:* .....

.....

Scegli il carattere
Choose your font: .....

"La Tua Pasticceria" ○

"La Tua Pasticceria" ○

"La Tua Pasticceria" ○

"La Tua Pasticceria" ○

"La Tua Pasticceria" ○

"La Tua Pasticceria" ○

Scegli un colore
Choose your colour: .....

Giallo/*Yellow* ○

Marrone/*Brown* ○

Altro/*Other*

.....

.....

Se disponibile
If available

Scegli la quantità
Choose your quantity: .....

Il tuo marchio
Your logo:

○ 120 pz/pcs

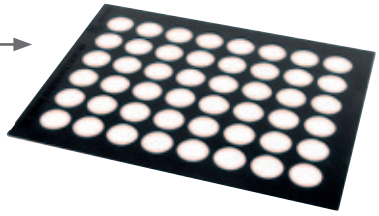
○ 240 pz/pcs

Testo a tua scelta
Your own text:

○ 120 pz/pcs

○ 240 pz/pcs

Scegli la combinazione chablon/trasferello
Match your customized transfer sheet with a stencil mat



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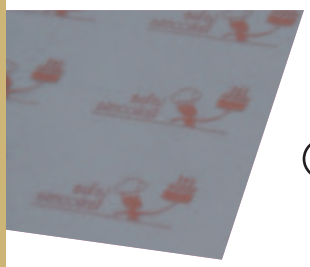
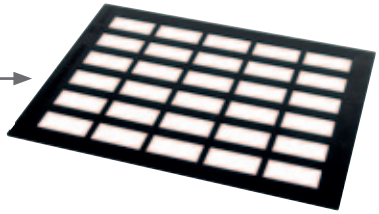
30168

TRASFERELLO PERSONALIZZATO
Customized transfer sheet
L38xH28cm

CHABLON - TONDO
Stencil mats - Round
L40xH30cm

Ø3,8 cm





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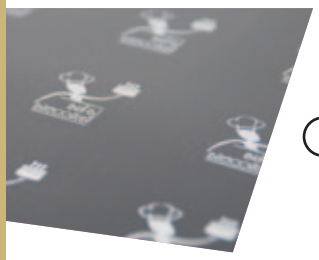
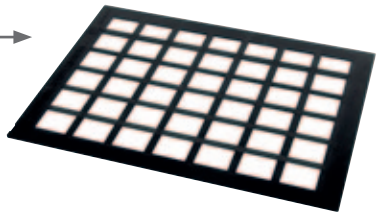
30183

TRASFERELLO PERSONALIZZATO
Customized transfer sheet
L38xH28cm

CHABLON - RETTANGOLO
Stencil mats - Rectangle
L40xH30cm

L6,2xH3cm





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30182

TRASFERELLO PERSONALIZZATO
Customized transfer sheet
L38xH28cm

CHABLON - QUADRATO
Stencil mats - Square
L40xH30 cm

L3,8xH3,8cm

L'IMMAGINE HA IL SOLO SCOPO DI PRESENTARE L'UTILIZZO DEL PRODOTTO. The picture is only for presentation purposes

30169
TAPPETINO
Mat
L41xH31cm

TAPPETINO E CHABLON IN SILICONE SONO DA ACQUISTARE SEPARATAMENTE

The silicon mat and the stencil mat are sold separately

• Per una proposta contatta Modecor o il tuo agente di zona
• *Contact Modecor or our local agent for a proposal*
• Per prezzi e quantità fai riferimento al listino allegato
• *Please refer to the enclosed price list for prices and quantities*

CIALDE PER GELATO PERSONALIZZATE

Customized wafers for ice cream

1. INVIACI IL TUO LOGO

Send us your logo

VERIFICHEREMO LA FATTIBILITÀ TECNICA E TI INVIEREMO LE NOSTRE PROPOSTE

We will study the technical feasibility and send you our graphic proposal

SPAZIO PERSONALIZZABILE
Customizable Area

Max Ø4,5cm

Ø7cm

2. SCEGLI IL COLORE DELLA STAMPA

Choose the colour of your print

Marrone - Brown

Blu - Blue

Rosso - Red

Verde - Green

IL TUO LOGO STAMPATO AD UN COLORE SULLA CIALDINA PER GELATO

Have your logo printed in one colour on a wafer for ice cream

Cialde per gelato personalizzate

Customized wafers for ice cream

Codice cliente:	Ragione Sociale:	Indirizzo:	Tel:
Customer ID:	*Company Name:*	*Address:*	*Phone No.:*

Se possiedi già il tuo "marchio"...

Invialo in uno dei seguenti formati:

- Su CD in formato vettoriale ".Eps". Non paghi la realizzazione del logo (risparmi 35 €)
  Contatta il tuo tipografo o la tua cartotecnica: ti forniranno quanto richiesto
- Biglietto da visita, carta personalizzata per confezioni, ecc...
  Contributo per la realizzazione del logo: 35 €

If you already have your own "logo"…

Send it in one of the following formats:

- *On CD in vector format (.Eps format)*
  Contact your printing or your graphic firm: they will give you the necessary information and materials
- *Business card, personalised wrapping paper, etc…*

Crealo con noi...*Create it with us…*

Scrivi il tuo testo/ *Write your text here:* .....

.....

Scegli Il Carattere/*Choose your font:*

"La Tua Pasticceria" ○	"La Tua Pasticceria" ○	"La Tua Pasticceria" ○
"La Tua Pasticceria" ○	"La Tua Pasticceria" ○	"La Tua Pasticceria" ○

✔ Quantità/*Quantity*: **3.800 pz/*pcs***

• Per una proposta contatta Modecor o il tuo agente di zona
• *Contact Modecor or our local agent for a proposal*
• Per prezzi e quantità fai riferimento al listino allegato
• *Please refer to the enclosed price list for prices and quantities*

IL TUO LOGO SU PANE E DOLCI

Customize your bakery products with a logo label

APPLICATE LA PLACCHETTA INUMIDITA NELL'OLIO SUL PANE O DOLCI PRIMA DELLA COTTURA
Dip the label in oil and place it on the dough before baking

SCEGLI LA FORMA

Choose your shape

L3,8xH2,5cm
DIMENSIONI REALI
Real size

Ø3,8cm
DIMENSIONI REALI
Real size

✔ Quantità/*Quantity*: **15000 pz/*pcs***

- Per una proposta contatta Modecor o il tuo agente di zona
- *Contact Modecor or our local agent for a proposal*
- Per prezzi e quantità fai riferimento al listino allegato
- *Please refer to the enclosed price list for prices and quantities*

NASTRI IN PASTA DI ZUCCHERO PERSONALIZZATI

Customized sugar paste ribbons

1. INVIACI IL TUO LOGO. SCEGLI IL MOTIVO

Send us your logo. Choose your design

a. IL TUO LOGO + MOTIVO 1
Your Logo + Design 1

b. IL TUO LOGO + MOTIVO 2
Your Logo + Design 2

NASTRO IN PASTA DI ZUCCHERO BIANCA
FOGLIO PASTA DI ZUCCHERO 40,5X60 PREFUSTELLATO, NASTRI PRONTI ALL'USO

White sugar paste ribbon
Precut sugar paste sheet 40,5x60, ready to use ribbons

C. IL TUO LOGO
Your Logo

2. SCEGLI IL COLORE DELLA STAMPA
Choose the colour of your print

Rosa - Pink

Azzurro - Light-blue

Rosso - Red

Argento - Silver

Oro - Gold

Marrone - Brown

Bronzo - Bronze

Viola - Violet

NASTRO "BIJOU" ROSSO PERSONALIZZATO

Customized red cake ribbons "Bijou"

1. INVIACI IL TUO LOGO

Send us your logo

VERIFICHEREMO LA FATTIBILITÀ TECNICA E TI INVIEREMO LE NOSTRE PROPOSTE

We will study the technical feasibility and send you our graphic proposal

2. SCEGLI IL COLORE DELLA STAMPA

Choose the colour of your print

Nero - Black

Oro - Gold

Argento - Silver

Nastri in pasta di zucchero personalizzati

Customized sugar paste ribbons

Codice cliente:	Ragione Sociale:	Indirizzo:	Tel:
Customer ID:	*Company Name:*	*Address:*	*Phone No.:*

Se possiedi già il tuo "marchio"...
Invialo in uno dei seguenti formati:

- Su CD in formato vettoriale ".Eps". Non paghi la realizzazione del logo (risparmi 35 €)
  Contatta il tuo tipografo o la tua cartotecnica: ti forniranno quanto richiesto
- Biglietto da visita, carta personalizzata per confezioni, ecc...
  Contributo per la realizzazione del logo: 35 €

If you already have your own "logo"…
Send it in one of the following formats:

- *On CD in vector format (.Eps format)*
  Contact your printing or your graphic firm: they will give you the necessary information and materials
- *Business card, personalised wrapping paper, etc…*

Crealo con noi...*Create it with us…*

Scrivi il tuo testo/ *Write your text here:* .....

SCEGLI IL CARATTERE - *Choose your font:*

"La Tua Pasticceria" ○ "La Tua Pasticceria" ○ "La Tua Pasticceria" ○

"La Tua Pasticceria" ○ "La Tua Pasticceria" ○ "La Tua Pasticceria" ○

SCEGLI LA COMBINAZIONE
Choose your combination

		ROSA Pink	AZZURRO Light-blue	ROSSO Red	ARGENTO Silver	ORO Gold	MARRONE Brown	BRONZO Bronze	VIOLA Violet
Motivo 1 Design 1	a.	☐	☐	☐	☐	☐	☐	☐	☐
Motivo 2 Design 2	b.	☐	☐	☐	☐	☐	☐	☐	☐
TUO LOGO Your logo	c. La Tua Pasticceria	☐	☐	☐	☐	☐	☐	☐	☐

✔ Quantità/*Quantity*: **360 Nastri/Ribbons**

• Per una proposta contatta Modecor o il tuo agente di zona
• *Contact Modecor or our local agent for a proposal*
• Per prezzi e quantità fai riferimento al listino allegato
• *Please refer to the enclosed price list for prices and quantities*

Nastro girotorta "Bijou" rosso Personalizzato

Customized red cake ribbon "Bijou"

Codice cliente:	Ragione Sociale:	Indirizzo:	Tel:
Customer ID:	*Company Name:*	*Address:*	*Phone No.:*

Se possiedi già il tuo "marchio"...

Invialo in uno dei seguenti formati:

- Su CD in formato vettoriale ".Eps". Non paghi la realizzazione del logo (risparmi 35 €)
  Contatta il tuo tipografo o la tua cartotecnica: ti forniranno quanto richiesto
- Biglietto da visita, carta personalizzata per confezioni, ecc...
  Contributo per la realizzazione del logo: 35 €

If you already have your own "logo"…

Send it in one of the following formats:

- *On CD in vector format (.Eps format)*
  Contact your printing or your graphic firm: they will give you the necessary information and materials
- *Business card, personalised wrapping paper, etc…*

Crealo con noi...*Create it with us…*

Scrivi il tuo testo/ *Write your text here:* .....

.....

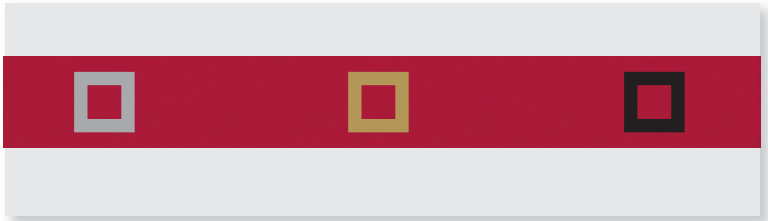
Scegli il carattere - *Choose your font:*

"La Tua Pasticceria" ○ "La Tua Pasticceria" ○ "La Tua Pasticceria" ○

"La Tua Pasticceria" ○ "La Tua Pasticceria" ○ "La Tua Pasticceria" ○

Scegli il colore della stampa
Choose the colour of your print:

ARGENTO Silver | *ORO Gold* | *NERO Black*



Scegli la quantità
Choose your quantity:

○ 200m

○ 500m

• Per una proposta contatta Modecor o il tuo agente di zona
• *Contact Modecor or our local agent for a proposal*
• Per prezzi e quantità fai riferimento al listino allegato
• *Please refer to the enclosed price list for prices and quantities*

ETICHETTE ADESIVE PERSONALIZZATE

Customized logo stickers

ETICHETTE ADESIVE PERSONALIZZATE

Customized logo stickers

INVIACI IL TUO LOGO

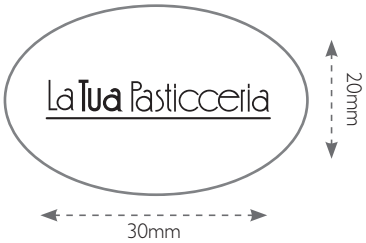
Send us your logo

VERIFICHEREMO LA FATTIBILITÀ TECNICA E TI INVIEREMO LE NOSTRE PROPOSTE

We will study the technical feasibility and send you our graphic proposal

1. SCEGLI LA FORMA

Choose your shape



2. SCEGLI IL COLORE DI SFONDO

Choose the background colour

ETICHETTA DORATA
Golden label

ETICHETTA TRASPARENTE
Trasparent label

3. SCEGLI IL COLORE DELLA STAMPA

Choose the colour of your print

Verde - Green

Blu - Blue

Oro - Gold

Argento - Silver

Nero - Black

Rosso - Red

Etichette adesive personalizzate

Customized logo stickers

Codice cliente:	Ragione Sociale:	Indirizzo:	Tel:
Customer ID:	*Company Name:*	*Address:*	*Phone No.:*

Se possiedi già il tuo "marchio"...

Invialo in uno dei seguenti formati:

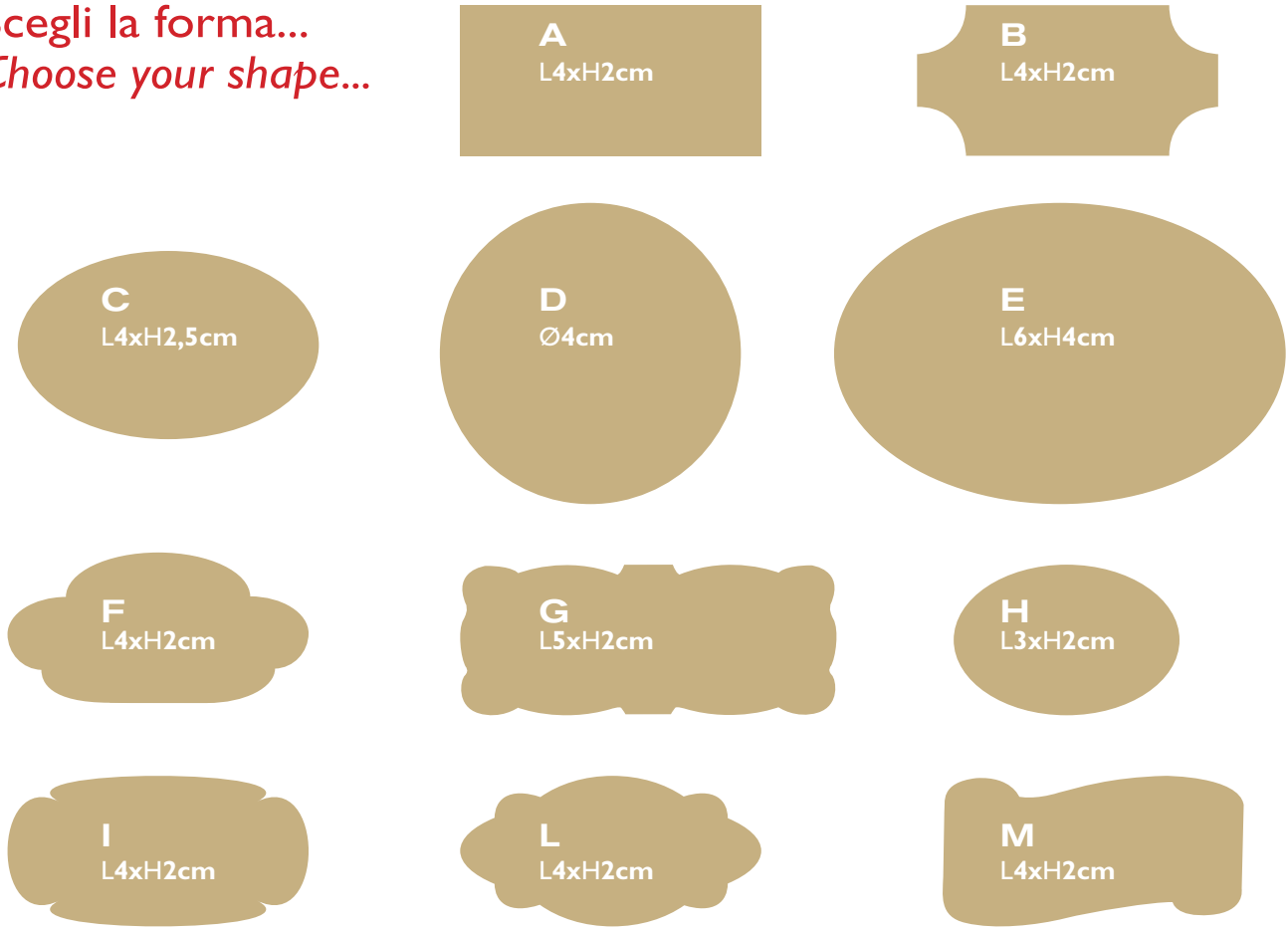
- Su CD in formato vettoriale ".Eps". Non paghi la realizzazione del logo (risparmi 35 €)
  Contatta il tuo tipografo o la tua cartotecnica: ti forniranno quanto richiesto
- Biglietto da visita, carta personalizzata per confezioni, ecc...
  Contributo per la realizzazione del logo: 35 €

If you already have your own "logo"…

Send it in one of the following formats:

- *On CD in vector format (.Eps format)*
  Contact your printing or your graphic firm: they will give you the necessary information and materials
- *Business card, personalised wrapping paper, etc…*

Scegli la forma...
Choose your shape...



Ora...Scegli il prodotto
And *now...Choose the product*

Scegli Il Carattere/*Choose your font:*

"La Tua Pasticceria" ○

"La Tua Pasticceria" ○

"La Tua Pasticceria" ○

"La Tua Pasticceria" ○

"La Tua Pasticceria" ○

"La Tua Pasticceria" ○

Scegli il colore della stampa
Choose the colour of your print

Scegli il colore di sfondo
Choose the background colour

	Nero Black Z	Rosso Red D	Blu Blue K	Verde Green L	Oro Gold I	Argento Silver H
Trasparente Transparent	☐	☐	☐	☐	☐	☐
Oro Gold	☐	☐	☐	☐	☐	☐

Scegli la quantità
Choose your quantity ➔ ☐ 5000 pz/pcs ☐ 10000 pz/pcs

• Per una proposta contatta Modecor o il tuo agente di zona
• *Contact Modecor or our local agent for a proposal*
• Per prezzi e quantità fai riferimento al listino allegato
• *Please refer to the enclosed price list for prices and quantities*

Pasta di zucchero	*Fondant*
Pasta modellabile	*Modelling paste*
Pasta di gomma	*Gum paste*
Coloranti	*Colourings*
Stampi ad espulsione	*Ejector cutters*
Stampi ad incisione	*Plunger cutters*
Supporto modella fiori	*Icing flower nail*
Stampi per bordi	*Border cutters*
Tagliapasta	*Fondant Cutter*
Stampi in silicone	*Silicone Moulds*
Stampigel	*Stampigel*
Attrezzi	*Tools*
Mattarelli	*Rolling pins*
Sac à poche	*Piping bags*
Foglio in pasta di zucchero	*Sugar paste sheet*
Gelatina alimentare	*Food gelatine*
American sponge cake	*Sponge cake*
Bagne analcoliche per dolci	*Available only for the Italian market*
Componenti per torte a più piani	*Multy-layer cakes components*
Decorazioni per muffin e pirottini	*Cupcake and muffin decorations*
Confezioni per torte	*Cake boxes for display*
Soggettini in zucchero	*Sugar figurines*
Decorazioni in cialda	*Wafer decorations*
Trasferelli per cioccolato	*Chocolate transfer sheets*
Blister termoformati da riempire	*Empty blisters for filling*
Tappetini stencil	*Stencil mats*
Prodotti per l'hobbistica	*Hobby products*
Corsi	*Available only for the Italian market*

PASTA DI ZUCCHERO

Fondant. Pâte de sucre. Fondant. Pasta de azúcar. Massa de açúcar.

AZZURRO.
Blue. Bleu ciel
Blau. Celeste.
Azul.

Cod: **24742**
g: 500(250g x 2)
pz: 10
mat: ZU

ROSA.
Pink. Rose.
Rosa. Rosa.
Rosa

Cod: **24741**
g: 500(250g x 2)
pz: 10
mat: ZU

BIANCO.
White. Blanc.
Weiss. Blanco.
Branco.

Cod: **24743**
g: 500(250g x 2)
pz: 10
mat: ZU

VERDE.
Green. Vert.
Grün. Verde.
Verde.

Cod: **24753**
g: 500(250g x 2)
pz: 10
mat: ZU

ROSSO.
Red. Rouge.
Rot. Rojo.
Vermelho.

Cod: **24752**
g: 500(250g x 2)
pz: 10
mat: ZU

LILLA.
Lilac. Lilas.
Lila. Lila.
Lilás.

Cod: **24754**
g: 500(250g x 2)
pz: 10
mat: ZU

Ideale per la copertura delle torte e per creare decorazioni piatte con l'utilizzo di stampini. Ideal to cover cakes and to create 2D decorations with cutters. Idéale pour la couverture des gâteaux et pour créer des décorations plates à l'aide de pochoirs.

GIALLO.
Yellow. Jaune.
Gelb. Amarillo.
Amarela.

Cod: **25404**
g: 500(250g x 2)
pz: 10
mat: ZU

ARANCIONE.
Orange. Orange.
Orange. Naranja.
Laranja.

Cod: **25407**
g: 500(250g x 2)
pz: 10
mat: ZU

NERO.
Black. Noir.
Schwarz.
Negro. Preto.

Cod: **24789**
g: 500(250g x 2)
pz: 10
mat: ZU

BLU.
Blue. Bleu.
Blau. Azul
Azul celeste.

Cod: **25405**
g: 500(250g x 2)
pz: 10
mat: ZU

MARRONE
Brown. Marron.
Braun. Marrón.
Marrom.

Cod: **25406**
g: 500(250g x 2)
pz: 10
mat: ZU

Ideal um Kuchen zu decken und um 2D-Dekorationen mit Ausstechformen zu schaffen. Ideal para la cobertura de tartas y para crear decoraciones planas utilizando los moldecitos. Ideal para a cobertura de bolos e para criar decorações planas utilizando os moldes.

PASTA DI ZUCCHERO

Fondant. Pâte de sucre. Fondant. Pasta de azúcar. Massa de açúcar.

IDEALE PER LA COPERTURA DELLE TORTE E PER CREARE DECORAZIONI PIATTE CON L'UTILIZZO DI STAMPINI.

Ideal to cover cakes and to create 2D decorations with cutters.
Idéale pour la couverture des gâteaux et pour créer des décorations plates à l'aide de pochoirs.
Ideal um Kuchen zu decken und um 2D-Dekorationen mit Ausstechformen zu schaffen.
Ideal para la cobertura de tartas y para crear decoraciones planas utilizando los moldecitos.
Ideal para a cobertura de bolos e para criar decorações planas utilizando os moldes.

BIANCO.
White. Blanc.
Weiss. Blanco.
Branco.
Cod: **25409**
Kg: 7
pz: 1
mat: ZU

ROSA.
Pink. Rose.
Rosa. Rosa.
Rosa
Cod: **24744**
Kg: 5
pz: 1
mat: ZU

ROSSO.
Red. Rouge.
Rot. Rojo.
Vermelho.
Cod: **25402**
Kg: 5
pz: 1
mat: ZU

VERDE.
Green. Vert.
Grün. Verde.
Verde.
Cod: **25403**
Kg: 5
pz: 1
mat: ZU

BIANCO.
White. Blanc.
Weiss. Blanco.
Branco.

Cod: **24568**
Kg: 5
pz: 1
mat: ZU
Gluten free

AZZURRO.
Blue. Bleu ciel.
Blau. Celeste.
Azul.

Cod: **24745**
Kg: 5
pz: 1
mat: ZU

BIANCO.
White. Blanc.
Weiss. Blanco.
Branco.

Cod: **24793**
Kg: 5
pz: 1
mat: ZU

PASTA DI ZUCCHERO PER COPERTURA,
L'UNICA E L'ORIGINALE USATA DAL BOSS DELLE TORTE.

The one and only original fondant used by the "Cake Boss".

Pâte de sucre pour couverture, la seule et l'originale utilisée par le Boss des gâteaux.

Der einzigartige originall Fondant (wird vom "CakeBoss" verwendet).

Pasta de azúcar para cobertura, la única y original, usada en el programa "Cake Boss".

Massa de açúcar para cobertura, unica e original, usada no programa "Cake Boss".

PASTA MODELLABILE

Modelling paste. Pâte de sucre modelable. Dekor-und Rollfondant.
Pasta moldeable. Massa modelável.

Cod: **24791**
Kg: 5
pz: 1
mat: ZU

Cod: **24790**
Kg: 1
pz: 1
mat: ZU

IDEALE PER LA CREAZIONE DI SOGGETTI IN 3D. IL PRODOTTO NON È ADATTO ALLA COPERTURA DELLA TORTA PER CUI È IDEALE LA PASTA DI ZUCCHERO.

Ideal to model 3D figurines. This product is not suitable to cover cakes (use fondant for this purpose).

Idéale pour la création de sujets 3D. Le produit n'est pas apte à la couverture de gâteaux pour laquelle la pâte de sucre est idéale.

Ideal, um 3D-Figuren zu modellieren. Dieses Produkt ist nicht geeignet, um Kuchen zu decken (Fondant verwenden für diesen Zweck)

Ideal para crear sujetos en 3D. El producto no es adapto a la cobertura de tartas para las cuales es ideal la pasta de azúcar.

Ideal para criações em 3D. O producto não esta adaptado para servir de cobertura para bolos já que para isso, está a massa de açúcar.

GOMMA ADRAGANTE
Tragacanth gum. Gomme adragante. Tragantgummi. Goma tragacanto. Goma adragante.

Cod: **24110**
g: 60
pz: 4

CARBOSSIMETILCELLULOSA SODICA (CMC)
Sodium carboxymethyl cellulose (CMC). Carboxyméthylcellulose sodique (CMC). Natriumcarboxymethylcellulose (CMC). Carboximetilcelulosa sódica (CMC). Carboximetilcelulose de sódio (CMC).

Cod: **24117**
g: 40
pz: 4

FISSANTI DA AGGIUNGERE ALLE PASTE MODECOR PER LA LAVORAZIONE DI SOGGETTI E FIORI.
Fixing agent to be added to the Modecor pastes when creating characters and flowers. Fixateurs à rajouter aux pâtes Modecor pour la création de sujets et fleurs. Fixativ für die Modecor Pasten zur Stabilisierung von Figuren und Blumen. Fijadores para agregar a las pastas Modecor, para crear muñecos y flores. Fixadores para adicionar às massas Modecor, para criar bonecos e flores.

AGGIUNGERE ALLA PASTA IL FISSANTE FINO AD OTTENERE LA CONSISTENZA DESIDERATA.
Add the fixing agent to the paste until obtaining the desired consistency. Rajouter le fixateur à la pâte jusqu'à obtenir la consistance souhaitée. Fügen Sie Fixativ der Paste hinzu, bis Sie die gewünschte Festigkeit erreichen. Agregar el fijador a la pasta, hasta obtener la consistencia deseada. Adicionar o fixador à massa, até conseguir a consistencia desejada.

CIOCCOLATO PLASTICO BIANCO
White plastic chocolate. Chocolat plastique - Blanc. Kunststoff Schokolade - Weiss. Chocolate plástico blanco. Chocolate plástico branco.

Cod: **25400**
Kg: 6
pz: 1

PREPARAZIONE A BASE DI BURRO DI CACAO
Cocoa butter based paste. Préparation à base de beurre de cacao. Kakaobutter Präparat . Preparación a base de manteca de cacao. Preparado à base de manteiga de cacau.

CIOCCOLATO PLASTICO FONDENTE
Dark plastic chocolate. Chocolat plastique - Noir. Kunststoff Schokolade - Schwarz. Chocolate plástico fondant. Chocolate plástico preto.

Cod: **25401**
Kg: 6
pz: 1

PREPARAZIONE A BASE DI ZUCCHERO E PASTA DI CACAO
Sugar and cocoa paste compound. Préparation à base de sucre et pâte de cacao. Zucker und Kakaomasse Präparat. Preparación a base de azúcar y pasta de cacao. Preparado à base de açúcar e pasta de cacau

PRODOTTO IDEALE PER LA CREAZIONE DI SOGGETTI IN 3D. IL PRODOTTO NON È ADATTO ALLA COPERTURA DELLA TORTA PER CUI È IDEALE LA PASTA DI ZUCCHERO. Ideal to model 3D figurines. This product is not suitable to cover cakes (use fondant for this purpose). Produit idéale pour la création de sujets 3D. Le produit n'est pas apte à la couverture de gâteaux pour laquelle la pâte de sucre est idéale. Ideal, um 3D-Figuren zu modellieren. Dieses Produkt ist nicht geeignet um Kuchen zu dekorieren (Fondant verwenden für diesen Zweck). Producto ideal para crear sujetos en 3D. El producto no es adapto a la cobertura de tartas para las cuales es ideal la pasta de azúcar. ...ideal para criações em 3D. O producto não esta adaptado para servir de cobertura para bolos já que para isso, está a massa de açúcar.

PASTA DI GOMMA

Gum paste. Pâte de gomme. Gum Paste. Pasta de goma. Massa de goma.

IDEALE PER LA CREAZIONE DI FIORI GRAZIE ALLA SUA ELASTICITÀ CHE PERMETTE DI STENDERLA CON SPESSORI MOLTO BASSI E DI LAVORARLA CON FACILITÀ. CREA UN PIACEVOLE EFFETTO VELLUTO.

Ideal to model flowers thanks to its great flexibility. Rolls out very thin and kneads easily. Creates a pleasant velvet effect.

Idéale pour la création de fleurs grâce à son élasticité qui permet de l'étaler à des épaisseurs très petites et de la traiter avec facilité. Cela donne un joli effet velours.

Ideal um Blumen zu gestalten dank seiner großen Flexibilität, die erlaubt diese Paste in einer sehr dünnen Schicht auzusrollen und einfach sie zu kneten. Schafft eine angenehme Samt-Effekt

Ideal para la creación de flores, gracias a su elasticidad, que permite de extenderla en una hoja muy delgada y de trabajarla con facilidad. Crea un agradable efecto aterciopelado.

Ideal para a criação de flores graças à sua elasticidade que permite o manuseio da folha bem fina que se trabalha com facilidade. Cria um agradável efeito aveludado.

Cod: **24792**
Kg: 2,5
pz: 1
mat: ZU

LE CAKE DESIGNERS CONSIGLIANO DI USARE LA PASTA DI GOMMA PER CREARE LE DECORAZIONI CON GLI STAMPINI.

The Cake Designers recommend using our gum-paste to create decorations with cutters. Les Cake Designers conseillent d'utiliser la pâte de gomme pour les décorations avec les emportes pièces. Die Cake-Designer empfehlen die Gum Paste zu verwenden, um Dekorationen mit den Formen zu erarbeiten. Las Cake Designers aconsejan de usar la pasta de goma para crear decoraciones con los moldes. As Cake Designers aconselham a usar a massa de goma para criar decorações com os moldes

by Letizia Grella

COLORANTI IN POLVERE LIPOSOLUBILI PASTELLO PER SUPERFICI E MASSE

Lipsoluble powder food colours for surfaces and masses - Pastel colours
Colorants pastel liposolubles en poudre pour surfaces et masses
Pastell-Farben in Pulverform für Oberflächen und Massen
Colorantes en polvo liposolubles para superficies y masas, colores pastel
Corantes em pó para superfícies e massas em tons pastel

Cod: **24083**
●●● A
■■■ 7
g: 5
pz: 14
Gluten free

ASSORTITO.
Assorted. Assortis. Sortiert.
Surtido. Sortido.

Cod: **24084**
pz: 6x5g
Gluten free

GIALLO.
Yellow. Jaune. Gelb.
Amarillo. Amarelo.

Cod: **24085**
pz: 6x5g
Gluten free

ROSSO.
Red. Rouge. Rot.
Rojo. Vermelho.

Cod: **24086**
pz: 6x5g
Gluten free

AZZURRO.
Blue. Bleu ciel. Blau.
Celeste. Azul.

Cod: **24087**
pz: 6x5g
Gluten free

VERDE.
Green. Vert. Grün.
Verde. Verde.

Cod: **24088**
pz: 6x5g
Gluten free

MARRONE.
Brown. Marron.
Braun. Marrón.
Castanho.

Cod: **24089**
pz: 6x5g
Gluten free

ROSA.
Pink. Rose. Rosa.
Rosa. Rosa.

Cod: **24093**
pz: 6x5g
Gluten free

NERO.
Black. Noir. Schwarz.
Negro. Preto.

COLORANTI IN POLVERE PERLESCENTI PER SUPERFICI

Pearly powder food colours for surfaces
Colorants perlés en poudre pour surfaces
Perlfarben in Pulverform für Oberflächen
Colorantes en polvo para superficies, colores perlados
Corantes em pó para superficies em tons perolados

Cod: **24100**
●●● A
■■■ 6
g: 5
pz: 12
Gluten free

ASSORTITO. Assorted.
Assortis. Sortiert. Surtido. Sortido.

Cod: **24101**
pz: 6x5g
Gluten free

ORO.
Gold. Or. Gold.
Dorado. Dourado.

Cod: **24102**
pz: 6x5g
Gluten free

ARGENTO.
Silver. Argent. Silber.
Plateado. Prateado.

Cod: **24103**
pz: 6x5g
Gluten free

BRONZO.
Bronze. Bronze. Bronze.
Bronce. Bronze.

Cod: **24104**
pz: 6x5g
Gluten free

RAME.
Copper. Cuivre. Kupferfarbe.
Cobre. Cobre.

Cod: **24105**
pz: 6x5g
Gluten free

RUBINO.
Ruby. Rubis. Rubin.
Rubí. Rubi.

Cod: **24106**
pz: 6x5g
Gluten free

LILLA.
Lilac. Lilas. Lila.
Lila. Lilás.

Cod: **24109**
pz: 6x5g
Gluten free

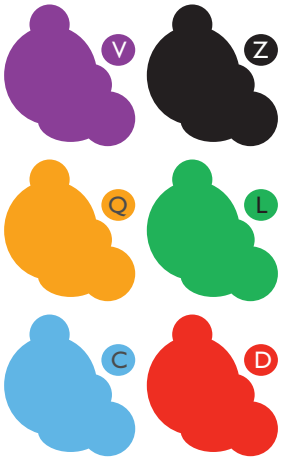
ROSA.
Pink. Rose. Rosa.
Rosa. Rosa.

COLOR GEL

Colour gel. Colour gel. Farbgel. Color gel. Color gel.

Cod: **24750**
A
8
pz: 40x20g
Gluten free

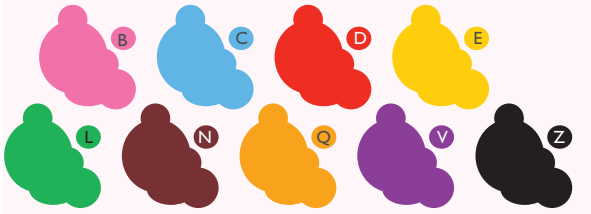
Cod: **24751**
BCDELQVZ
g: 20
pz: 20
Gluten free



AZO

COLOR GEL: COLORANTI GEL IDEALI PER COLORARE PASTA DI ZUCCHERO, GHIACCIA, PANNA, CREMA E PRODOTTI A BASE DI ZUCCHERO. COLOUR GEL: Colourings in gel ideal to colour sugar paste, icing, whipped cream and sugar based products. COLOR GEL: Colorants gel idéals pour colorer pâte de sucre, glace royale, chantilly, crème et produits à base de sucre. FARBGEL: Diese Farben sind Ideal zum Einfärben von Zuckermasse, Icing, geschlagene Sahne und zuckerbasierende Produkte. COLOR GEL: Colorantes en gel ideales para colorear pasta de azúcar, glasa, nata, crema y productos a base de azúcar. COLOR GEL: Corantes em gel ideais para colorir massa de açúcar, glacê, chantilly, cremes e productos a base de açúcar.

Cod: **24759**
A
9
g: 95
pz: 9
Gluten free



Cod: **24758**
BCDELNQVZ
g: 95
pz: 2
Gluten free

COLORANTI

Colourings. Colorants. Farbstoffe. Colorantes. Corantes

COLORANTI SPRAY BASE ALCOOL PERLESCENTI PER SUPERFICI E CIOCCOLATO

Alcohol-based spray pearly colourings for surfaces and chocolate. Colorants spray perlés à base d'alcool pour surfaces et chocolat. Lebensmittelfarben mit Perleffekt für Oberflächen und Schokolade auf Alkoholbasis. Colorantes spray para superficies y chocolate, a base de alcohol, colores perlados. Corantes em spray, para superfícies e chocolate à base de álcool em tons perolados

IDEALI PER DECORARE SUPERFICIALMENTE CIOCCOLATO, PRODOTTI A BASE DI ZUCCHERO, PRODOTTI DA FORNO E PANNA. Ideal for surface decoration of chocolate, sugar-based products,baked products and cream. Idéals pour décorer une surface de chocolat, les produits à base de sucre, les pâtisseries cuites au four et crème chantilly. Ideal zum Dekorieren von Schokolade, Zucker, Gebäck, Keksen und Sahne. Ideales para decorar superficialmente chocolate, productos a base de azúcar y productos para hornear y nata. Ideais para decorar uma superfície de chocolate, produtos à base de açúcar, productos assados e creme chantilly.

ARGENTO.
Silver. Argent. Silber.
Plateado. Prateado.

Cod: **24107**
pz: 4x50ml.

ORO.
Gold. Or. Gold.
Dorado. Dourado.

Cod: **24108**
pz: 4x50ml.

ROSSO.
Red. Rouge. Rot.
Rojo. Vermelho.

Cod: **24111**
pz: 4x50ml.

NERO.
Black. Noir. Schwarz.
Negro. Preto.

Cod: **24112**
pz: 4x50ml.

PENNARELLI ALIMENTARI

Felt tips with edible ink. Feutres alimentaires. Filzstift mit Lebensmittelfarbe. Rotuladores alimentarios. Caneta alimentar.

Cod: **24672**
●●● A
■■■ 8
cm: L7xH19xP3
pz: 8
Gluten free

BLISTER ASSORTITO.
Blister pack w/assorted colours.
Blisters assortis.
Blister farblich sortiert.
Blister surtido.
Blister Sortido.

PASTIGLIAGGIO
PASTA DI ZUCCHERO
CIOCCOLATO...
Gum-paste
Fondant
Chocolate...
Pastillage — Pasta adragante
Pâte de sucre — Pasta de azúcar
Chocolat... — Chocolate...
Tragant — Pastilhagem
Fondant — Massa de açúcar
Schokolade... — Chocolate...

RICAMBI MONOCOLORE
One-colour spare parts. Recharges mono-couleur.
Einfarbige Ersatzteile. Repuestos monocolor
Recarga monocor.

Gluten free

Cod: **24671B**
cm: H14,5
pz: 4

Cod: **24671C**
cm: H14,5
pz: 4

Cod: **24671D**
cm: H14,5
pz: 4

Cod: **24671E**
cm: H14,5
pz: 4

Cod: **24671L**
cm: H14,5
pz: 4

Cod: **24671N**
cm: H14,5
pz: 4

Cod: **24671Q**
cm: H14,5
pz: 4

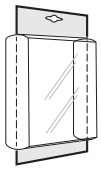
Cod: **24671Z**
cm: H14,5
pz: 4

STAMPI AD ESPULSIONE

Ejector cutters. Moules de découpe à expulsion. Blütenausstecher. Moldes a expulsión. Moldes de expulsão.

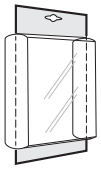
QUADRIFOGLIO. Four leaf clover. Trèfle à quatre feuilles. Kleeblatt. Trébol a cuatro hojas. Trevos de 4 folhas

Cod: **30252**
●●● A
■■■ 3
cm: Ø5,5/7
pz: 1 Blister
mat: PL



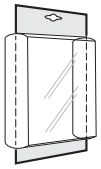
MARGHERITA. Daisy. Marguerite. Margeriten. Margarita. Margarida.

Cod: **30255**
●●● A
■■■ 4
cm: Ø1,5/2/2,5/3,5
pz: 1 Blister
mat: PL



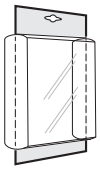
FIORI. Flowers. Fleurs. Blumen. Flores. Flores.

Cod: **30256**
●●● A
■■■ 4
cm: Ø0,5/1/1,5/2,5
pz: 1 Blister
mat: PL



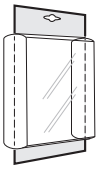
GERBERE. Gerbera daisies. Gerberas. Gerbera. Gérberas. Gerbera.

Cod: **30259**
A
2
cm: Ø4,5/5,5
pz: 1 Blister
mat: PL



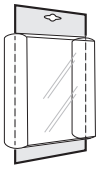
FIORI. Flowers. Fleurs. Blumen. Flores. Flores.

Cod: **30261**
A
3
cm: L2xH2,5
L2,5xH3
L3xH3,5
pz: 1 Blister
mat: PL



FOGLIE. Leaves. Feuilles. Blätter. Hojas. Folhas.

Cod: **30253**
A
3
cm: L1,5xH2
L2xH3
L2,5xH4
pz: 1 Blister
mat: PL

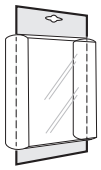


STAMPI AD ESPULSIONE

Ejector cutters. Moules de découpe à expulsion. Blütenausstecher. Moldes a expulsión. Moldes de expulsão.

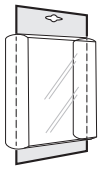
STELLA. Star. Étoile. Stern. Estrella. Estrela.

Cod: **30281**
●●● A
■■■ 3
cm: Ø0,5/1/1,3
pz: 1 Blister
mat: PL



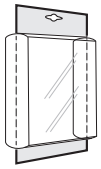
CUORE. Heart. Cœur. Herz. Corazón. Coração

Cod: **30280**
●●● A
■■■ 3
cm: Ø0,6/0,9/1,3
pz: 1 Blister
mat: PL



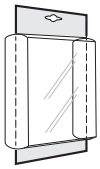
FARFALLE. Butterflies. Papillons. Schmetterlinge. Mariposas. Borboletas.

Cod: **30294**
●●● A
■■■ 3
cm: L3xH2
L4xH3
L6xH4
pz: 1 Blister
mat: PL

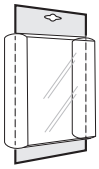


COLOMBE. Doves. Colombes. Tauben. Palomas. Pombas.

Cod: **30293**
●●● A
■■■ 3
cm: L3,5xH2
L4,5xH2,5
L5xH3
pz: 1 Blister
mat: PL



Cod: **30344**
●●● A
■■■ 4
cm: L3/5xH4/5
pz: 1 Blister
mat: PL



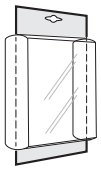
PASQUA. Easter. Pâques. Ostern. Pascua. Páscoa.

STAMPI AD ESPULSIONE

Ejector cutters. Moules de découpe à expulsion. Blütenausstecher. Moldes a expulsión. Moldes de expulsão.

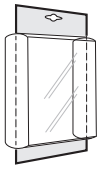
ANIMALI. Animals. Animaux. Tiere. Animales. Animais.

Cod: **30299**
A
4
cm: L4,5/6xH4/6
pz: 1 Blister
mat: PL



AMORE. Love. Amour. Liebe. Amor. Amor.

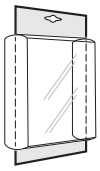
Cod: **30306**
A
4
cm: L4/5xH4/4,5
pz: 1 Blister
mat: PL



SUGGERIMENTI D'USO: PUOI ARRICCHIRE LA TUA DECORAZIONE COLORANDO ALCUNI PARTICOLARI CON UN MIX DI GELATINA COLORATA E GHIACCIA. Tip on how to use: enhance your decoration by colouring some details with a mix of coloured gelatine and icing. Suggestion d'utilisation: améliorez votre décoration en colorant quelques détails avec un mélange de gélatine colorée et de glaçage.

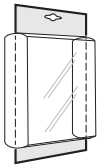
BIMBA. Baby girl. Sujets pour fille. Kleines Mädchen. Niña. Menina.

Cod: **30297**
A
4
cm: L5,5/6xH5/5,5
pz: 1 Blister
mat: PL



NASCITA. Birth. Naissance. Geburt. Nacimiento. Nascimento.

Cod: **30298**
A
4
cm: L4/4,5xH4,5/5
pz: 1 Blister
mat: PL



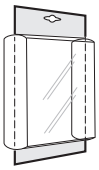
Anwendungs-Vorschlag: Machen Sie Ihre Dekorationen noch schöner durch einfärben einiger Details mit einer Mischung aus farbiger Zuckerglasur und Gelatine. Consejos para su utilización: puedes enriquecer tu decoración pintando algunos detalles con un mix de gelatina a colores y glasa. Conselhos de utilização: podes enriquecer a sua decoração pintando alguns detalhes com uma mistura de gelatina colorida e glacé.

STAMPI AD INCISIONE

Plunger cutters. Moules de découpe à incision. Ausstecher. Moldes a incisión. Moldes de corte.

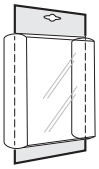
GAROFANO. Carnation. Oeillet. Nelke. Clavel. Cravo.

Cod: **30279**
●●● A
■■■ 3
cm: Ø2,5/3,5/4
pz: 1 Blister
mat: PL



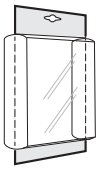
FIORE A STELLA. Star shaped flower. Fleur étoile.
Blume sternformig. Flor a forma de estrella. Flor em forma de estrela.

Cod: **30284**
●●● A
■■■ 3
cm: Ø2/3/4
pz: 1 Blister
mat: PL



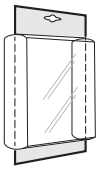
MARGHERITA. Daisy. Marguerite. Margeriten. Margarita. Margarida

Cod: **30250**
A
3
cm: Ø2/4/6,5
pz: 1 Blister
mat: PL



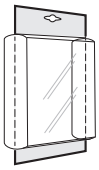
ROSA. Rose. Rose. Rose. Rosa. Rosa.

Cod: **30251**
A
4
cm: Ø3/3,5/4,5/5
pz: 1 Blister
mat: PL



ORSETTO. Teddy Bear. Petit ourson. Teddybär. Osito. Ursinho

Cod: **30273**
A
3
cm: L2,3xH2,7
L4xH4,5
L7xH7,5
pz: 1 Blister
mat: PL

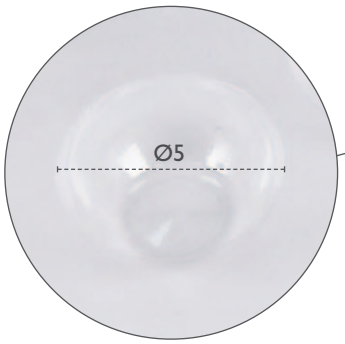


SUPPORTO MODELLA FIORI

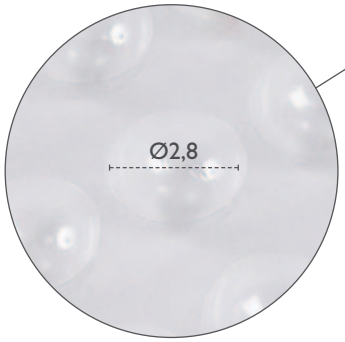
Icing flower nail. Support modèle fleurs. Form zum Blumen modelieren.
Suporte para moldear flores. Suporte para modelar flores

Cod: **30267**
cm: L27,5xH2,1xP17,5-Ø5
pz: 35
mat: PL

SUPPORTO TONDO PER MODELLARE FIORI
IN PASTA DI ZUCCHERO.
Round support to style sugar paste flowers.
Support rond pour modeler des fleurs en pâte de sucre.
Form zum modelieren von Zuckerblumen.
Suporte redondo para moldear flores de pasta de azúcar.
Suporte redondo para modelar flores de açúcar.

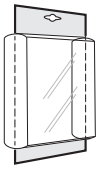


Cod: **30285**
cm: L27,5xH1,4xP17,5-Ø2,8
pz: 35
mat: PL



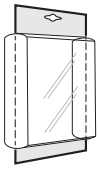
OCCHIELLO. Hole cutter. Oeil. Knopfloch. Ojal. Botoeira.

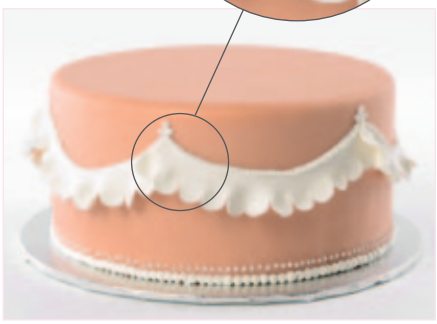
Cod: **30340**
●●● A
■■■ 3
cm: Ø0,5/1,5/2
pz: 1 Blister
mat: PL



PER BORDI ONDULATI. For wavy edges. Pour bords ondulés.
Für wellige Ränder. Para bordes ondulados. Para bordas onduladas

Cod: **30339**
cm: Ø9
pz: 1 Blister
mat: PL

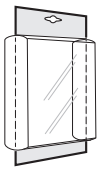


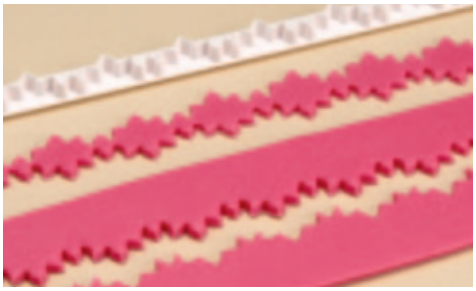


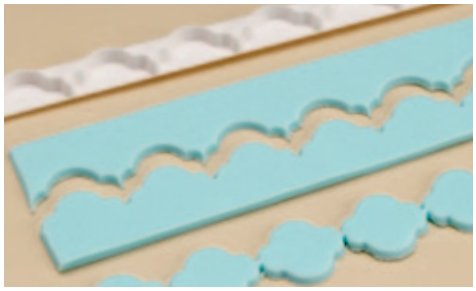
STAMPI PER BORDI

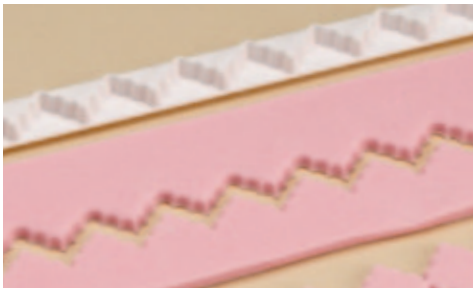
Border cutters. Moules pour bords. Ausstecher für Randgarnierung. Moldes para bordes. Moldes para bordas

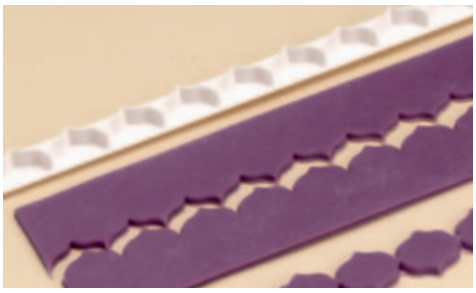
Cod: **30278**
cm: L15xH6
pz: 1Blister
mat: PL



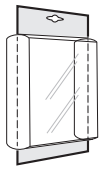




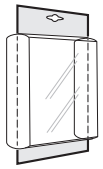




Cod: **30275**
●●● A
■■■ 4
cm: L25,5xH1,5
pz: 1Blister
mat: PL

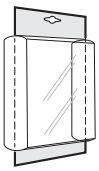


Cod: **30283**
●●● A
■■■ 4
cm: L14xH3,5
pz: 1Blister
mat: PL



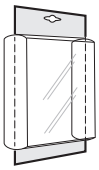
MEZZI DI TRASPORTO. Means of transport. Moyens de transport.
Transportmittel. Medios de transporte . Meios de transporte

Cod: **30274**
A
6
cm: L5/7xH5/6xP1,5
pz: 1Blister
mat: PL



PASQUA. Easter. Pâques. Ostern. Pascua. Páscoa

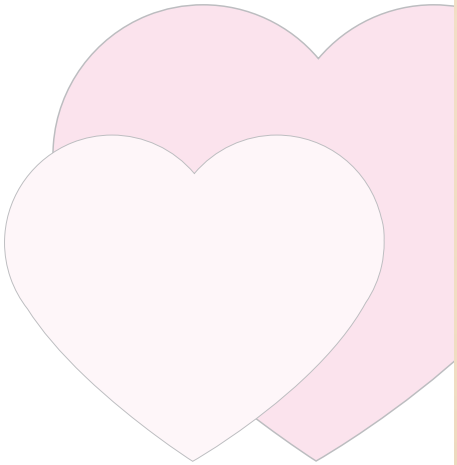
Cod: **30342**
A
5
cm: L5/7xH7xP1
pz: 1Blister
mat: PL



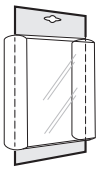
TAGLIAPASTA

Fondant Cutter. Coupe-pâte. Ausstechformen. Cortapastas. Corta-massa

CUORE. Heart. Cœur. Herz. Corazón. Coração.

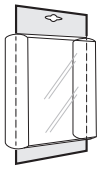


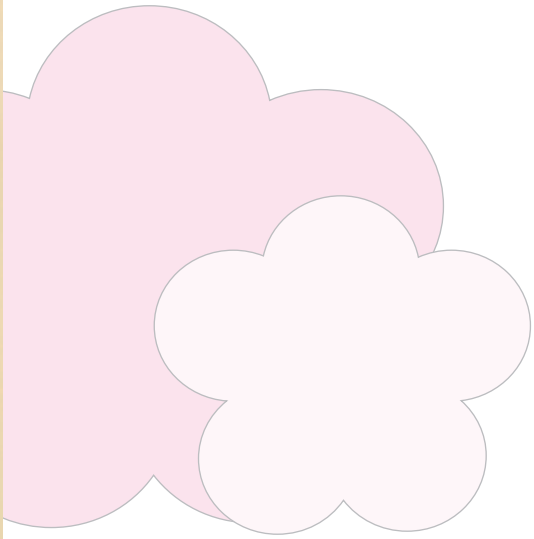
Cod: **30314**
A
2
cm: Ø4,5/8,5
pz: 1 Blister
mat: MT



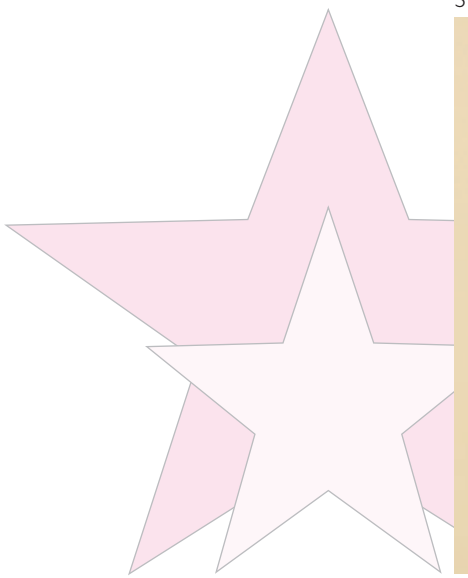
FIORI. Flowers. Fleurs. Blumen. Flores. Flores.

Cod: **30315**
A
2
cm: Ø5/8
pz: 1 Blister
mat: MT

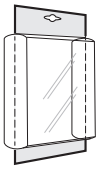




STELLA. Star. Étoile. Stern. Estrella. Estrela.

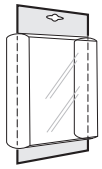


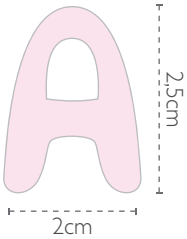
Cod: **30316**
A
2
cm: Ø5/8,5
pz: 1 Blister
mat: MT



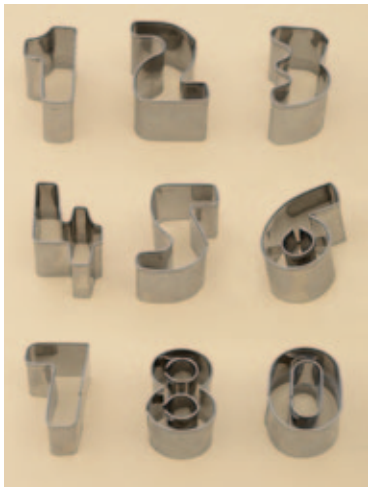
LETTERE. Letters. Lettres. Buchstaben. Letras. Letras.

Cod: **30307**
●●● A
■■■ 26
cm: H2,5
pz: 1 Blister
mat: MT

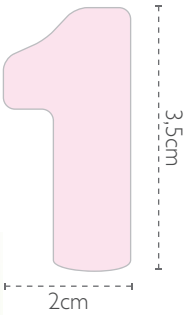




NUMERI. Numbers. Chiffres. Zahlen. Números. Números.

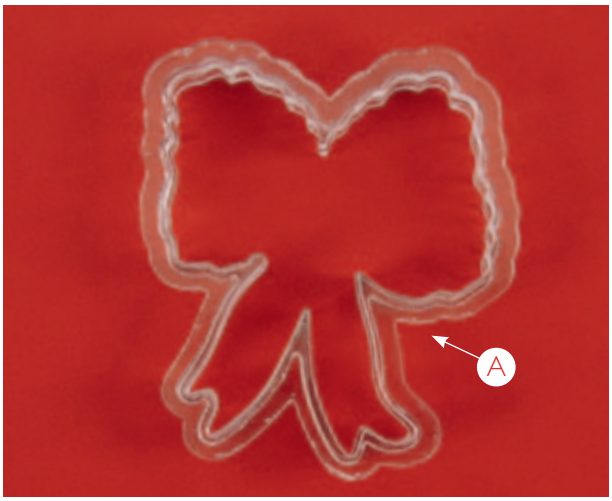


Cod: **30308**
●●● A
■■■ 9
cm: H3,5
pz: 1 Blister
mat: MT



TAGLIAPASTA

Fondant Cutter. Coupe-pâte. Ausstechformen. Cortapastas. Corta-massa



TAGLIA LA PASTA DI ZUCCHERO CON IL BORDO DELLO STAMPINO (A) E POI PREMI LO STAMPINO PER OTTENERE LA TUA DECORAZIONE (B).

Cut the fondant with cutter (A) and insert the plunger to emboss the decoration (B).

Coupez la pâte de sucre avec le bord du moule (A) et inez le moule afin d'obtenir votre décor (B).

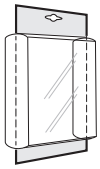
Schneiden Sie den Fondant mit dem Rand des Aussteckers (A), dann drücken Sie den Ausstecker um Ihre Dekoration zu schaffen (B).

Corte la pasta de azúcar con el borde (A) del molde y presione con el molde para obtener su decoración (B).

Corta a massa de açúcar com a borda do molde (A) e pressione o molde para obter a sua decoração (B).

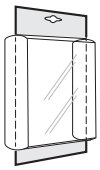
FIOCCO. Ribbon. Flacon. Schleife. Lazo. Laço.

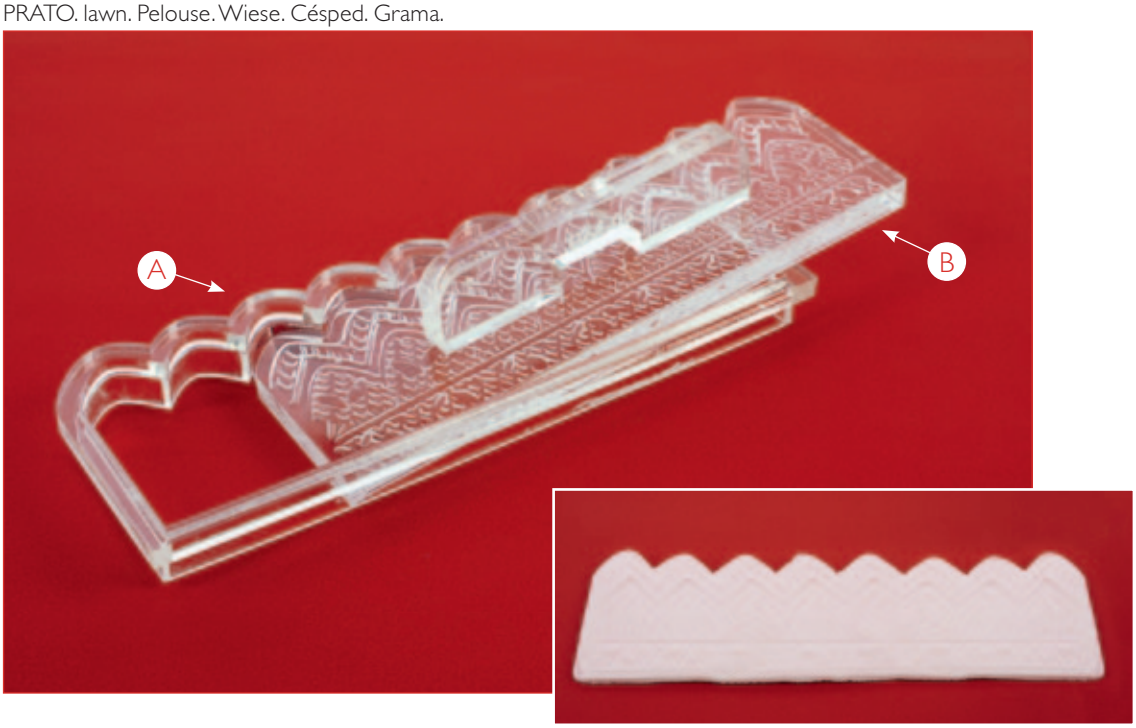
Cod: **30291**
cm: **L7xH8,3**
pz: **1 Blister**
mat: **PL**



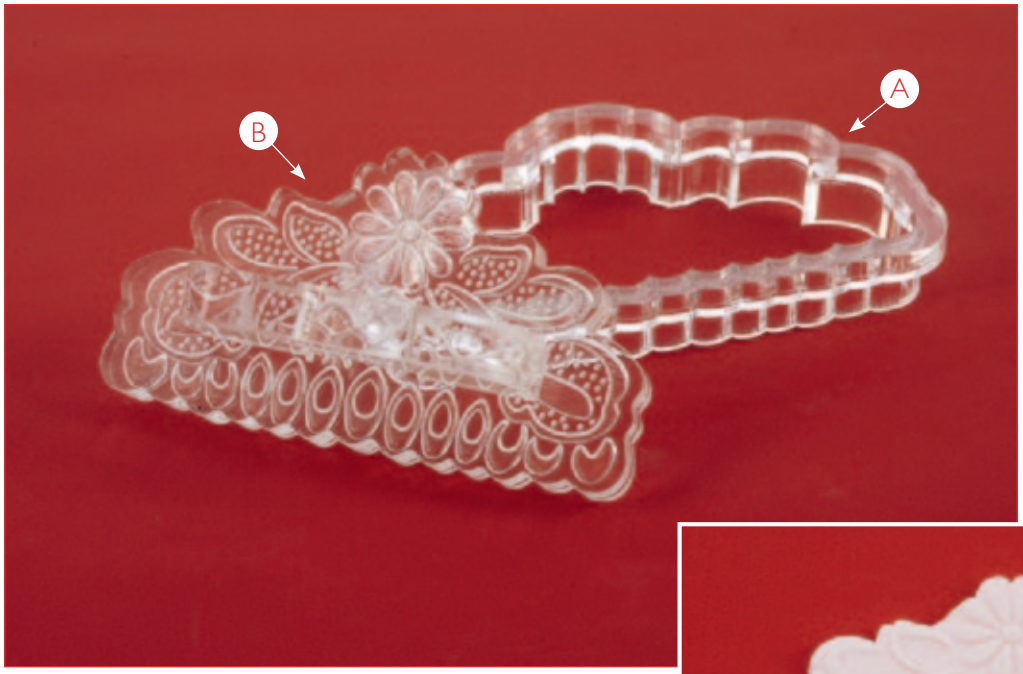
PRATO. lawn. Pelouse. Wiese. Césped. Grama.

Cod: **30286**
cm: L15,7xH6
pz: 1 Blister
mat: PL

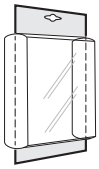




CESPUGLIO. Bush. Buisson. Strauch. Arbusto. Arbusto.

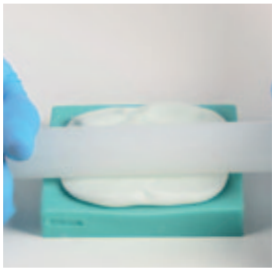


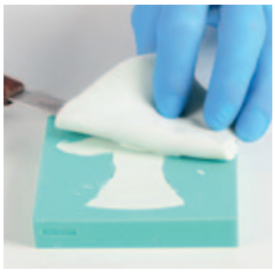
Cod: **30290**
cm: L8,8xH5,5
pz: 1 Blister
mat: PL

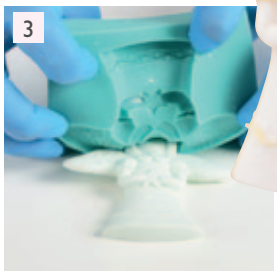


STAMPI IN SILICONE

Silicone Moulds. Moule en silicone. Silikonformen. Moldes de silicona. Moldes de silicone.





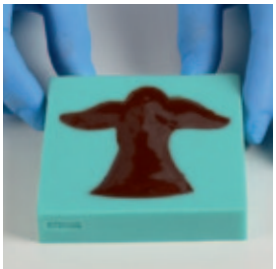


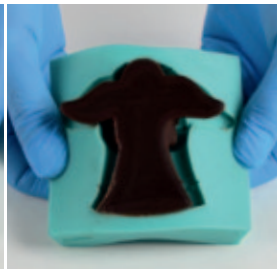
FASI DI UTILIZZO CON PASTA DI ZUCCHERO. How to use with sugar paste. Étapes d'utilisation avec la pâte de sucre. Phasen der Verwendung mit Zuckerpaste. Cómo usar la pasta de azúcar. Como utilizar a massa de açúcar

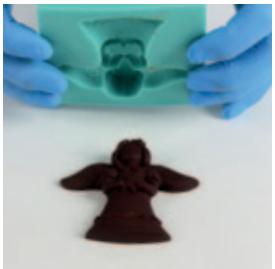
1 *SPOLVERARE L'INTERNO DELLO STAMPO CON AMIDO DI MAIS PRIMA DELL'UTILIZZO. Dust the inside of the mould with corn starch before use. Pulvérisez l'intérieur du moule avec de l'amidon de maïs avant son utilisation. Vor Anwendung die Form mit Maissträrke bestreuen. Antes de utilizar, espolvorear el interior del molde con almidón de maiz. Antes de utilizar, polvilhar o interior do molde com amido de milho.*

2 *INSERIRE NELLO STAMPO LA PASTA PREMENDO LEGGERMENTE PER FARLA ADERIRE BENE ED ELIMINANDONE LA QUANTITÀ IN ECCESSO. Carefully Press the paste completely into the mould and remove the excess. Insérez la pâte dans le moule en la poussant légèrement afin de bien la faire coller et en éliminant la quantité en excès. Die Masse in die Form legen und leicht andrücken, um sie zu befestigen und das Übermaß zu entfernen. Meter en el molde la pasta apretando suavemente para que se adhiera bien y elimine la cantidad en exceso. Apertar o molde contra a massa suavemente para aderir bem e elimine o excesso.*

3 *CAPOVOLGERE LO STAMPO E PREMERE LEGGERMENTE PER SMODELLARE LA PASTA. Turn the mould upside down and press lightly to remove the paste. Inverser le moule et pousser légèrement pour sortir la pâte. Die Form umkippen und leicht drucken, um die modellierte Masse herauszuziehen. Volcar el molde y apretar suavemente para desmoldear la pasta. Apertar suavemente o molde para que saia a decoração.*



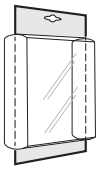




IDEALE ANCHE PER CIOCCOLATO!.
Also ideal for chocolate! Idéal pour le chocolat aussi! Ideal für Schokolade! Ideal también para chocolate! Ideal também para o chocolate!

ANGELO. Angel. Ange. Engel. Angel. Anjo.

Cod: **30330**
cm: L8,5xH8,5xP1,8
pz: 1 Blister
mat: SL



BALLERINA.

Ballerina. Ballerine. Tänzerin. Bailarina. Bailarina.

Cod: **30332**
cm: L9,2xH13xP2
pz: 1Blister
mat: SL

BORDO.

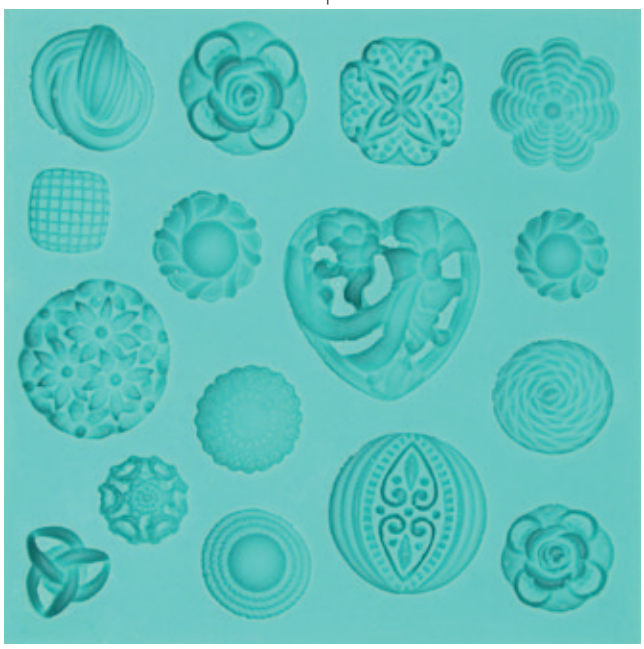
Border. Bord. Rand. Borde. Borda.

Cod: **30333**
cm: L8,2xH12,3xP1,7
pz: 1Blister
mat: SL

STAMPI IN SILICONE

Silicone Moulds. Moule en silicone. Silikonformen. Moldes de silicona. Moldes de silicone.

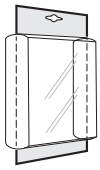
BOTTONI. Buttons. Boutons. Knöpfe. Botones. Botões.



Cod: **30326**
cm: L10,5xH10,5xP1,2
pz: 1Blister
mat: SL

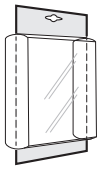
CLOWN. Clown. Clown. Clown. Payaso. Palhaço.

Cod: **30331**
cm: L7,2xH7,2xP1,5
pz: 1Blister
mat: SL



GERBERA. Gerbera daisy. Gerbera. Gerbera. Gérbera. Gerbera.

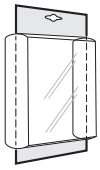
Cod: **30329**
cm: Ø6,2xP1
pz: 1Blister
mat: SL



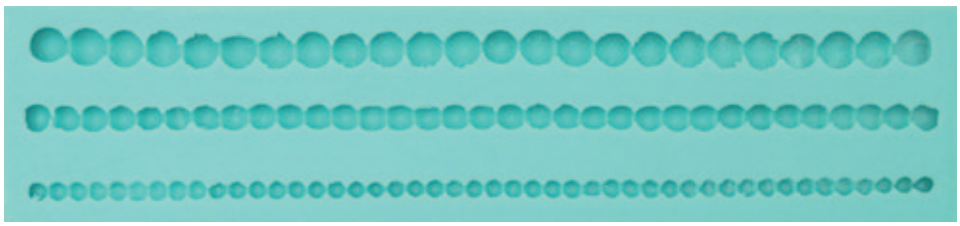
IDEALE ANCHE PER CIOCCOLATO!
Also ideal for chocolate! Idéal pour le chocolat aussi!
Ideal für Schokolade! Ideal también para chocolate!
Ideal também para o chocolate!

CAMEO. Cameo. Camée. Kamee. Camafeo. Camafeu.

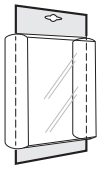
Cod: **30328**
cm: L9,8xH5,7xP1,6
pz: 1Blister
mat: SL

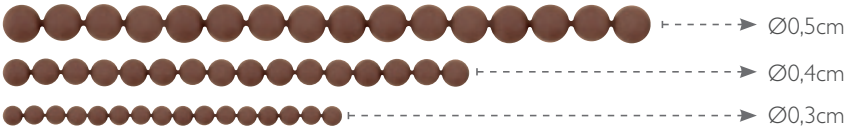


PERLE. Pearls. Perles. Perlen. Perlas. Pérolas.



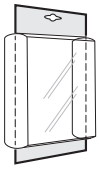
Cod: **30334**
cm: L19,2xH4,5xP1,5
pz: 1Blister
mat: SL





ORSETTO. Teddy Bear. Petit ourson. Teddybär. Osito. Ursinho.

Cod: **30327**
cm: L6xH9xP1,8
pz: 1Blister
mat: SL

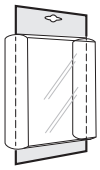


STAMPI IN SILICONE

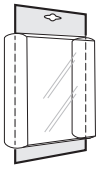
Silicone Moulds. Moule en silicone. Silikonformen. Moldes de silicona. Moldes de silicone.

FIOCCO. Ribbon. Flacon. Schleife. Lazo. Laço.

Cod: **30336**
cm: L3xH2,5xP0,6
pz: 1 Blister
mat: SL



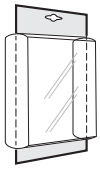
Cod: **30337**
cm: L4/5xH6,5xP0,6
pz: 1 Blister
mat: SL

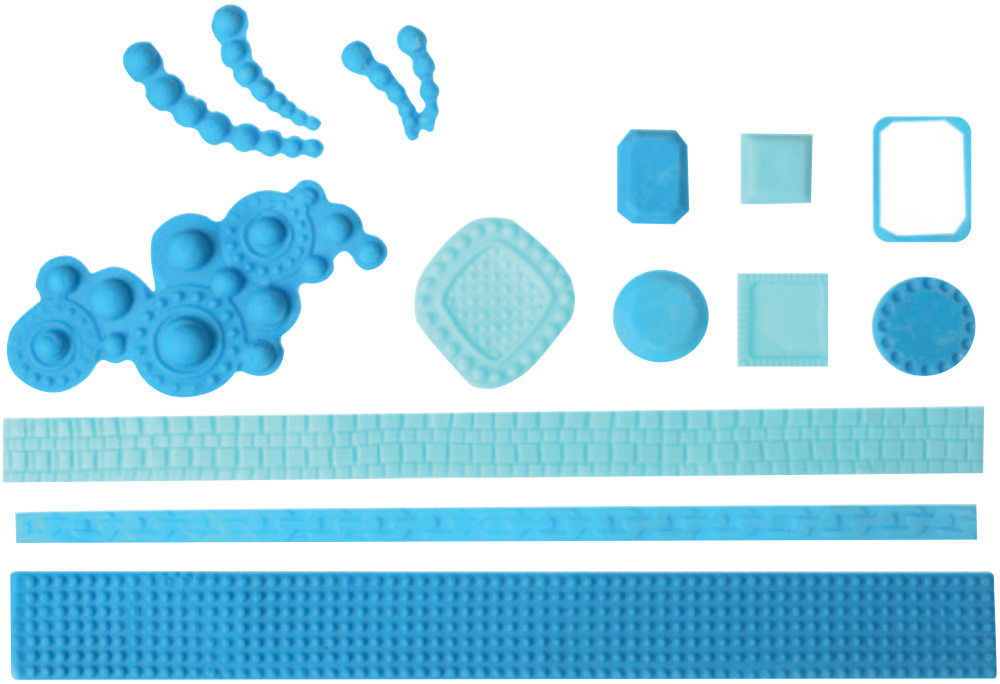


CONIGLIETTI. Bunnies. Lapins. Hasen. Conejitos. Coelhinhos.

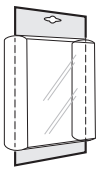
UOVA DI PASQUA. Easter eggs. Œufs de Pâques.
Oster Eier. Huevos de Pascua. Ovos de Páscoa.

Cod: **30338**
cm: L4xH5xP1,3
pz: 1 Blister
mat: SL

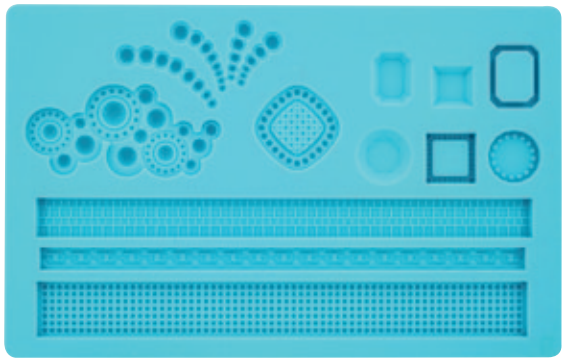




Cod: **30375**
cm: L20xH12,5xP1
pz: 1Blister
mat: SL

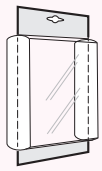


GEOMETRIE. Geometric shapes. Géométries.
Geometrische Motive. Geometrias. Geometrias.



ROSONE. Rosette. Rosette. Rosette. Florón. Roseta.

Cod: **30376**
cm: L20xH12,5xP1
pz: 1Blister
mat: SL

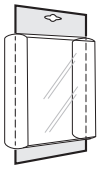


CAKE DECORATING

STAMPI IN SILICONE

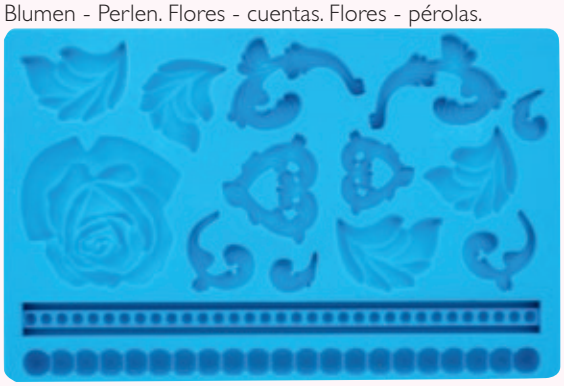
Silicone Moulds. Moule en silicone. Silikonformen. Moldes de silicona. Moldes de silicone.

Cod: **30377**
cm: L20xH12,5xP1
pz: 1Blister
mat: SL

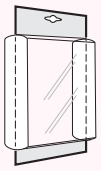


FOGLIE - GRECA. Leaves - ornaments. Feuilles - grecque. Blätter - Ränderband. Hojas - orla. Folhas - franja.

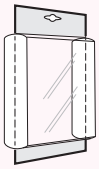
FIORI - PERLINE. Flowers - pearls. Fleurs - petites perles. Blumen - Perlen. Flores - cuentas. Flores - pérolas.



Cod: **30378**
cm: L20xH12,5xP1
pz: 1Blister
mat: SL



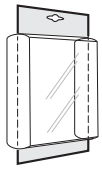
Cod: **30379**
cm: L20xH12,5xP1
pz: 1Blister
mat: SL



BOTTONI. Buttons. Boutons. Knöpfe. Botones. Botões.

LETTERE. Letters. Lettres. Buchstaben. Letras. Letras.

Cod: **30380**
cm: L20xH12,5xP1
pz: 1Blister
mat: SL



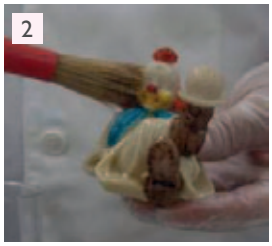
CAKE DECORATING

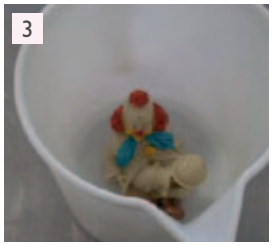
STAMPIGEL

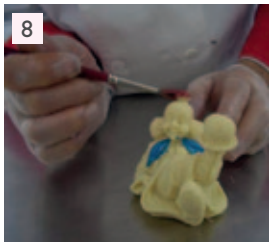
Stampigel. Stampigel. Stampigel. Stampigel. Stampigel.

STAMPIGEL PER LA CREAZIONE
DI STAMPI PERSONALIZZATI
Stampigel. To make personalised moulds.
Stampigel .Pour la création de moules personnalisés.
Stampigel. Zum Herstellen individueller Formen.
Stampigel. Para crear moldes personalizados.
Stampigel.Para criar formas personalizadas.

Cod: **24124**
Kg: 0,5
pz: 4







RIMUOVERE IL COPERCHIO E METTERE IL BARATTOLO DI STAMPIGEL NEL MICROONDE O A BAGNOMARIA, FINO ALLA SUA LIQUEFAZIONE. UNGERE CON OLIO DI SEMI IL SOGGETTO DA RIPRODURRE E POSIZIONARLO SUL FONDO DI UN RECIPIENTE SUFFICIENTEMENTE ALTO AVENDO CURA DI ATTACCARE IL SOGGETTO AL FONDO DELLO STESSO. RICOPRIRE TOTALMENTE IL SOGGETTO CON STAMPIGEL E METTERE IL TUTTO IN FRIGORIFERO, FINO AL SUO COMPLETO INDURIMENTO. ESTRARRE LO STAMPIGEL DAL RECIPIENTE, TAGLIARLO A METÀ PER ESTRARRE IL SOGGETTO USATO. PROCEDERE CON IL RIEMPIMENTO CON PASTA E RIUNIRE LE DUE PARTI DELLO STAMPO (SE NECESSARIO AIUTARSI CON UN ELASTICO). PER CONSERVARE LO STAMPO, CHIUDERLO IN UN RECIPIENTE IN ASSENZA D'ARIA E RIPORLO IN UN LUOGO FRESCO E ASCIUTTO; LO STAMPO PUÒ ESSERE LIQUEFATTO E RIUTILIZZATO PIÙ VOLTE.

Remove the cover and place the Stampigel pail in the micorwave or bain-marie, until it becomes liquid. Oil the subject to be reproduced with seed oil and place it on the bottom of a recipient that is high enough being careful to fix the subject on the bottom of the recipient Cover the subject completely with Stampigel and place it in the fridge until it hardens. Remove the Stampigel from the recipient, cut it in half in order to extract the subject. Proceed filling with paste and unite the 2 parts (if necessary use an elastic band). To preserve the mould, close it in an airtight recipient and keep it in a cool and dry place; the mould can be liquified and reused several times.

Enlevez la couvercle et mettez le pôt Stampigel au microondes ou à bain-marie, jusqu'à ce qu'il devienne liquide. Graisser avec de l'huile de graines le sujet à reproduire et positionnez-le dans un contenant suffisamment haut en prenant soin d'attacher le sujet au fond du même contenant. Recouvrez totalement le sujet avec le Stampigel liquide et mettez le tout au réfrigerateur. Enlevez le Stampigel du contenant, coupez-le en deux pour enlever le sujet utilisé. Procédez au remplissage avec de la pâte et remettez ensemble les deux parties du moule obtenu (si nécessaire s'aider d'un élastique). Pour conserver le moule, fermez-le dans un contenant sans air et le conserver dans un lieu frais et sec; le moule peut être fondu et réutilisé plusieures fois.

Deckel entfernen und die Stampigel Dose in die Mikrowelle oder ins warme Wasser stellen bis das Gel flüssig ist. Die zum reproduzierende Figur mit Kernenoel einfetten und in einen geräumigen Behälter stellen. Wichtig: die Figur auf dem Boden des Behälters kleben. Die Figur mit Stampigel völlig bedecken und ins Kühlfach stellen bis das Gel ausgehärtet ist.
Das Stampigel von dem Behälter entfernen und in der Mitte trennen, um die Figur zu entfernen. Mit der Paste die Form füllen und die zwei Hälftem zusammenfügen (man kann das mit Hilfe eines Gummibands machen). Um die Form zu erhalten, verwahren Sie sie in einem geschlossen Behälter und lagern sie kühl und trocken. Die Form kann wieder geschmolzen und somit mehrmals verwendet werden.

Quitar la tapa y colocar el bote de Stampigel en el horno a microondas o en baño María, hasta licuarlo. Untar el objeto a reproducir con aceite de semillas y colocarlo en el fondo de un recipiente suficientemente alto; pegar el objeto sobre el fondo del recipiente. Cubrir completamente el objeto con el Stampigel y colocarlo en la nevera hasta que endurezca.
Quitar el Stampigel del recipiente y cortarlo por la mitad para poder extraer el objeto utilizado. Rellenar con la pasta el molde obtenido y unir las dos partes (si es necesario, unir con un elástico las 2 partes del molde). Para conservar el molde, cerrar al vacío en un recipiente y colocarlo en un lugar fresco y seco; el molde se puede volver a derretir para volver a utilizar.

Retirar a tampa e colocar o pote de Stampigel no forno microondas ou em banho maria, até que fique líquido.
Untar a figura a reproduzir com óleo de sementes e colocar-lo no fundo de um recipiente suficientemente alto para que cubra a figura; colocar a figura sobre o fundo do recipiente. Cobrir completamente a figura com o Stampigel e coloque na geladeira até que endureça. Retirar o Stampigel do recipiente com cuidado e corte pela metade para poder retirar a figura utilizada.
Preencher com a massa, o molde obtido e unir as duas partes (se necessário, unir com um elástico as 2 partes do molde)
Para conservar o molde, fechar a vácuo em um recipiente e coloque num lugar fresco e seco; o molde pode-se derreter de novo e reutilizar.

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 silicones e fibra de vidro.

Cod: **30335**
cm: L59xH38,5
pz: 1
mat: SL

NON SERVE UNGERE E INFARINARE!
No need for butter and flour! Pas besoin de beurrer et fariner! Einfetten und Bestreuung nicht nötig! No necesita untar o enharinar! Não necessitas untar nem polvilhar farinha!

IDEALE PER CUCINARE IN FORNO TRADIZIONALE E MICROONDE E OTTIMO PER LA SURGELAZIONE. IDEALE ANCHE PER ISOMALTO. Ideal in traditional oven and microwave - excellent for freezing. Ideal also for isomalt. Idéal pour cuire au four traditionnel et au micro-ondes et excellent pour la surgélation. Idéal pour l' isomalt aussi. Ideal zum Backen im Backofen und Mikrowellen, ausgezeichnet zum Frosten. Ideal für Isomalz. Ideal para cocinar en horno normal y microondas y optimo para la congelación. Ideal también para isomalt. Ideal para cozinhar no forno normal e microondas e excelente para congelar. Ideal também para o isomalte.

Cod: **24119**
Kg: 0,5
pz: 4

ISOMALTO.
Isomalt. Isomalte. Isomalz.
Isomalt. Isomalte.

Cod: **24123**
Kg: 0,5
pz: 4
mat: ZU

PREPARATO PER GHIACCIA REALE.
Icing sugar compound.
Préparation pour glace royale.
Präparat für Icing Zucker.
Preparado para glasa real.
Preparado para glacê real.

COLORANTI

Colourings. Colorants. Farbstoffe. Colorantes. Corantes

COLORANTI BASE ACQUA PERLATI PER AEROGRAFO

Water-based pearly colourings for airbrush. Colorants perlés à base d'eau pour aérographe. Perlmutt-Lebensmittelfarben auf Wasserbasis. Colorantes para aerógrafo, perlados a base de agua. Corantes para aerógrafo, em tons pérola e á base de água.

IDEALI PER COLORARE L'ISOMALTO.

Ideal to colour the isomalt. Idéals pour colorer l'isomalt. Ideal zum einfärben von Isomalz. Ideales para colorear isomalt. Ideais para colorir isomalte.

Gluten free

Cod: **24494**
g: 190
pz: 1

ORO. Gold
Or. Gold
Oro. Dourado

Cod: **24372**
g: 190
pz: 1

GIALLO UOVO. Egg yellow
Jaune d'œuf. Eigelb
Amarillo huevo. Amarelo ovo

Gluten free

Cod: **24376**
g: 190
pz: 1

VERDE. Green
Vert. Grün
Verde. Verde

Cod: **24373**
g: 190
pz: 1

GIALLO. Yellow
Jaune. Gelb
Amarillo. Amarelo

Gluten free

Cod: **24377**
g: 190
pz: 1

AZZURRO. Blue
Bleu ciel. Blau
Celeste. Azul

Gluten free

Cod: **24495**
g: 190
pz: 1

ARGENTO. Silver
Argent. Silber
Plateado. Prateado

Cod: **24374**
g: 190
pz: 1

ROSA. Pink
Rose. Rosa
Rosa. Rosa

Gluten free

Cod: **24329**
g: 190
pz: 1

ROSSO. Red
Rouge. Rot
Rojo. Vermelho

Cod: **24378**
g: 190
pz: 1

NERO. Black
Noir. Schwarz
Negro. Preto

Gluten free

Cod: **24379**
g: 190
pz: 1

MARRONE. Brown
Marron. Braun
Marrón. Marrom

8 PZ ASSORTITO. 8 pz assorted. 8 pz assorties. 8 St. sortiert. 8 u. surtido. 8 u. sortido

Cod: **24371**
●●● A
g: 190
pz: 8
Gluten free

RULLO TAGLIAPASTA DECORATIVO

Fondant ribbon cutter embosser set. Rouleau coupe-pâte décoratif. Fondantbänder Schneide- und Prägeset. Rodillo cortapastas decorativo. Rodinho corta-massas decorativo.

Cod: **30268**
pz: 1 Blister
mat: PL

SCEGLI GLI INSERTI PER INCIDERE E TAGLIARE CHE PREFERISCI, MIXA TRA LORO LE RONDELLE, GLI INSERTI E GLI SPAZIATORI SUL RULLO E PASSALO SULLA PASTA DI ZUCCHERO.

Just choose the cutting and embossing wheel designs you want, slide the washer, core, wheels and spacers on the roller handle, and roll on fondant. Choisissez les inserts que vous préférez pour graver et couper, mélangez les rondelles, les inserts et les espaceurs sur le rouleau et passez-les sur la pâte de sucre. Wählen Sie einfach die gewünschten Schneide und präge Rädchen. Schieben Sie die Unterlegscheiben, die Rädchen und die Distanzscheiben auf den Rollenhandgriff und rollen über den Fondant. Elige los utensilios que prefieras para incidir y cortar, mezcla entre ellos los discos, los injertos y los espaciadores del rodillo y pásalo sobre la pasta de azúcar. Escolhe os utensílios que preferir para marcar e cortar, misture entre eles os discos, os enxertos e os espaçadores do rodinho e pase-o sobre a massa de açúcar.

1

2

3

4

INSERTI CON GOFFRATURA
Embossing wheels. Inserts avec gaufrage. Prägerädchen. Injertos con gofrado. Enxertos em relevo

SPAZIATORI
Spacers. Espaceurs
Distanzscheiben. Espaciadores
Espaçadores

RUOTE TAGLIA PASTA
Cutting wheels. Roues coupe-pâte.
Schneiderad. Discos cortapastas.
Discos corta-massas.

TIMBRATAGLIA

Fondant decorative punch set. Kit emporte pièces pour pâte de sucre.
Dekoratives Fondant Stanz Set. Sello cortapastas.
Selo corta-massas.

1

2

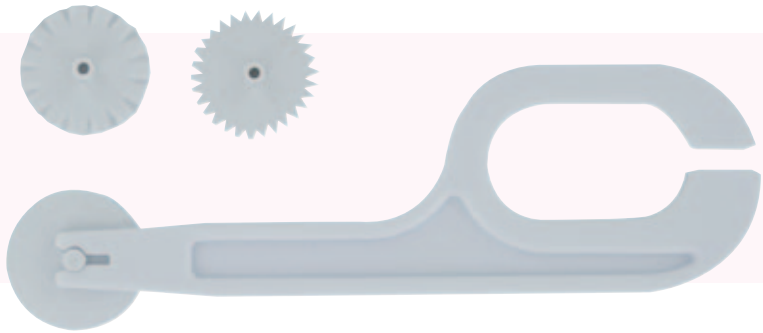
3

Cod: **30269**
pz: 1 Blister
mat: PL

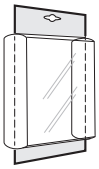
STRUMENTI PER TAGLIARE E INCIDERE

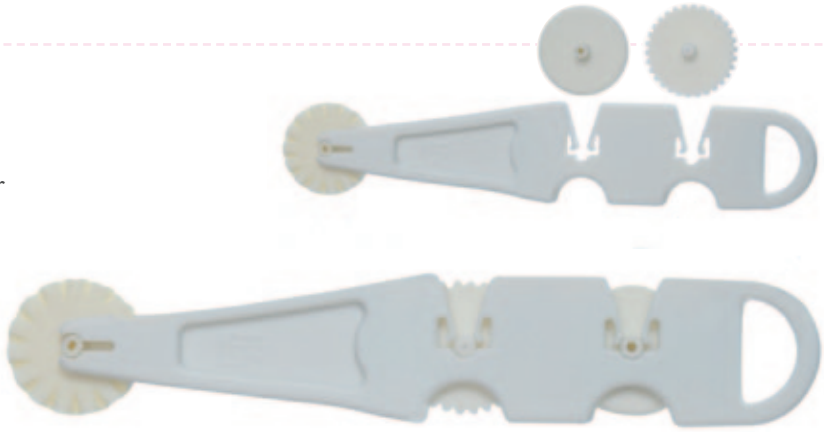
Fondant Cutter & Embosser. Outil pour couper et graver. Werkzeug zum Schneiden. und Einprägen. Utensilio para cortar e incidir. Utensilio para marcar e cortar.

Cod: **30292**
pz: 1 Blister
mat: PL



Cod: **30341**
pz: 1 Blister
mat: PL





ROTELLE INTERSCAMBIABILI. 1) PER TAGLIARE STRISCE, INSERIRE LA ROTELLA CON IL BORDO LISCIO NELL'APPOSITA SEDE DELL'IMPUGNATURA. STENDERE LA PASTA DI ZUCCHERO. DEFINIRE LA LARGHEZZA DESIDERATA E PASSARE LA ROTELLA CON UN RIGHELLO PER TAGLIARE LA PASTA DI ZUCCHERO. 2) PER IMPRIMERE A RILIEVO, UTILIZZARE UNA DELLE DUE APPOSITE ROTELLE

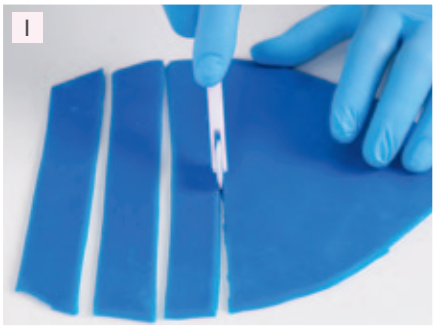
Interchangeable wheels.
1) To cut strips, attach the straight-edge cutting wheel - just snap the axle in the slot on the handle. Roll out the fondant. Determine the desired width of your strip and roll the wheel along a ruler to cut. 2) To emboss a pattern, attach one of the two pattern wheels

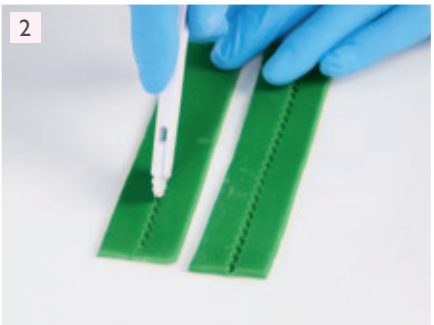
Rouleaux interchangeables.
1) Pour couper des bandes, insérez le rouleau avec le bord lisse dans la fente du manche. Étaler la pâte de sucre. Définir la largeur souhaitée et passer le rouleau avec une règle pour couper la pâte de sucre.
2) Pour imprimer en relief, utiliser un des deux rouleaux spécifiques

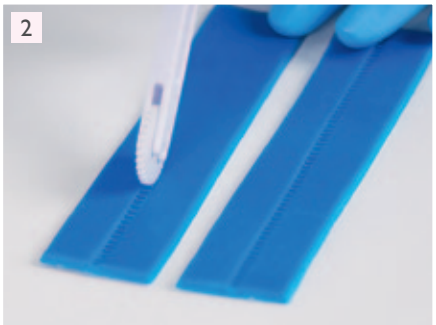
Austauschbare Rädchen.
1) Um Streifen zu schneiden, benutzen Sie das Rädchen mit dem glatten Rand (einfach in den dafür vorgesehenen Schlitz am Griff einsetzen). Die Zuckermasse ausrollen, gewünschte Breite bestimmen und das Rädchen an einem Lineal entlang führen und schneiden.
2) Um ein Relief aufzudrucken, eines der beiden Rädchen benutzen.

Rodillos intercambiables.
1) Para cortar tiras, colocar en el agarre, en el pertinente lugar, la rueda con el borde liso. Extender la pasta de azúcar. Definir el ancho deseado y, para cortar la pasta de azúcar, pasar la rueda apoyándose a una regla.
2) Para imprimir en relieve, usar una de las dos pertinentes ruedas

Rodinhos intercambiáveis.
1) Para cortar em tiras, colocar no manilhar, no lugar correcto, a roda com o borde liso. Extender a massa de açúcar. Definir a largura desejada e para cortar a massa de açúcar, passar a roda apoiando em uma régua.
2) Para imprimir em relevo, usar uma das duas rodas





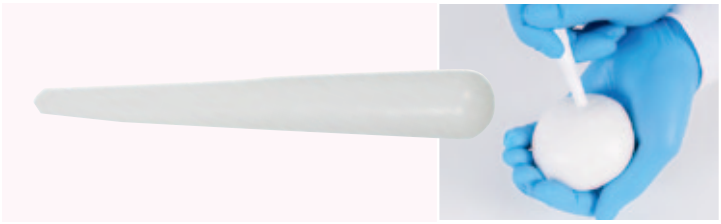


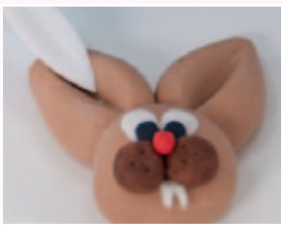
ATTREZZI PER PASTA MODELLABILE

Modelling paste tool set. Outils pour pâte modelable. Werkzeuge für modellierbare Masse. Utensilios para pasta moldeable. Utensilios para massa modelável.

Cod: **30287**
●●● A
■■■ 5
cm: H14
pz: 1 Blister
mat: PL

SET 5 PZ.
5 pcs set.
Set 5 unités.
5 Stk Set.
Set de 5 unidades.
Kit de 5 unidades.

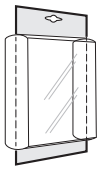




Cod: **30263**
cm: L8xH14,5
pz: 1 Blister
mat: PL

SPATOLA PER MODELLARE.
Modelling spatula.
Spatule pour modeler.
Großer Schaber.
Espátulas para moldear.
Espátulas para modelar.

Cod: **30264**
●●● A
■■■ 12
cm: H16
pz: 1 Blister
mat: PL

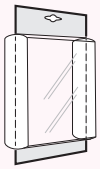


CAKE DECORATING

ATTREZZI

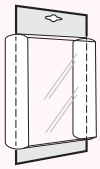
Tools. Outils. Utensilien. Utensilios. Utensílios.

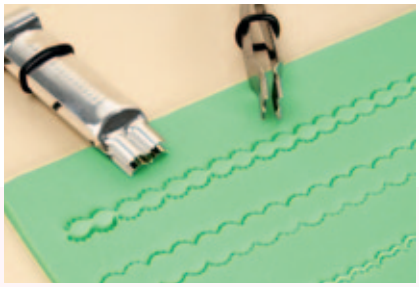
Cod: **30203**
A
2
cm: L1/2xH8,5
pz: 1
mat: MT



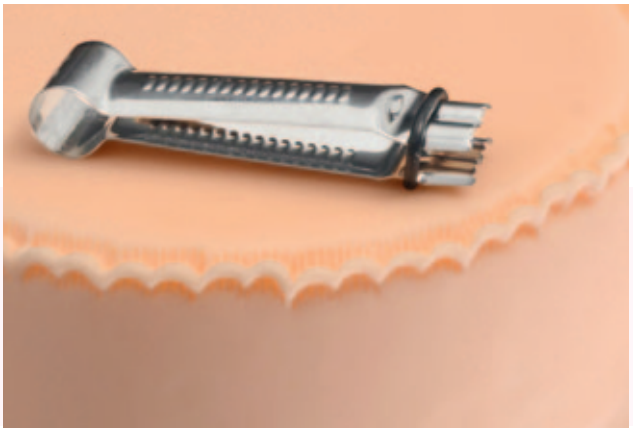
PINZE PER INCISIONI TONDE.
Round crimper. Pinces pour incisions rondes.
Kneifer rund. Pinzas para incisiones redondas.
Pinças para cortes redondos.

Cod: **30204**
A
2
cm: L1/1,5xH8
pz: 1
mat: MT

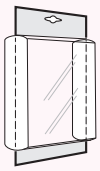




PINZE PER INCISIONI A SMERLO.
Scallop crimpers. Pinces pour incisions festonnées.
Kneifer gezahnt. Pinzas para incisiones ondeadas.
Pinças para cortes ondulados.

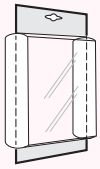


Cod: **30373**
A
2
cm: L1,5xH9
pz: 1
mat: MT

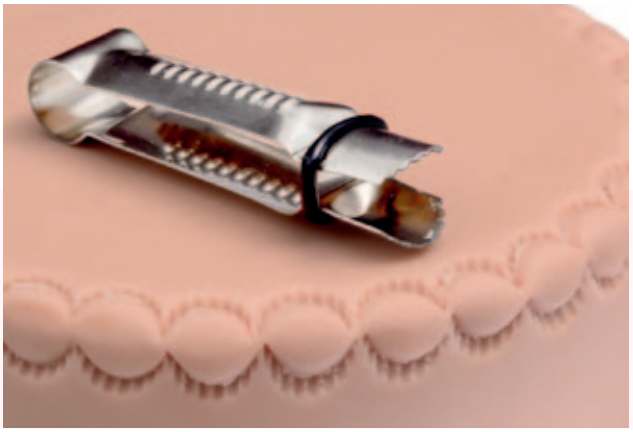


PINZE PER INCISIONI TRIANGOLO.
Triangle crimpers. Pinces pour incision triangle.
Dreieckiger Kneifer. Pinzas para incisión - triángulo.
Pinças de corte - triângulo.

Cod: **30374**
A
2
cm: L1,5/2xH9
pz: 1
mat: MT



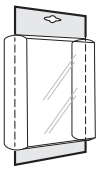
PINZE PER INCISIONI ONDA.
Wave crimpers. Pinces pour incision vague.
Welliger Kneifer. Pinzas para incisión - ola.
Pinças de corte - ondas.



MATTARELLI

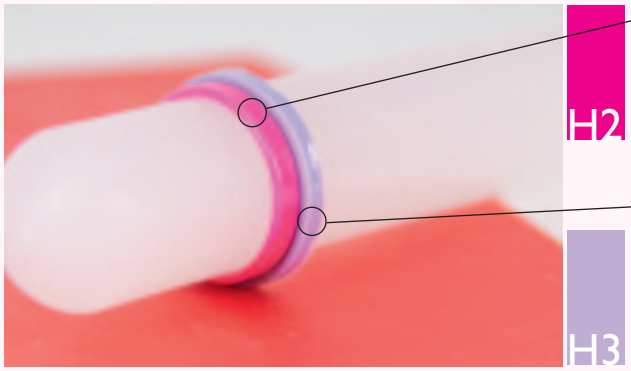
Rolling pins. Rouleaux à pâtisserie. Strukturnudelholz (Teigrolle). Rodillos. Rolos

Cod: **30288**
cm: Ø2,5xL23
pz: 1 Blister
mat: PL



MATTARELLO CON GUIDE
Rolling pin with guides.
Rouleau à pâtisserie avec guide.
Teigrolle mit Ringe.
Rodillo con guías.
Rodinho com guias.

SCEGLI LO SPESSORE PER LA TUA PASTA MODELLABILE!
Choose your modelling paste thickness!
Choisissez l'épaisseur pour votre pâte modelable!
Wählen Sie die Dicke Ihrem Fondant.
Elige el espesor para tu pasta moldeable!
Escolha a grossura da sua massa modelável!



GUIDA ROSA H2MM.
Pink guide H2mm.
Guide rose H2mm.
Rosa Ring H2mm.
Guía rosa H2mm.
Guia rosa H2mm.

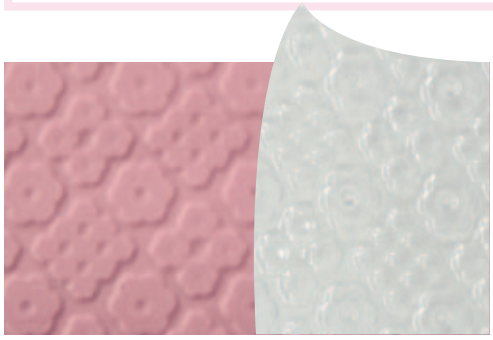
GUIDA VIOLA H3MM.
Violet guide H3mm.
Guide violet H3mm.
Violett Ring H3mm.
Guía violeta H3mm.
Guia violeta H3mm.

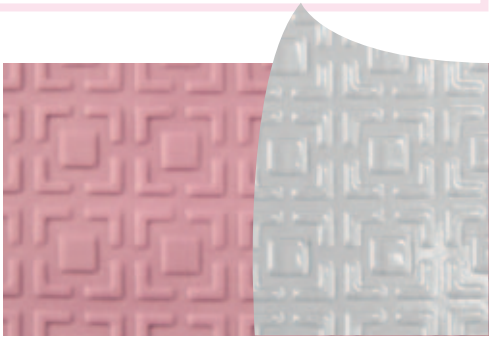
Cod: **30289**
cm: Ø4xL35
pz: 1
mat: PL

IN SCATOLA.
Packed in a box.
Emballé en boîte.
Verpackt in Box.
En caja.
Em caixa.

MATTARELLO ANTIADERENTE IN POLIETILENE
Non stick Poliethylene (PE) Rolling pin.
Rouleau à pâtisserie non-collant en polyéthylène.
Anti-Haft Teigrolle aus Poliethylene (PE).
Rodillo de polietileno, antiadherente.
Rodinho de polietileno, anti-aderente.

LES STRUCTURES - LASTRE PER REALIZZARE DECORAZIONI DI PASTA DI ZUCCHERO IN RILIEVO.
Les structures - Plates to create embossed sugar paste decorations.
Les structures - Plaque pour la réalisation de pâte de sucre en relief.
Les structures - Struckturmatten.
Les structures - Planchas para hacer decoraciones de pasta de azúcar en relieve.
Les structures - Pranchas para fazer decorações de massa de açúcar em relevo.



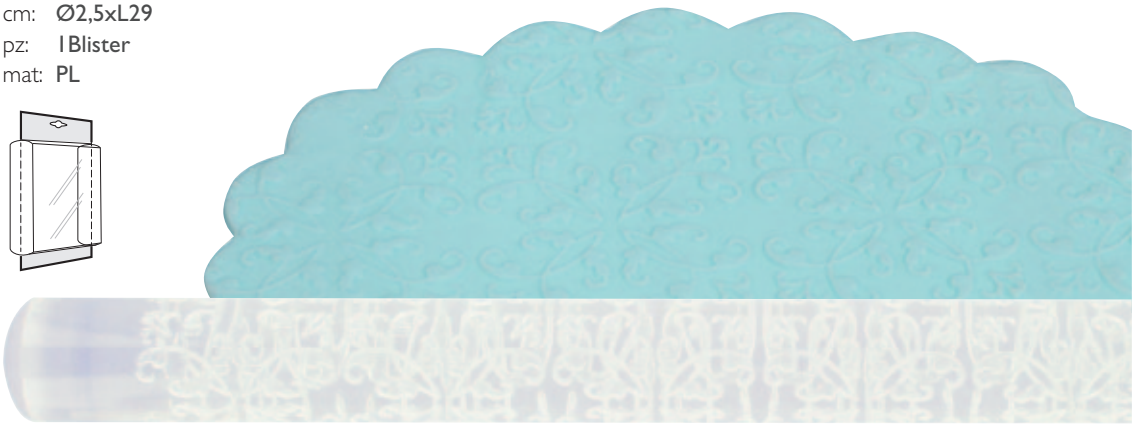


Cod: **81417**
●●● A
■■■ 2
cm: L35xH26
pz: 26 (13x2)
mat: PL

MATTARELLI

Rolling pins. Rouleaux à pâtisserie. Strukturnudelholz (Teigrolle). Rodillos. Rolos

Cod: **30219**
cm: Ø2,5xL29
pz: 1 Blister
mat: PL



GIGLIO.
Lily. Lis. Lilie. Lirio. Lírio

Cod: **30220**
cm: Ø2,5xL29
pz: 1 Blister
mat: PL

ROSONE.
Rosette. Rosette. Rosette. Florón. Roseta

Cod: **30271**
cm: Ø2,5xL29
pz: 1 Blister
mat: PL

CUORI.
Hearts. Cœurs. Herzen. Corazones. Corações.

SAC A POCHE

Piping bags. Sac à poche. Spritzbeutel. Manga pastelera. Saco de pasteleiro.

L29xH46xP29cm

ESPOSITORE PER SAC A POCHE COD.30266
Piping bags display for code 30266.
Présentoir pour sac à poche code 30266.
Ausstellungsständer für Spritzbeutel Art. 30266.
Expositor para manga pastelera cod.30266.
Expositor para sacos de pasteleiro cód.: 30266.

Cod: **30325**
cm: L29xH46xP29
pz: 1
mat: CT

IL SAC À POCHE IGIENICO ANTISCIVOLO
Hygienic non-slip piping bag.
Le sac à poche hygiénique antiglisse.
Die Spritzbeutel sind hygienisch und rutschfest.
Manga higiénica antideslizamiento.
Manga higiénica anti-deslizante.

12 BLISTER DA 20 PZ
12 Blisters with 20 pcs each
12 Blisters de 20 pièces
12 Blister mit je 20 Stück
12 Blisters de 20 u.
12 Blisters de 20 u.

Cod: **30266**
cm: L21xH41
pz: 12

BECCUCCI PER SAC À POCHE
Piping tips. Becs pour sac à poche.
Tüllen. Boquillas para mangas.
Boquinhas para sacos.

Cod: **30265**
●●● A
■■■ 6
pz: 1 Blister
mat: MT

6 BECCUCCI DIVERSI CON CUI DECORARE. 6 different piping tips to decorate with. 6 becs différents pour décorer.
6 verschiedene Tüllen zum Dekorieren. 6 boquillas distintas con las cuales decorar. 6 boquinhas diferentes para decorar.

CAKE DECORATING

BECCUCCI PER SAC À POCHE

Piping bag tips. Becs pour sac à poche. Spritzbeutel Spitzen.Boquillas para mangas. Boquinhas para sacos.

20 BECCUCCI DIVERSI CON CUI DECORARE
20 different piping bag tips to decorate with.
20 becs différents pour décorer.
20 verschiedene Tüllen zum Dekorieren.
20 boquillas distintas con las cuales decorar.
20 boquinhas diferentes para decorar.

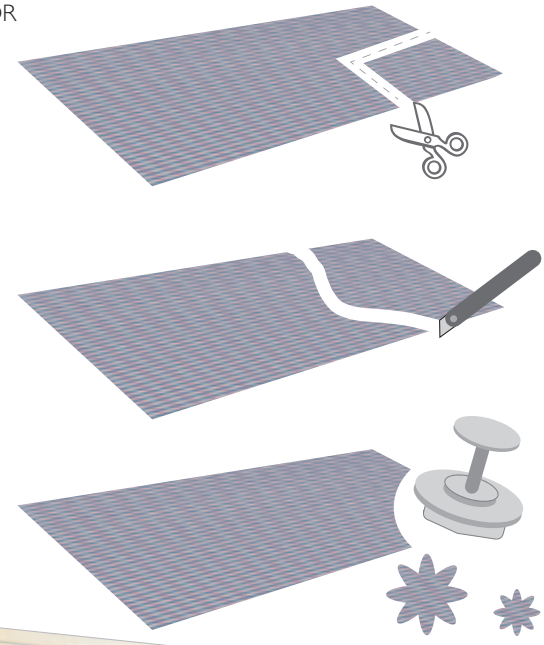
Cod: **30295**
●●● A
■■■ 20
pz: 1 Blister
mat: MT

FOGLIO IN PASTA DI ZUCCHERO

Sugar paste sheet. Feuille en pâte de sucre. Zuckerpapier.
Hoja de pasta de azúcar. Folha de pasta de açúcar

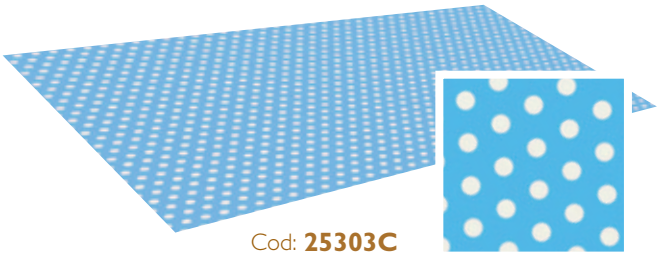
UTILIZZA I FOGLI IN PASTA DI ZUCCHERO CON GLI STAMPINI MODECOR

Use the sugar paste sheets with the Modecor cutters
Utilisez les feuilles en pâte de sucre avec les emporte pièces Modecor
Verwenden Sie die Zukerpaste Folien mit den Modecor Ausstecker
Usa las láminas de pasta de azúcar con los moldes Modecor
Utilize as lâminas de massa de açúcar com os moldes Modecor

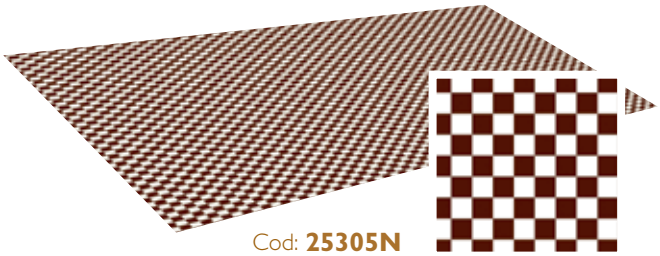


CREA VELOCEMENTE FANTASTICHE DECORAZIONI

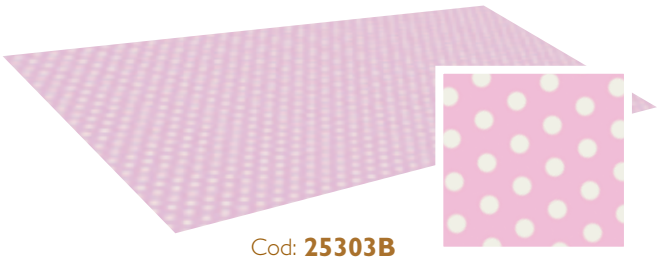
Create fantastic decorations quickly
Créez rapidement vos magnifiques décorations
Schaffen Sie schnell und einfach wunderschöne Dekorationen
Crea rapidamente fantásticas decoraciones
Cria rapidamente fantásticas decorações



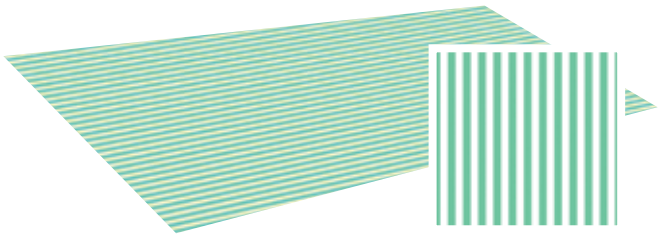
Cod: **25303C**
cm: L26xH20
pz: 8
mat: ZU
Gluten free



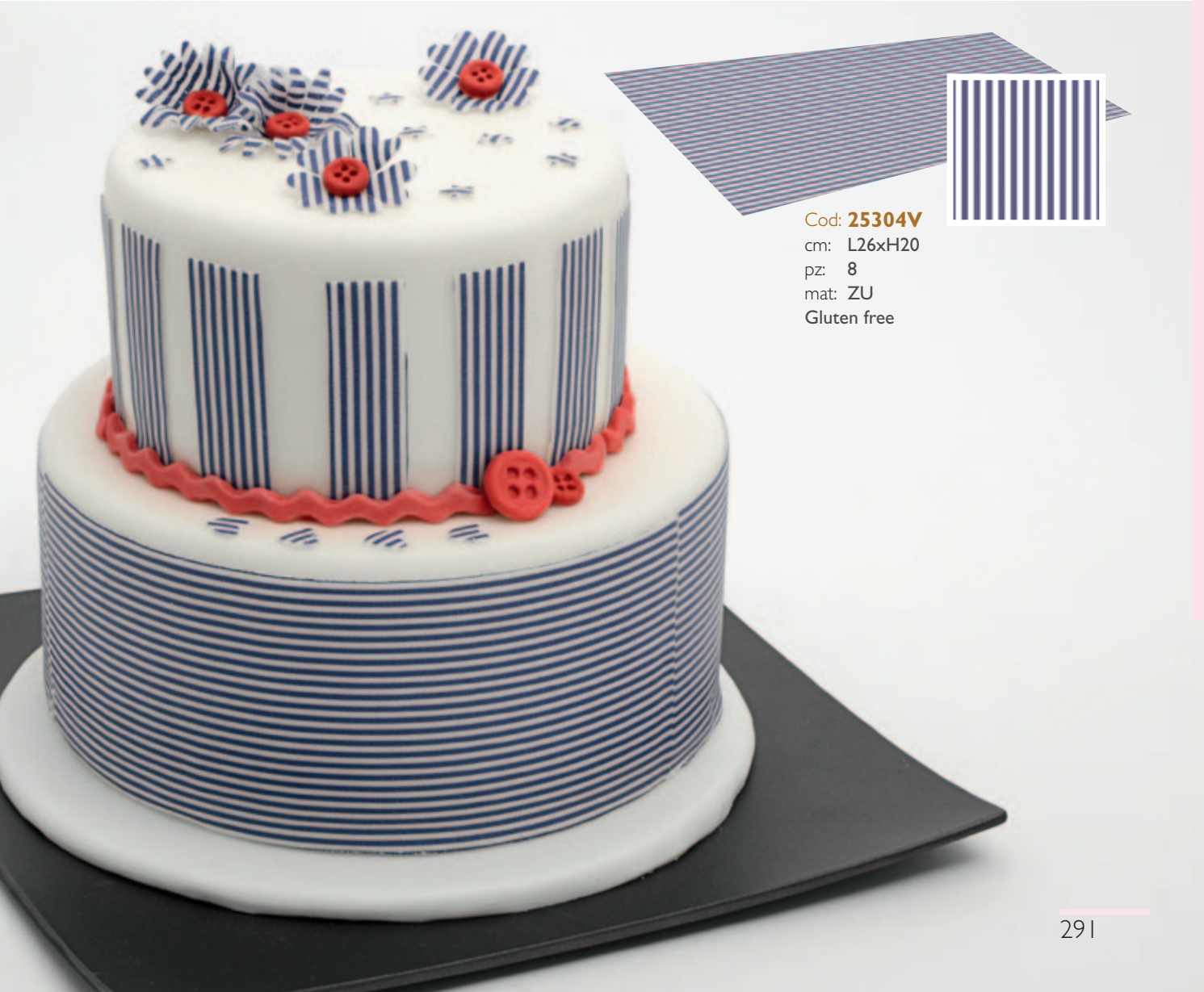
Cod: **25305N**
cm: L26xH20
pz: 8
mat: ZU
Gluten free



Cod: **25303B**
cm: L26xH20
pz: 8
mat: ZU
Gluten free



Cod: **25304L**
cm: L26xH20
pz: 8
mat: ZU
Gluten free



Cod: **25304V**
cm: L26xH20
pz: 8
mat: ZU
Gluten free

DECORAZIONI

Twinkle Baker Décor

POLVERE PERLESCENTE CON EFFETTO BRILLANTE

Cod: **24060**
A
8
g: 6
pz: 32
mat: ZU
ASSORTITO

POLVERI CON EFFETTO PERLATO PER DECORAZIONE DI SUPERFICI DI TORTE, BISCOTTI E FIORI.
ATTENZIONE NON HA NESSUN EFFETTO COLORANTE.

Cod: **24061**
pz: 10x6g
mat: ZU

Cod: **24062**
pz: 10x6g
mat: ZU

Cod: **24063**
pz: 10x6g
mat: ZU

Cod: **24064**
pz: 10x6g
mat: ZU

Cod: **24065**
pz: 10x6g
mat: ZU

Cod: **24067**
pz: 10x6g
mat: ZU

Cod: **24098**
pz: 10x6g
mat: ZU

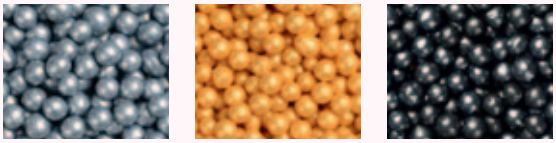
Cod: **24099**
pz: 10x6g
mat: ZU

ROSA
AZZURRO
ROSSO
GIALLO
VERDE
LILLA
ORO
ARGENTO

Twinkle Baker Décor

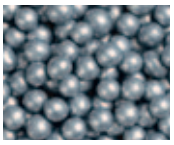
PERLE METALLIZZATE

Cod: **25659**
A
3
cm: 85g
pz: 12
mat: ZU



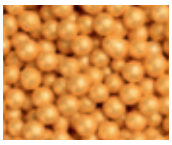
ASSORTITO

Cod: **25656**
pz: 8x85g
mat: ZU



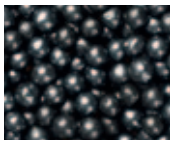
ARGENTO

Cod: **25657**
pz: 8x85g
mat: ZU



ORO

Cod: **25658**
pz: 8x85g
mat: ZU



NERO

PERLE PERLESCENTI

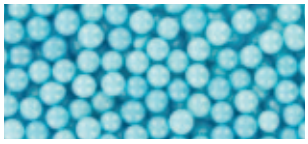
Cod: **24000**
A
4
cm: 85g
pz: 16
mat: ZU

ASSORTITO

Cod: **24001**
pz: 8x85g
mat: ZU

ROSA

Cod: **24002**
pz: 8x85g
mat: ZU

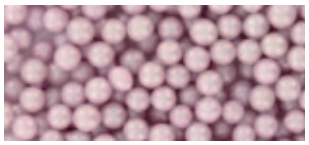


AZZURRO

Cod: **24003**
pz: 8x85g
mat: ZU

BIANCO

Cod: **24004**
pz: 8x85g
mat: ZU



LILLA

DECORAZIONI

Twinkle Baker Décor

PERLE PASTELLO

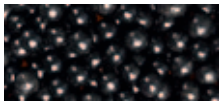
Cod: **25660**
pz: 8x80g
mat: ZU

ROSSE

Cod: **25662**
pz: 8x80g
mat: ZU

ROSA

Cod: **25664**
pz: 8x80g
mat: ZU



NERO

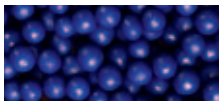
Cod: **25661**
pz: 8x80g
mat: ZU

GIALLO

Cod: **25663**
pz: 8x80g
mat: ZU

AZZURRO

Cod: **25665**
pz: 8x80g
mat: ZU



VIOLA

Cod: **25666**
●●● A
■■■ 6
cm: 80g
pz: 18
mat: ZU
ASSORTITO

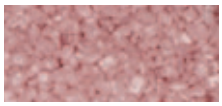
GRANELLE PERLESCENTI

Cod: **25655**
●●● A
■■■ 5
cm: 85g
pz: 15
mat: ZU
ASSORTITO

Cod: **25650**
pz: 8x85g
mat: ZU

BIANCA

Cod: **25651**
pz: 8x85g
mat: ZU

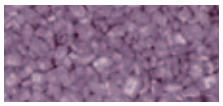


ROSA

Cod: **25652**
pz: 8x85g
mat: ZU

AZZURRO

Cod: **25653**
pz: 8x85g
mat: ZU



VIOLA

Cod: **25654**
pz: 8x85g
mat: ZU

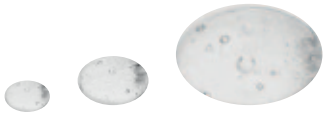
ORO

GELATINA ALIMENTARE

Food gelatine. Gélatine alimentaire. Lebensmittelgelee. Gelatina alimentaria. Gelatina alimentar.

COLORE NEUTRO.
Neutral colour.
Couleur neutre.
Nutrale Farbe.
Color neutro.
Cor neutra.

Cod: **24198**
pz: 40x50g
mat: GE
Gluten free



Cod: **24197**
●●● A
■■■ 5
pz: 40x25g
mat: GE
Gluten free

COLORATA.
Coloured.
Colorée.
Gefärbt.
De color.
Colorida.

Cod: **24199D**
pz: 20x25g
mat: GE
Gluten free

Cod: **24199E**
pz: 20x25g
mat: GE
Gluten free

Cod: **24199L**
pz: 20x25g
mat: GE
Gluten free

Cod: **24199G**
pz: 20x25g
mat: GE
Gluten free

Cod: **24199K**
pz: 20x25g
mat: GE
Gluten free

Cod: **24427**
●●● A
■■■ 4
pz: 40x25g
mat: GE
Gluten free

COLORATA CON GLITTER
Coloured with Glitter.
Colorée avec Glitter.
Gefärbt mit Glitter.
De color con Brillo.
Colorida com Brilhante.

Cod: **24428E**
pz: 20x25g
mat: GE
Gluten free

Cod: **24428C**
pz: 20x25g
mat: GE
Gluten free

Cod: **24428L**
pz: 20x25g
mat: GE
Gluten free

Cod: **24428B**
pz: 20x25g
mat: GE
Gluten free

CODETTE IN CIALDA

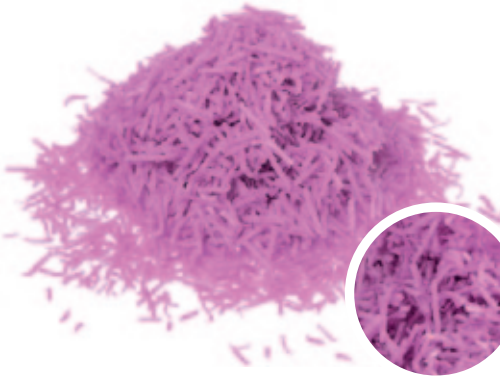
Wafer strands. Nonpareille en azyme. Nonpareille aus Obladen. Fideos de oblea. Fidéus de obreia.

A

L

Cod: **25667**
●●● ACEGLQVW
g: 250
pz: 1
mat: WF

E



V

G

W

C

Q

AMERICAN SPONGE CAKE ROTONDO

Round sponge cake. Gâteau de Savoie rond. Runder Biskuitkuchen. Bizcochuelo redondo. Pão de ló redondo

Cod: **25610**
cm: Ø17
g: 200
pz: 12
mat: BS

Cod: **25611**
cm: Ø27
g: 420
pz: 6
mat: BS

Cod: **25612**
cm: Ø39
g: 815
pz: 2
mat: BS

BAGNE ANALCOLICHE PER DOLCI

ALCHERMES
Cod: **24577**
250ml/325g
pz: 6

BABÀ
Cod: **24574**
250ml/325g
pz: 6

BENEVENTO
Cod: **24575**
250ml/325g
pz: 6

NOCCIOLA
Cod: **24580**
250ml/325g
pz: 6

LIMONE
Cod: **24581**
250ml/325g
pz: 6

FRAGOLA
Cod: **24582**
250ml/325g
pz: 6

ARANCIA
Cod: **24583**
250ml/325g
pz: 6

MARASCHINO
Cod: **24576**
250ml/325g
pz: 6

PANNA
Cod: **24578**
250ml/325g
pz: 6

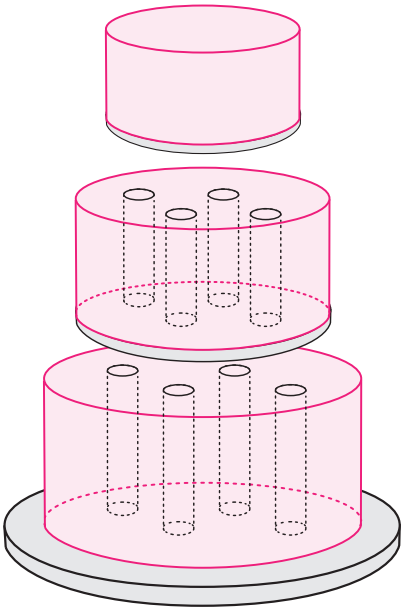
VANIGLIA
Cod: **24579**
250ml/325g
pz: 6

ZUPPA INGLESE
Cod: **24678**
250ml/325g
pz: 6

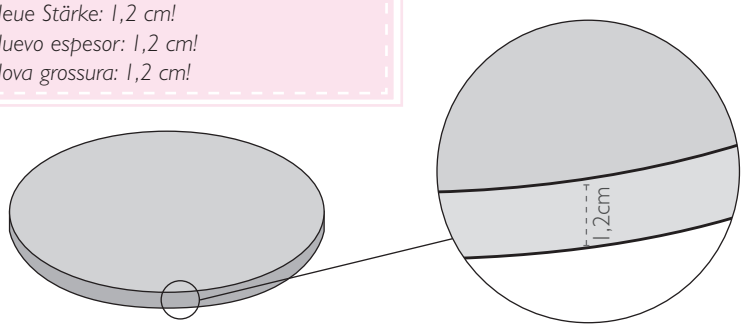
TIRAMISÚ
Cod: **24677**
250ml/325g
pz: 6

COMPONENTI PER TORTE A PIÙ PIANI

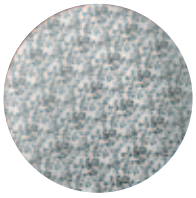
Multy-layer cake components. Composants pour pièces montées. Tortenplatten für Stockwerktorten. Componentes para armar tartero de varios pisos. Componentes para montar o suporte de varios andares.



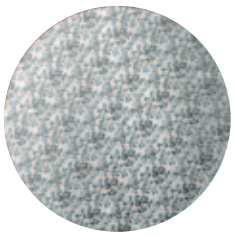
NUOVO SPESSORE: 1,2 CM!
New thickness: 1,2 cm!
Nouveau épaisseur: 1,2 cm!
Neue Stärke: 1,2 cm!
Nuevo espesor: 1,2 cm!
Nova grossura: 1,2 cm!



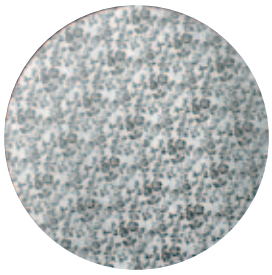
Cod: **30345**
cm: Ø20
pz: 5
mat: CT



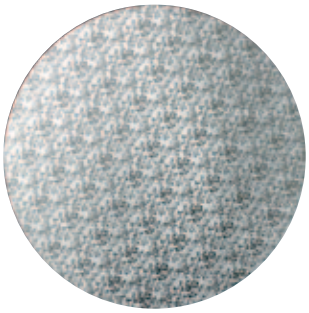
Cod: **30346**
cm: Ø25
pz: 5
mat: CT



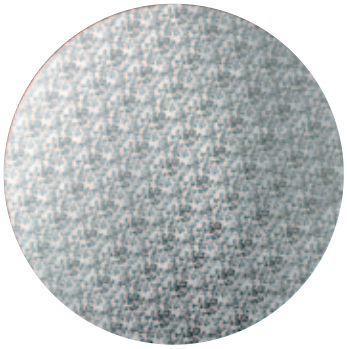
Cod: **30347**
cm: Ø30
pz: 5
mat: CT



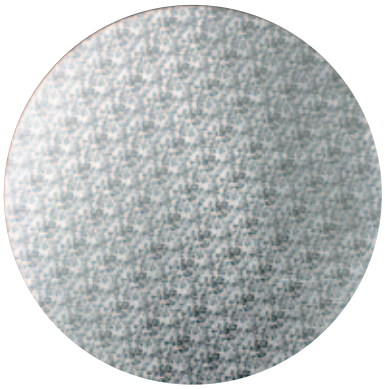
Cod: **30348**
cm: Ø35
pz: 5
mat: CT



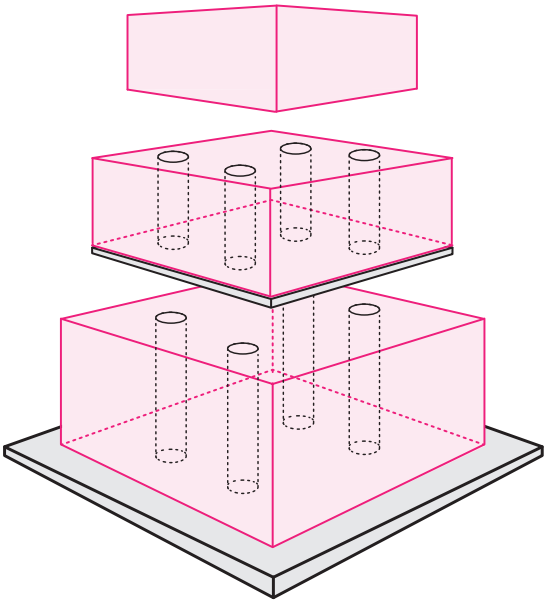
Cod: **30349**
cm: Ø40
pz: 5
mat: CT



Cod: **30350**
cm: Ø45
pz: 5
mat: CT



Cod: **30351**
cm: Ø50
pz: 5
mat: CT

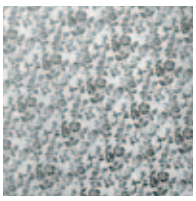


TUBI IN PLASTICA PER SOSTEGNO LIVELLI TORTE A PIANI.
Plastic tubes as supports for multi layer cakes.
Tubes en plastique pour support gâteaux à plusieurs niveaux.
Rohre aus Plastik für mehrstöckige Torten.
Tubos de plástico para sostener tartas de varios pisos.
Tubos de plástico para sustentar bolos de vários andares.

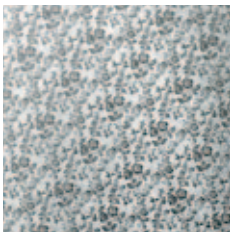
Cod: **30358**
cm: Ø1,9xH20
pz: 50
mat: PL

POSSIBILITÀ DI TAGLIO A MISURA.
You can cut to desired height.
Possibilité de coupe à la mesure désirée.
Passgenaue Schnitte möglich.
Posibilidad de corte a medida.
Possibilidade de corte à medida.

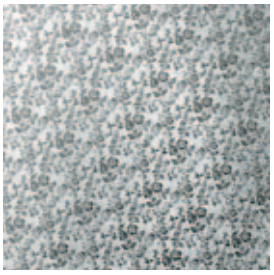
Cod: **30318**
cm: L20xH20
pz: 5
mat: CT



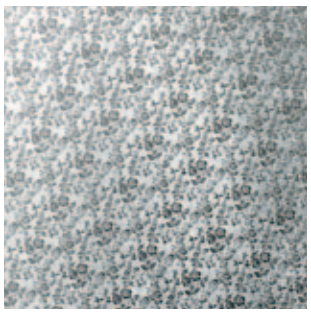
Cod: **30319**
cm: L25xH25
pz: 5
mat: CT



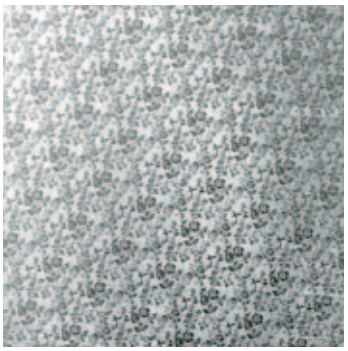
Cod: **30320**
cm: L30xH30
pz: 5
mat: CT



Cod: **30321**
cm: L35xH35
pz: 5
mat: CT



Cod: **30322**
cm: L40xH40
pz: 5
mat: CT

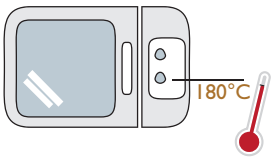


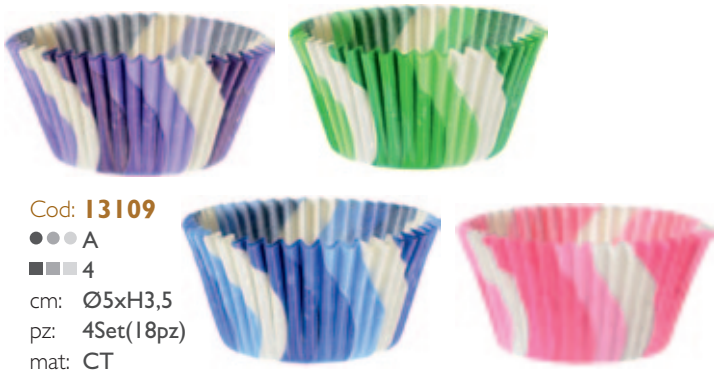
Cod: **30323**
cm: L45xH45
pz: 5
mat: CT

Cod: **30324**
cm: L50xH50
pz: 5
mat: CT

PIROTTINI DA FORNO

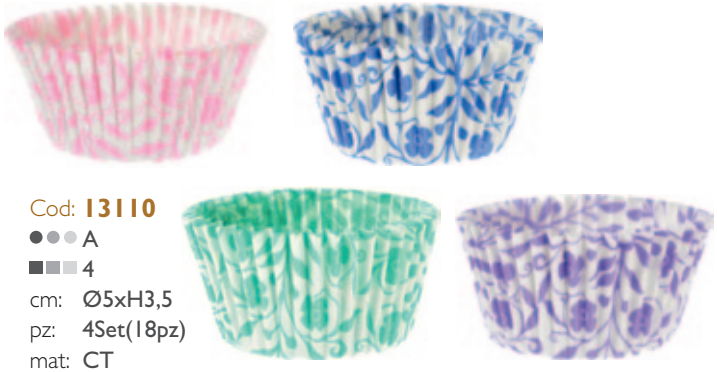
Cupcake liners for baking. Coupelles pour le four.
Backofenfeste Cupcake-Förmchen. Pirotines para horno. Forminhas para forno.





Cod: **13109**
●●● A
■■■ 4
cm: Ø5xH3,5
pz: 4Set(18pz)
mat: CT

3,5cm



Cod: **13110**
●●● A
■■■ 4
cm: Ø5xH3,5
pz: 4Set(18pz)
mat: CT

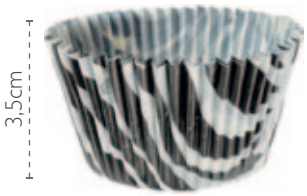
3,5cm

Cod: **13113**
●●● A
■■■ 4
cm: Ø5xH2,5
pz: 4Set(19pz)
mat: CT

2,5cm

Cod: **13114**
●●● A
■■■ 4
cm: Ø5xH2,5
pz: 4Set(19pz)
mat: CT

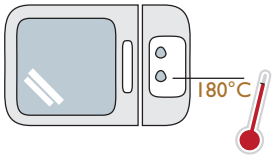
Cod: **13111**
●●● A
■■■ 2
cm: Ø5xH3,5
pz: 4Set(18pz)
mat: CT



Cod: **13112**
●●● A
■■■ 2
cm: Ø5xH3,5
pz: 4Set(18pz)
mat: CT

TULICUP DA FORNO

Tulicup baking liner. Tulicup pour le four. Backofenfester Tulicup. Tulicup para horno. Tulicup para forno.



Cod: **13117**
cm: Ø5xH10
pz: 24Set(12pz)
mat: CT

Cod: **13121**
cm: Ø5xH10
pz: 24Set(12pz)
mat: CT

Cod: **13122**
cm: Ø5xH10
pz: 24Set(12pz)
mat: CT

Cod: **13120**
cm: Ø5xH10
pz: 24Set(12pz)
mat: CT

pz: 12

IN SCATOLA.
Packed in box.
Emballé en boîte.
Verpackt in Box.
En caja.
Em caixa.

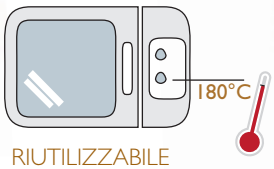
Cod: **13115**
cm: Ø5xH10
pz: 24Set(12pz)
mat: CT

Cod: **13116**
cm: Ø5xH10
pz: 24Set(12pz)
mat: CT

TULICUP E RELATIVO SUPPORTO SONO DA VENDERE ABBINATI
Tulicup and related base are to be sold together.
Toulicup et support associé sont à vendre ensembles.
Tulicup und entsprechender Träger sollen zusammen verkauft werden.
Tulicup y suporte se venden juntos. Tulicup e suporte se vendem juntos.

L40xH29,5cm

Cod: **13118**
cm: L40xH29,5
pz: 24
mat: CT

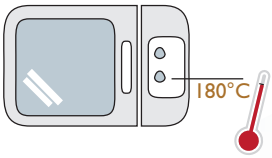


RIUTILIZZABILE
Reuseable. Réutilisable. Wiederverwendbar. Reutilizable. Reutilizável

TEGLIA PER MUFFIN

Muffin baking liner support. Moule pour muffin. Auflaufform für Muffins. Fuente para muffin. Formas para muffin.

Cod: **13119**
cm: L25xH3,5xP17
pz: 8
mat: CT



PRODOTTO DA FORNO
Baking product.
Produit pour le four.
Backprodukt.
Producto para horno.
Producto para forno.

PRODOTTI NON DA FORNO.
Products NOT for baking.
Produits NON utilisables au four.
Nicht Backofenfest.
Productos NO aptos para horno.
Productos NÃO apto para forno.

DECORAZIONI PER MUFFIN

Cupcake and muffin decorations. Décorations pour muffin. Muffin Dekorationen. Decoraciones para muffin. Decorações para muffin.

Cod: **30388**
●●● BC
cm: Ø5,5/8xH5,5
pz: 12
mat: CT

Cod: **30390**
●●● HZ
cm: Ø5,5/8xH5
pz: 12
mat: CT

Cod: **30389**
●●● HI
cm: Ø5,5/8xH5,5
pz: 12
mat: CT

PIROTTINI

Cupcake liners. Coupelles. Cupcake-Förmchen. Pirotines. Forminhas.

Cod: **30386**
cm: Ø8xH3,5 PickH8
pz: 6(48pz)
mat: CT/PL

Cod: **30385**
cm: Ø8xH3,5 PickH8
pz: 6(48pz)
mat: CT/PL

PRODOTTI NON DA FORNO.
Products NOT for baking.
Produits NON utilisables au four.
Nicht Backofenfest.
Productos NO aptos para horno.
Productos NÃO apto para forno.

Cod: **30384**
cm: Ø8xH3,5 PickH8
pz: 6(48pz)
mat: CT/PL

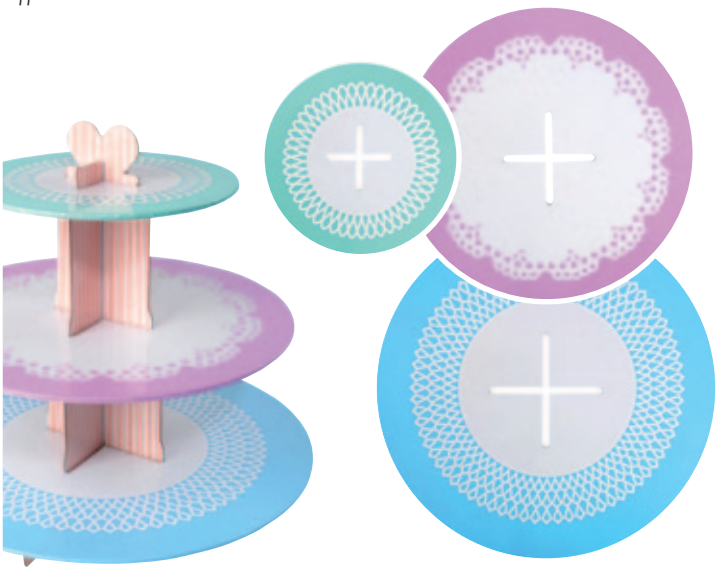
Cod: **30387**
cm: Ø8xH3,5 PickH8
pz: 6(48pz)
mat: CT/PL

48 PZ X SCATOLA.
48 pcs/box.
48 unités/boîte.
48 Stk./Box.
48 un./caja.
48 un./caixa.

ALZATE PER MUFFIN

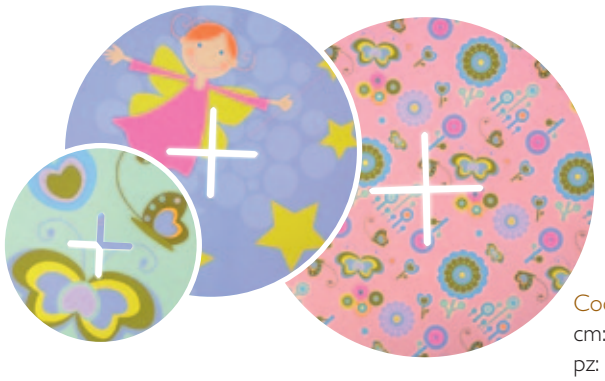
Muffin stand. Présentoir pour muffin. Tortenständer für Muffins.
Bandejas para muffin. Bandejas para muffin

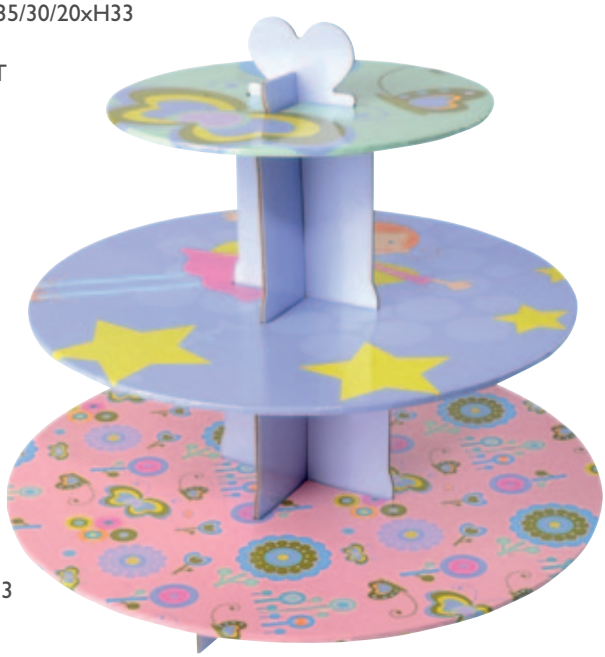
ORDINE MINIMO 4 CONFEZIONI.
Minimum order quantity 4 boxes.
Minimum de commande 4 boîtes.
Mindestabnahmemenge : 4 Verpackungen.
Pedido mínimo de 4 cajas.
Pedido mínimo 4 caixas.



Cod: **30382**
cm: Ø35/30/20xH33
pz: 1
mat: CT

Cod: **30381**
cm: Ø35/30/20xH33
pz: 1
mat: CT



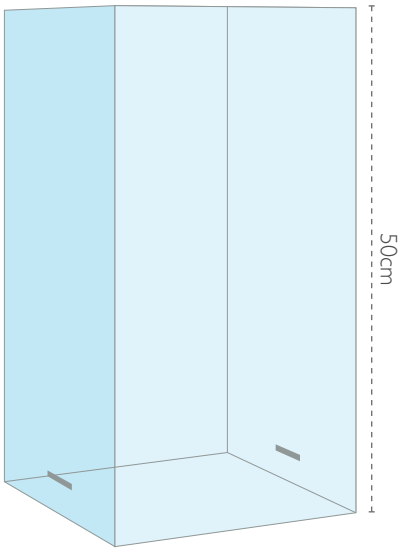


Cod: **30383**
cm: Ø35/30/20xH33
pz: 1
mat: CT

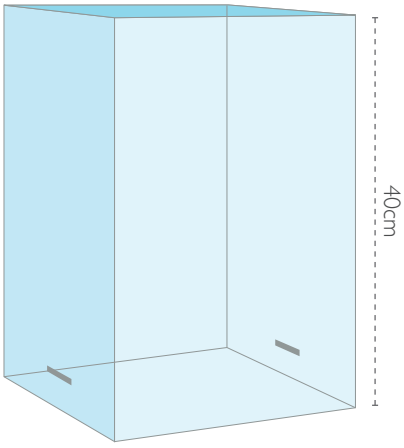
CONFEZIONI PER TORTE

Cake boxes for display. Boîtes pour gâteaux. Verpackungen fuer Torten. Cajas para tartas. Caixas para bolos.

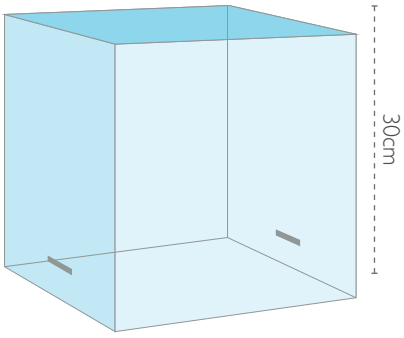
SCEGLI L'ALTEZZA DEL COPERCHIO DA ABBINARE ALLA BASE
Choose cover height to match the base. Choisissez l'hauteur du couvercle à associer avec la boîte. Wählen die Höhe des Deckels mit dem Boden zum Kombinieren. Elije la altura de la tapa. Escolha a altura da tampa.



Cod: **30806**
cm: L30xH50xP30
pz: 2
mat: PL

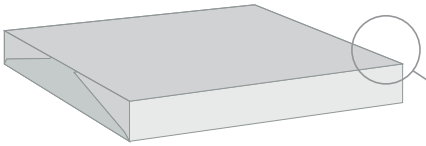


Cod: **30805**
cm: L30xH40xP30
pz: 2
mat: PL

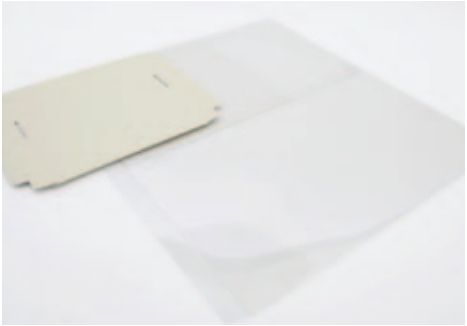


Cod: **30804**
cm: L30xH30xP30
pz: 5
mat: PL

BASE E RELATIVO COPERCHIO SONO DA VENDERE ABBINATI.
Base and related cover are to be sold together. Base et couvercle associé sont à vendre ensembles. Basis und entsprechender Deckel sollen zusammen verkauft werden. La base y la tapa se venden juntas. A base e a tampa se vendem juntas.



Cod: **30802**
cm: L30xH3xP30
pz: 10
mat: CT



CAKE DECORATING

SOGGETTINI IN ZUCCHERO

Sugar figurines. Sujets en sucre. Zucker Figuren. Muñecos de azúcar. Bonequinhos em açúcar

Cod: **24667**
●●● A
■■■ 2
cm: H3/4
pz: 100
mat: PT

Cod: **24668**
●●● A
■■■ 3
cm: H2,5/4/9
pz: 100
mat: PT

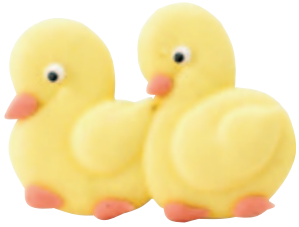
Cod: **24687**
cm: L10xH20xP2
pz: 12Blister
mat: ZU

Cod: **24689**
cm: L10xH20xP2
pz: 12Blister
mat: ZU

Cod: **24697**
cm: L10xH20xP2
pz: 12Blister
mat: ZU

Cod: **19176**
cm: L10xH20xP2
pz: 12Blister
mat: ZU

Cod: **19177**
cm: L10xH20xP2
pz: 12Blister
mat: ZU



Cod: **19178**
cm: L10xH20xP2
pz: 12Blister
mat: ZU

SOGGETTINI IN ZUCCHERO

Sugar figurines. Sujets en sucre. Zucker Figuren. Muñecos de azúcar. Bonequinhos em açúcar

Cod: **24699**
cm: L10xH20xP2
pz: 12Blister
mat: ZU

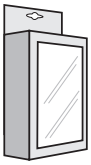
Cod: **24684**
cm: L10xH20xP2
pz: 12Blister
mat: ZU

Cod: **24720**
cm: L10xH20xP2
pz: 12Blister
mat: ZU

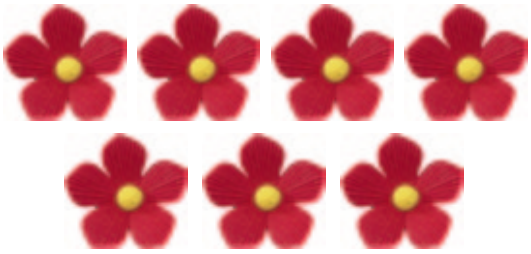
Cod: **24698**
cm: L10xH20xP2
pz: 12Blister
mat: ZU

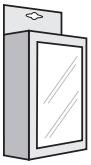
DECORAZIONI IN ZUCCHERO

Sugar decorations. Décorations en sucre. Zuckerdekor. Decoraciones de azúcar. Decorações em açúcar.

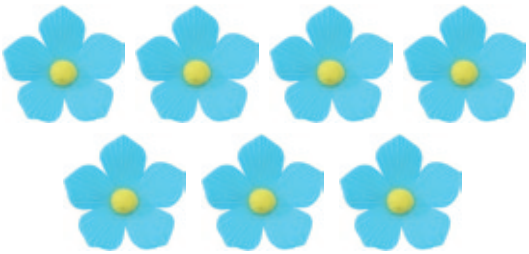


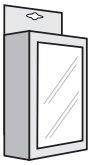
Cod: **11107D**
cm: Ø2/L7,5xH2,5
pz: 12Blister
mat: ZU



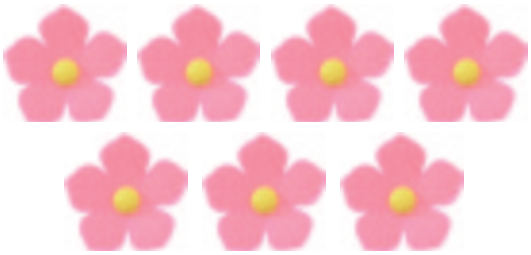


Cod: **11107C**
cm: Ø2/L7,5xH2,5
pz: 12Blister
mat: ZU





Cod: **11107B**
cm: Ø2/L7,5xH2,5
pz: 12Blister
mat: ZU



CAKE DECORATING

FIORI IN ZUCCHERO

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

Cod: **11145D**
cm: Ø2
pz: 12Blister
mat: ZU

Cod: **11145G**
cm: Ø2
pz: 12Blister
mat: ZU

Cod: **11146D**
cm: Ø3
pz: 12Blister
mat: ZU

Cod: **11146G**
cm: Ø3
pz: 12Blister
mat: ZU

DECORAZIONI IN CIALDA

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

1

APRIRE
Open
Ouvrir
Verpackung öffnen
Abrir
Abrir

2

STACCARE
Tear off
Détacher
Dekor entnehmen
Despegar
Destacar

3

DECORARE
Decorate
Décorer
Garnieren
Decorar
Decorar

DECORAZIONI IN CIALDA

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

Cod: **13086**
●●● A
■■■ 2
cm: L14xH18
pz: 16Blister
mat: WF

1 CONFEZIONE = 16 BLISTER ASSORTITI
1 box = 16 blisters assorted
1 boîte = 16 blisters assortis
1 Packung = 16 Blister sortiert
1 caja = 16 blisters surtidos
1 caixa = 16 blisters sortidos

Cod: **13083**
●●● A
■■■ 2
cm: L14xH18
pz: 16Blister
mat: WF

Cod: **13084**
●●● A
■■■ 2
cm: L14xH18
pz: 16Blister
mat: WF

1 CONFEZIONE = 16 BLISTER ASSORTITI
1 box = 16 blisters assorted
1 boîte = 16 blisters assortis
1 Packung = 16 Blister sortiert
1 caja = 16 blisters surtidos
1 caixa = 16 blisters sortidos

Cod: **13085**
●●● A
■■■ 4
cm: L14xH18
pz: 16Blister
mat: WF

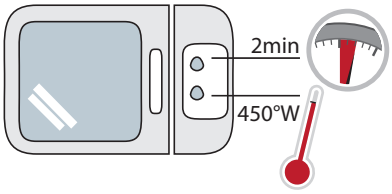
TRASFERELLI PER CIOCCOLATO

Chocolate transfer sheets. Transferts pour chocolat. Folien für Schokolade. Transfers para chocolate. Transfere para chocolate.

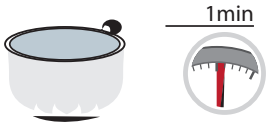
1

SCIOGLIERE.
Melt.
Faire fondre.
Schmelzen.
Derretir.
Derreter.

MICROONDE. Microwave. Micro-onde. Microwelle. Microondas. Microondas.



BAGNOMARIA. Bain-marie. Bain-marie. Bain-Marie. Bañomaría. Banho-maria.

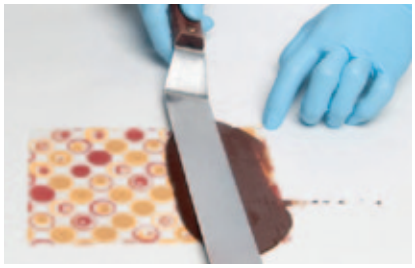


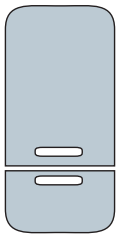
UTILIZZARE ESCLUSIVAMENTE COPERTURA DI SURROGATO (BIANCO E/O FONDENTE).

Use chocolate compound only (white and/or dark).
Utiliser exclusivement pâte à glacer (blanche ou/et noire).
Nur Fettglasur verwenden (weiß und/oder dunkle).
Utilizar exclusivamente cobertura de sucedáneo (blanco y/o fondant).
Utilizar exclusivamente cobertura de chocolate sucedâneo (branco e/ou negro).

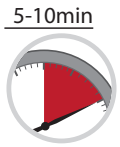
2

PREPARARE.
Prepare.
Préparer.
Vorbereiten.
Preparar.
Preparar.





FRIGORIFERO. - no freezer.
Fridge. Réfrigérateur.
Frigo. Kühlschrank.
Nevera. Geladeira.



STENDERE UNIFORMEMENTE LA COPERTURA DI SURROGATO SUL FOGLIO.

Spread the chocolate compound evenly on the sheet.
Étaler uniformément la pâte à glacer sur la feuille.
Schokolade gleichmäßig auf die Transferfolie aufstreichen.
Extender sobre la hoja, de manera uniforme, la cobertura de chocolate sucedáneo.
Estender sobre a folha, de maneira uniforme, a cobertura de chocolate sucedâneo.

3

DECORARE.
Decorate.
Décorer.
Garnieren.
Decorar.
Decorar.

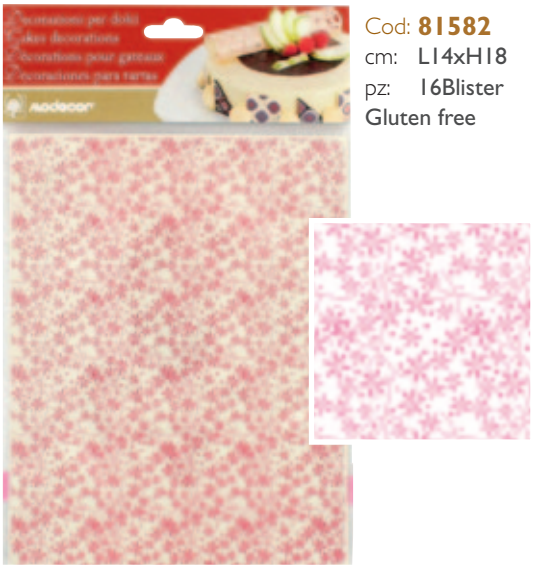
IDEE DI UTILIZZO.

Suggestions for use...
Idées d'utilisation.
Nun können Sie es verwenden…
Ideas para el uso.
Sugestões de utilização.

Cod: **81580**
cm: L14xH18
pz: 16Blister
Gluten free

Cod: **81581**
cm: L14xH18
pz: 16Blister
Gluten free

1 BLISTER = 4 PZ
1 Blister = 4 pcs
1 Blister = 4 unités
1 Blister = 4 Stk.
1 Blister = 4 un.
1 Blister = 4 un.



Cod: **81582**
cm: L14xH18
pz: 16Blister
Gluten free

Cod: **81583**
cm: L14xH18
pz: 16Blister
Gluten free

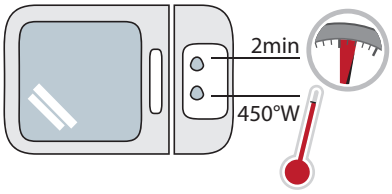
BLISTER TERMOFORMATI DA RIEMPIRE

Empty blisters for filling. Blisters thermoformés à remplir. Schoko-Formen zum Ausfüllen. Moldes termoformados para rellenar. Moldes termoformados para preencher.

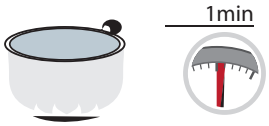
1

SCIOGLIERE.
Melt.
Faire fondre.
Schmelzen.
Derretir.
Derreter.

MICROONDE. Microwave. Micro-onde. Microwelle. Microondas. Microondas.



BAGNOMARIA. Bain-marie. Bain-marie. Bain-Marie. Bañomaría. Banho-maria.

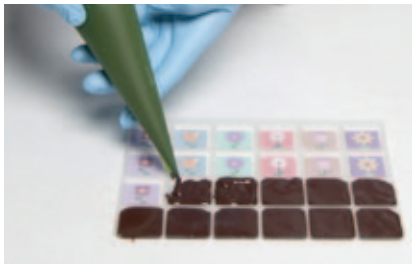


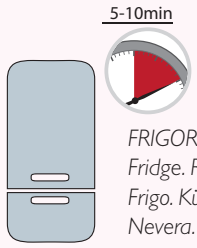
UTILIZZARE ESCLUSIVAMENTE COPERTURA DI SURROGATO (BIANCO E/O FONDENTE).

Use chocolate compound only (white and/or dark).
Utiliser exclusivement pâte à glacer (blanche ou/et noire).
Nur Fettglasur verwenden (weiß und/oder dunkle).
Utilizar exclusivamente cobertura de sucedáneo (blanco y/o fondant).
Utilizar exclusivamente cobertura de chocolate sucedâneo (branco e/ou negro).

2

PREPARARE.
Prepare.
Préparer.
Vorbereiten.
Preparar.
Preparar.

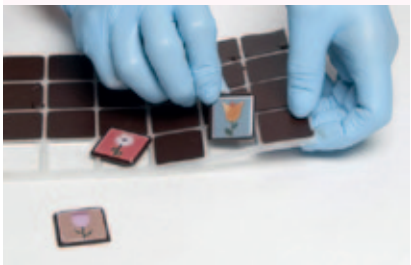




FRIGORIFERO. - no freezer.
Fridge. Réfrigérateur.
Frigo. Kühlschrank.
Nevera. Geladeira.

RIEMPIRE LE IMPRONTE DEL TERMOFORMATO UTILIZZANDO UN SAC A POCHE.

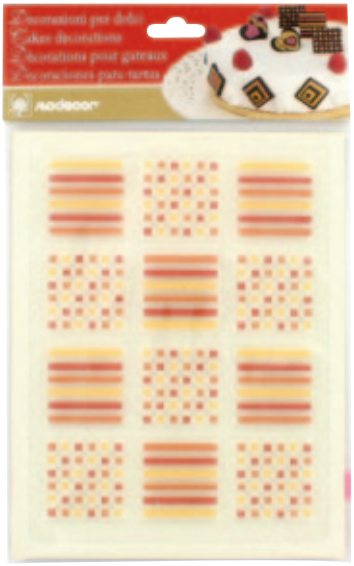
Fill the blister using a piping bag.
Remplir les empreintes du blister thermoformé à l'aide d'une poche.
Zum Befüllen des Blisters benützen Sie am besten einen Spritzbeutel.
Rellenar con una manga el molde termoformado.
Rechear com o saco de pasteleiro o molde termoformado.



3

DECORARE.
Decorate.
Décorer.
Garnieren.
Decorar.
Decorar.

Suggestions for use…
Idées d'utilisation.
Nun können Sie es verwenden…
Ideas para el uso.
Sugestões de utilização.



Cod: **32423**
cm: L14xH18
pz: 12Blister
mat: PL
Gluten free

Cod: **32149**
cm: L14xH18
pz: 12Blister
mat: PL
Gluten free

L4xH4cm

Cod: **32422**
cm: L14xH18
pz: 12Blister
mat: PL
Gluten free

Cod: **32424**
cm: L14xH18
pz: 12Blister
mat: PL
Gluten free

L4xH3,4cm

TAPPETINI STENCIL

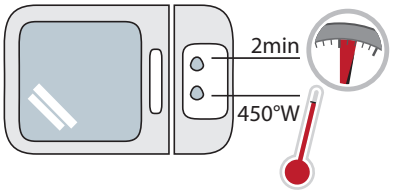
Stencil mats. Tapis stencil. Schablonenmatten. Tapete de silicona. Tapete de silicone.

1

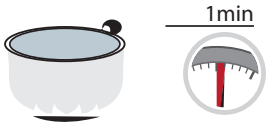
SCIOGLIERE.
Melt.
Faire fondre.
Schmelzen.
Derretir.
Derreter.

UTILIZZARE ESCLUSIVAMENTE COPERTURA DI SURROGATO (BIANCO E/O FONDENTE).

MICROONDE. Microwave. Micro-onde. Microwelle. Microondas. Microondas.



BAGNOMARIA. Bain-marie. Bain-marie. Bain-Marie. Bañomaría. Banho-maria.

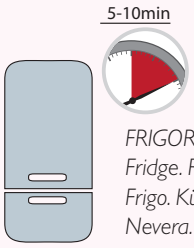


Use chocolate compound only (white and/or dark).
Utiliser exclusivement pâte à glacer (blanche ou/et noire).
Nur Fettglasur verwenden (weiß und/oder dunkle).
Utilizar exclusivamente cobertura de sucedáneo (blanco y/o fondant).
Utilizar exclusivamente cobertura de chocolate sucedâneo (branco e/ou negro).

2

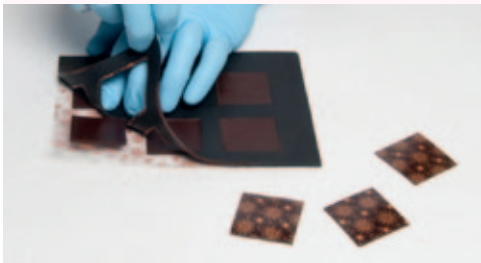
PREPARARE.
Prepare.
Préparer.
Vorbereiten.
Preparar.
Preparar.

STENDERE UNIFORMEMENTE LA COPERTURA DI SURROGATO ALL'INTERNO DELLE IMPRONTE DELLA MASCHERA



FRIGORIFERO. - no freezer.
Fridge. Réfrigérateur.
Frigo. Kühlschrank.
Nevera. Geladeira.

Spread the chocolate compound evenly in the cavities of the stencil.
Étaler uniformément la pâte à glacer dans les empreintes du masque
Schokolade gleichmäßig in die Vertiefungen der Schablone streichen.
Extender de manera uniforme la cobertura de chocolate sucedáneo, para que entre bien en los huecos del stencil.
Estender de maneira uniforme a cobertura de chocolate sucedâneo para que cubra totalmente os buracos do stencil.



3

DECORARE.
Decorate.
Décorer.
Garnieren.
Decorar.
Decorar.

UTILIZZABILI CON TUTTI I TRASFERELLI MODECOR 14X18 CM.
Can be used with any Modecor transfer-sheet (14x18 cm).
Utilisables avec tous les transferts Modecor (14x18 cm).
Kann mit jeder Modecor Transferfolien verwendet werden (14x18 cm).
Utilizables con todos los transfers Modecor (14x18 cm).
Consumiveis com todos os tranfers Modecor (14x18 cm).

L3xH3cm

Cod: **30192**
cm: L14xH18
pz: 12Blister
mat: SL

Cod: **30191**
cm: L14xH18
pz: 12Blister
mat: SL

L4xH3,3cm

TAPPETINI STENCIL

Stencil mats. Tapis stencil. Schablonenmatten. Tapetes de silicona. Tapete de silicone.

L10xH0,8cm

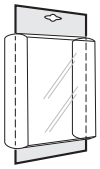
Cod: **30193**
cm: L14xH18
pz: 12Blister
mat: SL

L7xH3cm

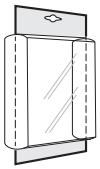
Cod: **30194**
cm: L14xH18
pz: 12Blister
mat: SL

PRODOTTI PER L'HOBBISTICA

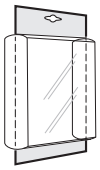
Hobby products. Produits pour le loisir. Produkte für die Hobbybäcker und Wiederverkäufer. Productos para hobbies. Productos para hobbies.



Cod: **30361**
cm: H14,5
pz: 1Blister
mat: MT



Cod: **30362**
cm: H18
pz: 1Blister



Cod: **30363**
cm: H11/12
pz: 1Blister
mat: MT

CAKE DECORATING

PRODOTTI PER L'HOBBISTICA

Hobby products. Produits pour le loisir. Produkte für die Hobbybäcker und Wiederverkäufer. Productos para hobbies. Productos para hobbies.

Cod: **30364**
pz: 1 Blister
mat: MT

Cod: **30221**
cm: L24xH1,5xP18,5
pz: 1
mat: SP

Modecor Italiana

è lieta di presentarvi i corsi sul

Cake Decorating

INTRODUZIONE

Corso dimostrativo-pratico dedicato a torte americane, all'inglese o torte di compleanno per bambini. Utilizzo di tecniche miste di decorazione. Ricopertura torte con pasta di zucchero, lavorazioni con il sac à poche e cornetto, creazione di fiori in ghiaccia reale e fiori in pasta di zucchero.

Letizia Grella

Paola Azzolina

Cake Decorating Corso 1°

Corso sulla pasta di zucchero e sulla preparazione di torte a piu' piani.

- Introduzione alla pasta di zucchero e alla ghiaccia reale.
- Tecnica di utilizzo dei coloranti in gel per pasta di zucchero e ghiaccia reale.
- Tecnica di copertura di una torta con la pasta di zucchero.
- Creazione di una struttura di sostegno per una torta a più piani.
- Decorazioni in pasta di zucchero con gli stampini.
- Decorazioni ed altre applicazioni della ghiaccia reale.
- Creazione da parte dei partecipanti di una torta utilizzando le tecniche esposte.

COSTO 450€

DATE CORSO I°

Letizia Grella	Paola Azzolina	Letizia Grella	Paola Azzolina
4 FEBBRAIO	18 FEBBRAIO	8 APRILE	15 APRILE

Cake Decorating Corso 2°

Corso di modelling

- Preparazione della pasta di zucchero e della ghiaccia reale che verrà utilizzata durante il corso.
- Sac à Poche e bocchette: tipologie e consigli d'uso.
- Bordure e fiori in ghiaccia reale.
- Tecniche di base per realizzare personaggi o animali in pasta di zucchero.
- Tecniche per la creazioni di fiori in pasta di zucchero.
- Creazione da parte dei partecipanti di una torta utilizzando le tecniche esposte.

COSTO 450€

DATE CORSO 2°

Letizia Grella	Paola Azzolina	Letizia Grella	Paola Azzolina
5 FEBBRAIO	19 FEBBRAIO	9 APRILE	16 APRILE

Il corso sara' diviso in una parte pratica e una parte teorica. Ogni persona avra' la sua postazione di lavoro attrezzata

DURATA DEL CORSO: 5 ORE 9.00/12.00 - 14.00/16.00

Nel prezzo sono compresi viaggio, vitto e alloggio

ACQUISTANDO ENTRAMBI I CORSI SI AVRÀ UNO SCONTO PARI A 200 €

Decojet A3	*Decojet A3*
Supporti per stampanti alimentari	*Edible media*
Cartucce alimentari	*Foodcartridges*
Decoplotty	*Decoplotty*
Accessori per laboratorio	*Laboratory accessories*
Coloranti	*Colourings*
Trasferello per bisquit	*Transfer sheet for biscuit*

LA NUOVA SOLUZIONE DI STAMPA ALIMENTARE PER I FORMATI A4 E **A3**

Cod: **30430**
cm: L56xH29,5xP78
pz: 1

CARATTERISTICHE TECNICHE

Utilizzo come multifunzione fino a formato **A3**

Adatta pagina
Zoom
Ulteriori funzioni con l'ausilio del PC
Poster
Stampa da USB o da schede di memoria
Wi-Fi

Possibilità di collegare direttamente la macchina fotografica alla stampante.

Tempo di stampa: 8,4 pagine al minuto, in qualità standard formato A4

Risoluzione di stampa: 5760x1440dpi
Ambiente di lavoro: Windows XP/Vista/7

TECHNICAL CHARACTERISTICS

Multifunctional use with formats up to **A3**

Fit to page
Zoom
Other functions with your PC
Poster
Print from USB memory stick or memory card
Wi-Fi

Possiblity to connect the printer directly to a camera

Printing time: 8,4 pages per minute, in standard quality A4 format

Print quality: 5760x1440dpi
Operating systems: Windows XP/Vista/7

CARACTÉRISTIQUES TECHNIQUES

Utilisation comme multifonction jusqu'à format **A3**

Largeur page
Zoom
Fonctions supplémentaires avec l'ordinateur
Poster
Impression depuis une clé USB ou une carte mémoire
Wi-Fi

Possibilité de brancher directement une caméra digitale à l'imprimante

Délai d'impression: 8,4 pages par minute en qualité standard et format A4

Résolution d'impression: 5760x1440dpi
Système d'exploitation: Windows XP/Vista/7

*The new solution for alimentary printing in **A3** and A4 formats*
*La nouvelle solution d'impression alimentaire pour les formats A4 et **A3***
*Die neue Lösung für den Druck von essbaren Medien in Din A4 und **A3***
*La nueva impresora alimentaria para formatos A4 y **A3***
*A nova impressora alimentar para formatos A4 e **A3***

LA SOLUZIONE COMPRENDE

*Software per la **gestione delle immagini**, proprietario Modecor Italiana srl.*
***Semplicità di utilizzo** e di adattabilità.*

*Modulo semplificato per **installazione** ed **utilizzo.***

Fascicolo di certificazione di alimentarietà della stampante e delle cartucce da utilizzare al fine di eventuali controlli delle autorità Sanitarie competenti.

THE SOLUTION INCLUDES

*Software for **image management**, exclusively owned by Modecor Italiana srl.*
***Easy to use** and easily adaptable.*

*Simplified module for **installation** and **use.***

Food safety certificate booklet for the printer and its cartridges to be presented to the competent Sanitary authorities when requested.

L'OFFRE INCLUE

*Logiciel pour la **gestion des images**, propriété de Modecor Italiana srl.*
***Simplicité d'utilisation** et d'adaptabilité.*

*Module semplifié pour l'**installation** et l'**utilisation.***

Document de certification alimentaire de l'imprimante et des cartouches exclusives à fournir aux autorités sanitaires compétentes.

DIE LÖSUNG UMFASST

*Software für die **Verarbeitung von Bildern** - Eigentum von Modecor Italiana srl.*
*Benutzerfreundlich - **lässt sich ganz leicht an jedes Bedürfnis anpassen***

*Leichtere **Gebrauchs- und Installationsanweisungen.***

Lebensmittelzertifikat für den Drucker & Patronen. Zur Vorlage bei den gesundheits Behörden falls verlangt.

LA PROPUESTA INCLUYE

*Software para la **gestión de las imagenes**, propiedad de Modecor Italiana srl.*
***Sencilla para usar** y fácil de adaptar.*

*Instrucciones para la **instalación** y el **uso** simplificadas.*

Certificado de alimentariedad, tanto de la impresora como de los cartuchos, util para la presentación durante los controles Sanitarios.

A PROPOSTA INCLUI

*Software para uma **gestão de imágens**, propriedade de Modecor Italiana Srl.*
***Simples de usar** e fácil de adaptar.*

*Instruções para a **instalação** e **uso** simplificadas.*

Certificado alimentar, válido para impressora e Tinteiros, Indispensável para apresentação durante os controles sanitários.

CARTUCCE

Cartridges. Cartouches. Patronen. Cartuchos. Tinteiros.

Cod: **30431**
pz: 1
NERO · Black · Noire
Schwarz · Negro · Preto

Cod: **30432**
pz: 1
CIANO · Cyan · Bleu
Blau · Color cerúleo · Cor ciano

Cod: **30433**
pz: 1
MAGENTA · Magenta · Rouge
Rot "Magenta" · Color magenta
Cor magenta

Cod: **30434**
pz: 1
GIALLO · Yellow · Jaune · Gelb
Color amarillo · Cor amarelo

TECHNISCHE DETAILS

*Drucker kann bis Din **A3** als "Standalone" verwendet werden*
Format angleichen
Zoom
Andere Funktionen mit Ihrem PC
Poster
Kann vom USB-Stick oder Memory Card drucken
Wi-Fi

Kamera kann direkt mit dem Drucker verbunden werden

Druck-Zeit: 8,4 Seiten pro Minute mit Standard-Qualität, DIN A4

Druckqualität: 5760x1440dpi
Betriebssysteme: Windows XP/Vista/7

CARACTERÍSTICAS TÉCNICAS

*Utilización como multifunción hasta el formato **A3***

Ajusta a la página
Zoom
Más funciones a través del ordenador
Poster
Imprime desde USB o memory card
Wi-Fi

Posibilidad de conectar la máquina fotográfica directamente a la impresora.

Tiempo de impresión: 8,4 páginas por minuto, en calidad standard y formato A4.

Resolución de impresión: 5760x1440dpi
Sistemas operativos: Windows XP/Vista/7

CARACTERÍSTICAS TÉCNICAS

*Utilização como multifunção até o formato **A3***

Adaptação à página
Zoom
Mais funções a partir do computador
Poster
Imprime directamente desde o pen-drive e cartões de mémoria - Wi-Fi

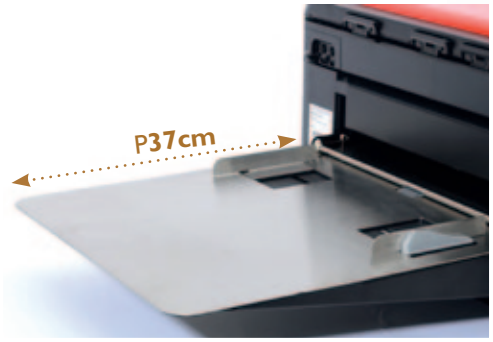
Possibilidade de conectar directamente a câmara fotográfica à impressora

Tempo de impressão: 8,4 páginas por minuto, na qualidade standard e formato A4

Resolução de impressão: 5760x1440dpi
Sistema operativo: Windows XP/Vista/7

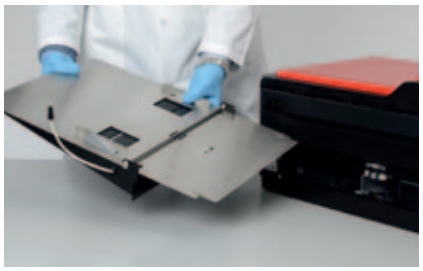
LA NUOVA SOLUZIONE DI STAMPA ALIMENTARE PER I FORMATI A4 E **A3**

*The new solution for alimentary printing in **A3** and A4 formats*
*La nouvelle solution d'impression alimentaire pour les formats A4 et **A3***
*Die neue Lösung für den Druck von essbaren Medien in Din A4 und **A3***
*La nueva impresora alimentaria para formatos A4 y **A3***
*A nova impressora alimentar para formatos A4 e **A3***



BREVETTO CASSETTO A3 MODIFICATO PER L'OTTIMIZZAZIONE DEL CARICAMENTO DEI SUPPORTI ALIMENTARI

Patented A3 drawer modified to optimize alimentary support loading
Brevet receptacle A3 modifié pour l'optimisation du chargement des supports alimentaires
Patent-Fach für DIN A3, modifiziert um die essbare Medien optimal zu laden
Patente de bandeja A3, modificada para optimizar la carga de los suportes alimentarios
Patente de bandeja A3, modificada para optimizar a carga dos suportes alimentares.



Assistenza diretta da parte del personale Modecor per tutte le stampanti Modecor

Direct customer assistance by Modecor personnel for all Modecor printers

NUMERO VERDE 800-148616

e-mail: service@decojet.it

Service assistance direct du personnel Modecor pour toutes les imprimantes Modecor.

Direkte Betreuung vom Modecor Personal für alle Modecor Drucker

NUMÉRO GRATUIT 0800908501

e-mail: service@decojet.it

Asistencia directa de parte del personal de Modecor para todas las impresoras de marca Modecor

Assistência directa da parte da equipa Modecor para todas as impressoras da marca Modecor

NÚMERO VERDE 900838111

e-mail: service@decojet.it

SUPPORTI PER STAMPANTI ALIMENTARI

Edible media. Supports pour imprimantes alimentaires. Lebensmitteldruckerzubehör für eßbare Bilder. Soportes para impresora alimentaria. Suportes para as impressoras alimentares

FOGLI CIALDA.
Wafer sheets. Feuilles en azyme. Waffel Papier. Hojas de oblea. Folhas de obreia.

Cod: **13501**
cm: A4(L29,7xH21)
pz: 100
mat: WF

SPESSORE. Thickness. Épaisseur. Stärke
Espesor. Espessura 0,55 mm

Cod: **13504**
cm: A3(L42xH29,7)
pz: 50
mat: WF

SPESSORE. Thickness. Épaisseur. Stärke
Espesor. Espessura 0,55 mm

Cod: **13503**
cm: A4(L29,7xH21)
pz: 100
mat: WF

FOGLI CIALDA VELO ULTRA-FINE.
Wafer sheets "velo" extra thin. Feuilles azyme voile ultra-fine
Velo Waffel Papier Extra-dünn. Hojas de oblea ultra-finas
Folhas de obreia ultra-finas

SPESSORE. Thickness. Épaisseur. Stärke
Espesor. Espessura 0,3 mm

Cod: **13505**
cm: A4(L29,7xH21)
pz: 100
mat: WF

NUOVA CIALDA LISCISSIMA.
New extra smooth wafer. Nouvelle azyme très lisse
Neu: extra glatte Waffel/Oblade. Nueva oblea extra-lisa
Nova obreia extralisa

SPESSORE. Thickness. Épaisseur. Stärke
Espesor. Espessura 0,6 mm

SUPPORTI PER STAMPANTI ALIMENTARI

Edible media. Supports pour imprimantes alimentaires. Lebensmitteldruckerzubehör für eßbare Bilder. Soportes para impresora alimentaria. Suportes para as impressoras alimentares

CHOCOTRANSFER: FOGLIO SU CUI STAMPARE IMMAGINI DA TRASFERIRE SUL CIOCCOLATO
Chocotransfer: sheet for edible pictures on chocolate.
Chocotransfert: feuilles sur lesquels imprimer images à transférer sur chocolat.
Schokofolie: Abziehfolie für Bilder auf Schokolade.
Chocotransfer: hoja sobre la cual imprimir imagenes para transferir en chocolate.
Chocotransfer: folha de impressão de imagens para transferência em chocolate.

Cod: **10504**
cm: A4(L29,7xH21)
pz: 30

Cod: **10512**
cm: A3(L42xH29,7)
pz: 20

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 on dark chocolate.

Spray pour chocotransfert à base blanche, 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 fondant.

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

Cod: **24557**
ml: 400
pz: 1

FOGLI IN PASTA DI ZUCCHERO

Sugar paste sheets. Feuilles en pâte de sucre. Zuckerpapier. Hojas de pasta de azúcar. Folhas de pasta de açúcar.

Cod: **10503**
cm: A4(L29,7xH21)
pz: 50
mat: ZU

SPESSORE. Thickness. Épaisseur. Stärke
Espesor. Espessura 0,6 mm

Cod: **10507**
cm: A3(L42xH29,7)
pz: 30
mat: ZU

SPESSORE. Thickness. Épaisseur. Stärke
Espesor. Espessura 0,6 mm

TESTINA DI STAMPA

*Compatibile con stampanti **Decojet C1** e **Decojet C2***

*PRINT HEAD. Compatible with **Decojet C1** and **Decojet C2** printer*
*TÊTE D'IMPRESSION. Compatible avec imprimantes **Decojet C1** et **Decojet C2***
*DRUCKKOPF. Kompatibel zu **Decojet C1** und **Decojet C2** Drucker*
*CABEZAL DE IMPRESIÓN. Compatible con impresoras **Decojet C1** y **Decojet C2***
*CABEÇA DE IMPRESSÃO. Compatível com impressoras **Decojet C1** e **Decojet C2***

DECOJET C1 by modecor

DECOJET C2 by modecor

Cod: **30189**
pz: 1

*CARTUCCE DEDICATE ALLA STAMPANTE **30150 DECOJET DIGITAL PHOTO***
CARTUCCE ALIMENTARI MONOUSO (NON RICARICABILI), PER GARANTIRE MASSIMA SICUREZZA IGIENICA ED ALIMENTARE

Cartridges for the 30150 Decojet Digital Photo foodstuff printer
Disposable alimentary cartridges to guarantee maximum hygiene and food safety
Cartouches dédiées à l'imprimante 30150 Decojet Digital Photo
Cartouche alimentaires jetables (non rechargeables) pour garantir sécurité et hygiène alimentaire au maximum
Patronen für den Drucker 30150 Decojet Digital Photo
Maximale Hygiene und Sicherheit wird durch Einwegpatronen mit Lebensmittelfarben (nicht nachfüllbar) gewährleistet
Cartuchos para impresora Decojet Digital Photo - cod. 30150
Cartuchos alimentarios desechables (no recargables) para garantizar la máxima seguridad higiénica y alimentaria
Tinteiros para impressora Decojet Digital Photo - cod. 30150
Tinteiros alimentares descartáveis (não recarregáveis) para garantir a máxima segurança e higiene alimentar

Cod: **30151**
pz: 1

Cod: **30152**
pz: 1

CARTUCCE ALIMENTARI

Foodcartridges. Cartouches alimentaires. Einwegpatronen.
Cartuchos alimentarios. Tinteiros alimentares.

DECOJET C1 by Modecor

CARTUCCE DEDICATE ALLA STAMPANTE ***30170 DECOJET C1***

Cartridges for the 30170 DECOJET C1 printer
Cartouches dédiées à l'imprimante 30170 Decojet C1
Patronen für den Drucker 30170 Decojet C1
Cartuchos para impresora Decojet C1 - cod. 30170
Tinteiros para impressora Decojet C1 - cod. 30170

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)

Cod: **30181**
pz: 1
Gluten free

CARTUCCE AZO.
AZO cartridges. Cartouches azoïques. AZO
Patronen. Cartuchos azoicos. Tinteiros azóicos

Gluten free

- Cod: **30171** *Nero grande · Black large · Grande noire Schwarz - groß · Negro grande · Preto grande*
- Cod: **30172** *Nero · Black · Noire · Schwarz · Negro · Preto*
- Cod: **30173** *Ciano · Cyan · Bleu · Blau · Color cerúleo · Cor ciano*
- Cod: **30174** *Magenta · Magenta · Rouge · Rot "Magenta" Color magenta · Cor magenta*
- Cod: **30175** *Giallo · Yellow · Jaune · Gelb · Color amarillo · Cor amarelo*

CARTUCCE AZO FREE.
Azo free cartridges. Cartouches non azoïques. Azo freie patronen.
Cartuchos no azoicos. Tinteiros no azóicos.

Gluten free

- Cod: **30176** *Nero grande · Black large · Grande noire Schwarz - groß · Negro grande · Preto grande*
- Cod: **30177** *Nero · Black · Noire · Schwarz · Negro · Preto*
- Cod: **30178** *Ciano · Cyan · Bleu · Blau · Color cerúleo · Cor ciano*
- Cod: **30179** *Magenta · Magenta · Rouge · Rot "Magenta" Color magenta · Cor magenta*
- Cod: **30180** *Giallo · Yellow · Jaune · Gelb · Color amarillo · Cor amarelo*

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 alimentary use only.
It is not possible to use NON ALIMENTARY cartridges.

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

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

Las multifunciones Decojet C1 y C2 están garantizadas para uso alimentario.
No admite cartuchos NO alimentarios.

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

DECOJET C2 by Modecor

CARTUCCE DEDICATE ALLA STAMPANTE ***30230 DECOJET C2***

Cartridges for the 30230 DECOJET C2 printer
Cartouches dédiées à l'imprimante 30230 Decojet C2
Patronen für den Drucker 30230 Decojet C2
Cartuchos para impresora Decojet C2 - cod. 30230
Tinteiros para impressora Decojet C2 - cod. 30230

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)

Cod: **30241**
pz: 1
Gluten free

CARTUCCE AZO.
AZO cartridges. Cartouches azoïques. AZO
Patronen. Cartuchos azoicos. Tinteiros azóicos

Gluten free

- Cod: **30231** *Nero grande · Black large · Grande noire Schwarz - groß · Negro grande · Preto grande*
- Cod: **30232** *Nero · Black · Noire · Schwarz · Negro · Preto*
- Cod: **30233** *Ciano · Cyan · Bleu · Blau · Color cerúleo · Cor ciano*
- Cod: **30234** *Magenta · Magenta · Rouge · Rot "Magenta" Color magenta · Cor magenta*
- Cod: **30235** *Giallo · Yellow · Jaune · Gelb · Color amarillo · Cor amarelo*

CARTUCCE AZO FREE.
Azo free cartridges. Cartouches non azoïques. Azo freie patronen.
Cartuchos no azoicos. Tinteiros no azóicos.

Gluten free

- Cod: **30236** *Nero grande · Black large · Grande noire Schwarz - groß · Negro grande · Preto grande*
- Cod: **30237** *Nero · Black · Noire · Schwarz · Negro · Preto*
- Cod: **30238** *Ciano · Cyan · Bleu · Blau · Color cerúleo · Cor ciano*
- Cod: **30239** *Magenta · Magenta · Rouge · Rot "Magenta" Color magenta · Cor magenta*
- Cod: **30240** *Giallo · Yellow · Jaune · Gelb · Color amarillo · Cor amarelo*

DECOPLOTTY

STAMPA DIRETTAMENTE SUI TUOI DOLCI

Prints directly on your cakes. Imprimez directement sur vos desserts. Druckt direkt auf jede Oberfläche. Imprime directamente sobre tus dulces. Imprima directamente sobre os seus doces.

DECOPLOTTY STAMPA CON COLORANTI ALIMENTARI DIRETTAMENTE SULLA TUA TORTA E SU FINITURE PER DOLCI QUALI:

Cioccolato bianco	Zucchero a velo
Cioccolato fondente	Gelato
Crema pasticcera	Semifreddi
Gelatina	Biscotti
Panna	Lecca lecca cioccolato
Pasta di zucchero	Targhette cioccolato

Decoplotty prints using all food colourings directly on your cake and on garnishings and toppings such as:

White chocolate	Icing sugar
Dark chocolate	Ice-cream
Custard	Semifreddo
Photo jelly glitter	Biscuits
Whipped cream	Chocolate lolly-pop
Fondant	Chocolate tags

Decoplotty imprime avec colorants alimentaires directement sur le gâteau et sur d'autres supports tels que:

Chocolat blanc	Sucre glace
Chocolat noir	Glace
Crème pâtissière	Entremets
Gélatine	Biscuits
Chantilly	Sucettes en chocolat
Pâte de sucre	Plaquettes en chocolat

Der Decoplotty druckt mit Lebensmittelfarben direkt auf Ihre Torte und diverse Oberflächen, z.B.

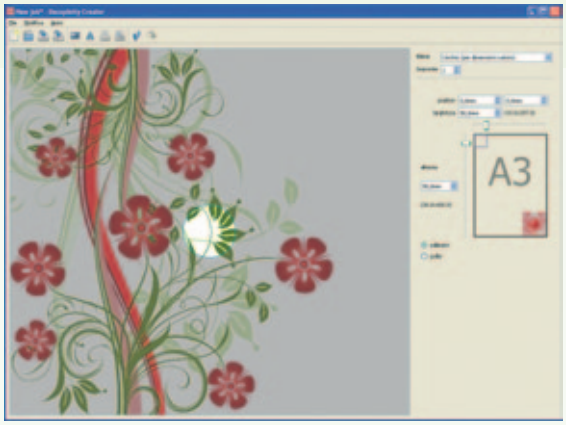
Weiße Schokolade	Puderzucker
Bitterschokolade	Speiseeis
Pudding	Semifreddo
Dekorgel	- Halbgefrorenes
Sahne	Plätzchen, Teegebäck
Fondant	Lolly aus Schokolade
	Schokoladenaufleger

Decoplotty imprime con colorantes alimentarios, directamente sobre la tarta y sobre acabados como por ejemplo:

Chocolate blanco	Azúcar refinado
Chocolate fondant	Helado
Crema pastelera	Semifrío
Gelatina	Galletas
Nata	Piruleta de chocolate
Pasta de azúcar	Plaquetas de chocolate

Decoplotty imprime com corantes alimentares directamente sobre o bolo e sobre acabados como por exemplo:

Chocolate Branco	Açúcar refinado
Chocolate preto	Gelado
Creme de Pasteleiro	Semí-frio
Gelatina	Biscoito
Nata	Chupas
Pasta de açúcar	Plaquetas de chocolate

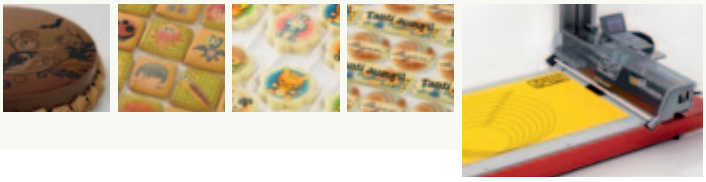


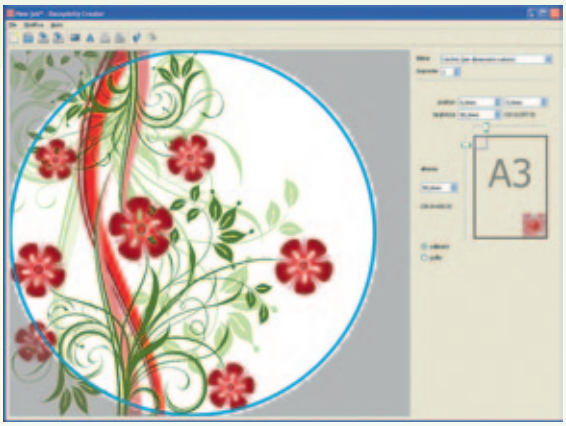
TI FORNIAMO UN SOFTWARE SEMPLICE DA UTILIZZARE PER REALIZZARE MOLTEPLICI IDEE PERSONALIZZATE

We supply you with user-friendly software, to create various personalized ideas. Nous vous fournissons un logiciel simple à utiliser pour réaliser de multiples idées personnalisées. Wir stellen Ihnen eine benutzerfreundliche Software um Ihre personalisierten Ideen zu verwirklichen. Le proveemos un software simple de usar, para realizar mil ideas personalizadas. Fornecemos-lhe um software simples de usar, para personalizar as suas ideias.

CON L'UTILIZZO DEL SOFTWARE È POSSIBILE PERSONALIZZARE L'IMMAGINE SELEZIONATA CON PAROLE, FRASI E TESTI

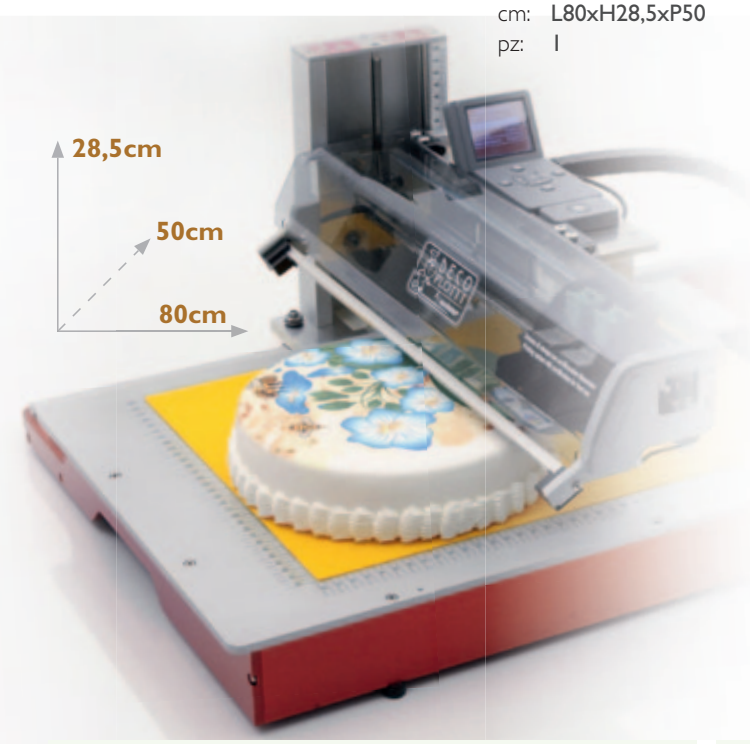
By using the software you can customize the selected image adding words, sentences and texts. Par l'utilisation du logiciel, il est possible de personnaliser l'image sélectionnée par des mots, phrases et textes. Durch das Verwenden der Software können Sie das gewählte Bild/Grafik mit Wörtern und Sätzen versehen. Utilizando el software, puede personalizar la foto con palabras, frases y textos. Utilizando o software, pode personalizar a fotografía com palabras, frases e textos





DECOPLOTTY

Cod: **30153**
cm: L80xH28,5xP50
pz: 1



STAMPA DIRETTAMENTE SUI TUOI DOLCI

Prints directly on your cakes
Imprimez directement sur vos desserts
Drückt direkt auf deine kuchen
Imprime directamente sobre tus dulces
Imprima directamente sobre os seus doces

DECOPLOTTY È DOTATO DI UN SENSORE ELETTRONICO CHE NE BLOCCA L'AVANZAMENTO IN CASO DI RILEVAZIONE OSTACOLI

Decoplotty has an electronic sensor which blocks the printing process when an obstacle is detected.

Decoplotty est équipé d'un capteur électronique qui bloque l'avancement en cas de relèvement d'obstacles.

Der Decoplotty besitzt elektronische Sensoren die den Druckenprozeß blockiert, wenn ein Hindernis auftritt.

Decoplotty cuenta con un sensor electrónico que permite de bloquear la impresión en caso de relevación de obstaculos.

A Decoplotty possui um sensor eletronico que permite bloquear a impressão em caso de relevo de obstáculos.

Decoplotty e cartucce certificate ad uso alimentare! Decoplotty è completato da corsi di formazione specifici per le vostre esigenze.

Decoplotty ti permette di stampare su qualsiasi forma. Il sistema di regolazione della testa di stampa con altezza massima 12 cm e i sensori di rilevazione ostacoli offrono una lavorazione semplice e sicura preservando il tuo dolce e le testine di stampa.

Funzioni principali:

Dimensione massima di stampa: A3 (29,7cm×42cm)
Velocità di stampa: 1 minuto (torta ø 22 cm)
Peso: 13Kg
Altezza max basi su cui stampare: 12 cm
Decoplotty è dotato di un sensore elettronico che ne blocca l'avanzamento in caso di rilevazione ostacoli
Con il solo utilizzo della chiavetta USB funziona anche senza collegamento a PC
Materiale fornito: dvd formativo in IT e EN, manuale d'uso in IT, EN, ES, PT, DE, FR, NL
Compatibile con: Microsoft Windows 2K/XP, Vista 32BIT, Win7
Lingue pannello disponibili: IT, ES, EN, DE, FR, NL, PT
Le stampe non subiscono alterazioni nel tempo, mantengono l'elevata qualità non riducendo la durata del prodotto

Garanzia diretta di Modecor per gli altri Paesi
Garanzia diretta di Olivetti per Italia, Francia, UK, Spagna, Portogallo e Germania

Decoplotty and cartridges certified for food use! Decoplotty is completed with specific training for your needs.

Decoplotty allows you to print on any shape or form. Our adjustable printhead system with a 12 cm maximum height and obstacle detecting sensors offers a safe and simple process that keeps both your sweets and the printheads unaltered.

Main Functions:

Max printing surface: A3 (29,7cm×42cm)
Printing speed: 1 min. (cake ø 22 cm)
Weight: 13 Kg
Max height of surface to be printed: 12 cm
Decoplotty has an electronic sensor which blocks the printing process when an obstacle is detected.
Functions with USB portable memory stick - PC not needed
Material provided: training DVD (IT and EN), operating instructions (IT, EN, ES, PT, DE, FR, NL)
Compatible with: Microsoft Windows 2K/XP, Vista 32BIT, Win7
Availble languages on the Panel: IT, ES, EN, DE, FR, NL, PT
The prints do not alter with time, maintaining high quality without reducing product shelf-life.

Direct Modecor warranty for other Countries
Direct waranty from Olivetti in Italy, France, UK, Spain, Portugal and Germany

Decoplotty et cartouches certifiées pour l'utilisation alimentaire!
Decoplotty est accompagné de cours de formation spécifiques à vos exigences.

Decoplotty vous permet d'imprimer sur n'importe quelle forme. Le système de régulation de la tête d'impression avec hauteur maximale 12 cm et les capteurs de relèvement d'obstacles offrent un travail sûr et simple en préservant le gâteau et les têtes d'impression.

Fonctions principales:

Dimension maximale d'impression: A3 (29,7cm×42cm)
Vitesse d'impression: 1 minute (gateau ø 22 cm)
Poids: 13 kg.
Hauteur maximale du support d'impression: 12 cm.
Decoplotty est équipé d'un capteur électronique qui bloque l'avancement en cas de relèvement d'obstacles
Fonctionne avec clé USB ainsi que sans connexion à l'ordinateur
Matériels fournis: DVD de formation en IT et EN, manuel d'utilisation en IT, EN, ES, PT, DE, FR, NL
Compatible avec: Microsoft Windows 2K/XP, Vista 32 BIT, Win7
Langues disponibles à l'ecran: IT, ES, EN, DE, FR, NL, PT
Les impressions ne subissent pas d'altérations dans le temps, elles gardent une qualité élevée sans réduire la durée de conservation du produit.

Garantie directe de Modecor pour les autres Pays
Garantie directe d'Olivetti pour Italie, France, UK, Espagne, Portugal et Allemagne

Der Decoplotty und dazugehörigen Patronen sind für den Lebensmittelgebrauch zertifiziert.
Mit dem Decoplotty liefern wir eine spezielle Software für Ihre Anforderungen.

Der Decoplotty erlaubt Ihnen, auf jeder möglichen Form zu drucken. Unser justierbares Druckkopfsystem mit einer maximalen Höhe von 12cm und Hindernissermittlung durch Sensoren, bietet einen sicheren und einfachen Druckprozess für Ihre süßen Produkte und die Unversehrtheit der Druckköpfe.

Hauptfunktionen:

Maximale Druckgröße: A3 (29,7x42cm)
Druckgeschwindigkeit: 1min. (22 cm ø Torte)
Gewicht: 13kg
Maximale Druckhöhe: 12 cm
Der Decoplotty besitzt elektronische Sensoren die den Druckenprozeß blockiert, wenn ein Hindernis auftritt.
Funktionen mit USB Stick, kein PC notwendig.
Bereitgestellte Trainings-DVD in Italienisch und Englisch.
Bedienungsanleitung in den Sprachen IT, ES, EN, DE, FR, NL, und PT
Kompatibel mit: Microsoft Windows 2K/XP, Vista 32BIT und Win7
Displaysprachen: IT, ES, EN, DE, FR, NL und PT
Die Drucke altern nicht mit der Zeit und behalten die hohe Qualität bei, ohne die Lebenszeit des Produktes zu verringern.

Direkte Modecorgarantie für andere Länder
Garantie durch Olivetti in Italien, Frankreich, Großbritanien, Spanien, Portugal und Deutschland

Decoplotty y cartuchos certificados para uso alimentario!
Decoplotty se completa con cursos de formación específicos para vuestras exigencias.

Decoplotty permite de imprimir sobre cualquier forma. El sistema de regulación del cabezal, con altura máxima de 12 cm y los sensores de relevación de obstaculos, ofrecen una elaboración simple y segura, cuidando de esta manera, tanto sus dulces como los cabezales.

Principales funciones:

Máximo tamaño de impresión: A3 (29,7 cm x 42 cm)
Velocidad de impresión: 1 minuto (tarta de ø 22 cm)
Peso: 13 Kg
Altura máx. de impresión: 12 cm
Decoplotty cuenta con un sensor electrónico que permite de bloquear la impresión en caso de relevación de obstaculos. Funciona solo con una llave USB, sin necesidad de conectarlo a su ordenador. Material entregado junto con el Decoplotty: dvd de formación en IT y EN; manual de instrucciones en IT, EN, ES, PT, DE, FR y NL. Compatible con: Microsoft Windows 2K/XP, Vista 32BIT, Win7. Idiomas disponibles en el panel de control: IT, ES, PT, EN, DE, FR y NL. Las impresiones no sufren alteraciones con el tiempo, manteniendo la elevada calidad sin reducir la duración del producto.

Garantía directa de Modecor para otros Países.
Garantía directa de Olivetti para Italia, Francia, UK, España, Portugal y Alemania.

Decoplotty e tinteiros certificados para uso alimentar!
Decoplotty completa-se com cursos de formação específicos para as vossas exigências.

Decoplotty permite imprimir sobre qualquer superfície e forma. O sistema de regulação do cabeça, com uma altura máxima de 12 cm e os sensores de relevo de obstáculos, oferecem uma elaboração simples e segura, cuidando assim tanto os seus doces como a cabeça dos tinteiros.

Funções Principais:

Tamanho máximo de impressão: A3 (29,7 cm x 42 cm)
Velocidade de impressão: 1 minuto (bolo de ø 22 cm)
Peso: 13 Kg
Altura Máxima de impressão: 12 cm
Permite bloquear a impressão em caso de relevo de obstáculos
Funciona somente com uma chave USB, sem necessidade de conectá-lo ao seu computador
Material entregue junto com o Decoplotty: DVD de formação em IT e EN; manual de utilização em IT, EN, ES, PT, DE, FR e NL
Compatível com: Microsoft Windows 2K/XP, Vista 32BIT, Win7
Idiomas disponíveis no painel de controle: IT, EN, ES, PT, DE, FR e NL. As impressões não sofrem alterações com o tempo, mantêm uma qualidade elevada sem deteriorar-se ao largo do tempo

Garantía directa de Modecor para outros Países
Garantía directa de Olivetti para Italia, França, UK, Espanha, Portugal e Alemanha

DECOPLOTTY

CARTUCCE ALIMENTARI MONOUSO (NON RICARICABILI), PER GARANTIRE MASSIMA SICUREZZA IGIENICA ED ALIMENTARE.

Disposable alimentary cartridges to guarantee maximum hygiene and food safety.

Cartouche alimentaires jetables (non rechargeables) pour garantir sécurité et hygiène alimentaire au maximum.

Maximale Hygiene und Sicherheit wird durch Einwegpatronen mit Lebensmittelfarben (nicht nachfüllbar) gewährleistet.

Cartuchos alimentarios desechables (no recargables) para garantizar la máxima seguridad higiénica y alimentaria.

Tinteiros alimentares descartáveis (não recarregáveis) para garantir a máxima segurança e higiene alimentar.

Cod: **30154**
pz: 1

Cod: **30155**
pz: 1

MAGIC SPRAY: È INDISPENSABILE APPLICARE MAGIC SPRAY SULLE TUE BASI PER FISSARE LE STAMPE, ESALTARNE LA QUALITÀ E GARANTIRNE LA CONSERVAZIONE NEL TEMPO.

Magic spray: it is necessary to apply Magic Spray on your bases to fix the prints, exalt quality and guarantee preservation.

Magic Spray: il est indispensable d'appliquer Magic Spray sur vos bases pour fixer les impressions, en valoriser la qualité et en garantir la conservation dans le temps.

Magic Spray: Dieses Spray ist notwendig um den Druck auf der Oberfläche zu fixieren, die Qualität zu erhöhen und eine lange Lebensdauer zu garantieren.

Magic Spray: es indispensable rociar Magic Spray sobre las bases para fijar en ellas las impresiones, exaltar la calidad y garantizar la conservación del producto.

Magic spray: É indispensavél pulverizar com Magic Spray para fixar as bases ás impressões, exaltar a qualidade e garantir a conservação do producto.

Cod: **24679**
ml: 400
pz: 1

PASTA DI ZUCCHERO ELITE PER COPERTURA.

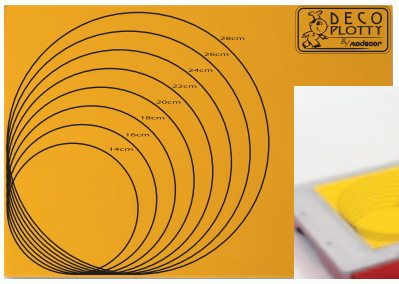
Elite Fondant.
Pâte de sucre élite pour couverture.
Elite Fondant.
Pasta de azúcar elite para cobertura.
Massa de açúcar para cobertura.

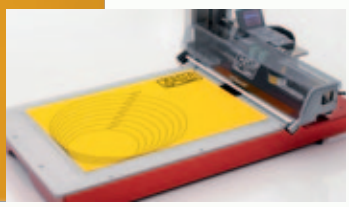
Cod: **24568**
Kg: 5
pz: 1
mat: ZU
Gluten free

TAPPETINO PREINCISO CON DIMENSIONI TORTE STANDARD (DIAMETRO 14-16-18-20-22-24-26-28). BASI SOLO DA POSIZIONARE.

Precut Pad with standard cake sizes (diameters 14-16-18-20-22-24-26-28cm). Just place your cakes on it.
Tapis prédécoupé avec dimensions gâteaux standards (ø 14-16-18-20-22-24-26-28cm). Supports seulement à positionner.
Passgenaue Auflagen mit Standardtortengrößen (Durchmesser 14-16-18-20-22-24-26-28cm). Runde Torten einfach zu platzieren.
Tapete con patrones de los tamaños de tartas standard (diámetro 14-16-18-20-22-24-26-28cm). Sólo tiene que apoyar las bases sobre el mismo.
Cardinal com diferentes tamanhos para bolos standard (diâmetros 14-16-18-20-22-24-26-28cm). Só tem que apoiar as bases sobre os bolos.

Cod: **30156**
cm: L42xH29,7
pz: 1





PER PERSONALIZZARE I TUOI CONFETTI 2,8X1,8CM.

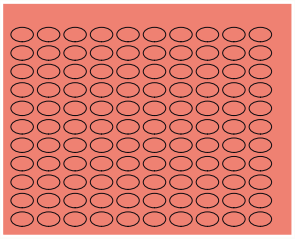
For sugar covered almonds 2,8x1,8cm.

Pour personnaliser vos dragées 2,8x1,8cm.

Silikonmatte zur Positionierung der Hochzeitsmandeln 2,8x1,8cm.

Para personalizar tus confites 2,8x1,8cm.

Para personalizar os teus "confetti" 2,8x1,8cm.



Cod: **30187**
cm: L37xH29,5
pz: 1

DIME A MISURA CON FORME PRETAGLIATE DA APPOGGIARE SUL PIANO DI STAMPA

Tailored frames with pre-cut shapes to place on your printing surface.

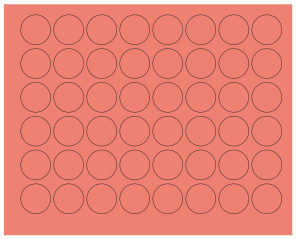
Chablon à mesure avec formes prédécoupées à placer sur le plan d'impression

Vorgefertigte Rahmen mit genauer Ausrichtung um den Aufleger perfekt zu positionieren.

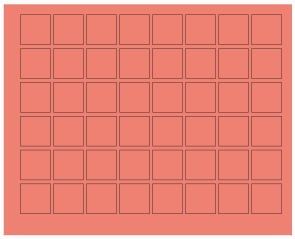
Patrones a medida, con formas pre-cortadas para apoyar sobre el plano de impresión.

Padrões a medida, com formas pré-cortadas para apoiar sobre o plano da impressão.

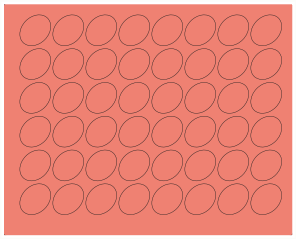
Cod: **30157**
cm: L37xH29,5
pz: 1



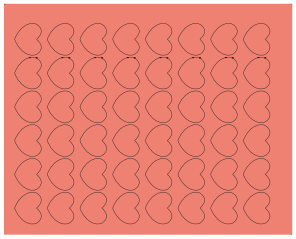
Cod: **30158**
cm: L37xH29,5
pz: 1



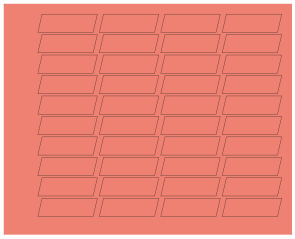
Cod: **30159**
cm: L37xH29,5
pz: 1



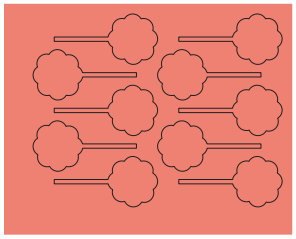
Cod: **30160**
cm: L37xH29,5
pz: 1



Cod: **30161**
cm: L37xH29,5
pz: 1



Cod: **30164**
cm: L37xH29,5
pz: 1

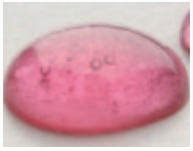


GELATINA: UNO DEI PRODOTTI PIÙ USATI IN PASTICCERIA CON UNA FORMULA SPECIALE ARRICCHITA DA GLITTER FA RISALTARE LA QUALITÀ DELLE TUE STAMPE

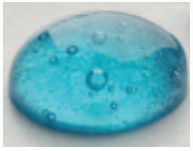
Jelly: one of the most widely used confectionary products with a special formula enriched with glitter that highlights the quality of your prints.
Gélatine: un des produits les plus utilisés en pâtisserie avec une formule spéciale enrichie de brillants pour donner une meilleure qualité à vos impressions.
Dekorgel: eines der häufigst verwendeten Konditorwaren mit einer speziellen Formel und angereichert mit Glitzer, das die Qualität Ihrer Drucke hervorhebt.
Gelatina: uno de los productos más utilizados en pastelería, con una fórmula especial enriquecida con glitter para poder resaltar sus impresiones.
Gelatina: um dos productos mais utilizados em pastelaría, com uma formula especial enriquecida com glitter para que as suas impressões possam sobresaír

Cod: **30162**
Kg: 5
Gluten free

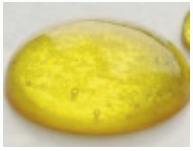
Cod: **30163B**
Kg: 1
Gluten free



Cod: **30163C**
Kg: 1
Gluten free



Cod: **30163E**
Kg: 1
Gluten free



Cod: **30163Q**
Kg: 1
Gluten free

TARGHETTE IN CIOCCOLATO PRONTE ALL'USO DA RIPORRE NELLA DIMA CORRISPONDENTE DA STAMPARE COME VUOI TU!

Ready-to-use Chocolate tags to place in the matching frames to print as you like!

Plaquettes en chocolat prêtes à l'utilisation à positionner dans le chablon correspondant à l'impression que vous souhaitez!

Fertige Schokoladenaufleger um Ihren Druck den passenden Rahmen zu geben.

Plaquetas de chocolate listas para usar, para colocar en el correspondiente patrón e imprimir como más le guste!

Plaquetas de chocolate prontas a serem usadas, para colocar no padrão correspondente e imprimir a seu gosto

Cod: **34326**
cm: Ø3,8
pz: 192
mat: CC
Gluten free

Cod: **34327**
cm: L3,8xH3,8
pz: 192
mat: CC
Gluten free

Cod: **34328**
cm: L4,4xH3,4
pz: 192
mat: CC
Gluten free

Cod: **34329**
cm: L4,4xH3,4
pz: 192
mat: CC
Gluten free

Cod: **34330**
cm: L7xH2,3
pz: 80
mat: CC
Gluten free

Cod: **34331**
cm: Ø6
pz: 50
mat: CC

ACCESSORI PER LABORATORIO

Laboratory accessories. Accessoires pour le laboratoire. Konditorei-Werkstaff Zubehör. Utensilios para obrador. Acessórios para laboratório.

IL SAC À POCHE IGIENICO ANTISCIVOLO

Hygienic nonslip piping bag . Le sac à poche hygiénique antiglisse. Die Spritzbeutel sind hygienisch und rutschfest. Manga higiénica antideslizamiento. Manga higiénica anti-deslizante.

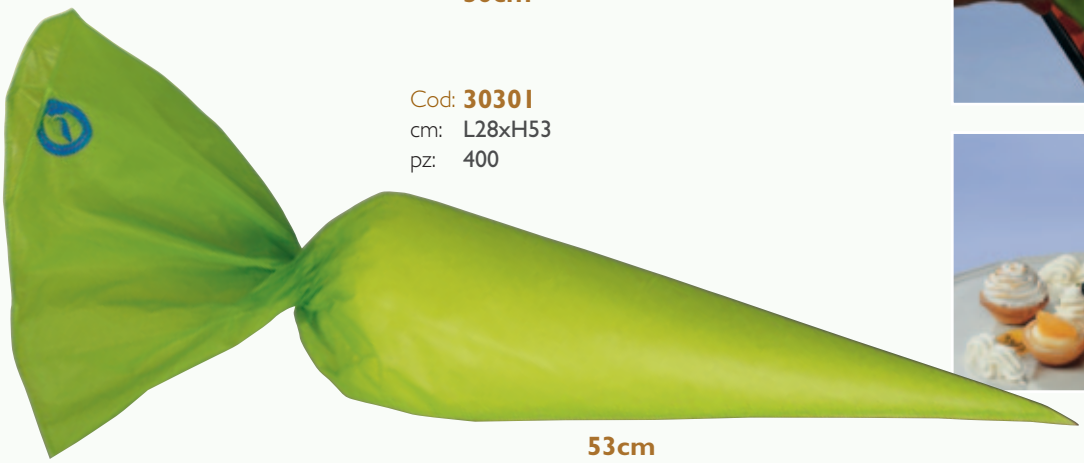
Cod: **30266**
cm: L21xH41
pz: 12

12 BLISTER DA 20 PZ
12 Blisters with 20 pcs each
12 Blisters de 20 pces
12 Blister mit je 20 Stück
12 Blisters de 20 u.
12 Blisters de 20 u.

Cod: **30303**
cm: L20xH36
pz: 400

36cm

Cod: **30301**
cm: L28xH53
pz: 400



53cm

GUANTI MONOUSO IN NITRILE

Disposable nitrile gloves. Gants mono-usage en nitryle. Einweghandschuhe
Guantes desechables de nitrilo. Luvas descartáveis de nitrilo

100% ANALLERGICI - LIBERI DA POLVERE
100% anallergic - Powder-free
100% anti-allergique - Sans poussière
100% antiallergisch - Pulverfrei
100% analérgicos - libres de polvo
100% anti-alérgico - Livres de pó

Cod: **30213**
cm: S
pz: 100

PALMO 7,5CM.
Palm 7,5cm.
Paume 7,5cm.
Handbreite 7,5cm.
Palma de la mano 7,5cm.
Palma da mão 7,5cm.

Cod: **30215**
cm: L
pz: 100

PALMO 10CM.
Palm 10cm.
Paume 10cm.
Handbreite 10cm.
Palma de la mano 10cm.
Palma da mão 10cm.

Cod: **30214**
cm: M
pz: 100

PALMO 8,5CM.
Palm 8,5cm.
Paume 8,5cm.
Handbreite 8,5cm.
Palma de la mano 8,5cm.
Palma da mão 8,5cm.

Cod: **30216**
cm: XL
pz: 100

PALMO 11CM.
Palm 11cm.
Paume 11cm.
Handbreite 11cm.
Palma de la mano 11cm.
Palma da mão 11cm.

ACCESSORI PER LABORATORIO

Laboratory accessories. Accessoires pour le laboratoire. Konditorei-Werkstaff Zubehör. Utensilios para obrador. Acessórios para laboratório.

Cod: **24120**
Kg: 4,5
pz: 1
mat: ZU

PREPARATO PER GHIACCIA REALE
Icing sugar compound
Préparation pour glace royale
Präparat für Icing Zucker
Preparado para glasa real
Preparado para glacê real

Cod: **24121**
Kg: 4,5
pz: 1
mat: PT

PREPARATO PER PASTIGLIAGGIO
Gum paste compound
Préparation pour pastillage
Präparat für Tragant Zucker
Preparado para pastillaje
Preparado para pastilhagem

IDEALE PER REALIZZARE FIORI IN PASTIGLIAGGIO
Perfect to create your own gum paste flowers
Idéale pour la réalisation de fleurs en pastillage
Peferfekt um Zucker-Blumen zu schaffen
Ideal para hacer flores de pastillaje
Ideal para fazer flores de pastilhagem.

Cod: **24520**
Kg: 1,5
pz: 1

ISOMALTO
Isomalt
Isomalte
Isomalz
Isomalt
Isomalte

Cod: **24719**
ml: 400
pz: 1
Gluten free

SPRAY STACCANTE
Detaching spray
Spray démoulant
Trennspray
Spray despegante
Spray desgrudantes

OLIO IN SPRAY, PRATICO E DI FACILE UTILIZZO, DA SPRUZZARE SU TEGLIE E STAMPI DI OGNI TIPO PER STACCARE I PRODOTTI DI CONFETTERIA SENZA DEFORMALI.

Spray oil, practical and easy to use to be sprayed on pans and moulds of every type to detach confectionery products without deforming them. Huile en spray, pratique et facile à utiliser, à vaporiser sur plaques et moules de n'importe quel modèle pour détacher les produits de confiserie sans les déformer. Öl zum sprühen, praktisch und bedienungsfreundlich, auf Wannen und Formen jeder Art, um Süßige Produkte abzulösen, ohne sie zu verformen. Aceite en aerosol, práctico y fácil de usar, para rociar sobre bandejas y moldes permitiendo de despegar los productos de confiteria sin deformarlos o romperlos . Óleo em spray, prático e fácil de usar, para utilizar sobre bandejas e moldes permitindo desgrudar os productos de confeitaria sem deformar ou quebrar

Cod: **24501**
ml: 400
pz: 1
Gluten free

BURRO DI CACAO NEUTRO LUCIDANTE SPRAY
Neutral cocoa butter spray glaze. Spray beurre de cacao nappage brillant neutre. Kakaobutter Spray neutral.
Manteca de cacao neutro abrillantador spray. Manteiga de cacau neutro spray de cobertura brilhante.

SPRAY PER LA LUCIDATURA E PROTEZIONE DI SUPERFICI
A BASE DI MARZAPANE E ZUCCHERO
Spray to glaze and protect marzipan and sugar-based surfaces
Spray de nappage et protection pour surfaces à base de massepain et de sucre
Lack- und Schutzspray für Marzipan- und Zuckerflächen
Spray para dar brillo y proteger superficies a base de mazapán y azúcar
Spray de cobertura brilhante e protecção de superfícies à base de maçapão e açúcar

Cod: **24380**
ml: 400
pz: 1
Gluten free

REFRIGERANTE SPRAY PER CIOCCOLATO
Spray cooler for chocolate. Spray réfrigérant pour chocolat. Kühlspray für Schocolade
Refrigerante spray para chocolate. Spray refrigerante para chocolate

FISSA IN UN ISTANTE LE TUE COMPOSIZIONI IN CIOCCOLATO
Freezes your chocolate compositions in a moment
Fixez en un clin d'œil vos compositions en chocolat
Verfestigt Ihre Schokoladenkreationen in Sekundenschnelle
Fija en un instante sus creaciones de chocolate
Fixa em um piscar de olhos as suas composições de chocolate

Cod: **24400**
ml: 400
pz: 1
Gluten free

LACCA LUCIDANTE SPRAY
Spray lacquer glaze. Laque brillante en spray
Lebensmittellackspray. Abrillantador en spray
Abrilhantador em spray
IDEALE PER LUCIDARE E PROTEGGERE DALL'UMIDITÀ
IL CIOCCOLATO, LO ZUCCHERO E LA PASTA DI MANDORLE.
Ideal for glazing and protecting chocolate, sugar and almond paste against dampness.
Idéale pour faire briller et mettre le chocolat, le sucre et la pâte d'amandes à l'abri de l'humidité
Glanz und Schutz vor Feuchtigkeit für Schokolade, Zucker und Marzipan. Überdeckt Fingerabdrücke und leichte Fehler
Ideal para abrillantar y proteger contra la humedad el chocolate, el azúcar y la pasta de almendras
Ideal para dar brilho e proteger o chocolate, o açúcar e a pasta de amêndoas contra a humidade

COLOR GEL

Colour Gel. Color Gel. Farbgel. Color Gel. Color Gel.

GELATINA ALIMENTARE CON GLITTER

Food gelatine with Glitter
Gélatine alimentaire avec Glitter
Lebensmittelgelée mit Glitter
Gelatina alimentaria con Brillo
Gelatina alimentar com Brilho

Cod: **30162**
Kg: 5
pz: 1
mat: GE
Gluten free

COLORE NEUTRO
Neutral colour
Couleur neutre
Neutrale Farbe
Color neutro
Cor neutra

Cod: **30163E**
Kg: 1
pz: 1
mat: GE
Gluten free

GIALLO. Yellow. Jaune. Gelb. Amarillo.Amarelo.

Cod: **30163B**
Kg: 1
pz: 1
mat: GE
Gluten free

ROSA. Pink. Rose. Rosa. Rosa. Rosa.

Cod: **30163Q**
Kg: 1
pz: 1
mat: GE
Gluten free

ARANCIONE. Orange. Orange. Orange. Naranja. Laranja.

Cod: **30163C**
Kg: 1
pz: 1
mat: GE
Gluten free

AZZURRO. Blue. Bleu ciel. Blau. Celeste. Azul.

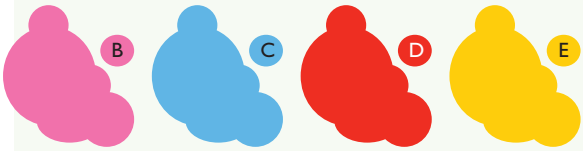
AZO

Cod: **24758**
●●● BCDELNQVZ
g: 95
pz: 2
Gluten free

COLOR GEL: COLORANTI GEL IDEALI PER COLORARE PASTA DI ZUCCHERO, GHIACCIA, PANNA, CREMA E PRODOTTI A BASE DI ZUCCHERO. COLOUR GEL: Colourings in gel ideal to colour sugar paste, icing, whipped cream and sugar based products. COLOR GEL: Colorants gel idéals pour colorer pâte de sucre, glace royale, chantilly, crème et produits à base de sucre. Farbgel: Diese Farben sind ideal zum einfärben von Zuckermasse, Icing, geschlagene Sahne und zuckerbasierende Produkte. COLOR GEL: Colorantes en gel ideales para colorear pasta de azúcar, glasa, nata, crema y productos a base de azúcar.. COLOR GEL: Corantes em gel ideais para colorir massa de açúcar, glacê, chantilly, cremes e productos a base de açúcar.

AZO

Cod: **24759**
●●● A
■■■ 9
g: 95
pz: 9
Gluten free



VELLUTATI ELITE SPRAY PER SUPERFICI

Elite sprays for surfaces - velvet effect. Spray veloutés pour surfaces. Elite Spray für Oberflächen - Velvet Effekt
Spray aterciopelados elite para superficies. Spray aveludado elite para superfícies

IDEALE PER LA DECORAZIONE DI SEMIFREDDI, MOUSSE E SUPERFICI DI ALTRI PRODOTTI CONGELATI. PER CREARE UN EFFETTO VELLUTATO FINE ED ELEGANTE ARRICCHITO DA UN DELICATO E PIACEVOLE GUSTO DI CACAO.

Ideal for decorating ice-cream cakes, mousses and for the surfaces of other frozen products. It creates a refined and elegant velvet effect with a pleasant cocoa taste.

Idéals pour la décoration d'entremets, mousses et surfaces de produits congelés. Pour créer un effet velours fin et élégant, enrichi par un délicat et agréable goût de cacao.

Ideal zum Dekorieren von Eistorten und Mousse. Es entwickelt einen verfeinerten und eleganten Samteffekt mit einem angenehmen Kakaogeschmack.

Ideales para decorar semifrios, mousse y superficies de otros productos congelados. Para lograr un efecto aterciopelado fino y elegante, enriquecido con un delicado y sabroso gusto de cacao.

Ideais para decorar semifrios, mousse e superfícies de outros productos congelados. Para conseguir um efeito aveludado fino e elegante, enriquecido por um delicado sabor a cacau.

NUOVA FORMULAZIONE CON BURRO DI CACAO E CIOCCOLATO BIANCO!
SENZA GRASSI IDROGENATI!

New formula with cocoa butter and white chocolate! Without hydrogenated fats!
Nouvelle formule avec beurre de cacao et chocolat blanc! Sans graisses hydrogénée!
Neue Formel mit Kakao und weißer Schokolade! Ohne hydrierte Fette!
Nueva fórmula con manteca de cacao y chocolate blanco! Sin grasas hidrogenadas.
Nova fórmula com manteiga de cacau e chocolate branco! Sem gorduras hidrogenadas

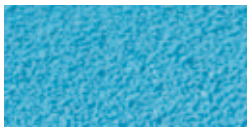
Cod: **24780**
ml: 250
pz: 1
Gluten free

BIANCO. White.
Blanc. Weiße.
Blanco. Branco.

Cod: **24781**
ml: 250
pz: 1
Gluten free

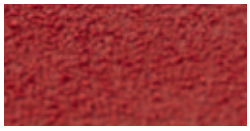
ROSA. Pink.
Rose. Rosa.
Rosa. Rosa.

Cod: **24782**
ml: 250
pz: 1
Gluten free



AZZURRO. Blue.
Bleu ciel. Blau.
Celeste. Azul.

Cod: **24783**
ml: 250
pz: 1
Gluten free



ROSSO. Red.
Rouge. Rot.
Rojo. Vermelho.

Cod: **24784**
ml: 250
pz: 1
Gluten free

VERDE. Green.
Vert. Grün.
Verde. Verde.

Cod: **24785**
ml: 250
pz: 1
Gluten free

GIALLO.
Yellow. Jaune. Gelb.
Amarillo. Amarelo

Cod: **24786**
ml: 250
pz: 1
Gluten free

CIOCCOLATO BIANCO.
White chocolate. Chocolat blanc.
Weiße Schokolade. Chocolate blanco.
Chocolate Branco.

Cod: **24787**
ml: 250
pz: 1
Gluten free

CIOCCOLATO AL LATTE.
Milk chocolate. Chocolat au lait.
Milchschokolade. Chocolate con leche. Chocolate ao leite.

Cod: **24788**
ml: 250
pz: 1
Gluten free

CIOCCOLATO FONDENTE.
Dark chocolate. Chocolat noir.
Bitterschokolade. Chocolate fondant.
Chocolate preto.

COLORANTI

Colourings. Colorants. Farbstoffe. Colorantes. Corantes.

COLORANTI BASE ACQUA PERLATI PER AEROGRAFO

Water-based pearly colourings for airbrush. Colorants perlés à base d'eau pour aérographe. Perlmutt-Lebensmittelfarben auf Wasserbasis. Colorantes para aerógrafo, perlados a base de agua. Corantes para aerógrafo, em tons pérola e á base de água.

IDEALI PER DECORARE SUPERFICIALMENTE PANNA, PRODOTTI A BASE DI ZUCCHERO E MARZAPANE

Ideal for surface decoration of cream, sugar-based products and marzipan
Idéals pour décorer la surface de crème chantilly, les produits à base de sucre et le massepain
Ideal zum Dekorieren von Sahne, Zucker und Marzipan
Ideales para decorar superficialmente nata, productos a base de azúcar y mazapán
Ideais para ornamentar a superfície de creme chantilly, produtos à base de açúcar e maçapão

Cod: **24494**
g: 190
pz: 1
Gluten free

ORO. Gold.
Or. Gold.
Oro. Dourado.

Cod: **24495**
g: 190
pz: 1
Gluten free

ARGENTO. Silver.
Argent. Silber.
Plateado. Prateado.

Cod: **24372**
g: 190
pz: 1
Gluten free

GIALLO UOVO. Egg yellow.
Jaune d'œuf. Eigelb.
Amarillo huevo. Amarelo ovo.

Cod: **24374**
g: 190
pz: 1
Gluten free

ROSA. Pink.
Rose. Rosa.
Rosa. Rosa

Cod: **24376**
g: 190
pz: 1
Gluten free

VERDE. Green.
Vert. Grün.
Verde. Verde.

Cod: **24329**
g: 190
pz: 1
Gluten free

ROSSO. Red.
Rouge. Rot
Rojo. Vermelho.

Cod: **24373**
g: 190
pz: 1
Gluten free

GIALLO. Yellow.
Jaune. Gelb.
Amarillo. Amarelo.

Cod: **24378**
g: 190
pz: 1
Gluten free

NERO. Black.
Noir. Schwarz.
Negro. Preto.

Cod: **24377**
g: 190
pz: 1
Gluten free

AZZURRO. Blue.
Bleu ciel. Blau.
Celeste. Azul.

Cod: **24379**
g: 190
pz: 1
Gluten free

MARRONE. Brown.
Marron. Braun.
Marrón. Marrom.

8 PZ ASSORTITO. 8 pz assorted. 8 pcs Assorties. 8 St. sortiert. 8 u. surtido. 8 u. sortido

Cod: **24371**
●●● A
g: 190
pz: 8
Gluten free

COLORANTI BASE ACQUA PASTELLO PER AEROGRAFO

Water-based pastel colourings for airbrush. Colorants pastel à base d'eau pour aérographe. Pastell Lebensmittelfarben auf Wasserbasis. Colorantes para aerógrafo, en colores pastel, a base de agua. Corantes aerógrafo, em tons pastel e á base de água.

IDEALI PER DECORARE SUPERFICIALMENTE PANNA, PRODOTTI A BASE DI ZUCCHERO E MARZAPANE
Ideal for surface decoration of cream, sugar-based products and marzipan
Idéals pour décorer la surface de crème chantilly, les produits à base de sucre et le massepain
Ideal zum Dekorieren von Sahne, Zucker und Marzipan
Ideales para decorar superficialmente nata, productos a base de azúcar y mazapán
Ideais para ornamentar a superfície de creme chantilly, produtos à base de açúcar e maçapão

Cod: **24255**
g: 190
pz: 1
Gluten free

NERO. Black.
Noir. Schwarz.
Negro. Preto

Cod: **24256**
g: 190
pz: 1
Gluten free

AZZURRO. Blue.
Bleu ciel. Blau.
Celeste. Azul.

Cod: **24252**
g: 190
pz: 1
Gluten free

VERDE. Green.
Vert. Grün.
Verde. Verde.

Cod: **24251**
g: 190
pz: 1
Gluten free

ROSA. Pink.
Rose. Rosa.
Rosa. Rosa.

Cod: **24260**
g: 190
pz: 1
Gluten free

ROSSO. Red.
Rouge. Rot.
Rojo. Vermelho.

Cod: **24258**
g: 190
pz: 1
Gluten free

GIALLO. Yellow.
Jaune. Gelb.
Amarillo. Amarelo.

Cod: **24259**
g: 190
pz: 1
Gluten free

ARANCIONE. Orange.
Orange. Orange.
Naranja. Laranja.

Cod: **30055**
pz: 1

Cod: **30059**
pz: 1

COLORANTI

Colourings. Colorants. Farbstoffe. Colorantes. Corantes.

COLORANTI SPRAY BASE ALCOOL PERLESCENTI PER SUPERFICI E CIOCCOLATO

Alcohol-based spray pearly colourings for surfaces and chocolate.
Colorants spray perlés à base d'alcool pour surfaces et chocolat.
Lebensmittelfarben mit Perleffekt für Oberflächen und Schokolade auf Alkoholbasis.
Colorantes spray para superficies y chocolate, a base de alcohol, colores perlados.
Corantes em spray, para superfícies e chocolate, á base de alcool em tons perolados.

IDEALI PER DECORARE SUPERFICIALMENTE CIOCCOLATO, PRODOTTI A BASE DI ZUCCHERO, PRODOTTI DA FORNO E PANNA.

Ideal for surface decoration of chocolate, sugar-based products,baked products and cream.
Idéals pour décorer une surface de chocolat, les produits à base de sucre, les pâtisseries cuites au four et crème chantilly.
Ideal zum Dekorieren von Schokolade, Zucker, Gebäck, Keksen und Sahne.
Ideales para decorar superficialmente chocolate, nata, productos a base de azúcar y productos para hornear.
Ideais para decorar uma superfície de chocolate, produtos à base de açúcar, productos assados e creme chantilly.

Cod: **24545**
ml: 100
pz: 1
Gluten free

BRONZO. Bronze.
Bronze. Bronze.
Bronce. Bronze.

Cod: **24546**
ml: 100
pz: 1
Gluten free

RUBINO. Ruby.
Rubis. Rubin.
Rubí. Rubi.

Cod: **24695**
ml: 100
pz: 1
Gluten free

ROSSO. Red.
Rouge. Rot.
Rojo. Vermelho.

Cod: **24644**
ml: 100
pz: 1
Gluten free

ROSA. Pink.
Rose. Rosa.
Rosa. Rosa.

Cod: **24646**
ml: 100
pz: 1
Gluten free

AZZURRO. Blue.
Bleu ciel. Blau.
Celeste. Azul.

Cod: **24645**
ml: 100
pz: 1
Gluten free

VERDE. Green.
Vert. Grün.
Verde. Verde.

Cod: **24338**
ml: 100
pz: 1
Gluten free

ARGENTO. Silver.
Argent. Silber.
Plateado. Prateado.

Cod: **24409**
ml: 100
pz: 1
Gluten free

RAME. Copper.
Cuivre. Kupferfarbe.
Cobre. Cobre.

Cod: **24337**
ml: 100
pz: 1
Gluten free

ORO. Gold.
Or. Gold.
Oro. Dourado.

COLORANTI SPRAY BASE ACQUA PASTELLO PER SUPERFICI E PANNA

Water-based pastel food colours for surfaces and cream. Colorants spray pastel à base d'eau pour surfaces et crème.
Pastell Sprühfarben auf Wasserbasis für Oberflächen und Sahne. Colorantes spray para superficies y cremas, a base de agua, colores pastel.
Corantes em spray, para superfícies e cremes, á base de água em tons pastel.

IDEALI PER DECORARE SUPERFICIALMENTE PANNA
E PRODOTTI A BASE DI ZUCCHERO
Ideal for surface decoration of cream and sugar-based products.
Idéals pour décorer la surface de crème chantilly et les produits à base de sucre.
Ideal zum Dekorieren von Sahne und Zucker.
Ideales para decorar superficialmente nata y productos a base de azúcar.
Ideais para decorar a superfície de creme chantilly e produtos à base de açúcar.

12 PZ ASSORTITO.
12 pz assorted. 12 pcs assorties. 12 St. sortiert.
12 u. surtido. 12 u. sortido

Cod: **24330**
●●● A
ml: 100
pz: 12
Gluten free

Cod: **24331**
ml: 100
pz: 1
Gluten free

ROSSO. Red.
Rouge. Rot.
Rojo. Vermelho.

Cod: **24332**
ml: 100
pz: 1
Gluten free

ROSA. Pink.
Rose. Rosa.
Rosa. Rosa.

Cod: **24333**
ml: 100
pz: 1
Gluten free

AZZURRO. Blue.
Bleu ciel. Blau.
Celeste. Azul.

Cod: **24334**
ml: 100
pz: 1
Gluten free

VERDE. Green.
Vert. Grün.
Verde. Verde.

Cod: **24335**
ml: 100
pz: 1
Gluten free

GIALLO. Yellow.
Jaune. Gelb.
Amarillo. Amarelo.

Cod: **24336**
ml: 100
pz: 1
Gluten free

MARRONE. Brown.
Marron. Braun.
Marrón. Marrom.

COLORANTI

Colourings. Colorants. Farbstoffe. Colorantes. Corantes.

COLORANTI IN POLVERE PERLESCENTI PER SUPERFICI

Powder pearly food colours for surfaces. Colorants perlés en poudre pour surfaces. Perlfarben in Pulverform für Oberflächen. Colorantes en polvo para superficies, colores perlados. Corantes em pó para superficies em tons de perlados.

IDEALI PER LA DECORAZIONE DI CIOCCOLATO, DEI PRODOTTI A BASE DI ZUCCHERO, PASTA DI MANDORLE, PRODOTTI DA FORNO. PER DECORARE CIOCCOLATO FONDENTE ED OTTENERE COLORI BRILLANTI MISCELARE 1G DI POLVERE E 2G DI ALCOOL E APPLICARE CON PENNELLO.

Ideal for decorating chocolate, sugar-based and almond paste-based products, baked products. To decorate dark chocolate having bright colors mix 1g powder with 2g of alcohol. Apply with a brush.

Idéals pour la décoration du chocolat, des produits à base de sucre, pâte d'amandes, produits à cuire au four. Pour décorer du chocolat noir et obtenir des couleurs brillantes, mélangez 1 g de poudre et 2 g d'alcool et appliquer à l'aide d'un pinceau.

Ideal zum Dekorieren von Schokolade, Zucker, Marzipan und Backwaren.
Um Zartbitterschokolade zu verzieren und glänzende Farben zu erhalten mischen Sie 1g Pulver mit 2g Alkohol und tragen es mit dem Pinsel.

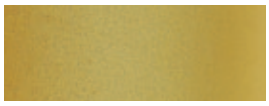
Ideales para decoraciones de chocolate, productos a base de azúcar, pasta de almendras, productos para hornear. Para decorar fondant y obtener colores brillantes, mezclar 1g de polvo con 2g de alcohol y aplicar con pincel.

Ideais para decoração de chocolate, produtos à base de açúcar, pasta de amêndoas, produtos de assados. Para decorar chocolate preto e obter cores brilhantes, misturar 1g de pó com 2g de álcool e aplicá-lo com um pincel.

5 PZ ASSORTITO. 5 pz assorted. 5 pcs assorties. 5 St. sortiert. 5 u. surtido. 5 u. sortido

Cod: **24401**
●●● A
g: 25
pz: 5
Gluten free

Cod: **24402**
g: 25
pz: 1
Gluten free



ORO. Gold.
Or. Gold.
Oro. Dourado.

Cod: **24403**
g: 25
pz: 1
Gluten free

ARGENTO. Silver.
Argent. Silber.
Plateado. Prateado.

Cod: **24404**
g: 25
pz: 1
Gluten free

BRONZO. Bronze.
Bronze. Bronze.
Bronce. Bronze.

Cod: **24405**
g: 25
pz: 1
Gluten free

RUBINO. Ruby.
Rubis. Rubin.
Rubí. Rubi.

Cod: **24406**
g: 25
pz: 1
Gluten free

RAME. Copper.
Cuivre. Kupferfarbe.
Cobre. Cobre.

Cod: **24647**
g: 25
pz: 1
Gluten free

VERDE. Green.
Vert. Grün.
Verde. Verde.

Cod: **24648**
g: 25
pz: 1
Gluten free

ROSA. Pink.
Rose. Rosa.
Rosa. Rosa.

Cod: **24650**
g: 25
pz: 1
Gluten free

AZZURRO. Blue.
Bleu ciel. Blau.
Celeste. Azul.

Cod: **24651**
g: 25
pz: 1
Gluten free

LILLA. Lilac.
Lilas. Lila.
Lila. Lilás.

COLORANTI IN POLVERE LIPOSOLUBILI PASTELLO PER SUPERFICI E MASSE

Powder food liposoluble pastel colours for surface and masses. Colorants pastel liposolubles en poudre pour surfaces et masses. Pastell-Farben in Pulverform für Oberflächen und Massen. Colorantes en polvo liposolubles para superficies y masas, colores pastel. Corantes em pó para superfícies e massas em tons pastel.

IDEALI PER LA DECORAZIONE DI CIOCCOLATO, DEI PRODOTTI A BASE DI ZUCCHERO, PASTA DI MANDORLE, BURRO, MARGARINA, PRODOTTI DA FORNO. PER DECORARE CIOCCOLATO FONDENTE ED OTTENERE COLORI BRILLANTI MISCELARE 1G DI POLVERE E 3G DI ALCOOL E APPLICARE CON PENNELLO.

Ideal for decorating chocolate, sugar-based and almond paste-based products, butter, margarine, baked products. To decorate dark chocolate having bright colors mix 1g powder with 3g of alcohol. Apply with a brush.

Idéals pour la décoration du chocolat, des produits à base de sucre, pâte d'amandes, beurre, margarine, produits à cuire au four. Pour décorer du chocolat noir et obtenir des couleurs brillantes, mélangez 1 g de poudre et 3 g d'alcool et appliquer à l'aide d'un pinceau.

Ideal zum Dekorieren von Schokolade, Zucker und Marzipan. Ideal zum Färben von Butter, Margarine; auch für Backwaren geeignet, wie Kuchen und Kekse. Um Zartbitterschokolade zu verzieren und glänzende Farben zu erhalten mischen Sie 1g Pulver mit 3g Alkohol und tragen es mit dem Pinsel.

Ideales para decoraciones de chocolate, productos a base de azúcar, pasta de almendras, mantequilla, margarina, productos para hornear. Para decorar fondant y obtener colores brillantes, mezclar 1g de polvo con 3g de alcohol y aplicar con pincel.

Ideais para decoração de chocolate, dos produtos à base de açúcar, pasta de amêndoas, manteiga, margarina, produtos assados. Para decorar chocolate preto e obter cores brilhantes, misturar 1g de pó com 3g de álcool e aplicá-lo com um pincel.

Cod: **24507**
g: 25
pz: 1
Gluten free

GIALLO. Yellow.
Jaune. Gelb.
Amarillo. Amarelo.

Cod: **24509**
g: 25
pz: 1
Gluten free

ROSSO. Red.
Rouge. Rot.
Rojo. Vermelho.

Cod: **24510**
g: 25
pz: 1
Gluten free

VERDE. Green.
Vert. Grün.
Verde. Verde.

Cod: **24511**
g: 25
pz: 1
Gluten free

BLU. Blue.
Bleu. Blau.
Celeste. Azul.

COLORANTI

Colourings. Colorants. Farbstoffe. Colorantes. Corantes.

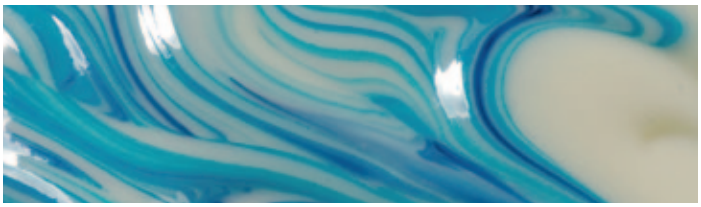
COLORANTI LIPOSOLUBILI LIQUIDI PER MASSE

Liquid liposoluble food colours for masses. Colorants liposolubles liquides pour masses. Fettlösliche Farben für Massen. Colorantes liposolubles líquidos para masas. Corantes liposolúveis líquidos para massas.

IDEALI PER LA COLORAZIONE DI BURRO DI CACAO, CIOCCOLATO (BIANCO) E DELLE MASSE GRASSE IN GENERALE (BURRO, MARGARINA).

Ideal to colour cocoa butter, chocolate (white) and fatty mixtures in general (butter, margarine).
Idéals pour la coloration de beurre de cacao, chocolat (blanc) et graisses (beurre et margarine).
Ideal zum Färben von Kakaobutter, Schokolade (weiß) und fetthaltige Massen (wo Butter und Margarine verwendet wird).
Ideales para dar color a la manteca de cacao, chocolate (blanco) y materias grasas en general (mantequilla, margarina).
Ideais para colorir a manteiga de cacau, ou chocolate (branco) e gorduras em geral (manteiga e margarina)

AZZURRO. Blue. Bleu ciel. Blau. Celeste. Azul.

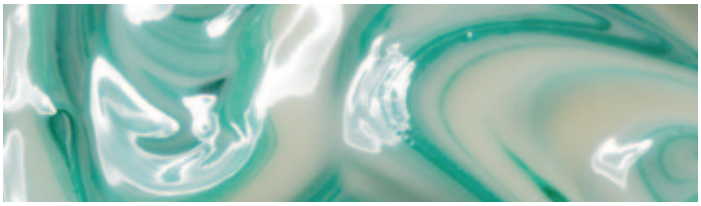


Cod: **24713**
g: 190
pz: 1
Gluten free

ROSSO. Red. Rouge. Rot. Rojo. Vermelho.

Cod: **24711**
g: 190
pz: 1
Gluten free

VERDE. Green. Vert. Grün. Verde. Verde.



Cod: **24714**
g: 190
pz: 1
Gluten free

GIALLO. Yellow. Jaune. Gelb. Amarillo. Amarelo.

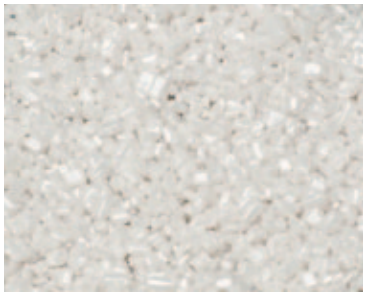
Cod: **24710**
g: 190
pz: 1
Gluten free

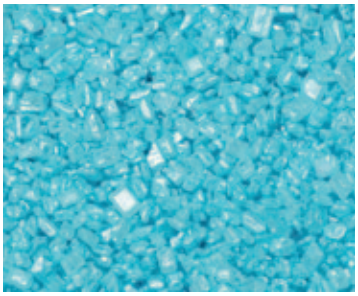
GRANELLA IN ZUCCHERO

Sugar fine grains. Petits grains en sucre. Zucker Granulat. Granilla de azúcar. Granilha de açúcar.

Cod: **24481**
g: 500
pz: 4
Gluten free

ARGENTO.
Silver.
Argent.
Silber.
Plateado.
Prateado.



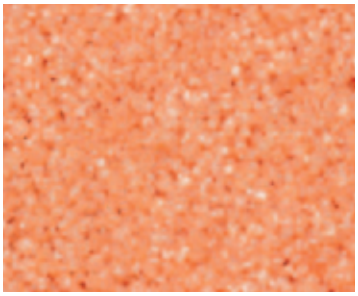


Cod: **24485**
g: 500
pz: 4
Gluten free

AZZURRO.
Blue.
Bleu ciel.
Blau.
Celeste.
Azul.

Cod: **24482**
g: 500
pz: 4
Gluten free

GIALLO.
Yellow.
Jaune.
Gelb.
Amarillo.
Amarelo.

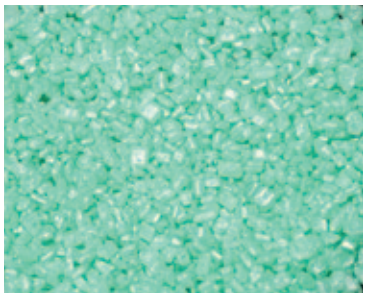


Cod: **24407**
g: 500
pz: 4
Gluten free

ARANCIONE.
Orange.
Orange.
Orange.
Naranja.
Laranja.

Cod: **24483**
g: 500
pz: 4
Gluten free

VERDE.
Green.
Vert.
Grün.
Verde.
Verde.

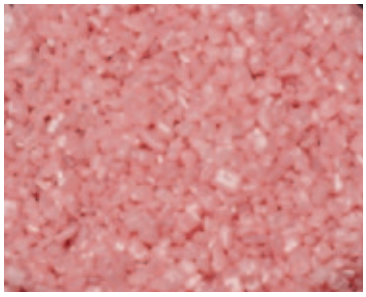


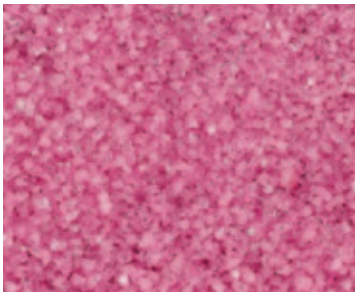
Cod: **24424**
g: 500
pz: 4
Gluten free

ORO.
Gold.
Or.
Gold.
Oro.
Dourado.

Cod: **24484**
g: 500
pz: 4
Gluten free

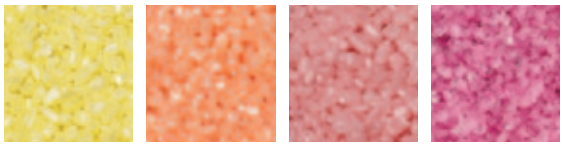
ROSA.
Pink.
Rose.
Rosa.
Rosa.
Rosa.





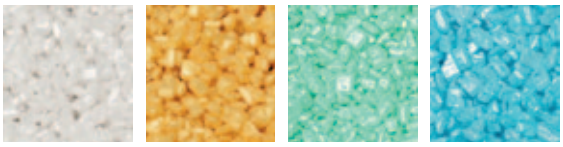
Cod: **24250**
g: 500
pz: 4
Gluten free

FUCSIA.
Fuchsia.
Fuchia.
Pink.
Fucsia.
Pink.



Cod: **24715**
g: 500
pz: 4
Gluten free

ASSORTITO. Assorted.
Assortis. Sortiert.
Surtido. Sortido.



Cod: **24599**
g: 500
pz: 4
Gluten free

ASSORTITO. Assorted.
Assortis. Sortiert.
Surtido. Sortido.

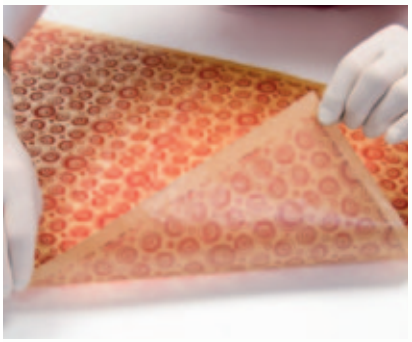
TRASFERELLO PER BISQUIT

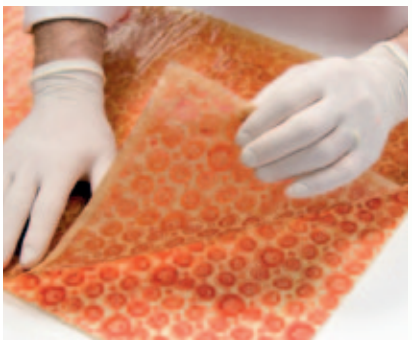
Transfer sheet for biscuit. Transfert pour biscuit (joconde). Backtransferfolie für Bisquit. Transfers para bisquit. Transfers para biscoitos

DA OGGI PUOI UTILIZZARLO ANCHE PER MERINGA!

Now you can use it also for the meringue!
Désormais utilisable aussi avec la meringue!
Ab sofort auch für Meringe verwendbar!
A partir de ahora, puede usarlo también para merengues!
Agora já pode ser usado com merengues!

Cod: **81416**
●●● A
■■■ 4
cm: L40xH60
pz: 16





RICETTA 1
Recipe 1. Recette 1. Rezept 1. Receta 1. Receita 1

INGREDIENTI
Ingredients. Ingrédients. Zutaten. Ingredientes. Ingredientes

ALBUME Egg white. Blanc d'œuf. Eiweiß. Albumen. Albumina	225g
TUORLO Yolk. Jaune d'œuf. Eigelb. Yema. Gema	100g
ZUCCHERO Icing sugar. Sucre. Zucker. Azúcar. Açúcar	100g
ACQUA Water. Eau. Wasser. Agua. Água	30g
FARINA Flour. Farine. Mehl. Harina. Farinha	100g

METTERE GLI INGREDIENTI IN UNA CASSERUOLA (TRANNE LA FARINA) E PORRE SUL FUOCO. MESCOLARE IL COMPOSTO FINO A QUANDO NON RISULTI DENSO E SPUMOSO (RAGGIUNGERE UNA TEMPERATURA DI 55°C CA). INCORPORARE LA FARINA E STENDERE SUL TRANSFER (LA TEMPERATURA DELLA MASSA DEVE ESSERE DI 40°C CA). INFORNARE AD UNA TEMPERATURA DI 230°C PER 4 MINUTI CA.

Put the ingredients into a casserole (everything but the flour) and put on a fire. Mix the compound until it results thick and foamy (reach a temperature of approx 55°). Add the flour and spread on the transfer (mass temperarture must be approx 40°). Put in the oven at a temperature of 230° for approx. 4 minutes).

Mettre les ingrédients sauf la farine dans une casserole et mettre sur le feu. Mélanger jusqu'à obtenir une pâte épaisse et mousseuse (arriver à une température d'environ 55°C). Incorporez la farine et étalez sur la feuille transfert (la température de la masse doit être d'environ 40°C). Mettre au four à une température de 230°C pendant environ 4 minutes.

Die Zutaten in eine Kasserolle gießen (mit Ausnahme vom Mehl) und erhitzen. Die Mischung verrühren, bis sie dick und schaumig ist. (55°C). Mehl untermelieren und die ferige Masse auf die Transferfolie streichen (die Masse muß ca. 40°C warm sein). Im Backofen bei 230°C für 4 Minuten backen.

Verter los ingredientes en una cacerola (excepto la harina) y colocar sobre el fuego. Mezclar hasta que la mezcla resulte densa y espumosa (alcanzar una temperatura de 55°C). Incorporar la harina y extender sobre el transfer (la temperatura de la masa debe ser de 40°C). Llevar al horno a una temperatura de 230°C por 4 minutos.

Verter os ingredientes numa caçarola (excepto a farinha) e levar ao lume. Misturar até ficar espessa e cremosa (atingir uma temperatura de 55°C). Juntar a farinha e estender o preparado sobre o transfer (a temperatura da massa deve ser de 40°). Levar ao forno a uma temperatura de 230° por 4 minutos.

RICETTA 2
Recipe 2. Recette 2. Rezept 2. Receta 2. Receita 2

INGREDIENTI
Ingredients. Ingrédients. Zutaten. Ingredientes. Ingredientes

ZUCCHERO A VELO Icing sugar. Sucre glace. Puderzucker Azúcar en polvo. Açúcar em pó	85g
POLVERE DI MANDORLE Almond powder. Poudre d'amandes. Mandeln Puder Polvo de almendras. Amêndoa moída	110g
FARINA Flour. Farine. Mehl. Harina. Farinha	40g
UOVA Eggs. œuf. Eier. Huevos. Ovos	155g
ALBUME Egg white. Blanc d'œuf. Eiweiß. Albumen. Albumina	95g
ZUCCHERO SEMOLATO Caster sugar. Sucre semoule. Zucker Azúcar refinado. Açúcar refinado	75g
BURRO Butter. Beurre. Butter. Manteca. Manteiga	90g

MESCOLARE LE UOVA, LA POLVERE DI MANDORLE, LO ZUCCHERO A VELO, LA FARINA ED AGGIUNGERE IL BURRO SCIOLTO A BAGNOMARIA. IN UNA CIOTOLA, MONTARE A NEVE L'ALBUME CON LO ZUCCHERO SEMOLATO ED INCORPORARE DELICATAMENTE LE DUE MASSE OTTENUTE. STENDERE SUL TRANSFER. INFORNARE AD UNA TEMPERATURA DI 230°C PER 5 MINUTI CA.

Mix the eggs, the almond powder, the icing sugar, the flour and add the melted butter. In a bowl whip the egg whites with the caster sugar and gently incorporate the two masses obtained. Spread on the transfer. Put in the oven at a temperature of 230° for approx 5 mintues.

Mélanger les œuf, la poudre d'amandes, le sucre glace, la farine et rajouter le beurre fondu au bain-marie. Battre les blancs d'œuf en neige avec le sucre dans un bol et incorporez les deux masses obtenues. Etaler sur la feuille transfert. Mettre au four à une température de 230°C pendant environ 5 minutes.

Die Eier, Mandeln Puder, Puderzucker und Mehl vermischen. Die Butter im Wasserbad schmelzen lassen und hinzufügen. In einer Schüssel das Eiweß mit dem Zucker schlagen und unterheben. Masse auf die Transferfolie aufstreichen und im Backofen bei 230°C für 5 Minuten backen.

Mezclar los huevos, el polvo de almendras, el azúcar en polvo, la harina y agregar la manteca derretida a bañomaria. En un bol, batir a punto nieve el albumen junto con el azúcar refinado e incorporar delicadamente las dos mezclas obtenidas. Extender sobre el transfer. Llevar al horno con una temperatura de 230°C por 5 minutos.

Misturar os ovos, as amêndoas moída, o açúcar em pó, a farinha e a manteiga derretida em banho maria. Á parte, bater as claras em castelo com o açúcar refinado e juntar. Estender sobre o transfer. Levar ao forno a uma temperatura de 230°C, durante 5 minutos.

ACCESSORI PER LABORATORIO

Laboratory accessories. Accessoires pour le laboratoire. Konditorei-Werkstaff Zubehör. Utensilios para obrador. Acessórios para laboratório.

MIMOSE IN ZUCCHERO

Sugar mimosas. Mimosa en sucre. Zuckermimosen. Mimosas de azúcar. Mimosas em açúcar

Cod: **24069**
cm: 1:1
g: 500
pz: 2
mat: ZU

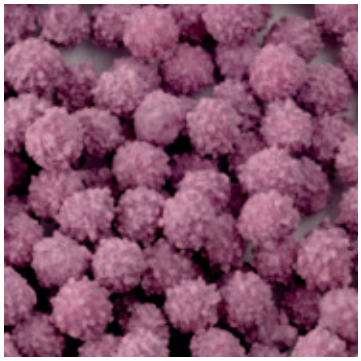
AZZURRO.
Blue.
Bleu ciel.
Blau.
Celeste.
Azul marinho.

Cod: **24071**
cm: 1:1
g: 500
pz: 2
mat: ZU

VERDE.
Green.
Vert.
Grün.
Verde.
Verde.

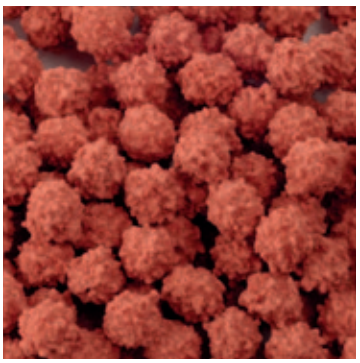
Cod: **24073**
cm: 1:1
g: 500
pz: 2
mat: ZU

VIOLA.
Violet.
Violet.
Violett.
Violeta.
Violeta.



Cod: **24075**
cm: 1:1
g: 500
pz: 2
mat: ZU

GIALLO.
Yellow.
Jaune.
Gelb.
Amarillo.
Amarelo.



Cod: **24070**
cm: 1:1
g: 500
pz: 2
mat: ZU

ROSSO.
Red.
Rouge.
Rot.
Rojo.
Vermelho.

Cod: **24072**
cm: 1:1
g: 500
pz: 2
mat: ZU

FUCSIA.
Fuchsia.
Fuchia.
Pink.
Fucsia.
Pink.

Cod: **24074**
cm: 1:1
g: 500
pz: 2
mat: ZU

ARANCIONE.
Orange.
Orange.
Orange.
Naranja.
Laranja.

Cod: **24076**
cm: 1:1
g: 500
pz: 2
mat: ZU

BIANCO.
White.
Blanc.
Weiss.
Blanco.
Branca.

PETALI IN ARGENTO
Silver petals. Pétales en argent. Blattsilber (Flakes).
Pétalos plateados. Pétalas prateadas.

Cod: **24024**
g: 2
pz: 1

ARGENTO
23 CARATI.
23-carat silver.
Argent 23 carats.
23 Karat Silber.
Plata 23 quilates.
Prata 23 quilates.

PETALI IN ORO
Golden petals. Pétales en or. Blattgold (Flakes).
Pétalos dorados. Pétalas douradas.

Cod: **24023**
g: 1
pz: 1

ORO PURO.
Fine gold.
Or pur.
Reines Gold.
Oro puro.
Ouro puro.

ZUCCHERINI
Sugar-confetti. Petits grains en sucre. Streudekore. Azucarillos. Açúcar granulado.

Cod: **24230**
cm: 1:1
kg: 1
mat: ZU

Cod: **24283**
cm: 1:1
kg: 1
mat: ZU

Cod: **24232**
cm: 1:1
kg: 1
mat: ZU

Cod: **24567**
cm: 1:1
kg: 1
mat: ZU

Cod: **24026**
cm: Ø0,8
Kg: 1
mat: ZU
Gluten free

Cod: **24027**
cm: Ø0,7
Kg: 1
mat: ZU
Gluten free

Cod: **24028**
cm: Ø0,6
Kg: 1
mat: ZU
Gluten free

Cod: **24029**
cm: Ø0,4
Kg: 1
mat: ZU
Gluten free

ACCESSORI PER LABORATORIO

Laboratory accessories. Accessoires pour le laboratoire. Konditorei-Werkstaff Zubehör. Utensilios para obrador. Acessórios para laboratório.

BICCHIERINI PER MONOPORZIONI
Small glasses for mini-portions. Verrines pour mono portion. Kleine Gläser für Miniportionen
Copitas para monoporciones. Copinhos para porções individuais

Cod: **52028**
cm: L5,5xH5,5
pz: 600
mat: PL

Capienza: **60CC**
Capacity
Contenance
Fassungvermögen
Contenido
Conteúdo

Cod: **52025**
cm: Ø4,5xH6,3
pz: 600
mat: PL

Capienza: **60CC**
Capacity
Contenance
Fassungvermögen
Contenido
Conteúdo

Cod: **52027**
cm: Ø4,8xH7,7
pz: 600
mat: PL

Capienza: **70CC**
Capacity
Contenance
Fassungvermögen
Contenido
Conteúdo

Cod: **52009**
●●● A
cm: H6
pz: 720

Cod: **52007**
●●● A
cm: H6
pz: 1000

Cod: **51004**
●●● A
cm: Ø6
pz: 300

Cialde	*Printed wafers*
Pasta di zucchero	*Sugar paste*
Pvc	*Pvc*
Kit	*Kit*
Cialdine per gelato	*Small wafers for ice cream*
Lecca lecca in cioccolato	*Chocolate lolly-pop*
Decorazioni in zucchero	*Sugar decorations*
Candele	*Candles*
Bevande analcoliche	*Alcohol-free drinks*

la pasta di zucchero...

Sugar paste... Pâte de sucre... Zuckerpaste...
La pasta de azúcar... A massa de açúcar...

SUGAR PASTE

SENZA GLUTINE
Gluten-free. Sans gluten
Glutenfrei. Sin gluten.
Sem glúten.

E' più morbida,
più semplice da utilizzare
e da tagliare, di gusto neutro
e la stampa è più brillante!

Sugar paste...
Softer, easier to cut and use, neutral taste and brighter prints!

La pâte de sucre...
C'est plus tendre, plus facile à utiliser et à couper, de goût neutre et l'impression est plus brillante!

Zuckerpaste...
Sie ist weicher, einfacher zu bearbeiten und schneiden. Sie hat neutralen Geschmack und glänzenden Druck!

La pasta de azúcar...
Es más blanda, más simple de usar y de cortar, con gusto neutro y la impresión es más brillante!

...é il prodotto del momento!

The latest trend! C'est le produit du moment! Das Trend-Produkt! Es el producto del momento! É o producto do momento!

A massa de açúcar...
É mais suave, mais simples de usar e cortar, sem sabor e a impressão é mais brilhante!

Hello Kitty

Cod: **40300**
●●● A
■■■ 4
cm: Ø21
pz: 12
mat: WF

Cod: **40319**
●●● A
■■■ 4
cm: Ø22
pz: 12
mat: ZU
Gluten free

Cod: **40318**
●●● A
■■■ 4
cm: Ø21
pz: 12
mat: WF

Hello Kitty

Cod: **40317**
A
6
cm: Ø14,5
pz: 27
mat: WF

Cod: **40320**
A
4
cm: L20xH30
pz: 12
mat: WF

BEVANDA ANALCOLICA SENZA CONSERVANTI, COLORANTI E ZUCCHERI AGGIUNTI.

Alcohol-free drink with no preservatives, colourings or added sugars. Boisson sans alcool sans conservateurs, colorants et sucres ajoutés. Alkoholfreies Getränk ohne Konservierungsstoffe, Farbstoffe und zusätzlichen Zucker. Bebida sin alcohol: sin conservantes, colorantes ni azucares agregados. Bebida sem alcool: sem corantes nem conservantes e sem adição de açúcar.

GUSTO PESCA
Peach-flavoured. Arôme: pêche. Pfirsichgeschmack. Sabor a melocotón. Sabor a pêssego.

Cod: **40325**
cm: H31
pz: 6
mat: LA
ml: 750

CIALDINE PER GELATO

Small wafers for ice cream
Gaufrettes pour glace
Kleine Obladen für Eiscreme
Barquillos para helado
Wafers para sorvete

Cod: **40326**
cm: Ø7
pz: 950
mat: WF

Hello Kitty

Cod: **40303**
●●● A
■■■ 2
cm: H13
pz: 48
mat: MM
g: 45
Gluten free

CANDELA FONTANA

BASE PORTA NUMERO

Cod: **40359**
cm: H15
pz: 12Blister
mat: CT/PL

Cod: **24493**
●●● A
■■■ 3
cm: H9,5
pz: 30
mat: PL

TM & © Cartoon Network (s13)

Cod: **40397**
●●● A
■■■ 4
cm: L20xH30
pz: 12
mat: WF

CANDELA FONTANA

BASE PORTA NUMERO

Cod: **40395**
cm: H15
pz: 12Blister
mat: CT/PL

Cod: **40420**
A
4
cm: Ø22
pz: 12
mat: ZU
Gluten free

Cod: **40409**
A
4
cm: Ø21
pz: 12
mat: WF

TM & © Cartoon Network (s13)

Cod: **40388**
A
10
cm: L3,5xH5,5
pz: 600
mat: WF

GUSTO PESCA
Peach-flavoured. Arôme: pêche. Pfirsichgeschmack. Sabor a melocotón. Sabor a pêssego.

Cod: **40382**
cm: H31
pz: 6
mat: LA
ml: 750

BEVANDA ANALCOLICA
SENZA CONSERVANTI, COLORANTI
E ZUCCHERI AGGIUNTI.

Alcohol-free drink with no preservatives, colourings or added sugars. Boisson sans alcool sans conservateurs, colorants et sucres ajoutés. Alkoholfreies Getränk ohne Konservierungsstoffe, Farbstoffe und zusätzlichen Zucker. Bebida sin alcohol: sin conservantes, colorantes ni azucares agregados. Bebida sem alcool: sem corantes nem conservantes e sem adição de açúcar.

LECCA LECCA IN CIOCCOLATO AL LATTE

Milk Chocolate lollipops. Sucettes en chocolat au lait
Lutscher aus Milkschokolade. Piruleta de chocolate con leche. Chupas em chocolate ao leite.

Cod: **40387**
4
20g
cm: Ø5
pz: 24(12x2)
mat: CC

Ø4cm

CON ADESIVO ATTACCA E STACCA!
With re-usable sticker!
Avec adhésif recollable
Mit wiederverwendbarem Aufkleber
Con adhesivo "pega y despega"!
Com adesivos "cola e descola"

TM & © Cartoon Network (s13)

CIALDINE PER GELATO

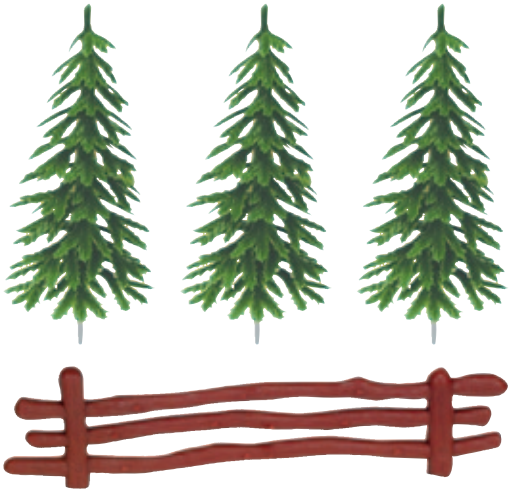
Small wafers for ice cream
Gaufrettes pour glace
Kleine Obladen für Eiscreme
Barquillos para helado
Wafers para sorvete

Cod: **40383**
cm: Ø7
pz: 950
mat: WF

©2012 Studio 100 Animation SAS

Cod: **43104**
●●● A
■■■ 4
cm: Ø21
pz: 12
mat: WF

Cod: **43103**
●●● A
■■■ 4
cm: Ø7
pz: 70
mat: WF



Cod: **71710**
cm: L10xH26xP6
pz: 6kit
mat: PL

1 Kit = 7 pz + 1 Personaggio. 1 Set = 7 pcs + 1 figurine.
1 kit = 7 unités + 1 personnage. 1 Set = 7 Stk. + 1 Figur.
1 kit = 7 un. + 1 personaje. 1 kit = 7 un. + 1 personagem.

© 2004 Viacom International Inc. Created by Stephen Hillenburg

pz: **5**

pz: **20**

Cod: **71709**
●●● A
■■■ 3
cm: H7/10
pz: 30
mat: PL

pz: **5**

GRAFICHE IN AGGIORNAMENTO

Cod: **71766**
●●● A
■■■ 7
cm: Ø14,5
pz: 27
mat: WF

Cod: **71759**
●●● A
■■■ 4
cm: Ø21
pz: 12
mat: WF

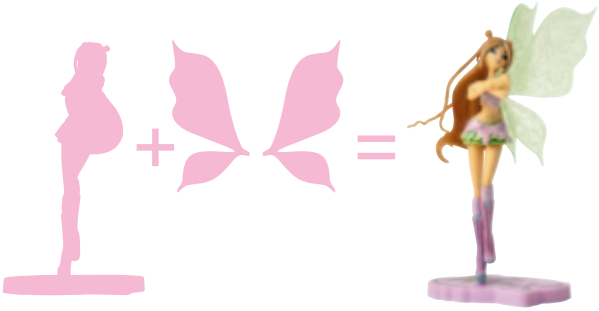
RAINBOW ©Rainbow

GRAFICHE IN AGGIORNAMENTO

Cod: **71760**
A
4
cm: L20xH30
pz: 12
mat: WF

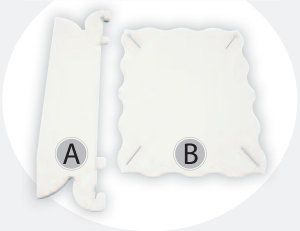
Cod: **71765**
A
10
cm: L3,5xH5,5
pz: 600
mat: WF

©Rainbow



Cod: **71736**
A
6
cm: H12
pz: 30
mat: PL

©Rainbow

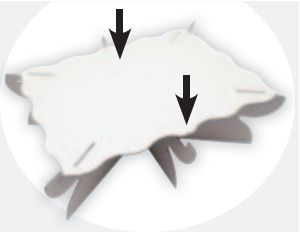


Fase 1: Alzata in cartone composta da:
base di sostegno (A)
e piano di appoggio torta (B)

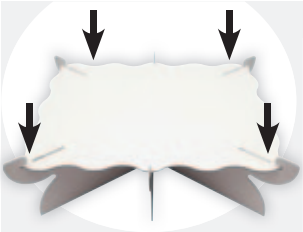
Fase 2: Aprire la base di sostegno

ALZATA PER DOLCI IN CARTONE

Cod: **71761**
cm: L40xH12xP30,5
pz: 5
mat: CT



Fase 3: Appoggiare il piano alla base e agganciarlo centralmente (come da immagine)



Fase 4: Agganciare il piano di appoggio alla base negli angoli (come da immagine)

GRAFICHE IN AGGIORNAMENTO

GUSTO PESCA
Peach-flavoured. Arôme: pêche. Pfirsichgeschmack. Sabor a melocotón. Sabor a pêssego.

Cod: **71737**
cm: H31
pz: 6
mat: LA
ml: 750

BEVANDA ANALCOLICA
SENZA CONSERVANTI, COLORANTI
E ZUCCHERI AGGIUNTI.
Alcohol-free drink with no preservatives, colourings or added sugars. Boisson sans alcool sans conservateurs, colorants et sucres ajoutés. Alkoholfreies Getränk ohne Konservierungsstoffe, Farbstoffe und zusätzlichen Zucker. Bebida sin alcohol: sin conservantes, colorantes ni azucares agregados. Bebida sem alcool: sem corantes nem conservantes e sem adição de açúcar.

RAINBOW ©Rainbow

ALZATA PER DOLCI IN CARTONE

Cod: **40812**
cm: L40xH12xP30,5
pz: 5
mat: CT

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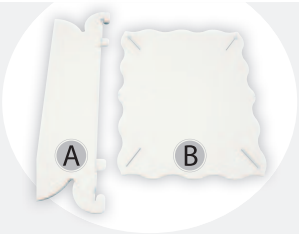
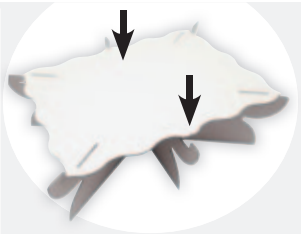
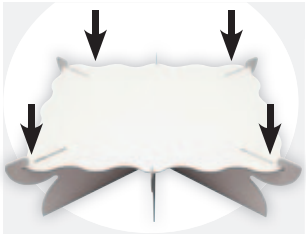


Fase 1: Alzata in cartone composta da:
base di sostegno (A)
e piano di appoggio torta (B)

Fase 2: Aprire la base di sostegno



Fase 3: Appoggiare il piano alla base e agganciarlo centralmente (come da immagine)



Fase 4: Agganciare il piano di appoggio alla base negli angoli (come da immagine)

Cod: **41835**
A
4
cm: Ø22
pz: 12
mat: ZU
Gluten free

Cod: **41821**
A
4
cm: Ø21
pz: 12
mat: WF

Cod: **41836**
A
4
cm: L20xH30
pz: 12
mat: WF

GORMITI® © Giochi Preziosi S.p.A.

Barbie

Cod: **71270**
●●● A
■■■ 4
cm: Ø22
pz: 12
mat: ZU
Gluten free

Cod: **71213**
●●● A
■■■ 3
cm: Ø14,5
pz: 27
mat: WF

Cod: **71260**
●●● A
■■■ 4
cm: Ø21
pz: 12
mat: WF

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Cod: **71220**
A
4
cm: L20xH30
pz: 12
mat: WF

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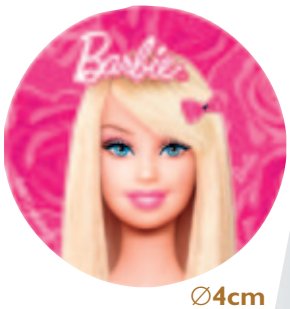
Cod: **71215**
A
4
cm: Ø21
pz: 12
mat: WF

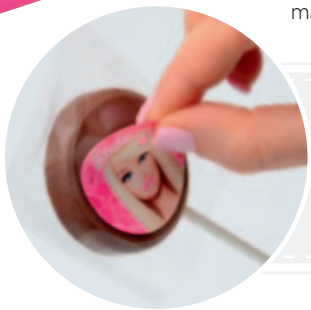
LECCA LECCA IN CIOCCOLATO AL LATTE

Milk Chocolate lollipops. Sucettes en chocolat au lait Lutscher aus Milkschokolade. Piruleta de chocolate con leche. Chupas em chocolate ao leite.



Cod: **71269**
2
20g
cm: Ø5
pz: 24(12x2)
mat: CC

Ø4cm



CON ADESIVO ATTACCA E STACCA!
With re-usable sticker!
Avec adhésif recollable
Mit wiederverwendbarem Aufkleber
Con adhesivo "pega y despega"!
Com adesivos "cola e descola"

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ANELLI CON EFFETTO OLOGRAFICO 3D

Rings with hologram effect
Anneaux effet hologramme 3D
Ringe mit Hologramm Effekt
Anillos 3D con holograma
Anéis 3D com holograma

Cod: **71267**
A
6
cm: Ø3,8
pz: 144
mat: PL

Cod: **71253**
A
2
cm: H13
pz: 50
mat: PL

Cod: **71227**
●●● A
■■■ 2
cm: L10xH26xP6
pz: 6Kit
mat: PL

1 Kit = 7 pz + 1 Personaggio. 1 Set = 7 pcs + 1 figurine.
1 kit = 7 unités + 1 personnage. 1 Set = 7 Stk. + 1 Figur.
1 kit = 7 un. + 1 personaje. 1 kit = 7 un. + 1 personagem.

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Cod: **71212**
cm: L11,5xH25xP4
pz: 10 Kit
mat: PL

Happy Birthday

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CANDELE

Candles. Bougies. Kerzen. Velas. Velas.

Cod: **71264**
●●● A
■■■ 3
cm: H8
pz: 24
mat: CE/PL

Cod: **40866**
cm: L11,5xH21xP4
pz: 10 Kit
mat: PL

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LICENSED BY BACKSTAGE 2013

Cod: **40867**
●●● A
■■■ 4
cm: Ø21
pz: 12
mat: WF

Cod: **40869**
●●● A
■■■ 4
cm: L20xH30
pz: 12
mat: WF

Cod: **40879**
●●● A
■■■ 3
cm: Ø14,5
pz: 27
mat: WF

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Cod: **40783**
●●● A
■■■ 4
cm: Ø22
pz: 12
mat: ZU
Gluten free

Cod: **40792**
●●● A
■■■ 4
cm: Ø21
pz: 12
mat: WF

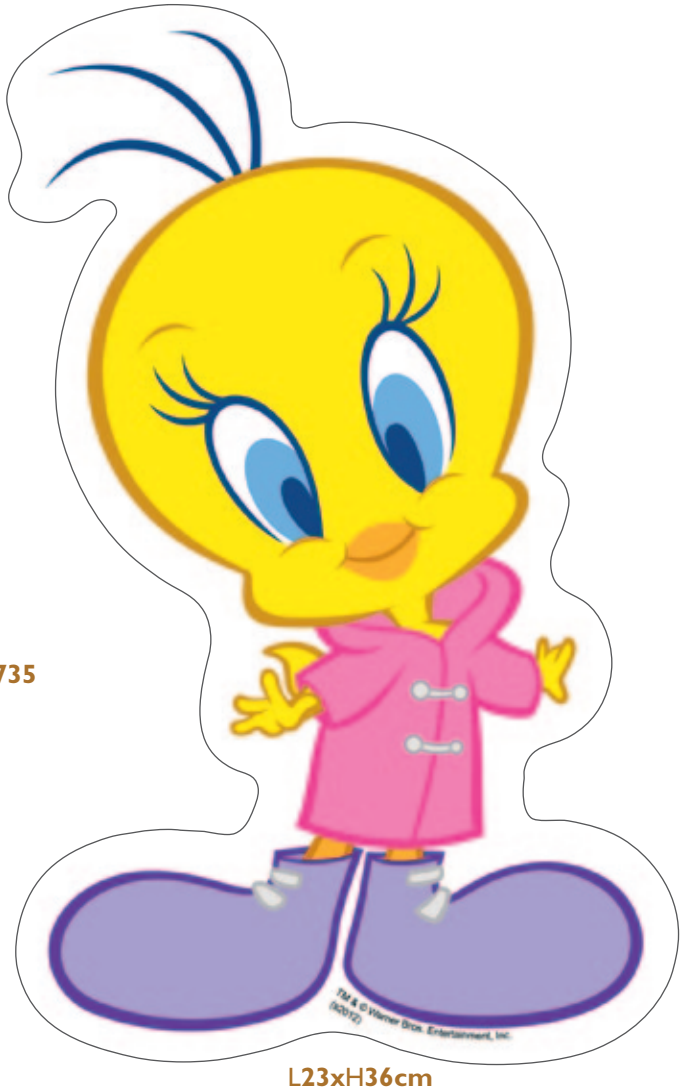
Cod: **40794**
●●● A
■■■ 4
cm: Ø7
pz: 70
mat: WF

TM & © Warner Bros. Entertainment Inc.
(s13)

Cod: **40796**
A
4
cm: Ø21
pz: 12
mat: WF

TM & © Warner Bros. Entertainment Inc.
(s13)

Cod: **40735**
A
2
pz: 12
mat: WF



L23xH34,5cm

L23xH36cm

Cod: **40741**
●●● A
■■■ 5
cm: Ø14,5
pz: 27
mat: WF

TM & © Warner Bros. Entertainment Inc.
(s13)

Cod: **40799**
cm: L11,5xH25xP4
pz: 10Kit
mat: PL

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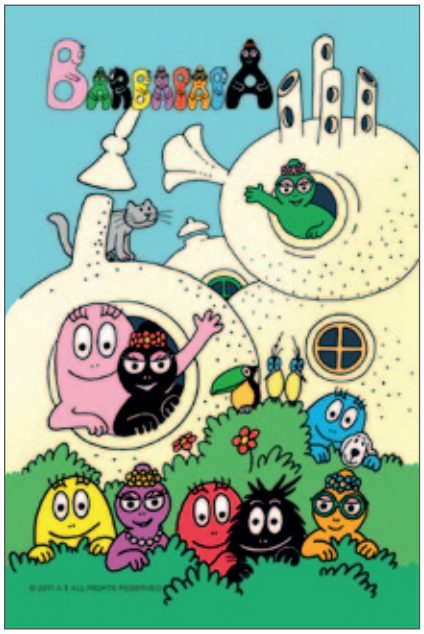
Cod: **43004**
●●● A
■■■ 8
cm: Ø3/4xH4/5
pz: 80(40x2)
mat: GE/ZU

GUSTO PESCA
Peach-flavoured. Arôme: pêche. Pfirsichgeschmack. Sabor a melocotón. Sabor a pêssego.

Cod: **43003**
cm: H31
pz: 6
mat: LA
ml: 750

BEVANDA ANALCOLICA
SENZA CONSERVANTI, COLORANTI
E ZUCCHERI AGGIUNTI.
Alcohol-free drink with no preservatives, colourings or added sugars. Boisson sans alcool sans conservateurs, colorants et sucres ajoutés. Alkoholfreies Getränk ohne Konservierungsstoffe, Farbstoffe und zusätzlichen Zucker. Bebida sin alcohol: sin conservantes, colorantes ni azucares agregados. Bebida sem alcool: sem corantes nem conservantes e sem adição de açúcar.



Cod: **43001**
●●● A
■■■ 4
cm: L20xH30
pz: 12
mat: WF

Cod: **43000**
●●● A
■■■ 4
cm: Ø21
pz: 12
mat: WF

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i PUFFI™

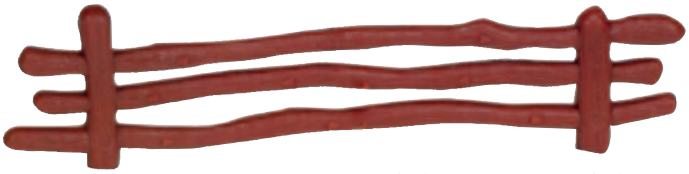
pz10

pz10

Cod: **43151**
●●● A
■■■ 3
cm: H9
pz: 30
mat: PL

pz10

Cod: **43150**
●●● A
■■■ 4
cm: Ø21
pz: 12
mat: WF



Cod: **43152**
cm: L10xH26xP6
pz: 6kit
mat: PL

1 Kit = 7 pz + 1 Personaggio. 1 Set = 7 pcs + 1 figurine.
1 kit = 7 unités + 1 personnage. 1 Set = 7 Stk. + 1 Figur.
1 kit = 7 un. + 1 personaje. 1 kit = 7 un. + 1 personagem.

GUSTO PESCA
Peach-flavoured. Arôme: pêche. Pfirsichgeschmack. Sabor a melocotón. Sabor a pêssego.

Cod: **24327**
cm: H31
pz: 6
mat: LA
ml: 750

BEVANDA ANALCOLICA
SENZA CONSERVANTI, COLORANTI
E ZUCCHERI AGGIUNTI.
Alcohol-free drink with no preservatives, colourings or added sugars. Boisson sans alcool sans conservateurs, colorants et sucres ajoutés. Alkoholfreies Getränk ohne Konservierungsstoffe, Farbstoffe und zusätzlichen Zucker. Bebida sin alcohol: sin conservantes, colorantes ni azucares agregados. Bebida sem alcool: sem corantes nem conservantes e sem adição de açúcar.

KIT IN PASTA DI ZUCCHERO

Sugar paste kit. Kit en pâte de sucre. Zuckerpaste Set. Kit de pasta de azúcar. Kit massa de açúcar.

pz8
Ø8cm

pz8
Ø22cm

© Disney

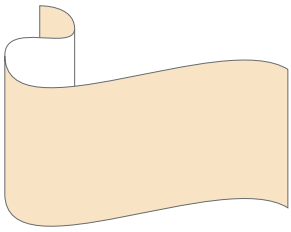
L60xH40,5cm

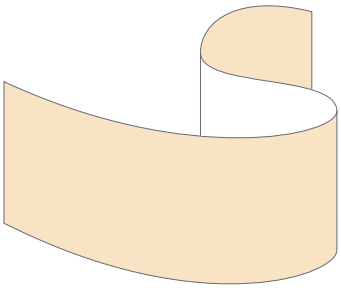
Cod: **70457**
pz: 8Kit
mat: ZU
Gluten free

1 Kit = 1 disco Ø8 + 1 disco Ø22 + 2 nastri L60xH4,5
1 Kit = 1 disc Ø8 + 1 disc Ø22 + 2 sugar paste ribbons L60xH4,5
1 Kit = 1 disque Ø8 + 1 disque Ø22 + 2 rubans en pâte de sucre L60xH4,5
1 Set = 1 Aufleger Ø8 + 1 Aufleger Ø22 + 2 Tortenbander L60xH4,5
1 Kit = 1 disco Ø8 + 1 disco Ø22 + 2 cintas L60xH4,5
1 Kit = 1 disco Ø8 + 1 disco Ø22 + 2 fitas L60xH4,5

pz**18**
L60xH4,5cm

L60xH40,5cm





© Disney

KIT IN PASTA DI ZUCCHERO

Sugar paste kit. Kit en pâte de sucre. Zuckerpaste Set. Kit de pasta de azúcar. Kit massa de açúcar.

pz8
Ø8cm

pz8
Ø22cm

© Disney

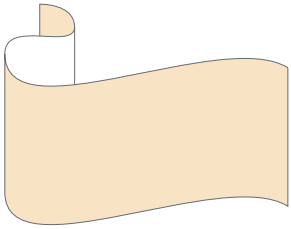
L60xH40,5cm

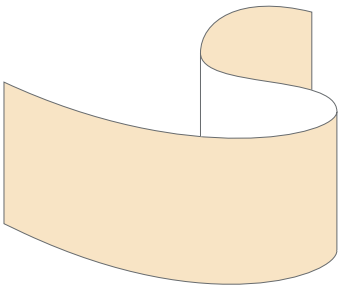
Cod: **70568**
pz: 8Kit
mat: ZU
Gluten free

1 Kit = 1 disco Ø8 + 1 disco Ø22 + 2 nastri L60xH4,5
1 Kit = 1 disc Ø8 + 1 disc Ø22 + 2 sugar paste ribbons L60xH4,5
1 Kit = 1 disque Ø8 + 1 disque Ø22 + 2 rubans en pâte de sucre L60xH4,5
1 Set = 1 Aufleger Ø8 + 1 Aufleger Ø22 + 2 Tortenbander L60xH4,5
1 Kit = 1 disco Ø8 + 1 disco Ø22 + 2 cintas L60xH4,5
1 Kit = 1 disco Ø8 + 1 disco Ø22 + 2 fitas L60xH4,5

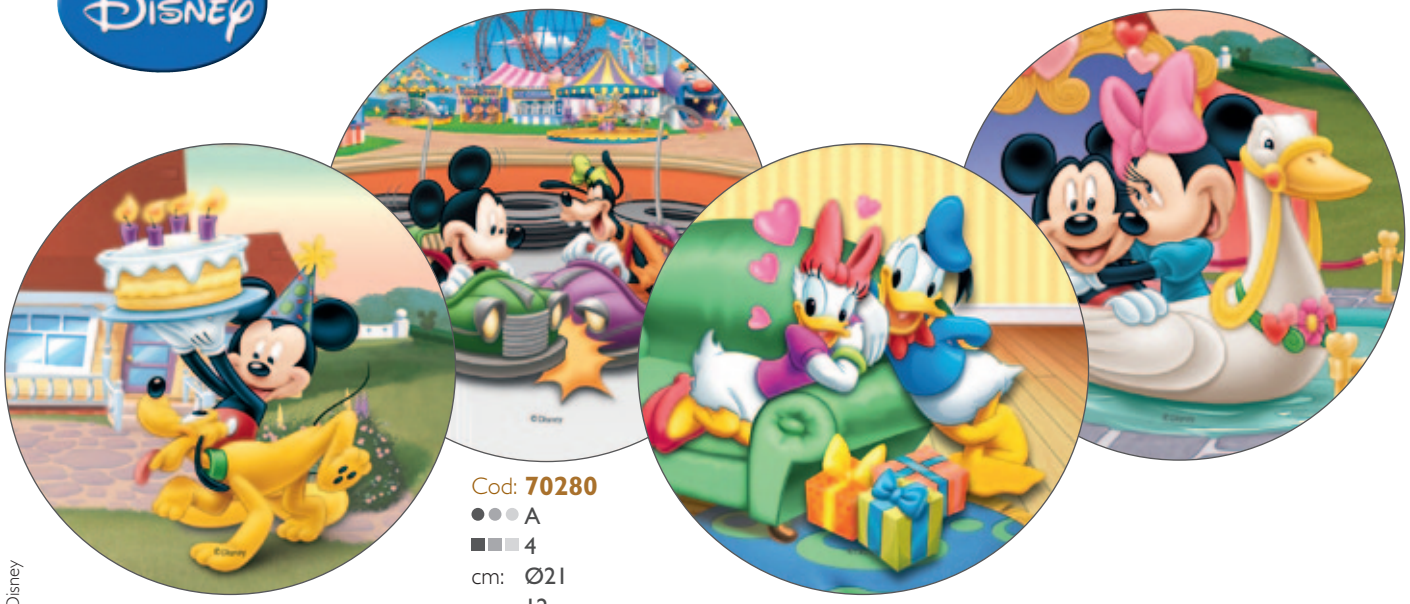
pz**18**
L60xH4,5cm

L60xH40,5cm





© Disney



Cod: **70280**
●●● A
■■■ 4
cm: Ø21
pz: 12
mat: WF

© Disney

Cod: **70465**
●●● A
■■■ 6
cm: Ø14,5
pz: 27
mat: WF

Cod: **70464**
●●● A
■■■ 10
cm: L3,5xH5,5
pz: 600
mat: WF

Cod: **70407**
A
4
cm: L20xH30
pz: 12
mat: WF

© Disney

Cod: **70569**
A
4
cm: Ø22
pz: 12
mat: ZU
Gluten free

Cod: **70460**
A
4
cm: Ø21
pz: 12
mat: WF

DECORAZIONI IN ZUCCHERO

Sugar decorations. Décorations en sucre. Zuckerdekor. Decoraciones de azúcar. Decorações em açúcar.

© Disney

Cod: **70447**
cm: Ø5,5xH9,5
pz: 4
mat: ZU

L12,5xH9,7xP6cm

LECCA LECCA IN CIOCCOLATO AL LATTE

Milk Chocolate lollipops. Sucettes en chocolat au lait Lutscher aus Milkschokolade. Piruleta de chocolate con leche. Chupas em chocolate ao leite.

Cod: **70430**
6
20g
cm: Ø5
pz: 24(12x2)
mat: CC

Ø4cm

CON ADESIVO ATTACCA E STACCA!
With re-usable sticker!
Avec adhésif recollable
Mit wiederverwendbarem Aufkleber
Con adhesivo "pega y despega"!
Com adesivos "cola e descola"

BEVANDA ANALCOLICA SENZA CONSERVANTI, COLORANTI E ZUCCHERI AGGIUNTI.

Alcohol-free drink with no preservatives, colourings or added sugars. Boisson sans alcool sans conservateurs, colorants et sucres ajoutés. Alkoholfreies Getränk ohne Konservierungsstoffe, Farbstoffe und zusätzlichen Zucker. Bebida sin alcohol: sin conservantes, colorantes ni azucares agregados. Bebida sem alcool: sem corantes nem conservantes e sem adição de açúcar.

Cod: **70198**
cm: H31
pz: 6
mat: LA
ml: 750

GUSTO PESCA
Peach-flavoured. Arôme: pêche.
Pfirsichgeschmack. Sabor a melocotón.
Sabor a pêssego.

© Disney

Cod: **70543**
cm: L10xH26xP6
pz: 6kit
mat: PL

1 Kit = 7 pz + 3 Personaggi. 1 Set = 7 pcs + 3 figurines.
1 kit = 7 unités + 3 personnages. 1 Set= 7 Stk. + 3 Figuren.
1 kit = 7 un. + 3 personajens. 1 kit = 7 un. + 3 personagens.

© Disney

Cod: **70420**
cm: L10xH26xP6
pz: 6Kit
mat: PL

1 Kit = 7 pz + 3 Personaggi. 1 Set = 7 pcs + 3 figurines.
1 kit = 7 unités + 3 personnages. 1 Set= 7 Stk. + 3 Figuren.
1 kit = 7 un. + 3 personajens. 1 kit = 7 un. + 3 personagens.

ANELLI CON EFFETTO OLOGRAFICO 3D
Rings with hologram effect
Anneaux effet hologramme 3D
Ringe mit Hologramm Effekt
Anillos 3D con holograma
Anéis 3D com holograma

Cod: **70424**
A
6
cm: Ø3,8
pz: 144
mat: PL

© Disney

Cod: **70291**
cm: L11,5xH21xP4
pz: 10Kit
mat: PL

©Disney

Cod: **70670**
A
2
cm: Ø21
pz: 12
mat: WF

Cod: **70446**
cm: L10xH26xP6
pz: 6kit
mat: PL

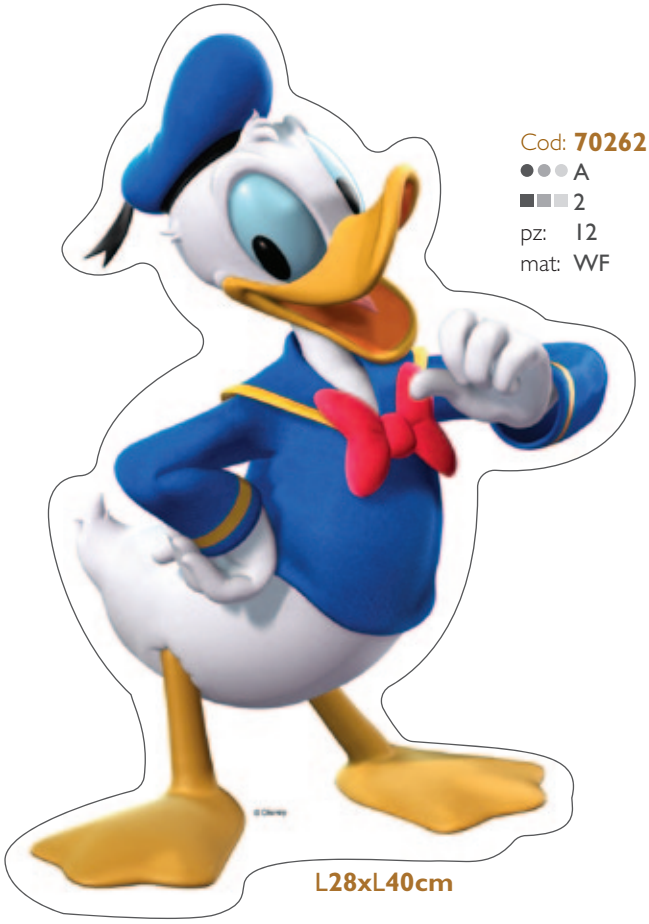
1 Kit = 5 pz + 2 Personaggi. 1 Set = 5 pcs + 2 figurines.
1 kit = 5 unités + 2 personnages. 1 Set= 5 Stk. + 2 Figuren.
1 kit = 5 un. + 2 personajens. 1 kit = 5 un. + 2 personagens.

© Disney

Cod: **70660**
A
4
cm: Ø21
pz: 12
mat: WF

1 Kit = 7 pz + 1 Personaggio. 1 Set = 7 pcs + 1 figurine.
1 kit = 7 unités + 1 personnage. 1 Set = 7 Stk. + 1 Figur.
1 kit = 7 un. + 1 personaje. 1 kit = 7 un. + 1 personagem.

Cod: **70444**
cm: L10xH26xP6
pz: 6kit
mat: PL



Cod: **70262**
A
2
pz: 12
mat: WF

L28xL40cm

L31xH40cm

© Disney

L28xH40cm

Cod: **70261**
A
2
pz: 12
mat: WF

L40xH28cm

L14xH19cm

Cod: **70466**
●●● A
■■■ 4
cm: L14xH19
pz: 24
mat: WF

Cod: **70264**
●●● A
■■■ 2
pz: 12
mat: WF

L27xH40cm

L40xH30cm

©Disney

Cod: **70279**
●●● A
■■■ 3
cm: Ø21
pz: 12
mat: WF

© Disney. Based on the "Winnie The Pooh" works, by A.A. Milne and E.H. Shepard

Cod: **70570**
A
4
cm: Ø22
pz: 12
mat: ZU
Gluten free

Cod: **70574**
A
4
cm: Ø21
pz: 12
mat: WF

LECCA LECCA IN CIOCCOLATO AL LATTE

Milk Chocolate lollipops. Sucettes en chocolat au lait Lutscher aus Milkschokolade. Piruleta de chocolate con leche. Chupas em chocolate ao leite.

Cod: **70414**
4
20g
cm: Ø5
pz: 24(12x2)
mat: CC

Ø4cm

CON ADESIVO ATTACCA E STACCA!
With re-usable sticker!
Avec adhésif recollable
Mit wiederverwendbarem Aufkleber
Con adhesivo "pega y despega"!
Com adesivos "cola e descola"

Cod: **70409**
A
3
cm: Ø14,5
pz: 27
mat: WF

© Disney. Based on the "Winnie The Pooh" works, by A.A. Milne and E.H. Shepard

DECORAZIONI IN ZUCCHERO
Sugar decorations
Décorations en sucre
Zuckerdekor
Decoraciones de azúcar
Decorações em açúcar

Cod: **70434**
cm: L5xH8xP5
pz: 4
mat: ZU

L12,5xH9,7xP6cm

© Disney. Based on the "Winnie The Pooh" works, by A.A. Milne and E.H. Shepard

Cod: **70478**
A
2
cm: L30xH20
pz: 12
mat: WF

Cod: **70418**
cm: L14xH18
pz: 16Blister
mat: WF

Cod: **70265**
A
2
pz: 12
mat: WF

L27xH40cm

L24xH40cm

Cod: **70419**
A
4
pz: 36
mat: PL

pz6
L4xH5cm
EEYORE

pz6
L3xH7,5cm
TIGGER

pz6
L5xH5,5cm
HEFFALUMP

pz18
L3xH6cm
WINNIE THE POOH

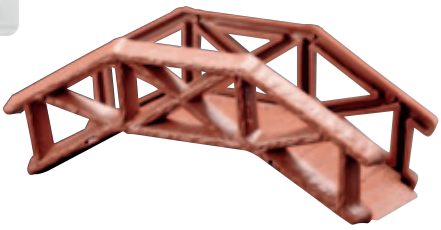
© Disney Based on the "Winnie The Pooh" works, by A.A. Milne and E.H. Shepard

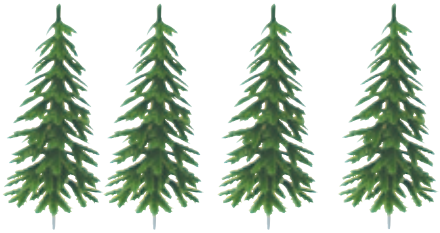
Cod: **70285**
A
3
cm: L10xH26xP6
pz: 6Kit
mat: PL

1 Kit = 6 pz + 2 Personaggi. 1 Set = 6 pcs + 2 figurines.
1 kit = 6 unités + 2 personnages. 1 Set= 6 Stk. + 2 Figuren.
1 kit = 6 un. + 2 personajens. 1 kit = 6 un. + 2 personagens.

© Disney. Based on the "Winnie The Pooh" works, by A.A. Milne and E.H. Shepard

Cod: **70401**
cm: L11,5xH21xP4
pz: 10Kit
mat: PL





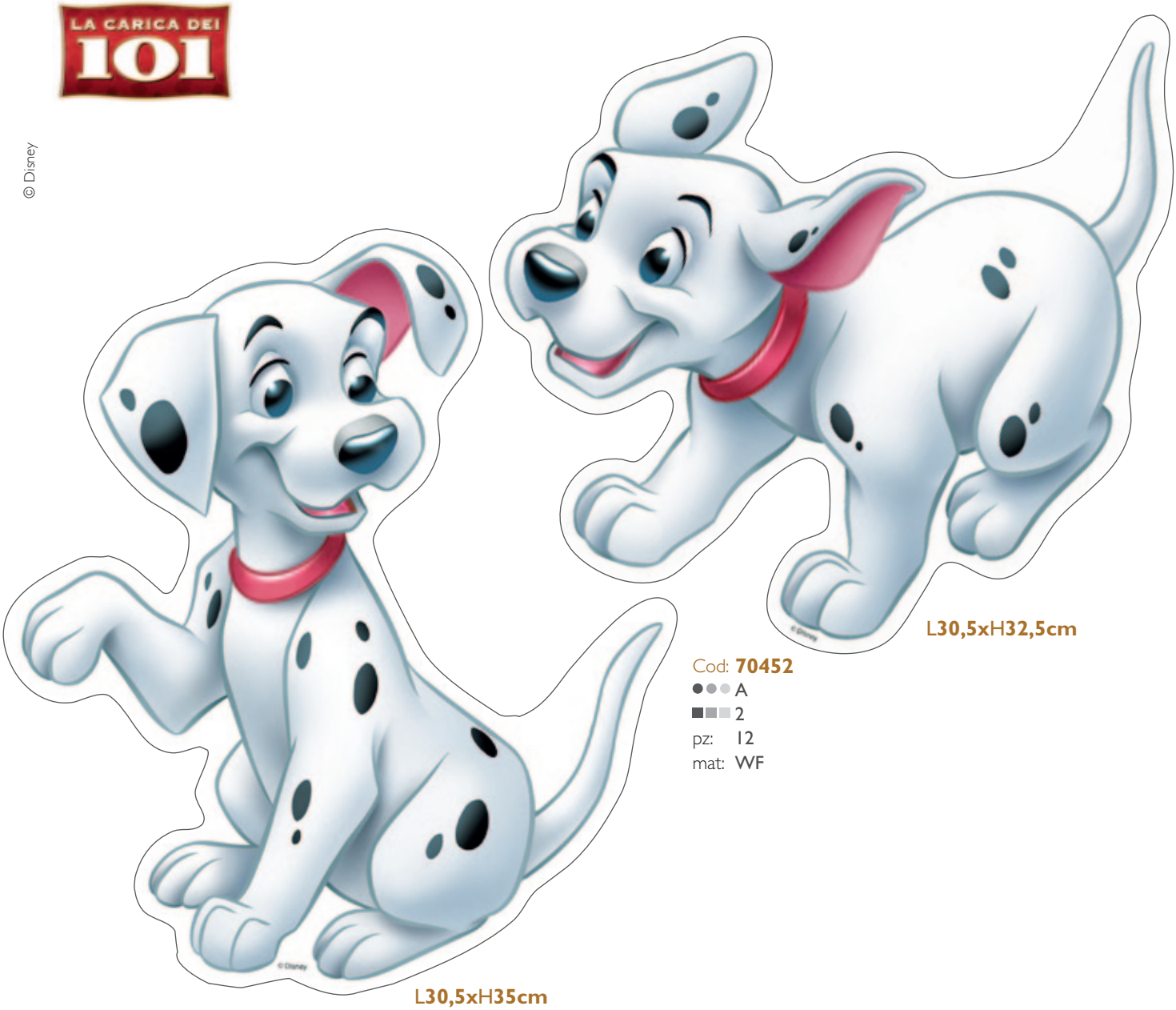
Cod: **70412**
●●● A
■■■ 2
cm: Ø8xH14,5
pz: 20
mat: PL/ST

© Disney. Based on the "Winnie The Pooh" works, by A.A. Milne and E.H. Shepard

GUSTO PESCA
Peach-flavoured. Arôme: pêche. Pfirsichgeschmack. Sabor a melocotón. Sabor a pêssego.

Cod: **70199**
cm: H31
pz: 6
mat: LA
ml: 750

BEVANDA ANALCOLICA
SENZA CONSERVANTI, COLORANTI
E ZUCCHERI AGGIUNTI.
Alcohol-free drink with no preservatives, colourings or added sugars. Boisson sans alcool sans conservateurs, colorants et sucres ajoutés. Alkoholfreies Getränk ohne Konservierungsstoffe, Farbstoffe und zusätzlichen Zucker. Bebida sin alcohol: sin conservantes, colorantes ni azucares agregados. Bebida sem alcool: sem corantes nem conservantes e sem adição de açúcar.



Cod: **70452**
A
2
pz: 12
mat: WF

Cod: **70450**
A
4
cm: Ø21
pz: 12
mat: WF

© Disney

Cod: **70542**
cm: L10xH26xP6
pz: 6Kit
mat: PL

1 Kit = 5 pz + 3 Personaggi. 1 Set = 5 pcs + 3 figurines.
1 kit = 5 unités + 3 personnages. 1 Set= 5 Stk. + 3 Figuren.
1 kit = 5 un. + 3 personajens. 1 kit = 5 un. + 3 personagens.

Disney

THE LION KING

Cod: **70093**
●●● A
■■■ 4
cm: Ø21
pz: 12
mat: WF

DECORAZIONI IN ZUCCHERO

Sugar decorations. Décorations en sucre. Zuckerdekor. Decoraciones de azúcar. Decorações em açúcar.

© Disney

L12,5xH9,7xP6cm

Cod: **70435**
cm: L7,5xH9,5xP5
pz: 4
mat: ZU

Cod: **70436**
cm: L7,5xH9,5xP5
pz: 4
mat: ZU

Cod: **70437**
cm: L7,5xH9,5xP5
pz: 4
mat: ZU

© Disney

Cod: **70438**
cm: L17xH22xP6
pz: 2Kit
mat: ZU

L9xH18cm

L7,5xH9,5xP5cm

Ø3cm

KIT IN PASTA DI ZUCCHERO

Sugar paste kit. Kit en pâte de sucre. Zuckerpaste Set. Kit de pasta de azúcar. Kit massa de açúcar.

pz**8**
Ø**8cm**

+

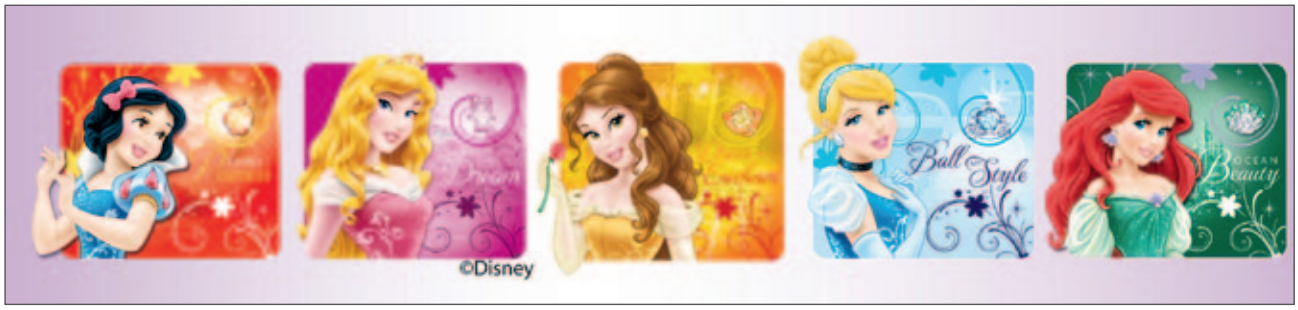
pz**8**
Ø**22cm**

© Disney

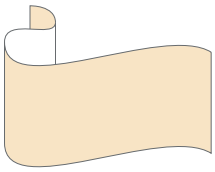
L60xH40,5cm

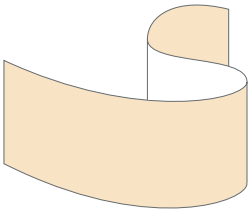
Cod: **70439**
pz: 8Kit
mat: ZU
Gluten free

1 Kit = 1 disco Ø8 + 1 disco Ø22 + 2 nastri L60xH4,5
1 Kit = 1 disc Ø8 + 1 disc Ø22 + 2 sugar paste ribbons L60xH4,5
1 Kit = 1 disque Ø8 + 1 disque Ø22 + 2 rubans en pâte de sucre L60xH4,5
1 Set = 1 Aufleger Ø8 + 1 Aufleger Ø22 + 2 Tortenbander L60xH4,5
1 Kit = 1 disco Ø8 + 1 disco Ø22 + 2 cintas L60xH4,5
1 Kit = 1 disco Ø8 + 1 disco Ø22 + 2 fitas L60xH4,5



pz **18**
L60xH4,5cm





L60xH40,5cm

© Disney

Cod: **70540**
●●● A
■■■ 4
cm: L5xH8xP4,5
pz: 40
mat: PL

© Disney

Cod: **70571**
●●● A
■■■ 4
cm: Ø22
pz: 12
mat: ZU
Gluten free

Cod: **70496**
●●● A
■■■ 4
cm: Ø21
pz: 12
mat: WF

ANELLI CON EFFETTO OLOGRAFICO 3D
Rings with hologram effect
Anneaux effet hologramme 3D
Ringe mit Hologramm Effekt
Anillos 3D con holograma
Anéis 3D com holograma

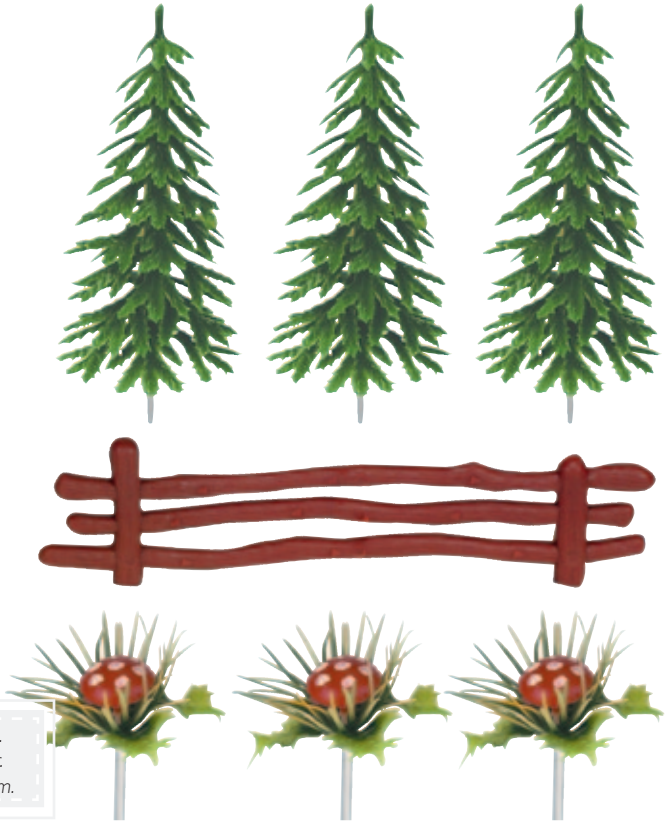
Cod: **70443**
●●● A
■■■ 6
cm: Ø3,8
pz: 144
mat: PL

Cod: **70502**
●●● A
■■■ 4
cm: L20xH30
pz: 12
mat: WF

© Disney

Disney Cenerentola

Cod: **70453**
●●● A
■■■ 4
cm: Ø21
pz: 12
mat: WF



Cod: **70545**
cm: L10xH26xP6
pz: 6Kit
mat: PL

1 Kit = 7 pz + 1 Personaggio. 1 Set = 7 pcs + 1 figurine.
1 kit = 7 unités + 1 personnage. 1 Set = 7 Stk. + 1 Figur.
1 kit = 7 un. + 1 personaje. 1 kit = 7 un. + 1 personagem.

© Disney

Cod: **70442**
●●● A
■■■ 4
cm: L10xH26xP6
pz: 6Kit
mat: PL

1 Kit = 7 pz + 1 Personaggio. 1 Set = 7 pcs + 1 figurine.
1 kit = 7 unités + 1 personnage. 1 Set = 7 Stk. + 1 Figur.
1 kit = 7 un. + 1 personaje. 1 kit = 7 un. + 1 personagem.

Cod: **70400**
cm: L11,5xH21xP4
pz: 10Kit
mat: PL

© Disney

Cod: **70454**
●●● A
■■■ 4
cm: L5/6xH9,5xP4,5/5
pz: 12
mat: CE

CANDELE
Candles. Bougies. Kerzen. Velas. Velas.

L39xH25,5xP17,5cm

© Disney

ANELLI CON EFFETTO OLOGRAFICO 3D

Rings with hologram effect
Anneaux effet hologramme 3D
Ringe mit Hologramm Effekt
Anillos 3D con holograma
Anéis 3D com holograma

Cod: **70681**
●●● A
■■■ 7
cm: Ø3,8
pz: 140
mat: PL

L7xH4,5cm

Cod: **70683**
●●● A
■■■ 5
cm: H8
pz: 12Blister
mat: CE/PL

CANDELE

Candles. Bougies. Kerzen.
Velas. Velas.

Cod: **70680**
A
4
cm: Ø21
pz: 12
mat: WF

LECCA LECCA IN CIOCCOLATO AL LATTE

Milk Chocolate lollipops. Sucettes en chocolat au lait Lutscher aus Milkschokolade. Piruleta de chocolate con leche. Chupas em chocolate ao leite.

Cod: **70682**
6
20g
cm: Ø5
pz: 24(12x2)
mat: CC

Ø4cm

CON ADESIVO ATTACCA E STACCA!
With re-usable sticker!
Avec adhésif recollable
Mit wiederverwendbarem Aufkleber
Con adhesivo "pega y despega"!
Com adesivos "cola e descola"

Disney · PIXAR RIBELLE THE BRAVE

© Disney

Cod: **70689**
●●● A
■■■ 2
cm: Ø21
pz: 12
mat: WF

© Disney

Cod: **70456**
●●● A
■■■ 4
cm: Ø21
pz: 12
mat: WF

BEVANDA ANALCOLICA SENZA CONSERVANTI, COLORANTI E ZUCCHERI AGGIUNTI.
Alcohol-free drink with no preservatives, colourings or added sugars. Boisson sans alcool sans conservateurs, colorants et sucres ajoutés. Alkoholfreies Getränk ohne Konservierungsstoffe, Farbstoffe und zusätzlichen Zucker. Bebida sin alcohol: sin conservantes, colorantes ni azucares agregados. Bebida sem alcool: sem corantes nem conservantes e sem adição de açúcar.

GUSTO PESCA
Peach-flavoured. Arôme: pêche. Pfirsichgeschmack. Sabor a melocotón. Sabor a pêssego.

Cod: **70276**
cm: H31
pz: 6
mat: LA
ml: 750

DECORAZIONI IN ZUCCHERO

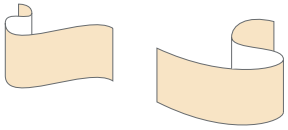
Sugar decorations. Décorations en sucre. Zuckerdekor. Decoraciones de azúcar. Decorações em açúcar.

© Disney

L12,5xH9,7xP6cm

Cod: **70428**
cm: Ø5,5xH9,5
pz: 4
mat: ZU

Cod: **25300**
cm: L60xH4,5
pz: 36 (9x4)
mat: ZU
Gluten free



NASTRO GIROTORTA IN PASTA DI ZUCCHERO STAMPATO
"Around the cake" printed sugar paste ribbon. Ruban gâteau en pâte de sucre imprimée. Tülltortenrand aus bedruckter Zuckermasse. Cinta de pasta de azúcar impresa. Fita de massa de açúcar impressa.

© Disney

L33,5xH30cm

Cod: **70429**
●●● A
■■■ 2
pz: 12
mat: WF

L22xH39,5cm

Cod: **70413**
A
4
cm: Ø22
pz: 12
mat: ZU
Gluten free

Cod: **70406**
A
4
cm: Ø21
pz: 12
mat: WF

© Disney

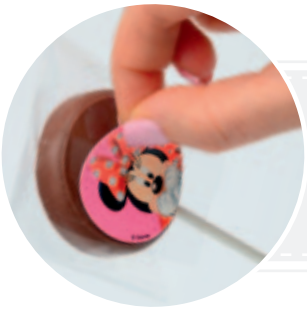
Cod: **70417**
cm: L14xH18
pz: 16Blister
mat: WF

LECCA LECCA IN CIOCCOLATO AL LATTE

Milk Chocolate lollipops. Sucettes en chocolat au lait Lutscher aus Milkschokolade. Piruleta de chocolate con leche. Chupas em chocolate ao leite.

Ø4cm

Cod: **70416**
4
20g
cm: Ø5
pz: 24(12x2)
mat: CC



CON ADESIVO ATTACCA E STACCA!
With re-usable sticker!
Avec adhésif recollable
Mit wiederverwendbarem Aufkleber
Con adhesivo "pega y despega"!
Com adesivos "cola e descola"

Cod: **70408**
A
2
cm: Ø8xH14,5
pz: 20
mat: PL/ST

© Disney

1 Kit = 5 pz + 1 Personaggio. 1 Set = 5 pcs + 1 figurine.
1 kit = 5 unités + 1 personnage. 1 Set = 5 Stk. + 1 Figur.
1 kit = 5 un. + 1 personaje. 1 kit = 5 un. + 1 personagem.

Cod: **70445**
cm: L10xH26xP6
pz: 6kit
mat: PL

© Disney

Cod: **70449**
●●● A
■■■ 3
cm: H8
pz: 12Blister
mat: CE/PL

L7xH4,5cm

CANDELE

Candles. Bougies. Kerzen. Velas. Velas.

BEVANDA ANALCOLICA SENZA CONSERVANTI, COLORANTI E ZUCCHERI AGGIUNTI.

Alcohol-free drink with no preservatives, colourings or added sugars. Boisson sans alcool sans conservateurs, colorants et sucres ajoutés. Alkoholfreies Getränk ohne Konservierungsstoffe, Farbstoffe und zusätzlichen Zucker. Bebida sin alcohol: sin conservantes, colorantes ni azucares agregados. Bebida sem alcool: sem corantes nem conservantes e sem adição de açúcar.

Cod: **70427**
cm: H31
pz: 6
mat: LA
ml: 750

GUSTO PESCA
Peach-flavoured. Arôme: pêche. Pfirsichgeschmack. Sabor a melocotón. Sabor a pêssego.

© Disney

ANELLI CON EFFETTO OLOGRAFICO 3D

Rings with hologram effect
Anneaux effet hologramme 3D
Ringe mit Hologramm Effekt
Anillos 3D con holograma
Anéis 3D com holograma

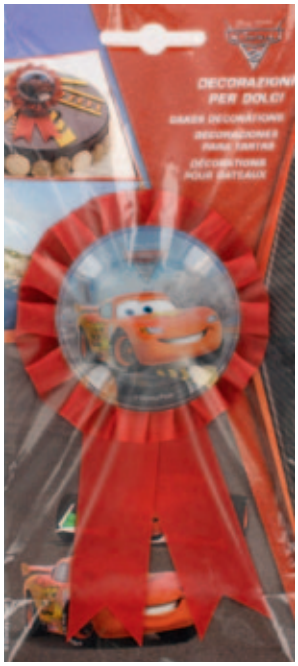
Cod: **70426**
●●● A
■■■ 6
cm: Ø3,8
pz: 144
mat: PL

L12,5xH9,7xP6cm

© Disney/Pixar

Cod: **70566**
cm: L10,5xH3,5xP5
pz: 4
mat: ZU

DECORAZIONI IN ZUCCHERO
Sugar decorations
Décorations en sucre
Zuckerdekor
Decoraciones de azúcar
Decorações em açúcar



Cod: **70415**
A
2
cm: Ø8xH14,5
pz: 20
mat: PL/ST

CANDELA FONTANA

Cod: **70559**
cm: H15
pz: 12Blister
mat: CT/PL

BASE PORTA NUMERO

Cod: **70567**
cm: L39,3xH21,8
pz: 12
mat: WF

© Disney/Pixar

© Disney/Pixar

Cod: **70549**
●●● A
■■■ 4
cm: Ø21
pz: 12
mat: WF

Cod: **70565**
●●● A
■■■ 3
cm: H8
pz: 12Blister
mat: CE/PL

L7xH4,5cm

CANDELE

Candles. Bougies. Kerzen. Velas. Velas.

LECCA LECCA IN CIOCCOLATO AL LATTE

Milk Chocolate lollipops. Sucettes en chocolat au lait Lutscher aus Milkschokolade. Piruleta de chocolate con leche. Chupas em chocolate ao leite.

© Disney/Pixar

Cod: **70562**
4
20g
cm: Ø5
pz: 24(12x2)
mat: CC

Ø4cm

CON ADESIVO ATTACCA E STACCA!
With re-usable sticker!
Avec adhésif recollable
Mit wiederverwendbarem Aufkleber
Con adhesivo "pega y despega"!
Com adesivos "cola e descola"

L27xH24,5xP17cm

Cod: **70564**
cm: L4,5xH4xP9
pz: 12
mat: CE

CANDELE

Candles. Bougies. Kerzen. Velas. Velas.

© Disney/Pixar

1 Kit = 7 pz + 2 Personaggi. 1 Set = 7 pcs + 2 figurines.
1 kit = 7 unités + 2 personnages. 1 Set= 7 Stk. + 2 Figuren.
1 kit = 7 un. + 2 personajens. 1 kit = 7 un. + 2 personagens.

Cod: **70560**
●●● A
■■■ 3
cm: L10xH26xP6
pz: 6Kit
mat: PL

1 Kit = 5 pz + 2 Personaggi. 1 Set = 5 pcs + 2 figurines.
1 kit = 5 unités + 2 personnages. 1 Set= 5 Stk. + 2 Figuren.
1 kit = 5 un. + 2 personajens. 1 kit = 5 un. + 2 personagens.

Cod: **70547**
●●● A
■■■ 3
cm: L10xH26xP6
pz: 6Kit
mat: PL

© Disney/Pixar

Cod: **70050**
●●● A
■■■ 4
cm: L7xH2,5/4
pz: 40
mat: PL

© Disney/Pixar

ANELLI CON EFFETTO OLOGRAFICO 3D
Rings with hologram effect
Anneaux effet hologramme 3D
Ringe mit Hologramm Effekt
Anillos 3D con holograma
Anéis 3D com holograma

Cod: **70561**
●●● A
■■■ 6
cm: Ø3,8
pz: 144
mat: PL

BEVANDA ANALCOLICA SENZA CONSERVANTI, COLORANTI E ZUCCHERI AGGIUNTI.
Alcohol-free drink with no preservatives, colourings or added sugars. Boisson sans alcool sans conservateurs, colorants et sucres ajoutés. Alkoholfreies Getränk ohne Konservierungsstoffe, Farbstoffe und zusätzlichen Zucker. Bebida sin alcohol: sin conservantes, colorantes ni azucares agregados. Bebida sem alcool: sem corantes nem conservantes e sem adição de açúcar.

Cod: **70045**
cm: H31
pz: 6
mat: LA
ml: 750

GUSTO PESCA
Peach-flavoured. Arôme: pêche.
Pfirsichgeschmack. Sabor a melocotón.
Sabor a pêssego.

Cod: **41017**
cm: L10xH26xP6
pz: 6Kit
mat: PL

1 Kit = 7 pz + 1 Personaggio. 1 Set = 7 pcs + 1 figurine.
1 kit = 7 unités + 1 personnage. 1 Set = 7 Stk. + 1 Figur.
1 kit = 7 un. + 1 personaje. 1 kit = 7 un. + 1 personagem.

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Cod: **41018**
●●● A
■■■ 6
cm: Ø3,5
pz: 144
mat: PL

ANELLI

Rings. Anneaux. Ringe.
Anillos. Anéis.

KIT IN PASTA DI ZUCCHERO

Sugar paste kit. Kit en pâte de sucre. Zuckerpaste Set. Kit de pasta de azúcar. Kit massa de açúcar.

pz8
Ø8cm

pz8
Ø22cm

L60xH40,5cm

Cod: **41019**
pz: 8Kit
mat: ZU
Gluten free

1 Kit = 1 disco Ø8 + 1 disco Ø22 + 2 nastri L60xH4,5
1 Kit = 1 disc Ø8 + 1 disc Ø22 + 2 sugar paste ribbons L60xH4,5
1 Kit = 1 disque Ø8 + 1 disque Ø22 + 2 rubans en pâte de sucre L60xH4,5
1 Set = 1 Aufleger Ø8 + 1 Aufleger Ø22 + 2 Tortenbander L60xH4,5
1 Kit = 1 disco Ø8 + 1 disco Ø22 + 2 cintas L60xH4,5
1 Kit = 1 disco Ø8 + 1 disco Ø22 + 2 fitas L60xH4,5

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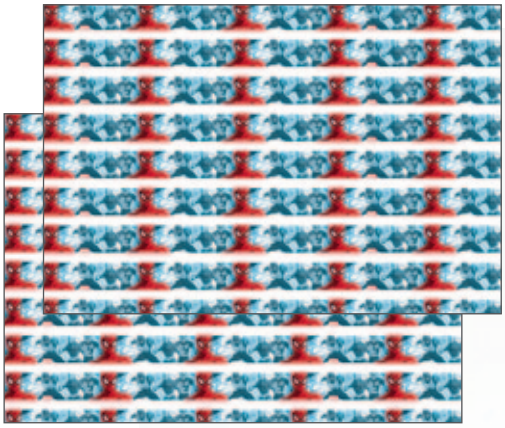
pz**18**
L60xH4,5cm



L60xH40,5cm

ULTIMATE SPIDER-MAN

SUGAR PASTE

Cod: **41025**
●●● A
■■■ 4
cm: Ø22
pz: 12
mat: ZU
Gluten free

Cod: **41023**
●●● A
■■■ 4
cm: Ø21
pz: 12
mat: WF

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MARVEL

Cod: **41024**
●●● A
■■■ 4
cm: L30xH20
pz: 12
mat: WF

Cod: **41022**
A
3
cm: Ø14,5
pz: 27
mat: WF

MARVEL

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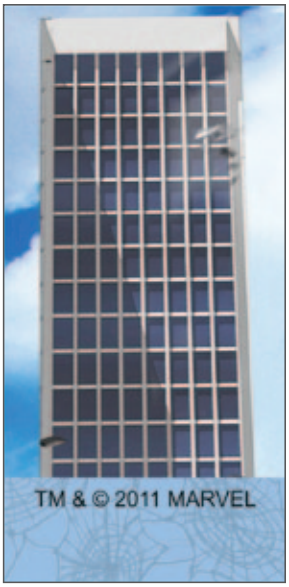
1 Kit = 1 Grattacielo in cialda + 1 PVC
1 Kit = 1 Wafer skyscraper + 1 PVC
1 Kit = 1 gratte-ciel en azyme + 1 PVC
1 Kit = 1 Obladenwolkenkratzer + 1 PVC
1 Set = 1 rascacielos de oblea + 1 PVC
1 Kit = 1 arranha-céus de obreia + 1 PVC

L4,5xH4cm

L4,6xH9,4cm



Cod: **41012**
A
2
pz: 30Kit
mat: WF/PL

MARVEL AVENGERS ASSEMBLE

Cod: **70575**
A
4
cm: Ø21
pz: 12
mat: WF

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COLORI

Colours. Couleurs. Farben. Colores. Cores.

	Italiano	English	Français	Deutsch	Español	Português
A	Assortito (col./conf.)	Assorted (col./box)	Assorties (cou./boî.)	Sortiert (Farbe/Verp.)	Surtido (col./caja)	Sortido (cor./caixa)
B	Rosa - Femmina	Pink - Female	Rose - Fille	Rosa - Mädchen	Rosa - Niña	Rosa - menina
C	Celeste - Maschio	Light-blue - Male	Bleu ciel - Garçon	Hellblau - Junge	Celeste - Niño	Azul - menino
D	Rosso	Red	Rouge	Rot	Rojo	Vermelho
E	Giallo	Yellow	Jaune	Gelb	Amarillo	Amarelo
G	Bianco	White	Blanc	Weiß	Blanco	Branco
H	Argento	Silver	Argent	Silber	Plateado	Prateado
I	Oro	Gold	Or	Gold	Oro	Dourado
K	Blu	Blue	Bleu	Blau	Azul	Azul marinho
L	Verde	Green	Vert	Grün	Verde	Verde
N	Marrone	Brown	Marron	Braun	Marrón	Marrom
O	Bronzo	Bronze	Bronze	Bronze	Bronce	Bronze
Q	Arancione	Orange	Orange	Orange	Naranja	Laranja
R	Rame	Copper	Cuivre	Kupferfarbe	Cobre	Cobre
U	Porpora	Purple	Pourpre	Purpur	Púrpura	Púrpura
V	Lilla/viola	Lilac/violet	Lilas/violet	Lila/Violett	Lila/violeta	Lilás/violeta
W	Fucsia	Fuchsia	Fuchia	Fuchsinrot	Fucsia	Rosa shock
X	Bordeaux	Burgundy	Bordeaux	Bordeaux	Burdeos	Vermelho escuro
Z	Nero	Black	Noir	Schwarz	Negro	Preto

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Si pas specifié, les assortiments ne sont pas prévus. Wo es nicht angegeben ist, sind keine Sortimente vorgesehen.
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ABBREVIAZIONE MATERIALI

Abbreviations of materials. Abréviations des matériaux. Materialiensabkürzungen.
Abreviaciones de los materiales. Abreviações dos Materiais.

	Italiano	English	Français	Deutsch	Español	Português
BS	Biscotto	Biscuit	Biscuit	Keks	Bizcocho	Biscoito
CT	Carta/Cartone	Paper/Carton	Papier/Carton	Papier/Karton	Papel/Cartón	Papel/Cartão
CC	Cioccolato	Chocolate	Chocolat	Schokolade	Chocolate	Chocolate
CE	Cera	Wax	Cire	Wachs	Cera	Cera
CI	Ciniglia	Chenille	Chenille	Chenille	Chenille	Chenille
PL	Plastica	Plastic	Plastique	Plastik	Plástico	Plástico
PO	Polystone/resina	Polystone/polyresin	Polystone/polyrésine	Polystone/Polyresin	Polystone/Polyresina	Polistone/Poliresina
PT	Pastigliaggio	Gum-paste	Pastillage	Tragant	Pasta adragante	Pastilhagem
ST	Stoffa	Fabric	Tissu	Stoff	Tela	Tecido
WF	Cialda	Wafer	Azyme	Waffel	Oblea	Obreia
ZU	Zucchero	Sugar	Sucre	Zucker	Azúcar	Açúcar
GE	Gélée	Jelly	Gelée	Gelatine	Gelatina	Gelatina
MM	Marshmallow	Marshmallow	Marshmallow	Marshmallow	Marshmallow	Marshmallow
MT	Metallo	Metal	Métal	Metall	Metal	Metal
MZ	Marzapane	Marzipan	Massepain	Marzipan	Mazapán	Maçapão
PR	Preparato	Mix	Préparation	Präparat	Preparado	Preparado
LA	Liquido analcolico	Non alcoholic liquid	Liquide sans alcool	Alkoholfreie Flüssigkeit	Líquido sin alcohol	Liquido sem álcool
OT	Ottone	Brass	Laiton	Messing	Latón	Bronze
SL	Silicone	Silicon	Silicone	Silikon	Silicona	Silicone
PA	Plastilina	Clay dough	Pâte à modeler	Modelliermasse	Plastilina	Plasticina
SP	Spugna	Foam	Eponge	Schwamm	Esponja	Esponja

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