

# CATALOGO 20 GENERALE 24

GENERAL CATALOGUE



# INFORMAZIONI PRODOTTO

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

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

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



Scansiona il QR Code per vedere il video del prodotto

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

Scan the QR Code to view the product video

Escanear el Código QR para ver el video del producto

Scannez le Code QR pour voir la vidéo du produit

Digitalizar o Código QR para visualizar o vídeo do produto

# C'è sempre qualcuno in linea per te!

THERE'S ALWAYS SOMEONE ON THE LINE FOR YOU!

## SERVIZIO CLIENTI | CUSTOMER CARE

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

Dal lunedì al venerdì | From Monday to Friday

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

### Commerciale Italia

0332 658311 - int. 1

modecor@modecor.it

### Export Customer Care

0332 658311 - int. 2

modecor@modecor.it

### In-Store Bakery

0332 658339

manuela.bossi@modecor.it

### Assistenza Stampanti

0332 658311 - int. 3

modecor@modecor.it

## HOTLINE

No minimo d'ordine.

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

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



### Spese di trasporto a carico del cliente:

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

## ESPRESSO FREDDO: IL CIOCCOLATO IN OGNI STAGIONE!

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

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

### "COOL" SHIPPING:

### CHOCOLATE IN EVERY SEASON OF THE YEAR!

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







è creatività,  
passione & innovazione



**Siamo pronti a sorprendervi**

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



Modecor is creativity, passion & innovation

We are ready to surprise you

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

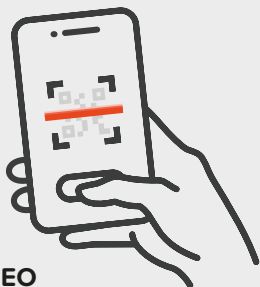


Scopri le **nuove decorazioni ideate da Modecor**  
per soddisfare qualsiasi vostro desiderio  
Cioccolato, decorazioni, colori...**un mondo da scoprire!**



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

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



**GUARDA IL VIDEO**  
WATCH THE VIDEO

**Seguici e potrai decorare qualsiasi tua creazione!**

Follow us and you can decorate any of your creations!

**PERSONALIZZATI  
e CIOCCOLATO**

*Customizations  
and chocolate*



**DECORAZIONI**

*Decorations*



**FIORI  
e SOGGETTINI**

*Flowers and Figurines*



**FESTIVITÀ  
RICORRENZE**

*Special Occasions*



**COMPLEANNI  
E CANDELE**

*Birthdays  
and Candles*



**SEMILAVORATI**

*Semifinished*



**COLORI**

*Colours*



**STAMPANTI**

*Printers*



**NASTRI  
e ATTREZZATURE**

*Ribbons  
and Equipment*





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

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

**6 - 115**

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

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

**116 - 145**

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

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

**146 - 225**

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

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

**226 - 311**

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

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

**312 - 375**

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

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

**376 - 395**

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

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

**396 - 417**

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

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

**418 - 435**

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

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

**436 - 451**





# PERSONALIZZAZIONI *Customizations*

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

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



**26** **Placchette Chablon**  
Thin chocolate plaques

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

**30** **Macarons**  
Macarons

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

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

**36** **Targhette in zucchero**  
Sugar Plaques





# Mettici la firma

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

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

*Mia*

Oa.

*Pasticceria*

Ob.

*Mia*

Oc.

*Pasticceria*

Od.

*Mia*

Oe.

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

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

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

## Colori perlati

Shiny colours

 **E171 free**

	 Cioccolato <b>FONDENTE</b>	 Cioccolato <b>BIANCO</b>
ORO GOLD	 	
PAPRIKA PAPRIKA	 	 
BRONZO BRONZE	 	 



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







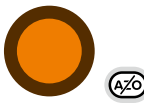





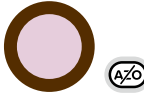
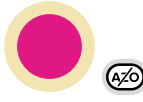
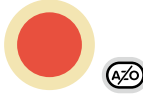



# Colori pastello

Pastel colours



E171 free

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

# Stampa marrone

Brown printing





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

## NUOVI PERSONALIZZATI *con pistacchio!*

SENZA COLORANTI ARTIFICIALI

*New chocolate customization with pistachio without artificial colouring*



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

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



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

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



**COD 102 - Ø3cm - 2g**

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



**COD 70 - Ø3,8cm - 3g**

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



**COD 101 - 3x3cm - 2,6g**

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



**COD 62 - 3,8x3cm - 3g**

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

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

# *Un tocco di gusto* CHE CONQUISTERÀ I TUOI CLIENTI

*A taste your customers will love!*



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

Contatta il tuo agente di zona oppure  
il team dei personalizzati:  
[personalizzati@moddecor.it](mailto:personalizzati@moddecor.it)

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

*Contact your local agent or the  
customisation team: [custom@moddecor.it](mailto:custom@moddecor.it)*





**caramel**  
LOVERS



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



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

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



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

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



**COD 102** - Ø3cm - 2g

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



**COD 70** - Ø3,8cm - 3g

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

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

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



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

*Wrap your sweets with caramel chocolate decorations!*



**COD 101 - 3x3cm - 2,6g**

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

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

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times of the year.*

*Contact your local agent or the  
customisation team: [custom@moddecor.it](mailto:custom@moddecor.it)*



**COD 62 - 3,8x3cm - 3g**

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





# Placchette stampa oro negativo

Chocolate plaques in blister with reverse gold print

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

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

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



Cioccolato  
**FONDENTE**



**COD 101 - 3x3cm - 2,6g**

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



**COD 102 - Ø3cm - 2g**

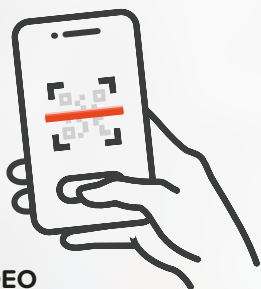
pz/conf	pz/MOQ
pcs/box	pcs/MOQ
595	3570



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

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





GUARDA IL VIDEO  
WATCH THE VIDEO



# UN TOCCO DI “RILIEVO” per firmare

## le tue creazioni

An embossed touch to sign your creations



### ○ PLACCHETTE IN CIOCCOLATO A RILIEVO BLISTERATE

Embossed chocolate plaques in blister

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

- Colore stampa: Bianco - Print colour: White



- Quantità/Quantity = 312pz/box

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

- Gluten free



Cioccolato  
**FONDENTE**



COD 70 - Ø3,8cm



COD 62 - 3,8x3cm



COD 71 - 4,4x3,4cm



COD 24 - 3,8x3,8cm



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

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

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





## ○ PLACCHETTE IN BURRO DI CACAO A RILIEVO BLISTERATE

Embossed cocoa butter plaques in blister

○ Colore stampa: Bianco   
Print colour: White

○ Quantità/Quantity = 312pz/box

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


○ Gluten free 



Burro di cacao  
**COLORATO\***



COD 70 - Ø3,8cm

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

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

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

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

Contatta il tuo agente di zona oppure il team dei personalizzati: [personalizzati@moddecor.it](mailto:personalizzati@moddecor.it)

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



*Contact your local agent or the customisation team: [customer@moddecor.it](mailto:customer@moddecor.it)*





# Placchette in cioccolato blisterate forme assortite

Chocolate plaques in blister - assorted shapes

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



**Codice assortito quadrato e ovale!**

*Square and round assorted code!*

# assortito



Cioccolato  
**FONDENTE**



Cioccolato  
**BIANCO**



4,3x2,6cm - 2g



3x3cm - 2,6g



4,3x2,6cm - 2g



3x3cm - 2,6g

**COD 399**

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





# Placchette in cioccolato blisterate

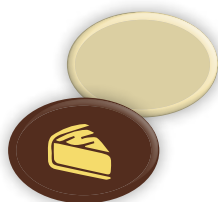
Chocolate plaques in blister

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



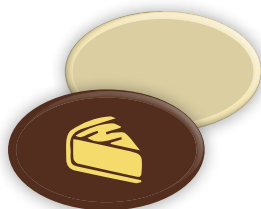
## Forme disponibili - Shapes

Per conoscere tutte le forme a disposizione, contatta [personalizzati@modacor.it](mailto:personalizzati@modacor.it)  
For all available shapes, contact [customer@modacor.it](mailto:customer@modacor.it)



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

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



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

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



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

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



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

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



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

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



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

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



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

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





**COD 78\* - Ø2,2cm - 1g**

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



**COD 102 - Ø3cm - 2g**

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



**COD 70 - Ø3,8cm - 3g**

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



**COD 101 - 3x3cm - 2,6g**

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



**COD 62 - 3,8x3cm - 3g**

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



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

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



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

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



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

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



**COD 59 - 4x3,4cm - 3g**

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



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

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

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

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



# Blister da riempire

Empty blisters



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



**Codice assortito quadrato e ovale!**

*Square and round assorted code!*

*assortito*



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

impronte/blister	impronte/MOQ
95	9690



**4,3x2,6cm - 2g**



**3x3cm - 2,6g**

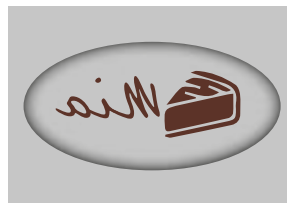
**COD 399**

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



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

impronte/blister	impronte/MOQ
64	6528



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

impronte/blister	impronte/MOQ
35	3570



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

impronte/blister	impronte/MOQ
35	3570



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

impronte/blister	impronte/MOQ
30	3060



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

impronte/blister	impronte/MOQ
24	2448



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

impronte/blister	impronte/MOQ
24	2448

## Forme disponibili - Shapes

Per conoscere tutte le forme a disposizione, contatta [personalizzati@moddecor.it](mailto:personalizzati@moddecor.it)  
For all available shapes, contact [customer@moddecor.it](mailto:customer@moddecor.it)



**COD 78\* - Ø2,2cm**

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



**COD 102 - Ø3cm**

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



**COD 70 - Ø3,8cm**

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



**COD 101 - 3x3cm**

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



**COD 62 - 3,8x3cm**

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



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

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



**COD 162 - 5x1,2cm**

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



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

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

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

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



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

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

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

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





# Placchette mini chablon

Ready to use thin mini chocolate plaques

## MINI QUADRATO/Square L2cm



L2cm



✓ Quantità/Quantity = 540pz/box



Cioccolato **FONDENTE**



Cioccolato **BIANCO**

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

## MINI TONDO / Mini Round



Ø2cm



✓ Quantità/Quantity = 540pz/box

## MINI OVALE / Mini Oval



L2xH1,4cm



✓ Quantità/Quantity = 720pz/box



**Codice assortito tondo e ovale!**

*Oval and round assorted code!*

## MINI TONDO + MINI OVALE / Mini Oval + Mini Round



Ø2cm



L2,5xH2cm



Mia



Mia

✓ Quantità/Quantity = 480pz/box



Seguici! Follow us!



@modecoritaliana

# #colazioneconmoddecor



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

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



# Placchette Chablon

Ready to use thin chocolate plaques



Ø2,8cm



L2,8cm



Cioccolato  
**FONDENTE**



Cioccolato  
**BIANCO**

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

✓ Quantità/Quantity = 400pz/box







L3,5XH2,2cm

✓ Quantità/Quantity = 440pz/box



L3XH1,5cm

✓ Quantità/Quantity = 560pz/box



Cioccolato  
**FONDENTE**



Cioccolato  
**BIANCO**

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





# Trasferelli per cioccolato

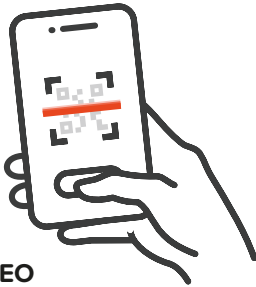
Transfer sheets for chocolate





Un trasferello...

*le tue mille idee!*

One transfer, a thousand ideas!



**GUARDA IL VIDEO**  
WATCH THE VIDEO

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











# Macarons personalizzati

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

- COLORI DI STAMPA  
*Printing colours*



GIALLO  
YELLOW



ARANCIO  
ORANGE



ROSSO  
RED



ROSA  
PINK



ROSA BABY  
BABY PINK



VERDE  
GREEN



AZZURRO  
BABY  
BABY LIGHT-BLUE



MARRONE  
BROWN



NERO  
BLACK



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

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

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

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

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

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

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

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

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

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

### 1 - Icone - icons



○1.



○2.



○3.

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



○a.



○b.



○c.



○d.



○e.

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

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

Colori di stampa disponibili a pag 30.

Non si possono stampare immagini fotografiche.

Your VECTORIAL logo, saved in the following formats:

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

Available printing colours on page 30.

Photografic images cannot be printed.



AREA MASSIMA STAMPABILE

maximum printable area:

2,2cm

- INVIA LA RICHIESTA tramite il nostro agente, oppure via mail al TEAM DEDICATO scrivendo a: [personalizzati@moddecor.it](mailto:personalizzati@moddecor.it).

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

- SEND YOUR REQUEST through our agent, or by e-mail to the dedicated team at: [custom@moddecor.it](mailto:custom@moddecor.it)

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



# Cialde per prodotti da forno

Wafer for baking products



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



**Ideale per ogni prodotto da forno!**

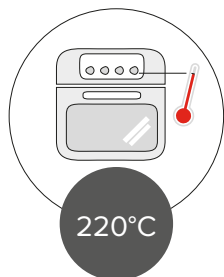
*Ideal for baked goods*



Ø3,5cm



3,8x2,5cm



220°C







# Decoshape in cialda

Wafer decoshape

- **STAMPA FOTOGRAFICA**

*Photo print effect*

- Riproduciamo i colori del tuo Logo  
(possibili variazioni sono determinate dal supporto in cialda).

*We can reproduce the colours of your Logo  
(possible variations are determined by the wafer support)*

- Pezzi per barattolo: 600

*Pcs per jar: 600*



- Minimo d'ordine: 6 confezioni  
(3600 Decoshape)

*Minimum order quantity 6 jars*



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



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











# Targhette in zucchero duro

Sugar Plaques



**Perfette per qualsiasi realizzazione di pasticceria e gelateria!**

*Perfect for any pastry or ice cream creation!*

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



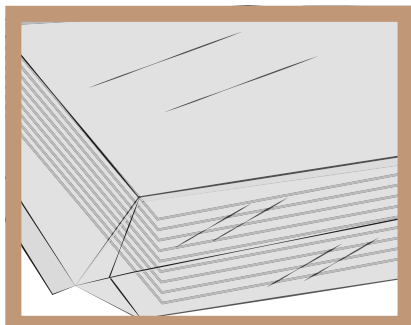
L4,4xH3,4cm



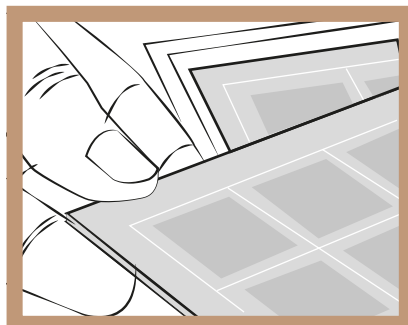
L2,8cm

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

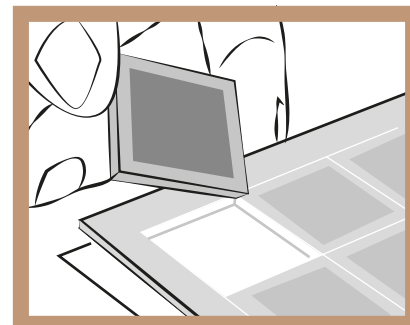
- Quantità/Quantity = 2520 pz/box
- Minimo d'ordine: 6 buste con 6 fogli prefustellati da 70 pz cadauno  
*Minimum order quantity: 6 polybags with 6 sheets of 70 pre-cut pcs each*
- Gluten free



Pack protettivo  
*Protective packaging*



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



Facile da smodellare senza rotture  
*Easy to demould without breaking*











**40 Cioccolato con lampone**  
Chocolate with raspberry

**42 Cioccolato con succo di arancia**  
Chocolate with orange juice

**44 Cioccolato bianco con pistacchio**  
White chocolate with pistachio

**46 Cioccolato bianco al caramello**  
White chocolate with caramel



**48 Cioccolato chablon**  
Thin chocolate decorations

**66 Cioccolato in blister**  
Blister chocolate decorations

**92 Trasferelli**  
Transfer sheets

**106 Panoramica cioccolato**  
Shapes and graphic overview chocolate

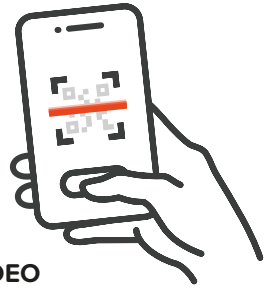
# Cioccolato

## CHOCOLATE



# CHOCO Fruit

IL CIOCCOLATO INCONTRA LA FRUTTA



GUARDA IL VIDEO  
WATCH THE VIDEO

## Decorazioni in cioccolato *con granella di lampone!*

Chocolate decorations with raspberry inclusions!



**92027** - NEW - - cm: L9

pz: 76 (19x4) -



**92007** - NEW - - 3g

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



**92011** - NEW - - 3g - ■■■ 2

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






**92028** - NEW - -



**92008** - NEW - -





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



*un tocco fruttato!*  
a touch of fruitiness!



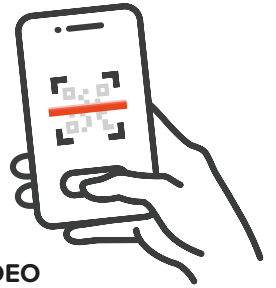
92018 **NEW** -  -   





# CHOCO Fruit

IL CIOCCOLATO INCONTRA LA FRUTTA



GUARDA IL VIDEO  
WATCH THE VIDEO



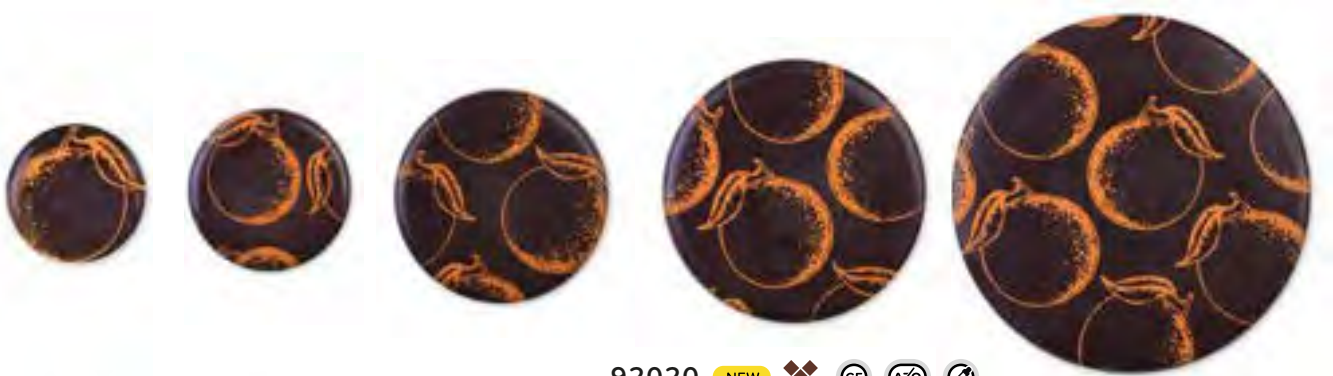
**92029** - NEW - - cm: L9 - pz: 76 (19x4) -



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



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



**92020** - NEW - -



**92030** - NEW - -



**92010** - NEW -

Decorazioni in cioccolato con granella di frutta

*al gusto di arancia*

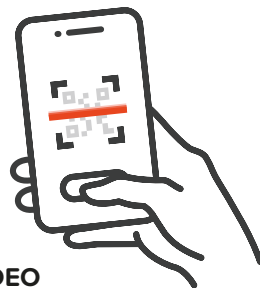


Chocolate decorations with orange-flavoured fruit inclusions





**pistachio**  
LOVERS



GUARDA IL VIDEO  
WATCH THE VIDEO



**92014** - NEW - 4,5g

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



**92049** - NEW - 3g

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

**92012** - NEW - 19g

cm: Ø3,5-8 - pz: 32 (4x8) - GF AZO

Decorazioni in cioccolato bianco  
*con vero pistacchio!*  
SENZA COLORANTI ARTIFICIALI



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



# *Crea dolci di tendenza*

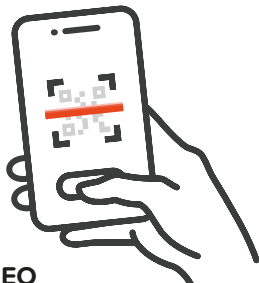
Create trendy sweets!



White chocolate decorations with real pistachios.  
Without artificial colouring



**caramel**  
LOVERS



GUARDA IL VIDEO  
WATCH THE VIDEO



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



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



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







Decorazioni in cioccolato bianco

*al caramello!*

White chocolate caramel decorations!



92023 - NEW - 3g - 3

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





# Cioccolato chablon

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

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



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



78158 - NEW - -



78356 - NEW - -



92047 - NEW - -



92048 - NEW - -



78489 - NEW - -

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





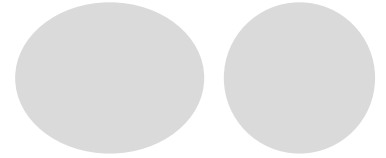
# Cioccolato chablon

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



**Assortito tondo e ovale!**

*Oval and round assorted!*



L2,5xH2cm

Ø2cm



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

Piccole forme,  
*per grandi  
successi!*



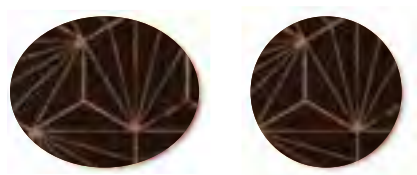
78534 - -



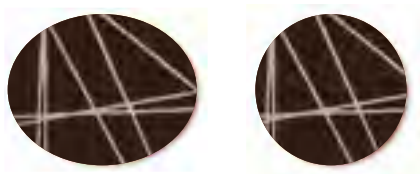
78524 - -



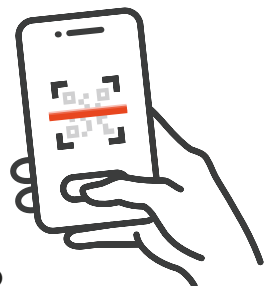
78535 - -



78537 - -



78536 - -



**GUARDA IL VIDEO**  
**WATCH THE VIDEO**







# Ciocolato chablon

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



**78485** - ◆◆

cm: L2,8 - pz: 240 (40x6) - (GF)



**78490** - ◆◆

(GF)



**78465** - ◆◆

(GF) (AZO) (P)



**78314** - ◆◆

(GF) (AZO) (P)



**78412** - ◆◆

(GF) (P)



**78436** - ◆◆

(GF) (AZO) (P)



**78338** - ◆◆

(GF) (AZO) (P)



**78342** - ◆◆

(GF) (AZO) (P)



**78407** - ◆◆

(GF) (AZO) (P)









# Ciocolato chablon

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



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



78405 - ◆ - GF AZO



78350 - ◆ - GF AZO



78337 - ◆ - GF AZO



78484 - ◆ - GF



78432 - ◆ - GF



78467 - ◆ - GF AZO



78315 - ◆ - GF AZO









# Ciocolato chablon

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



1Kit = 5pz - 1conf = 150pz

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



78331 -  -   



1Kit = 5pz - 1conf = 150pz

78340 -  -   





1 Kit = 3pz - 1 conf = 126pz

**78496** -

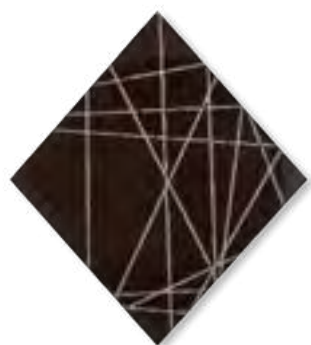
cm: - pz: 42Kit (7x6)



**78417** - -



**78416** - -



**78415** - -





# Ciocolato chablon

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




1 Kit = 3pz - 1 conf = 126pz

**78466** -  - cm: 

pz: 42Kit (7x6) -   



**78488** - 





**78495** - 







3, 2, 1...  
*e voilà!*





# Ciocolato chablon

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

*Per un tocco leggero e vivace!*

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

**Tutto in un solo kit!**



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



1Kit = 3pz - 1conf = 72pz

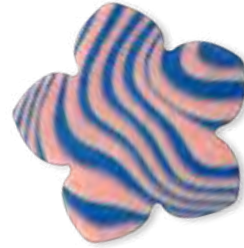
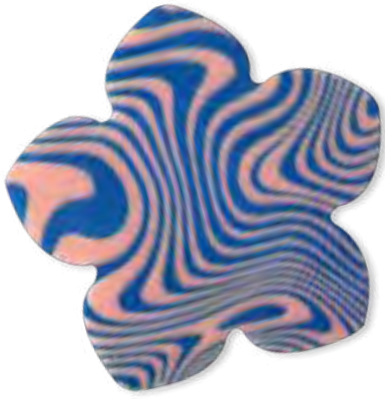






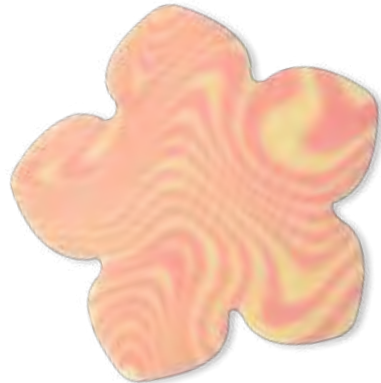
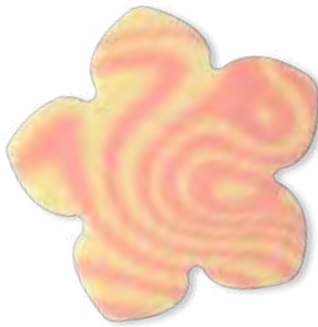
# Ciocolato chablon

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



1Kit = 3pz - 1conf = 75pz

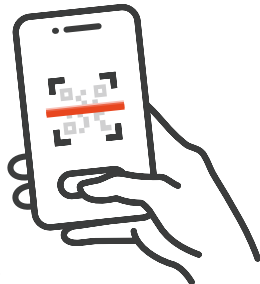
78464 -  -  6 - cm:  1:1 - pz: 25 Kit (5x5) -   



## *Magic flowers!*

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

Tutto in un solo kit!



GUARDA IL VIDEO  
WATCH THE VIDEO









78248 - ◆

■ ■ ■ 4 - cm: Ø6

pz: 110 (55x2) - GF







*Italian style*





# Cioccolato in blister

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

1Kit = 5pz - 1conf = 120pz



8Kit

8Kit

8Kit

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

**79812**

■ ■ ■ 4 - - 5,5g - cm: L3,5xH5

pz: 48 (16x3) -









# Ciocolato chablon







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



**3 cioccolati  
in una sola confezione!**

*3 chocolates in one box*



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






1Kit = 5pz - 1conf = 150pz

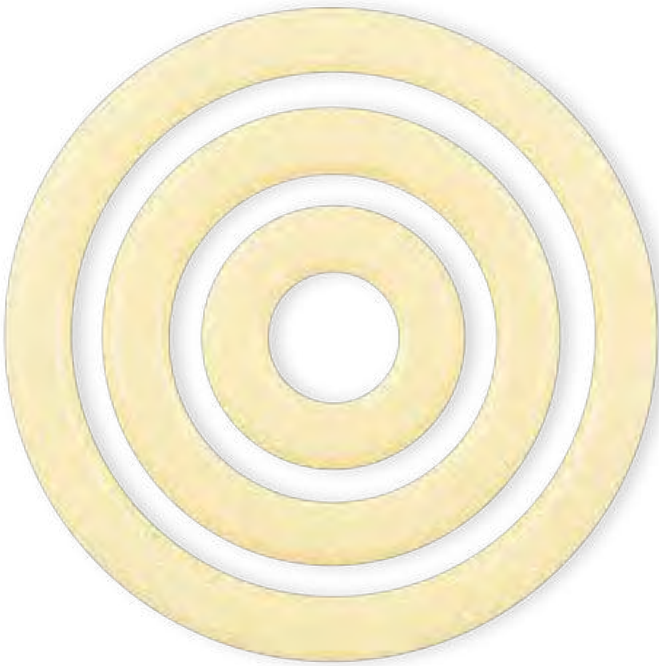
78130 -  - cm: Ø2,5-4,5"  
pz: 30Kit (5x6) -   

# Cioccolato in blister

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






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



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



**78438** -  - cm: L5~  
pz: 42 -  





# Cioccolato in blister

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



**3 cioccolati in una sola confezione!**

*3 chocolates in one box*



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



**78419**




   - 2,5g

cm: Ø3,5 - pz: 144 (24x6)



**78020** -    - 4g

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







# Cioccolato in blister




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



## Sfere 3D

3D spheres

78426 -    - 6g - cm: Ø2,8

pz: 96 (32x3) -   






## 3 cioccolati in una sola confezione!

3 chocolates in one box






78144 -    - 5g

cm: H10<sup>~</sup> - pz: 120 (10x12) -   



## 32518

 - 7g - cm: Ø4,4xH2

pz: 312 -  



**3 cioccolati  
in una sola confezione!**

*3 chocolates in one box*

1Kit = 5pz - 1conf = 120pz



8Kit



8Kit



8Kit

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



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



# Decorazioni di cioccolato

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



**34172** - ◆ - cm: L20 - pz: 0,9kg - (AZO)



**34175** - ◆◆ - (AZO)



**34238** - mat: BC - (GF) (AZO)



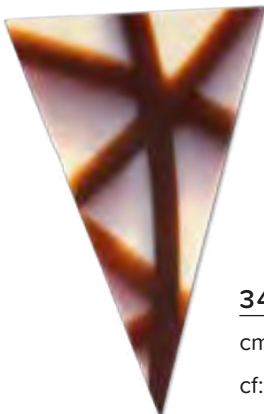
**34000**

■ ■ ■ 3 - ◆ - cm: (11) - pz: 300~  
cf: 360g - (AZO)



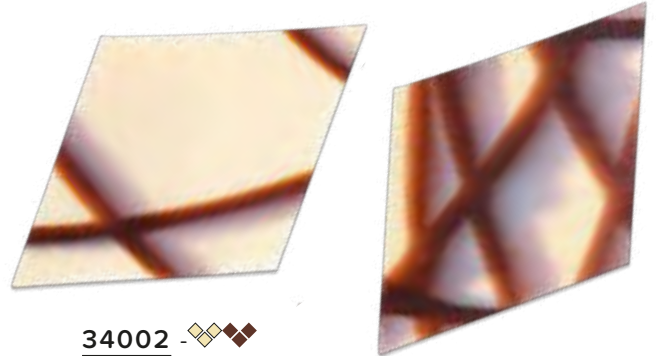
**34005** - ◆◆◆

cm: Ø0,5xH4 - pz: 1 - cf: 1,5kg - (AZO)



**34003** - ◆◆◆

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





**34002** - ◆◆◆

cm: L6xH4 - pz: 390~  
cf: 980g - (AZO)








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





**34008** -  - 



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



*Rosa*  
**3D**

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



# Cioccolato in blister

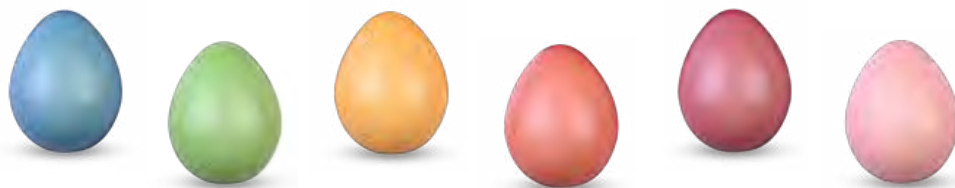
Blister Chocolate Decorations • Décorations de chocolat en blister  
Schoko-Dekore (in Gießform) • Choco blister • Choco blister




*Mini rainbow!*

## Non sai che colore scegliere?

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




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



Not sure which colour to choose?

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



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



**92045** NEW -  - 





# Cioccolato in blister

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



Forme GEOMETRICHE  
per creazioni moderne ed eleganti!



**78504** NEW - ■■■ 2 - ◆ - 3,9g

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



**78505** NEW - ◆ - 5,5g

cm: Ø2,8 - pz: 96 (32x3) - GF AZO



**92041** NEW - ■■■ 2 - ◆ - 3,5g

cm: H4 - pz: 75 (25x3) - Ⓞ

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





# Cioccolato in blister

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



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



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



78284

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



78254

■■■ 2 - ◆ - (GF) (AZO) (V)







# Cioccolato in blister

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



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







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





# Cioccolato in blister

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

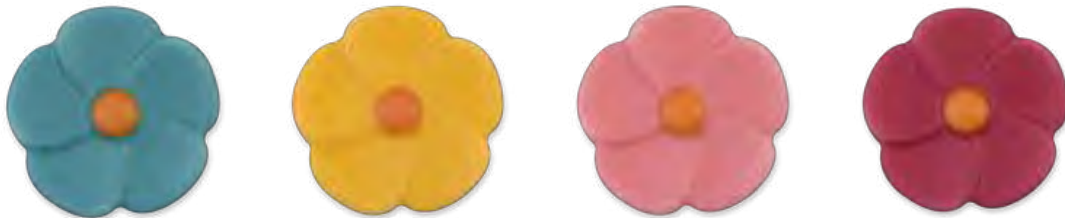


**78437** - ■■■ 4 - ◆◆

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



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



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



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



**78503** NEW - - 4,7g

cm: Ø4 - pz: 64 (16x4) -



**78329** - - 12g

cm: Ø3,5xH3 - pz: 48 (24x2) -



**78157** - ■■■ 3

- 1,8g - cm:

pz: 72 (24x3) -



# Cioccolato in blister

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



**78362** - ■■■ 4 - ◆ 2,5g

cm: Ø3~ - pz: 144 (24x6) - (GF)



**78179**

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

## Lampone 2D



**34498**

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





# Fragola 2D



**78520**

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



**78521**

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

# Limone 2D





# Cioccolato in blister

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



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

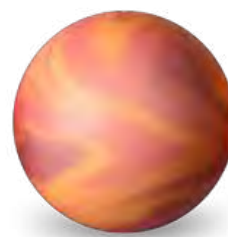
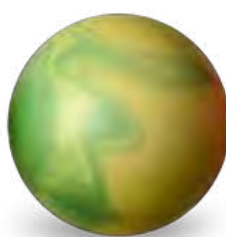
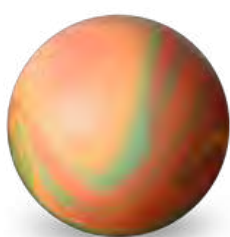


78176 - ■■■ 4 - ◆ - (GF)



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





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



78525 - ■■■ 2 - ◆ - (GF) (V)



**Sfere 3D**  
3D spheres





# Cioccolato in blister

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



**Sfere 3D**  
3D spheres



**78370** - ◆ - 6g  
cm: Ø2,8 - pz: 96 (32x3)  
GF AZO



**78363** - ◆  
GF AZO



**78335L**  
◆ - GF AZO



**78335E**  
◆ - GF



**78335C**  
◆ - GF AZO



**78532**  
◆ - GF AZO



**78531**  
◆ - GF AZO



**78290** ◆  
GF AZO







**78291** ◆ - 12g  
cm: Ø3,5 - pz: 48 (24x2)  
GF AZO



**78430** - ■■■ 4 ◆ - 12g - cm: Ø3,5 - pz: 48 (24x2) - GF AZO

# *mini stella* **3D**



78510 -  - 1<sup>o</sup>g - cm: Ø2 - pz: 96 (32x3) -   



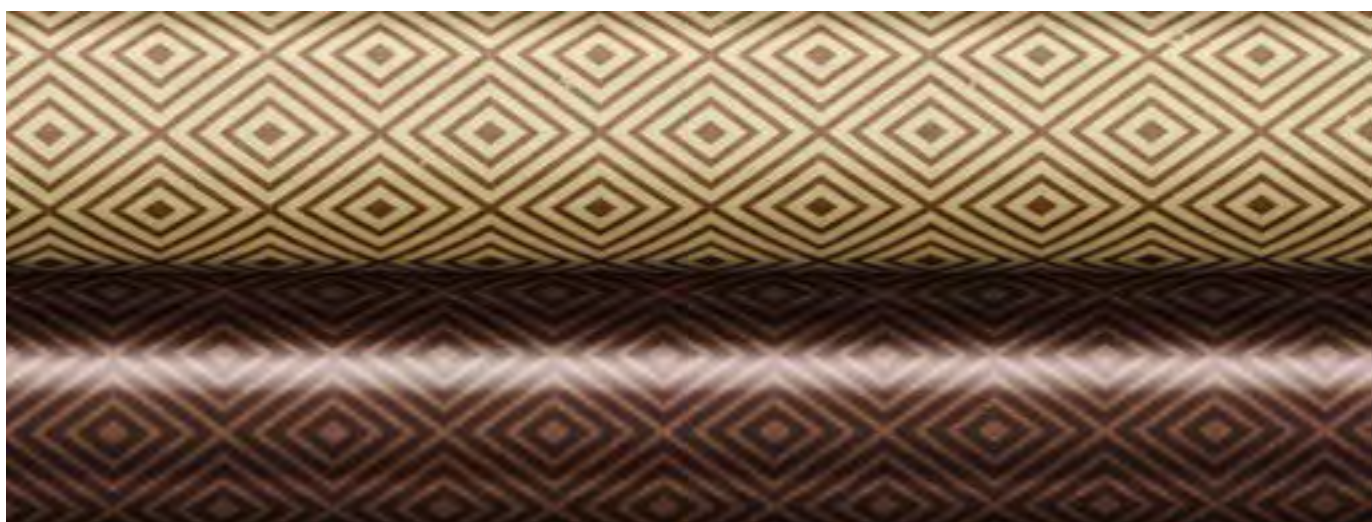
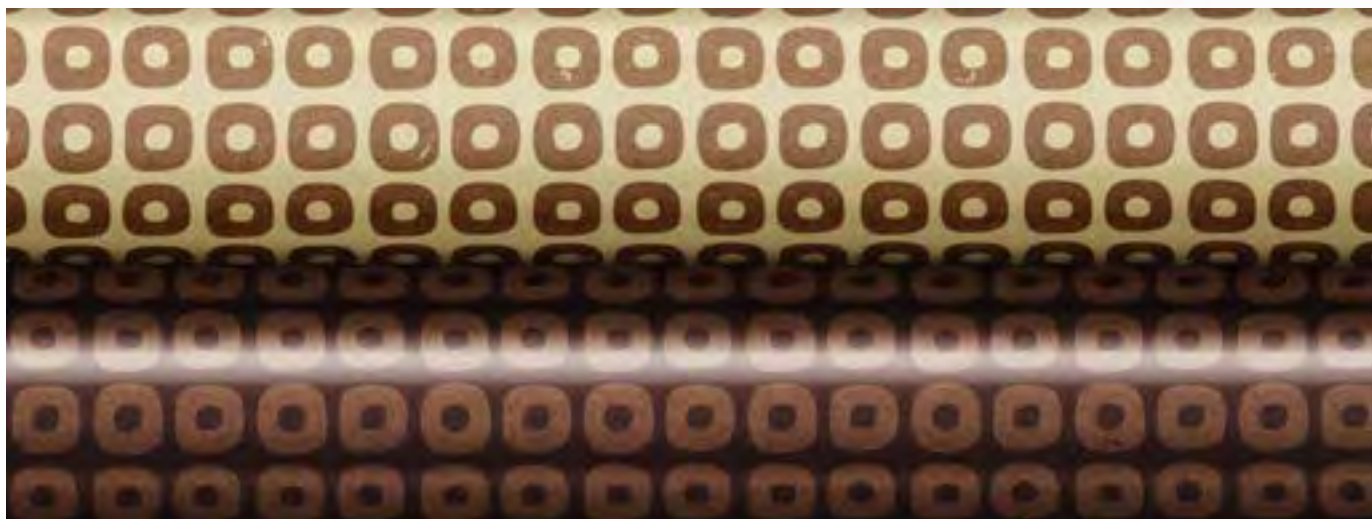







Trasferelli

Transfer sheets • Transferts  
Schoko-Abziehfolien • Transfers • Transfere

Con i *trasferelli*  
diventa tu l'artista  
e scegli la grafica  
che più si addice al **tuo stile!**



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



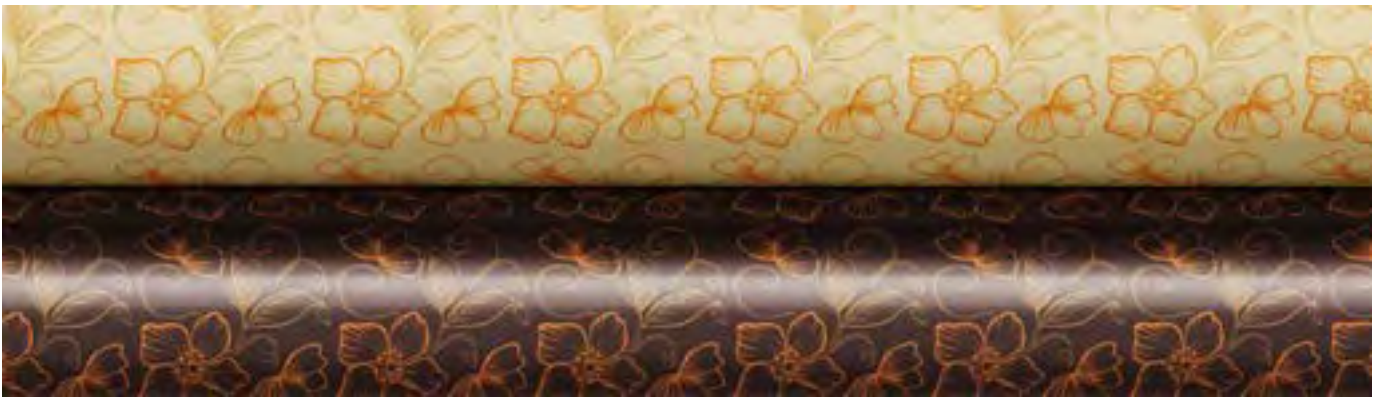






# Trasferelli

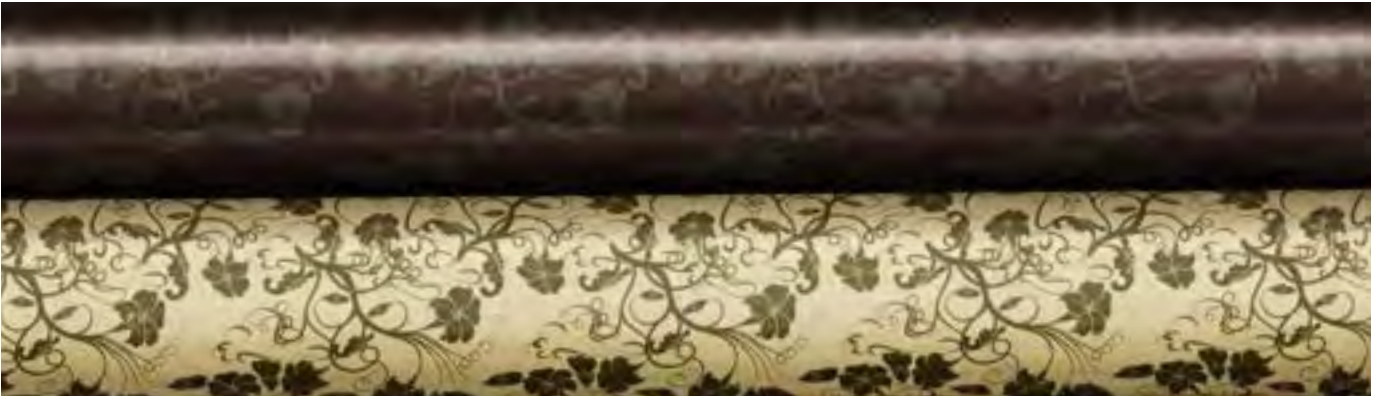
Transfer sheets • Transferts • Schoko-Abziehfolien • Transfers • Transfere






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

94 / CIOCCOLATO / Chocolate





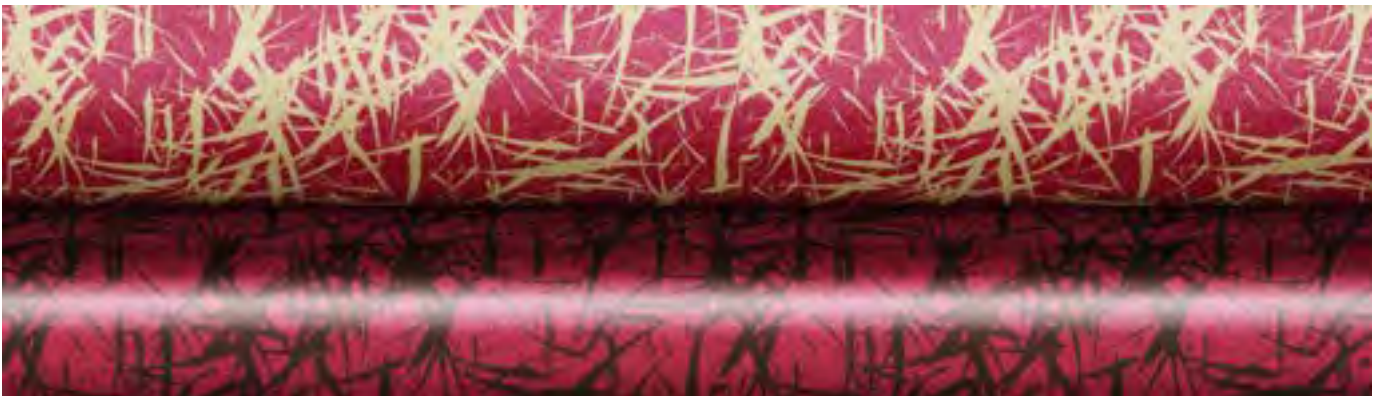
82001 - ■■■ 4 - cm: L30xH40 - pz: 24 -   








# Trasferelli

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



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

96 / CIOCCOLATO / Chocolate



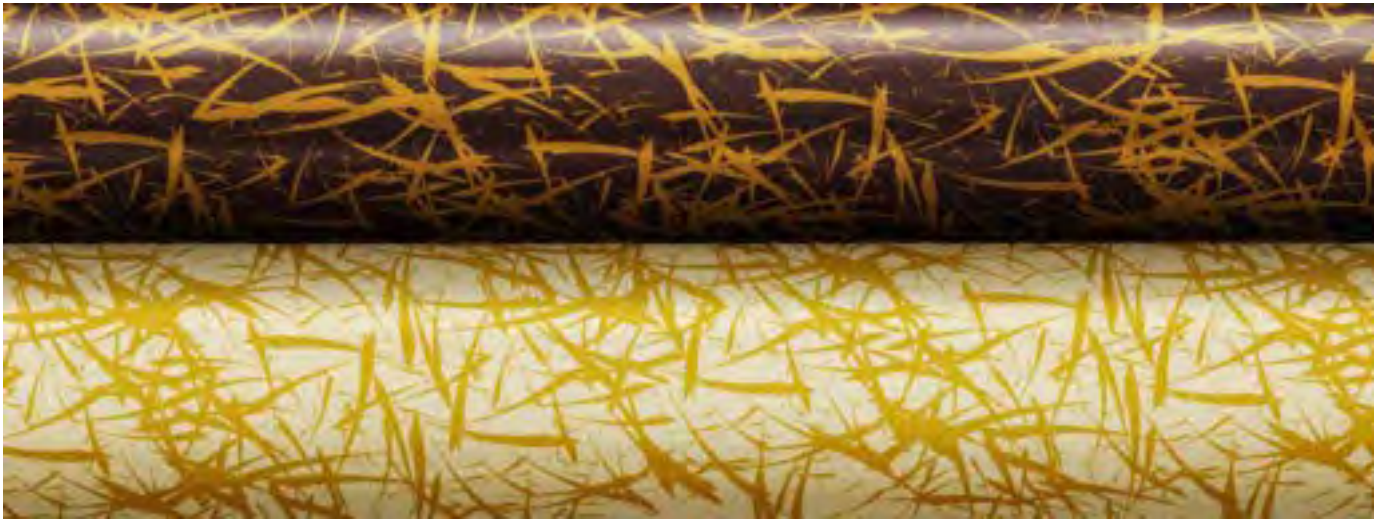







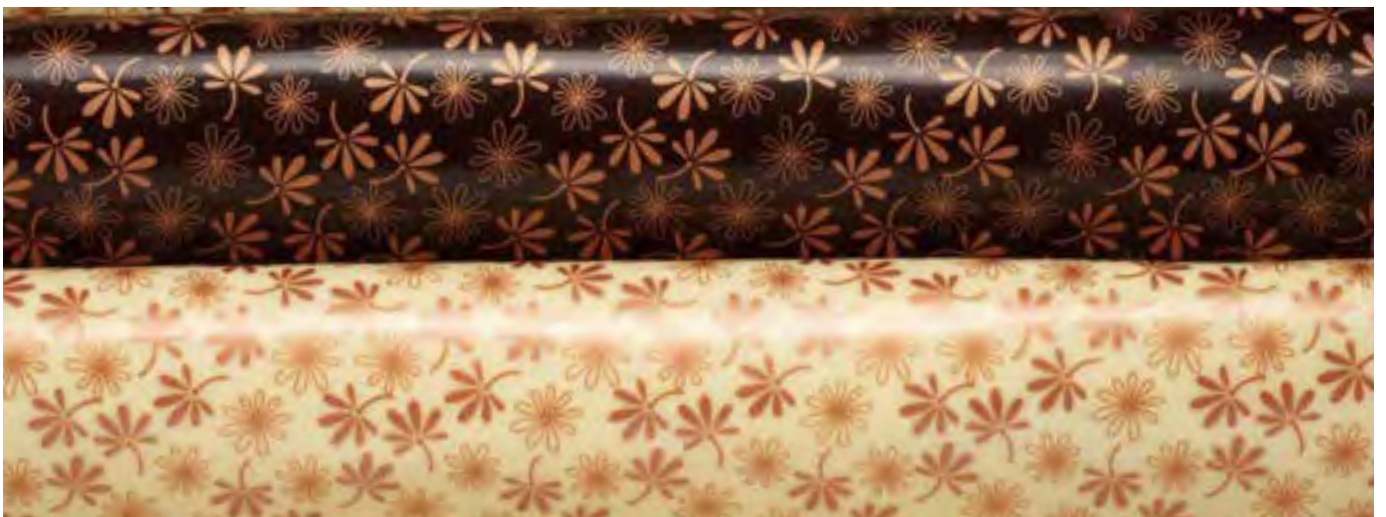





# Trasferelli

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

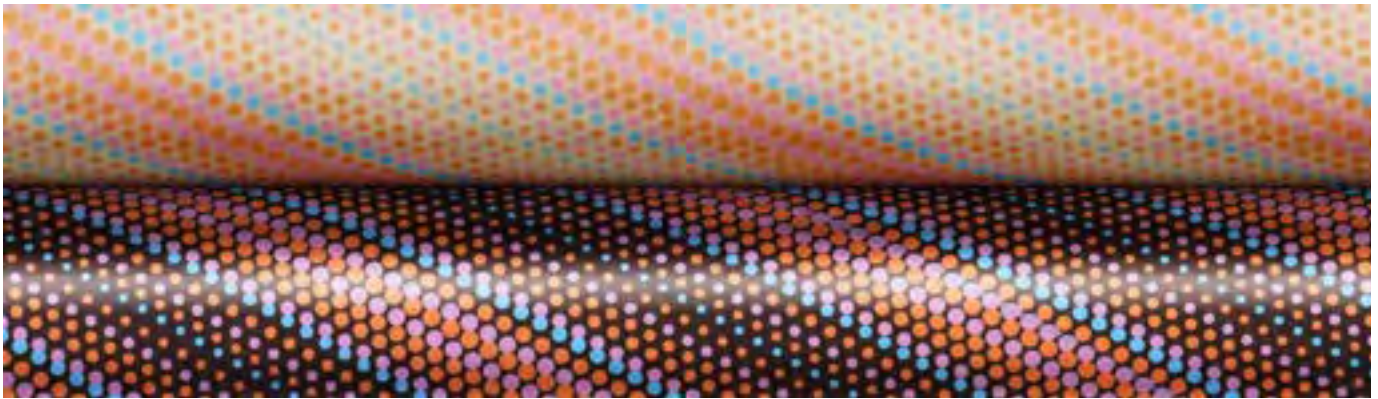
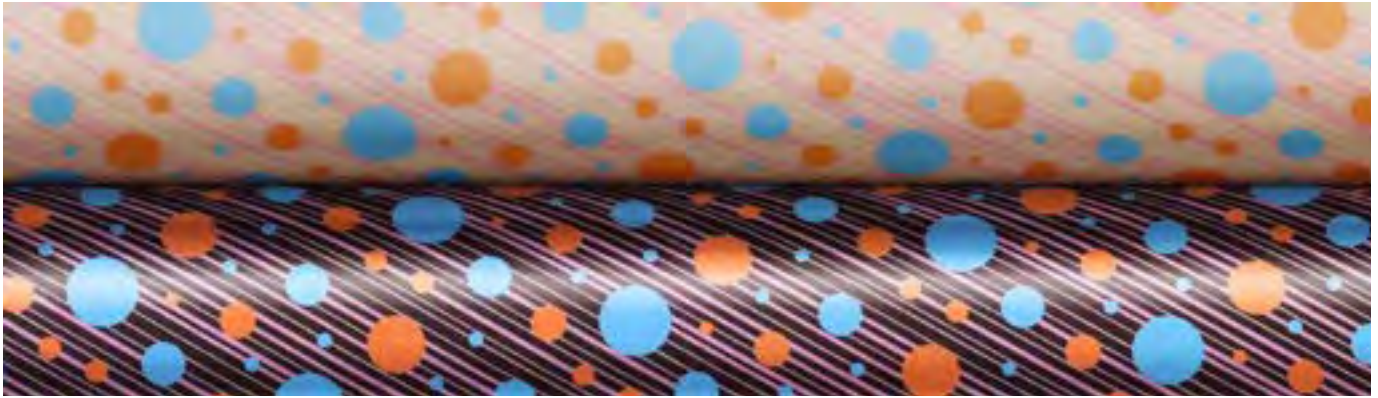





**82008** - cm: L30xH40 - pz: 12 -   



**81365** - ■■■ 2 - pz: 24 -   





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








# Trasferelli

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



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

100 / CIOCCOLATO / Chocolate

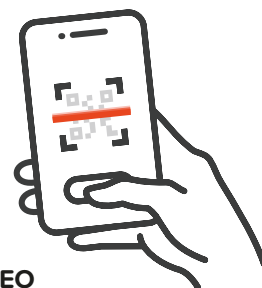




Un arcobaleno  
di combinazioni  
per colorare  
*il tuo cioccolato!*



A rainbow of combinations  
to color your chocolate!



GUARDA IL VIDEO  
WATCH THE VIDEO



**Scopri tutta la linea ColorPaste a pag. 412**

*Discover the ColorPaste line on page 412*





# Trasferelli

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

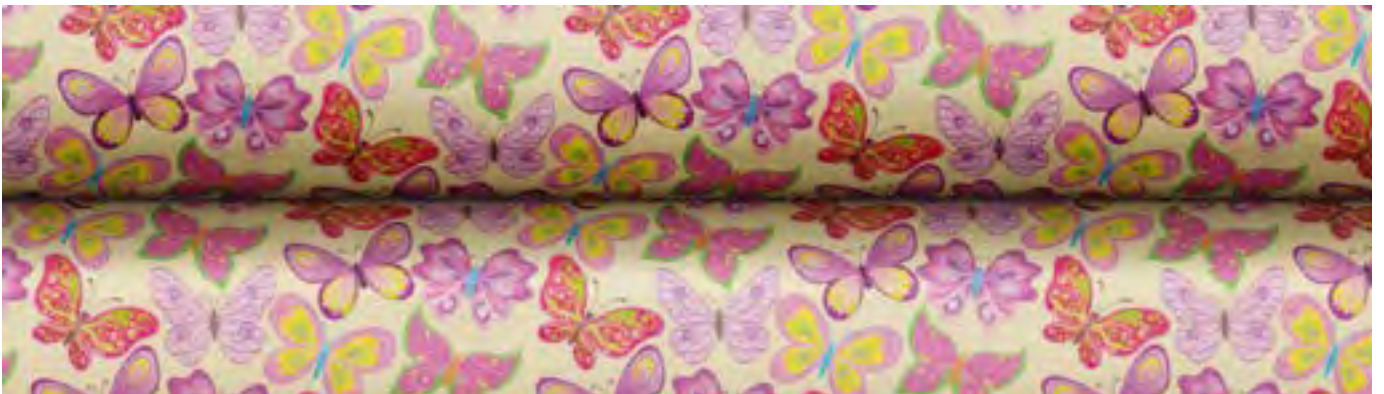
TRASFERELLI SOLO PER CIOCCOLATO BIANCO - Transfer sheets suitable only for white chocolate



81372 - cm: L30xH40 - pz: 12 



81381 - 



81375 - ■■■ 2 - pz: 24 - 



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



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





# Trasferelli

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

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



**82019** - cm: L30xH40 - pz: 12 - 



**82018** - ■■■ 2 - pz: 24 - 







# Panoramica cioccolato

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



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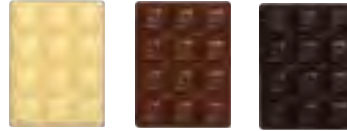
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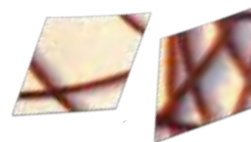
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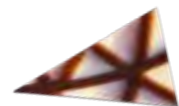
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**34005** - pag 74



**34002** - pag 74



**34003** - pag 74



**34172** - pag 74



**34175** - pag 74

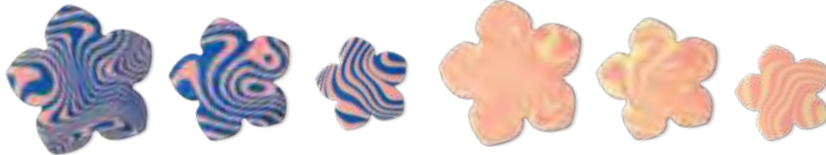




# Panoramica cioccolato

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

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**78436** - pag 52



**92047** **NEW** - pag 48



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**78459** - pag 66



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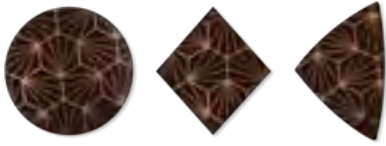
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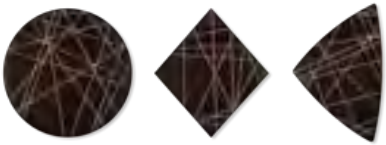
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# Panoramica cioccolato

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



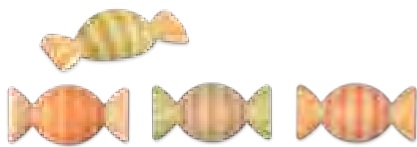
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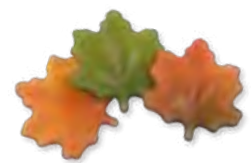
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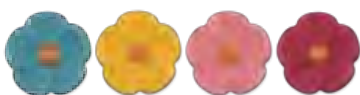
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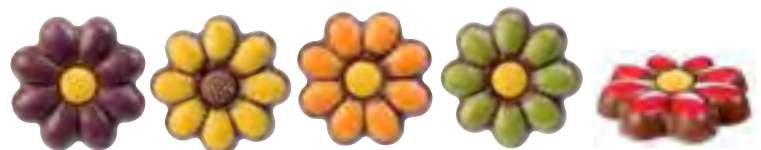
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**78254** - pag 80



**78181** - pag 80



**78502** **NEW** - pag 79



**92041** **NEW** - pag 79



**78504** **NEW** - pag 78



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**78529** - pag 83



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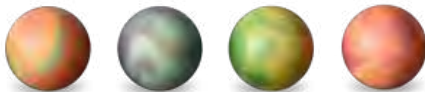
**92044** **NEW** - pag 76



**92043** **NEW** - pag 77



**92045** **NEW** - pag 77



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**78532**  
pag 90



**78290**  
pag 90



**78335E**  
pag 90



**78335C**  
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**78335L**  
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**78291**  
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**78505** **NEW** - pag 78





# Panoramica cioccolato

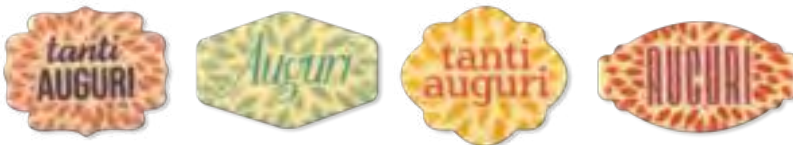
Shapes and graphic overview Chocolate • Vue d'ensemble gamme chocolat  
Übersicht Schoko-Dekore • Visión general gama chocolate • Visão geral gama chocolate



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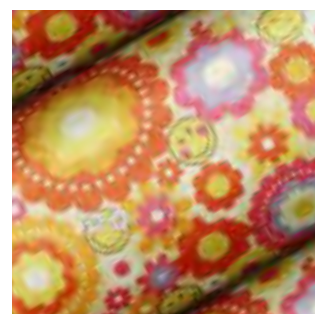
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78508 **NEW** - pag 229



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78492 **NEW** - pag 233



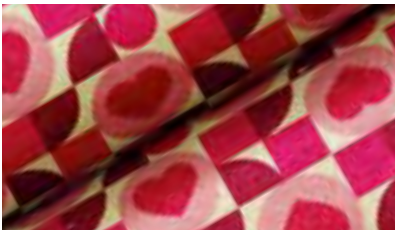
92048 **NEW** - pag 232



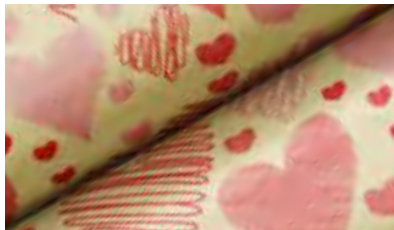
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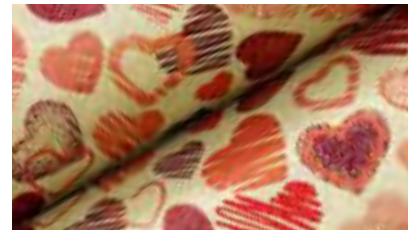
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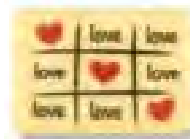
92031 **NEW** - pag 228



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92042 **NEW**

pag 240



92002 **NEW** - pag 240



92003 **NEW** - pag 240



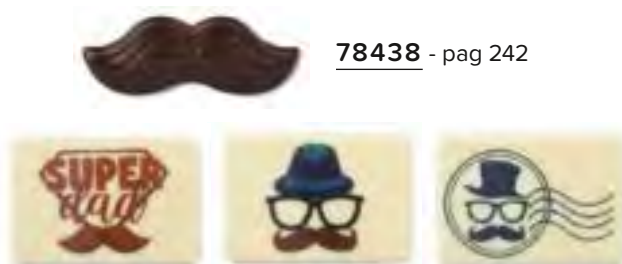


# Panoramica cioccolato

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



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**92006** **NEW** - pag 254



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**92039** **NEW** - pag 256



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# DECORATIONS

## *Decorazioni*

**118** Golden touch  
Golden touch

**120** Macarons & Mini macarons  
Macarons & Mini macarons

**126** Sweet Easy  
Sweet Easy

**132** Decorazioni in zucchero  
Sugar decorations



**138** Decorazioni in marshmallow  
Marshmallow decorations

**140** Linea Krok  
Krok Line

**142** Frutta essicata  
Dried fruits

**144** Fiori edibili disidratati  
Edible dried flowers





  
**Moddecor**  
*Golden Touch*

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

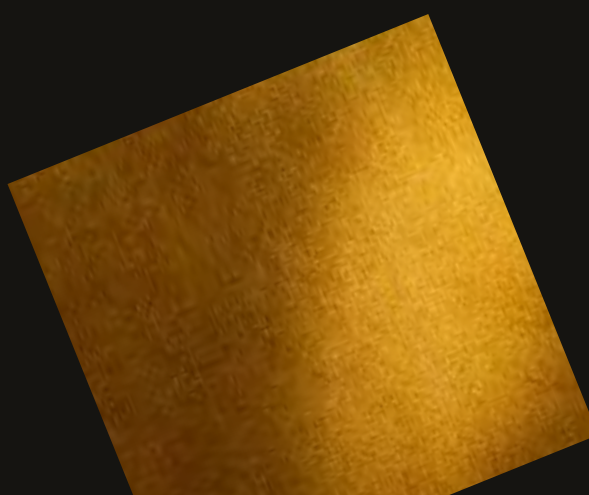
Grazie ad una tecnologia esclusiva, questo prodotto **UNICO** ti permetterà di donare bellezza ed eleganza ad ogni tuo dolce.






SCOPRI DI PIÙ  
*Discover more*

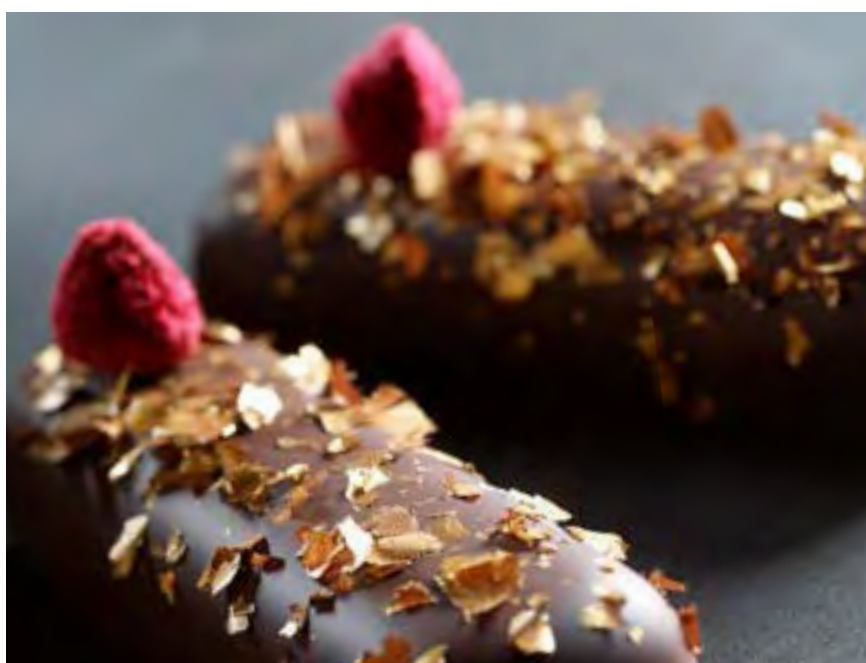
*With Golden Touch all your creations will shine like gold!*

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



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









# Macarons

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

Eleganti macarons a forma di  
*cuore*



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

per festeggiare le persone che ami!

*Elegant heart shaped macarons to celebrate the ones you love!*

## Mini Macarons

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



*Colori  
primaverili*  
Spring colours



*Colori  
autunnali*  
Autumn colours



**20408** ●●●A

cm: Ø2 - pz: 400 - mat: PF -

**20407** -







# Macarons

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

Macarons pratici e versatili,  
*pronti da farcire!*

*Versatile macarons ready to be filled and used*



20309E -



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



20309G -



20309C -



20309L -

LINEA  
*Autunno*

Autumn selection



20333 - ●●●A

cm: Ø3,5 - pz: 384

mat: PF - (AZO)



96pz



96pz



96pz



96pz



LINEA  
*Primavera*

Spring selection



20409 - ●●●A

cm: Ø3,5 - pz: 384

mat: PF - (AZO)



96pz



96pz



96pz



96pz





# Macarons aromatizzati

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



*Aroma pepe*  
Pepper flavour




*Aroma zafferano*  
Saffron flavour



*L'idea in più*  
New ideas



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



DECORAZIONI  
Decorations



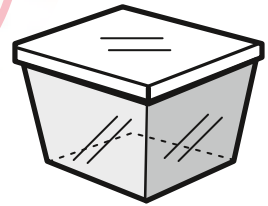






# Sweet EASY - Mini

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



*Con cacao*  
Cocoa flavour





**20305N**

cm: Ø1 - pz: 1 (2kg) - mat: PF -  





**20305C** -  





**20305B** -  



**20305G** -  





**20305E** -  



**20305L** -  



**20305V** -  

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



*Con cacao*  
Cocoa flavour



**20300N**

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



**20300C** - (GF) (AZO)



**20300B** - (GF) (AZO)



**20300G** - (GF) (AZO)



**20300E** - (GF) (AZO)



**20300L** - (GF) (AZO)





*Lasciati ispirare  
dalla varietà  
di forme e colori!*

*Be inspired by the variety of shapes and colours!*







*Decorazioni facili e veloci da utilizzare*

Quick and easy to use decorations






Sweet  
EASY

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




20308 - cm: Ø3 - pz: 88 - mat: PF - 



20307 - 



20306 - 







# Perle colorate in zucchero

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

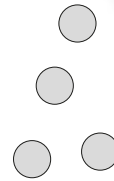


**24226**



COLORI  
*Tenui*

COLORI  
*Accesi*



**24157** - ●●● A

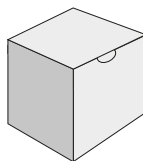
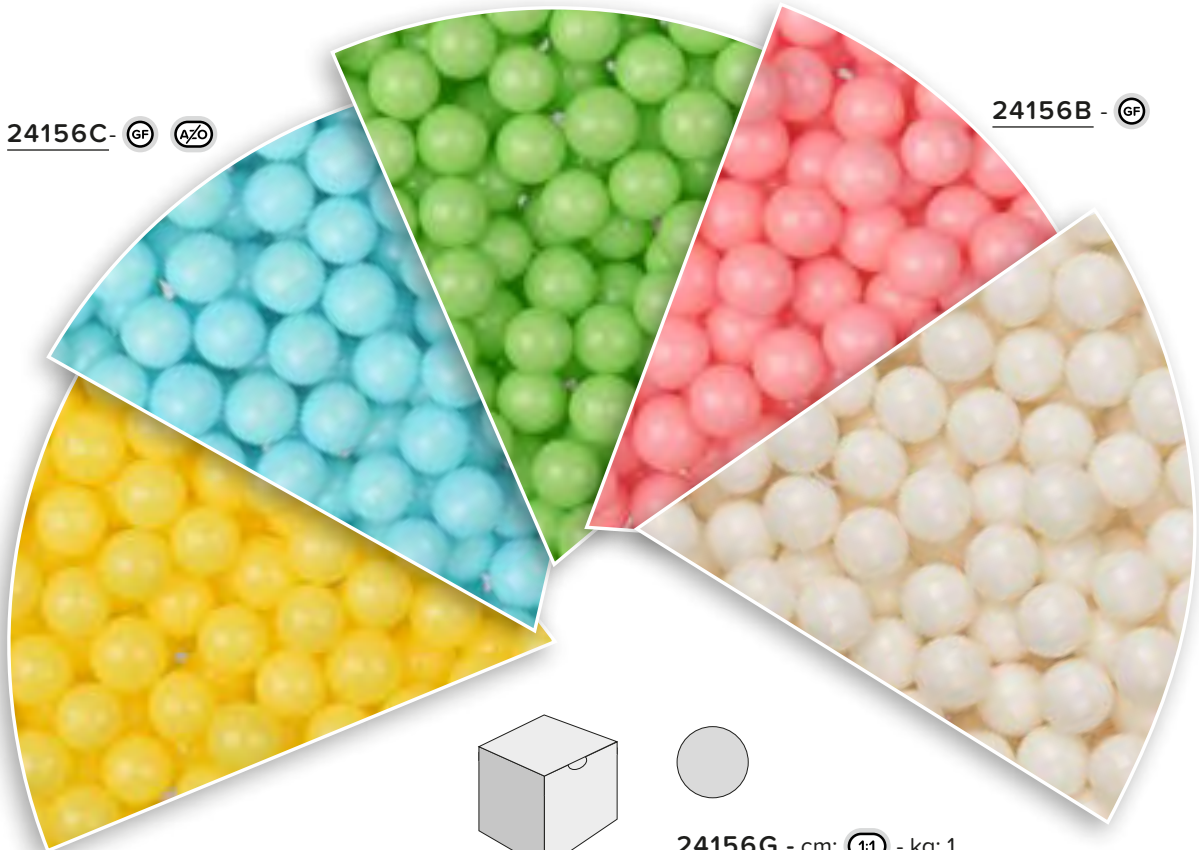
cm: 11 - kg: 1 - pz: 1

mat: ZU - GF AZO

**24156L** - GF

**24156C** - GF AZO

**24156B** - GF



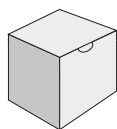
**24156G** - cm: 11 - kg: 1

pz: 1 - mat: ZU - GF AZO

**24156E** - GF

# Perle argento

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



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



● **24026** -



● **24029** -



DECORAZIONI  
Decorations

# Cristalli di zucchero

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

**24483** -

**24485** -

**24250** -



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

**24484** -







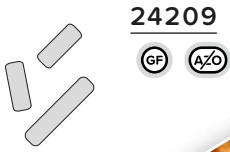






# Zuccherini

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



24209



84g



17000

cm: Ø1 - pz: 6(84g)

mat: ZU - GF AZO



24213



24283



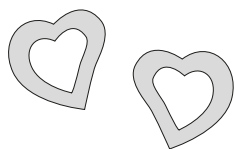
24690 - AZO



22101 - cm: 11

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





22267 - ●●● A



24215 - ●●● A - g: 800

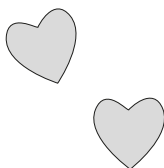


22226

●●● A - cm: 1:1

kg: 1 - pz: 1

mat: ZU - GF AZO

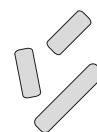
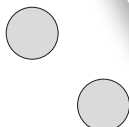


24232D



24113 - cm: 1:1 - g: 750

pz: 1 - mat: ZU - GF AZO



22265

●●● A - GF AZO



22100 - ●●● A - GF AZO

24584 - AZO



22266 - ●●● A







# Decorazioni in Marshmallow

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

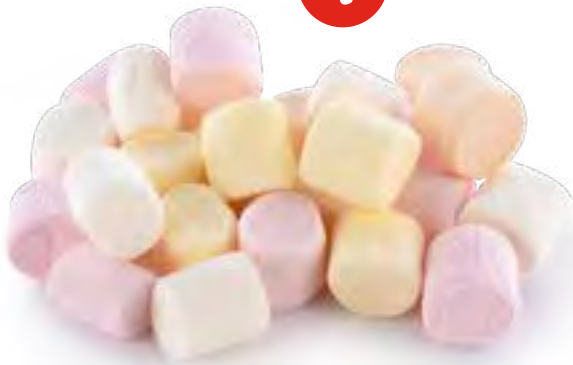


**20316**

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



**Mini**



**20315**

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



**Super-mini**



**20311**

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



**20317**

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

ASSORTITO =









# Linea Krok

l'accento che mancava!

Aggiungi una consistenza

*croccante ai tuoi dolci!*

Add a crunchy texture to your desserts!



CRISPIES IN CIOCCOLATO FONDENTE

35493 **NEW**

cm: 11 - pz: 2(1kg)

mat: CER/CC -



New pack



CRISPIES IN CIOCCOLATO BIANCO

35495 **NEW**

cm: 11 - pz: 2(1kg)

mat: CER/CC -



New pack



CRISPIES IN CIOCCOLATO AL LATTE

35494 **NEW**

cm: 11 - pz: 2(1kg)

mat: CER/CC -



New pack

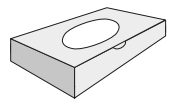


CONFETTI IN CIOCCOLATO

35496 **NEW**

cm: 11 - pz: 2(1kg)

mat: ZU/CC - -



New pack







# Frutta essicata

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

MELA ESSICCATO | Dried apple

Sacchetto circa 70pz/ About 70 pcs per bag



**23432** NEW

cm: Ø6,5 - cf: 200g -  





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

Sacchetto circa 150pz/ About 150 pcs per bag



**23433** NEW


cm: Ø1/3 - cf: 100g -  

ARANCIA ESSICCATO | Dried orange

Sacchetto circa 100pz/ About 100 pcs per bag



**23419**


cm: Ø4/5,5 - cf: 200g - 

LIME ESSICCATO | Dried lime

Sacchetto circa 130pz/ About 130 pcs per bag



**23418**

cm: Ø3/5 - cf: 200g - 







# Fiori edibili disidratati

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



**100% prodotto italiano**

*100% italian product*



*Rainbow*

23427 - ●●● A - g: 10 - pz: 1 -



*Fiori blu*

23428 -



# Flower power

DECORAZIONI  
Decorations



**Vaschetta richiudibile**  
Resealable box

*Petali di rosa*



23429 ●●● A - g: 10 - pz: 1 - (AZO)

*Viole Multicolor*



23430 - (AZO)





## FLOWERS - FIGURINES

# *Fiori e Soggettini*

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

**166** Fiori e Decorazioni in ghiaccia  
Icing flowers and decorations

**172** Fiori in gelatina e zucchero  
Jelly and sugar decorations

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Sugar decorations and flowers



**184** Rose  
Roses

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Marzipan flowers and

**192** Foglie in zucchero  
Sugar leaves

**193** Fiori e rami decorativi  
Decorative flowers and branches

**206** Decorazioni in zucchero  
Sugar decorations

**210** Soggettini in zucchero e gelatina  
Jelly and sugar figurines





# Fiori in cialda

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



**13070**

●●● BCEGQ

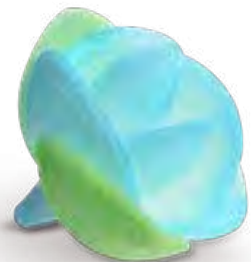
cm: Ø3 - pz: 230

mat: WF -

**13070D**

**13038** - ●●● BC - cm: Ø3,5 - pz: 200

mat: WF -



**13026** - ●●● BCEG

cm: Ø4~ - pz: 200

mat: WF -



**13026D**



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

13007D



13071D



13071 - ●●● BCEG  
cm: Ø5,5 - pz: 90 - mat: WF  
(AZO)



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

13072D - (GF)





# Fiori in cialda

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



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



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



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

**13069D**



**13045A**

cm: Ø5~ - pz: 200

mat: WF - 



**13223** - ●●● A - cm: Ø5

pz: 100 - mat: WF



**13222** - ●●● A - cm: Ø4,5

pz: 100 - mat: WF







# Fiori in cialda

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



**13051** - ●●● BCEG

cm: Ø9 - pz: 40 - mat: WF - 



**13051D**









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


# Fiori in cialda

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



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



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





# Fiori in cialda

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



**13229A** - ●●●A

cm: Ø8 - pz: 50 - mat: WF







# Fiori in cialda

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



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





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



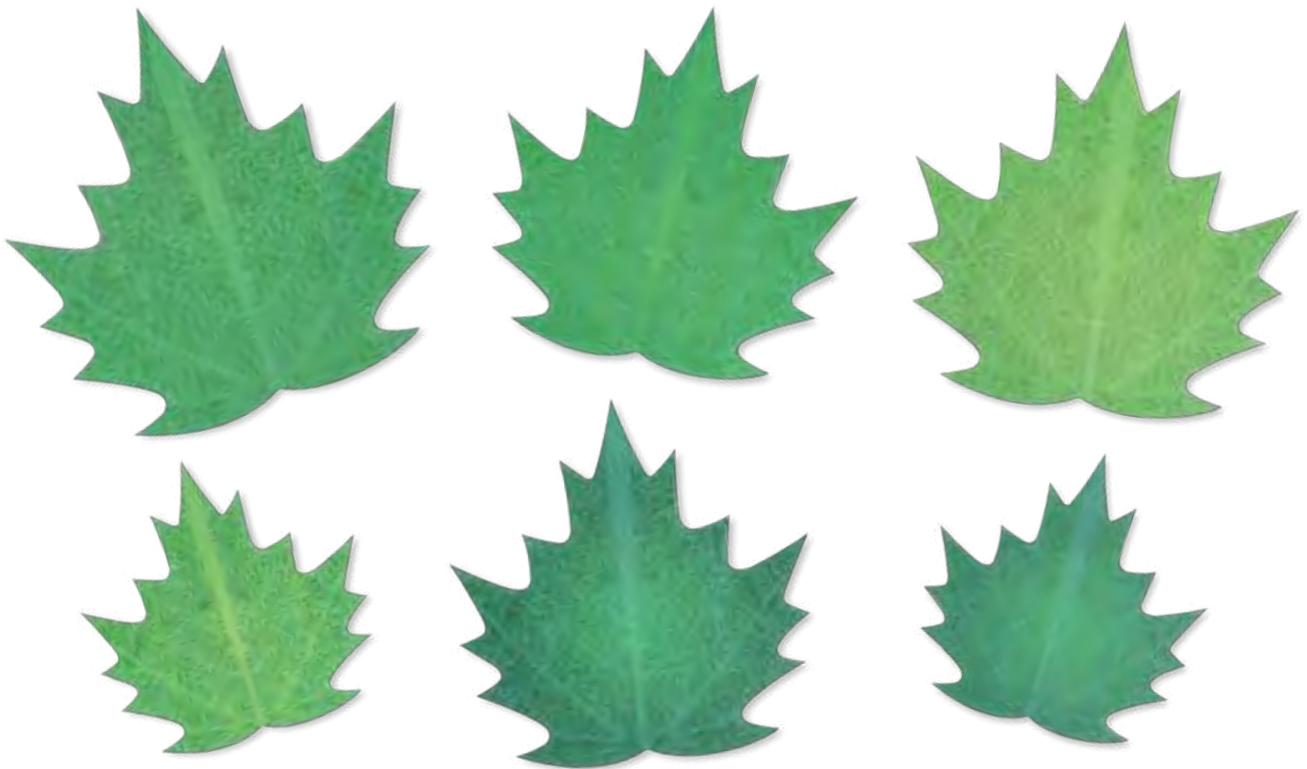
**13057L**

cm: H4  
pz: 1000 - mat: WF



**13002L**

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



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







# Decorazioni in cialda

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



**13233** - cm: L4,5<sup>v</sup> - pz: 200 - mat: WF -  



**13234** - 



**13231** -  

## *Piume*

leggere ed eleganti  
per un tocco delicato

*Light and elegant feathers for a delicate touch*






# Decorazioni in cialda

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



**13216** - ■■■ 6 - cm: L4

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

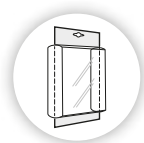


**13215**

■■■ 6 - cm: L7

pz: 246 (41x6)

mat: WF - 



**13083** - ●●● A - ■■■ 2

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







# Decorazioni in cialda

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



**13232** - ●●●A

cm: L6 - pz: 240 - mat: WF



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







# Fiori in ghiaccia

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



**10035**

cm: Ø4,5xH3 - pz: 72

mat: ZU -



**10106**

cm: Ø1,5xH2~ - pz: 192

mat: ZU -



**10033**

cm: Ø1,5xH2~ - pz: 192

mat: ZU -



**10121**

cm: Ø1xH1~ - pz: 384

mat: ZU -



**10183** - ●●● A - cm: Ø1 - pz: 360

mat: ZU -



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



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



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





**10173**



cm: Ø3~ - pz: 120 - mat: ZU - 



**10064** - ●●● A - cm: Ø3

pz: 144 - mat: ZU -  



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



**10018A**

cm: Ø4,5 - pz: 100

mat: ZU -  





# Fiori in ghiaccia

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



**10149** - cm: Ø2,5~  
pz: 280 - mat: ZU -



**10175**  
cm: Ø5~ - pz: 144  
mat: ZU -



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



**10174**  
cm: Ø7 - pz: 48  
mat: ZU -



**10178** - cm: Ø3~  
pz: 280 - mat: ZU -



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







# Fiori in ghiaccia

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



**10162A** - cm: Ø2~ - pz: 120 - mat: ZU - ©



**10161A**

cm: Ø4~ - pz: 72

mat: ZU - ©



**10159A** - cm: Ø3 - pz: 64 - mat: ZU - ©



**10179** - ●●● A - cm: Ø2~ - pz: 100 - mat: ZU - ©



**10066**

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



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



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



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



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







# Fiori in gelatina e zucchero

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



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



**11310** - ●●● A - cm: Ø3<sup>v</sup>  
pz: 48 - mat: GE/ZU - 













# Fiori in zucchero

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



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



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








# Fiori in zucchero

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



**11000**

●●● A - cm: L5

pz: 60 - mat: ZU - 







**10059**

●●● A - cm: Ø3,5 - pz: 60

mat: ZU -  

**10056** - ●●● A

cm: Ø3,5 - pz: 100 - mat: ZU -  



**10030** - ●●● A - cm: Ø4

pz: 100 - mat: ZU -  







# Fiori in zucchero

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



**11082A**

cm: Ø1 - pz: 500

mat: ZU -



**11015** - ●●● A

cm: Ø1,5 - pz: 500

mat: ZU -



**11213** - ●●● A - cm: Ø1,5~

pz: 500 - mat: ZU -



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



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



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



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



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



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







# Fiori in zucchero

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



11092 **NEW**

■ 5 - cm: Ø3

pz: 100 - mat: ZU -  





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



**11018B**

cm: Ø2,7/3 - pz: 60

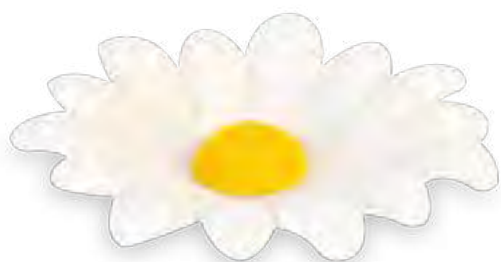
mat: ZU - (GF)



**11018C** - (GF)



**11018D** - (GF)



**11298** - cm: Ø5 - pz: 50

mat: ZU - (GF)



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



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



**11193G** - (AZO)







# Fiori in zucchero

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



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





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



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



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





# Fiori in zucchero

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



11001A - ●●●A

cm: Ø4 - pz: 36 - mat: ZU - 





**11084A** - cm: Ø3 - pz: 30 - mat: ZU - ©



**11279A** - cm: Ø4~  
pz: 36 - mat: ZU - ©

**11279G**  
© AZO



**11280A** - cm: Ø5 - pz: 18 - mat: ZU - ©





# Fiori in zucchero

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



Ø8cm  
pz3

Ø5,5cm  
pz4

Ø4cm  
pz7


**11219G**

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



Ø6,5cm  
pz3

**11219E**

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





Ø6,5cm  
3pz

Ø8cm  
3pz

Ø5,5cm  
4pz

Ø4cm  
7pz

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



**11219K** - 



**11219B** - 





## Fiori in zucchero

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




Ø5,5cm  
4pz

Ø6,5cm  
3pz

Ø8cm  
3pz

**11219W**


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

Ø4cm  
7pz

## Fiori decorativi

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



**11006I** - 







# Fiori decorativi

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



11320D - cm: Ø4~ - pz: 36 - mat: ☉

11321D - cm: Ø5 - pz: 18 - mat: ☉



Ø5,5cm  
pz4



Ø8cm  
pz3



Ø6,5cm  
pz3



Ø4cm  
pz7

11006D

pz: 1Kit(17pz) - ☉



**11316B** - ●●● A

■ ■ ■ 2 - cm: Ø4,5/5,5

pz: 14 - mat: ☉

## Fiori in pasta di zucchero modellabile

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



L4,5cm

+24 FOGLIE  
Leaves • Feuilles • Blätter  
Hojas • Folhas



**10309B** - ☉



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



L4,5cm

+24 FOGLIE  
Leaves • Feuilles • Blätter  
Hojas • Folhas



**10308B** - ☉



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





## Fiori in marzapane

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



12906G

cm: Ø4,5 - pz: 24 mat: MZ -



12906B -



L4,5cm

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



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

## Foglie in zucchero

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



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

20224 - ■■■ 2

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



# Fiori decorativi

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



11159 - ●●● A - cm: Ø5-6

pz: 48 - mat: ☉

FIORIE  
SOGGETTINI  
Flowers, Figurines





# Fiori decorativi

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



**11009** - cm: Ø3,5  
pz: 70 - ☉



**11325** - cm: Ø6  
pz: 48 - ☉



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



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

**30633** - cm: H7,3 - pz: 24 - mat: PL ☆

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

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

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

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

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

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







# Rami decorativi

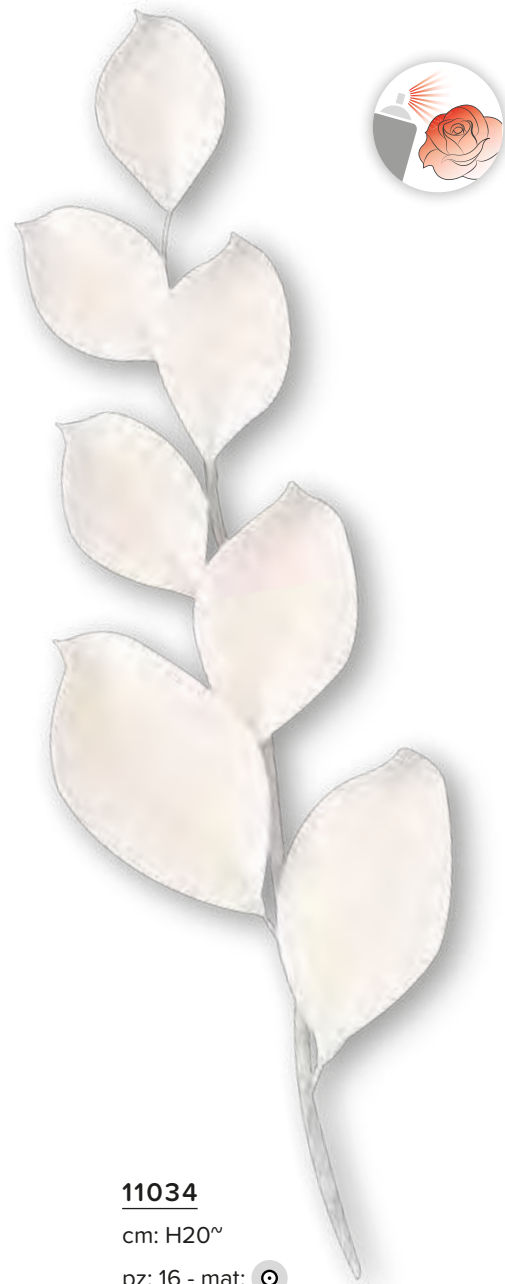
Decorative branches • Branches décoratives • Dekor Zweige  
Ramos decorativos • Ramos decorativos



**11170**

cm: H25

pz: 24 - mat:



**11034**

cm: H20~

pz: 16 - mat:









# Rami decorativi

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

**11032** - cm: H20

pz: 4 - mat: 



**11031** - 



11317 - ■■■ 3

cm: H19 - pz: 6 - mat: Ⓞ





# Rami decorativi

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



**11252D** - cm: L14

pz: 4 - mat:



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



1pz



1pz



2pz

11189

■ ■ ■ 3

cm: H18

pz: 1Kit(4pz)

mat: ☉





# Rami decorativi

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



11036 - cm: H26 - pz: 4 - mat: ©








# Rami decorativi


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

**11022** - cm: H15

pz: 4 - mat: 




**11023** - cm: H22

pz: 4 - mat: 



**11024** - cm: H17

pz: 4 - mat: 

# Soggetti decorativi

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



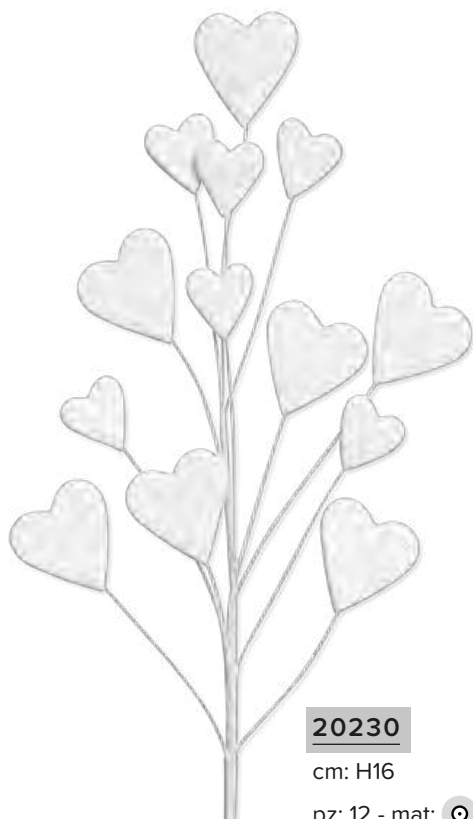
**24667** - ■■■ 2 - cm: H3-4

pz: 100 - mat: ☉



**24668** - ■■■ 3 - cm: H2,5-8

pz: 100 - mat: ☉



**20230**

cm: H16

pz: 12 - mat: ☉



**20230D**

cm: H16

pz: 12 - mat: ☉

FIORIE  
SOGGETTINI  
Flowers, Figurines





# Decorazioni in zucchero

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



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



**25563G**

cm: L5xH2 - pz: 18

mat: ZU -



**25563C**



**25563B**

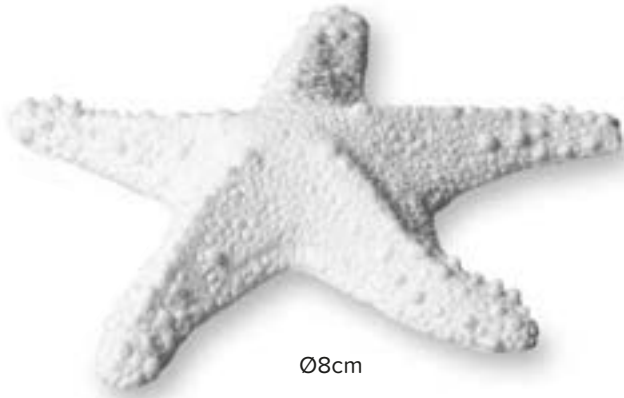


**25562B** - cm: L10xH5

pz: 12 - mat: ZU



**25562G** -



Ø8cm



L5cm



L6cm



L5,5x4cm



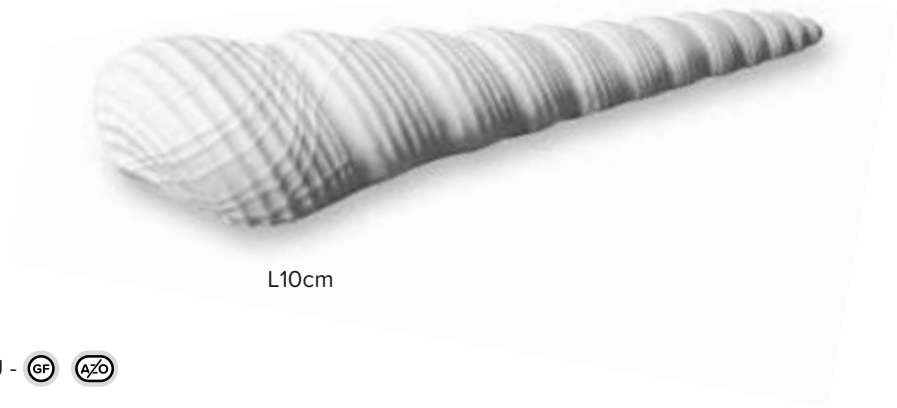
L5,5cm



L5,5x5cm

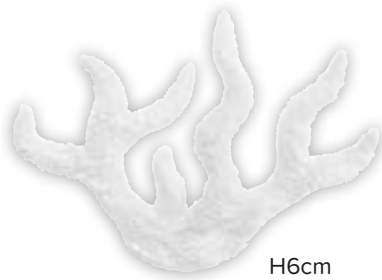


L6cm



L10cm

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



H6cm



H6cm



H9cm

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





# Decorazioni in zucchero

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



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



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



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







# Soggettini in zucchero e gelatina

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



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



**20058** **NEW**

■■■ 4 - cm: L3,5~ - pz: 36  
mat: GE/ZU - (GF) (AZO)



**24451**

cm: Ø2,5~ - pz: 70  
mat: GE/ZU - (AZO)



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

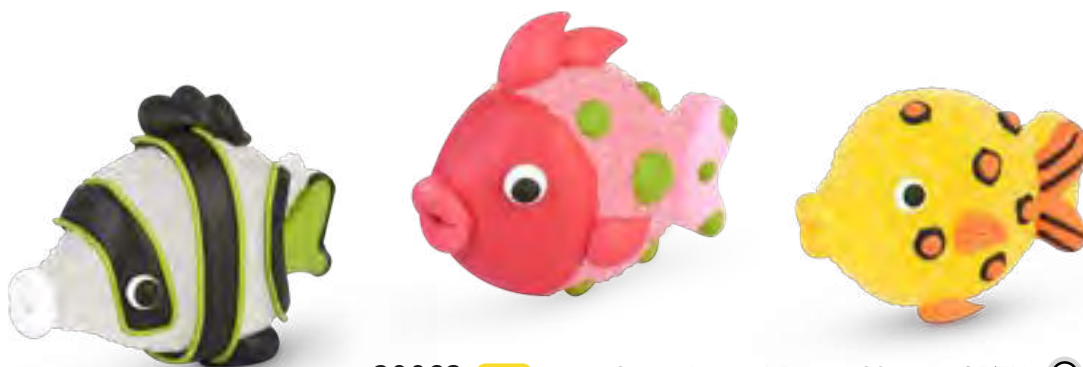










# Soggettini in zucchero e gelatina

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




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



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



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








# Soggettini in zucchero e gelatina



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

**20056** NEW



■ ■ ■ 3 - cm: H max 6,5

pz: 24 - mat: ZU -  



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



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

FIORIE  
SOGGETTINI  
Flowers, Figurines







# Soggettini in zucchero e gelatina

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



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



40343

cm: H7 - pz: 24

mat: ZU - (GF)



40347

●●● A - cm: H4

pz: 24 - mat: ZU

- (GF)



40588 **NEW**

■■■ 7 - cm: Ø3,5~ - pz: 36

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





7pz



7pz



6pz

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



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



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



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






# Soggettini in zucchero

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



20119 - ■■■ 6 - cm: H max 3,5


pz: 48 - mat: ZU - 






**20117** - ■■■ 4

cm: H max 2,6



pz: 48 - mat: ZU -  





**20118** - ■■■ 6 - cm: H max 3

pz: 48 - mat: ZU - 



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



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





# Soggettini in zucchero

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



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



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



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



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



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



20235 - (GF)





# Soggettini in zucchero

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



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



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





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



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







# Soggettini in zucchero

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



**20008**

■ ■ ■ 4

cm: H4,5~ - pz: 48

mat: ZU -  

**20009**



**20010**





# Festività



# Ricorrenze



**228** San Valentino  
Valentine's day

**238** Carnevale  
Carnival

**239** Festa della donna  
Women's day

**242** Festa del papà  
Father's day





*un macaron  
per ogni occasione*  
A macaron for every occasion



## SPECIAL OCCASIONS

**248** Pasqua  
Easter

**268** Festa della mamma  
Mother's day

**274** Festa dei nonni  
Grandparent's day

**276** Nascita  
Birth

**284** Comunione e cresima  
Communion and Confirmation

**292** Laurea  
Graduation

**296** Matrimonio  
Wedding





# Cioccolato in blister

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



78522 - ■■■ 2 - ◆ - 3,1g/Kit

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



*cuore*  
3D



92031 **NEW** - ◆ - 3,75g

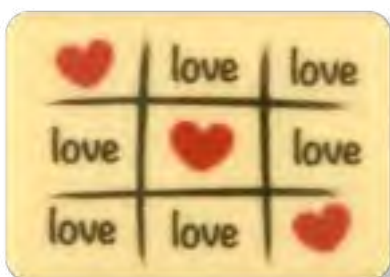
cm: L3,5~ - pz: 48 (24x2) - (GF) (AZO) (V)



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



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



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



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





# Ciocolato in blister

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



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



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



**34608**

◆ - 15g - cm: H6

pz: 36 - (AZO)



**34611**

■ 3 - ◆ - 15g

cm: L5 - pz: 36 - (AZO)



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

FESTIVITÀ  
RICORRENZE  
Special Occasions







# Ciocolato chablon

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



**78493**

◇ - cm: L4

pz: 120 (20x6) - (GF)



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

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



**82019** - cm: L30xH40 - pz: 12 - (GF)



**82018** - ■■■ 2 - cm: L30xH40 - pz: 24 - (GF)



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



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







# Macarons

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

Eleganti macarons a forma di  
*cuore*



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

per festeggiare le persone che ami!

*Elegant heart shaped macarons to celebrate the ones you love*

*Dillo*  
con un



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

*macaron!*

*Say it with a macarons*







# Soggettini in zucchero e gelatina

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



**20000**

cm: H7,5~ - pz: 24

mat: ZU - (GF)

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



**25559** - ■■■ 2 - cm: L4

pz: 72 - mat: ZU - (AZO)

**20042** - ■■■ 2 - cm: H4,5~

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



**20011** - ■■■ 6 - cm: (1:1) - pz: 274

mat: ZU - (GF) (AZO)



**20055** - ■■■ 4 - cm: (1:1)

pz: 60 - mat: ZU - (GF)

# Decorazioni in zucchero

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



**24215** - ●●● A - cm: 11

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

**Sweet  
EASY**

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



**20307**

cm: Ø3 - pz: 88

mat: PF -

FESTIVITÀ  
RICORRENZE  
Special Occasions

# Vasetti in vetro per monoporzioni

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



**20053**

cm: H9,5~

pz: 36 - mat: VT

cc: 160ml -







# Carnevale

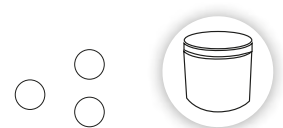
Carnival • Carnaval • Karneval • Carnaval • Carnaval



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



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



22100

●●● A - cm: (11)

kg: 1 - pz: 1 - mat: ZU



# Festa della donna

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



**24113** - cm: (11) - g: 750

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



**24491** - cm: H14

pz: 36 - mat: ST (O)

FESTIVITÀ  
RICORRENZE  
Special Occasions







# Festa della donna

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



## cuore 3D

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



92002 **NEW** - ■■■ 2

- 3,5g - cm: H6~

pz: 64 (16x4) -



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

pz: 64 (16x4) -



FESTIVITÀ  
RICORRENZE  
Special Occasions



21005 **NEW** - ■■■ 3

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





# Festa del papà

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



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



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



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







# Festa del papà

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

92040 **NEW** - ■■■ 8 - ◆ - 9,7g

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



*Dillo*  
con un

20337 **NEW** - ■■■ 6

cm: Ø3,5 - pz: 192 - mat: PF



*macaron!*

Say it with a macarons





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



FESTIVITÀ  
 RICORRENZE  
 Special Occasions





# Festa del papà

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



21000 - ■■■ 6 - cm: H18

pz: 6 - mat: ZU - ©



**21007** NEW - ■■■ 3 - cm: (11)

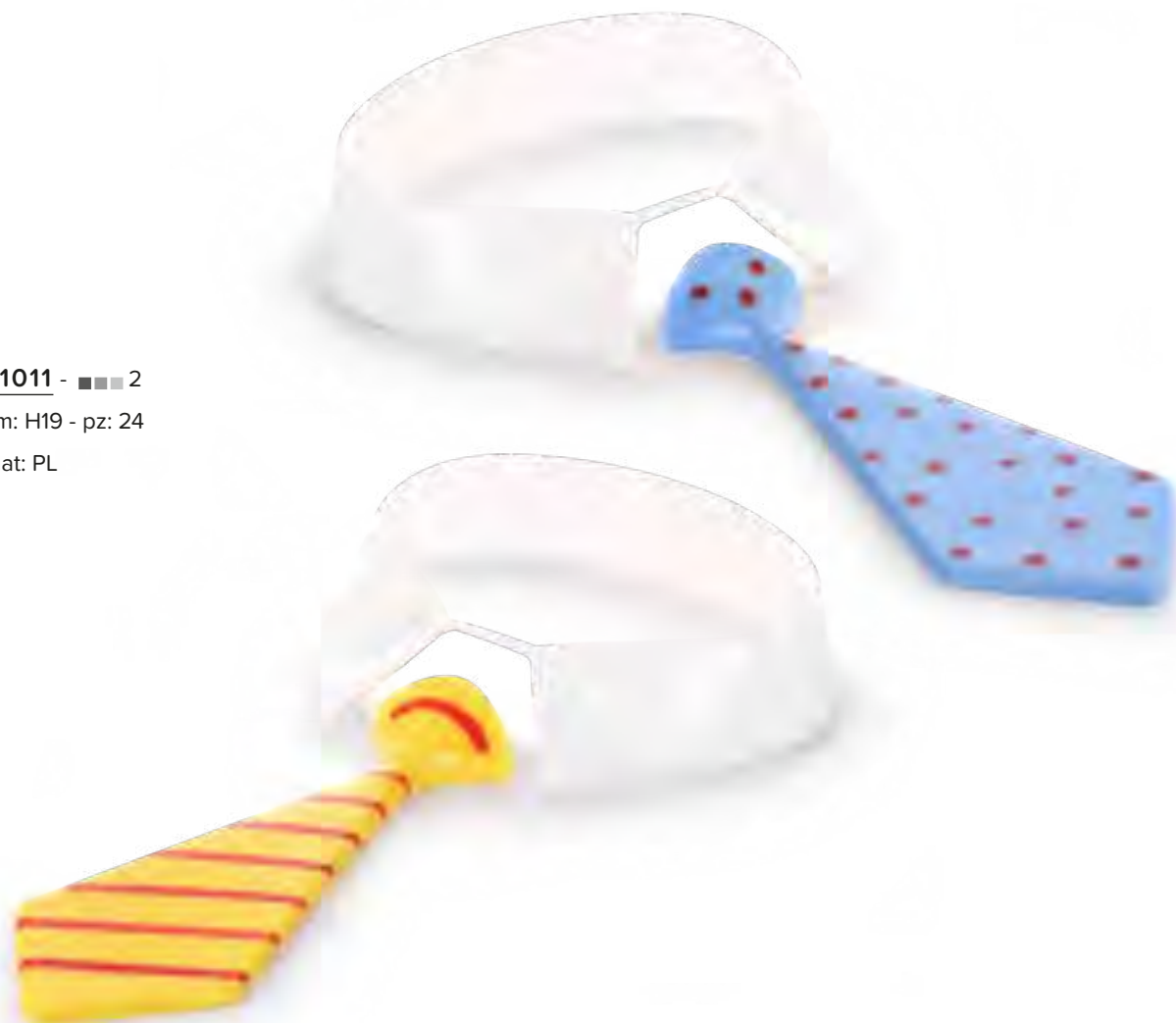
pz: 36 - mat: ZU - (G)

FESTIVITÀ  
RICORRENZE  
Special Occasions

**21011** - ■■■ 2

cm: H19 - pz: 24

mat: PL













# Cioccolato in blister

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



## Rabbit kits *i Kit Coniglio*



**Ideali per monoporzioni**

*Ideal for mignon pastries*

**92001** NEW -

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





**Dai una nuova forma ai tuoi dolci!**

*Give your sweets a new shape*



**78261** - ■■■ 2

◆ - 35g/Kit - cm: (1:1)

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

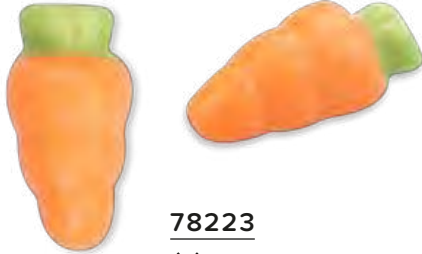
**FESTIVITÀ  
RICORRENZE**  
Special Occasions





# Cioccolato in blister

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



**78223**

◆ - 1,4g - cm: H3~

pz: 126 (63x2) - GF



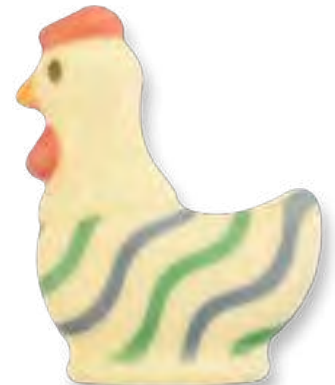
**78069** - ◆

15g - cm: H6~

pz: 36 - GF



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



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



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



FESTIVITÀ  
RICORRENZE  
Special Occasions





# Cioccolato in blister

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



## Decorazione a rilievo

*Embossed decoration*



78235 - ■■■ 3 - ◆ - 7g

cm: L4,8 - pz: 45 (15x3) - ©



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




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

# Ciocolato chablon

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



78264 - ■■■ 4 - 

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



FESTIVITÀ  
RICORRENZE  
Special Occasions





# Cioccolato in blister

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



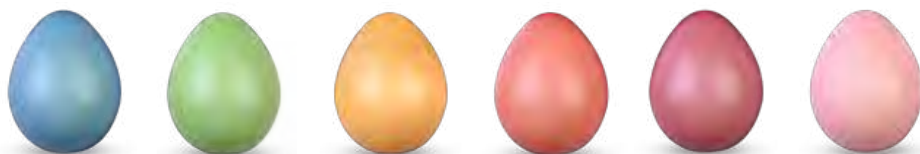
**92039** NEW - ■■■ 8 - ◆ - 3g  
cm: H3,5<sup>~</sup> - pz: 96 (24x4) -

**78226** - ■■■ 2 - ◆ - 7g - cm: H4<sup>~</sup>  
pz: 64 (32x2) -



**78266** - ■■■ 4 - ◆ - 7g  
cm: H4<sup>~</sup> - pz: 64 (32x2) -

Crea la combinazione perfetta  
giocando con i colori



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

*Mini rainbow!*



FESTIVITÀ  
RICORRENZE  
Special Occasions

Create the perfect combination by playing with colours





# Macarons

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



*Dillo*  
con un

19050 **NEW** - ■■■ 6

cm: Ø3,5 - pz: 192 - mat: PF



*macaron!*

Say it with a macarons



19040 **NEW** - ■■■ 3 - cm: 11

pz: 36 - mat: ZU - GF

FESTIVITÀ  
RICORRENZE  
Special Occasions







# Decorazioni in zucchero

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



**19037** NEW

■ ■ ■ 3 - cm: L5 - pz: 40

mat: ZU -



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



**19028** - ■ ■ ■ 2 - cm: H max 4

pz: 96 - mat: ZU -





**19163** - ● ● ● A

cm: H3~ - pz: 70

mat: ZU -



19047 - ■■■ 9 - cm: H max 3"

pz: 72 - mat: ZU -  



FESTIVITÀ  
RICORRENZE  
Special Occasions





# Soggettini in zucchero e gelatina

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



**19046** - ■■■ 4 - cm: H max 3<sup>~</sup> - pz: 48 - mat: ZU - (GF) (AZO)



**19045** - ■■■ 2

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

**19042** - ■■■ 2

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



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



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



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



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

FESTIVITÀ  
RICORRENZE  
Special Occasions



8pz

7pz

7pz

8pz

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






# Soggettini in zucchero e gelatina

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


**19018** - ■■■ 3 - cm: H3,5-6

pz: 30 - mat: GE/ZU - 




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



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



**19034** - cm: L3,5xH2

pz: 100 - mat: ZU - 

# Soggettini in marzapane

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



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

# Soggetti decorativi

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

**19192**

cm: H3 - pz: 60

mat: CI (C)



**19193**

cm: H4,5 - pz: 36

mat: CI (C)



**19342**

cm: H22 - pz: 48

mat: ST (C)

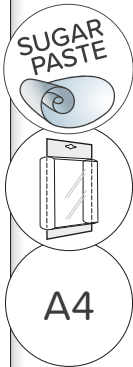
FESTIVITÀ  
RICORRENZE  
Special Occasions





# Prodotti da banco

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



**19041** - ■■■ 6

cm: Ø5,8 - pz: 12BlisterA4(12pz)

mat: ZU -



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



**!** 35g



**32163**

■ ■ ■ 2 - ◆ - 35g

cm: H8 - pz: 18 -



**!** 25g



**78072**

■ ■ ■ 3 - ◆ - 25g

cm: H13/16,5 - pz: 36

**!** 10g



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





# Festa della mamma

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



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



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







# Festa della mamma

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

*Dillo* con un



20336 **NEW**

■ ■ ■ 6 - cm: Ø3,5

pz: 192 - mat: PF

*macaron!*

Say it with a macarons



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

pz: 60(12x5) - GF AZO







*Crea  
il tuo biglietto d'auguri  
personalizzato!*



Create your own greeting card!

## Festa della mamma

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



21006 **NEW** - ■■■ 3 - cm: 11

pz: 36 - mat: ZU - GF



20065 **NEW** - ■■■ 4 - cm: (1:1)

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



FESTIVITÀ  
RICORRENZE  
Special Occasions





# Festa dei nonni

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



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



L10xH7xP8,5~cm



L8,5xH15~cm

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







# Nascite

Birth/Christenings • Naissances • Geburt  
Nacimientos • Nascimento

*Dillo*  
con un



*macaron!*

*Say it with a macarons*

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



**Ideale da colorare  
con ColorSpray!**

*Ideal for colouring  
with ColorSpray*

**26015G**

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



**20061** NEW

■■■ 4 - cm: 1:1

pz: 24 - mat: ZU - GF GF









# Nascite

Birth/Christenings • Naissances • Geburt  
Nacimientos • Nascimento



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



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



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



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




L2,8cm

L5cm



H9cm

**26001**

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


FESTIVITÀ  
RICORRENZE  
Special Occasions



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



**26198C**

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





# Nascite

Birth/Christenings • Naissances • Geburt  
Nacimientos • Nascimento



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



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



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



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



H9cm



L4,5cm



L2,8cm

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

mat: ZU - (420)

FESTIVITÀ  
RICORRENZE  
Special Occasions



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



**26198B**

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





# Nascite

Birth/Christenings • Naissances • Geburt  
Nacimientos • Nascimento



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



**26010C** - cm: L7,5 - pz: 8 - mat: PO ☉

**26008** - ●●● BC

cm: H5,5 - pz: 12 - mat: PL ☆



**26182C** - ■■■ 2 - cm: H8,5

pz: 8 - mat: PL ☆





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



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

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



FESTIVITÀ  
RICORRENZE  
Special Occasions



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





# Comunioni e Cresime

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

*Dillo*  
con un





27013 **NEW** - ■■■ 6

cm: Ø3,5 - pz: 192 - mat: PF

*macaron!*

Say it with a macarons



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









# Comunioni e Cresime

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



**27012C**

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

mat: ZU - AzO



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



**27171C**

cm: H11,5

pz: 6 - mat: PO



**27148C**

cm: H10,5

pz: 8 - mat: PO



**27012B**

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

mat: ZU - 470



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



**27197B**

cm: H15,5

pz: 6 - mat: PO



**27171B**

cm: H11,5

pz: 6 - mat: PO



**27148B**

cm: H10,5

pz: 8 - mat: PO

FESTIVITÀ  
RICORRENZE  
Special Occasions





# Comunioni e Cresime

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



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



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



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



**27180** - ■■■ 2

cm: Ø21 - pz: 12

mat: WF - (AZO)



**27015**

cm: (1:1)

pz: 7Kit(3pz)

mat: ZU - (GF)



**27010**

cm: H13,5 - pz: 6

mat: ZU - (GF)



**27179** - ■■■ 2

cm: Ø21 - pz: 12

mat: WF - (AZO)

FESTIVITÀ  
RICORRENZE  
Special Occasions





# Comunioni e Cresime

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



**27149B**

cm: H14

pz: 6 - mat: PL ☆



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



**27088B** - cm: H9 - pz: 12 - mat: PL ☆

**27060** - cm: H11,5

pz: 6 - mat: PL ☆



**27149C**

cm: H14

pz: 6 - mat: PL ☆



FESTIVITÀ  
RICORRENZE  
Special Occasions



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



**27088C** - cm: H9 - pz: 12 - mat: PL ☆





# Laurea

Graduation • Diplôme • Magister • Graduación • Licenciatura



*Dillo  
con un*

**20339** NEW - ■■■ 6

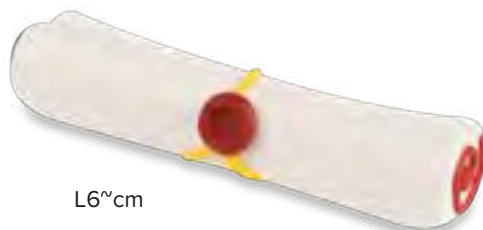
cm: Ø3,5 - pz: 192 - mat: BS

*macaron!*

*Say it with a macarons*



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



L6~cm



L5cm

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







# Laurea

Graduation • Diplôme • Magister • Graduación • Licenciatura



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



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



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



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













# Montature

Ornaments • Fêtes blanches • Aufsätze  
Adornos • Adornos

*Dillo*  
con un



**20012** NEW - ■■■ 6

cm: Ø3,5 - pz: 192 - mat: BS

*macaron!*

Say it with a macarons



**28532** - cm: H16

pz: 4 - mat: PO



**28530** - cm: H16

pz: 4 - mat: PO







# Montature

Ornaments • Fêtes blanches • Aufsätze  
Adornos • Adornos



**28531** - cm: H18

pz: 2 - mat: PO



**28510** - cm: H16,5

pz: 6 - mat: PO



**28481** - cm: H17

pz: 4 - mat: PO



**28498** - ■■■ 2

cm: H16 - pz: 4

mat: PL ☆



**28497** - ■■■ 2

cm: H11,5 - pz: 8

mat: PO ◎



**28429** - cm: H19 - pz: 2 - mat: PL ☆






# Montature

Ornaments • Fêtes blanches • Aufsätze  
Adornos • Adornos



**28518**


cm: H14,5 - pz: 2

mat: PO 




**28517**

cm: H14,5 - pz: 2


mat: PO 

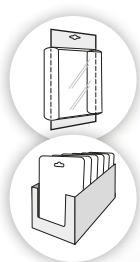


**28465G**

cm: H15 - pz: 6 - mat: PO 



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



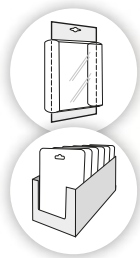
L14,5xH10xP13,5~cm

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



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

FESTIVITÀ  
RICORRENZE  
Special Occasions



L14,5xH10xP13,5~cm

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



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





# Alzate

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



**Per i momenti speciali**

*For your special moments!*

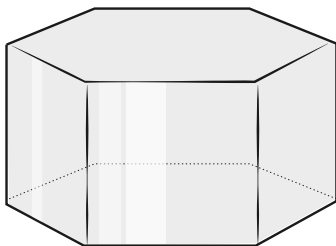


**30029**

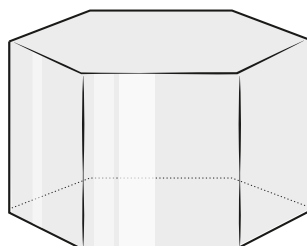
cm: H30

pz: 1 Kit (3pz)

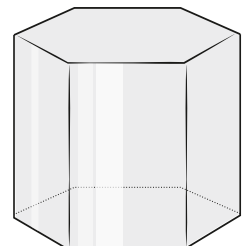
mat: PL



Ø30xH10 cm



Ø24xH10 cm



Ø16xH10 cm







# Alzate

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

## All you need is love



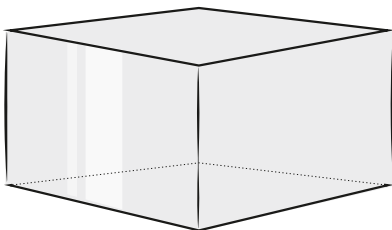
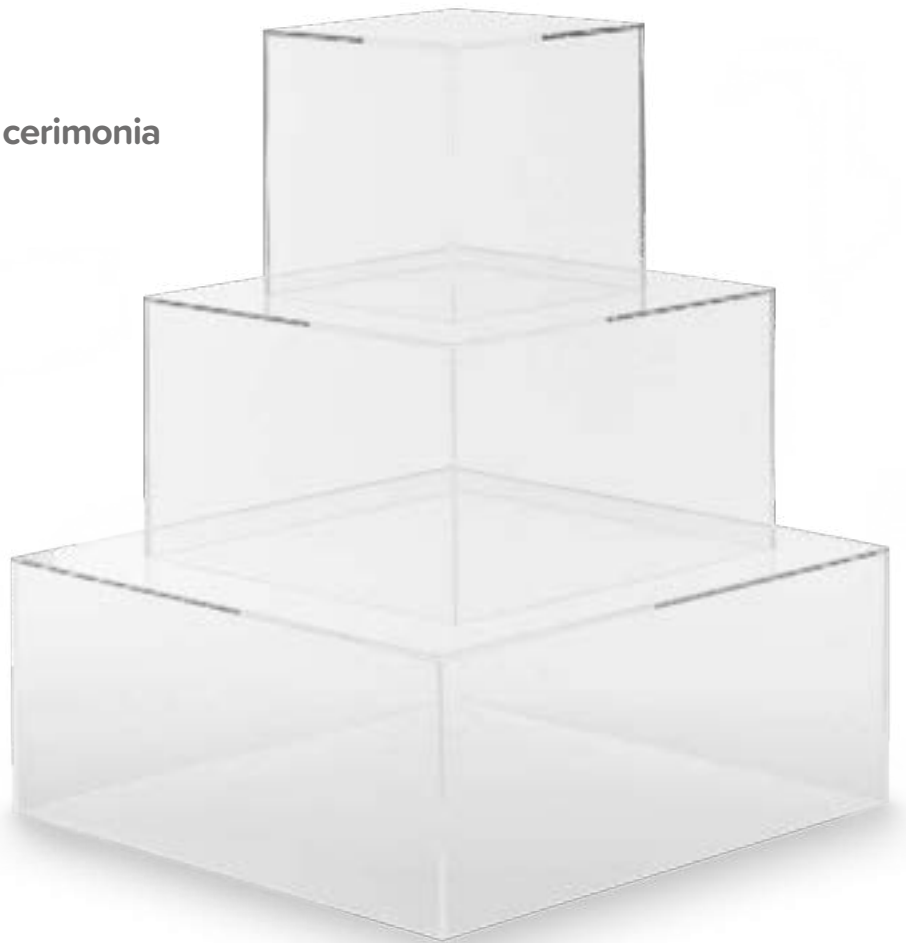
**Per le tue torte da cerimonia**

*For your ceremony cakes*

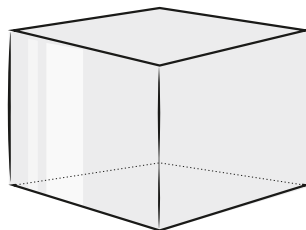
**30006**

cm: H45

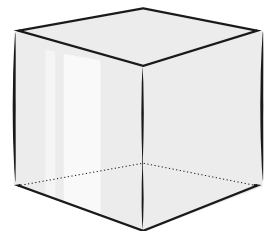
pz: 1 Kit (3pz) - mat: PL ☆



L35xH15 cm



L25xH15 cm



L15xH15 cm







# Alzate

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

*All you need  
is love*

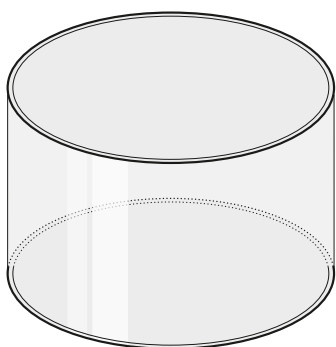


**Per le tue torte da cerimonia**

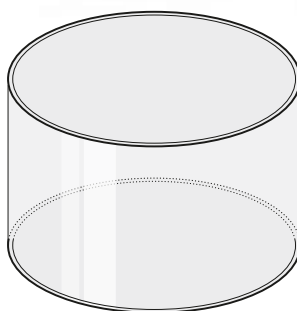
*For your ceremony cakes!*

**30028** - cm: H45

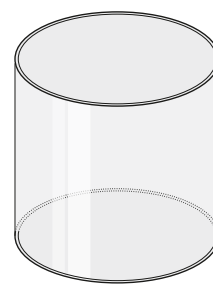
pz: 1 Kit (3pz) - mat: PL ☆



Ø30xH15 cm

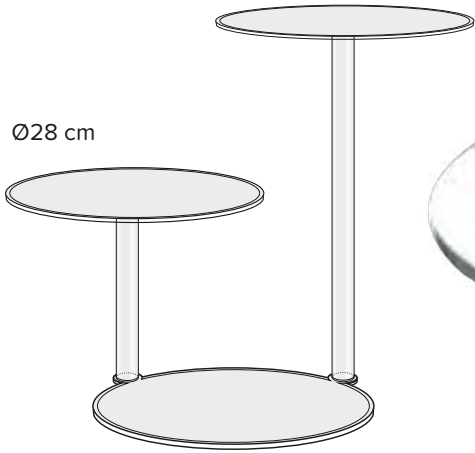


Ø24xH15 cm



Ø16xH15 cm

Ø28 cm



**30003**

cm: L48xH40,5xP39

pz: 1

mat: PL ☆

\*Ø28/28/28cm

FESTIVITÀ  
RICORRENZE  
Special Occasions





# Alzate

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



**30015**

cm: L50xH24xP40 - pz: 10 - mat: PL ☆

\*Ø28/28/28cm



**30073**

cm: L50xH45xP40 - pz: 5 - mat: PL ☆

\*Ø28/28/28/28cm



**30010**

cm: L60xH75xP60 - pz: 1 - mat: PL ☆

\*Ø28/28/28/28/28/28cm



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

\*Ø23/27/27/28/28cm

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



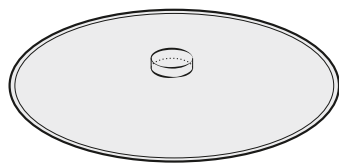
## Puoi creare 3 altezze diverse!

You can create 3 different heights!

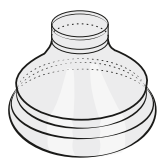


## Per le tue torte da vetrina

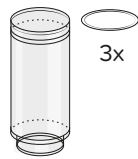
For you showcase cakes!



3x



3x



3x



**30021** - cm: Ø33,5xH10/30

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



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

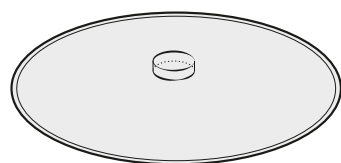
**TIPP:** Füllen Sie mit Colorgel gefärbtes Wasser oder Zucker Perlen in den mittleren Halter auf, um eine einzigartige Note zu geben!

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

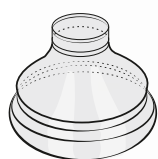
**SUGERENCIA:** en la columna central del tartero, puedes colorear el agua con Colorgel o perlas de azúcar para dar un toque de originalidad!

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

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



1x



1x



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



# Compleanni & Candele

**314** **Auguri generici**  
Special occasions

**324** **Candele numerali**  
Numeral candles

**329** **Candele a stelo**  
Thin candles

**330** **Candele speciali**  
Special candles

**332** **Numeri**  
Numbers

**370** **Bevanda analcolica**  
Alcohol-free drink

**371** **Panoramica brands**  
Overview brands

**374** **Lecca lecca**  
Lollipops





Birthdays  
and Candles

334



338



340



344



346



350



352



354



356



358



362



364



366





# Auguri generici

Special Occasions • Vœux • Spezielle Anlässe • Felicitaciones • Celebrações



**Decorazione a rilievo**

*Embossed decoration*



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





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



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



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



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





# Auguri generici

Special Occasions • Vœux • Spezielle Anlässe • Felicitaciones • Celebrações

*Crea il tuo biglietto d'auguri personalizzato!*

*Create your own greeting card!*



21009 **NEW** - ■■■ 8

cm: L10xH4 - pz: 120 - mat: WF





# Auguri generici

Special Occasions • Vœux • Spezielle Anlässe • Felicitaciones • Celebrações



23503 - ■■■ 2

cm: L10xH4 - pz: 120 - mat: WF



23504





**25041G**

cm: Ø9,5 - pz: 50 - mat: ZU



COMPLEANNI  
E CANDELE  
Birthdays and Candles



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

*Customize your wishes with Modecor pens*



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

mat: ZU -



# Auguri generici

Special Occasions • Vœux • Spezielle Anlässe • Felicitaciones • Celebrações

*Dillo*  
con un



20338 **NEW**


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

*macaron!*  
Say it with a macarons




21008A **NEW**

■ ■ ■ 2 - cm: L8,5xH5,5

pz: 36 - mat: ZU - 



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

pz: 36 - mat: ZU - 

21008C **NEW** - 





# Auguri generici

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



**24114** - cm: H10  
pz: 24 - mat: PL

Ø3,5cm



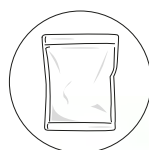
L10cm

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



**Facile da dosare**

*Easy dosing*



**Sacchetto richiudibile**

*Resealable bag*



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

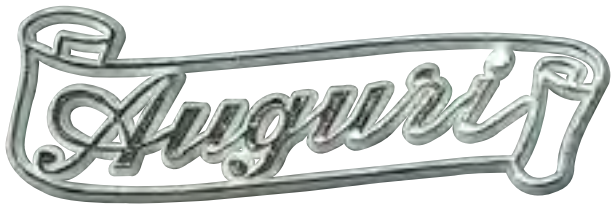


H max 7cm



L10xH7cm

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



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



**25018** ☆



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



**17014**  
cm: H17 ☆



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



**14221**  
cm: H6,5 ☆



# Candele

Candles • Bougies • Kerzen • Velas • Velas



230210B



230212B



230213B



230214B



230215B



230211B



230216B



230217B



230218B



230219B



cm: H11 - pz: 25

mat: CE/PL ☆



230210C



230212C



230213C



230214C



230215C



230216C



230217C



230218C



230219C



230211C

cm: H11 - pz: 25

mat: CE/PL ☆







230210D



230212D



230213D



230214D



230215D



230211D

cm: H11 - pz: 25

mat: CE/PL ☆



230216D



230217D



230218D



230219D



**Con glitter**

*With glitter*



230720



230722



230723



230724



230725



230726



230727



230728



230729

230721

cm: H8,5

pz: 24Blister - mat: CE/PL ☆



# Candele

Candles • Bougies • Kerzen • Velas • Velas



**23088B**

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

mat: CE/PL ☆



**23088C**

**23519** NEW

cm: L18xH65xP18 - pz: 1 (250pz)

mat: CE/MT ○



**230160**

cm: H4,5 - 24 Blister

mat: CE/PL ☆

**230161**



**230162**



**230163**



**230164**



**230165**

**23020**

cm: H4,5

24 Blister

mat: CE/PL ☆



**230166**



**230167**



**230168**



**230169**



**230170**



**230171**



**230172**



**230173**



**230174**

**23023**



**230175**



**230176**



**230177**



**230178**



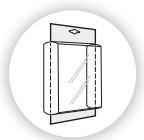
**230179**





# Candele

Candles • Bougies • Kerzen • Velas • Velas



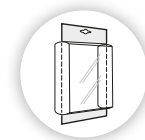
**235010B**

cm: H3 - pz: 24 Blister

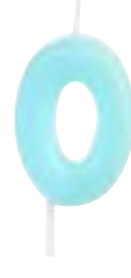
mat: CE/PL ☆



**235011B**



**235010C**



**235011C**



**235012B**



**235013B**



**235014B**



**235015B**



**235012C**



**235013C**



**235014C**



**235015C**



**235016B**



**235017B**



**235018B**



**235019B**



**235016C**



**235017C**



**235018C**



**235019C**



**239040**

cm: H6 - pz: 10Blister

mat: CE ☆



**239041**



**239042**



**239043**



**239044**



**239045**



**239046**



**239047**



**239048**



**239049**



**23002**

●●● BCG - cm: H7

pz: 100 - mat: CE ☉



**23001**

●●● BCG - cm: H1

pz: 100 - mat: PL ☆



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



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



# Candele

Candles • Bougies • Kerzen  
Velas • Velas



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



23095C



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



# Candela fontana

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



**23034**

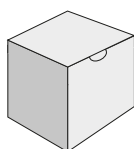
cm: H15 - pz: 36 (9 Blister da 4pz) -



**Illumina la tua torta**

*Light up your cake*

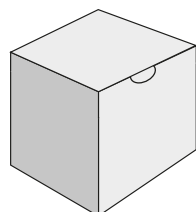
**36**  
pezzi



**23000**

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

**72**  
pezzi





# Numeri

Numbers • Chiffres • Zahlen • Números • Números



230410

cm: H5,5 - pz: 100

mat: PL ☆



230411



230412



230413



230414



230415



230416



230417



230418



230419



230180

cm: H4,5 - pz: 100

mat: PL ☆



230181



230182



230183



230184



230185



230186



230187



230188



230189



**23012**

●●● A0123456789

■ ■ ■ 10 - cm: L5,5xH5,5

pz: 100 - mat: PL ☆



**23042**

cm: L5,5

pz: 100 - mat: PL ☆



**23019**

## Cassettiera portanumeri

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



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



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

**23044** - cm: L40xH24xP15 - pz: 1 - mat: PL ☉



Le  
Principesse  
Incantate  
di Walcor









Disco in cialda - Wafer disc

21025 **NEW**

cm: Ø21 - pz: 12 - mat: WF -



Decoshape - Wafer decoshape

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





**Vestibiscotti in pasta di zucchero**  
*Cookie dress*

**21027** NEW - ■■■ 6

cm: Ø5,8 - pz: 12BlisterA4 (12pz)

mat: ZU - (GF)

**Soggettini in zucchero**  
*Sugar figurines*

**20056** NEW

■■■ 3 - cm: H max 6,5

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





# DINOSAURS



Disco in cialda - Wafer disc

21024 **NEW**

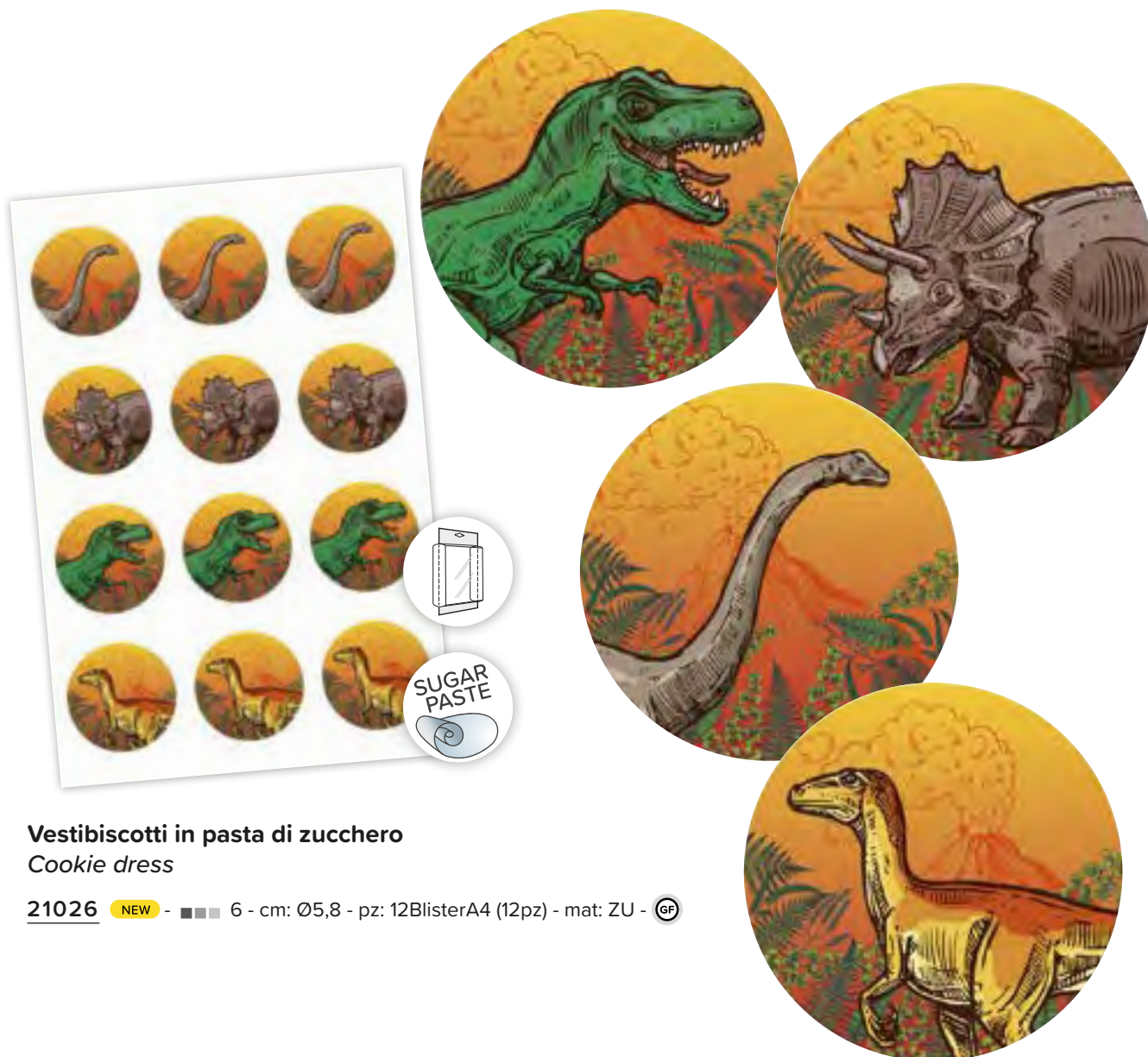
cm: Ø21 - pz: 12 - mat: WF -



Decoshape - Wafer decoshape

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





**Vestibiscotti in pasta di zucchero**  
*Cookie dress*

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

COMPLEANNI  
 E CANDELE  
 Birthdays and Candles

**Soggettini in zucchero**  
*Sugar figurines*



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





**Disco in cialda - Wafer disc**

40226 NEW

cm: Ø21 - pz: 12 - mat: WF -

40220 NEW -



**Decoshape - Wafer decoshape**

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







**Vestibiscotti in pasta di zucchero**  
*Cookie dress*

40222 **NEW** - ■■■ 6 - cm: Ø5,8

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





**Soggettini in zucchero**  
Sugar figurines



7pz



7pz



6pz

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

**Candele**  
Candles



L10xH7xP16~cm



L8,5xH15~cm



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

COMPLEANNI  
E CANDELE  
Birthdays and Candles



# PJMASKS POWER HEROES



Disco in cialda - Wafer disc

43133 **NEW**

cm: Ø21 - pz: 12 - mat: WF -



Decoshape - Wafer decoshape

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





**Vestibiscotti in pasta di zucchero**  
*Cookie dress*

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



L10xH7xP8,5~cm



L8,5xH15~cm

**Candele**  
*Candles*



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






# TEENAGE MUTANT NINJA TURTLES®



Disco in cialda - Wafer disc

40113

cm: Ø21 - pz: 12 - mat: WF - 



Decoshape - Wafer decoshape

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



**Vestibiscotti in pasta di zucchero**  
*Cookie dress*

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

COMPLEANNI  
 E CANDELE  
 Birthdays and Candles

**Soggettini in zucchero**  
*Sugar figurines*



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



# TARTARUIGNE

## NINJA

### CAOS MUTANTE



**nickelodeon**  
MOVIES

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



**Disco in cialda - Wafer disc**


**71704**

cm: Ø21 - pz: 12 - mat: WF - 



**Vestibiscotti in pasta di zucchero**  
*Cookie dress*


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

mat: ZU - 



**Soggettini in zucchero**  
*Sugar figurines*

**40347** - cm: H4

pz: 24 - mat: ZU - 









# Peppa Pig™



Disco in cialda - Wafer disc

40223 **NEW**

cm: Ø21 - pz: 12 - mat: WF -



Decoshape - Wafer decoshape

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



**Vestibiscotti in pasta di zucchero**  
*Cookie dress*

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

COMPLEANNI  
 E CANDELE  
 Birthdays and Candles



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



L10xH7xP8,5~cm



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





Disco in cialda - Wafer disc

42062

cm: Ø21 - pz: 12 - mat: WF - 



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





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



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



L10xH7xP8,5~cm



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

COMPLEANNI  
 E CANDELE  
 Birthdays and Candles



Disco in cialda - Wafer disc

40208

cm: Ø21 - pz: 12 - mat: WF -



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





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

**40339** ●●● A - ■■■ 6 - cm: Ø5,8  
 pz: 12BlisterA4(12pz)  
 mat: ZU-

COMPLEANNI  
 E CANDELE  
 Birthdays and Candles



L8,5xH15~cm



L10xH7xP8,5~cm

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





**Disco in cialda - Wafer disc**

**40114**

cm: Ø21 - pz: 12 - mat: WF -



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



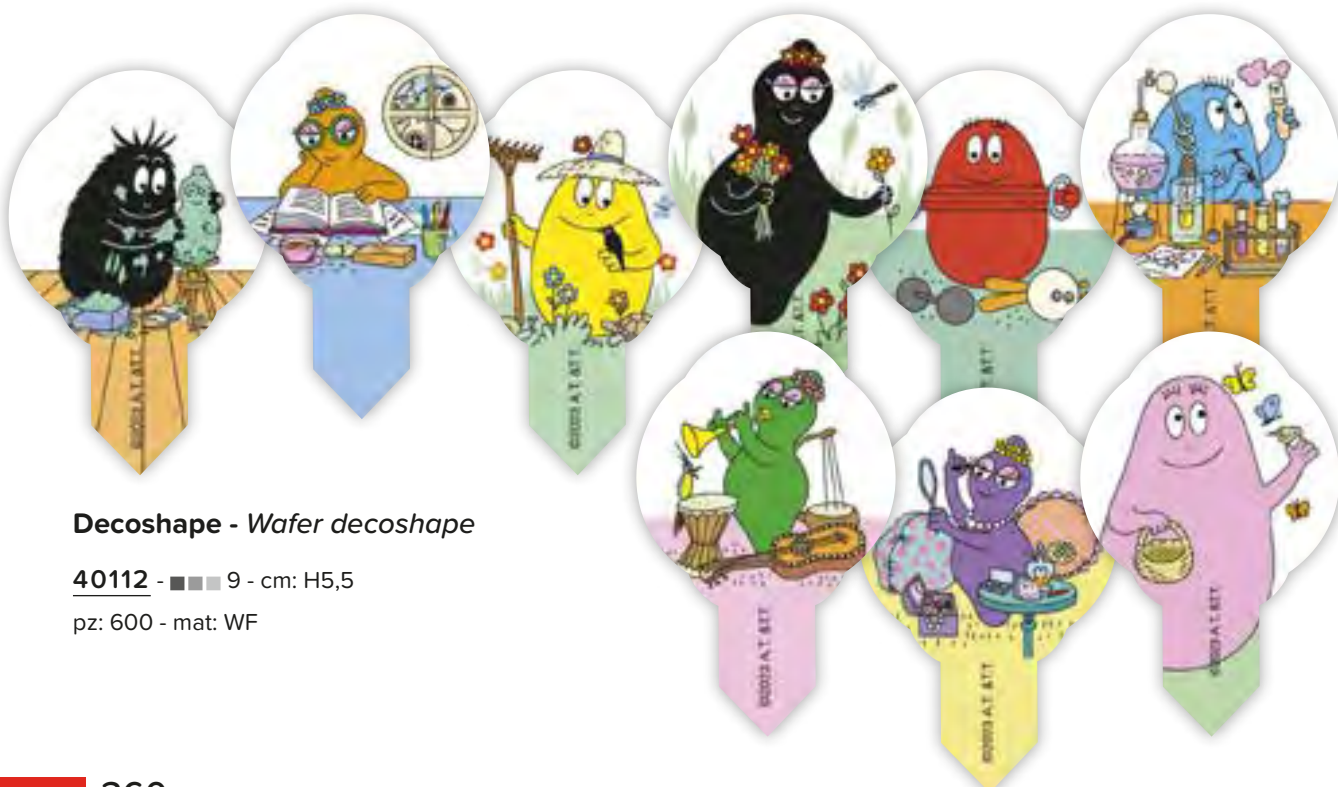
COMPLEANNI  
E CANDELE  
Birthdays and Candles





**Vestibiscotti in pasta di zucchero**  
*Cookie dress*

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



**Decoshape - Wafer decoshape**

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



L10xH7xP8,5~cm



L8,5xH15~cm

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





# Masha e Orso



Disco in cialda - Wafer disc

42073

cm: Ø21 - pz: 12

mat: WF - 



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



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



**Masha e Orso**



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

COMPLEANNI  
E CANDELE  
Birthdays and Candles



L10xH7xP8,5~cm



L8,5xH15~cm



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





**Disco in cialda - Wafer disc**

**25092**

cm: Ø21 - pz: 12

mat: WF -

**Vestibiscotti in pasta di zucchero**  
*Cookie dress*



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








Disco in cialda - Wafer disc

**40580**

cm: Ø21 - pz: 12 - mat: WF - 



**Vestibiscotti in pasta di zucchero**  
*Cookie dress*

**40565** - ■■■ 6

cm: Ø5,8 - pz: 12BlisterA4 (12pz)

mat: ZU - 



**Decoshape - Wafer decoshape**

**40566** - ■■■ 10 - cm: H5,5

pz: 600 - mat: WF







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



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



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

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



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



**40588** NEW

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





## Soggettini in plastica

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



**72229**

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



**72227**

- cm: L6xH9~

## Bevanda analcolica

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



Disney  
PRINCESS



**Gusto mela**

*Apple-flavoured*

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

ml: 750 -



Disney  
FROZEN II



**Gusto uva bianca**

*White grape-flavoured*

**72206** -



Disney  
MICKEY  
MOUSE  
& Friends

**72193** -

Scegli la combinazione  
perfetta per rendere  
*unica la tua festa!*

Dischi in cialda/ Wafer discs Ø21cm



21025 **NEW** - pag 336

DINOSAURS

21024 **NEW** - pag 338



43133 **NEW** - pag 340



40220 **NEW** - pag 342



40113 - pag 346



71704 - pag 350



40223 **NEW** - pag 352



42062 - pag 354



40208 - pag 356



40114 - pag 358



42073 - pag 362



25092 - pag 364



40580 - pag 366





Decoshape/ Wafer decorations



21029 NEW - pag 336



21028 NEW - pag 338



43135 NEW - pag 344



40221 NEW - pag 340



40111 - pag 346



40225 NEW - pag 352



42061 - pag 354



40341 - pag 356



40112 - pag 360



43130 - pag 362



40566 - pag 366

Vestibiscotti/ Cookie dress



21027 NEW - pag 337



21026 NEW - pag 339



43134 NEW - pag 345



40222 NEW - pag 342



40109 - pag 347



71703 - pag 350



40224 NEW - pag 353



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40110 - pag 360



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25093 - pag 364



40565  
pag 366

## Candele/ Candles



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40106 - pag 353



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## Soggetti



20056 **NEW** - pag 337



20057 **NEW** - pag 339



40504 - pag 345



40346 - pag 347



20127 - pag 353



42055 - pag 355



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40117 **NEW** - pag 358



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43111 - pag 363



40588 **NEW** - pag 369

## Cioccolato Chocolate



pag 368



72196 - pag 370



72206 - pag 370



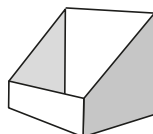
72193 - pag 370

## Bibite/ Alcohol-free drink





L  
LECCA  
C  
C  
A

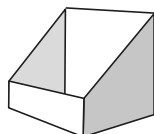
# Lollipop



**20324**

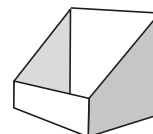
cm: H11,5 - pz: 36 (18x2)

mat: ZU -  



**20325**

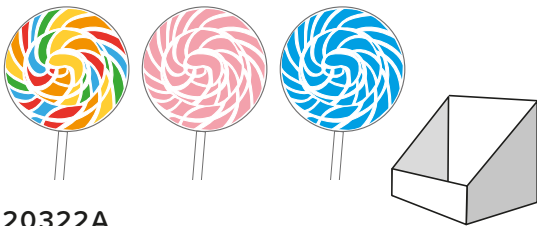
cm: H5,5 -  





**20323**

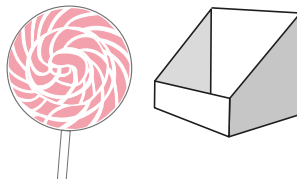
cm: Ø6 -  





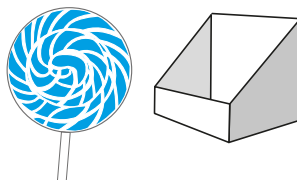




**20322A**

cm: Ø6 - pz: 36 (18x2) - mat: ZU -  



**20322B** -  



**20322C** -  





SEMIFINISHED  
*Semilavorati*

**380** Pasta di zucchero  
Sugar paste

**386** Isomalto  
Isomalt

**386** Ghiaccia reale  
Royal Icing

**387** Estratto Vaniglia  
Vanilla extract paste

**387** CMC e Colla alimentare  
Cmc and edible glue

**388** Gelatina  
Jelly



SEMILAVORATI  
Semifinished

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Decorgel

**391** Creamy Tube  
Creamy Tube

**392** Drip Choc  
Drip Choc

**397** Spray da laboratorio  
Lab sprays





# Quale pasta di zucchero fa per me?

Which sugar paste is right for me?

## POP

**Estremamente flessibile e facile da lavorare**

*Extremely flexible and easy to handle*

1 | 2 | 3 | 4 | 5

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



### LEGENDA | LEGEND:

**- Facilità di lavorazione | Level of difficulty**

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

**- Colorazione - Colouring**

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

**- Taglio - Cutting**

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

**- Performance in negativo - Negative performance**

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

**- Performance in positivo - Positive performance**

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

**- Modelling - Modelling**

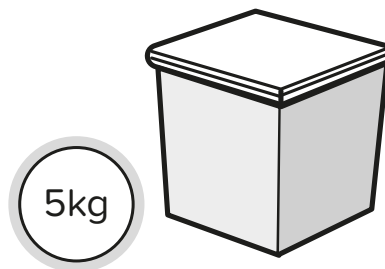
Performance della pasta con aggiunta di CMC nella realizzazione di figure in 3D  
Performance of paste with added CMC in 3D figure modelling



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

1 | 2 | 3 | 4 | 5

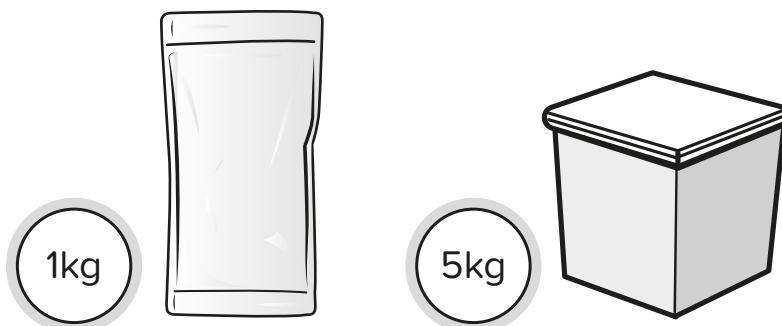
<b>Facilità di lavorazione</b> - <i>Level of difficulty</i>	
<b>Colorazione</b> - <i>Colouring</i>	
<b>Taglio</b> - <i>Cutting</i>	
<b>Performance in negativo</b> - <i>Negative performance</i>	
<b>Performance in positivo</b> - <i>Positive performance</i>	
<b>Modelling</b> - <i>Modelling</i>	



**Ideale per coperture**  
*Ideal for cake covering*

1 | 2 | 3 | 4 | 5

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



SEMILAVORATI  
Semifinished





# Pasta di zucchero

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

# POP

- **Estremamente flessibile.** Con la sfogliatrice puoi tirare la POP fino ad 1 mm di spessore.
- POP è anche per **modelling** - con una piccola aggiunta di CMC,
- POP è **senza grassi idrogenati**

- **Extremely flexible.** With the dough sheeter you can spread POP as thin as 1 mm.
- POP is also for **modelling** - with a small addition of CMC
- POP is **free of hydrogenated fats**

- **Extrêmement flexible.** Avec le laminoir il est possible de la réduire à 1mm d'épaisseur.
- POP est idéale aussi pour le **modeling** - avec un petit rajout de CMC
- POP est **sans graisses hydrogénées**

- **Äußerst flexibel.** Mit der Walzmaschine können Sie den POP Fondant bis zu 1mm dick ausrollen.
- POP dient auch zur **Modellierung** - mit einem kleinen Zusatz von CMC
- POP ist **frei von gehärteten Fetten**

- **Extremadamente flexible.** Con la laminadora se puede estirar hasta 1 mm de espesor.
- El fondant POP es también **para modelar** - con una pequeña adición de CMC
- El fondant POP es **sin grasa hidrogenada**

- **Extremamente flexível.** Com a laminadora pode estender a POP até 1 mm de espessura.
- A pasta POP serve também **para modelar** - com uma pequena adição de CMC, é perfeito para criar flores com pétala
- A POP é **hidrogenada sem gordura**



5kg

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

pz: 1 - mat: ZU



1kg

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

pz: 6 - mat: ZU



## Tanti formati e colori per molteplici utilizzi!

Many sizes and colours for multiple uses!



250g

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

pz: 24 - mat: ZU

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

pz: 12 - mat: ZU







# Pasta di zucchero

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



## LA PASTA DI ZUCCHERO SUPER PERFORMANTE!

### The high performance sugar paste!



#### Resiste agli shock termici!

*Resists thermal shock*



#### Mantiene perfettamente la struttura!

*Maintains its structure*



**25690 - BIANCO**

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



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

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

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

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

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

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

#### La pâte à sucre super performante!

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

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

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

#### Der super leistungsfähige Fondant!

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

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

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

#### ¡El fondant super resistente!

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

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

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

#### A pasta de açúcar super resistente

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

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

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



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# Pasta di zucchero

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



Ideale per  
coperture

Ideal for cake  
covering

Idéale pour  
couvertures

Ideal für  
Kuvertüren

Ideal para  
coberturas

Ideal para  
coberturas



5kg



**24568 - BIANCO**

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



1kg



**25428 - BIANCO**

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

# Pasta di zucchero

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



**Per decorazioni e modelling**

*For decorations and modelling*

100g



**23646 RUBINO**

g: 100 - pz: 10 - mat: ZU




# Pasta Modellabile

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



**25696 - BIANCO**

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

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

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

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

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

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

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





# Isomalto

Isomalt • Isomalt • Isomalt • Isomalt • Isomalte



250g

**24144** - g: 250 - pz: 6

mat: ZU -  

1,3kg

**24129** - kg: 1,3 - pz: 1

mat: ZU -  



## Royal Icing

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



150g

**24146** - g: 150 - pz: 6

mat: ZU -  

4,5kg

**24120** - kg: 4,5 - pz: 1

mat: ZU -  



# Estratto di vaniglia in pasta

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



50g

**Aroma naturale**  
*Natural flavour*

**23228**

pz: 8 - mat: ZU



# CMC

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



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

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

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

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

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

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

**24117** - g: 40 - pz: 4

# Colla alimentare

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

**23188**

g: 18 - pz: 10 -



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# ModecorGel

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



50g



**24198**

g: 50 - pz: 40

mat: GE -

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

Ideal for brightening disks, sweet dress and sugar paste prints

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

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

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

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



1kg



**24190**

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



## Effetto trasparente

*Transparent effect*

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



1kg

**24158**

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

## Gelatina spray

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

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



## Effetto Trasparente

*Transparent effect*

**23239**

ml: 200 - pz: 6



SEMILAVORATI  
Semifinished



# Decorgel

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



20g



ASSORTITO | Assorted | Assorti | Sortiert | Surtido | Sortido



23217

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

L27,5xH23xP13,5cm





# Creamy Tube

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



**Scrivi, decora e gusta!**

*Writes, decorates and Tastes Delicious*



**24194** - g: 23

pz: 40 -



SEMILAVORATI  
Semifinished



# Drip Choc

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

**Il colore asciuga in fretta**, non sgocciola sul dolce

Ideali per decorare basi in zucchero e panna

**Con tappo dosatore** per una colata perfetta!

**The colour dries quickly**, does not drip on the cake

Ideal for decorating sugar and cream bases

**With measuring cap** for a perfect drip!

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

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

**Avec bouchon doseur** pour une parfaite coulée!

**Die Farbe trocknet schnell**, sie tropft nicht auf den Kuchen

Ideal zum Dekorieren von Kuchen aus Zucker- und Sahnebasis

**Mit Messkappe** für einen perfekten Abstich!

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

Ideal para decorar bases de azúcar y nata

**¡Con tapa dosificadora** para un goteo perfecto!

**A cor seca rapidamente**, não pinga sobre o bolo

Ideal para a decorações à base de açúcar e natas

**Com tampa doseadora** para umas gotas perfeitas!



**Crea la tua drip cake in pochi minuti!**

*Create your drip cake in few minutes!*



180g

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

g: 180 - pz: 1



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

g: 180 - pz: 1



SEMILAVORATI  
Semifinished





# Lacca spray

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



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

Ideal for protecting and glazing chocolate, sugar and almond paste

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



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

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

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

300ml

**23230**

ml: 300 - pz: 1 -  



# Lucidante spray

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



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

Cocoa butter for glazing sugar and almond paste

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



Kakaobutter zum Glänzendmachen von Zuckermasse und Mandelmasse

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

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

400ml

**24501**

ml: 400 - pz: 1 -  



# Refrigerante spray

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



Ideale per fissare  
composizioni in cioccolato

Ideal for fixing chocolate  
compositions

Parfait pour fixer les  
compositions en chocolat



Ideal zur Fixierung von  
Schokoladenkompositionen

Ideal para fijar  
composiciones en  
chocolate

Ideal para fixar rapidamente  
composições em chocolate



**24380**

ml: 400 - pz: 1 -  

# Staccante spray

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



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

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

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



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

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

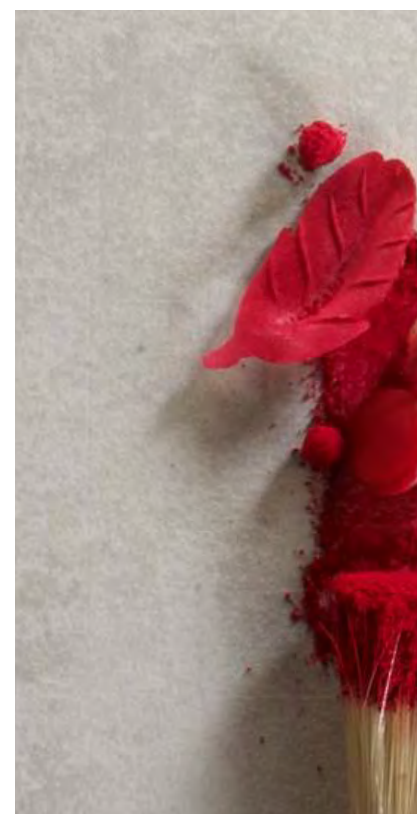
Ideal para desmoldar:  
isomalte, chocolate,  
pasta de açúcar,  
produtos cozidos no  
forno



**24719**

ml: 400 - pz: 1 -  

SEMILAVORATI  
Semifinished



**400** ColorGel  
Gel colourings

**402** ColorVel  
Velvet spray colourings

**404** Coloranti in spray  
Spray colourings

**406** Dust Glitter  
Glitter dust

**407** Stardust  
Stardust

**408** Coloranti in polvere  
Powder colourings





COLORI  
Colours

**412** Color Paste  
Colour Paste

**414** Coloranti in burro di cacao  
Cocoa butter colourings

**416** Coloranti per aerografo  
Colourings for airbrush

**417** Pennarelli alimentari  
Felt tip markers with edible ink



# Libera la TUA creatività

## LEGENDA | LEGEND



**Massa**  
Mass



**Superficie**  
Surfaces

### ColorGel

**Gel idrosolubile**  
Water-soluble gel

### ColorSpray

**Spray base alcool**  
Alcohol-based  
spray

### ColorVel

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

### Dust Glitter

**Polvere base  
zucchero**  
Sugar-based  
powder

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

**Prodotti da forno**  
Baked products

**Prodotti a base zucchero e panna**  
Sugar based products and cream

**Glasse e gelatine**  
Glaze and gelatine

**Prodotti congelati**  
Frozen products




# COLOURS

## Stardust

Spray glitter trasparente  
base alcool

*Alcohol-based transparent  
glitter spray*

## ColorDust

Polvere liposolubile

*Fat-soluble powder*

## ColorCioc

Base burro di cacao

*Cocoa butter based*

## ColorPaste

Pasta liposolubile

*Fat-soluble paste*






















## ColorAir

Liquido base  
acqua

*Water-based liquid*

Liquido base  
alcool

*Alcohol-based  
liquid*





# Colorgel



## Gel idrosolubile

Water-soluble gel

### COSA COLORO? | WHAT CAN I COLOUR?

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

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

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

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

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

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



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

g: 20 - pz: 12 - mat: GE



L27,5xH23xP13,5cm

### ASSORTITO | Assorted | Assorti | Sortiert | Surtido | Sortido

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

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



● VIOLA DEL PENSIERO  
23134 - (GF)



● ROSA CANDY  
23123 - (GF)



● PELLE  
23124 - (GF)



● GIALLO LIMONE  
23131 - (GF)



● ARANCIO MANDARINO  
23133 - (GF)



● ROSA FRAGOLA  
23126 - (GF)



● ROSSO CILIEGIA  
23127 - (GF)



● MARRONE TRONCO  
23135 - (GF)



● VERDE BOSCO  
23128 - (GF)



● VERDE PRATO  
23132 - (GF)



● AZZURRO CIELO  
23125 - (GF) (AZO)



● AZZURRO 1837  
23129 - (GF)



● BLU NAVY  
23130 - (GF)



● NERO FLUO  
23136 - (GF)

100g

g: 100 - pz: 1 mat: GE

COLORI  
Colours



# ColorVel



## Spray base burro di cacao

*Cocoa butter based spray*

### COSA COLORO? | WHAT CAN I COLOUR?

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

**Velvet effect surface colouring for frozen products.**

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

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

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

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

250ml

PERLATO SHINY

CODICE	COLORE	AZO	GF
23632	ORO		
23636	BRONZO		
23647	RAME		

ml: 250 - pz: 1



## Senza grassi idrogenati

*Without hydrogenated fat*

PASTELLO PASTEL

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

ml: 250 - pz: 1









# Colorspray



## Spray base alcool

Alcohol-based spray

### COSA COLORO? | WHAT CAN I COLOUR?

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

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

**Colorant spray à base d'alcool.**

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

**Sprühfarbstoff auf Alkoholbasis.**

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

**Colorante spray a base de alcohol.**

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

**Corante Spray à base de álcool.**

**Coloração de qualquer superfície:** chocolate, produtos à base de açúcar, gofre, produtos de padaria, natas, cremes, esmaltes, produtos à base de gordura.



250ml



CODICE	COLORE	AZO	GF
23624	AZZURRO ACQUAMARINA		
23629	BIANCO PERLA		
23617	ARANCIO		
23618	VERDE		
23613	RUBINO		
23180	BRONZO		
23620	ORO		
23612	NERO LAVAGNA		
23611	ROSSO		
23660	ARGENTO		

ml: 250 - pz: 1



PASTELLO PASTEL

CODICE	COLORE	AZO	GF
23607	ROSA		
23170	VERDE		
23168	CIANO		
23165	ROSSO		
23176	ROSSO		
23608	GIALLO		
23326 <b>NEW</b>	AZZURRO		
23322 <b>NEW</b>	BORDEAUX		
23323 <b>NEW</b>	GIALLO		

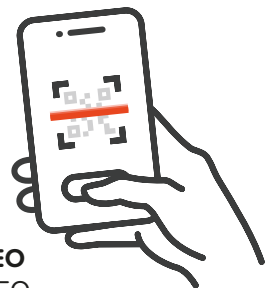
ml: 250 - pz: 1



50ml

CODICE	COLORE	AZO	GF
23648	BIANCO PERLA		
23622	ORO		
23661	ARGENTO		

ml: 50 - pz: 4



GUARDA IL VIDEO  
WATCH THE VIDEO







# Dust Glitter



## Polvere glitter con erogatore

Glitter powder with dispenser

### COSA COLORO? | WHAT CAN I COLOUR?

Adatto per conferire **effetto glitterato diffuso a tutte le superfici**: cioccolato, prodotti a base zucchero, cialda, prodotti da forno, panna, creme, glasse, gelatine e prodotti a base grassa. Ideale per conferire **brillantezza a masse trasparenti** come glasse, gelatina e isomalt.

**Give a diffused glitter effect to any surface**: chocolate, sugar-based products, wafers, baked goods, cream, creams, glazes, jellies and fat-based products. Ideal for **giving shine to transparent masses such as glazes**, gelatin and isomalt.

**Poudre glitter avec distributeur**. Elle apporte un **effet glitter diffus à toutes les surfaces**: chocolat, produits à base de sucre, azyme, produits de boulangerie, crème fraîche, crèmes, nappage, gelée et produits à base grasse. Idéale pour **rendre brillantes les masses transparentes**, comme les nappages, la gelée et l'isomalt.

**Glitzerpulver mit Sprühdose**. Verteilen Sie einen **Glitzereffekt auf allen Oberflächen**: Schokolade, Produkte auf Zuckerbasis, Waffeln, Backwaren, Sahne, Cremes, Zuckerguss, Gelees und Produkte auf Fettbasis. Ideal, **um transparenten Massen wie Glasuren**, Gelatine und Isomalt Glanz zu verleihen

**Polvo de brillo con dispensador**. Da un **efecto de brillo difuso a todas las superficies**: chocolate, productos a base de azúcar, barquillo, productos de horno, nata, cremas, glaseados, jaleas y productos a base de grasa. Ideal para **dar brillo a masas transparentes** como glaseados, gelatina e isomalt.

**O pó brilhante com doseador**. Dá um **efeito de brilho difuso a todas as superficies**: chocolate, produtos à base de açúcar, gofre, produtos de padaria, natas, cremes, gelados, geleias e produtos à base de gordura. Ideal **para dar brilho a massas transparentes** tais como líquidos, geleias.



10g



CODICE	COLORE		
23649	ARGENTO		
23614	ORO		
23227	ROSA		

g: 10 - pz: 4



# Stardust



## Spray glitter trasparente base alcool

*Alcohol-based transparent glitter spray*

### COSA COLORO? | WHAT CAN I COLOUR?

Conferisce effetto glitterato a **tutte le superfici** | It gives a glitter effect to **all surfaces**

Il donne un effet pailleté à **toutes les surfaces**

Verleiht **allen Oberflächen** einen Glitzereffekt

Confiere un efecto de brillo a **todas las superficies**

Dá um efeito brilhante a **todas as superficies**



250ml

**23659**

ml: 250 - pz: 1



100ml

**23658**

ml: 100 - pz: 1



COLORI  
Colours





# ColorDust



## Polvere liposolubile perlata

*Fat-soluble pearly powder*

### COSA COLORO? | WHAT CAN I COLOUR?

**Colorazione di superfici** quali pasta di zucchero, cialda, cioccolato, cake e frolla.

Colorazione di **masse trasparenti** quali glasse, gelatine, isomalt.

**Colorant en poudre liposoluble.**

Coloration de **surfaces** comme pâte à sucre, gaufre, chocolat, biscuit et pâte brisée.

Coloration de **masses transparentes** come nappage, gelée, isomalt.

**Colorante en polvo liposoluble**

Coloración de **superficies** como pasta de azúcar, barquillo, chocolate, bizcocho y pasta quebrada.

Coloración de **masas transparentes** como glaseados, gelatinas, isomalt.

Colouring of **surfaces** such as sugar paste, wafer, chocolate, cake and shortbread pastry.

Colouring of **transparent masses** such as icings, jellies, isomalt.

**Fettlösliches Farbstoffpulver.**

Färben von **Oberflächen** wie Zuckerpaste, Waffel, Schokolade, Kuchen und Mürbeteig.

Färbung **transparenter Massen** wie Zuckerguss, Gelees, Isomalt.

**Corante em pó lipossolúvel**

Coloração de **superfícies** tais como pasta de açúcar, gofre, chocolate, bolo e pastelaria de massa quebrada.

Coloração de **massas transparentes** tais como esmaltes, geleias, isomalte.



25g

CODICE	COLORE	GF	GF
23667	ARGENTO	●	●
23615	ORO	●	●

g: 25 - pz: 1



3g

CODICE	COLORE	GF	GF
23668	ARGENTO	●	●
23610	ORO	●	●

g: 3 - pz: 6



# ColorDust



## Polvere liposolubile glitter

Fat-soluble glitter powder

### COSA COLORO? | WHAT CAN I COLOUR?

**Colorazione di superfici** quali pasta di zucchero, cialda, cioccolato, cake e frolla.  
Colorazione di **masse trasparenti** quali glasse, gelatine, isomalt.

**Fettlösliches Farbstoffpulver.**

Färben für **Oberflächen** wie Fondant, Oblaten, Schokolade, Kuchen und Mürbeteig.  
Färbung von **transparenten Masse** wie Glasuren, Gelees, Isomalt.

Colouring of **surfaces** such as sugar paste, wafer, chocolate, cake and shortbread pastry.  
Colouring of **transparent masses** such as icings, jellies, isomalt.

**Colorante en polvo liposoluble**

Coloración de **superficies** como pasta de azúcar, barquillo, chocolate, bizcocho y pasta quebrada.  
Coloración de **masas transparentes** como glaseados, gelatinas, isomalt.

**Colorant en poudre liposoluble.**

Coloration de **surfaces** comme pâte à sucre, azyne, chocolat, biscuit et pâte brisée.  
Coloration de **masses transparentes** come nappage, gelée, isomalt.

**Corante em pó lipossolúvel**

Coloração de **superfícies** tais como pasta de açúcar, gofre, chocolate, bolo e pastelaria de massa quebrada.  
Coloração de **massas transparentes** tais como esmaltes, geleias, isomalte.



25g

CODICE	COLORE	AZO	GF
23652	ROSA GLITTER	●	●
23655	CERRY GLITTER	●	●
23656	BRONZO GLITTER	●	●
23654	AZZURRO GLITTER	●	●
23653	ARANCIO GLITTER	●	●

g: 25 - pz: 1

COLORI  
Colours



# ColorDust



## Polvere liposolubile pastello

Fat-soluble pastel powder



### COSA COLORO? | WHAT CAN I COLOUR?

**Colorazione di superfici e masse** in pasta di zucchero, cialda, cioccolato, pan di spagna, cake, frolla, glasse, gelatine, prodotti base zucchero e masse grasse in generale.

**Colouring of surfaces and masses** in sugar paste, wafer, chocolate, sponge cake, cake, shortbread pastry, icings, jellies, sugar-based products and fat masses in general.

**Colorant en poudre liposoluble**  
**Coloration de surfaces et masses** en pâte à sucre, azyne, chocolat, génoise, biscuit, pâte brisée, nappage, gelée, produits à base de sucre et masses grasses en général.

**Fettlösliches Farbstoffpulver.**  
**Farbung von Oberflächen und Massen** aus Zuckerpaste, Waffel, Schokolade, Biskuit, Kuchen, Mürbeteig, Zuckerguss, Gelees, Produkten auf Zuckerbasis und Fettmassen

**Colorante en polvo liposoluble.**  
**Coloración de superficies y masas** en pasta de azúcar, barquillo, chocolate, bizcocho, pasta quebrada, glaseados, jaleas, productos a base de azúcar y masas grasas en general.

**Corante em pó lipossolúvel.**  
**Coloração de superfícies e massas** em pasta de açúcar, gofre, chocolate, pão-de-ló, bolo, massa de tarte, cobertura, geleias, produtos à base de açúcar e massas gordas em geral.



3g

CODICE	COLORE	AZO	GF
23138	ROSSO FUOCO		

g: 3 - pz: 6



## Versatile: per tutti i prodotti di pasticceria!

Multiple use: for all confectionary products!

CODICE	COLORE	AZO	GF
23602	ROSA CONFETTO		
24509	ROSSO		
24510	VERDE PRATO		
23664	MAGENTA		

g: 25 - pz: 1

CODICE	COLORE	AZO	GF
24511	CIANO		
23604	GIALLO		
23164	NERO LAVAGNA		

25g











Color  
Paste

100g



**Pasta liposolubile**  
Fat-soluble paste

CODICE	COLORE	AZO	GF	CODICE	COLORE	AZO	GF
23317	VERDE	●	●	23235	NERO	●	●
23318	ARANCIO	●	●	23236	AZZURRO	●	●
23320	VIOLA	●	●	23237	ROSA	●	●
23234	ROSSO	●	●	23238	GIALLO	●	●

g: 100 - pz: 1

### COSA COLORO? | WHAT CAN I COLOUR?

Colorazione in massa di **cioccolato**, surrogato e **tutte le masse grasse**. Ideale anche per prodotti da forno e glasse

Färbung für **Schokolade**, Schokoladenersatz und **Fettmassen**. Ideal auch für Backwaren und Glasuren

Colouring of masses such as **chocolate**, compound and **all fatty masses**. Ideal for colouring baked products and icings

Coloración de masas de **chocolate**, sucedáneos y todas las **masas grasas**. También es ideal para productos de pastelería y glaseados

Coloration en masse du **chocolat**, du succédané de chocolat et **de toutes les masses grasses**. Idéal également pour les produits de boulangerie et les nappages

Coloração de massas de **chocolate**, sucedáneos de chocolate e todas as **massas gordurosas**. Também é ideal para produtos de pasteleria e glacês





*il tubetto che colora il Cioccolato...  
...ma non solo!*



COLORI  
Colours

The tube that colours **CHOCOLATE**...  
But not only



GUARDA IL VIDEO  
WATCH THE VIDEO



# ColorCioc



## Base burro di cacao

Cocoa butter base

### COSA COLORO? | WHAT CAN I COLOUR?

Colorazione di **superfici in cioccolato** e surrogato.

Colouring of **chocolate** and chocolate compound **surfaces**.

Colorant **en beurre de cacao**.  
Coloration de **surfaces en chocolat** et succédané.

Farbstoff in **Kakaobutter**.  
Zum Färben von **Oberflächen in Schokolade** und Ersatz.

Colorante de **manteca de cacao**.  
Coloración de las **superficies de chocolate** y sucedáneo.

Corante de **manteiga de cacau**.  
Coloração das **superfícies de chocolate** e sucedâneo.



150g

CODICE	COLORE	AZO	GF
23627	BIANCO	●	●
23628	ROSSO	●	●
23630	ORO ANTICO	●	●
23663	MAGENTA	●	●
23324 <b>NEW</b>	ORO	●	●

g: 150 - pz: 1

### Tips

**Per utilizzo con stampi**, acetato e decorazioni superficiali occorre temperare il prodotto. **Per utilizzo con aerografo a caldo**, versare Colorcioc fuso (40-45 ° C.) direttamente nella pistola.

**For use with moulds**, acetate and surface decorations, the product must be tempered. **For use heated with an airbrush**, pour melted Colorcioc (40-45 ° C.) directly into the gun.

**Pour l'utilisation avec moules**, acétate et décorations superficielle il faut tempérer le produit. **Pour l'utilisation avec aérographe à chaud**, verser Colorcioc fondu (40-45°C.) directement dans le pistolet.

**Für die Verwendung mit Formen**, Acetat und Oberflächendekorationen muss das Produkt temperiert werden. Für die Verwendung mit heisser Airbrush gießen Sie das geschmolzene Colorcioc (40-45°C) direkt in die Pistole.

**Para el uso con moldes**, acetato y decoraciones de superficie es necesario templar el producto. Para usar con el aerógrafo en caliente, vierta el Colorcioc derretido (40-45 ° C.) directamente en la pistola.

**Para utilização com moldes**, acetato e decorações de superfície é necessário temperar o produto. Para usar com o aerógrafo quente, verter o Colorcioc derretido (40-45°C) diretamente na pistola.







# ColorAir



## Per aerografo!

For airbrush

### COSA COLORO? | WHAT CAN I COLOUR?

**Colorazioni di superfici** in panna, pasta di zucchero, cialda, prodotti base zucchero e marzapane

**Colouring of surfaces** in cream, sugar paste, wafer, sugar and marzipan-based products

Colorant **liquide à base d'eau** pour aérographe.

**Coloration des surfaces** en crème fraîche, pâte à sucre, azyne, produits à base de sucre et masepain

**Flüssiger Farbstoff auf Wasserbasis** für Airbrush

**Färbung von Oberflächen** auf Creme-, Zuckerpasten-, Waffel-, Zucker- und Marzipanbasis

**Colorante líquido a base de agua** para aerógrafo

**Coloración de las superficies** en crema, pasta de azúcar, barquillo, productos de azúcar y mazapán

**Corante líquido à base de água** para aerografo.

**Coloração de creme**, pasta de açúcar, obreia, produtos de açúcar e maçapão



## Liquido base acqua

Water-based liquid

190ml

CODICE	COLORE	AZO	GF
24258	GIALLO	●	●
24260	ROSSO	●	●
24256	CIANO	●	●
24251	ROSA	●	●

ml: 190 - pz: 1



CODICE	COLORE	AZO	GF
23640	VERDE	●	●
23665	MAGENTA	●	●

ml: 190 - pz: 1

### Kit compressore e aerografo pag. 447

Compressor and airbrush (pg 447)

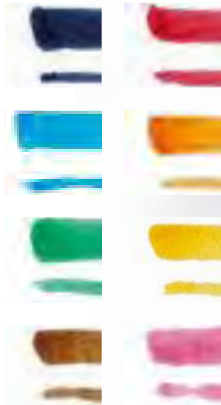
# Pennarelli alimentari

Felt tip markers with edible ink • Feutres alimentaires • Filzstifte mit Lebensmittelfarbe  
Rotuladores alimentarios • Caneta alimentar

DOPPIA PUNTA | Double tip | Pointe double | Doppelte Spitze | Doble punta | Ponta dupla

BASE ACQUA | Water-based | À base d'eau | Auf Wasserbasis | A base de agua | À base de água

PER SUPERFICI | For surfaces | Pour surfaces | Für Oberflächen | Para superficies | Para superficies



**23121** - ●●● A - ■■■ 8 - cm: H17 - pz: 8 -

L7xH29,5cm

- Pastigliaggio
- Pasta di zucchero
- Confetti

- Gum-paste
- Fondant
- Sugar covered almonds

- Pastillage
- Pâte à sucre
- Dragées

- Tragant
- Fondant
- Zuckermanteln

- Pasta adragante
- Fondant
- Peladillas

- Pastilhagem
- Pasta de açúcar
- Confetti



## Ricambi monocolori

One colour replacements



**23122D** - cm: H17 - pz: 4 -



**23122Z**

COLORI  
Colours





# CONTACT US

Da oltre 20 anni, **Modacor** si distingue sul mercato per il suo impegno nel servizio al cliente!

For over 20 years, **Modacor** has always been recognized as top in the market for its commitment to customer service



ASSISTENZA

## Assistenza clienti

- Team di tecnici specializzati al tuo servizio
- Assistenza telefonica dal lunedì al venerdì in italiano, inglese, francese, e spagnolo
- Servizio di assistenza in tutto il resto del mondo tramite i rappresentanti di zona



## Help Desk (Customer service)

- Team of specialized technicians at your service
- Telephone assistance Monday through Friday in Italian, English, French and Spanish
- Service in the rest of the world via local agents.



CERTIFICAZIONI

## Certificazioni e manuali

Inclusi nella confezione di ogni stampante: driver di installazione, manuale d'uso, certificazioni di alimentari , direttive UE, consigli di utilizzo e link ai video tutorial

## Certificates and user's manual

Included with each printer: driver for installation, user's manual, Foodsafe Certificate, EU directives, Tips for use and tutorial video

# Non solo stampanti ma servizio a 360°

Not just printers, but an all round service



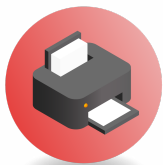
**GARANZIA**

## Garanzia

- Tutte le stampanti hanno garanzia di 1 anno
- Riparazione gratuita fino ad 1 anno: conserva la confezione originale per usufruirne!

## Guarantee

- All our printers have a 1 year guarantee
- Repairs guaranteed for 1 full year: keep the original packaging to benefit it!



## Modecor Print Lab

- Software per la gestione e personalizzazione delle immagini da stampare: intuitivo e versatile
- Scaricabile dal sito: [www.decojet.it](http://www.decojet.it)
- Compatibile con tutti i modelli di stampante Modecor
- Sistemi operativi supportati: Microsoft Windows 8 e 10

## Modecor Print Lab

- Software for management and customization of the images to be printed: intuitive and versatile
- Available for download on our site: [www.decojet.it](http://www.decojet.it)
- Compatible with all Modecor printers
- Operating systems supported: Microsoft Windows 8 and 10

## 420 Plottì

Plottì

## 424 Decojet Elite A4 2.0

Decojet Elite A4 2.0

## 425 Decojet Elite A3

Decojet Elite A3

## 428 Kit di pulizia

Cleaning Kit

## 429 Tanica di manutenzione

Maintenance box

## 430 Cartucce alimentari monouso

Disposable cartridges for edible printing

## 432 Foglio edibile Elite

Elite edible sheet

## 433 Fogli edibili Freetop

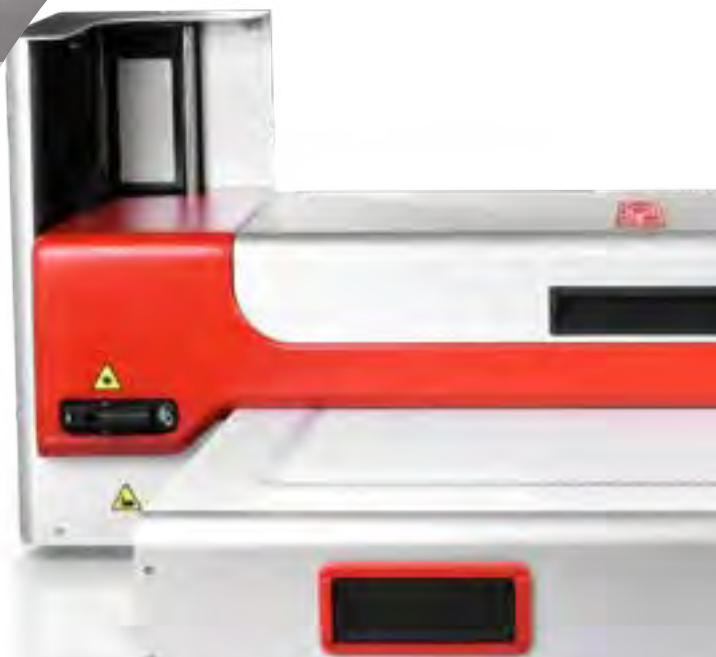
FreeTop edible sheets

## 434 Chocotransfer

Chocotransfer sheet

## 435 Supporti per stampanti alimentari

Edible media



Plotti 

*Stampa direttamente*

Pasta di zucchero • Cacao • Panna • Cioccolato

*Direct print on all surfaces!*





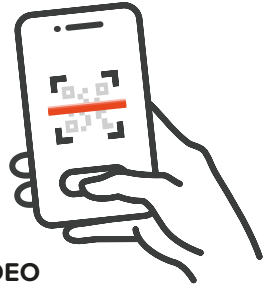
*sui tuoi dolci!*

Zucchero a velo • Glassa • Macarons...E molto altro ancora!

*Sugar paste • Cacao • Cream • Chocolate • Icing sugar • Glaze • Macarons... and much more!*



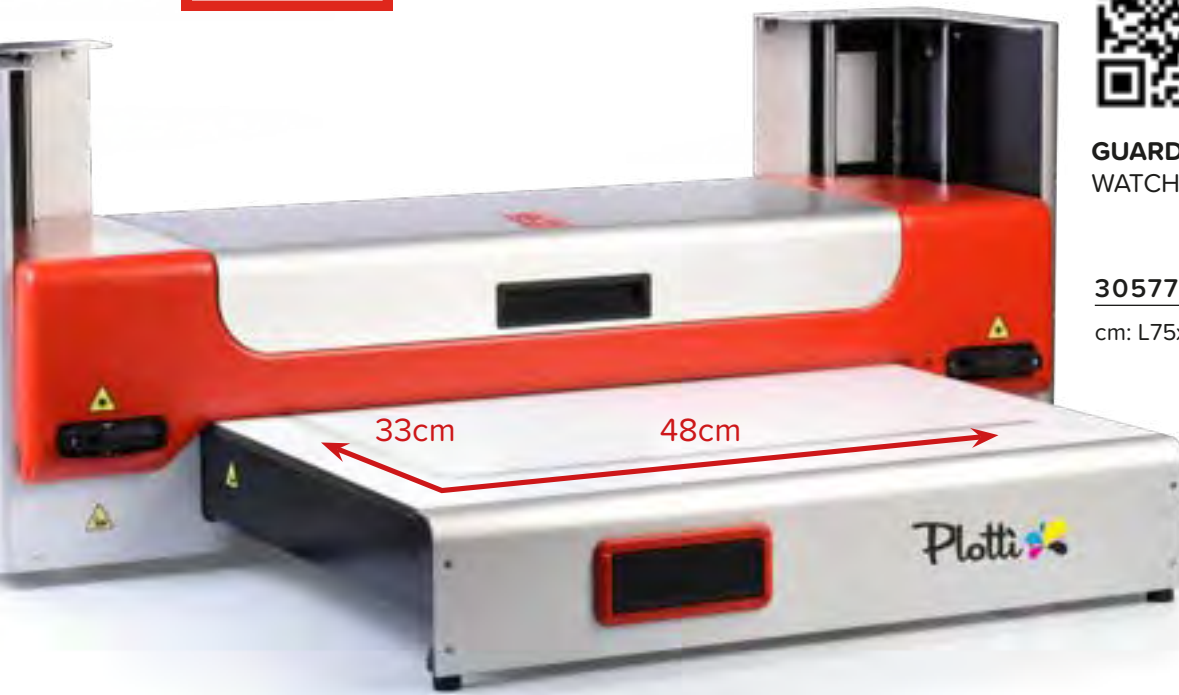
# Plotti



GUARDA IL VIDEO  
WATCH THE VIDEO

30577 **NEW**

cm: L75xL95xH40 - pz: 1



#### Caratteristiche:

Il rilevamento automatico dell'altezza ed i sensori di rilevazione ostacoli ad infrarossi offrono una lavorazione semplice e sicura, preservando il tuo dolce e le testine di stampa

- **Altezza massima** torta: H14cm
- Piano di lavoro molto **spazioso** (A3+)
- Manutenzione **più semplice e veloce**
- **Alta velocità** di stampa

#### Fonctionnalités:

La **détection automatique de la hauteur** et les **capteurs infrarouges de détection** des obstacles permettent un impression simple et sûre, qui préserve votre gâteau et vos têtes d'impression

- **Hauteur maximale** du gâteau : H14cm
- **Large** surface de travail (A3+)
- Maintenance **plus facile et plus rapide**
- **Vitesse** d'impression **élevée**

#### Features:

**Automatic height detection** and **infrared obstacle detection sensors** offer simple and safe printing process, preserving your cake and print heads

- **Maximum height**: H14cm
- **Wide** work surface (A3+)
- **Simpler and faster** maintenance
- **High speed** printing

#### Funktionalitäten:

**Automatische Höhererkennung** und **Infrarotsensoren zur Hinderniserkennung** bieten eine einfache und sichere Verarbeitung und schonen Kuchen und Druckköpfe

- **Maximale Kuchenhöhe**: H14cm
- Sehr **geräumige** Arbeitsfläche(A3+)
- **Einfachere und schnellere** Wartung
- **Hohe** Geschwindigkeit des Druckens

#### Características:

La **detección automática de altura** y los **sensores infrarrojos de detección de obstáculos** ofrecen un uso fácil y seguro, preservando el pastel y los cabezales de impresión

- **Altura máxima** del pastel: H14cm
- **Amplia** superficie de trabajo (A3+)
- Mantenimiento más **fácil y rápido**
- **Alta** velocidad de impresión

#### Características:

A **deteção automática de altura** e os **sensores de deteção de obstáculos por infravermelhos** oferecem um processamento fácil e seguro, preservando o seu doce e as cabeças de impressão

- **Altura máxima** do bolo: H14cm
- **Grande** superfície de trabalho (A3+)
- Manutenção mais **fácil e rápida**
- **Elevada** velocidade de impressão



# Cartucce per plotter alimentari Modecor

Cartridges for foodsafe plotters • Cartouches pour traceurs alimentaires • Patronen für Lebensmittelplotter  
Cartuchos para plotters alimentarios • Tinteiros para plotters alimentares



DECOPLOTTY  
HIGH TECH



**Monouso**  
Single-use



Nero

**30572**

pz: 1 -



Magenta

**30574**

pz: 1 -



Ciano

**30573**

pz: 1 -



Giallo

**30575**

pz: 1 -

• **4 cartucce separate** con testina integrata

• Una testina nuova ad ogni cambio colore

• **4 separate cartridges** with integrated print head

• A new print head at each cartridge change

• **4 cartouches séparées** avec tête d'impression intégrée

• Une tête d'impression neuve à chaque changement de couleur

• **4 getrennte Patronen** mit integriertem Druckkopf

• Ein neuer Druckkopf bei jedem Patronenwechsel

• **4 cartuchos separados** con cabezal integrado

• Un cabezal nuevo con cada cambio de color

• **4 tinteiros separados** com cabeça integrada

• Uma cabeça nova a cada troca de cor

## Magic spray

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

400ml

Da spruzzare su cioccolato, panna e glasse prima della stampa con plotter alimentari per **fissare le stampe**, esaltarne la qualità e garantirne la conservazione nel tempo

À vaporiser sur le chocolat, la crème et nappages avant l'impression avec plotter alimentaires pour **fixer l'image**, exalter la qualité et en garantir la conservation dans le temps

Para aplicar en chocolate, nata y glaseados antes de la impresión con plotter alimentarios para **fixar las imágenes**, realzar la calidad y garantizar la conservación a lo largo del tiempo

To spray on chocolate, cream and glazes before printing with food plotters in order to **fix the print**, enhance the quality and ensure lasting conservation

Zum Aufsprühen auf Schokolade, Sahne und Glasuren vor dem Drucken mit Lebensmittelplotter zur **Fixierung von Aufdrucken**: ausgezeichnete Qualität und gute Aufbewahrung

Para aplicar sobre chocolate, natas e coberturas antes de imprimir com plotter alimentar para **fixar as impressões**, exaltar a qualidade e garantir a sua conservação no tempo

**24679** - ml: 400 - pz: 1 -





# Stampanti Decojet Elite

Decojet Elite Printers • Imprimantes Decojet Elite • Decojet Elite Druckers  
Impresoras Decojet Elite • Impressoras Decojet Elite



## Connessione tramite smartphone e tablet semplice e veloce

*Quick and easy connection via smartphone and tablet*



## Altissima qualità di stampa

*Top printing quality!*



**30419** NEW

cm: L37,5xH17xP30 - pz: 1

### Caratteristiche:

- Connessione rapida a **smartphone e tablet**
- **Stampa fotografica di altissima qualità**
- **Design compatto ed elegante**
- Compatibile con il software Modecor Creator
- Stampa, mirroring, clone e poster da PC

### Funktionalitäten

- Schnelle Verbindung zu **Smartphones und Tablets**
- **Höchste Druckqualität**
- **Kompaktes und elegantes Design**
- Kompatibel mit Modecor Creator Software
- Drucken, Spiegeln, Klonen und Poster vom PC

### Features:

- Fast connection to **smartphones and tablets**
- **Highest print quality**
- **Compact and stylish design**
- Compatible with Modecor Creator software
- Print, mirror, clone and poster from PC

### Características:

- Conexión rápida con **smartphones y tabletas**
- **Máxima calidad de impresión**
- **Estructura compacta y elegante**
- Compatible con el software Modecor Creator
- Imprime, espeja, clona desde el PC

### Fonctionnalités:

- Connexion rapide aux **smartphones et aux tablettes**
- **Qualité exceptionnelle**
- **Modèle compact et élégant**
- Compatible avec le logiciel Modecor Creator
- Impression, effet miroir, clone et effet affiche à partir d'un ordinateur

### Características:

- **Conexão rápida com smartphones e tablets**
- **Impressões em alta qualidade**
- **Design compacto e elegante**
- Compatível com o software Modecor Creator
- Impressão, efeito espelho, clone e poster desde computador



## Le cartucce Modecor non sono ricaricabili!

*Modecor cartridges cannot be refilled!*



Giallo

**30423** NEW

pz: 1 -



Ciano

**30421** NEW

pz: 1 -



Magenta

**30422** NEW

pz: 1 -



Nero

**30420** NEW

pz: 1 -



## Connessione tramite smartphone e tablet semplice e veloce

*Quick and easy connection via smartphone and tablet*



## Altissima qualità di stampa

*Top printing quality!*



## Con scanner!

*With scanner!*



**30493**

cm: L48xH15xP36 - pz: 1

### Caratteristiche:

- **60% più compatta** rispetto alla Decojet Revolution A3
- **Schermo touch a colori con preview**
- **Personalizzazione delle immagini** direttamente dalla stampante
- Compatibile con il software Modecor Creator

### Features:

- **60% more compact** than the Decojet Revolution A3
- **Colour touch screen with preview**
- **Customize your images** directly in the printer
- Compatible with Modecor Creator software

### Caractéristiques:

- **60% plus compacte** que la Decojet Revolution A3
- **Écran tactile couleur avec aperçu**
- **Personnalisation des images** directement par l'imprimante
- Compatible avec le logiciel Modecor Creator

### Funktionalitäten:

- **60% Kompakter** im Vergleich mit dem Decojet Revolution A3
- **Farbe Touchscreen mit Vorschau**
- **Bearbeiten Sie Ihre Bilder** direkt beim Drucker
- Kompatibel mit Modecor Creator Software

### Características:

- **60% más compacta** que la Decojet Revolution A3
- Pantalla táctil en color con vista previa
- **Personalización de la imagen** directamente desde la impresora
- Compatible con el software Modecor Creator

### Características:

- **60% mais compacta** que a Decojet Revolution A3
- **Ecrã táctil a cores com pré-visualização**
- **Personalização das suas imagens** directamente a partir da impressora
- Compatível com o software Modecor Creator



## Le cartucce Modecor non sono ricaricabili!

*Modecor cartridges cannot be refilled!*



Giallo

**30497** - pz: 1 - GF



Ciano

**30495** - pz: 1 - GF AZO



Magenta

**30496** - pz: 1 - GF



Nero

**30494** - pz: 1 - GF



Ciano chiaro

**30568** - pz: 1 - GF AZO



Magenta chiaro

**30567** - pz: 1 - GF





*Il nero è sempre  
elegante*



Black is always elegant



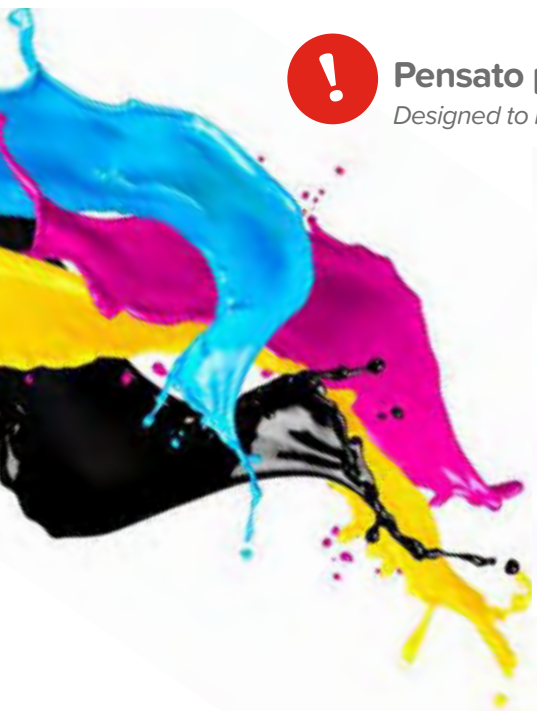
# Kit di pulizia

Cleaning Kit • Kit Nettoyage • Reinigungsset • Kit de limpeza • Kit de limpeza



**Pensato per migliorare le performance della tua stampante!**

*Designed to improve the performance of your printer!*



## Perché usare il kit di pulizia?

- **Pulisce in profondità** la testina di stampa in caso di inutilizzo
- **Allunga il ciclo di vita** della stampante

## Why use the Cleaning Kit?

- Deep cleanse the print head when not in use
- Extends the life cycle of the printer

## Pourquoi utiliser le kit de nettoyage ?

- Il nettoie en profondeur la tête d'impression lorsqu'elle n'est pas utilisée.
- Prolonge le cycle de vie de l'imprimante

## Warum sollte man das Reinigungsset verwenden?

- **Tiefenreinigung des Druckkopfs** bei Nichtgebrauch
- **Verlängert die Lebensdauer** des Druckers

## ¿Por qué utilizar el kit de limpieza?

- **Limpia profundamente el cabezal de impresión** cuando no lo utilice
- **Prolonga el ciclo de vida** de la impresora

## Porqué utilizar o Kit de Limpeza?

- **Limpa profundamente a cabeça de impressão** quando não está a ser utilizada
- **Prolonga o ciclo de vida** da impressora



## Il Kit Cleaning non è ricaricabile!

*The Cleaning Kit is not refillable*



**30592**

pz: 1 - GF AZO



**30424** NEW

pz: 1 - GF AZO



**30593**

pz: 1 - GF AZO



**30498**

pz: 1 - GF AZO

# Tanica di manutenzione

Maintenance box • Boîtier de maintenance • Wartungskasten  
Caja de mantenimiento • Caixa de manutenção



**30518** - pz: 1  
L7,4xH7,4xP4,5 cm

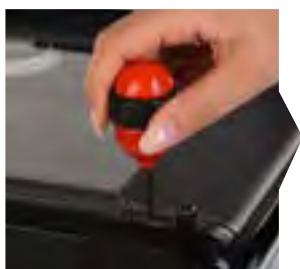


**Facile da sostituire!**

*Easy to replace!!*



**30569** - pz: 1  
L10,2xH5,5xP3,5 cm







# Cartucce alimentari monouso

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



Giallo

**30439** - pz: 1 - GF



Magenta

**30438** - pz: 1 - GF



Ciano

**30437** - pz: 1 - GF AZO



Nero

**30436** - pz: 1 - GF



Giallo

**30599** - pz: 1 - GF



Magenta

**30598** - pz: 1 - GF



Ciano

**30597** - pz: 1 - GF AZO



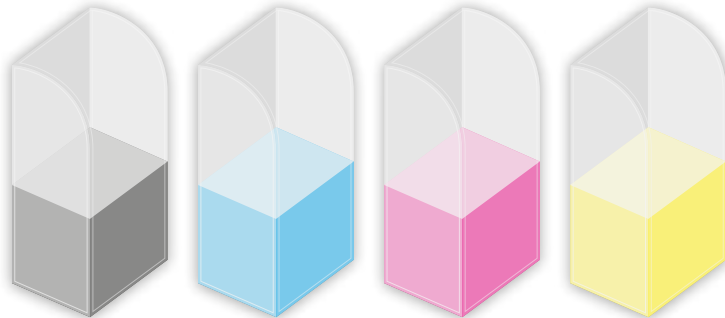
Nero

**30596** - pz: 1 - GF

**DECOJET**  
REVOLUTION

## Serbatoio regular (2x)

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



■ ■ ■ ■ ■ **30585** - GF  
(2pz x Decojet A3)

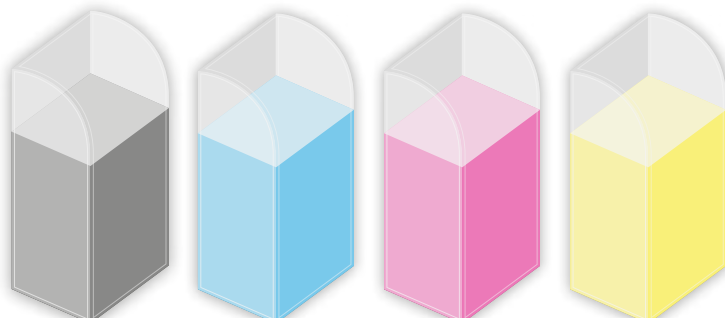
■ ■ ■ ■ ■ **30586** - GF AZO

■ ■ ■ ■ ■ **30587** - GF

■ ■ ■ ■ ■ **30588**  
pz: 1 - GF

## Serbatoio maxi (4x)

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



■ ■ ■ ■ ■ **30581** - GF  
(2pz x Decojet A3)

■ ■ ■ ■ ■ **30582** - GF AZO

■ ■ ■ ■ ■ **30583** - GF

■ ■ ■ ■ ■ **30584**  
pz: 1 - GF



# Un foglio per ogni esigenza!

*A sheet for every need!*

Scopri le caratteristiche di ogni foglio e scegli quello perfetto per te  
*Discover the features of each sheet and choose the perfect one for you*

## LEGENDA | LEGEND:

<p><b>- Performance su panna - Performance on cream</b>          L'immagine stampata rimane perfetta su prodotti in panna fino a 12h con isolamento, fino a 4h senza isolamento          The printed image remains perfect on cream products for up to 12h with insulation and up to 4h without insulation</p>	<p><b>- Maneggevolezza - Handling</b>          Resistenza del prodotto e facilità di utilizzo in fase di stampa e di posizionamento sul dolce          Product strength and usability when printing and placing on the cake</p>
<p><b>- Resa grafica - Graphic output</b>          Resa dell'immagine stampata vivida e brillante          Vivid and brilliant print image rendering</p>	<p><b>- Coprenza - Opacity</b>          Livello di opacità e bianchezza del prodotto          Opacity and whiteness level of the product</p>
<p><b>- Velocità di asciugatura - Drying speed</b>          Tempo di asciugatura dell'inchiostro sul foglio (min 30' max 2h)          Ink drying time on the sheet (min 30' max 2h)</p>	

## Foglio edibile Elite

1 | 2 | 3 | 4 | 5

<b>Performance su panna - Performance on cream</b>	
<b>Resa grafica - Graphic output</b>	
<b>Velocità di asciugatura - Drying speed</b>	
<b>Maneggevolezza - Handling</b>	
<b>Coprenza - Opacity</b>	

## Fogli edibili FreeTop

1 | 2 | 3 | 4 | 5

<b>Performance su panna - Performance on cream</b>	
<b>Resa grafica - Graphic output</b>	
<b>Velocità di asciugatura - Drying speed</b>	
<b>Maneggevolezza - Handling</b>	
<b>Coprenza - Opacity</b>	

## Fogli edibili con zucchero

1 | 2 | 3 | 4 | 5

<b>Performance su panna - Performance on cream</b>	
<b>Resa grafica - Graphic output</b>	
<b>Velocità di asciugatura - Drying speed</b>	
<b>Maneggevolezza - Handling</b>	
<b>Coprenza - Opacity</b>	



# Foglio edibile Elite

Elite edible sheet • Feuilles edibles Elite • Elite-Esspapier  
Láminas comestibles Elite • Lâminas comestíveis Elite



## Ottime performance su panna

*Excellent performance on cream*



## La tua immagine sarà come una vera fotografia!

*Your image will be just like a real photograph!*



A4

SPESSORE | Thickness: 0,5 mm

**10531** - cm: L21xH29,7 (A4)

pz: 50 - mat: AM -  



A3

SPESSORE | Thickness: 0,5 mm

**10533** - cm: L42xH29,7 (A3)

pz: 30 - mat: AM -  

• Per ottenere un risultato ottimale su qualsiasi dolce, **isola la parte inferiore del foglio con cioccolato bianco o crema al burro.**

• Le migliori performance di stabilità si ottengono posizionando il prodotto sulla torta **entro 6h dalla consumazione.**

• For best results on any cake, **isolate the sheet at the bottom with white chocolate or buttercream.**

• The best product stability is achieved by placing the product on the cake within **6 hours before eating.**

• Pour obtenir le meilleur résultat sur n'importe quel gâteau, **isolez la partie inférieure de la feuille avec du chocolat blanc ou de la crème au beurre.**

• Les meilleures performances en matière de stabilité sont obtenues en plaçant le produit sur le gâteau **6 heures avant la consommation.**



# Fogli edibili FreeTop

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



**Superficie liscia, immagini vivide, brillanti e non sgranate**

*Smooth surface, vivid images, brilliant and not grainy*

**PALM  
OIL  
FREE**



**SUGAR  
FREE**



**A4**

SPESSORE | Thickness: 0,5 mm

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

pz: 50 - mat: AM -  



**A3**

SPESSORE | Thickness: 0,5 mm

**10509** - cm: L42xH29,7 (A3)

pz: 30 - mat: AM -  

- Die besten Ergebnisse erzielen Sie bei jeder Art von Torte, **wenn Sie die untere Folie mit weißer Schokolade oder Buttercreme isolieren.**
- Die beste Stabilität wird erreicht, wenn das Produkt innerhalb **von 6 Stunden vor dem Verzehr auf die Torte gelegt wird.**

- Para obtener los mejores resultados en cualquier pastel, **aislar la lámina en la parte inferior con chocolate blanco o crema de mantequilla.**
- El mejor rendimiento de estabilidad se consigue colocando el producto en la tarta **6 horas antes de la consumación.**

- Para melhores resultados em qualquer bolo, **isole a folha no fundo com chocolate branco ou creme de manteiga.**
- O melhor desempenho em termos de estabilidade é obtido colocando o produto sobre o bolo **6 horas antes do consumo.**



# Chocotransfer

Chocotransfer • Chocotransfer  
Schokofolie • Chocotransfer  
Chocotransfer



**Fogli su base bianca  
per una migliore resa  
dell'immagine!**

*Sheets on a white base  
for better image rendering!*

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

Chocotransfer for edible printing: sheet  
for printing edible pictures on chocolate.

**Feuilles sur une  
base blanche pour  
un meilleur rendu de  
l'image !**

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

**Hojas sobre una base  
blanca para una mejor  
reproducción de la  
imagen.**

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

**Abziehfolien auf  
weißem Untergrund  
für eine bessere  
Bildwiedergabe!**



Schokofolie für  
Lebensmitteldruck:  
Abziehfolie für essbare Bilder  
auf Schokolade.

**Folhas numa base  
branca para uma melhor  
reprodução de imagem!**

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



**10529**

cm: L21xH29,7 (A4) - pz: 30 -  

# Supporti per stampanti alimentari

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

COD	FOGLI   Sheets   Feuilles   Folien   Hojas   Folhas	FORMATO   Size Format   Format Formato   Formato	SPESSORE Thickness Épaisseur   Dicke Espesor   Espessura	PZ	MAT	FREE
<u>10531</u>	FOGLIO A4 ELITE   Elite edible sheet Feuilles edibles Elite   Elite-Esspapier Láminas comestibles Elite   Lâminas comestíveis Elite	<b>A4</b> L21xH29,7 cm	0,5 mm	50	AM	  Palm oil free
<u>10533</u>	FOGLIO A3 ELITE   Elite edible sheet Feuilles edibles Elite   Elite-Esspapier Láminas comestibles Elite   Lâminas comestíveis Elite	<b>A3</b> L42xH29,7 cm	0,5 mm	30	AM	  Palm oil free
<u>10528</u>	 FOGLIO EDIBILE   Edible sheets Feuilles edibles   Esspapier   Láminas comestibles Lâminas comestíveis FreeTop	<b>A4</b> L21xH29,7 cm	0,5 mm	50	AM	  Palm oil free Sugar free
<u>10509</u>	 FOGLIO EDIBILE   Edible sheets Feuilles edibles   Esspapier   Láminas comestibles Lâminas comestíveis FreeTop	<b>A3</b> L42xH29,7 cm	0,5 mm	30	AM	  Palm oil free Sugar free
<u>10530</u>	FOGLI EDIBILI CON ZUCCHERO   Edible sheets with sugar   Feuilles edibles avec sucre Esspapier mit Zucker   Láminas comestible con azúcar   Lâminas comestíveis com açúcar	<b>A4</b> L21xH29,7 cm	0,54 mm	50	ZU	
<u>10532</u>	FOGLI EDIBILI CON ZUCCHERO   Edible sheets with sugar   Feuilles edibles avec sucre Esspapier mit Zucker   Láminas comestible con azúcar   Lâminas comestíveis com açúcar	<b>A3</b> L42xH29,7 cm	0,54 mm	30	ZU	
<u>13501</u>	CIALDA   Wafer   Azyme Oblatenpapier   Oblea   Obreia	<b>A4</b> L21xH29,7 cm	0,55 mm	100	WF	 
<u>13504</u>	CIALDA   Wafer   Azyme Oblatenpapier   Oblea   Obreia	<b>A3</b> L42xH29,7 cm	0,55 mm	50	WF	 
<u>13505</u>	CIALDA LISCISSIMA   Extra smooth wafer Azyme très lisse   Extra glatte Oblate Oblea extra-lisa   Obreia extralisa	<b>A4</b> L21xH29,7 cm	0,60 mm	100	WF	 
<u>13503</u>	CIALDA ULTRA-FINE   Extra thin wafer Azyme ultra-fine Oblaten extra dünn Oblea ultra-fina   Obreia ultra-fina	<b>A4</b> L21xH29,7 cm	0,30 mm	100	WF	 
<u>10529</u>	CHOCOTRANSFER   Chocotransfer Schokofolie   Chocotransfer   Chocotransfer	<b>A4</b> L21xH29,7 cm	-	30	-	 





## RIBBONS AND EQUIPMENT

# *Nastri &*

**438** **Sac a Poche**  
Sac a poche

**440** **Attrezzature da laboratorio**  
Lab equipments

**447** **Aerografo**  
Airbrush

**448** **Contenitori**  
Containers

**448** **Decorazioni per gelato**  
Decorations for Ice cream



# Attrezzature

**449 Nastri Bijoux**  
Bijoux ribbons

**449 Nastri Colly**  
Colly ribbons

**450 Nastri con strass**  
Rhinestone ribbons

**451 Nastri classici**  
Classic ribbons



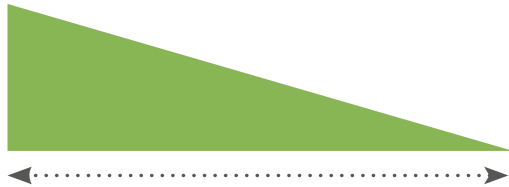
# Sac à poche

Sac à poche • Poche à douille • Taschenbeutel • manga pastelera • Saco de pasteiro

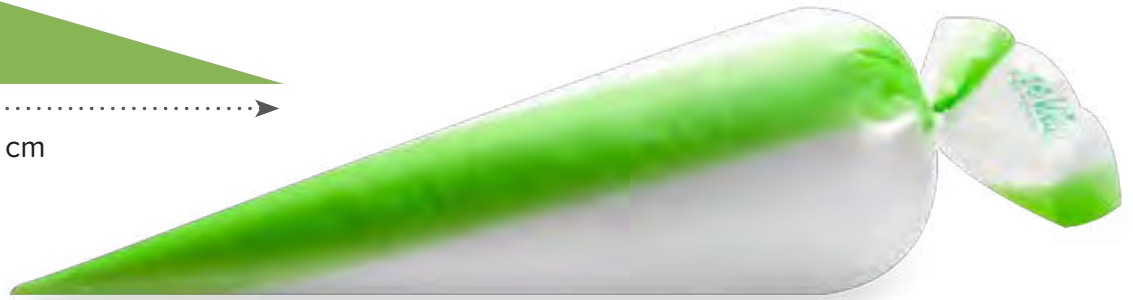


## Trasparente per una visione ottimale del contenuto

*Transparent to guarantee an optimal visibility of the content!*



L53 cm



**30403** - cm: L53 - pz:400 (100x4) - mat: PL ☆



## Bicolore

*Two-tone*

- Impugnatura soft touch: flessibile e antiscivolo
- Super resistente: strato intermedio extra rinforzato
- Usa e getta

- Soft touch grip: flexible and non-slip
- Super tough: extra reinforced middle layer
- Disposable

- Préhension douce au toucher: flexible et antidérapante
- Super résistant: couche intermédiaire extra renforcée
- Jetable

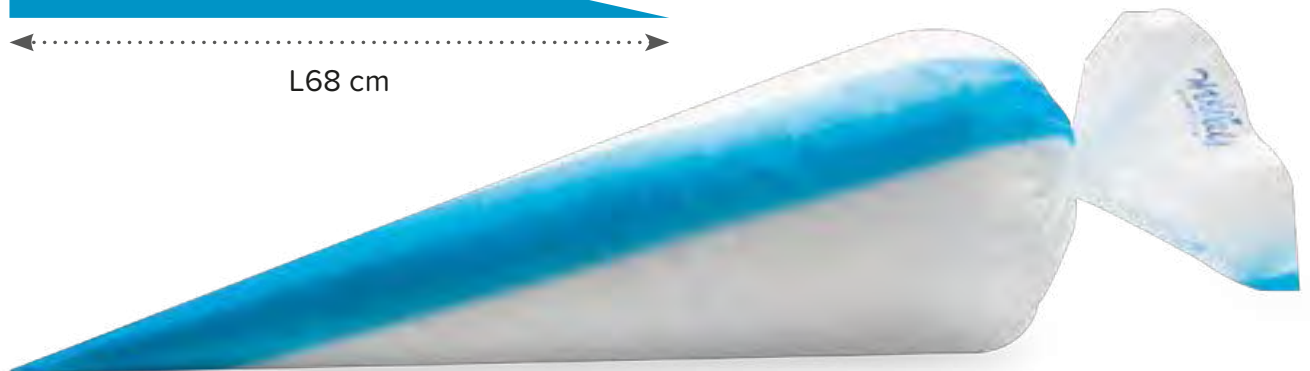
- Soft-Touch-Griff: flexibel und rutschfest
- Super robust: extra verstärkte Mittelschicht
- Einweg-Beutel

- Empuñadura soft touch: flexible y antideslizante
- Súper resistente: capa intermedia extra reforzada
- Usar y tirar

- Pega de toque suave: flexível e antideslizante
- Super resistente: camada intermédia reforçada extra
- Descartável



L68 cm



**30404** - cm: L68 - pz: 296 (74x4) - mat: PL ☆



## Bicolore

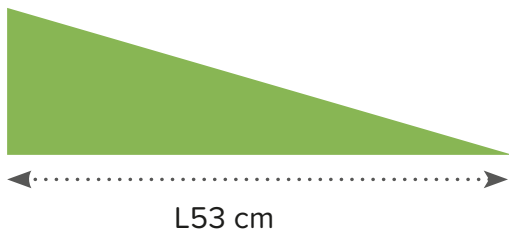
*Two-tone*



# Gripy Poche

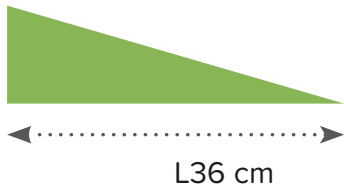
Il sac à poche ad alta aderenza • The perfect grip piping bag • La poche à douille haute adhérence • Der anti-rutsch Spritzbeutel • La manga pastelera de alta adherencia  
Saco pasteleiro com aderência elevada

- |   |  |  |   |  |  |
|---|--|--|---|--|--|
| <ul style="list-style-type: none"> <li>• Non scivola</li> <li>• Super resistente</li> <li>• Una sola giuntura</li> <li>• Usa e getta</li> </ul> | <ul style="list-style-type: none"> <li>• Non-slip</li> <li>• Super resistant</li> <li>• Only one seam</li> <li>• Disposable</li> </ul> | <ul style="list-style-type: none"> <li>• Ne glisse pas</li> <li>• Super résistant</li> <li>• Une seule jonction</li> <li>• À usage unique</li> </ul> | <ul style="list-style-type: none"> <li>• Rutschfest</li> <li>• Super reißfest</li> <li>• Nur eine Naht</li> <li>• Einwegbeutel</li> </ul> | <ul style="list-style-type: none"> <li>• No desliza</li> <li>• Super resistente</li> <li>• Una sola junta</li> <li>• Desechable</li> </ul> | <ul style="list-style-type: none"> <li>• Não desliza</li> <li>• Super resistente</li> <li>• Uma única junção</li> <li>• Descartável</li> </ul> |
|---|--|--|---|--|--|



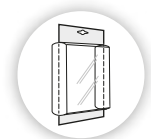
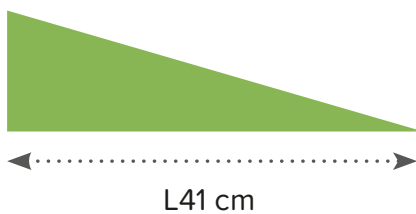
## 30301 - LARGE

cm: L53 - pz: 400 (100x4) ☆



## 30303 - SMALL

cm: L36 - pz: 400 (100x4) ☆



## 30266 - MEDIUM

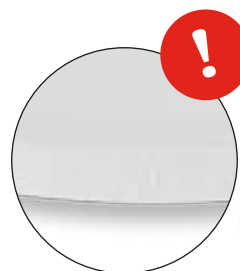
cm: L41 - 12blister (20pz) ☆





# Vassoi per torte plastificati

Plastic coated cake trays • Plateaux plastifiés pour gâteaux  
Plastifizierte Tortenplatten für Stockwerkertorten • Bandejas plastificadas, para pasteles •  
Bases prateadas plastificadas



**Spessore 1,2cm**

*Thickness*



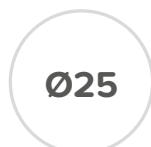
**Confezionati singolarmente**

*Single packed*



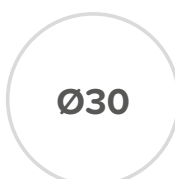
**Ø20**

**30616G**



**Ø25**

**30617G**




**Ø30**

**30618G**



**Ø35**

**30619G**

pz: 10 - mat: CT 



**Ø40**

**30620G**



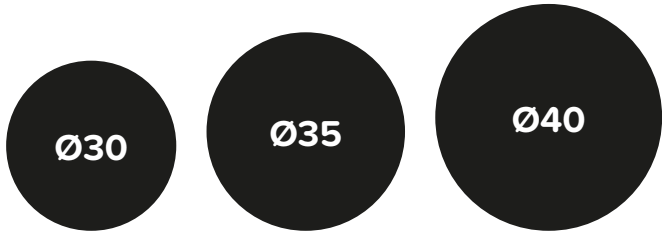
**Ø45**

**30621G**



**Ø50**

**30622G**



30477Z

30478Z

30479Z



30477B

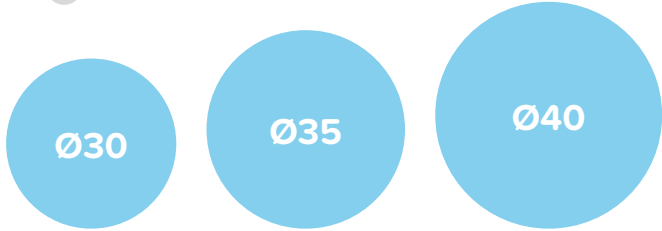


30478B



30479B

pz: 5 - mat: CT



30477C

30478C

30479C



30477D



30478D



30479D



**Spessore 1,2cm**  
Thickness



30447I



30477I



30478I



30479I



30446I



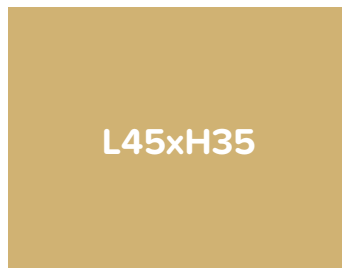
30445I



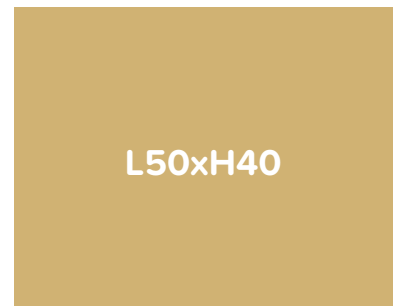
30444I



30443I



30442I



30441I





# Vassoi per torte plastificati

Plastic coated cake trays • Plateaux plastifiés pour gâteaux  
Plastifizierte Tortenplatten für Stockwerktorten • Bandejas plastificadas, para pasteles •  
Bases prateadas plastificadas



**Spessore 1,2cm**

*Thickness*



**Confezionati singolarmente**

*Single packed*

Ø20

30616H

pz: 10 - mat: CT ☆

Ø25

30617H

Ø30

30618H

Ø35

30619H

Ø40

30620H

Ø45

30621H

Ø50

30622H



**Spessore 1,2cm**  
Thickness



L25

30623H

L30

30624H

L35

30625H

L40

30626H

L45

30627H

30628H

pz: 10 - mat: CT



L50



**Confezionati singolarmente**

Single packed

L40x30

30629H

pz: 10 - mat: CT ☆

L45x35

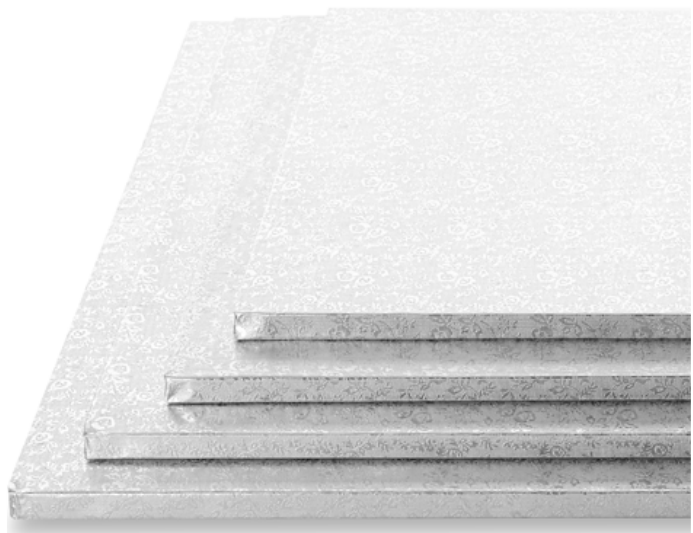
30630H

L50x40

30631H

L55x45

30632H

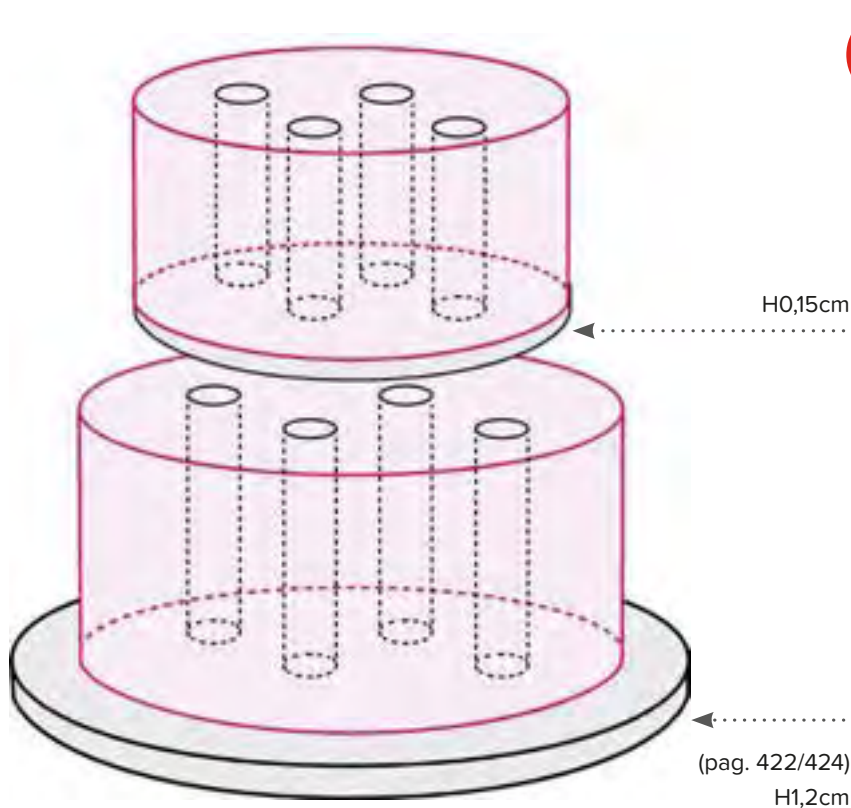
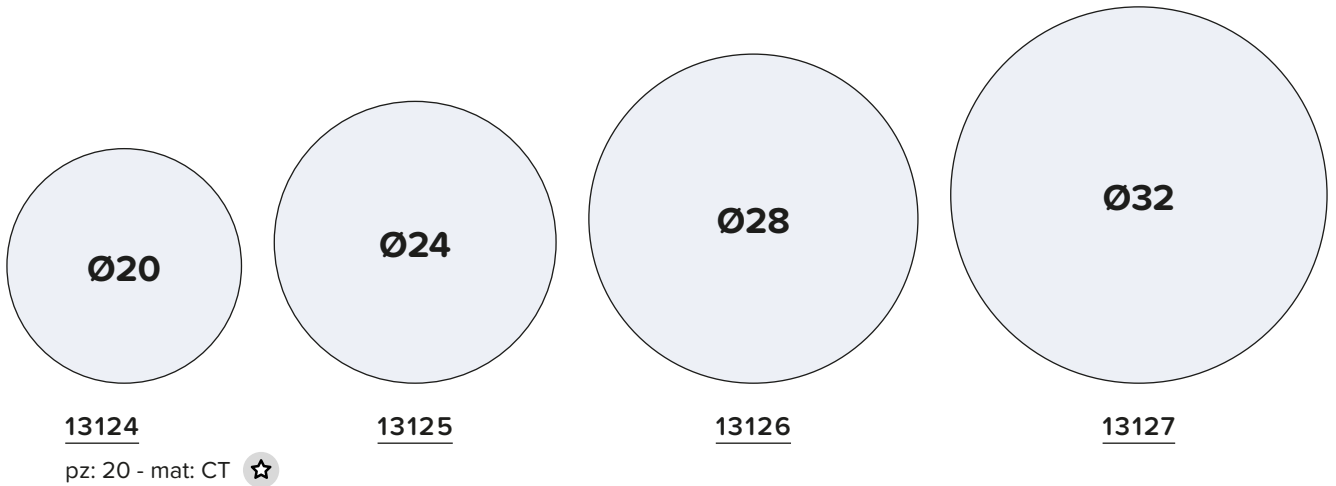




# Sottotorta professionali

Professional cake board • Support gâteau professionnel  
Professioneller Unter-Kuchenteller • Base para tarta, profesional  
Base para bolo, profissional

- |   |   |   |   |  |   |
|---|---|---|---|--|---|
| <ul style="list-style-type: none"><li>• 100% atto al contatto alimenti</li><li>• 100% plastificato bianco</li></ul> | <ul style="list-style-type: none"><li>• 100% foodsafe</li><li>• 100% plastic coated white</li></ul> | <ul style="list-style-type: none"><li>• 100% apte au contact alimentaire</li><li>• 100% plastifié blanc</li></ul> | <ul style="list-style-type: none"><li>• 100% geeignet für Kontakt mit Lebensmitteln</li><li>• 100% mit weißem Plastik überzogen</li></ul> | <ul style="list-style-type: none"><li>• 100% apto al contacto con alimentos</li><li>• 100% plastificado blanco</li></ul> | <ul style="list-style-type: none"><li>• 100% apto para estar em contacto com alimentos</li><li>• 100% plastificado branco</li></ul> |
|---|---|---|---|--|---|



**Spessore 0,15cm**  
Thickness



# Polistiroli

Polystyrene • Polystyrène • Polystyrol • Poliestirenos • Poliestirenos

Confezionati in cartoni

Packed in boxes

Conditionnés en cartons

In Kartons verpackt

Embalados en cartones

Embalados em cartões



Ø20

**30452**

pz: 8 - mat:



Ø25

**30453**

mat:



**Spessore 5cm**

Thickness



Ø30

**30454**

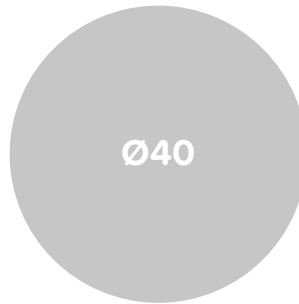
pz: 2 - mat:



Ø35

**30455**

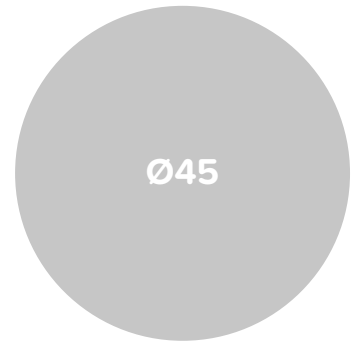
mat:



Ø40

**30456**

mat:



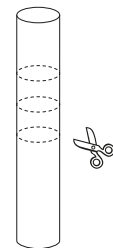
Ø45

**30457**

mat:

## Tubi in plastica per sostegno livelli torte a piani

Plastic tubes to use as supports for multi layer cakes • Tubes en plastique pour support gâteaux à plusieurs étages  
Rohre aus Plastik für mehrstöckige Torten • Tubos de plástico para sostener tartas de varios pisos  
Tubos de plástico para sustentar bolos de vários andares



**30358**

cm: Ø1,9xH20 - pz: 50

mat: PL

Possibilità di taglio a misura

Cut to desired height

Possibilité de coupe à la mesure désirée

Passgenaue Schnitte möglich

Posibilidad de corte a medida

Possibilidade de corte à medida



# Pennelli

Brushes • Pinceaux • Pinsel • Pinceles • Pincéis



## Setole in nylon

Nylon bristles



**30848P**

■ ■ ■ 6 - cm: L17,5/21,5

pz: 1Blister (6pz) - ☉



## Bobina in acetato neutra

Roll of transparent acetate • Bobine neutre en acétate  
Unbedruckte Spule aus Acetat • Bobina de acetato neutro  
Bobina de acetato neutro

**25066** - cm: H4

pz: 305m - mat: PL ☆



Atto al contatto  
alimenti  
Per bordi sempre  
perfetti

Foodsafe  
For always  
perfect borders!

Aptes au contact  
alimentaire  
Pour des contours  
toujours parfaits!

Lebensmitteltauglich  
Für einen stets  
perfekten Rand!

Apto al contacto  
alimentos  
¡Para bordes  
siempre perfectos!

Apropriadas para estar  
em contato com alimentos  
Para bordas sempre  
perfeitas!

## Piatto rotante in acciaio

Rotating stainless steel plate  
Plateau rotatif acier  
Kuchenplatte, drehbar aus Edelstahl  
Plato rotatorio, de acero  
Prato giratorio, de aço

**31242**

cm: Ø30xH14

pz: 1 - mat: MT ☉



# Prodotti per l'hobbistica

Hobby products • Produits pour le loisir • Produkte für Hobbybäcker  
Productos para hobbies • Produtos para hobbies

## Aerografo

Airbrush • Aérographe • Spritzpistole  
Aerógrafo • Aerógrafo



**30055**

pz: 1

## Bocchetta Ricarica Colore x 30869

Colour refill bottle  
Bouteille recharge couleur  
Farbe Nachfüllflasche  
Ampolla de recarga de color para aerógrafo  
Frasquinho de recarga de cores para aerógrafo

**30870**

cm: Ø3,5xH6,5 - pz: 2



## Kit aerografo = compressore + aeropenna + bocchetta ricarica colore

Airbrush kit =  
Compressor  
+ Airbrush  
+ Colour refill bottle

Kit aérographe =  
Compresseur  
+ Aérographe  
+ Bouteille recharge  
couleur

Spritzpistolen-Set =  
Kompressor  
+ Airbrush  
+ Farbe  
Nachfüllflasche

Kit aerógrafo =  
Compresor  
+ Aerógrafo  
+ Ampolla de recarga  
de color

Kit aerógrafo =  
Compressor  
+ Aerógrafo  
+ Frasco de recarga de cores

**30869**

cm: L12xH7xP9,5

pz: 1Kit







# Vasetti in vetro per monoporzioni

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



**13150** - ●●● A

cm: H9,5<sup>~</sup> - pz: 36

mat: VT - cc: 160ml

## Decorazioni per gelato

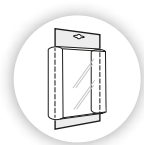
Decorations for Ice cream • Décorations pour glace • Eis-Dekore  
Decoraciones para helado • Decorações para gelado



**52007** - ●●● A - cm: H6,5 - pz: 1000

## Bastoncini per cake pops

Sticks for cake pops • Petits bâtons pour cake pop • Stöckchen  
Palitos para cakepop • Palitos para cake pop



**30845**

cm: H16<sup>~</sup> - pz: 4Blister (24pz) mat: CT



# Nastri sottotorta Colly

Ribbons Colly • Rubans Colly • Tüllbänder Colly • Cintas Colly • Fitas Colly



**24031D - ROSSO** - ⊕



**24031C - AZZURRO**  
cm: H4,5 - pz: 20m - mat: ST ⊕



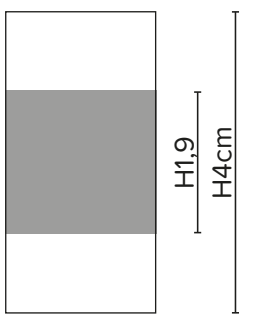
**24031G - BIANCO** - ⊕



**24031B - ROSA** - ⊕

# Nastri Bijou

Bijou ribbons • Rubans Bijou • Bänder Bijou • Cintas Bijou • Fitas Bijou



Per impreziosire ogni tuo dolce, anche il più semplice!

To embellish all of your cakes, even the simplest!

Pour enrichir chacun de vos gâteaux, même le plus simple !

Macht jede Konditorware edel, auch die einfachste!

Para embellecer todos tus dulces, ¡incluso el más sencillo!

Para enriquecer todos os seus doces, até o mais simples!

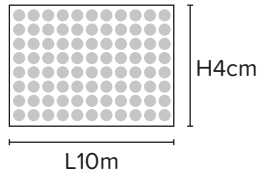


**24368** - ●●● DEI - cm: H4 - pz: 50m - mat: PL

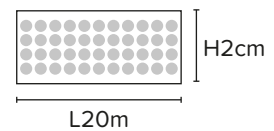


# Nastri con strass

Rhinestones Ribbons • Rubans avec strass  
Strassbänder • Cintas con strass • Fitas com strass



25033H - cm: L10mxH4 - pz: 1 - mat: PL



25028H - cm: L20mxH2 - pz: 1 - mat: PL



# Nastri

Ribbons • Rubans • Tüllbänder • Cintas • Fitas

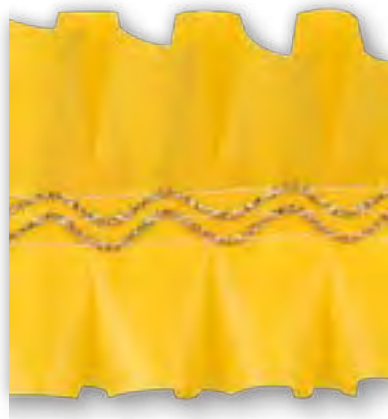


24192G - BIANCO

cm: H5 - pz: 50m - mat: PL



24192B - ROSA



24192E - GIALLO



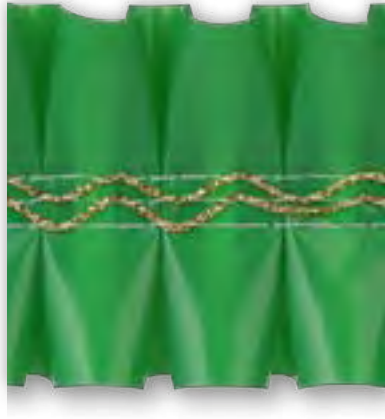
24192D - ROSSO



24192C - AZZURRO



24192K - BLU



24192L - VERDE

# COLORI



Colours | Couleurs | Farben | Cores | Cores

	Italiano	English	Français	Deutsch	Español	Português
A	Assortito (col./conf.)	Assorted (col./box)	Assorti (coul./Bte.)	Sortiert (Farbe/Verp.)	Surtido (col./caja)	Sortido (cor./caixa)
B	Rosa - Femmina	Pink - Female	Rose - Fille	Rosa - Mädchen	Rosa - Niña	Rosa - menina
C	Celeste - Maschio	Light-blue - Male	Bleu ciel - Garçon	Hellblau - Junge	Celeste - Niño	Azul - menino
D	Rosso	Red	Rouge	Rot	Rojo	Vermelho
E	Giallo	Yellow	Jaune	Gelb	Amarillo	Amarelo
G	Bianco	White	Blanc	Weiß	Blanco	Branco
H	Argento	Silver	Argent	Silber	Plateado	Prateado
I	Oro	Gold	Or	Gold	Oro	Dourado
K	Blu	Blue	Bleu	Blau	Azul	Azul marinho
L	Verde	Green	Vert	Grün	Verde	Verde
N	Marrone	Brown	Marron	Braun	Marrón	Castanho
Q	Arancione	Orange	Orange	Orange	Naranja	Laranja
V	Lilla/viola	Lilac/violet	Lilas/violet	Lila/Violett	Lila/violeta	Lilás/violeta
W	Fucsia	Fuchsia	Fuchsia	Fuchsinrot	Fucsia	Rosa shock
Z	Nero	Black	Noir	Schwarz	Negro	Preto

Ove non specificato, non sono previste confezioni assortite | If not specified, assorted boxes are not available | Si cela n'est pas spécifié, les assortiments ne sont pas prévus | Wo nichts angegeben ist, sind keine Sortimente vorgesehen | Donde no esté especificado, no está prevista la caja surtida | Quando não estiver especificado é porque não está disponível na versão sortida

# ABBREVIAZIONI MATERIALI

Abbreviations of materials | Abréviations des matériels | Materialabkürzungen | Abreviaciones de los materiales | Abreviações dos Materiais

	Italiano	English	Français	Deutsch	Español	Português
AM	Amido	Starch	Amidon	Stärke	Almidón	Amido
BC	Base burro di cacao colorato	Coloured cocoa butter based	À base de beurre de cacao coloré	Bunte Kakaobutter	Base de manteca de cacao coloreada	Base de manteiga de cacau colorida
BS	Biscotto	Biscuit/cookie	Biscuit	Keks	Galleta	Biscoito
CC	Cioccolato	Chocolate	Chocolat	Schokolade	Chocolate	Chocolate
	Termoformati da riempire	Empty moulds, to be filled	Thermoformés à remplir	Schoko-Formen zum Ausfüllen	Moldes termoformados para rellenar	Moldes para preencher
	Cioccolato fondente Cacao min. 60%	Dark chocolate Cocoa min. 60%	Chocolat noir Cacao min. 60%	Bitterschokolade Kakao min. 60%	Chocolate negro Cacao min. 60%	Chocolate preto Cacau min 60%
	Cioccolato al latte	Milk chocolate	Chocolat au lait	Milkschokolade	Chocolate con leche	Chocolate ao leite
	Cioccolato bianco	White chocolate	Chocolat blanc	Weißer Schokolade	Chocolate blanco	Chocolate branco
CE	Cera	Wax	Cire	Wachs	Cera	Cera
CER	Cereali	Cereals	Céréales	Getreide	Cereales	Cereais
CI	Ciniglia	Chenille	Chenille	Chenille	Chenille	Chenille
CT	Carta/Cartone	Paper/Carton	Papier/Carton	Papier/Karton	Papel/Cartón	Papel/Cartão
GE	Gélee	Jelly	Gelée	Gelatine	Gelatina	Gelatina
LA	Liquido analcolico	Non alcoholic liquid	Liquide sans alcool	Alkoholfrei Flüssigkeit	Líquido sin alcohol	Líquido sem álcool
LE	Legno	Wood	Bois	Holz	Madera	Madeira
MM	Marshmallow	Marshmallow	Marshmallow	Marshmallow	Marshmallow	Marshmallow
MT	Metallo	Metal	Métal	Metall	Metal	Metal
MZ	Marzapane	Marzipan	Massepain	Marzipan	Mazapán	Maçapão
PF	Prodotto da forno	Bakery wares	Produit cuit au four	Backwaren	Productos para hornear	Produtos cozidos no forno
PL	Plastica	Plastic	Plastique	Plastik	Plástico	Plástico
PO	Polystone/resina	Polystone/polyresin	Polystone/polyrésine	Polystone/Polyresin	Polystone/Polyresina	Polistone/Poliresina
PT	Pastigliaggio	Gum-paste	Pastillage	Tragant	Pasta adragante	Pastilhagem
SL	Silicone	Silicone	Silicone	Silikon	Silicona	Silicone
ST	Stoffa	Fabric	Tissu	Stoff	Tela	Tecido
VT	Vetro	Glass	Verre	Glas	Vidrio	Vidro
WF	Cialda	Wafer	Azyme	Oblate	Oblea	Obreia
ZU	Zucchero	Sugar	Sucre	Zucker	Azúcar	Açúcar

# SIMBOLI E ABBREVIAZIONI

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



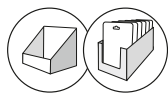
Ideali da colorare | Ideal for colouring  
Idéals pour colorer | Ideal zum Färben  
Ideales de colorear | Ideais para dar cor



Pasta di zucchero | Sugar paste  
Pâte à sucre | Fondant  
Fondant | Pasta de açúcar



In barattolo | In pot  
En boîte | In Dosen  
En bote | Em frasco



Con display | With Display-box  
Avec présentoir exposition | Mit Aufstell  
Verpackung | Con display | Com display



In sacchetto trasparente | In transparent bag  
En sachet transparent | In durchsichtige Tüte  
En bolsa transparente | Em bolsa transparente



In blister appendibile | In blister pack with hanging slot  
En blister suspendu | In Verpackung zum Aufhängen  
En blister colgante | Em blister de pendurar



In scatola finestrata | Packed in window box  
Emballé en boîte fenêtre | In Box mit Sichtfenster verpackt  
En caja con ventana | Em caixa com janela

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