2024

# Food Equipment




Votre Distributeur
UFC Des

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Chi siamo
*Our Story*

## Siamo i professionisti per i professionisti

La collezione Pavoni Italia è caratterizzata da idee innovative e prodotti dal design unico, realizzati in collaborazione coi migliori professionisti del settore. Una ricerca lunga oltre 40 anni verso la perfezione, con strumenti pensati, disegnati e prodotti per trasformare la pasticceria in design, ogni preparazione in una piccola opera d'arte. Qualità dei materiali, un reparto dedicato alla ricerca e sviluppo, continua innovazione nella forma e nelle soluzioni. Tutto ciò ispira costantemente la nostra produzione, prima di arrivare nelle mani dei professionisti di tutto il mondo. Ecco i prodotti Pavoni. La migliore strumentazione per cioccolato, dessert da cottura e surgelazione, gelateria, insieme a colori e materie prime dedicati al settore alimentare.

Oltre 6.000 prodotti destinati ai professionisti della pasticceria, gelateria e della ristorazione. Nata nel 1980 come produttrice di contenitori in plastica per il mondo della panificazione, oggi Pavoni Italia è azienda di riferimento nel Mondo. Un marchio italiano con una storia riconosciuta di attenzione alle esigenze dei professionisti, che conosce da vicino la differenza tra semplici strumenti di lavoro e oggetti votati all'eccellenza, capaci di ispirare la creatività di Chef e Pastry Chef. Per fare questo, ci ispiriamo ai nostri valori. Una reale dedizione al cliente, fatta di ascolto e attenzione. Scelte orientate da coerenza e chiarezza, coadiuvate da una grande capacità produttiva. Un cuore grande, perché amiamo ciò che facciamo. E la consapevolezza di essere scelti dai migliori.

## We are the professionals for the professionals

Pavoni Italia collection is characterised by innovative ideas and unique design products, realised in collaboration with the best professionals of the sector. More than 40 years long research towards perfection, with tools conceived, designed and produced to turn pastry into design, every preparation into a little work of art. Quality materials, a department dedicated to research and development, continuous innovation in form and solutions. All this constantly inspires our production, before reaching the hands of professionals all over the world. Here are the Pavoni products. The best equipment for chocolate, baking and freezing desserts, ice-cream, together with colours and raw materials dedicated to the food industry.

More than 6.000 products destined to the professionals of pastry, ice-cream and catering. Founded in 1980 as a manufacturer of plastic containers for the bakery world, today Pavoni Italia is a reference company in the World. An Italian brand with a recognized history of attention to the needs of professionals, which knows closely the difference between simple working tools and objects devoted to excellence, able to inspire the creativity of Chefs and Pastry Chefs. To do this, we are inspired by our values. A real dedication to the customer, made up of listening and attention. Choices guided by consistency and clarity, aided by a great production capacity. A big heart, because we love what we do.

Votre Distributeur KUALY Design
Tél. standard : +33 (0)5 62 24 13 13
contact@kualy-design.com

# Indice
*Index*


5 Novità
New products

39 Pasticceria
Pastry world

Stampi in silicone /
Silicone moulds

41 Stampi per monoporzioni /
Single-serving portions moulds

77 Stampi per medieporzioni /
Medium portions moulds

83 Stampi per miniporzioni /
Mini-portions moulds

91 Stampi per sfere /
Sphere moulds

97 Formaflex

107 Stampi per torte /
Cakes moulds

133 Stampi per tronchetti /
Logs moulds

145 Stampi per top /
Top moulds

157 Tappetini per decorazioni /
Decoration mats

163 Gourmand Inspiration

169 Formasil

Fasce inox /
Stainless steel bands

177 Fasce inox microforate /
Micro-perforated stainless steel bands

191 Fasce inox lisce /
Smooth stainless steel bands

199 Gelato

Attrezzature e stampi per gelato /
Gelato equipments and moulds

201 Stampi per stecchi gelato /
Moulds for gelato sticks

209 Stampi per vaschette gelato /
Moulds for gelato pans

213 Ristorazione
Horeca

215 Stampi in silicone tridimensionali /
Three-dimensional silicone moulds

235 Tappetini in silicone per decorazioni /
Silicone mats for decorations



Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 28
contact@groupe-rault.com

245 Cioccolateria
Chocolate world

247 Stampi per praline /
Praline moulds

261 Stampi per tavolette /
Choco bar moulds

273 Stampi tridimensionali
per cioccolato /
Three-dimensional
chocolate moulds

311 Stampi termoformati serigrafati /
Silkscreened thermoformed
moulds

321 Serigrafie /
Silkscreens

329 Transfer e blister personalizzati /
Custom transfer and blister

339 Attrezzature per cioccolato /
Chocolate equipment

345 Colori e
materie prime
Colours and
raw materials

369 Attrezzature
Equipment

371 Stampi monouso /
Disposable moulds

375 Tappetini in silicone /
Silicone mats

381 Storage and display

389 Tools

429 Contenitori
Crates

431 Contenitori in plastica /
Plastic crates

441 Termobox

451 Ambassadors

479 Festività
Celebration

483 Silicone

484 Indice alfabetico /
Alphabetical index



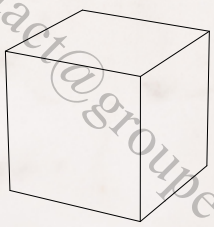
Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)660 52 24 38
contact@groupe-ruault.com

# Novità
# *New Products*

Votre Distributeur : RUAULT Design
Tel (France) : 33 (0)6 60 52 24 38
contact@groupe-ruault.com



Croissant geometrici /
Geometric croissants



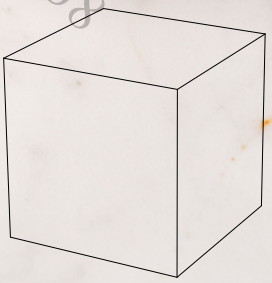
**CV1** Cubo
Stampo in acciaio inox /
Stainless steel mould

mm 60×60×60 h



**CV2** Cilindro
Stampo in acciaio inox /
Stainless steel mould

mm Ø 65×60 h



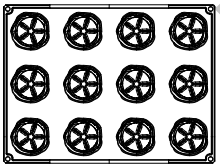
**CV3** Cubo
Stampo in acciaio inox /
Stainless steel mould

mm 70×70×70 h

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 [illegible] 24 38
contact@groupe-ruault.com


Credits: Le Photographe du Dimanche

Pavoflex 400×300 mm



PX43103
Easter mono
by Jérôme de Oliveira

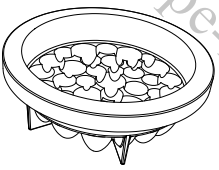
Ø mm 70×72 h
~ 120 ml
12 impronte / indents

Votre Distribution : GUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-guault.com



Credits: Le Photographe du Dimanche

Pavocake

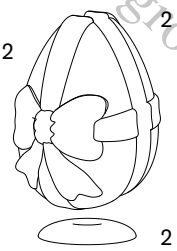


KE094
Easter cake
by Jérôme de Oliveira

Ø mm 160×65 h
~ 940 ml

Votre Distributeur : RUAULT Design
Tel (France) +33 (0)6 60 [illegible] 38
contact@groupe-ruault.com





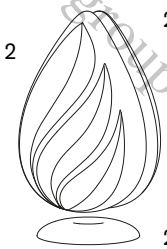

Stampi termoformati /
Thermoformed moulds

KT216
Cadeau

Ø mm 145×215 h
~ 340 g

Votre Distributeur : RUAULT Design
Tel (France) 0 52 24 38
contact@groupe-ruault.com






Stampi termoformati /
Thermoformed moulds

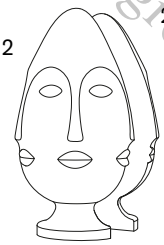
KT217
Flame

Ø mm 130×215 h
~ 340g

Votre Distributeur MOULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-rudult.com

Votre Distributeur GUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-riault.com






Stampi termoformati /
Thermoformed moulds

KT218
Modì

Ø mm 135×235 h
~ 340 g



Credits: Le Photographe du Dimanche

Votre Distributeur RUAF





Stampi per praline 275×175 mm / Praline moulds 275×175 mm
Adatti alle macchine One Shot / Suitable for One Shot machines

PC5061
Cubo
by Ramon Morató

mm 30×30×30 h
~ 25 ml
24 impronte / indents

PC5062
Cubo
by Ramon Morató

mm 20×20×20 h
~ 9 ml
32 impronte / indents

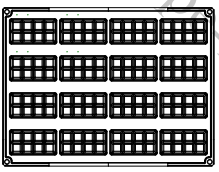
PC5063
Cubo
by Ramon Morató

mm 17×17×17 h
~ 5 ml
45 impronte / indents

@grouperuaf.com



Pavoflex 400×300 mm



PX43106
Tablette
by Cédric Grolet

mm 85×45×30 h
~ 100 ml
16 impronte / indents

Votre Distributeur : RUAULT Design
contact@group-ruault.com
60 51 24 38



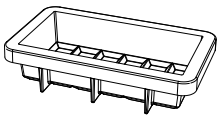
Votre Distributeur RUAULT Design
Tel (France) : +33 (0)6 [illegible] 24 33
contact@groupe-ruault.com



Credits: Calvin Courjon




Pavocake



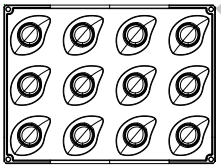
KE095
Tablette
by Cédric Grolet

mm 185×95×45 h
~ 750 ml

Votre Distributeur : RUAULT Design
T (France) +33 (0)6 60 52 24 38
contact@groupe-ruault.com



Pavoflex 400×300 mm



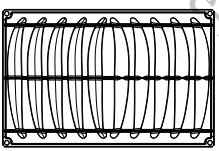
PX43104
Mango
by Cédric Grolet

mm 90×58×35 h
~ 95 ml
12 impronte / indents

Votre Distributeur : DUALTI Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupedualti.com




Pavoflex 400×300 mm



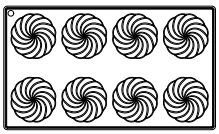
PX43105
Vanilla
by Cédric Grolet

mm 225×32×35 h
~ 80 ml
10 impronte / indents

Votre Distributeur : RUAULT Design
Tél : 06 60 52 24 38
contact@groupe-ruault.com



Top

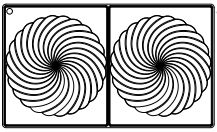


TOP28
Twirl
by Emmanuele Forcone

Ø mm 60×8 h
~ 18 ml
8 impronte / indents



Top

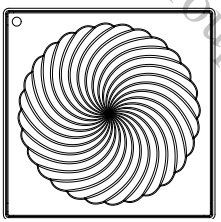


TOP29
Twirl
by Emmanuele Forcone

Ø mm 140×10 h
~ 120 ml
2 impronte / indents

Votre Distributeur : RUAULT Design
contact@groupe-ruault.com





Top

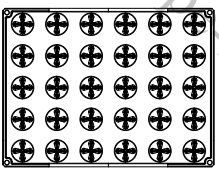
TOP30
Twirl
by Emmanuele Forcone

Ø mm 160×10 h
~ 160 ml
1 impronta / indent

Votre Institut Design
Tel (France) : +33 (0)6 60 62 24 38
contact@groupe-ruault.com



Pavoflex 400×300 mm
Mini-portions



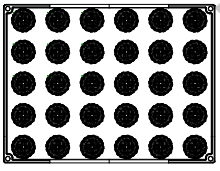
PX4398
Jasmine
by Antonio Bachour

Ø mm 38×30 h
~ 20 ml
30 impronte / indents

Vo... UAULT Design
nce) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com



Pavoflex 400×300 mm
Mini-portions



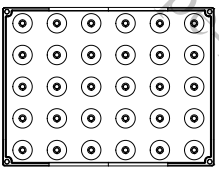
PX4399
Façon Saint-Honoré
by Cédric Grolet

Ø mm 40×25 h
~ 20 ml
30 impronte / indents

Votre Distributeur : RUA ... sign
contact@groupe-ruault.com



Pavoflex 400×300 mm
Mini-portions



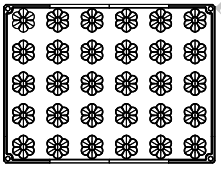
PX43100
Kupola

Ø mm 34×30 h
~ 20 ml
30 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 62 52 24 38
contact@groupe-ruault.com



Pavoflex 400×300 mm
Mini-portions



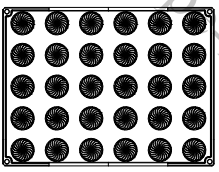
PX43101
Margherita
by Antonio Bachour

Ø mm 40×20 h
~ 20 ml
30 impronte / indents

Votre D... Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-haut.com



Pavoflex 400×300 mm
Mini-portions



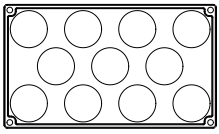
PX43102
Caleidon

Ø mm 40×20 h
~ 20 ml
30 impronte / indents

Votre fournisseur : RUAULT Design
Tel (France) : +33 (0) 2 24 38
contact@groupe-ruault.com



Pavoflex 300×175 mm
40time



PX3221
Muffin40time
by Antonio Bachour

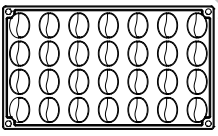
Ø mm 50×28 h
~ 40 ml
11 impronte / indents

Votre Distributeur : RUAULT Design
Tel (F... +33 ... 24 38
contact@groupe-ruault.com





Gourmand 300×175 mm

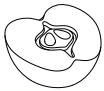


GG066
Mini Coffee
by Fabrizio Fiorani

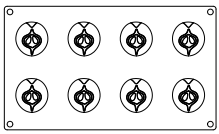
mm 32×24×13 h
~ 6 ml
28 impronte / indents

Votre Distributeur - RUAULT Design
contact@groupe-ruault.com





Foo'd 300×175 mm



GG068
Half Apple
by Davide Oldani

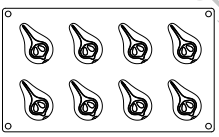
mm 58×55×22 h
~ 50 ml
8 impronte / indents

Vote Discount : RUAULT Design
(France) : +33(0)6 ... 38
@groupe-ruault.com





Foo'd 300×175 mm



GG069
Half Pear
by Davide Oldani

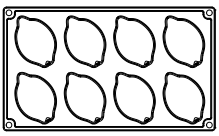
mm 75×84×22 h
~ 50 ml
8 impronte / indents

Votre Distributeur : RUAUD
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruaud.com





Foo'd 300×175 mm



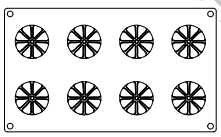
GG070
Half Lemon
by Davide Oldani

mm 77×52×22 h
~ 50 ml
8 impronte / indents





Foo'd 300×175 mm



GG071
Half Orange
by Davide Oldani

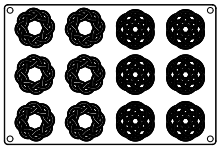
Ø mm 60×22 h
~ 50 ml
8 impronte / indents

Votre Distributeur : KUALI Design
Tél (France) : +33 (0)6 60 52 24 38
contact@groupe-kuali.com





Gourmand 300×200 mm



GG073
Optique
by Paolo Griffa

Ø mm 55×2 h
6+6 impronte / 1ndents

Votre Distributeur : RUBEL Design
Tel (France) : +33 (0)6 60 52 24 58
contact@groupe-rubel.com





Gourmand 310×160 mm



GG072
Me & You
by Paolo Griffa

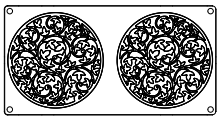
Ø mm 140×2 h
2 impronte / indents

Votre Distributeur : RUAUX Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruaux.com





Gourmand 310×160 mm



GG074
Garden
by Paolo Griffa

Ø mm 140×2 h
2 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 69 22 24 38
contact@groupe-ruault.com





Gourmand 310×160 mm

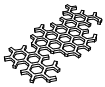


GG075
Floreale
by Paolo Griffa

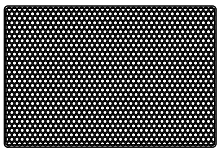
mm 140×153×2 h
2 impronte / indents

Votre Distributeur : RUAULT Design
contact@groupe-ruault.com





Gourmand 300×200 mm



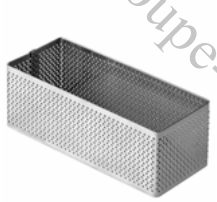
GG067
Honey pattern
by Paolo Griffa

mm 300×200×3 h

Votre Distributeur : RUAULT Design
Téléphone : +33 (0)6 60 52 24 86
contact@groupe-ruault.com

Votre Distributeur : RUAULT Design
Tel
contact@groupe-ruault.com

Viennoiserie



XF59

mm 120×50×45 h

Votre Distributeur : RUAULT Design
Tel (France) : 33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Pasticceria
# *Pastry World*



Votre Distributeur : RUAULT Design
contact@groupe-ruault.com



Votre Distributeur : RUAULT Design
Tél : 33 (0)6 60 52 24 38
contact@groupe-ruault.com

Stampi in silicone
*Silicone moulds*

Votre Distributeur : RUAULT Design
Tel (France) : +33 6 96 60 52 24 38
contact@groupe-ruault.com

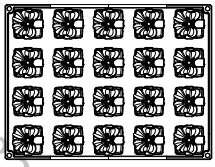
# Stampi per monoporzioni
# *Single-serving portions moulds*

Dalle forme più classiche a quelle più originali; in pochissimi gesti dessert unici e facilmente interpretabili.

From the most classic to the most original shapes; in just a few gestures, unique and easily interpretable desserts.

# Pavoflex 400×300 mm

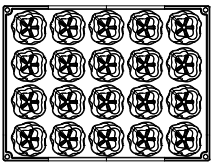




PX4395
For you

mm 55×55×55 h
~ 120 ml
20 impronte / indents



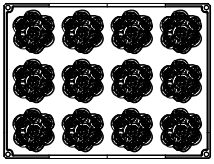


PX4396
Snow tree

Ø mm 65×75 h
~ 100 ml
20 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@pavoni-ruault.com

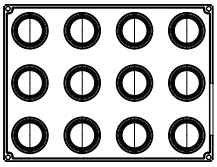


PX4397
Bouquet de roses
by Cédric Grolet

Ø mm 80×35 h
~ 100 ml
12 impronte / indents



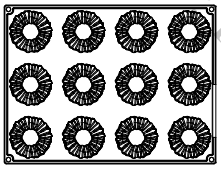


PX4393
Cylindra
by Pierre Hermé

Ø mm 65×45 h
~ 130 ml
12 impronte / indents

Votre Distributeur : RUAULT Design
03 (0)6 60 52 24 38
contact@groupe-ruault.com

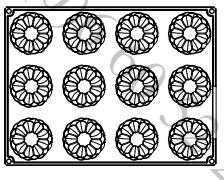




PX4391
Charlotte
by Cédric Grolet

Ø mm 75×45 h
~ 140 ml
12 impronte / indents

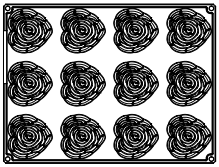




PX4392
Nuage
by Cédric Grolet

Ø mm 75×45 h
~ 140 ml
12 impronte / indents



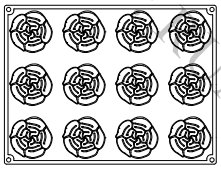


PX4390
Je t'aime
by Cédric Grolet

mm 80×80×33 h
~ 140 ml
12 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 69 31 24 38
contact@groupe-ruault.com

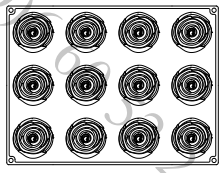




PX4388
Dentelle
by Cédric Grolet

Ø mm 75×45 h
~ 130 ml
12 impronte / indents

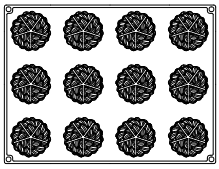




PX4386
La vie en rose
by Cédric Grolet

Ø mm 78×26 h
~ 100 ml
12 impronte / indents





PX4384
Façon Saint-Honoré
by Cédric Grolet

Ø mm 72×40 h
~ 100 ml
12 impronte / indents

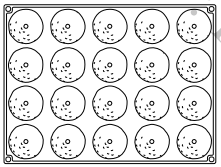
Votre Distributeur : JAUNT Design
Tel (France) : +33 (0)6 63 32 24 38
contact@groupe-jaunt.com

# Pavoflex 400×300 mm

Per crostate monoporzione /
For single-serving tarts

Abbinabili alla fascia microforata XF7020 /
Combined with the micro-perforated band XF7020

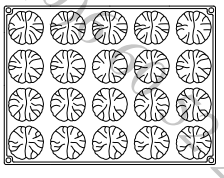




PX4359
Citron
by Cédric Grolet

Ø mm 60×37 h
~ 65 ml
20 impronte / indents

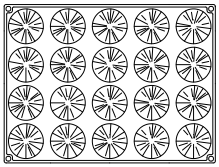




PX4357
Marron
by Cédric Grolet

Ø mm 60×35 h
~ 65 ml
20 impronte / indents





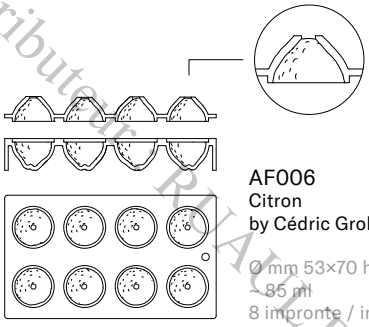
PX4358
Noisette
by Cédric Grolet

Ø mm 60×35 h
~ 65 ml
20 impronte / indents

Votre Distributeur : RAULT Design
Tel (France) : +33 (0) [illegible] 24 38
contact@groupe-rault.com

# Pavoduo 300×175 mm

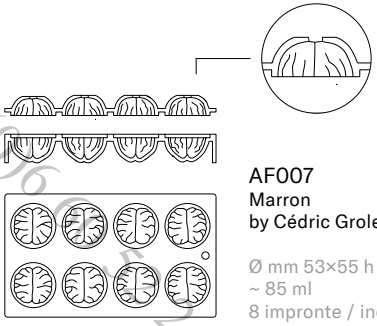




**AF006**
Citron
by Cédric Grolet

Ø mm 53×70 h
~ 85 ml
8 impronte / indents

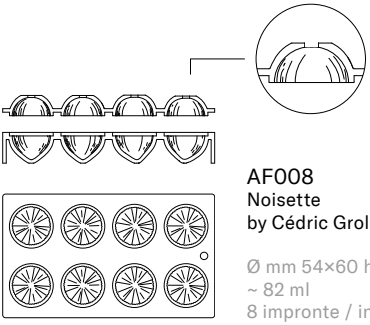




**AF007**
Marron
by Cédric Grolet

Ø mm 53×55 h
~ 85 ml
8 impronte / indents





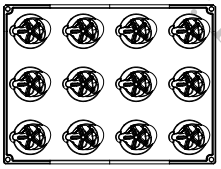
**AF008**
Noisette
by Cédric Grolet

Ø mm 54×60 h
~ 82 ml
8 impronte / indents

Votre Distributeur RAULT Design
Tel (France) : +33 (0)6 [illegible] 24 38
contact@graine-rault.com

# Pavoflex 400×300 mm

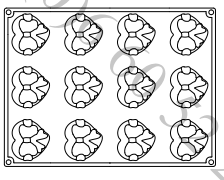




PX4389
Santa Claus

mm 60×72×70 h
~ 128 ml
12 impronte / indents

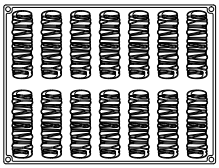




PX4385
Cadeau

mm 73×66×36 h
~ 90 ml
12 impronte / indents





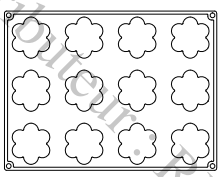
PX4387
Sequoia

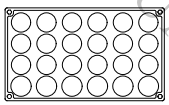
mm 124×35×30 h
~ 90 ml
14 impronte / indents

Votre Distributeur : RIVAULT Design
Tel (0)6 60 32 24 38
contact@groupe-rivault.com



Kit stampo in silicone 400×300 mm
+stampo in silicone 300×175 mm /
Kit silicone mould 400×300 mm
+silicone mould 300×175 mm

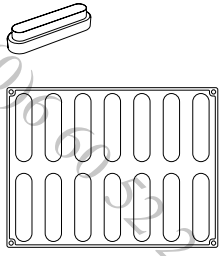




PX4383S
Margherita
by Antonio Bachour

mm 75×68×26 h
~ 85 ml
12 impronte / indents



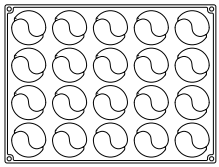


PX4353S
Pastel
by Antonio Bachour

mm 125×28×28 h
~ 90 ml
14 impronte / indents

Coppapasta incluso /
Cutter included



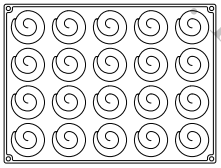


PX4375
Yoga
by Antonio Bachour

Ø mm 60×42 h
~ 102 ml
20 impronte / indents

Votre distributeur: KUALET Design
Tel (France): +33 (0)6 61 22 24 38
contact@perrault.com

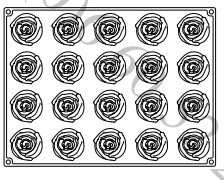




PX4374
Nautilus
by Antonio Bachour

Ø mm 60×40 h
~ 106 ml
20 impronte / indents

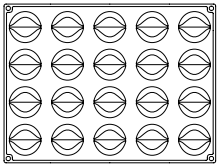




PX4376
Romance
by Antonio Bachour

mm 56×54×61 h
~ 106 ml
20 impronte / indents



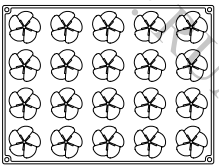


PX4365
Tulip
by Antonio Bachour

Ø mm 55×56 h
~ 90 ml
20 impronte / indents

Votre Distributeur : RAUF Design
Tel (France) : +33 (0)[illegible] 24 38
contact@[illegible].com

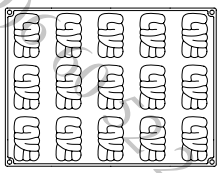




PX4371
Lotus
by Antonio Bachour

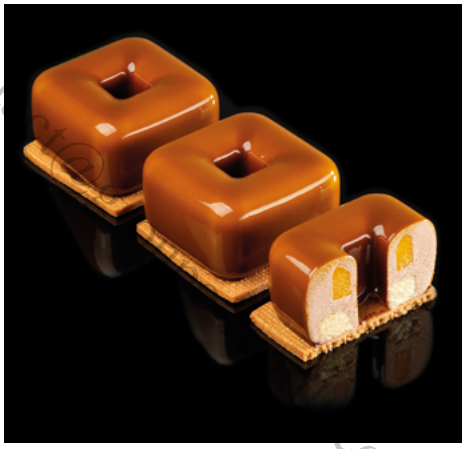
Ø mm 57×63 h
~ 105 ml
20 impronte / indents

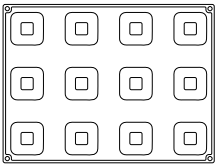




PX4363
Lovely
by Antonio Bachour

mm 80×43×36 h
~ 90 ml
15 impronte / indents



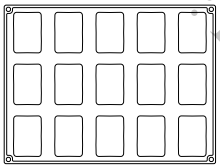


PX4361
Tulum
by Antonio Bachour

mm 56×56×34 h
~ 90 ml
12 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 50 52 24 38
contact@ruault.com

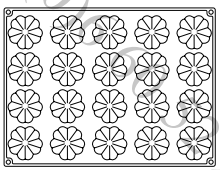




PX4364
Gummy
by Antonio Bachour

mm 74×50×27 h
~ 90 ml
15 impronte / indents

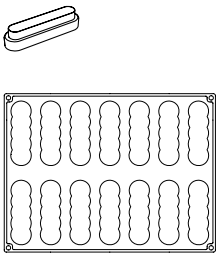




PX4362
Gel
by Antonio Bachour

Ø mm 60×63 h
~ 90 ml
20 impronte / indents





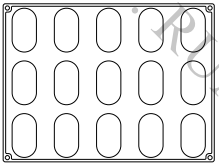
PX4360S
Miami
by Antonio Bachour

mm 118×33×42 h
~ 90 ml
14 impronte / indents

Coppapasta incluso /
Cutter included

Votre Distributeur : RYAULT Design
Tel (France) : +33 (0)[illegible] 24 38
contact@[illegible].com

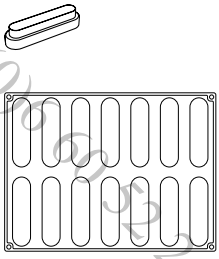




PX4356
Delish
by Antonio Bachour

mm 82×44×37 h
~ 100 ml
15 impronte / indents



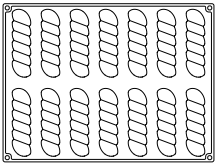


PX4351S
Confy
by Antonio Bachour

mm 128×30×28 h
~ 90 ml
14 impronte / indents

Coppapasta incluso /
Cutter included





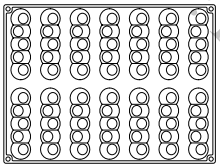
PX4373
Domino
by Antonio Bachour

mm 126×33×32 h
~ 80 ml
14 impronte / indents

Votre Distributeur : ROBERT Design
Tel (France) +33 (0)6 61 22 24 38
contact@groupe-rugult.com





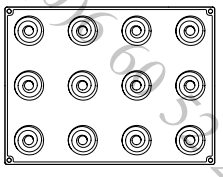


PX4352S
Pelota
by Antonio Bachour

mm 130×32×28 h
~ 90 ml
14 impronte / indents

Coppapasta incluso /
Cutter included

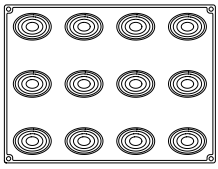




PX4340
Over
by Antonio Bachour

Ø mm 65×50 h
~ 90 ml
12 impronte / indents



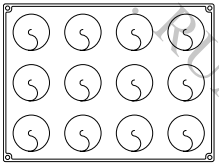


PX4341
Polly
by Antonio Bachour

mm 78×56×43 h
~ 90 ml
12 impronte / indents

Votre Distributeur : RACINET Design
Tel (France) : +33 (0) 6 60 32 24 38
contact@groupe-racinet.com



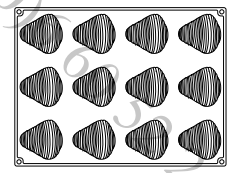


PX4355
Jasmine
by Antonio Bachour

Ø mm 65×57 h
~ 100 ml
12 impronte / indents







PX4377S
Sfogliatella
by Giuseppe Amato

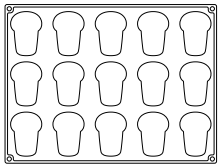
mm 77×71,5×35 h
~ 90 ml
12 impronte / indents

Coppapasta incluso /
Cutter included









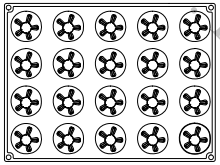
PX4382S
Babà

mm 78×54×46 h
~ 96 ml
15 impronte / indents

Coppapasta incluso /
Cutter included

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0) 66 30 24 38
contact@groupe-ruault.com

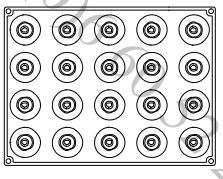




PX4329
Pear
by Emmanuele Forcone

Ø mm 53×70 h
~ 90 ml
20 impronte / indents

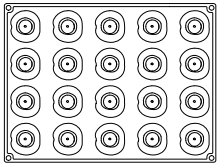




PX4330
Apple
by Emmanuele Forcone

Ø mm 55×48 h
~ 90 ml
20 impronte / indents



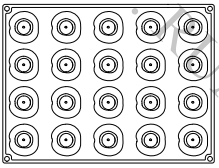


PX4331
Cherry/Peach
by Emmanuele Forcone

mm 58×53×46 h
~ 90 ml
20 impronte / indents

Votre Distributeur : RAULT Design
Tel (France) : +33 (0) 6 [illegible] 24 38
contact@groupe-rault.com

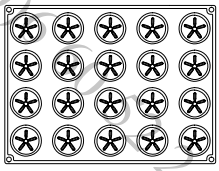




PX4331
Cherry/Peach
by Emmanuele Forcone

mm 58×53×46 h
~ 90 ml
20 impronte / indents

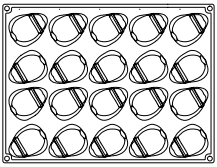




PX4332
Tangerine
by Emmanuele Forcone

Ø mm 57×50 h
~ 90 ml
20 impronte / indents





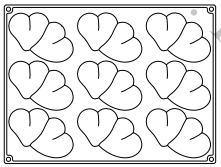
PX4333
Strawberry
by Emmanuele Forcone

mm 71×54×46 h
~ 90 ml
20 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 92 24 38
contact@groupe-ruault.com





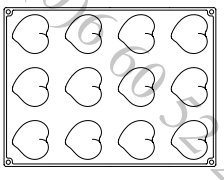


PX4370S
Beloved
by Emmanuele Forcone

mm 127×71×38 h
~ 200 ml
9 impronte / indents

Coppapasta incluso
Cutter included

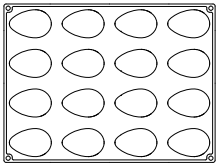




PX4305
Passion

mm 71×66×38 h
~ 100 ml
12 impronte / indents





PX4369
Mono Quenelle

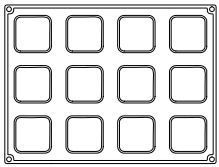
mm 77×51×42 h
~ 90 ml
16 impronte / indents

Votre Distributeur : RAULET Design
Tel (France) : +33 (0) 6 60 32 24 38
contact@groupe-raulet.com



Guarda il video sul canale Youtube di Pavoni Italia / Watch the video on Pavoni Italia's Youtube channel





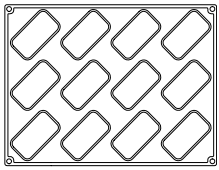
PX4335S
Square
by Gianluca Fusto

mm 68×68×15 h
~ 68 ml
12 impronte / indents

Il kit include /
The kit includes:
coppapasta inserimento
insert cutter mm 53×53
coppapasta biscotto
cookie cutter mm 93×93







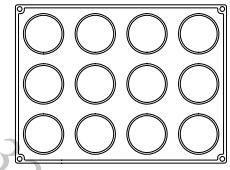
PX4337S
Rectangular
by Gianluca Fusto

mm 92×50×15 h
~ 67 ml
12 impronte / indents

Il kit include /
The kit includes:
coppapasta inserimento
insert cutter mm 77×35
coppapasta biscotto
cookie cutter mm 117×75







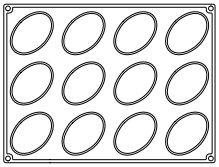
PX4334S
Round
by Gianluca Fusto

Ø mm 74×15 h
~ 64 ml
12 impronte / indents

Il kit include / the kit includes: coppapasta inserimento / insert cutter
Ø mm 59
coppapasta biscotto / cookie cutter
Ø mm 99







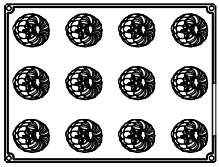
PX4336S
Oval
by Gianluca Fusto

mm 93×62×15 h
~ 67 ml
12 impronte / indents

Il kit include / the kit includes: coppapasta inserimento / insert cutter
mm 79×35
coppapasta biscotto / cookie cutter
mm 118×87

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@gianluca-ruault.com

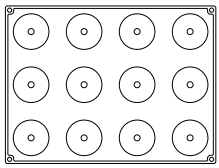




PX4394
Lampone 1.1
by Fabrizio Fiorani

mm 65×58×54 h
~ 95 ml
12 impronte / indents



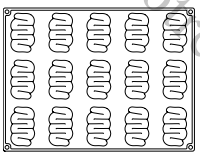


PX4349
Loop

Ø mm 65×34 h
~ 90 ml
12 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

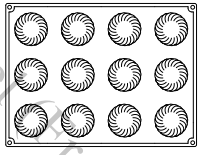




PX4342
Turn

mm 80×46×38 h
~ 100 ml
15 impronte / indents

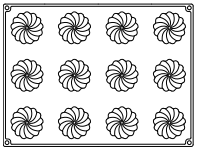




PX4317
Caleidon

Ø mm 66×34 h
~ 93 ml
12 impronte / indents

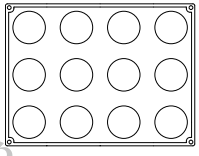




PX4308
Delice

Ø mm 64×52 h
~ 100 ml
12 impronte / indents



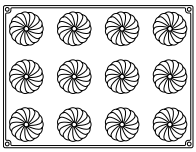


PX4321
Planet

Ø mm 66×34 h
~ 93 ml
12 impronte / indents



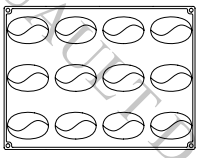




PX4372
Gnammy

Ø mm 68×34 h
~ 90 ml
12 impronte / indents

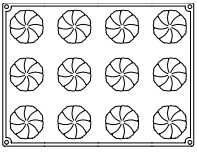




PX4304
Curvy

mm 83×53×42 h
~ 100 ml
12 impronte / indents

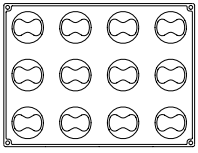




PX4322
Twister

Ø mm 66×35 h
~ 88 ml
12 impronte / indents



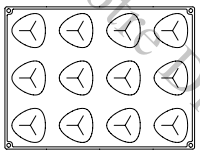


PX4307
Moon

Ø mm 61×50 h
~ 100 ml
12 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 40 52 24 38
contact@groupe-ruault.com

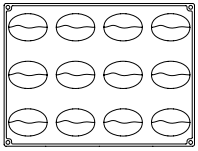




PX4303
Natural

mm 69×68×52 h
~ 100 ml
12 impronte / indents

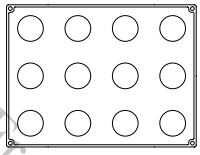




PX4312
Moka

mm 83×58×32 h
~ 100 ml
12 impronte / indents

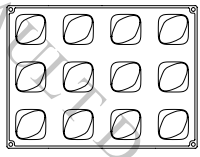




PX4302
Drop

Ø mm 66×47 h
~ 100 ml
12 impronte / indents

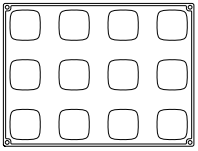




PX4306
Decò

mm 58×58×40 h
~ 100 ml
12 impronte / indents

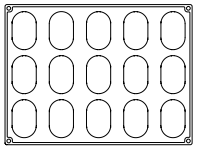




PX4343
Mister

mm 58×58×33 h
~ 90 ml
12 impronte / indents

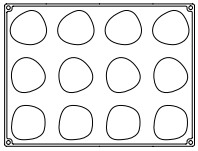




PX4345
Miss

mm 78×48×33 h
~ 90 ml
15 impronte / indents





PX4301
Zen

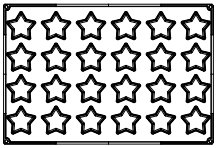
Ø mm 68×32 h
~ 100 ml
12 impronte / indents

Votre Distributeur RUAULT Design
Tel (France) : +33 (0)6 60 [illegible] 38
contact@groupe-ruault.com


Votre Distributeur : RUAULT Design
Tel (Fra
33 (0)6
4 38
contact@groupe-ruault.com

# Pavoflex 600×400 mm

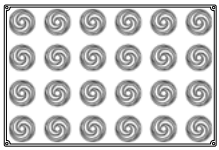




PX083
Star

mm 80×80×40 h
~ 100 ml
24 impronte / indents



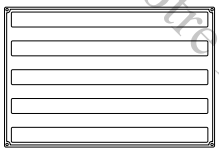


PX039
Bocciolo

Ø mm 70×42 h
~ 130 ml
24 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com





PX060
Tronchetto Mono

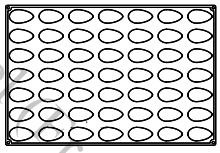
Ø mm 40×560
~ 600 ml
5 impronte / indents



PX058
Tronchetto Mignon

mm 18×560
~ 124 ml
9 impronte / indents

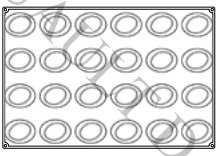




PX073
Quenelle Tonda

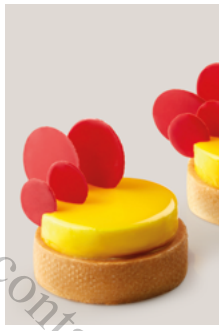
mm 66×35×26 h
~ 34 ml
49 impronte / indents

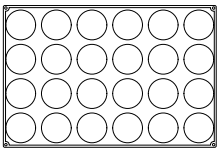




PX064
Wave

mm 83×62×35 h
~ 130 ml
24 impronte / indents

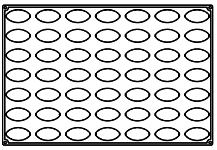




PX078
Daisy

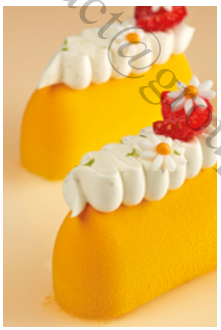
Ø mm 74×15 h
~ 65 ml
24 impronte / indents

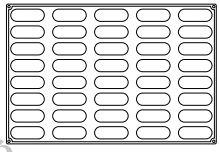




PX071
Quenelle

mm 66×33×30 h
~ 32 ml
49 impronte / indents

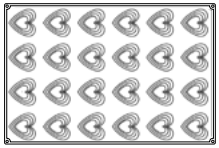




PX068
Gianduiotto

mm 90×30×53 h
~ 83 ml
40 impronte / indents



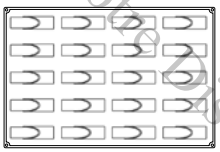


PX032
Love

mm 78×77×34 h
~ 110 ml
24 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 80 52 24 38
contact@groupe-ruault.com

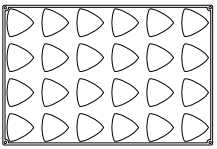




PX024
Flow

mm 120×33×32 h
~ 100 ml
20 impronte / indents

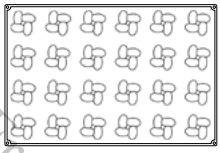




PX066
Trilo

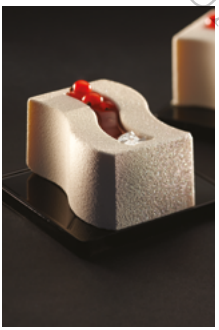
mm 75×72×58 h
~ 96 ml
24 impronte / indents

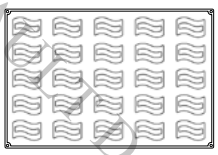




PX016
Intrigo

Ø mm 70×42 h
~ 100 ml
24 impronte / indents

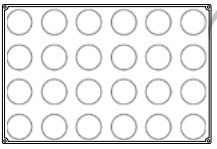




PX023
Ondina

mm 80×45×40 h
~ 130 ml
25 impronte / indents

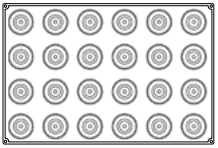




PX001
Semisfera

Ø mm 70×40 h
~ 120 ml
24 impronte / indents

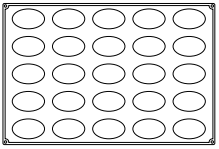




PX034
Ring

Ø mm 70×50 h
~ 110 ml
24 impronte / indents

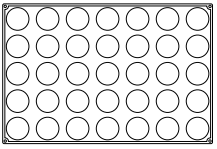




PX067
Oval

mm 85×50×43 h
~ 100 ml
25 impronte / indents



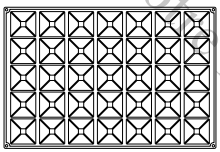


PX065
Kupola

Ø mm 60×58 h
~ 110 ml
35 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 / 22 24 38
contact@groupe-ruault.com

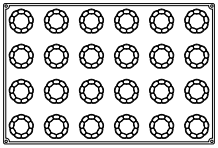




PX004
Piramide

mm 70×70×45 h
~ 80 ml
35 impronte / indents

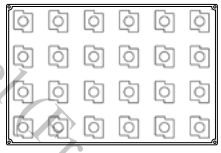




PX051
Charlotte

Ø mm 65×38 h
~ 105 ml
24 impronte / indents

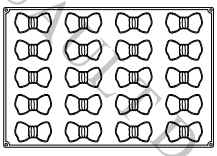




PX030
Tekno

mm 58×50×50 h
~ 115 ml
24 impronte / indents

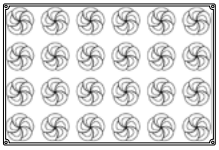




PX052
Papillon

mm 100×52×35 h
~ 105 ml
20 impronte / indents

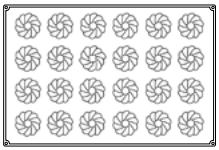




PX063
Spirale

Ø mm 75×38 h
~ 130 ml
24 impronte / indents

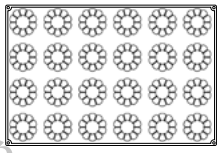




PX018
Fantasia

Ø mm 75×48 h
~ 120 ml
24 impronte / indents

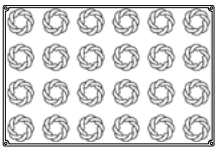




PX003
Briochette

Ø mm 79×37 h
~ 100 ml
24 impronte / indents



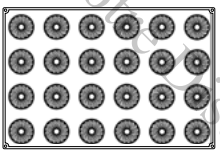


PX040
Intreccio

Ø mm 70×40 h
~ 130 ml
24 impronte / indents

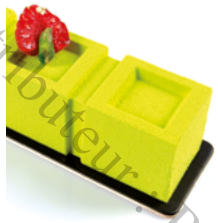
Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)1 60 52 24 36
contact@groupe-ruault.com

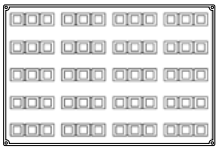




PX014
Guglhupf

Ø mm 70×33 h
~ 70 ml
24 impronte / indents

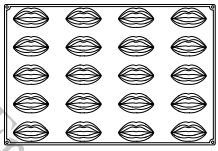




PX015
Trittico

mm 120×32×32 h
~ 115 ml
20 impronte / indents

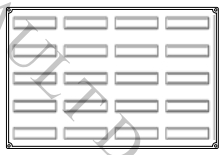




PX054
Bocca

mm 93×50×36 h
~ 105 ml
20 impronte / indents

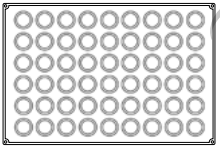




PX025
Soft

mm 120×32×38 h
~ 115 ml
20 impronte / indents

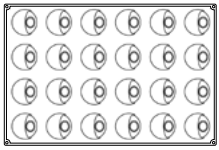




PX005
Mini Muffin

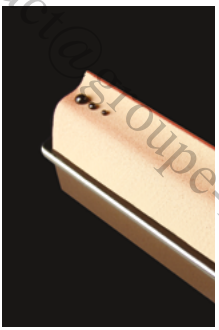
Ø mm 50×28 h
~ 45 ml
54 impronte / indents

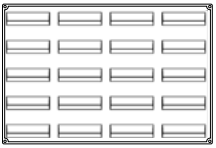




PX029
Eclisse

Ø mm 72×41 h
~ 110 ml
24 impronte / indents

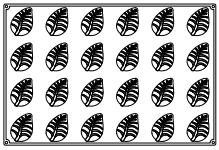




PX035
Move

mm 120×35×36 h
~ 110 ml
20 impronte / indents



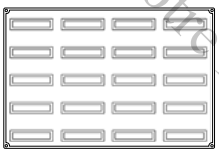


PX055
Foglia

mm 86×56×38 h
~ 105 ml
24 impronte / indents

Votre Distributeur : RUAULT Design
PC (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

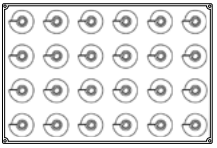




PX027
Libra

mm 120×30×35 h
~ 110 ml
20 impronte / indents

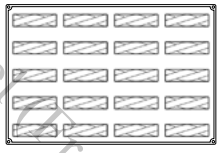




PX021
Cono

Ø mm 65×65 h
~ 125 ml
24 impronte / indents

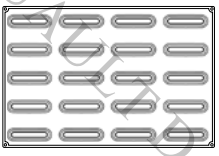




PX042
Twist

mm 122×32×33 h
~ 100 ml
20 impronte / indents

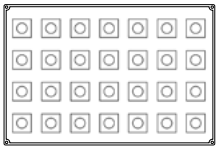




PX036
Round

mm 123×35×32 h
~ 100 ml
20 impronte / indents

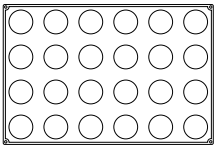




PX007
Cubo

mm 50×50×50 h
~ 115 ml
28 impronte / indents

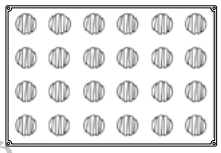




PX057
Cilindro

Ø mm 65×40 h
~ 130 ml
24 impronte / indents

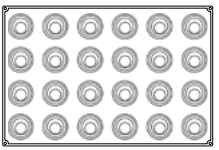




PX019
Rigo

Ø mm 60×45 h
~ 115 ml
24 impronte / indents



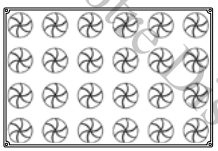


PX010
Babele

Ø mm 68×50 h
~ 130 ml
24 impronte / indents

Votre Distributeur RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

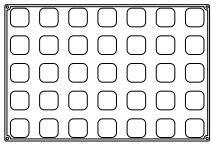




PX033
Vertigo

Ø mm 70×44 h
~ 110 ml
24 impronte / indents

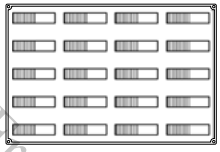




PX070
Tango

mm 50×50×58 h
~ 130 ml
35 impronte / indents

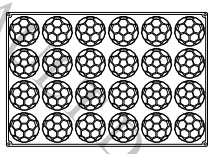




PX026
Log

mm 120×30×32 h
~ 110 ml
20 impronte / indents

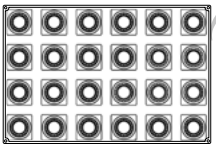




PX307
Pallone

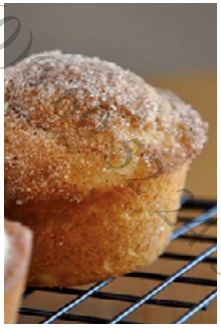
Ø mm 80×45 h
~ 150 ml
24 impronte / indents

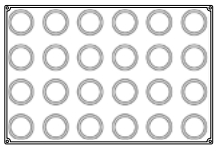




PX041
Caesar

mm 70×70×50 h
~ 130 ml
24 impronte / indents

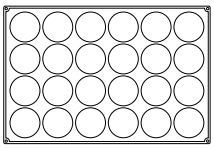




PX002
Muffin

Ø mm 70×40 h
~ 130 ml
24 impronte / indents





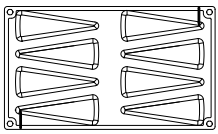
PX056
Big Muffin

Ø mm 85×50 h
~ 235 ml
24 impronte / indents

Votre Distributeur RUA Design
Tel (France) : +33 (0) 6 59 2 38
contact@groupe-ruault.com

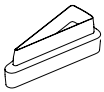
# Pavoflex 300×175 mm





PX3214S
Slake
by Nicolas Bacheyre

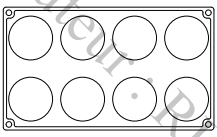
mm 114×39×20 h
~ 50 ml
8 impronte / indents



Coppapasta incluso /
cutter included

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 22 [illegible]
contact@grouperuault.com



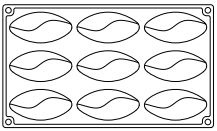


PX3200
Round
by Gianluca Fusto

Ø mm 60×20 h
~ 48 ml
8 impronte / indents

Abbinabile a /
combined with XF7020



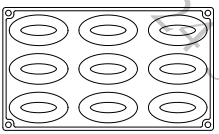


PX3201
Shell
by Gianluca Fusto

mm 86×41×22 h
~ 43 ml
9 impronte / indents

Abbinabile a /
combined with XF11



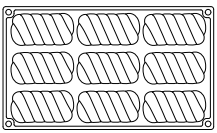


PX3202
Cameo
by Gianluca Fusto

mm 81×41×19 h
~ 42 ml
9 impronte / indents

Abbinabile a /
combined with XF12





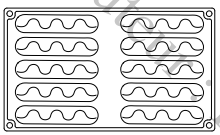
PX3203
Spring
by Gianluca Fusto

mm 84×41×20 h
~ 50 ml
9 impronte / indents

Abbinabile a /
combined with XF13

Votre Distributeur : RUAULT Design
Tel (F) +33 (0)6 60 52 24 38
contact@groupe-ruault.com



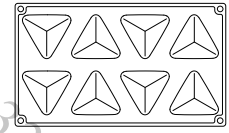


PX3204
Sand
by Gianluca Fusto

mm 115×24×20 h
~ 38 ml
10 impronte / indents

Abbinabile a /
combined with XF15



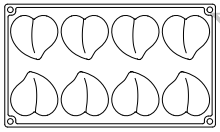


PX3205
Pyramid
by Gianluca Fusto

mm 66×60×28 h
~ 46 ml
8 impronte / indents

Abbinabile a /
combined with XF16



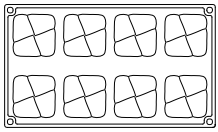


PX3206
Heart
by Gianluca Fusto

mm 65×60×21 h
~ 46 ml
8 impronte / indents

Abbinabile a /
combined with XF14





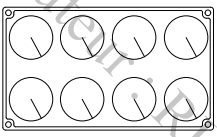
PX3207
Rock
by Gianluca Fusto

mm 55×55×23 h
~ 54 ml
8 impronte / indents

Abbinabile a /
combined with
XFO656520

Votre Distributeur RUAULT Design
Tel (France) : +33 (0)6 60 52 24 58
contact@groupe-ruault.com



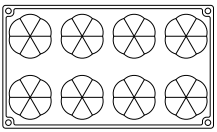


PX3208
Frisbee
by Gianluca Fusto

Ø mm 60×28 h
~ 48 ml
8 impronte / indents

Abbinabile a /
combined with XF7020



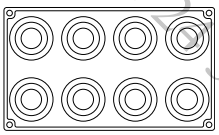


PX3209
Charm
by Gianluca Fusto

Ø mm 60×21,5 h
~ 46 ml
8 impronte / indents

Abbinabile a /
combined with XF7020



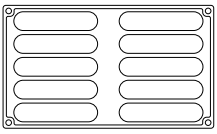


PX3210
Step
by Gianluca Fusto

Ø mm 60×32 h
~ 49,5 ml
8 impronte / indents

Abbinabile a /
combined with XF7020





PX3211
Pill
by Gianluca Fusto

mm 117×24,5×19,5 h
~ 40 ml
10 impronte / indents

Abbinabile a /
combined with XF15

Votre Distributeur : RUAULT Design
Tel (France) +33 (0)6 60 52 23 38
contact@europe-ruault.com



Votre Distributeur : RUAULT Design
Tel (France) : 33 (0)6 60 52 24 38
contact@groupe-ruault.com

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

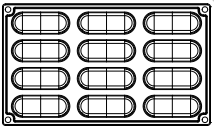
# Stampi per medie porzioni
# *Medium portions moulds*

40time
La rivoluzione è nel formato: 40 ml
Cambia look alle tue creazioni per teatime, catering, banqueting, wedding e dessert al piatto. La media porzione perfetta in sette forme accattivanti.

40time
The revolution is in the size: 40 ml
Change the look to teatime, catering, banqueting, weddings and plated desserts. The perfect medium portion in seven charming shapes.

# Pavoflex 300×175 mm

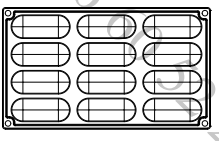




PX3215
Pastel40time
by Antonio Bachour

mm 80×27×21 h
~ 40 ml
12 impronte / indents

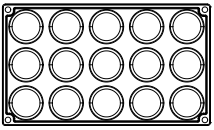




PX3216
Confy40time
by Antonio Bachour

mm 80×30×24 h
~ 40 ml
12 impronte / indents





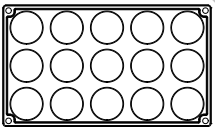
PX3217
Cylinder40time
by Antonio Bachour

Ø mm 45×28 h
~ 40 ml
15 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) +33 (0)6 62 52 24 38
contact@groupe-ruault.com


Votre Distributeur : RUAULT Design
Tél. (France) : +33 (0)6 60 52 24 38
contact@coupe-ruault.com

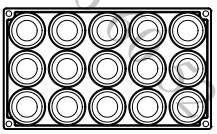




PX3218
Sphere40time
by Antonio Bachour

Ø mm 43×39 h
~ 40 ml
15 impronte / indents

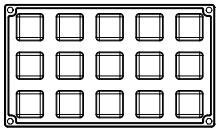




PX3219
Planet40time
by Antonio Bachour

Ø mm 50×26 h
~ 40 ml
15 impronte / indents





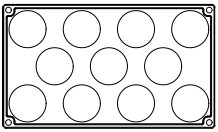
PX3220
Cube40time
by Antonio Bachour

mm 34×34×34 h
~ 40 ml
15 impronte / indents

Votre Distributeur : RIVAULT Design
Tel (+33 (0)6 [illegible] 24 38
contact@rivault.com

Votre Distributeur : RUAULT Design
contact@groupe-ruault.com





PX3221
Muffin40time
by Antonio Bachour

Ø mm 50×28 h
~ 40 ml
11 impronte / indents



Votre Distributeur : RUAULT Design
Tel (France) : +33 (0) 60 62 24 28
contact@ruault-design.com

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

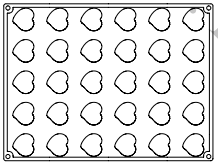
# Stampi per miniporzioni
# *Mini-portions moulds*

Il design “made in Pavoni Italia” in pochi grammi.

The design “made in Pavoni Italia” in just a few grams.

# Pavoflex 400×300 mm

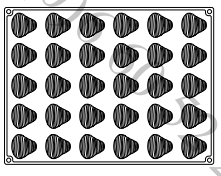




PX4325
Passion

mm 40×30×20 h
~ 18 ml
30 impronte / indents

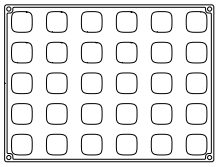




PX4378
Sfogliatella
by Giuseppe Amato

mm 45×43,5×22 h
~ 20 ml
30 impronte / indents

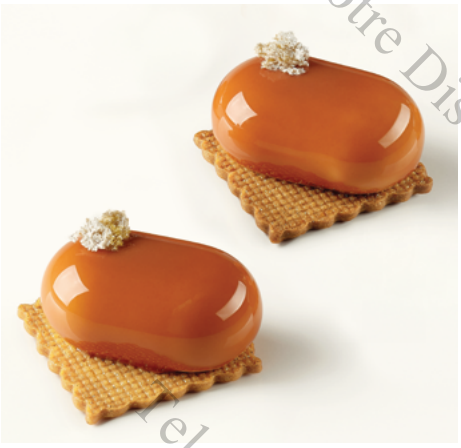


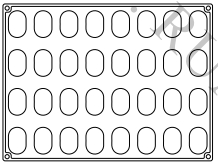


PX4346
Mister Mignon

mm 35×35×20 h
~ 18 ml
30 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)1 60 40 24 38
contact@groupe-ruault.com

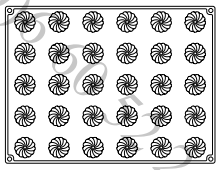




PX4348
Miss Mignon

mm 46×28×20 h
~ 18 ml
32 impronte / indents

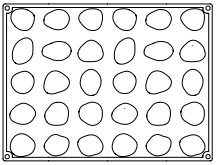




PX4324
Delice

Ø mm 36×29 h
~ 18 ml
30 impronte / indents



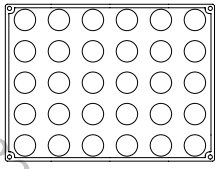


PX4326
Zen

dimensioni varie
different shapes
~ 18 ml
30 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com



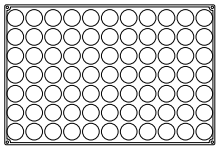


PX4323
Planet

Ø mm 38×20 h
~ 18 ml
30 impronte / indents

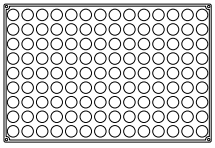


## Pavoflex 600×400 mm



PX303
Semisfera

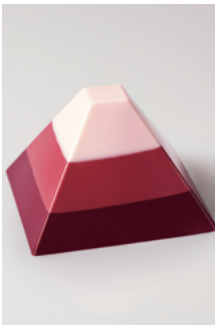
Ø mm 42×21 h
~ 20 ml
77 impronte / indents

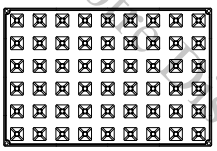


PX304
Semisfera

Ø mm 30×18 h
~ 10 ml
126 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

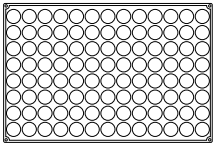




PX079
Mini pyramid

mm 36×36×22 h
~13 ml
54 impronte / indents

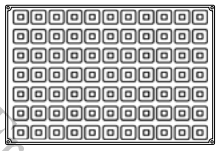




PX302
Pomponette

Ø mm 36×17 h
~ 15 ml
104 impronte / indents

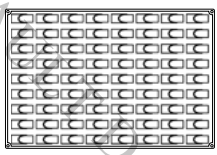




PX046
Savarin Mignon

mm 38×38×13 h
~ 14 ml
77 impronte / indents

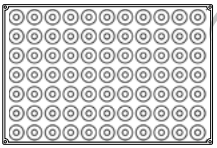




PX047
Flow Mignon

mm 60×24×23 h
~ 25 ml
72 impronte / indents

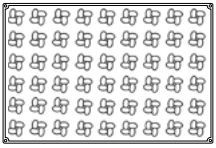




PX045
Savarin Mignon

Ø mm 40×13 h
~ 13 ml
77 impronte / indents

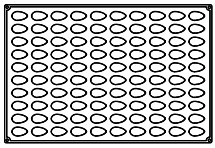




PX017
Intrigo Mignon

Ø mm 40×28 h
~ 25 ml
54 impronte / indents

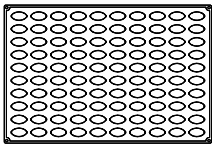




PX074
Mini Quenelle Tonda

mm 42×22×17 h
~ 9 ml
100 impronte / indents



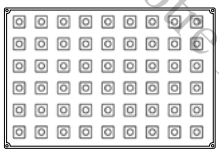


PX072
Mini Quenelle

mm 42×20×20 h
~ 8 ml
100 impronte / indents

Votre Distributeur RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-rhault.com

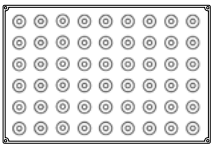




PX012
Cubo Mignon

mm 30×30×30 h
~ 25 ml
54 impronte / indents

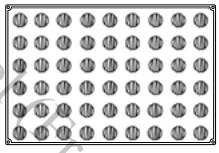




PX013
Cilindro Mignon

Ø mm 35×35 h
~ 25 ml
54 impronte / indents

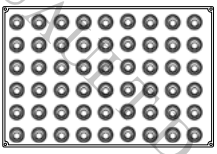




PX020
Rigo Mignon

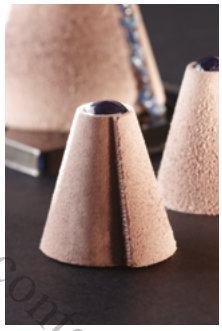
Ø mm 35×30 h
~ 25 ml
54 impronte / indents

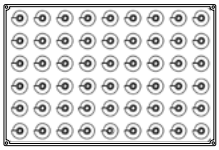




PX011
Babele

Ø mm 40×30 h
~ 25 ml
54 impronte / indents

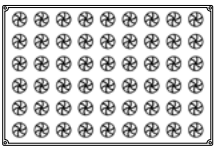




PX022
Cono Mignon

Ø mm 40×43 h
~ 30 ml
54 impronte / indents

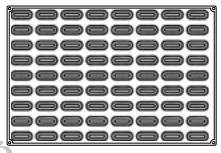




PX048
Vertigo Mignon

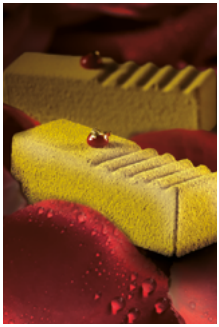
Ø mm 40×27 h
~ 25 ml
54 impronte / indents

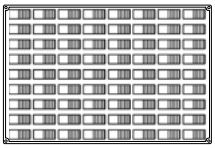




PX044
Round Mignon

mm 60×24×23 h
~ 25 ml
72 impronte / indents



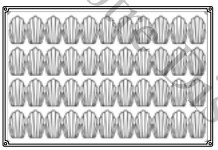


PX043
Log Mignon

mm 60×24×21 h
~ 29 ml
72 impronte / indents

Votre Distributeur RUMIT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-rumit.com

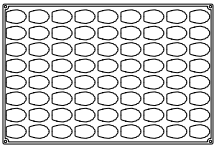




PX006
Madeleine

mm 78×45×18 h
~ 35 ml
44 impronte / indents

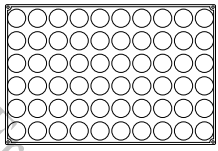




PX305
Mini Madeleine

mm 52×33×15 h
~ 15 ml
72 impronte / indents

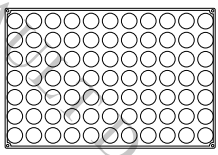




PX301
Mini Tartellette

Ø mm 48×15 h
~ 21 ml
60 impronte / indents

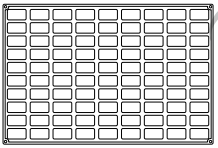




PX300
Petit Four

Ø mm 40×20 h
~ 22 ml
77 impronte / indents





PX306
Mini Finanziere

mm 49×26×11 h
~ 11 ml
90 impronte / indents

Votre distributeur RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com



Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 24 24 38
contact@groupe-ruault.com

Stampi in silicone
*Silicone moulds*

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Stampi per sfere
# *Sphere moulds*

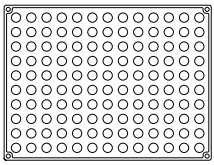
La forma perfetta in dimensioni diverse per ogni utilizzo.

The perfect shape in different sizes for every use.


Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

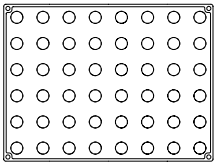
# Pavoflex 400×300 mm

Dimensioni diverse, da 15 a 60 mm di diametro, per preparare sezioni di sfere da decorare e utilizzare per impreziosire le tue preparazioni. / Various sizes, from 15 to 60 mm in diameter, to prepare sections of spheres that you can decorate and use to embellish your creations.



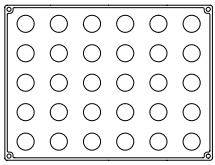
PX4339

Ø mm 15
~ 2 ml
130 impronte / indents



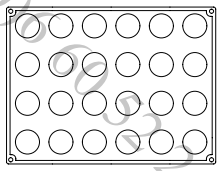
PX4314

Ø mm 20
~ 4 ml
48 impronte / indents



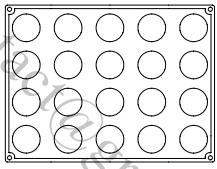
PX4313

Ø mm 30
~ 14 ml
30 impronte / indents



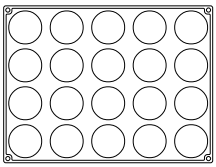
PX4315

Ø mm 40
~ 33 ml
24 impronte / indents



PX4316

Ø mm 50
~ 65 ml
20 impronte / indents



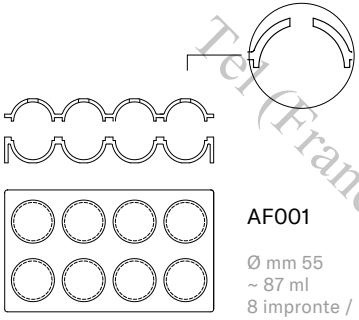
PX4350

Ø mm 60
~ 110 ml
20 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0) 6 60 32 24 38
contact@groupe-ruault.com

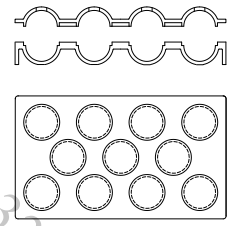
# Pavoduo 300×175 mm

Stampi in due parti per la preparazione di sfere perfette, da 25 a 55 mm di diametro. L'effetto 3D è totale, grazie alla concezione innovativa dello stampo, per sfere davvero "a tutto tondo": la gamma da AF001 a AF005 è dotata di foro per il riempimento e per il posizionamento dello stecco con LS05. / Two/part moulds for preparing perfect spheres, from 25 to 55 mm in diameter. The 3D effect is total, thanks to the innovative mould design, for truly 'all/round' spheres: the AF001 to AF005 range is equipped with a hole for filling and for positioning the stick with LS05.



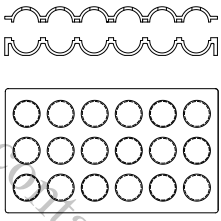
AF001

Ø mm 55
~ 87 ml
8 impronte / indents



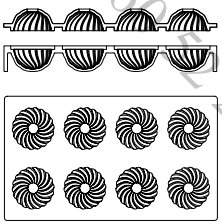
AF002

Ø mm 45
~ 48 ml
11 impronte / indents



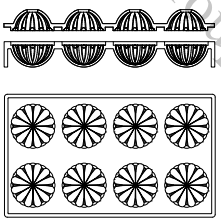
AF003

Ø mm 35
~ 22,5 ml
18 impronte / indents



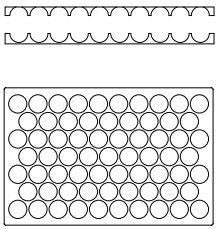
AF004

Ø mm 55
~ 83 ml
8 impronte / indents



AF005

Ø mm 55
~ 80 ml
8 impronte / indents



LS05

Ø mm 25
~ 8 ml
67 impronte / indents
Dim. stampo / mould
mm 290×190

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com



Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com



Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 [illegible] 24 38
contact@groupe-ruault.com

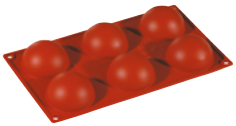
Stampi in silicone
*Silicone moulds*

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@grouperuault.com

# Formaflex

Stampi Formaflex 300×175 mm pari ad un terzo di Gastronorm e ad un quarto delle teglie da pasticceria, per garantire la massima produttività e la migliore compatibilità con le attrezzature professionali.

The Formaflex 300×175 mm moulds are a third of Gastronorm and a quarter of pastry trays to guarantee maximum productivity and the best compatibility with professional equipment.



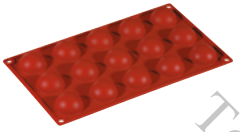
FR001
Semisfera / hemisphere

Ø mm 70×35 h
~ 89 ml
6 impronte / indents



FR002
Babà

Ø mm 55×60 h
~ 97 ml
8 impronte / indents



FR003
Semisfera / hemisphere

Ø mm 40×20 h
~ 17 ml
15 impronte / indents



FR004
Semisfera / hemisphere

Ø mm 30×17 h
~ 8,5 ml
24 impronte / indents



FR005
Mini savarin

Ø mm 41×12 h
~ 12 ml
18 impronte / indents



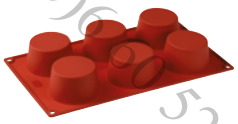
FR006
Pomponette

Ø mm 34×16 h
~ 13 ml
24 impronte / indents



FR007
Pyramid

mm 71×71×40 h
~ 92 ml
6 impronte / indents



FR008
Muffin

Ø mm 70×40 h
~ 130 ml
6 impronte / indents



FR009
Ovale / oval

mm 53×33×20 h
~ 28 ml
16 impronte / indents



FR010
Savarin

Ø mm 65×21 h
~ 49 ml
8 impronte / indents



FR011
Mini tartelletta / tartlet

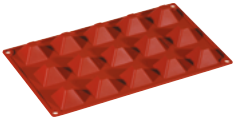
Ø mm 45×10 h
~ 12 ml
15 impronte / indents



FR012
Briochette

Ø mm 79×37 h
~ 100 ml
6 impronte / indents

Votre Distributeur : ROULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-roult.com



FR013
Mini pyramid

mm 36×36×22 h
~ 13 ml
15 impronte / indents



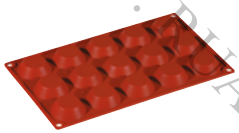
FR014
Mini financier

mm 49×26×11 h
~ 11 ml
20 impronte / indents



FR015
Savarin

Ø mm 72×23 h
~ 67 ml
6 impronte / indents



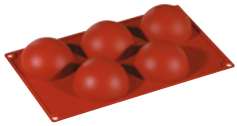
FR016
Tartelletta / tartelet

Ø mm 50×15 h
~ 20 ml
15 impronte / indents



FR017
Cilindro / cilinder

Ø mm 60×35 h
~ 89 ml
8 impronte / indents



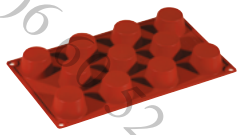
FR018
Semisfera / hemisphere

Ø mm 80×40 h
~ 134 ml
5 impronte / indents



FR019
Florentine

Ø mm 60×12 h
~ 27 ml
8 impronte / indents



FR020
Mini muffin

Ø mm 50×28 h
~ 43 ml
11 impronte / indents



FR021
Madeleine

mm 68×45×18 h
~ 30 ml
9 impronte / indents



FR022
Ottagono /
octagon

Ø mm 38×26 h
~ 28 ml
15 impronte / indents



FR023
Biscuit

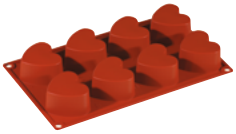
Ø mm 103×20 h
~ 160 ml
3 impronte / indents



FR024
Petit four

Ø mm 40×20 h
~ 22 ml
15 impronte / indents

Votre Distributeur : PLANET Design
Tel (France) : +33 (0)6 10 92 24 38
contact@groupe-tuani.com



FR025
Cuore / heart

mm 65×60×35 h
~ 97 ml
8 impronte / indents



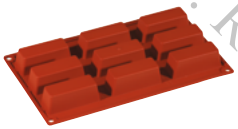
FR026
Madeleine

mm 42×30×11,5 h
~ 8 ml
20 impronte / indents



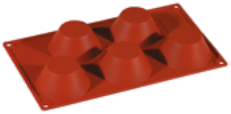
FR027
Briochette

Ø mm 79×30 h
~ 109 ml
6 impronte / indents



FR028
Cake

mm 80×30×30 h
~ 62 ml
9 impronte / indents



FR029
Cupcake

Ø mm 80×35 h
~ 110 ml
5 impronte / indents



FR030
Babà

Ø mm 45×48 h
~ 51 ml
11 impronte / indents



FR031
Babà

Ø mm 35×38 h
~ 25 ml
15 impronte / indents



FR032
Cannelé

Ø mm 56×50 h
~ 70 ml
8 impronte / indents



FR033
Diamante /
diamond

Ø mm 35×23 h
~ 13 ml
18 impronte / indents



FR034
Diamante / diamond

Ø mm 68×45 h
~ 80 ml
6 impronte / indents



FR035
Bavarese

Ø mm 57×57 h
~ 110 ml
8 impronte / indents



FR036
Onde / waves

mm 80×45×25 h
~ 85 ml
6 impronte / indents

Votre Distributeur : ROULT Design
Tel (France) : +33 (0)6 52 24 38
contact@groupe-roult.com



FR037
Mini cannelé

Ø mm 35×35 h
~ 24 ml
18 impronte / indents



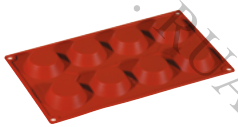
FR038
Semisfera / hemisphere

Ø mm 60×30 h
~ 57 ml
8 impronte / indents



FR039
Semisfera / hemisphere

Ø mm 50×23 h
~ 33 ml
15 impronte / indents



FR040
Tartelletta / tartlet

Ø mm 60×17 h
~ 35 ml
8 impronte / indents



FR041
Ovale / oval

mm 65×41×34 h
~ 52 ml
9 impronte / indents



FR045
Margherita / Daisy

Ø mm 68×27 h
~ 75 ml
6 impronte / indents



FR046
Guglhupf

Ø mm 60×33 h
~ 70 ml
6 impronte / indents



FR047
Cake

Ø mm 80×18 h
~ 85 ml
6 impronte / indents



FR048
Cabosside

mm 76×46×23 h
~ 30 ml
6 impronte / indents



FR049
Savarin ovale / oval

mm 80×60×25 h
~ 74 ml
6 impronte / indents



FR050
Zucche / pumpkins

mm 72×61×28 h
~ 60 ml
6 impronte / indents



FR052
Rose

Ø mm 75×40 h
~ 90 ml
6 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com



FR053
Semisfera / hemisphere

Ø mm 75×43 h
~ 128 ml
6 impronte / indents



FR056RSA
Rose

Ø mm 70×37 h
~ 100 ml
6 impronte / indents



FR064
Cuore / heart

mm 60×75×67 h
~ 110 ml
8 impronte / indents



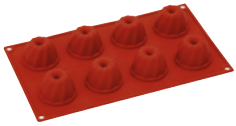
FR065
Muffin

Ø sup mm 50
Ø inf mm 70
mm 35 h
~ 100 ml
6 impronte / indents



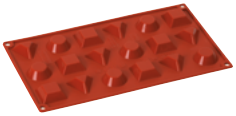
FR068
Torroncino

mm 50×25×20 h
~ 25 ml
20 impronte / indents



FR069
Guglhupf

Ø mm 52×32 h
~ 50 ml
8 impronte / indents



FR071
Mini savarin mix

mm 40×36×12 h
~ 8 ml
18 impronte / indents



FR073
Micro savarin
tondo / round

Ø mm 30×13,5 h
~ 7,5 ml
28 impronte / indents



FR074
Micro savarin
ovale / oval

mm 35×25×13,5 h
~ 7,5 ml
28 impronte / indents



FR075
Micro savarin
quadrato / square

mm 30×30×13,5 h
~ 9,5 ml
28 impronte / indents



FR076
Micro savarin
triangolare / triangular

mm 30×30×13,5 h
~ 6,5 ml
28 impronte / indents



FR077
Charlotte

Ø mm 78×36 h
~ 110 ml
6 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 52 24 38
contact@groupe-ruault.com



FR078
St. Honorè

Ø mm 80×21 h
~ 55 ml
6 impronte / indents



FR082
Cuore

mm 68×68×31 h
~ 82 ml
8 impronte / indents



FR096
Swirl

Ø mm 75×38 h
~ 110 ml
6 impronte / indents



FR103
Cubo / cube

mm 40×40×40 h
~ 62 ml
15 impronte / indents



FR116
Florentine

Ø mm 35×5 h
~ 5 ml
24 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Formaflex tortiere / Formaflex cake moulds

Formaflex è ideale per sfornare torte e preparazioni dolci e salate. La sua composizione è pensata per la massima anti/aderenza, che garantisce sviluppo e lievitazione dei preparati in modo perfetto, con una resistenza garantita da -40°C a + 250°C. /
Formaflex cake moulds are ideal for baking cakes as well as sweet and savoury preparations. The material has been designed for maximum non/stick effect, which ensures perfect rising and baking of your creations, with a guaranteed temperature resistance from -40°C to +250°C.



KE997
Tonda / round

Ø mm 150×50 h
~ 870 ml



KE998
Tonda / round

Ø mm 180×70 h
~ 1760 ml



KE999
Tonda / round

Ø mm 240×70 h
~ 3130 ml



FRT001
Tonda / round

Ø mm 200×40 h
~ 1150 ml



FRT002
Tonda / round

Ø mm 220×40 h
~ 1400 ml



FRT003
Tonda / round

Ø mm 240×42 h
~ 1850 ml



FRT004
Tonda / round

Ø mm 260×45 h
~ 2250 ml



FRT005
Tonda / round

Ø mm 280×45 h
~ 2600 ml

Votre Distributeur GAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupegault.com



FRT051
Tonda cannellata / cannelle round

Ø mm 260×30 h
~ 1350 ml



FRT058
Tonda cannellata / cannelle round

Ø mm 280×30 h
~ 1700 ml



FRT053
Tonda cannellata / cannelle round

Ø mm 300×30 h
~ 1850 ml



FRT104
Guglhupf

Ø mm 220×110 h
~ 2750 ml



FRT103
Ciambella / donut

Ø mm 240×60 h
~ 1685 ml



FRT120
Plumcake

mm 280×105×65 h
~ 1660 ml



FRT106L
Plumcake

mm 240×105×65 h
~ 1385 ml



FRT077
Rettangolare / rectangular

mm 280×240×40 h
~ 2670 ml



FRT052
Tonda cannellata / cannelle round

Ø mm 280×30 h
~ 1600 ml

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com



Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

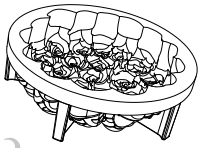
# Stampi per torte
# *Cakes moulds*

Dalle forme classiche alle più moderne, sapranno valorizzare ogni produzione.

From the classic to the most modern shapes, they will enhance every production.

# Pavocake

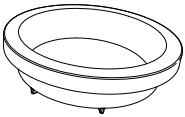


KE093
Bouquet de roses
by Cédric Grolet

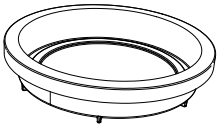
Ø mm 185×60 h
~ 1100 ml





KE089
Cylindra
by Pierre Hermé

Ø mm 150×45 h
~ 700 ml

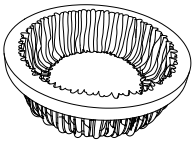


KE090
Cylindra
by Pierre Hermé

Ø mm 200×45 h
~ 1200 ml

Votre Distributeur : RUAULT Design
Tel (France) +33 (0)6 60 52 24 38
contact@ruault.com

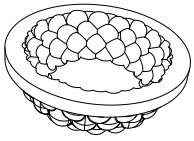




KE087
Charlotte
by Cédric Grolet

Ø mm 180×65 h
~ 1200 ml





KE088
Nuage
by Cédric Grolet

Ø mm 180×65 h
~ 1200 ml

Votre Distributeur : RUAULT Design
Tel France : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

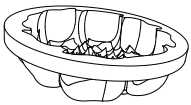




KE086
Je t'aime
by Cédric Grolet

mm 185×185×50 h
~ 1000 ml



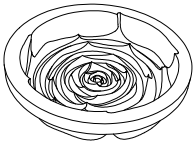


KE082
Dentelle
by Cédric Grolet

Ø mm 180×50 h
~ 1000 ml

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

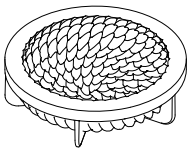




KE080
La vie en rose
by Cédric Grolet

Ø mm 180×45 h
~ 960 ml

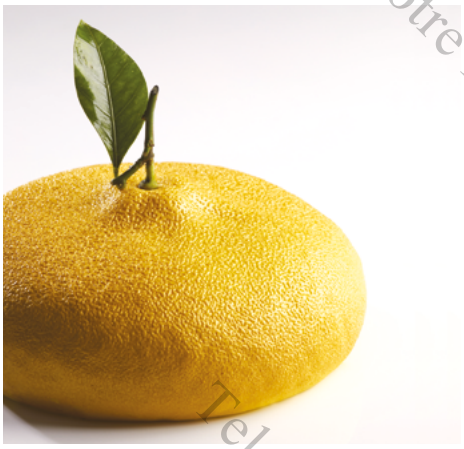




KE074
Façon
Saint-Honoré
by Cédric Grolet

Ø mm 180×56 h
~ 1000 ml

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
com

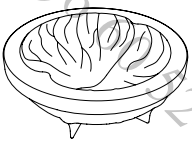




KE057
Citron
by Cédric Grolet

Ø mm 180×70 h
~ 1215 ml

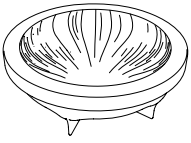




KE056
Marron
by Cédric Grolet

Ø mm 180×71 h
~ 1140 ml



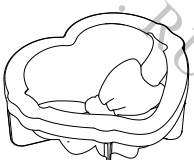


KE055
Noisette
by Cédric Grolet

Ø mm 180×70 h
~ 1155 ml

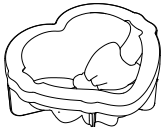
Votre Distributeur : RAULT Design
Tel (France) : +33 (0)6 07 12 24 38
contact@groupe-rault.com





KE075
Cadeau
by Emmanuele Forcone

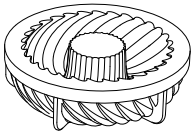
mm 180×162×67 h
~ 1000 ml



KE076
Mini Cadeau
by Emmanuele Forcone

mm 148×134×58 h
~ 600 ml



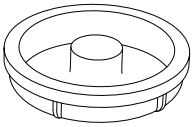


KE062
Cyclone
by Emmanuele Forcone

external Ø mm 180
internal Ø mm 55
mm 57 h
~ 1036 ml





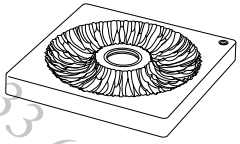


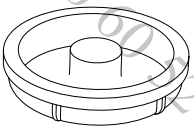
KE069S
Hula
by Emmanuele Forcone

Top
external Ø mm 170
internal Ø mm 65
mm 21 h
~ 294 ml

Base
external Ø mm 180
internal Ø mm 54
mm 40 h
~ 848 ml





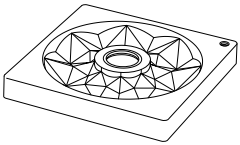


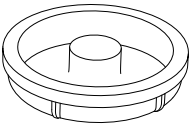
KE070S
Corolla
by Emmanuele Forcone

Top
external Ø mm 171
internal Ø mm 60
mm 21 h
~ 269 ml

Base
external Ø mm 180
internal Ø mm 54
mm 40 h
~ 848 ml







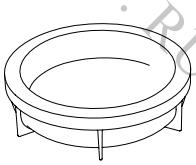
KE071S
Louvre
by Emmanuele Forcone

Top
external Ø mm 170
internal Ø mm 60
mm 23 h
~ 256 ml

Base
external Ø mm 180
internal Ø mm 54
mm 40 h
~ 848 ml

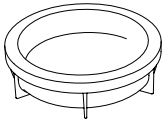
Votre Distributeur : RUAULT Design
Paris (France) : +33 (0)6 60 12 24 38
contact@groupe-ruault.com





KE024
Planet
by Emmanuele Forcone

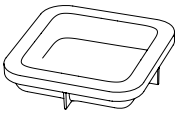
Ø mm 180×45 h
~ 1000 ml



KE052
Mini Planet
by Emmanuele Forcone

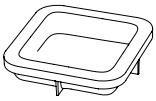
Ø mm 145×40 h
~ 600 ml





KE043
Mars
by Emmanuele Forcone

mm 165×165×40 h
~ 1000 ml

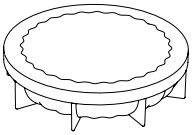


KE051
Mini Mars
by Emmanuele Forcone

mm 135×135×37 h
~ 600 ml

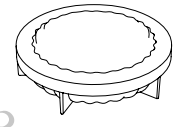
Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@silicone-ruault.com





KE013
Plissée
by Emmanuele Forcone

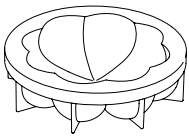
Ø mm 180×47 h
~ 1000 ml



KE053
Mini Plissée
by Emmanuele Forcone

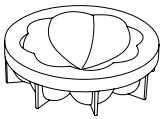
Ø mm 145×40 h
~ 550 ml





KE015
Bombée
by Emmanuele Forcone

Ø mm 180×50 h
~ 1000 ml



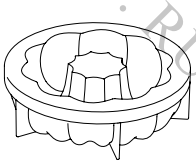
KE054
Mini Bombée
by Emmanuele Forcone

Ø mm 145×43 h
~ 550 ml

Votre Distributeur : RAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-rault.com



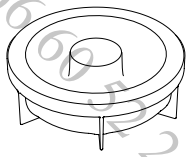
Abbinabili con inserimento /
can be combined with insert: KE020
vedi p.131 / see p.131



KE018
Queen
by Emmanuele Forcone

external Ø mm 180
internal Ø mm 52
mm 57 h
~ 1000 ml

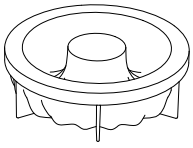




KE032
Galaxy
by Emmanuele Forcone

external Ø mm 175
internal Ø mm 55
mm 55 h
~ 1000 ml



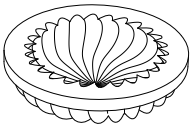


KE019
Royal
by Emmanuele Forcone

external Ø mm 180
internal Ø mm 61
mm 57 h
~ 1000 ml

Votre Distributeur : RUAULT Design
Tel (0)660 52 24 38
contact@groupe-ruault.com





KE042
Flip
by Emmanuele Forcone

Ø mm 180×45 h
~ 900 ml

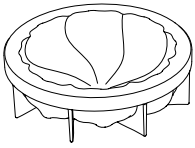




KE027
Caleidon
by Emmanuele Forcone

Ø mm 180×45 h
~ 1000 ml



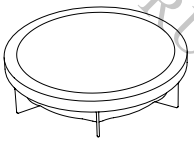


KE030
Twister
by Emmanuele Forcone

Ø mm 180×50 h
~ 1000 ml

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 12 24 38
Contact : @groupe-ruault.com

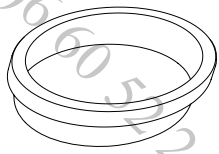




KE025
Classic
by Emmanuele Forcone

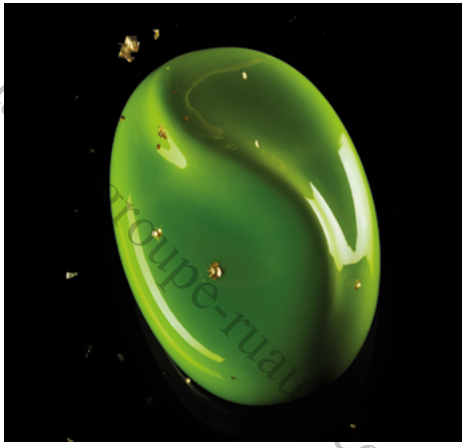
Ø mm 180×45 h
~ 1000 ml

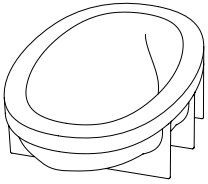




KE026
Windy
by Emmanuele Forcone

mm 195×180×45 h
~ 1100 ml



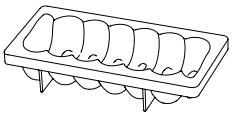


KE028
Curvy
by Emmanuele Forcone

mm 200×130×65 h
~ 960 ml

Votre distributeur : RUAUET Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruauet.com

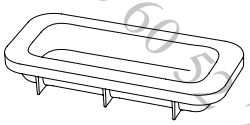




KE039
Honorè
by Emmanuele Forcone

mm 230×105×45 h
~ 1000 ml

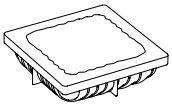




KE044
Venus
by Emmanuele Forcone

mm 250×100×40 h
~ 900 ml



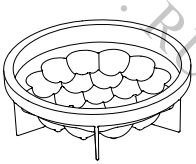


KE023
Pop
by Emmanuele Forcone

mm 162×162×46 h
~ 1000 ml

Votre Distributeur : RAKULT Design
(France) : +33 (0)6 60 52 24 38
@groupe-ru.com





KE029
Puffy
by Emmanuele Forcone

Ø mm 180×55 h
~ 1000 ml

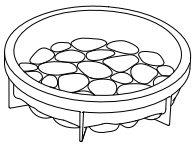




KE014
Petal
by Emmanuele Forcone

Ø mm 180×47 h
~ 1000 ml



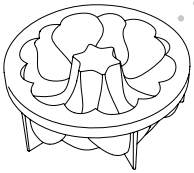


KE038
Rocky
by Emmanuele Forcone

Ø mm 180×50 h
~ 1050 ml

Votre Distributeur : PLAUET Design
Tel (France) : +33 (0)6 09 22 24 38
contact@plauet-design.com

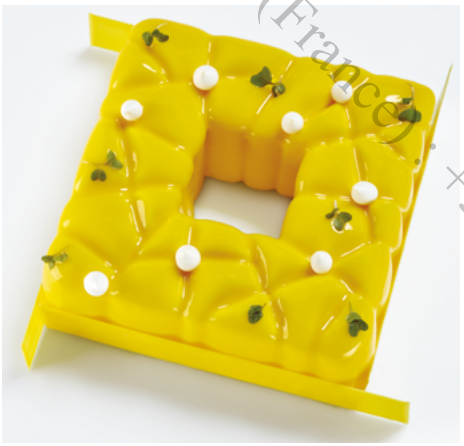


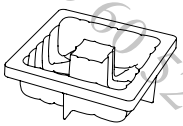


KE047
Nevada
by Emmanuele Forcone

external Ø mm 180
internal Ø mm 36
mm 70 h
~ 1150 ml

Abbinabile con inserimento / can be combined with insert:
KE020
vedi p.131 / see p.131

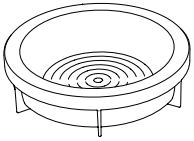




KE037
Square
by Emmanuele Forcone

external mm 150×150
internal mm 45×45
55 h
~ 1000 ml



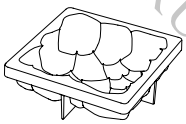


KE031
Top
by Emmanuele Forcone

Ø mm 180×45 h
~ 900 ml

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

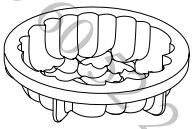




KE050
Ametista
by Emmanuele Forcone

mm 165×165×50 h
~ 1000 ml

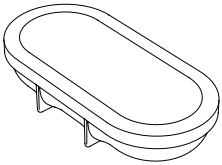




KE068
Eros
by Emmanuele Forcone

mm 179×178×48 h
~ 1022 ml



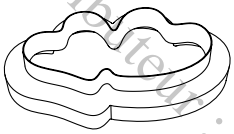


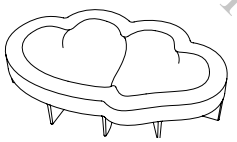
KE034
Futura
by Emmanuele Forcone

mm 230×100×45 h
~ 850 ml

Votre distributeur : RUAULT Design
Tél (France) : +33 (0)6 60 22 24 38
contact@groupe-ruault.com





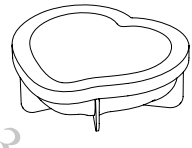


KE049S
Beloved
by Emmanuele Forcone

mm 250×140×60 h
~ 1200 ml

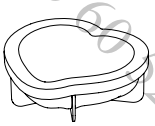
Coppapasta incluso /
cutter included





KE016
Passion
by Emmanuele Forcone

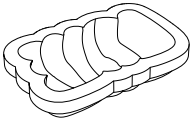
mm 175×165×58 h
~ 960 ml
Abbinabile con
inserimento / can be
combined with insert:



KE017
Passion
by Emmanuele Forcone

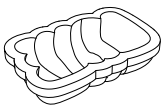
mm 150×140×50 h
~ 600 ml





KE060
Lovely
by Antonio Bachour

mm 200×126×50 h
~ 1000 ml

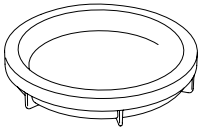


KE061
Lovely
by Antonio Bachour

mm 166×103×40 h
~550 ml

Votre Distributeur : KUHLET Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-mault.com

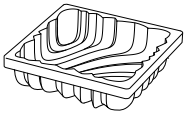




KE058
Disco
by Maurizio Santin

Ø mm 180×30 h
~ 720 ml

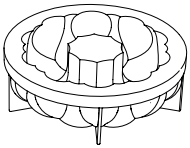




KE065
Squeeze
by Karim Bourgi

mm 164×164×47 h
~ 1086 ml



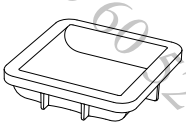


KE036
Singapore

external Ø mm 180
internal Ø mm 55
mm 60 h
~ 1000 ml

Abbinabile con inserimento:
can be combined with insert: KE020
vedi p.131 / see p.131

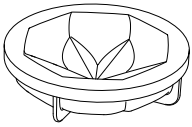




KE063
Jupiter

mm 167×158×40 h
~ 1006 ml



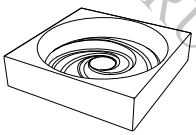


KE064
Sunny

Ø mm 180×50 h
~ 966 ml

Votre Distributeur : RUMEF Design
Tel (France) : +33 (0)6 60 12 24 38
@groupe-ruaud.com

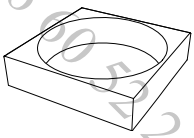




KE001

Ø mm 180×45 h
~ 900 ml

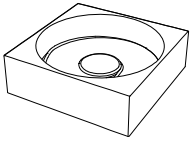




KE002

Ø mm 180×45 h
~ 1150 ml



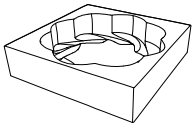


KE003

Ø mm 180×60 h
~ 1140 ml

Votre Distributeur : RUAULT Design
Tel (France) +33 (0)6 60 52 24 38
contact@groupe-rault.com

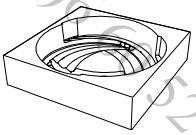




KE004

Ø mm 180×45 h
~ 920 ml

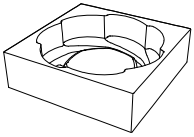




KE005

Ø mm 180×45 h
~ 1000 ml



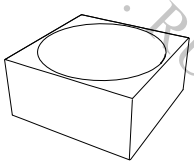


KE006

Ø mm 180×55 h
~ 1150 ml

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 62 52 24 38
contact@pce-ruault.com

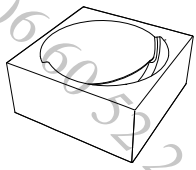




KE007

Ø mm 180×90 h
~ 1527 ml

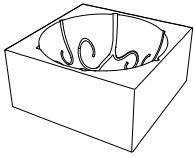




KE008

Ø mm 180×90 h
~ 1330 ml



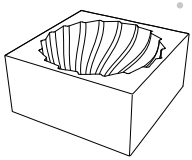


KE009

Ø mm 180×90 h
~ 1540 ml

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-rault.com





KE010

Ø mm 180×90 h
~ 1440 ml

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@dupe-ruault.com

## How to use





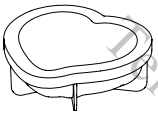


1. Riempi lo stampo con le tue preparazioni
2. Smodella con attenzione partendo dagli angoli
3. Completa lo smodellaggio dopo aver appoggiato la torta su di una superficie piana.

1. Fill the mould with your own mixtures
2. Carefully remove the cake from the mould by the corners
3. Remove completely from the mould after placing the cake on a flat surface.

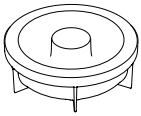
# Stampi inserti per torte / Moulds for insert

Un utile aiuto per la realizzazione di inserti di differente tipologia destinati alle tue torte.
Diversi formati, da 120 a 180 mm. /
A useful aid for creating inserts of different types for your cakes. Various sizes, from 120 to 180 mm.



KE017

mm 150×140×50 h
~ 600 ml



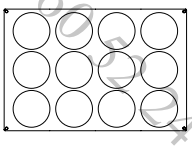
KE020

Ø est. mm 153
Ø int. mm 78
mm 44 h
~ 520 ml

# Pavoflex 600×400 mm

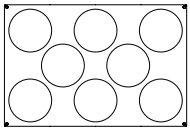
Utilizzabili anche come stampi per torte. /
They can be used also as cake moulds.





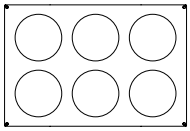
PX077

Ø mm 120×30 h
12 impronte / indents



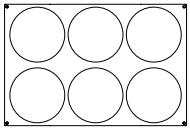
PX076

Ø mm 140×30 h
8 impronte / indents



PX061

Ø mm 160×30 h
6 impronte / indents



PX075

Ø mm 180×30 h
6 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-...com



Votre Distributeur : RUAULT Design
Tel Gratuit : +33(0)6 60 52 24 38
contact@groupe-ruault.com

Stampi in silicone
*Silicone moulds*

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

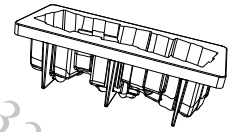
# Stampi per tronchetti
# *Logs moulds*

Tanti stampi per una produzione di tronchetti originale da usare per tutte le ricorrenze e di facile interpretazione.

Many moulds for an original logs production to be used for all occasions and easy to customize.

# Pavocake

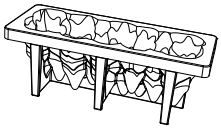




KE091
For you

mm 250×85×85 h
~ 1100 ml

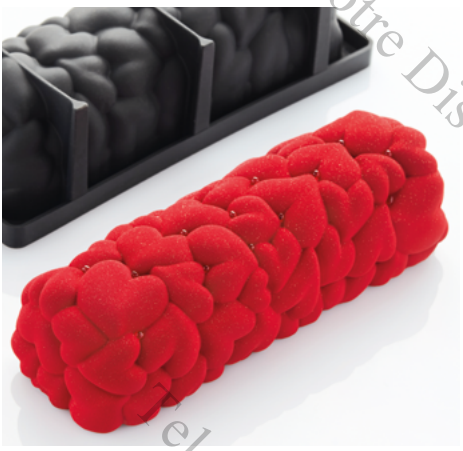


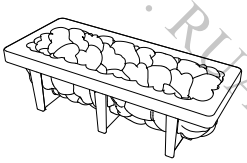


KE092
Snow tree

mm 250×90×95 h
~ 1100 ml

Votre Distributeur : RUAULT Design
+33 (0)6 60 52 24 38
contact@groupe-ruault.com

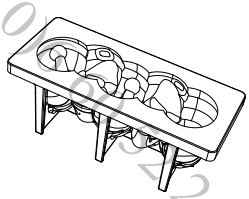




KE083
Eros

mm 250×93×74 h
~ 1250 ml

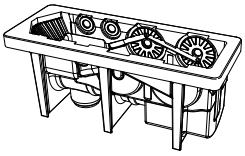




KE084
Santa log

mm 254×103×100 h
~ 1300 ml



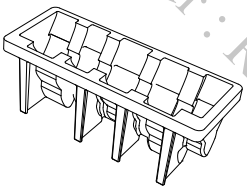


KE085
Express log

mm 250×88×106 h
~ 1435 ml

Votre Distributeur : RHAULT Design
Tel (France) : +33 (0) 6 92 24 38
contact@groupe-rhault.com

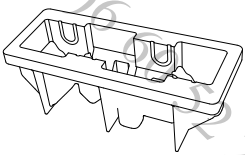




KE077
Forest

mm 250×97×95 h
~ 1065 ml

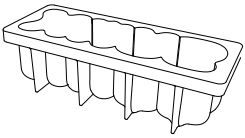




KE078
Chalet

mm 250×83×90 h
~ 1230 ml

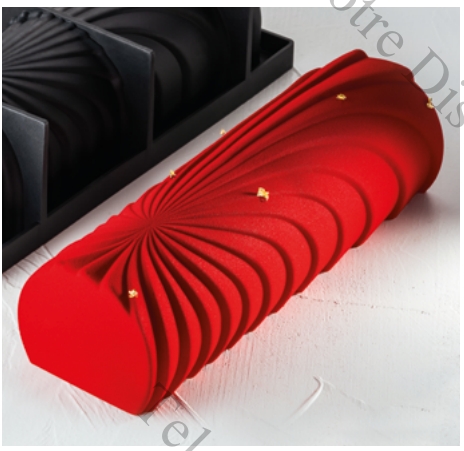


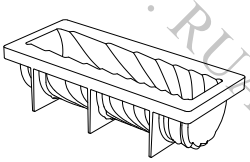


KE079
Xmas

mm 250×80×75 h
~ 1260 ml

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 62 52 24 38
contact@groupe-ruault.com

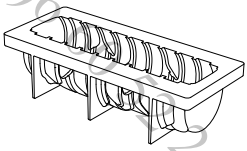




KE072
Comet

mm 250×88×73 h
~ 1230 ml

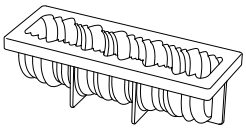




KE073
Skyline

mm 250×88×73 h
~ 1240 ml

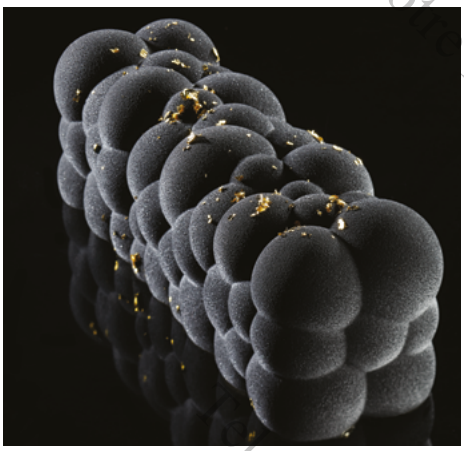


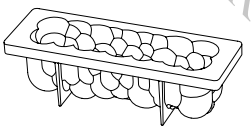


KE066
Sequoia

mm 250×92×74 h
~ 1186 ml

Votre Distributeur : RUKUET Design
contact@groupe-rukuet.com

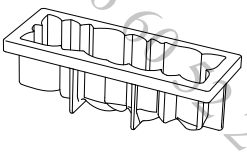




KE041
Atomic
by Emmanuele Forcone

mm 250×80×80 h
~ 1200 ml

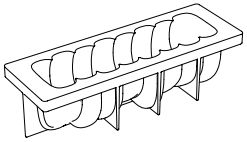




KE067
Acanto

mm 251×83×79 h
~ 1250 ml



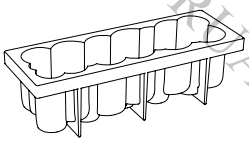


KE033
Bilbao
by Emmanuele Forcone

mm 250×85×75 h
~ 1150 ml

Votre Distributeur : RUAULT Design
(France) +33 (0)6 60 39 24 38
contact@groupe-ruault.com

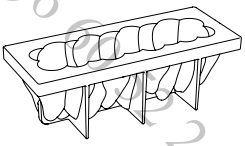




KE045
Coin
by Karim Bourgi

mm 250×80×77 h
~ 1200 ml

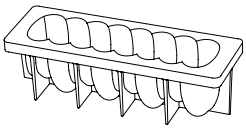




KE046
Anemone

mm 250×90×85 h
~ 1050 ml



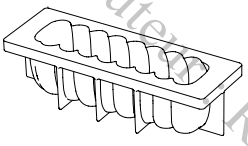


KE040
Canyon
by Emmanuele Forcone

mm 250×85×80 h
~ 1150 ml

Votre Distributeur : RIAULT Design
Tel (Espace) +33 (0)6 69 12 24 38
contact@groupe-riault.com

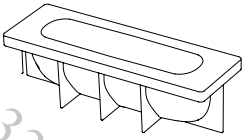




KE022
Crème
by Emmanuele Forcone

mm 250×84×75 h
~ 1000 ml

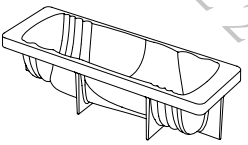




KE021
Sublime
by Emmanuele Forcone

mm 250×80×80 h
~ 1000 ml

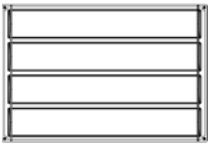




KE035
Lady
by Emmanuele Forcone

mm 250×90×75 h
~ 1150 ml



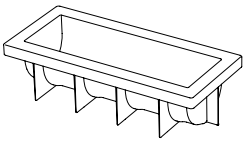


PX059
Tronchetto

mm 560×80×63 h
~ 2376 ml
4 impronte / indents

Votre Distributeur RUAULT Design
Tel (France) : +33 (0)6 60 52 24 58
contact@groupe-ruault.com



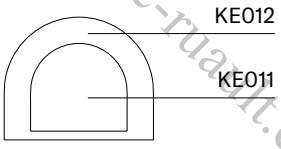


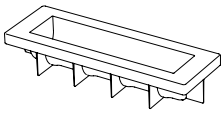
KE012
Bûche

mm 250×85×70 h
~ 1240 ml

## Stampi inserto / Insert Mould

Lo stampo perfetto per creare inserti adatti a tutti i tronchetti Pavocake. /
The perfect mould for creating inserts suitable for all Pavocake logs.

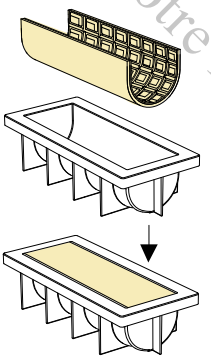


KE011

mm 230×55×50 h
~ 540 ml

Votre Distributeur MAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com



# Texture per tronchetti / Logs Texture

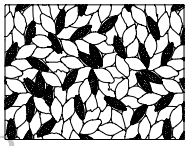
Rendi il tuo tronchetto una creazione davvero unica! Con le texture in silicone Pavoni Italia, otterrai una decorazione veloce e di grande effetto.

Make your log a truly unique creation! You'll get fast and impressive decorations with these silicone mats.

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 [illegible] 24 38
contact@groupe-ruault.com

Utilizzabili con /
to be used with KE012

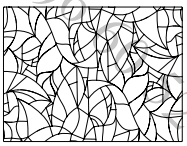




TX01
Cabosse

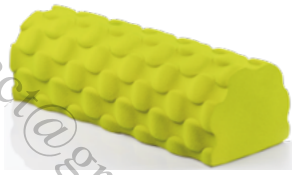
mm 250×180

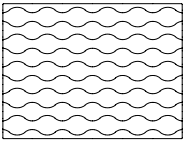




TX02
Sauvage

mm 250×180

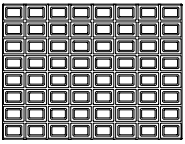




TX03
Rollé

mm 250×180





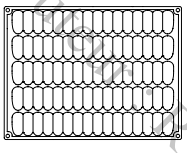
TX04
Chocolat

mm 250×180

# Tronchetti Porzionabili / Portionable Logs

## Pavoflex 400×300 mm

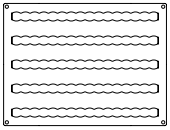




**PX4320**
Plummy

mm 360×50×36 h
~ 410 ml
5 impronte / indents

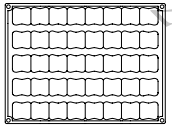




**PX4310**
Soft

mm 360×43×38 h
~ 360 ml
5 impronte / indents

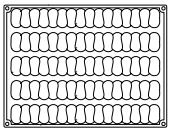




**PX4318**
Bamboo

mm 360×40×38 h
~ 400 ml
5 impronte / indents





**PX4319**
Dada

mm 360×42×37 h
~ 420 ml
5 impronte / indents

Votre Distributeur RAUALT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-rault.com



Votre Distributeur
Tel (France) : +33 (0)6 20 52 24 38
contact@groupe-ruault.com

Stampi in silicone
*Silicone moulds*

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

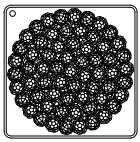
# Stampi per top
# *Top moulds*

Opere d'arte da appoggiare su tart, torte, monoporzioni o da proporre al piatto.

Piece of art to put on tarts, cakes, single portions or to create plated desserts.

# Top



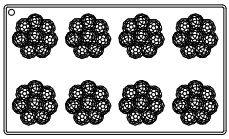


TOP24
Raven
by Stefano Laghi &
Sebastiano Caridi

dim stampo / mould
mm 190×190×23 h
Ø mm 180×17 h
~ 295 ml
1 impronta / indent

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





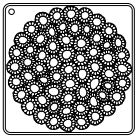
TOP20
Mini Raven
by Stefano Laghi &
Sebastiano Caridi

dim stampo / mould
mm 300×175×24 h
Ø mm 60×23 h
~ 40 ml
8 impronte / indents

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

Votre Distributeur : RUAULT Design
contact@gr...ruault.com
Tel : +33 (0)6 60 52 24 38



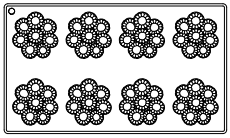


TOP27
Scarlet
by Stefano Laghi &
Sebastiano Caridi

dim stampo / mould
mm 190×190×28 h
Ø mm 180×26 h
~ 440 ml
1 impronta / indent

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





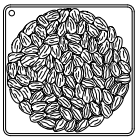
TOP23
Mini Scarlet
by Stefano Laghi &
Sebastiano Caridi

dim stampo / mould
mm 300×175×22 h
Ø mm 62×21 h
~ 38 ml
8 impronte / indents

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

Votre Distributeur : RUAUD Design
+33 (0)6 60 52 24 38
contact@ruaud-design.com



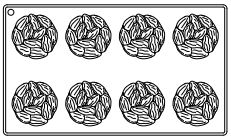


TOP26
Almonds
by Stefano Laghi &
Sebastiano Caridi

dim stampo / mould mm
190×190×19 h
Ø mm 180×17 h
~ 295 ml
1 impronta / indent

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





TOP22
Mini Almonds
by Stefano Laghi &
Sebastiano Caridi

dim stampo / mould
mm 300×175×15 h
Ø mm 60×14 h
~ 28 ml
8 impronte / indents

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

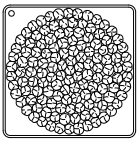
Votre Distributeur : RIAULT Design
Tel (France) : +33 (0)6 60 52 21 78
contact@groupe-riault.com



TOP25
Hazel
by Stefano Laghi &
Sebastiano Caridi

dim stampo / mould
mm 190×190×20 h
Ø mm 180×18 h
~ 267 ml
1 impronta / indent

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

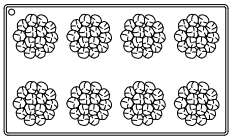




TOP21
Mini Hazel
by Stefano Laghi &
Sebastiano Caridi

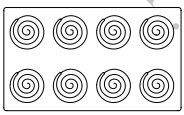
dim stampo / mould mm
300×175×19 h
Ø mm 60×18 h
~ 30 ml
8 impronte / indents

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



Votre distributeur : RUAULT France) : +33 (0)6 60 52 24 38 contact@groupe-ruault.com



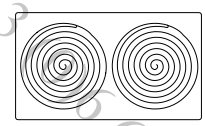


TOP07
Ipnosi
by Emmanuele Forcone

Dim stampo / mould
mm 300×175
Ø mm 60×10 h
~ 30 ml

Abbinabile a / can be combined with PX078





TOP05
Ipnosi
by Emmanuele Forcone

Dim stampo / mould
mm 300×175
Ø mm 140×10 h
~ 125 ml

Abbinabile a fasce microforate e a KE024 / Can be combined with micro-perforated stainless steel bands and KE024





TOP06
Ipnosi
by Emmanuele Forcone

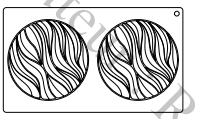
Dim stampo / mould
mm 190×190
Ø mm 160×10 h
~ 185 ml

Abbinabile a fasce microforate e a KE024 / Can be combined with micro-perforated stainless steel bands and KE024

Guarda il video dedicato ai Top by Emmanuele Forcone sul canale Youtube di Pavoni Italia / Watch the video Top by Emmanuele Forcone on the Pavoni Italia's Youtube channel

Votre Distributeur · RUXULT Design
Tel (+33) 06 60 52 24 36
contact@groupe-ruault.com

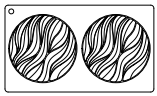




TOP08
River
by Emmanuele Forcone

Dim stampo / mould mm
300x175
Ø mm 135x15 h
~ 110 ml

Abbinabile a fasce microforate e a KE024 / Can be combined with micro-perforated stainless steel bands and KE024

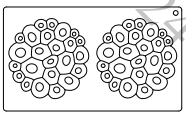


TOP11
Mini River
by Emmanuele Forcone

Dim stampo / mould mm
240×140
Ø mm 110×12 h
~ 58 ml

Abbinabile a fasce microforate e a KE052 / Can be combined with micro-perforated stainless steel bands and KE052

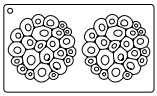




TOP09
Coral
by Emmanuele Forcone

dim stampo / mould
mm 300×175
Ø mm 135×15 h
~ 90 ml

Abbinabile a fasce microforate e a KE024 / Can be combined with micro-perforated stainless steel bands and KE024

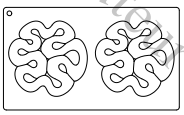


TOP10
Mini Coral
by Emmanuele Forcone

dim stampo / mould
mm 240×140
Ø mm 110×10 h
~ 45 ml

Abbinabile a fasce microforate e a KE052 / Can be combined with micro-perforated stainless steel bands and KE052

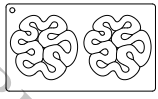




TOP15
Jelly
by Emmanuele Forcone

dim stampo / mould
mm 300×175
Ø mm 135×14 h
~ 90 ml

Abbinabile a fasce microforate e a KE024 / Can be combined with micro-perforated stainless steel bands and KE024

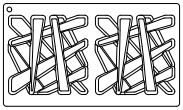


TOP16
Mini Jelly
by Emmanuele Forcone

dim stampo / mould
mm 240×140
Ø mm 110×11 h
~ 50 ml

Abbinabile a fasce microforate e a KE052 / can be combined with micro-perforated stainless steel bands and KE052

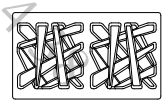




TOP13
Shanghai
by Emmanuele Forcone

dim stampo / mould
mm 300×175
mm 135×135×10 h
~ 88 ml

Abbinabile a fasce microforate e a KE043 / Can be combined with micro-perforated stainless steel bands and KE043



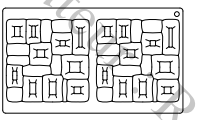
TOP14
Mini Shanghai
by Emmanuele Forcone

dim stampo / mould
mm 240×140
mm 107×107×8 h
~ 45 ml

Abbinabile a fasce microforate e a KE051 / Can be combined with micro-perforated stainless steel bands and KE051

Vot Distributeur : RUAULT Design
Tel Fra 33 (0)6 60 52 24
contact@gro com

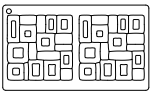




TOP01
Maya
by Emmanuele Forcone

dim stampo / mould
mm 300×175
mm 135×135×7 h
~ 90 ml

Abbinabile a fasce microforate e a KE043 / can be combined with micro-perforated stainless steel bands and KE043

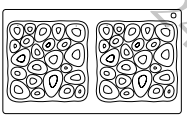


TOP12
Mini Maya
by Emmanuele Forcone

dim stampo / mould
mm 240×140
mm 107×107×7 h
~ 58 ml

Abbinabile a fasce microforate e a KE051 / Can be combined with micro-perforated stainless steel bands and KE051





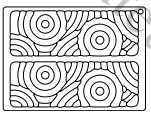
TOP02
Sponge
by Emmanuele Forcone

dim stampo / mould
mm 300×175
mm 135×135×10 h
~ 80 ml

Abbinabile a fasce microforate e a KE043 / Can be combined with micro-perforated stainless steel bands and KE043

Votre distributeur RUAULT Design
+33 (0)6 60 52 24 38
contact@groupe-ruault.com



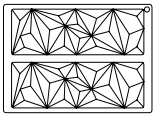


TOP04
Circle
by Emmanuele Forcone

dim stampo / mould
mm 240×175
mm 210×70×9 h
~ 90 ml

Abbinabile a fasce microforate e a KE044 / Can be combined with micro-perforated stainless steel bands and KE044





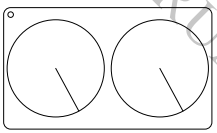
TOP03
Iceberg
by Emmanuele Forcone

dim stampo / mould
mm 240×175
mm 210×70×14 h
~ 100 ml

Abbinabile a fasce microforate e a KE044 / can be combined with micro-perforated stainless steel bands and KE044

Votre Distributeur : RUAULT Design
+33 (0)6 60 52 24 38
contact@emmanuelruault.com



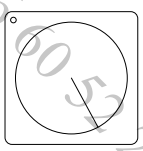


TOP17
Frisbee
by Gianluca Fusto

Dim stampo / mould mm
300×175
Ø mm 140×33 h
~ 285 ml

Abbinabile alla fasce tonde microforate / can be combined with the micro-perforated round bands



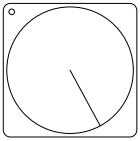


TOP18
Frisbee
by Gianluca Fusto

dim stampo / mould
mm 190×190
Ø mm 160×37 h
~ 414 ml

Abbinabile alla fasce tonde microforate / can be combined with the micro-perforated round bands





TOP19
Frisbee
by Gianluca Fusto

dim stampo / mould
mm 190×190
Ø mm 180x40 h
~ 572 ml

Abbinabile alla fasce tonde microforate / can be combined with the micro-perforated round bands

Votre Distributeur : RUBAFT Design
Tel (France) : +33 (0)660 52 24 38
contact@groupe-rubaft.com



Votre Distributeur : RUAULT Design
Tel France : +33 (0)6 60 52 24 8
contact@groupe-ruault.com

Stampi in silicone
*Silicone moulds*

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-planet.com

# Tappetini per decorazioni
# *Decoration mats*

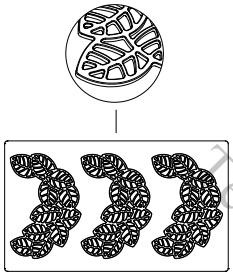
Stampi versatili da utilizzare con preparazioni dolci e salate, cioccolato o pasta sigaretta. Trame leggere che sapranno valorizzare ogni creazione.

Versatile moulds to be used with sweet and savory preparations, simple chocolate or “pâte à cigarette”. Light textures that will enhance every creation.

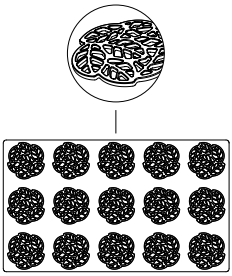
# Pavodecor 300×175 mm

## Leaves

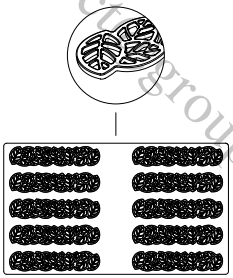
Utilizzo consigliato: decorazione per torte / Suggested use: for cake decoration



PR001

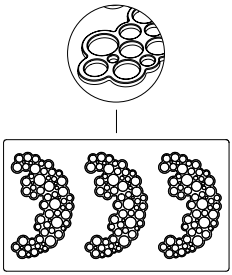


PR002

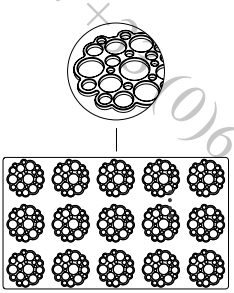


PR003

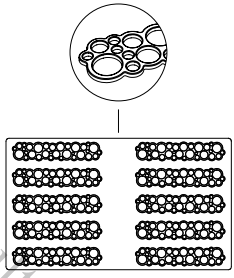
## Circles



PR004

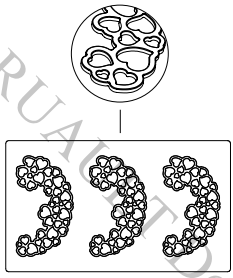


PR005

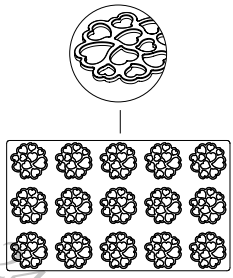


PR006

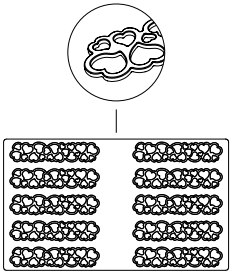
## Hearts



PR007



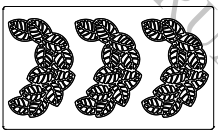
PR008



PR009

Votre Distributeur : RUAULT Design
Tel (France) : +33(0)6 60 52 24 38
contact@groupe-ruault.com

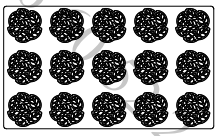




PR001
Leaves 1

mm 141×100×2 h
3 impronte / indents

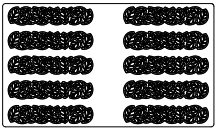




PR002
Leaves 2

Ø mm 50×2 h
15 impronte / indents



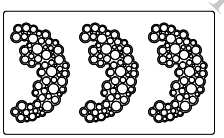


PR003
Leaves 3

mm 120×26×2 h
10 impronte / indents

Votre Distributeur : RIVAULT Design
Tel (France) : +33 (0)6 [illegible] 24 38
contact@pate-rault.com

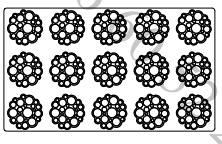




PR004
Circles 1

mm 142×84×2 h
3 impronte / indents

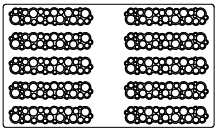




PR005
Circles 2

Ø mm 50×2 h
15 impronte / indents



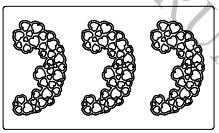


PR006
Circles 3

mm 120×25×2 h
10 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 [illegible] 24 38
contact@groupe-ruault.com

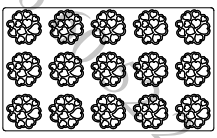




PR007
Hearts 1

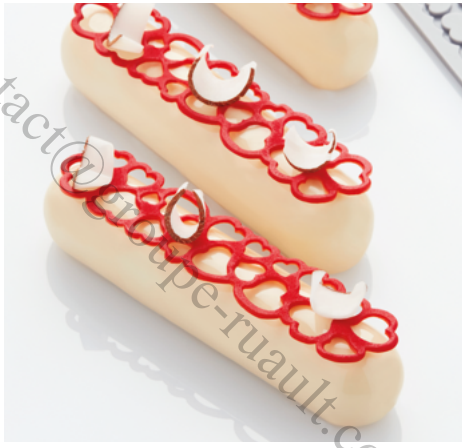
mm 137×76×2 h
3 impronte / indents

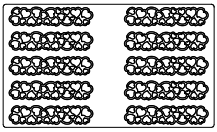




PR008
Hearts 2

Ø mm 50×2 h
15 impronte / indents





PR009
Hearts 3

mm 120×27×2 h
10 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 [illegible] 24 38
contact@groupe-ruault.com



Votre Distributeur : RUAULT Design
Tel France : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

Stampi in silicone
*Silicone moulds*

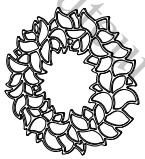
Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Gourmand Inspiration

Ogni creazione dolce può essere valorizzata dai nostri stampi Gourmand.

Every sweet creation can be emphasided by our Gourmand moulds.





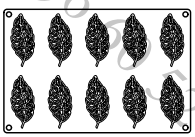


GG060
Foliage Frame
by Paolo Griffa

Ø mm 115×1,5 h
3 impronte / indents





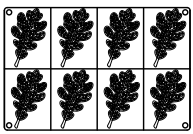


GG028
Plume
by Paolo Griffa

mm ma× 84×38×2 h
10 impronte / indents





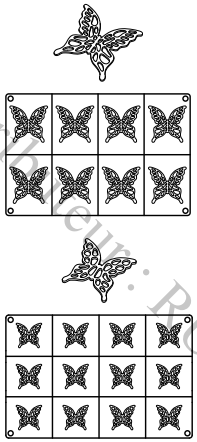


GG048
Oak tree
by Paolo Griffa

mm 98×53×2 h
8 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 63 52 24 38
contact@grappe-ruault.com





GG050
Mariposa L
by Paolo Griffa

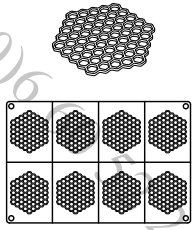
mm 60×58×2 h
8 impronte / indents



GG051
Mariposa S
by Paolo Griffa

mm 40×39×2 h
12 impronte / indents

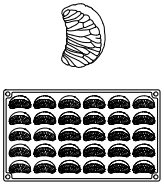




GG047
Honeycomb
by Paolo Griffa

mm 67,5×60,5×2 h
8 impronte / indents



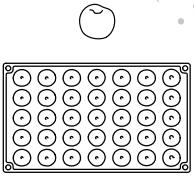


GG024
Mandarin
by Felix Lo Basso

mm max 38×22×15 h
~ 5 ml
30 impronte / indents

Votre Distributeur: RUAULT Design
Tel (France) : +33 (0)6 [illegible] 24 38
contact@groupe-ruault.com

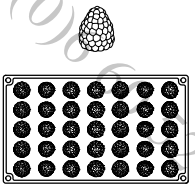




GG016
Cherry
by Felix Lo Basso

mm max Ø 26×12 h
~ 8 ml
35 impronte / indents

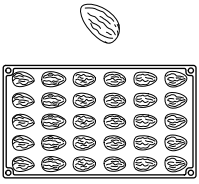




GG017
Berry
by Felix Lo Basso

mm max Ø 24×27 h
~ 7 ml
35 impronte / indents



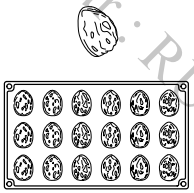


GG013
Almond
by Felix Lo Basso

mm max 34×21×11 h
~ 4 ml
30 impronte / indents

Votre Distributeur : REAULT Design
Tel (France) : +33 (0)6 62 24 24 38
contact@groupe-reault.com

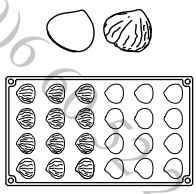




GG015
Nutshell
by Felix Lo Basso

mm max 38×28×16 h
~ 8 ml
18 impronte / indents

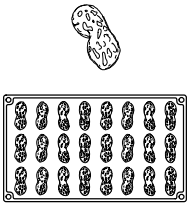




GG011
Chestnut
by Felix Lo Basso

mm max 31×27×16 h
~ 6 ml
24 impronte / indents





GG014
Peanut
by Felix Lo Basso

mm max 47×19×16 h
~ 7 ml
24 impronte / indents

Votre distributeur · RUAULT Design
contact@groupe-ruault.com



Votre Distributeur : Pavoni Italia
Tel (Bureau) : +33 06 22 02 24 38
contact@groupeguault.com

Stampi in silicone
*Silicone moulds*

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Formasil

Flessibili, multiuso, creativi. I tappetini microforati formasil consentono di creare prodotti da forno con un corretto sviluppo della lievitazione e forme sempre perfette.

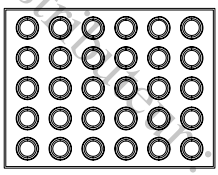
Flexible, multipurpose and creative. The formasil micro-perforated mats allow professionals to bake goods with a perfect rise and shape.







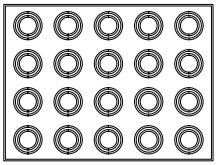
# Formasil 400×300 mm



## FF4306

Ø sup mm 40
Ø inf mm 32
mm 16 h
~ 16 ml

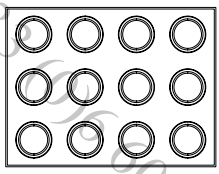
30 impronte / indents



## FF4301

Ø sup mm 48
Ø inf mm 36
mm 16 h
~ 22 ml

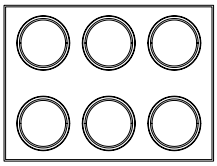
20 impronte / indents



## FF4308

Ø sup mm 65
Ø inf mm 55
mm 20 h
~ 57 ml

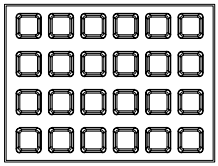
12 impronte / indents



## FF4311

Ø sup mm 100
Ø inf mm 90
mm 20 h
~ 140 ml

6 impronte / indents



## FF4303

sup dim mm 45×45
inf dim mm 37×37
mm 16 h
~ 27 ml

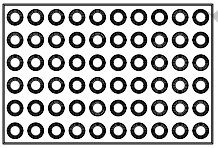
24 impronte / indents

Votre Distributeur RUAULT Design
contact@ruault.com


otre Distribution : RUAULT Design
Tel (France) : +33 (0)6 60 5 24 38

# Formasil 600×400 mm



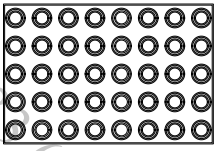


FF06

Ø sup mm 40
Ø inf mm 32
mm 16 h
~ 16 ml

60 impronte / indents

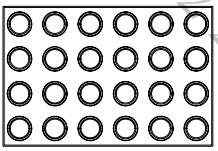




FF01

Ø sup mm 48
Ø inf mm 36
mm 16 h
~ 22 ml

40 impronte / indents

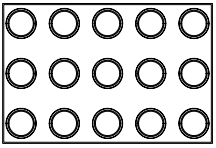


FF08

Ø sup mm 65
Ø inf mm 55
mm 20 h
~ 57 ml

24 impronte / indents





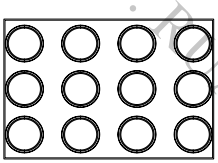
FF09

Ø sup mm 80
Ø inf mm 70
mm 20 h
~ 88 ml

15 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 58
contact@rubeyrault.com



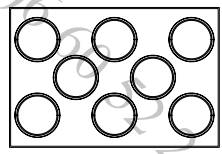


FF11

Ø sup mm 100
Ø inf mm 90
mm 20 h
~ 140 ml

12 impronte / indents



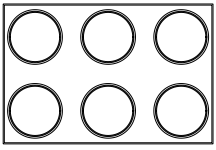


FF10

Ø sup mm 120
Ø inf mm 110
mm 30 h
~ 332 ml

8 impronte / indents





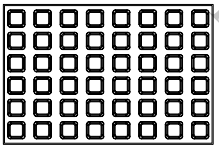
FF12

Ø sup mm 150
Ø inf mm 140
mm 30 h
~ 495 ml

6 impronte / indents

Votre distributeur : RUAULT Design
Tel (France) 33 (0)6 68 52 24 38
contact@groupe-ruault.com



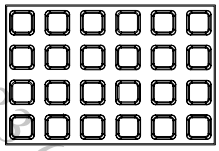


FF03

sup dim mm 45×45
inf dim mm 37×37
mm 16 h
~ 27 ml

48 impronte / indents

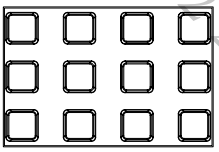




FF04

sup dim mm 65×65
inf dim mm 55×55
mm 20 h
~ 71 ml

24 impronte / indents

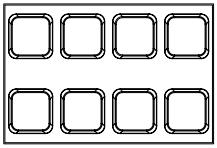


FF02

sup dim mm 85×85
inf dim mm 75×75
mm 20 h
~ 127 ml

12 impronte / indents





FF05

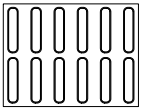
sup dim mm 120×120
inf dim mm 106×106
mm 30 h
~ 374 ml

8 impronte / indents

Votre Distributeur : RUAULT Design
(France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Formasil Éclair

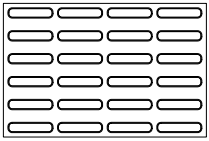
Tappetini in silicone microforato e antiaderente con impronte per éclair. I microfori facilitano la distribuzione ottimale del calore e permettono all'impasto di aggrapparsi per uno sviluppo in altezza e una perfetta cottura del prodotto. Le sagome sul tappetino costituiscono un'utile guida per un utilizzo ideale. /
Micro-perforated and non-stick silicone mats with éclair indents. The micro/perforations facilitate the optimal distribution of heat and allow the dough to grip on for optimal rising and the perfect baking of the product. The outlines on the mat provide a useful guide for ideal use.



FF4313

mm 125×25×5 h
12 impronte / indents

Dim. stampo / mould
mm 400×300

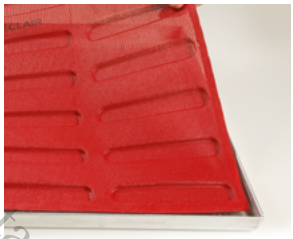


FF13

mm 125×25×5 h
24 impronte / indents

Dim. stampo / mould
mm 600×400

## How to use



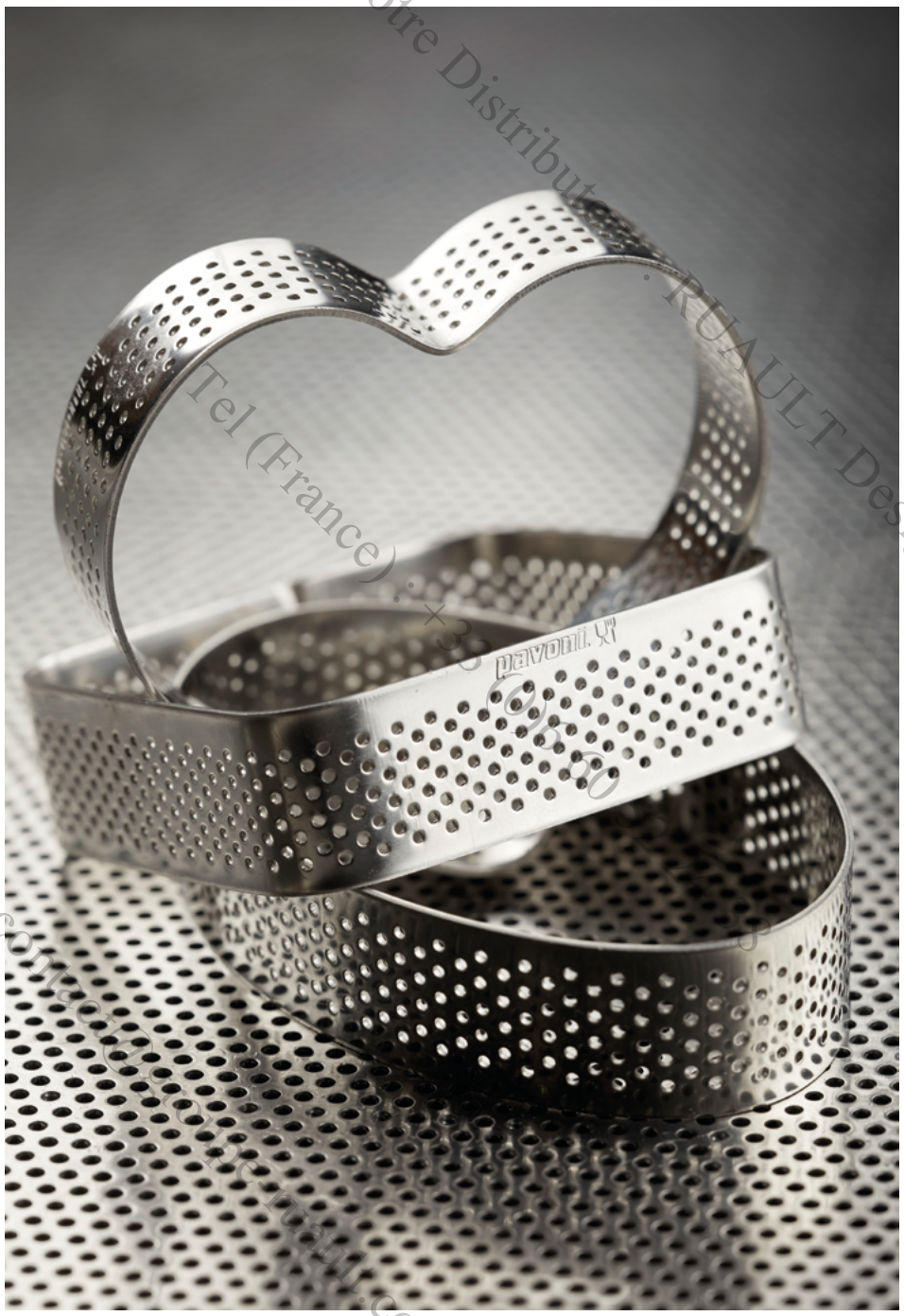




1. Appoggia il tappetino Formasil Éclair su una teglia microforata
2. Riempi le impronte con il preparato aiutandoti con un sac à poche
3. Metti in forno per una cottura e sviluppo in altezza perfetti del preparato.

1. Place the Éclair Formasil mat on a micro-perforated baking tray
2. Fill the indents with your mixture with a piping bag
3. Place in the oven for the perfect rising and baking of your creation.

Votre Distributeur MAULT Design
Tel (France) : +33 (0)6 60 52 22 28
contact@groupemault.com




Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60
contact@votre-ruault.com

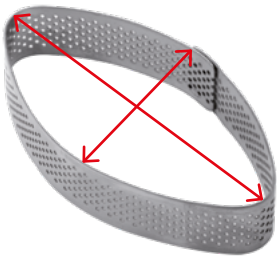
Votre Distributeur : RUAULT Design
Tel (France) : +33 6 96 60 52 24 38
contact@groupe-bpm.com

# Fasce inox microforate
# *Micro-perforated stainless steel bands*

Stampi Inox microforati che garantiscono una cottura omogenea e sformatura facile. Tante misure, altezze, forme e utilizzi. Fasce per crostate e fasce per lievitati e Viennoiserie.

Micro-perforated stainless steel moulds that guarantee even cooking and easy demoulding. Many sizes, heights, shapes and uses. Bands for tarts and bands for leavened products and Viennoiserie.





Come misurare le fasce:
Tutte le misure indicate sono interne alle fasce. /
How to measure the bands:
All measurements shown are the internal measurements of the bands.

Votre Distributeur RUAUD Design
Tél (France) +33 (0)6 80 52 24 38
contact@groupe-ruaud.com

# Fasce inox microforate per crostate monoporzione / Micro-perforated stainless steel bands for single-portion tarts



XF11

mm 100×55×20 h
Abbinabile a / combined with PX3201 or X17



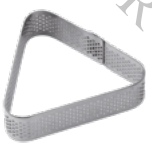
XF15

mm 125×30×20 h
Abbinabile a / combined with PX3204 or X21



XF12

mm 96×57×20 h
Abbinabile a / combined with PX3202 or X18



XF16

mm 85×75×20 h
Abbinabile a / combined with PX3205 or X22



XF13

mm 90×50×20 h
Abbinabile a / combined with PX3203 or X19



XF7020

Ø mm 70×20 h
Abbinabile a / combined with PX3200 or X0602



XF14

mm 75×70×20 h
Abbinabile a / combined with PX3206 or X20



XFO656520

mm 65×65×20 h
Abbinabile a / combined with PX3207 or X37

Tonda / Round



| Code | Dimension (mm) |
|---|---|
| XF9020 | Ø 90×20 h |
| XF1120 | Ø 110×20 h |
| XF4020 | Ø 40×20 h |

| Code | Dimension (mm) |
|---|---|
| XF5020 | Ø 50×20 h |
| XF7035 | Ø 70×35 h |
| XF9035 | Ø 90×35 h |

Quadrata con angoli arrotondati / Square with rounded corners



| Code | Dimension (mm) |
|---|---|
| XF01 | 85×20×20 h |
| XF02 | 105×105×20 h |

Votre Distributeur : RUAULT Design
Tel (France) +33 (0)660 52 24 38
contact@groupe-ruault.com

# Fasce inox microforate per crostate / Micro-perforated stainless steel bands for tarts

## Rotonde / Round



| Code | Dimension (mm) | Portions |
|---|---|---|
| XF1520 | Ø 150×20 h | 2/4 |
| XF1720 | Ø 170×20 h | 4/6 |
| XF1920 | Ø 190×20 h | 6/8 |
| XF2120 | Ø 210×20 h | 10/12 |
| XF2320 | Ø 230×20 h | 14/16 |
| XF2520 | Ø 250×20 h | 18/20 |
| XF1535 | Ø 150×35 h | 2/4 |
| XF1735 | Ø 170×35 h | 4/6 |
| XF1935 | Ø 190×35 h | 6/8 |
| XF2135 | Ø 210×35 h | 10/12 |
| XF2335 | Ø 230×35 h | 14/16 |

## A forma di cuore / Heart shaped



| Code | Dimension (mm) | Portions |
|---|---|---|
| XF25 | 160×150×20 h | 2/4 |
| XF27 | 180×170×20 h | 4/6 |
| XF29 | 205×190×20 h | 10/12 |
| XF31 | 225×210×20 h | 14/16 |
| XF26 | 160×150×35 h | 2/4 |
| XF28 | 180×170×35 h | 4/6 |
| XF30 | 205×190×35 h | 10/12 |
| XF32 | 225×210×35 h | 14/16 |

Votre Distributeur : RUAULT Design
Téléphone : +33 (0)6 60 52 24 28
contact@groupe-ruault.com

## Triangolari / Triangular



| Code | Dimension (mm) | Portions |
|---|---|---|
| XF17 | 175×160×20 h | 2/4 |
| XF21 | 220×200×20 h | 8/10 |
| XF18 | 175×160×35 h | 2/4 |
| XF22 | 220×200×35 h | 8/10 |

## Ellisse / Elliptic



| Code | Dimension (mm) | Portions |
|---|---|---|
| XF19 | 210×115×20 h | 2/4 |
| XF23 | 270×150×20 h | 6/8 |
| XF20 | 210×115×35 h | 2/4 |
| XF24 | 270×150×35 h | 6/8 |

## Ovali / Oval

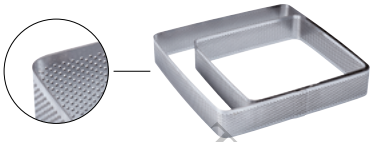


| Code | Dimension (mm) | Portions |
|---|---|---|
| XFO197020 | 190×70×20 h | 2/4 |
| XFO299020 | 220×90×20 h | 8/10 |
| XFO197035 | 190×70×35 h | 2/4 |
| XFO299035 | 290×90×35 h | 8/10 |

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

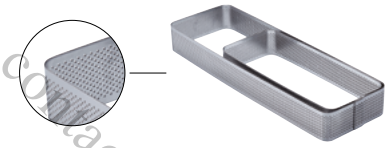
# Fasce inox microforate per crostate / Micro-perforated stainless steel bands for tarts

## Quadrate / Square

| angoli arrotondati / rounded corners | Code | Dimension (mm) | Portions |
|---|---|---|---|
|  | XF03 | 150x150x20 h | 2/4 |
| | XF04 | 190x190x20 h | 6/8 |
| | XF05 | 150x150x35 h | 2/4 |
| | XF06 | 190x190x35 h | 6/8 |

| angoli vivi / sharp corners | Code | Dimension (mm) | Portions |
|---|---|---|---|
|  | XF151520 | 150×150×20 h | 2/4 |
| | XF191920 | 190×190×20 h | 6/8 |
| | XF151535 | 150×150×35 h | 2/4 |
| | XF191935 | 190×190×35 h | 6/8 |

## Rettangolari / Rectangular

| angoli arrotondati / rounded corners | Code | Dimension (mm) | Portions |
|---|---|---|---|
|  | XF07 | 190×80×20 h | 2/4 |
| | XF08 | 290×90×20 h | 6/8 |
| | XF09 | 190×80×35 h | 2/4 |
| | XF10 | 290×90×35 h | 6/8 |

| angoli vivi / sharp corners | Code | Dimension (mm) | Portions |
|---|---|---|---|
|  | XF197020 | 190×80×20 h | 2/4 |
| | XF299020 | 290×90×20 h | 6/8 |
| | XF197035 | 190×80×35 h | 2/4 |
| | XF299035 | 290×90×35 h | 6/8 |

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com


Votre Distributeur : RUAULT Design
Tel (France) : 05 40 60 52 24 38
contact@ruault-design.com

# Fasce inox microforate per Viennoiserie / Micro-perforated rings for Viennoiserie

Forme classiche e contemporanee realizzate in acciaio inossidabile microforato, che garantiranno una cottura perfetta e permetteranno di sformare con facilità il prodotto. /
Classic and contemporary shapes made of micro-perforated stainless steel, which will guarantee perfect cooking and allow to be easily unmould the product.



XF51

Ø mm 100×45 h



XF52

mm 125×74×45 h



XF53

Ø mm 90×45 h



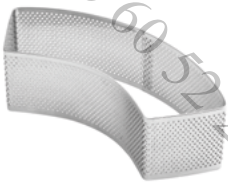
XF54

mm 102×98×45 h



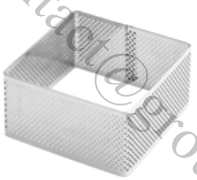
XF55

mm 109×82×45 h



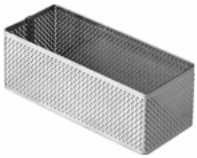
XF56

mm 157×50×45 h



XF57

mm 80×80×45 h



XF59

mm 120×50×45 h

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 58
contact@groupe-ruault.com





XF51
by Johan Martin

Ø mm 100×45 h





XF52
by Johan Martin

mm 125×74×45 h

Votre Distributeur : RUAULT Design
Tel France : +33 (0)6 60 52 24 38
contact@groupe-ruault.com





XF53
by Johan Martin

Ø mm 90×45 h





XF54
by Johan Martin

mm 102×98×45 h

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@europe-ruault.com

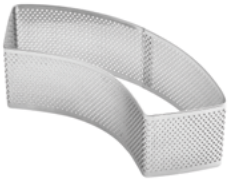




XF55
by Johan Martin

mm 109×82×45 h





XF56
by Johan Martin

mm 157×50×45 h

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

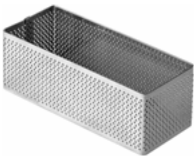




XF57
by Johan Martin

mm 80×80×45 h





XF59

mm 120×50×45 h

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@ruault.com


Votre Distributeur RUAULT Design
Tel (France) : +33 (0)6 60 32 24 38
contact@groupe-ruault.com




Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 53 [illegible]
contact@groupe-ruault.com

Votre Distributeur : RUAULT Design
Tel (France) : +33 6 96 60 52 24 38
contact@groupe-ruault.com

# Fasce inox lisce
# *Smooth stainless steel bands*

Fasce in acciaio inox lisce, di piccole e grandi dimensioni, per ogni utilizzo.

Smooth stainless steel bands, small and large in size, for every use.

# Fasce inox lisce per monoporzione / Smooth stainless steel bands for single-serving portions



X17

mm 90×45×20 h
Abbinabile a / combined with XF11



X18

mm 85×45×20 h
Abbinabile a / combined with XF12



X19

mm 80×40×20 h
Abbinabile a / combined with XF13



X20

mm 65×60×20 h
Abbinabile a / combined with XF14



X21

mm 115×20×20 h
Abbinabile a / combined with XF15



X22

mm 75×65×20 h
Abbinabile a / combined with XF16



X0602

Ø mm 60×20 h
Abbinabile a / combined with XF7020



X37

mm 55×55×20 h
Abbinabile a / combined with XFO656520

## Tonda / Round



| Code | Dimension (mm) |
|---|---|
| X0802 | Ø 80×20 h |
| X1002 | Ø 100×20 h |

## Quadrata con angoli arrotondati / Square with rounded corners



| Code | Dimension (mm) |
|---|---|
| X01 | 70×70×20 h |
| X02 | 90×90×20 h |

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

## Rotonde / Round



| Code | Dimension (mm) | Portions |
|---|---|---|
| X1202 | Ø 120×20 h | 2/4 |
| X1402 | Ø 140×20 h | 2/4 |
| X1602 | Ø 160×20 h | 4/6 |
| X1802 | Ø 180×20 h | 6/8 |
| X2002 | Ø 200×20 h | 10/12 |
| X2202 | Ø 220×20 h | 14/16 |
| X2402 | Ø 240×20 h | 18/20 |

## A forma di cuore / Heart shaped



| Code | Dimension (mm) | Portions |
|---|---|---|
| X32 | 130×120×20 h | 2/4 |
| X31 | 150×140×20 h | 4/6 |
| X33 | 170×160×20 h | 6/8 |
| X34 | 195×180×20 h | 10/12 |
| X35 | 220×200×20 h | 14/16 |

Votre Distributeur · RUAULT Design
Tel (France) : +33 (0)660 52 24 38
contact@groupe-ruault.com

# Fasce inox lisce / Smooth stainless steel bands

## Triangolari / Triangular



| Code | Dimension (mm) | Portions |
|---|---|---|
| X24 | 150×130×20 h | 2/4 |
| X23 | 170×150×20 h | 2/4 |
| X28 | 195×170×20 h | 8/10 |
| X27 | 215×190×20 h | 8/10 |

## Ellisse / Elliptic



| Code | Dimension (mm) | Portions |
|---|---|---|
| X26 | 180×90×20 h | 2/4 |
| X25 | 205×110×20 h | 2/4 |
| X30 | 235×120×20 h | 6/8 |
| X29 | 260×140×20 h | 6/8 |

## Ovali / Oval



| Code | Dimension (mm) | Portions |
|---|---|---|
| XO186020 | 180×60×20 h | 2/4 |
| XO288020 | 280×80×20 h | 6/8 |

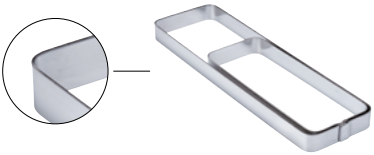
Votre Distributeur : ROUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

## Quadrate / Square

| angoli arrotondati / rounded corners | Code | Dimension (mm) | Portions |
|---|---|---|---|
|  | X03 | 120x120x20 h | 2/4 |
| | X04 | 140x140x20 h | 2/4 |
| | X05 | 160x160x20 h | 4/6 |
| | X06 | 180x180x20 h | 6/8 |

| angoli vivi / sharp corners | Code | Dimension (mm) | Portions |
|---|---|---|---|
| | X121220 | 120x120x20 h | 2/4 |
| | X141420 | 140x140x20 h | 6/8 |
| | X161620 | 160x160x20 h | 2/4 |
| | X181820 | 180x180x20 h | 6/8 |

## Rettangolari / Rectangular

| angoli arrotondati / rounded corners | Code | Dimension (mm) | Portions |
|---|---|---|---|
|  | X07 | 180×60×20 h | 2/4 |
| | X08 | 280×80×20 h | 6/8 |

| angoli vivi / sharp corners | Code | Dimension (mm) | Portions |
|---|---|---|---|
|  | X186020 | 180×60×20 h | 2/4 |
| | X288020 | 280×80×20 h | 6/8 |

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Fasce inox lisce / Smooth stainless steel bands

Tonda / Round*



| Code | Dimension (mm) | Spessore / Thickness |
|---|---|---|
| X0602 | Ø 60×20 h | 15/10 |
| X0802 | Ø 80×20 h | 15/10 |
| X1002 | Ø 100×20 h | 15/10 |
| X1202 | Ø 120×20 h | 15/10 |
| X1402 | Ø 140×20 h | 15/10 |
| X1602 | Ø 160×20 h | 15/10 |
| X1802 | Ø 180×20 h | 15/10 |
| X2002 | Ø 200×20 h | 15/10 |
| X2202 | Ø 220×20 h | 15/10 |
| X2402 | Ø 240×20 h | 15/10 |
| X2602 | Ø 260×20 h | 15/10 |
| X2802 | Ø 280×20 h | 15/10 |
| X1403 | Ø 140×30 h | 15/10 |
| X1603 | Ø 160×30 h | 15/10 |
| X1803 | Ø 180×30 h | 15/10 |
| X3910 | Ø 100×40 h | 15/10 |
| X3912 | Ø 120×40 h | 15/10 |
| X3914 | Ø 140×40 h | 15/10 |
| X3916 | Ø 160×40 h | 15/10 |
| X3918 | Ø 140×40 h | 15/10 |
| X3920 | Ø 200×40 h | 15/10 |
| X3922 | Ø 220×40 h | 15/10 |
| X3924 | Ø 240×40 h | 15/10 |
| X3926 | Ø 260×40 h | 15/10 |
| X3928 | Ø 280×40 h | 15/10 |
| X3930 | Ø 300×40 h | 15/10 |
| X3932 | Ø 320×40 h | 15/10 |
| X3934 | Ø 340×40 h | 15/10 |
| X3936 | Ø 360×40 h | 15/10 |
| X4010 | Ø 100×50 h | 15/10 |

Votre Distributeur : ROAULT Design
Tel (France) : +33(0)6 60 52 24 28
contact@group-roault.com

| Code | Dimension (mm) | Spessore / Thickness |
|---|---|---|
| X4012 | Ø 120×50 h | 15/10 |
| X4014 | Ø 140×50 h | 15/10 |
| X4016 | Ø 160×50 h | 15/10 |
| X4018 | Ø 180×50 h | 15/10 |
| X4020 | Ø 200×50 h | 15/10 |
| X4022 | Ø 220×50 h | 15/10 |
| X4024 | Ø 240×50 h | 15/10 |
| X4026 | Ø 260×50 h | 15/10 |
| X4028 | Ø 280×50 h | 15/10 |
| X4030 | Ø 300×50 h | 15/10 |
| X4032 | Ø 320×50 h | 15/10 |
| X4034 | Ø 340×50 h | 15/10 |
| X4036 | Ø 360×50 h | 15/10 |

Rettangolari / Rectangular*



| Code | Dimension (mm) | Portions |
|---|---|---|
| X411836 | 350×170×40 h | 20/10 |
| X413040 | 390×290×40 h | 20/10 |
| X414060 | 590×390×40 h | 20/10 |
| X421836 | 350×170×50 h | 20/10 |
| X423040 | 390×290×50 h | 20/10 |
| X424060 | 590×390×50 h | 20/10 |

Cuore / Heart*



| Code | Dimension (mm) | Portions |
|---|---|---|
| X7718 | Ø 180×40 h | 10/10 |
| X7720 | Ø 200×40 h | 10/10 |
| X7722 | Ø 220×40 h | 10/10 |
| X7724 | Ø 240×40 h | 10/10 |
| X7726 | Ø 260×40 h | 10/10 |

* A richiesta si possono realizzare misure particolari (quantità min: 20 pz) /
Special measures can be requested (min quantity 20pcs)

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0) 6 60 52 24 38
contact@groupe-ruault.com

Votre Distributeur : RUAULT Design
Tel (France) : +33(0)6 60 52 24 38
contact@groupe-ruault.com

# Gelato



Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com



Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Stampi per stecchi gelato
# *Moulds for gelato sticks*

Pavogel è una linea di stampi per gelati a stecco dalle forme originali, disponibile anche nei formati pocket e snack.

Pavogel is a line of moulds for gelato stick with amazing different shapes. Pavogel is also available in pocket and snack format.

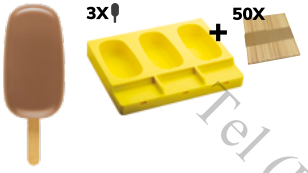
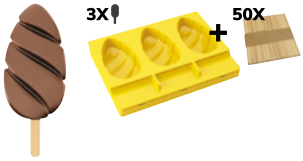
# Pavogel

Gelato

Dimensione stampo singolo /
Single mould size 200×150 mm

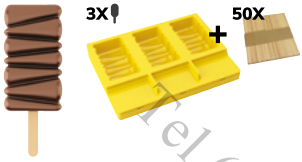
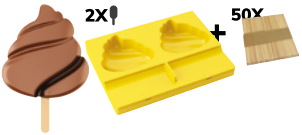
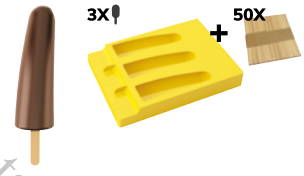
Dimensione kit 4 stampi /
Kit 4 moulds size 400×300 mm

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 98
contact@groupe-ruault.com

| | Single mould | Kit 4 moulds |
|---|---|---|
|   | PL13<br>Capri<br><br>mm 49×93 h<br>~ 90 ml<br><br>Stampo singolo + 50 stecchi<br>/Single mould + 50 sticks<br><br>3 impronte / 3 indents | KITPL13<br>Capri<br><br>Kit 4 stampi + vassoio + 50 stecchi /<br>Kit 4 moulds + tray + 50 sticks<br><br>12 impronte / 12 indents<br><br>16 kit per masterbox<br>16 kit for masterbox |
|   | PL01<br>Malibù<br><br>mm 52×95 h<br>~ 85 ml<br><br>Stampo singolo + 50 stecchi<br>/Single mould + 50 sticks<br><br>3 impronte / 3 indents | KITPL01<br>Malibù<br><br>Kit 4 stampi+vassoio+50 stecchi /<br>Kit 4 moulds+tray+50 sticks<br>1<br>2 impronte / 12 indents<br><br>16 kit per masterbox /<br>16 kit for masterbox |
|   | PL02<br>Acapulco<br><br>mm 50×95 h<br>~ 90 ml<br><br>Stampo singolo+50 stecchi<br>Single mould+50 sticks<br><br>3 impronte / 3 indents | KITPL02<br>Acapulco<br><br>Kit 4 stampi+vassoio+50 stecchi /<br>Kit 4 moulds+tray+50 sticks<br><br>12 impronte / 12 indents<br><br>16 kit per masterbox /<br>16 kit for masterbox |

Guarda il video dedicato a Pavogel sul canale Youtube di Pavoni Italia /
Watch the video Pavogel on the Pavoni Italia's Youtube channel

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 28
contact@groupe-ruault.com

| | Single mould | Kit 4 moulds |
|---|---|---|
|  | PL03<br>Maracaibo<br><br>mm 48×85 h<br>~ 85 ml<br><br>Stampo singolo+50 stecchi /<br>Single mould+50 sticks<br><br>3 impronte / 3 indents | KITPL03<br>Maracaibo<br><br>Kit 4 stampi+vassoio+50 stecchi/<br>Kit 4 moulds+tray+50 sticks<br><br>12 impronte / 12 indents<br><br>16 kit per masterbox /<br>16 kit for masterbox |
|  | PL04<br>Honolulu<br><br>mm 83×84 h<br>~ 100 ml<br><br>Stampo singolo+50 stecchi<br>Single mould+50 sticks<br><br>2 impronte / 2 indents | KITPL04<br>Honululu<br><br>Kit 4 stampi+vassoio+50 stecchi<br>Kit 4 moulds+tray+50 sticks<br><br>8 impronte / 8 indents<br><br>16 kit per masterbox / 16 kit for masterbox |
|  | PL05<br>Ipanema<br><br>mm 35×110 h<br>~ 70 ml<br><br>Stampo singolo+50 stecchi<br>Single mould+50 sticks<br><br>3 impronte / 3 indents | KITPL05<br>Ipanema<br><br>Kit 4 stampi+vassoio+50 stecchi<br>Kit 4 moulds+tray+50 sticks<br><br>12 impronte / 12 indents<br><br>16 kit per masterbox / 16 kit for masterbox |

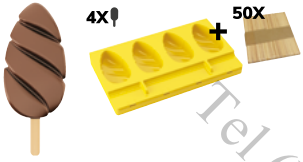
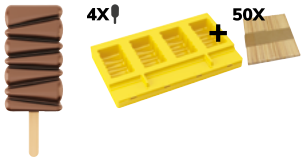
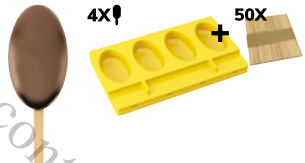
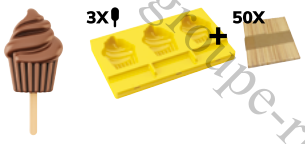
# Pavogel Pocket

Gelato

Dimensione stampo singolo /
Single mould size 200×120 mm

Dimensione kit 2 stampi /
Kit 2 moulds size 400×120 mm

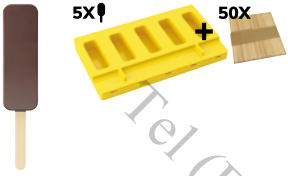
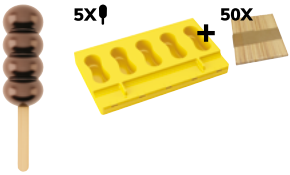
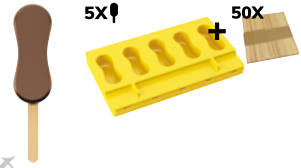
Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 98
contact@groupe-ruault.com

| | Single mould | Kit 2 moulds |
|---|---|---|
|  | PL06<br>Malibù<br><br>mm 40×72 h<br>~ 35 ml<br><br>Stampo singolo+50 stecchi<br>Single mould+50 sticks<br><br>4 impronte / 4 indents | KITPL06<br>Malibù<br><br>Kit 2 stampi+vassoio+50 stecchi<br>Kit 2 moulds+tray+50 sticks<br><br>8 impronte / 8 indents<br><br>12 kit per masterbox /<br>12 kit for masterbox |
|  | PL07<br>Maracaibo<br><br>mm 37×65 h<br>~ 35 ml<br><br>Stampo singolo+50 stecchi<br>Single mould+50 sticks<br><br>4 impronte / 4 indents | KITPL07<br>Maracaibo<br><br>Kit 2 stampi+vassoio+50 stecchi<br>Kit 2 moulds+tray+50 sticks<br><br>8 impronte / 8 indents<br><br>12 kit per masterbox /<br>12 kit for masterbox |
|  | PL08<br>Waikiki<br><br>mm 40×70 h<br>~ 35 ml<br><br>Stampo singolo+50 stecchi<br>Single mould+50 sticks<br><br>4 impronte / 4 indents | KITPL08<br>Waikiki<br><br>Kit 2 stampi+vassoio+50 stecchi<br>Kit 2 moulds+tray+50 sticks<br><br>8 impronte / 8 indents<br><br>12 kit per masterbox /<br>12 kit for masterbox |
|  | PL09<br>Cupcake<br><br>mm 50×70 h<br>~ 40 ml<br><br>Stampo singolo+50 stecchi<br>Single mould+50 sticks<br><br>3 impronte / 3 indents | KITPL09<br>Cupcake<br><br>Kit 2 stampi+vassoio+50 stecchi<br>Kit 2 moulds+tray+50 sticks<br><br>6 impronte / 6 indents<br><br>12 kit per masterbox /<br>12 kit for masterbox |

# Pavogel Snack

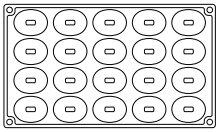
Dimensione stampo singolo /
Single mould size 200×120 mm

Dimensione kit 2 stampi /
Kit 2 moulds size 400×120 mm

| | | Single mould | Kit 2 moulds |
|---|---|---|---|
|   | | PL10<br>Linear<br><br>mm 20×60 h<br>~ 25 ml<br><br>Stampo singolo+50 stecchi<br>Single mould+50 sticks<br><br>5 impronte / 5 indents | KITPL10<br>Linear<br><br>Kit 2 stampi+vassoio+50 stecchi<br>Kit 2 moulds+tray+50 sticks<br><br>10 impronte / 10 indents<br><br>12 kit per masterbox /<br>12 kit for masterbox |
|   | | PL11<br>Bubbles<br><br>mm 25×60 h<br>~ 20 ml<br><br>Stampo singolo+50 stecchi<br>Single mould+50 sticks<br><br>5 impronte / 5 indents | KITPL11<br>Bubbles<br><br>Kit 2 stampi+vassoio+50 stecchi<br>Kit 2 moulds+tray+50 sticks<br><br>10 impronte / 10 indents<br><br>12 kit per masterbox /<br>12 kit for masterbox |
|   | | PL12<br>Round<br><br>mm 23×60 h<br>~ 20 ml<br><br>Stampo singolo+50 stecchi<br>Single mould+50 sticks<br><br>5 impronte / 5 indents | KITPL12<br>Round<br><br>Kit 2 stampi+vassoio+50 stecchi<br>Kit 2 moulds+tray+50 sticks<br><br>10 impronte / 10 indents<br><br>12 kit per masterbox /<br>12 kit for masterbox |

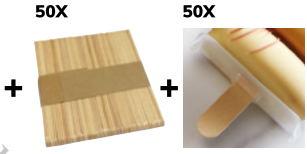
Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 28
contact@groupe-ruault.com

# Rainbow Stick



PX3212S
Rainbow stick

mm 46×35×12 h
~ 12 ml
20 impronte / indents




Kit stampo in silicone 300×175 mm+50 stecchi+50 fermastecchi /
Kit silicone moulds 300×175 mm+50 sticks+50 stick fasteners







Votre Distributeur RUAULT Design
Tel (France) : +33 (0)6 60 [illegible] 38
contact@groupe-ruault.com

# Accessori per / Accessories for Pavogel & Rainbow Stick

Stecchi e fermastecchi / Sticks and stick fasteners



KS47

mm 110

Per / For
Pavogel, Rainbow Stick
Confezione da 50 stecchi /
Pack of 50 sticks



KS48

mm 75

Per / For
Pavogel, Rainbow Stick
Confezione da 50 stecchi /
Pack of 50 sticks



KSSUP

Per / for Rainbow Stick

Confezione da 50 fermastecchi /
Pack of 50 stick fasteners

## Vassi / Trays



TRAYGEL

Per / For
Pavogel

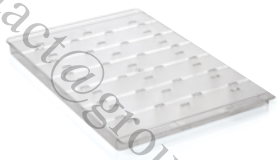
mm 400×300×10 h

TRAYGELMINI

Per / For
Pavogel

mm 400×120×10 h

## Espositore / Display



PAVOGEL
Espositore in policarbonato per gelati su stecco /
Polycarbonate display for ice cream on a stick

mm 360×235
44 fori / holes
Per / for Pavogel, Pavogel Pocket, Pavogel Snack, lollipops



PAVOCOOKIE
Espositore in policarbonato / Polycarbonate display

mm 360×235

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)660 52 24 38
contact@groupe-ruault.com



Votre Distributeur QUALITE Design
+33 (0)6 60 52 24 38
Contact@groupe-ruault.com

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Stampi per vaschette gelato
# *Moulds for gelato pans*

Top Ice è la linea di stampi in silicone per la decorazione delle vaschette gelato. Cinque trame diverse e due formati che impediranno sbalzi di temperatura e fastidiose patine ossidative sul vostro gelato.

Top Ice is the line of silicone moulds for decorating gelato pans. Five different textures and two sizes that will prevent temperature changes and annoying oxidative films on your gelato.

# Top Ice

Top Ice è la linea di stampi in silicone per la decorazione delle vaschette gelato. Il modo nuovo di creare una vetrina capace di catturare lo sguardo e una soluzione ideale per la conservazione: Top Ice annulla l'effetto "defrost", evitando che gelato subisca sbalzi di temperatura e impedisce la formazione della fastidiosa e antiestetica patina sul gelato, dovuta all'ossidazione. Questo significa più libertà e meno lavoro. Cinque trame diverse, tutte da interpretare in modo personale, per dare a ogni gelato l'aspetto che si merita. /
Top Ice is the line of silicone moulds for decorating gelato pans. The new, simple and quick way to create a shop window able to catch the eye: Top Ice nullifies the "defrost" effect, your gelato will not be subjected to sudden changes in temperature, but kept stable. It helps avoiding the formation of that pesky, unaesthetic coat on the top of your gelato, due to oxidation. The final result: less work, more freedom. Five different textures, all to be interpreted and decorated in a personal way, to give each ice cream the look it deserves.

Votre Distributeur Pavoni T Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupepaul.com







## Vaschetta piccola / Half pan

TOP106
Iceberg

mm 361,5×152×20 h
~ 440 ml

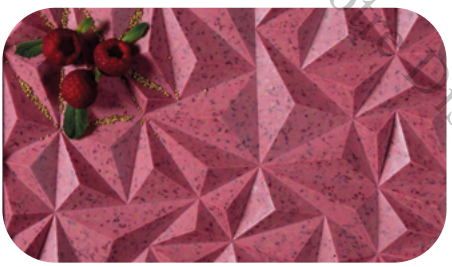
TOP107
Tablet

mm 361,5×152×18,5 h
~ 615 ml

TOP105
Coral

mm 361,5×152×21,5 h
~ 651 ml

# Vaschetta intera / Whole pan



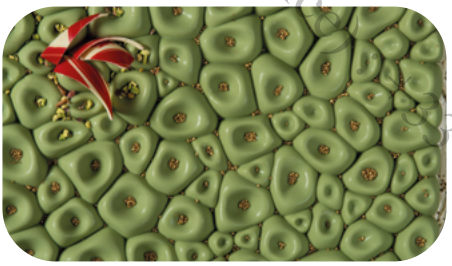
TOP100
Iceberg

mm 361,5×251,5×21 h
~ 740 ml



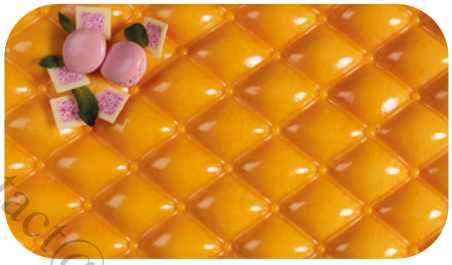
TOP101
Tablet

mm 361,5×251,5×18,5 h
~ 985 ml



TOP102
Coral

mm 361,5×251,5×21,5 h
~ 1090 ml



TOP103
Sofa

mm 361,5×251,5×21 h
~ 929 ml



TOP104
Dune

mm 361,5×251,5×21 h
~ 840 ml

Votre Distributeur : RUAULT Design
Tel (France) 33 (0)6 60 52 24 38
contact@groupe-ruault.com

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Ristorazione
*Horeca*



Votre Distributeur - RUAG
Tel (France) 06 60 52



Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 80 52 24 38
contact@groupe-ruault.com

# Stampi in silicone tridimensionali
# *Three-dimensional silicone moulds*

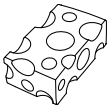
Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

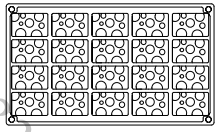
Una gamma di stampi dalle forme tridimensionali adatta alla preparazione di appetizer, portate principali e dessert.

A range of silicone moulds suitable for the preparation of appetizers, main courses and desserts.



# Foo'd 300×175 mm



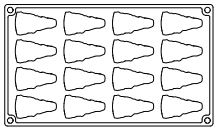


GG038
Gruyere
by Davide Oldani

mm 50×31×18 h
~ 22 ml
20 impronte / indents







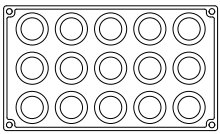
GG039
Cheese
by Davide Oldani

mm 57×30×27 h
~ 26 ml
16 impronte / indents

Votre Distributeur : RUAULT Design
(France) +33 (0)6 60 52 24 38





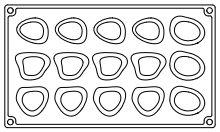


GG040
Ricotta
by Davide Oldani

Ø mm 42,5×23 h
~ 25 ml
15 impronte / indents







GG041
Ossobuco
by Davide Oldani

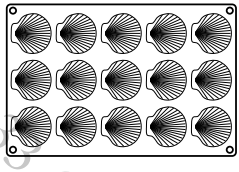
mm 48×40×23 h
~ 15 ml
15 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe...com

# Foo'd 300×200mm





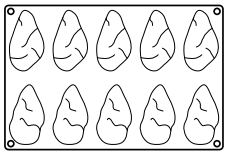


GG032
Scallop
by Davide Oldani

max mm 50×50×15
~ 14 ml
15 impronte / indents







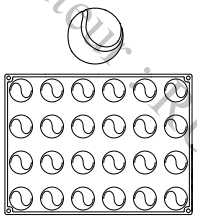
GG033
Oyster
by Davide Oldani

max mm 80×46×21
~ 20 ml
10 impronte / indents

Votre Distributeur : RUAULT Design
Téléphone : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

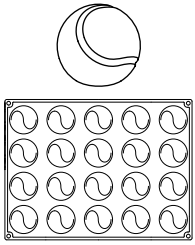
# Foo'd 400×300 mm





PX4338
Battuta d'inizio
by Davide Oldani

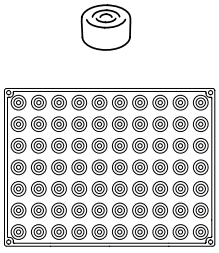
Ø mm 45
~ 48 ml
24 impronte / indents



PX4327
Battuta d'inizio
by Davide Oldani

Ø mm 55
~ 80 ml
20 impronte / indents





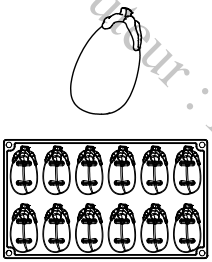
PX4328
Dama
by Davide Oldani

Ø mm 25
~ 5,5 ml
70 impronte / indents

Votre distributeur : RIJAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@gr...-r...com

# Gourmand 300×175 mm

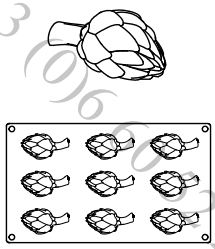




GG055
Melanzana
by Franco Aliberti

mm 67×35×25 h
~ 35 ml
12 impronte / indents

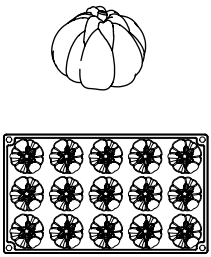




GG056
Carciofo
by Franco Aliberti

mm 74×40×30 h
~ 35 ml
9 impronte / indents



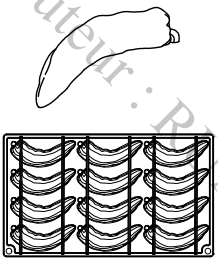


GG057
Cuore di bue
by Franco Aliberti

Ø mm 45×35 h
~ 35 ml
15 impronte / indents

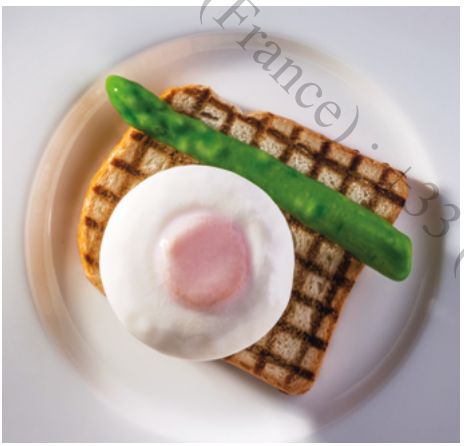
Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 32 24 38
contact@groupe-ruault.com

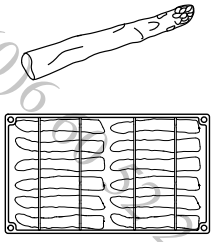




GG058
Friggitello
by Franco Aliberti

mm 90×35×20 h
~ 20 ml
12 impronte / indents

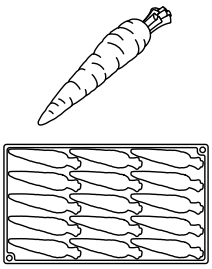




GG034
Asparagus
by Franco Aliberti

mm max 129×19×14 h
~ 15 ml
12 impronte / indents





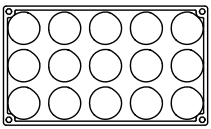
GG046
Carrot
by Franco Aliberti

mm 105,5×21×16 h
~ 15 ml
15 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@ruault.com





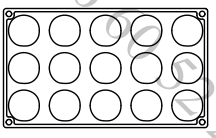


GG036
Gala (apple)

mm Ø 45×37,5 h
~ 46 ml
15 impronte / indents





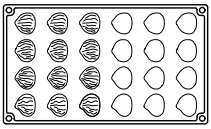


GG037
Kaiser (pear)

mm Ø 43×55 h
~ 46 ml
15 impronte / indents





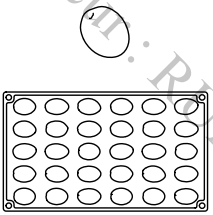


GG011
Chestnut
by Felix Lo Basso

mm max 31×27×16 h
~ 6 ml
24 impronte / indents

Votre Distributeur : ROBAULT Design
Tel (France) : +33 (0)6 [illegible] 24 38
contact@robault.com

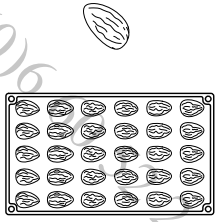




GG012
Olive
by Felix Lo Basso

mm max 32×22×18 h
~ 7 ml
30 impronte / indents

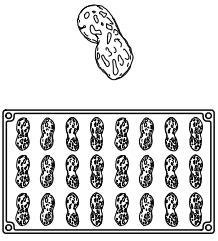




GG013
Almond
by Felix Lo Basso

mm max 34×21×11 h
~ 4 ml
30 impronte / indents





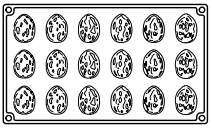
GG014
Peanut
by Felix Lo Basso

mm max 47×19×16 h
~ 7 ml
24 impronte / indents

Votre Distributeur : RUANT Design
Tel (France) : +33 (0)6 [illegible] 24 38
contact@groupe-ruant.com





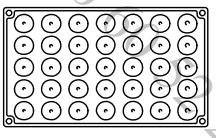


GG015
Nutshell
by Felix Lo Basso

mm max 38×28×16 h
~ 8 ml
18 impronte / indents





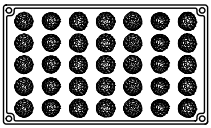


GG016
Cherry
by Felix Lo Basso

mm max Ø 26×12 h
~ 8 ml
35 impronte / indents





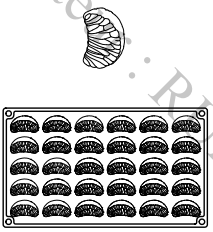


GG017
Berry
by Felix Lo Basso

mm max Ø 24×27 h
~ 7 ml
35 impronte / indents

Votre Distributeur : RAUT Design
(France) : +33 (0)6 [illegible] 24 38
contact@[illegible]aut.com

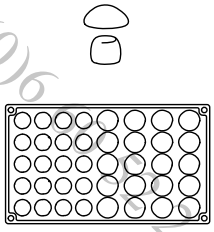




GG024
Mandarin
by Felix Lo Basso

mm max 38×22×15 h
~ 5 ml
30 impronte / indents

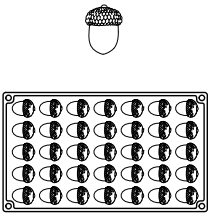




GG025
Mushroom
by Felix Lo Basso

mm max 28×29×27 h
(fungo completo /
whole mushroom)
~ 8 ml
20 impronte / indents
(fungo completo /
whole mushroom)

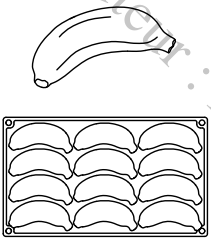




GG026
Nut
by Felix Lo Basso

mm max 31×23×19 h
~ 6 ml
35 impronte / indents

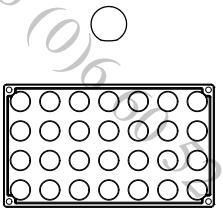




GG035
Baby banana
by Eunji Lee

mm 90×40,5×25 h
~ 40 ml
12 impronte / indents

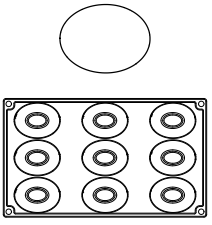




GG053
Pop

Ø mm 24×23 h
~ 7 ml
28 impronte / indents



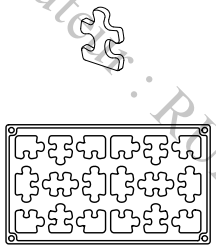


GG054
Egg
by Andrea Berton

mm 63×48×40 h
~ 72 ml
9 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 98 59 24 38
contact@grouperuault.com

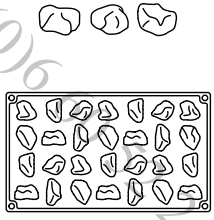




GG018
Puzzle
by Felix Lo Basso

mm 90×90×4 h (9 pcs)
~ 31 ml (9 pcs)
18 impronte / indents

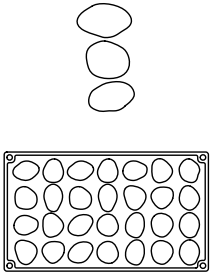




GG022
Gravel
by Felix Lo Basso

mm max 39×29×18 h
~ 6 ml
28 impronte / indents





GG019
Stones
by Felix Lo Basso

mm max 36×28×15 h
~ 6 ml
28 impronte / indents

Votre Distributeur : RAUT Design
Tel (France) : +33 (0)6 [illegible] 24 38
contact@[illegible]raut.com





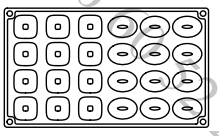


GG023
Tree
by Felix Lo Basso

mm max 120×69×18 h
~ 32 ml
6 impronte / indents

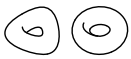


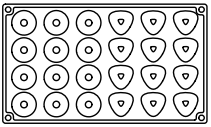




GG020
Ovosquare
by Felix Lo Basso

oval
mm 40×28×10 h
square
mm 31×31×10 h
~ 10 ml
24 impronte / indents



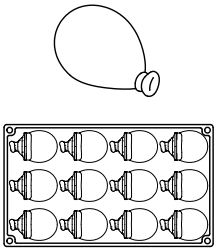


GG021
Triaround
by Felix Lo Basso

triangle
mm 33×32×10 h
round
mm Ø 34×9 h
~ 6 ml
24 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 [illegible] 24 38
contact@groupe-ruault.com





GG052
Balloon

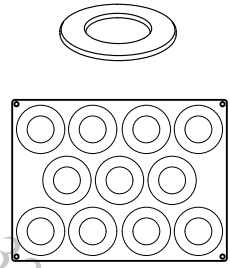
by Fabrizio Fiorani

mm 66×43×34 h
~ 47 ml
12 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Gourmand 400×300 mm



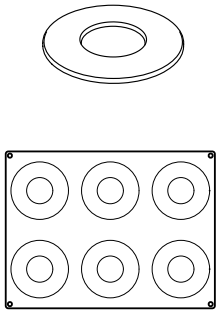


GG001
Anello piccolo
Small ring

by Paolo Griffa

mm Ø 90×3,5 h
~ 15 ml
11 impronte / indents



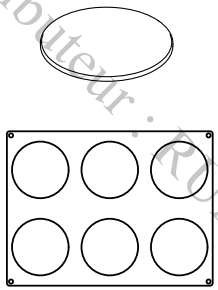


GG002
Anello grande
Ring
by Paolo Griffa

mm Ø 110×3,5 h
~ 26 ml
6 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

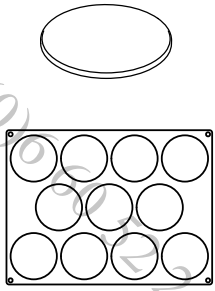




GG003
Disco grande
Disc
by Paolo Griffa

mm Ø 110×3,5 h
~ 33 ml
6 impronte / indents

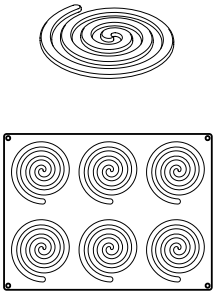




GG004
Disco piccolo
Small disc
by Paolo Griffa

mm Ø 90×3,5 h
~ 22 ml
11 impronte / indents



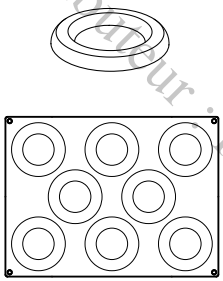


GG005
Spirale
Spiral
by Paolo Griffa

mm 120×110×3,5 h
~ 15 ml
6 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 32 24 38
contact@groupe-ruault.com

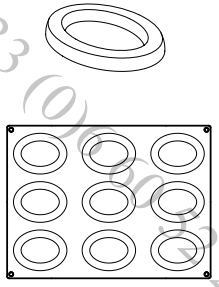




GG006
Tondo
Round
by Paolo Griffa

mm Ø 100×10 h
~ 50 ml
8 impronte / indents

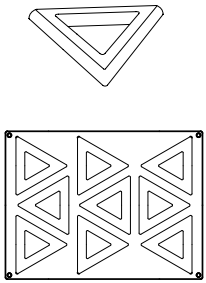




GG007
Ovale
Oval
by Paolo Griffa

mm 105×80×10 h
~ 33 ml
9 impronte / indents



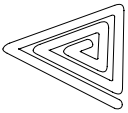


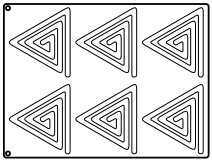
GG008
Triangolo
Triangle
by Paolo Griffa

mm 120×10×10 h
~ 40 ml
9 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)66032 24 38
contact@groupe-ruault.com





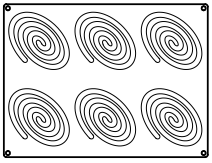


GG009
Spirale triangolo
Triangular spiral
by Paolo Griffa

mm 135×120×5 h
~ 25 ml
6 impronte / indents







GG010
Spirale ovale
Oval spiral
by Paolo Griffa

mm 138×95×6 h
~ 28 ml
6 impronte / indents

Votre Distributeur : RUAULT Design
(France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com



Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

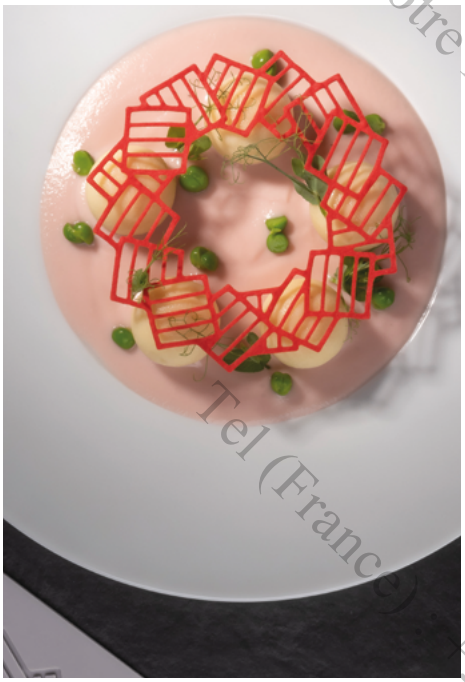
# Tappetini in silicone per decorazioni
# *Silicone mats for decorations*

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

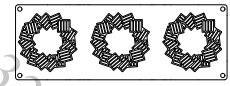
Un’esperienza che unisce forma e gusto, utilizzando design dalle trame leggere e sorprendenti.

An amazing experience combining shape and taste, using light and surprising designs.

# Gourmand 395×140 mm



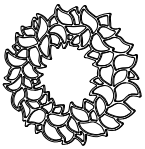




GG059
Mosaic Frame
by Paolo Griffa

Ø mm 115×1,5 h
3 impronte / indents







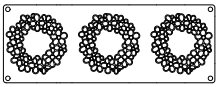
GG060
Foliage Frame
by Paolo Griffa

Ø mm 115×1,5 h
3 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) +33 (0)6 60 52 24 38
contact@ruault.com







GG061
Jasmine Frame
by Paolo Griffa

Ø mm 115×1,5 h
3 impronte / indents







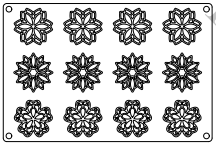
GG062
Blade Frame
by Paolo Griffa

Ø mm 110×1,5 h
3 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@cuisine-ruault.com

# Gourmand 300×200 mm





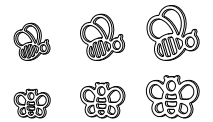
GG063
Mandala
by Paolo Griffa

Ø mm 55×2 h
12 impronte / indents



Votre Distributeur : REALET Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

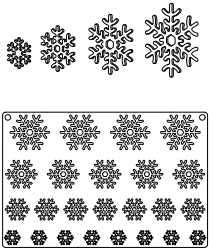




GG064
Honey Bees
by Paolo Griffa

Ø mm 20×1,5
Ø mm 25×1,5
Ø mm 30×1,5
52 impronte / indents



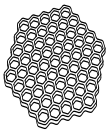


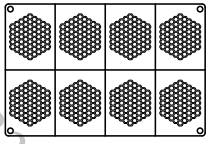
GG065
Snowflake
by Paolo Griffa

Ø mm 23×1,5
Ø mm 35×1,5
Ø mm 46×1,5
Ø mm 57×1,5
24 impronte / indents

Votre distributeur : RUAULT Design
03 (0)6 60 52 24 38
contact@boutique-ruault.com





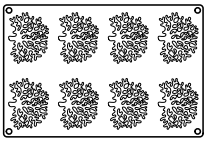


GG047
Honeycomb
by Paolo Griffa

mm 67,5×60,5×2 h
8 impronte / indents







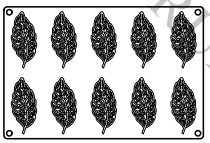
GG027
Coral
by Paolo Griffa

mm max 75×59×2 h
8 impronte / indents

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com





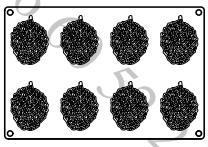


GG028
Plume
by Paolo Griffa

mm max 84×38×2 h
10 impronte / indents





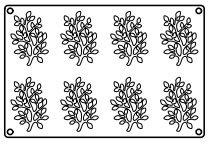


GG029
Leaf
by Paolo Griffa

mm max 73×55×2 h
8 impronte / indents







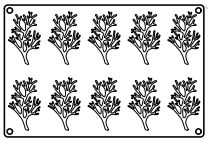
GG030
Bonsai
by Paolo Griffa

mm max 80×55×2 h
8 impronte / indents

Votre Distributeur : RAUF Design
Tel (France) : +33 (0)6 [illegible] 24 38
contact@groupe-rauf.com





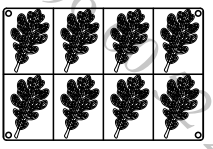


GG031
Wood
by Paolo Griffa

mm max 78×48×2 h
10 impronte / indents





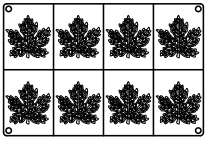


GG048
Oak tree
by Paolo Griffa

mm 98×53×2 h
8 impronte / indents







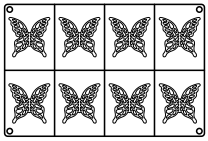
GG049
Maple
by Paolo Griffa

mm 66×62,5×2 h
8 impronte / indents

Votre Distributeur : RAULET Design
(France) : +33 (0)6 [illegible] 24 38
contact@groupe-raulet.com





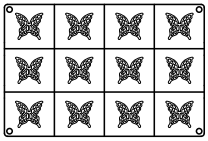


GG050
Mariposa L
by Paolo Griffa

mm 60×58×2 hl
8 impronte / indents







GG051
Mariposa S
by Paolo Griffa

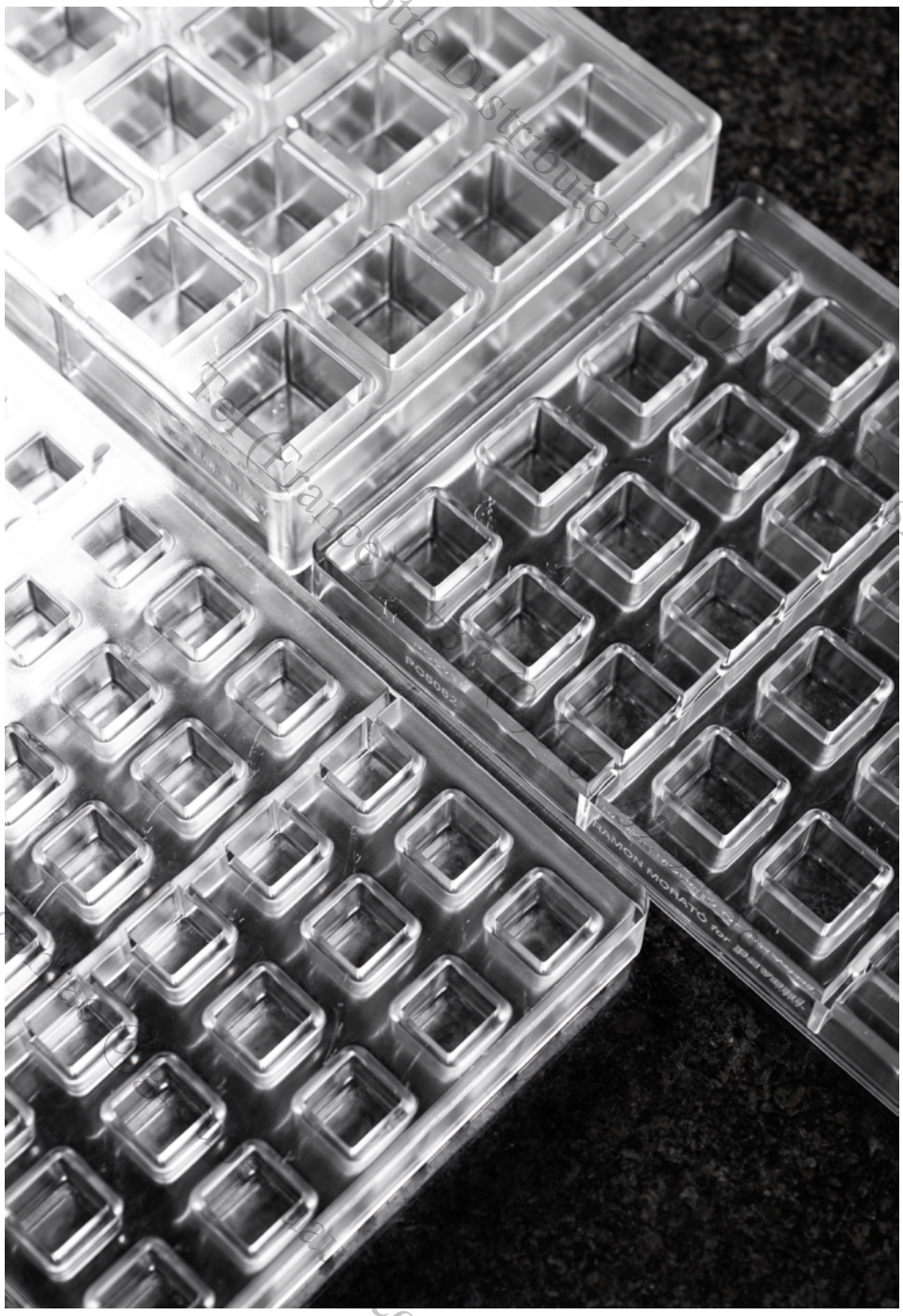
mm 40×39×2 h
12 impronte / indents

Votre distributeur : RUAULT Design
contact@groupe-r...com

# Cioccolateria
## *Chocolate world*

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0) 6 60 52 24 38
contact@groupe-ruault.com


Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com




Votre Distributeur RUAM Design
Tel (France) 1 53 01 ...
Contact : ...@ruam.com

# Stampi per praline
# *Praline moulds*

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

Stampi in tritan ideali per un uso professionale ed intensivo, BPA free, presentano un'elevata resistenza agli urti, graffi e ai cicli di lavaggio.

Moulds in tritan ideal for professional and intensive use, BPA free, have high resistance to impacts, scratches and washing cycles.

# Murano by Davide Comaschi

## Stampi per praline 275×175 mm

Stampi adatti alle macchine One Shot /
Suitable for One Shot machines

24 impronte per stampo /
24 indents per mould
BPA free



PC5040

mm 41×29×13 h
+/- 10 g



PC5041

mm 36×20×18 h
+/- 10 g



PC5042

mm 40×24×14 h
+/- 10 g



PC5043

mm 31×31×13 h
+/- 10 g



PC5044

mm 43×20×13 h
+/- 10 g



PC5045

mm 41×28×14 h
+/- 10 g



PC5046

Ø mm 33×13 h
+/- 10 g



PC5047

mm 34×33×14 h
+/- 10 g

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com



Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 58
contact@groupe-ruault.com

# Semisfere
# Hemisphere

## Stampi per praline 275×175 mm

Stampi adatti alle macchine One Shot /
Suitable for One Shot machines

BPA free



PC5015

Ø mm 20×10 h
+/- 2,5 g
45 impronte per stampo
45 indents per mould



PC5016

Ø mm 25×12,5 h
+/- 4 g
28 impronte per stampo
28 indents per mould



PC5017

Ø mm 30×15 h
+/- 7 g
24 impronte per stampo
24 indents per mould



PC5018

Ø mm 35×17,5 h
+/- 11 g
24 impronte per stampo
24 indents per mould



PC5019

Ø mm 40×20 h
+/- 17 g
15 impronte per stampo
15 indents per mould



PC5020

Ø mm 45×22,5 h
+/- 24 g
15 impronte per stampo
15 indents per mould



PC5021

Ø mm 50×25 h
+/- 33 g
12 impronte per stampo
12 indents per mould



PC5022

Ø mm 55×27,5 h
+/- 43 g
8 impronte per stampo
8 indents per mould



PC5023

Ø mm 60×30 h
+/- 56,5 g
8 impronte per stampo
8 indents per mould



PC5024

Ø mm 65×32,5 h
+/- 72 g
6 impronte per stampo
6 indents per mould

Votre Distributeur : ROBOT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ault.com

# Artisanal

## Stampi per praline 275×135 mm

21 impronte per stampo /
21 indents per mould
BPA free

### Tonde / Round



PC100

Ø mm 29×14 h
+/- 10 g



PC101

Ø mm 29×14 h
+/- 10 g



PC102

Ø mm 29×14 h
+/- 10 g



PC113

Ø mm 29×14 h
+/- 10 g

### Rettangolari / Rectangular



PC106

mm 37×16×14 h
+/- 10 g



PC107

mm 37×16×14 h
+/- 10 g



PC108

mm 37×16×14 h
+/- 10 g



PC114

mm 37×16×14 h
+/- 10 g

### Ovali / Oval



PC109

mm 37×21×14 h
+/- 10 g



PC110

mm 37×21×14 h
+/- 10 g



PC111

mm 37×21×14 h
+/- 10 g



PC115

mm 37×21×14 h
+/- 10 g

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@chocolate-ruault.com

Quadrate / Square



PC103

mm 26×26×13 h
+/- 10 g



PC104

mm 26×26×13 h
+/- 10 g



PC105

mm 26×26×13 h
+/- 10 g



PC112

mm 26×26×13 h
+/- 10 g

## Artisanal

20 impronte per stampo /
20 indents per mould
BPA free

## Stampo per praline 275×175 mm

Stampi adatti alle macchine One Shot /
Suitable for One Shot machines



PC5033

mm 26×26×14 h
+/- 10 g

## Tradition

24 impronte per stampo /
24 indents per mould
BPA free



PC5027

Ø mm 25×14 h
+/- 7 g

## Stampi per praline 275×175 mm

Stampi adatti alle macchine One Shot /
Suitable for One Shot machines



PC5026

mm 25×28×16 h
+/- 7 g

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Innovation

## Stampi per praline 275×135 mm

BPA free



PC36

Ø mm 25×25 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC23
by Davide Comaschi

mm 18×18×20 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC01

mm 14×37×19 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC02

mm 17×37×17 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC03

mm 15×37×15 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC04

mm 15×37×19 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC05

mm 17×37×17 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC06

mm 16×37×16 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC07

mm 17×37×17 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC08

Ø mm 30×18 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC09

Ø mm 30×18 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC10

mm 32×23×19 h
+/- 10 g
21 impronte per stampo
21 indents per mould

Votre Distributeur RUAULT Design
Tel (France) : +33 (0)6 60 5[illegible]24 38
contact@groupe-ruault.com



PC11

Ø mm 30×17 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC12

mm 30×30×18 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC13

mm 22×22×20 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC14

Ø mm 26×16 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC15

mm 26×23×21 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC16

Ø mm 31×20 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC17

mm 30×30×17 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC18

Ø mm 28×17 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC19

mm 22×18×28 h
+/- 10 g
24 impronte per stampo
24 indents per mould



PC20

mm 22×21×28 h
+/- 10 g
24 impronte per stampo
24 indents per mould



PC21

mm 18×18×28 h
+/- 10 g
24 impronte per stampo
24 indents per mould



PC22

Ø mm 21×28 h
+/- 10 g
24 impronte per stampo
24 indents per mould



PC37

Ø mm 26×23,5 h
+/- 10 g
21 impronte per stampo
21 indents per mould

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)3 60 52 24 38
contact@groupe-ruault.com

# Magnetic

## Stampi per praline 275×135 mm

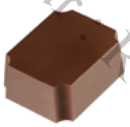
15 impronte per stampo /
15 indents per mould
BPA free

Concepite per la realizzazione di praline stampate con fogli serigrafati /
Designed for the creation of pralines printed with silkscreened sheets



MM11

Ø mm 30
+/- 13 g



MM12

mm 35×30
+/- 15 g



MM13

mm 30×30
+/- 13 g



MM14

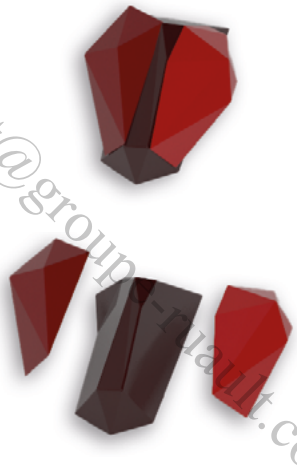
Ø mm 30
+/- 10 g

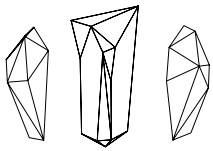
# Heart Design by Davide Comaschi

## Stampi per praline 275×135 mm

15 impronte per stampo /
15 indents per mould
BPA free

3 forme diverse in ogni stampo, per formare 5 cuori completi /
3 different shapes per mould to create 5 whole hearts





PC50

+/- 13 g

Votre Distributeur RUAULT Design
Tel (France) : +33 (0)6 60 [illegible] 38
contact@group-ruault.com

# Bonbons by Antonio Bachour

## Stampi per praline 275×135 mm

21 impronte per stampo /
21 indents per mould
BPA free



PC38

mm 44×24×20 h
+/- 10 g



PC39

mm 38×26×18 h
+/- 10 g



PC40

mm 33×28×20 h
+/- 10 g



PC41

mm 43×25×17 h
+/- 10 g



PC42

mm 41×24×20 h
+/- 10 g



PC43

mm 36×25×20 h
+/- 10 g



PC44

mm 35×24×17 h
+/- 10 g



PC45

Ø mm 30×16 h
+/- 10 g



PC46

mm 40×18×16 h
+/- 10 g



PC47

mm 27×27×15 h
+/- 10 g



PC48

mm 42×21×18 h
+/- 10 g

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 18
contact@groupe-ruault.com



PC56

mm 31×26×16 h
+/- 10 g



PC57

mm 33×26×16 h
+/- 10 g



PC58

mm 33×29×17 h
+/- 10 g



PC59

mm 26×26×16 h
+/- 10 g



PC60

mm 33×22×16 h
+/- 10 g



PC61

mm 33×27×17 h
+/- 10 g



PC62

mm 34×22×16 h
+/- 10 g



PC63

mm 30×29×17 h
+/- 10 g



PC64

mm 26×26×16 h
+/- 10 g



PC65

mm 28×28×18 h
+/- 10 g

Guarda il video dedicato sul canale Youtube di Pavoni Italia
Watch the video on Pavoni Italia's Youtube channel

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 [illegible] 24 38
contact@groupe-ruault.com

# Iconic by Fabrizio Fiorani

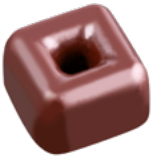
## Stampi per praline 275×135 mm

21 impronte per stampo /
21 indents per mould
BPA free



PC49

mm 33×30×15 h
+/- 10 g



PC51

mm 26×26×16 h
+/- 10 g



PC52

mm 31×29×16 h
+/- 10 g



PC53

Ø mm 28×16 h
+/- 10 g



PC55

mm 29×30×16 h
+/- 10 g

Guarda il video dedicato sul canale Youtube di Pavoni Italia
Watch the video on Pavoni Italia's Youtube channel

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)3 80 52 24 28
contact@groupe-ruault.com

# Abyss by Davide Comaschi

## Stampi per praline 275×135 mm

18 impronte per stampo /
18 indents per mould
BPA free



PC66

mm 31×31×12,5 h
+/- 10 g

designed by
Giuseppe Tortato
ADI DESIGN INDEX 2019



PC67

Ø mm 33×12,5 h
+/- 10 g



PC68

mm 41×24×12,5 h
+/- 10 g



PC69

mm 39×20×12,5 h
+/- 10 g

Guarda il video dedicato sul canale Youtube di Pavoni Italia
Watch the video on Pavoni Italia's Youtube channel

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com



Votre Distributeur : SOLT Design
Tel (France) : +33 (0)6 60 52 22 08
contact@groupe-ruault.com

# Stampi per tavolette
# *Choco bar moulds*

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

Scopri come creare originali tavolette in cioccolato per ogni occasione. Stampi in tritan BPA free.

Find out how to create original chocolate bars for every occasion. BPA free tritan molds.





PC5051
Maxi choco
by Davide Comaschi

mm 250×150×20 h
~ 600 g
1 impronta / indent
Dim stampo / Mould size: mm 275×175
BPA free



KS51
Confezione per tavoletta maxi
Maxi Choco bar pack

vedi pag 385 / see page 385

Guarda i video sul canale Youtube di Pavoni Italia
Watch the videos on Pavoni Italia's Youtube channel

Votre Distributeur : RUAULT Design
(France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com






PC5048
Easter Bunny
by Fabrizio Fiorani

mm 154×72×13 h
~ 100 g
3 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free






PC5049
Easter Friends
by Fabrizio Fiorani

mm 154×72×15 h
~ 100 g
3 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free





PC5060
Halloween friends
by Fabrizio Fiorani

mm 154×77×15 h
~ 100 g
3 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free

Votre distributeur : RUAUET Design
Tel (France) : (0)6 ... 24 38
contact@groupe-ruauet.com





PC5058
Xmas spirit
by Fabrizio Fiorani

mm 154×77×15 h
~ 100 g
3 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free





PC5059
Xmas night
by Fabrizio Fiorani

mm 154×77×15 h
~ 100 g
3 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free





PC5037
Bubble Tree
by Fabrizio Fiorani

mm 154×77×13 h
~ 100 g
3 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free

Votre Distribut... UAULT Design
...el (France) : +33 (0)6 ... 24 38
...com





PC5038
Xmas Village
by Fabrizio Fiorani

mm 154×77×10 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free





PC5039
Xmas Friends
by Fabrizio Fiorani

mm 154×77×13 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free





PC5001
Sparkling
by Fabrizio Fiorani

mm 150×77×12 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free





PC5000
Lovely
by Antonio Bachour

mm 150×76×10 h
~ 100 g
3 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free





PC5028
Eros

mm 154×77×11 h
~ 100 g
3 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free



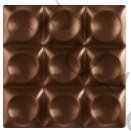


PC5011
Camouflage
by Fabrizio Fiorani

mm 154×77×8 h
~ 100 g
3 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free

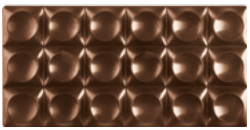
Votre Distributeur : RUAULT Design
(France) : +33 (0)6 ... 24 38
@groupe-ruault.com





PC5013
Mini Bricks
by Fabrizio Fiorani

mm 70×70×10,5 h
~ 50 g
6 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free



PC5010
Bricks
by Fabrizio Fiorani

mm 154×77×9 h
~ 100 g
3 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free

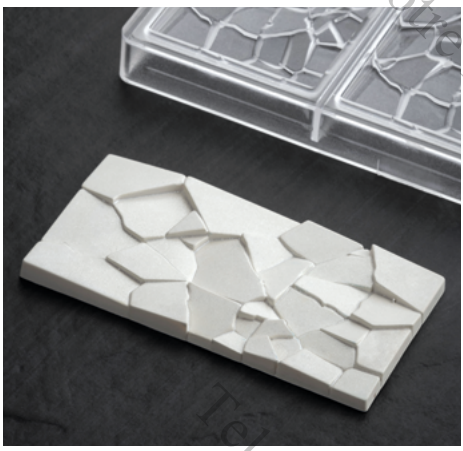


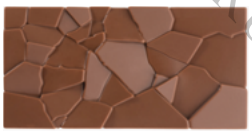


PC5012
Pixie
by Fabrizio Fiorani

mm 154×77×11 h
~ 100 g
3 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free

Votre Distributeur : ULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com





PC5002
Crush
by Fabrizio Fiorani

mm 155×77×10 h
~ 100 g
3 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free

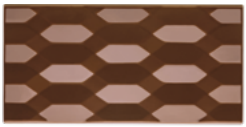




PC5003
Ola
by Fabrizio Fiorani

mm 155×77×10 h
~ 100 g
3 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free





PC5029
Hexa
by Vincent Vallée

mm 154×77×10 h
~ 100 g
3 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free

Votre Distributeur : RUAULT Design
Tél (France) : +33 (0)6 60 32 24 38
contact@rualtdesign.com





PC5030
Fluid
by Vincent Vallée

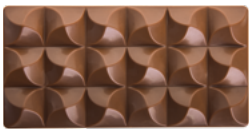
mm 154×77×11 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free





PC5014
Mini Moulin
by Vincent Vallée

mm 70×70×14 h
~ 50 g
6 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free



PC5009
Moulin
by Vincent Vallée

mm 154×77×14 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free

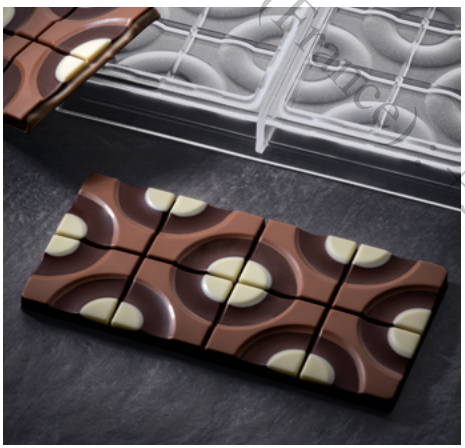
Votre Distributeur : RUAULT Design
Tél. (France) : +33(0)6 60 52 24 38
contact@ruault.com





PC5004
Fragment
by Vincent Vallée

mm 155×77×10 h
~ 100 g
3 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free





PC5008
Target
by Vincent Vallée

mm 154×77×8 h
~ 100 g
3 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free

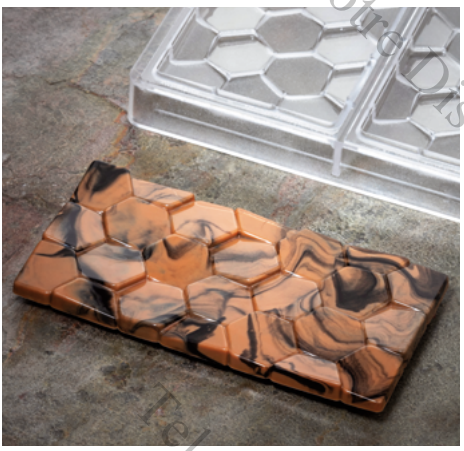




PC5007
Flow
by Vincent Vallée

mm 154×77×8 h
~ 100 g
3 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free

Votre Distributeur : RUAULT Design
(France) +33 (0)6 00 32 24 38
contact@groupe-ruault.com





PC5006
Pavé
by Vincent Vallée

mm 155×78×10 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free





PC5005
Edelweiss
by Vincent Vallée

mm 155×77×10 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free



KS50
Confezione per tavolette
Choco bar pack

mm 156×80×15 h

100% riciclabile nella filiera della plastica
100% recyclable in the plastic supply chain

20 pezzi per confezione / 20 pcs per box

Votre Distributeur : RUBUF Design
Tel (France) : +33 (0)6 60 [illegible] 24 38
contact@rubuf-design.com



Votre Distributeur : RUAULT Design
Tél. : +33 (0)6 60 52 24 38
contact@ruault.com

# Stampi tridimensionali per cioccolato
# *Three-dimensional chocolate moulds*

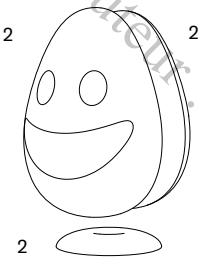
Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

Scopri tutti gli stampi per creare soggetti in cioccolato per le tue feste e per ogni occasione.

Discover all the moulds to create chocolate subjects for your holidays and for any occasion.

# Stampi termoformati Pasqua
# Easter thermoformed moulds



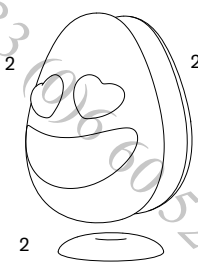



KT209
Happy

Ø mm 140×215 h
~ 340 g

PACKAGING: KS32



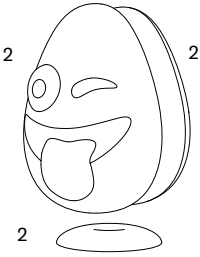



KT210
Sweety

Ø mm 140×215 h
~ 340 g

PACKAGING: KS32





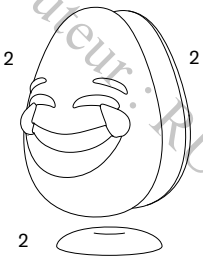

KT211
Crazy

Ø mm 140×215 h
~ 340 g

PACKAGING: KS32

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 6052 24 38
contact@groupe-ruault.com

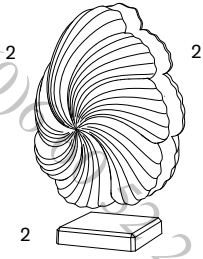





KT212
Funny

Ø mm 140×215 h
~ 340 g
PACKAGING: KS32

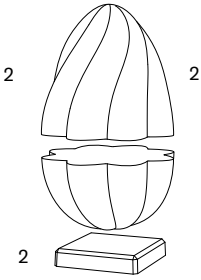





KT203
Zefiro

Ø mm 138×215 h
~ 380 g
PACKAGING: KS32



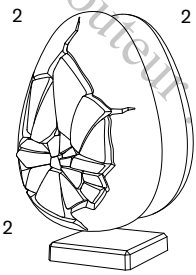



KT204
Helical

Ø mm 140×218 h
~ 480 g

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)[illegible] 24 38
contact@groupe-ruault.com



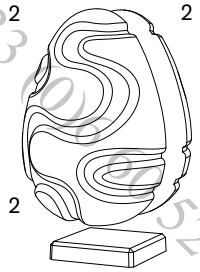



KT195
Knock

Ø mm 138×215 h
~ 450 g

PACKAGING: KS32



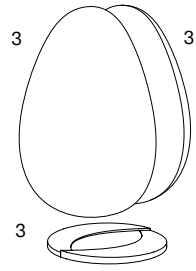



KT196
Flow
by Vincent Vallée

Ø mm 138×216 h
~ 420 g

PACKAGING: KS32





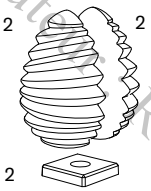

KT197
Pure

Ø mm 138×215 h
~ 400 g

PACKAGING: KS32

Votre Distributeur : ROBOT Design
Tel (France) : +33 (0)6 00 52 24 38
contact@groupe-robault.com

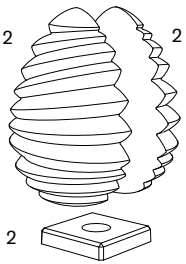





KT186
Pagoda

mm 98×98×151 h
~ 150 g

PACKAGING: KS26

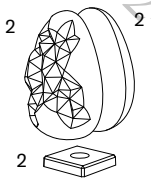



KT187
Pagoda

mm 137×137×212 h
~ 300 g

PACKAGING: KS32

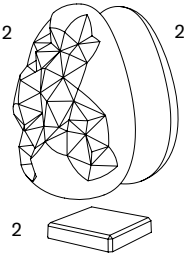





KT188
Picasso

Ø mm 96×150 h
~ 170 g

PACKAGING: KS26



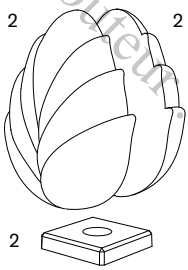

KT172
Picasso

Ø mm 140×215 h
~ 450 g

PACKAGING: KS32

Votre Distributeur RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@ruault.com



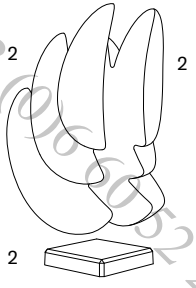



KT190
Blossom

mm 144×133×212 h
~ 370 g

PACKAGING: KS32

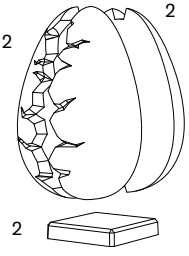





KT182
Sydney

mm 140×125×250 h
~ 390 g





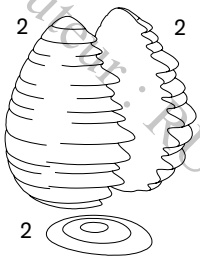

KT183
Abyss
by Davide Comaschi

Ø mm 140×215 h
~ 340 g

PACKAGING: KS32

Votre Distributeur : ROBOT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-robot.com



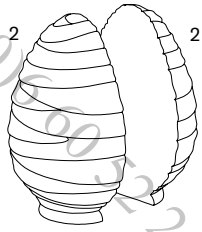



**KT138**
Speed

mm 135×165×200 h
~ 430 g

PACKAGING: KS32



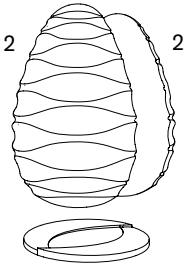



**KT139**
Ramses

Ø mm 140×200 h
~ 330 g

PACKAGING: KS32






**KT157**
Beauty

Ø mm 130×205 h
~ 400 g

PACKAGING: KS32

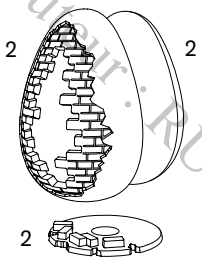
Votre Distributeur : RAUAUET Design
Tel (France) : +33 (0)660 52 24 38
contact@groupe-ruault.com



Guarda i video sul canale Youtube di Pavoni Italia
Watch the videos on Pavoni Italia's Youtube channel

Credits: Le Photographe du Dimanche / Carlo Cracco



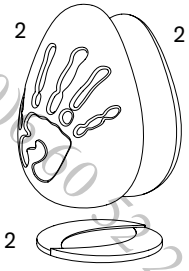



KT168
The Wall

Ø mm 140×200 h
~ 420 g

PACKAGING: KS32



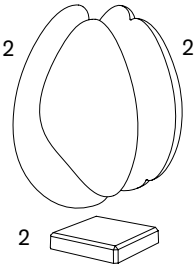



KT156
Hello

Ø mm 130×205 h
~ 380 g

PACKAGING: KS32





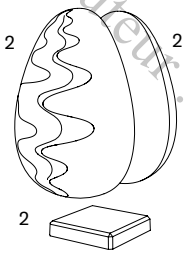

KT174
Grain

Ø mm 135×215 h
~ 400 g

PACKAGING: KS32

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)2 60 52 24 38
contact@groupe-ruault.com



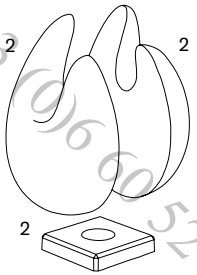



KT173
Sènna

Ø mm 140×215 h
~ 450 g

PACKAGING: KS32



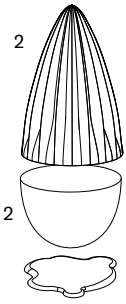



KT140
Organic

Ø mm 135×215 h
~ 330 g

PACKAGING: KS32



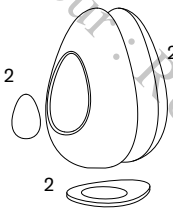



KT130
Squeezer

Ø mm 120×250 h
~ 300 g

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com






KT50
Lamp

Ø mm 110×160 h
~ 300 g

PACKAGING: KS26



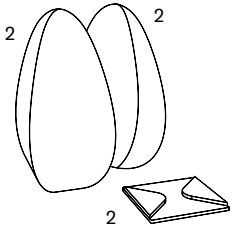



KT51
Deck

mm 135×100×165 h
~ 300 g

PACKAGING: KS26





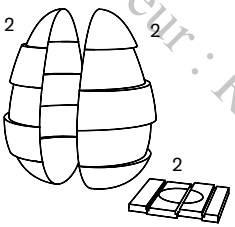

KT70
Stele

mm 90×90×200 h
~ 350 g

PACKAGING: KS26

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@group-ruault.com



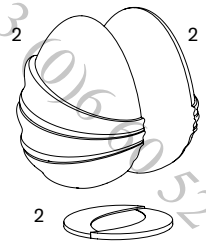



KT74
Split

Ø mm 140×200 h
~ 400 g

PACKAGING: KS32



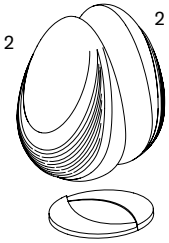



KT76
Wrap

Ø mm 150×200 h
~ 350 g

PACKAGING: KS32





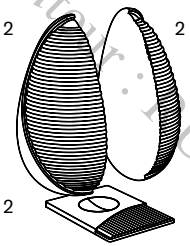

KT77
Comb

Ø mm 140×200 h
~ 350 g

PACKAGING: KS32

Votre Distributeur : RUAULT Design
(France) +33 (0)6 60 52 24 38
ct@groupe-ruault.com



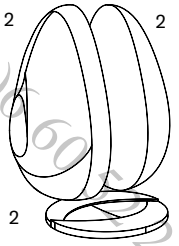



KT90
Stripe

Ø mm 130×200 h
~ 350 g

PACKAGING: KS26



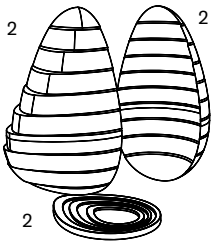



KT91
Mirror

Ø mm 130×200 h
~ 350 g

PACKAGING: KS26





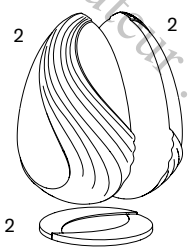

KT92
Galà

Ø mm 130×200 h
~ 350 g

PACKAGING: KS26

Votre distributeur : DUAULT Design
(0)6 60 52 24 38
contact@europe-ruby.com



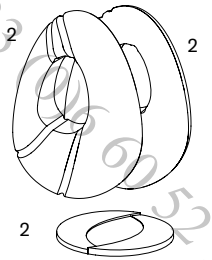



KT78
Pinup

Ø mm 140×200 h
~ 350 g

PACKAGING: KS32



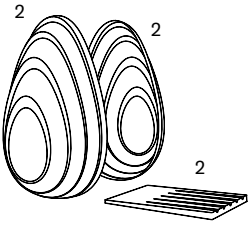



KT79
Spaceship

Ø mm 140×200 h
~ 350 g

PACKAGING: KS32





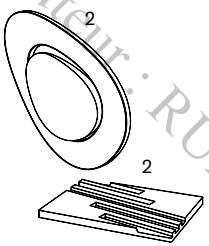

KT72
Level

Ø mm 130×200 h
~ 400 g

PACKAGING: KS26

Votre Distributeur : ROBOT Design
Tel (France) : +33 (0) 6 60 52 24 38
contact@groupe-robot.com



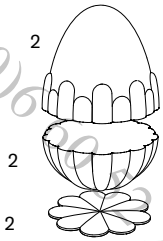



KT71
Swing

mm 130×90×200 h
~ 250 g

PACKAGING: KS26



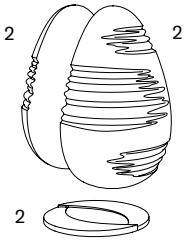



KT129
Nest

Ø mm 150×200 h
~ 400 g

PACKAGING: KS32





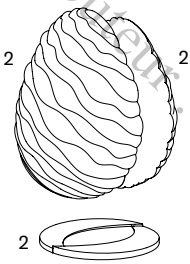

KT169
Nick

Ø mm 130×200 h
~ 380 g

PACKAGING: KS26

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 82 24 38
contact@groupe-ruault.com





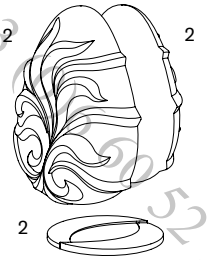

KT158
Fluid

Ø mm 140x205 h
~ 380 g

PACKAGING: KS32

credits: Carlo Cracco






KT167
Barocco

Ø mm 145×200 h
~ 420 g

PACKAGING: KS32





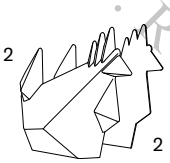

KT198
Rafael

mm 138×132×180 h
~ 270 g

PACKAGING: KS32

Votre Distributeur : RUAULT Design
contact@groupe-ruault.com



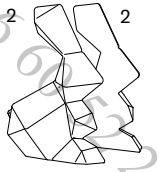



KT184
Rocky Rooster

mm 170×105×150 h
~ 120 g

PACKAGING: KS26



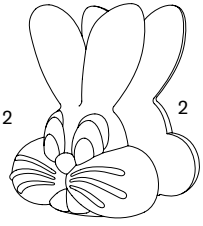



KT185
Rocky Roger

mm 145×95×180 h
~ 170 g

PACKAGING: KS26





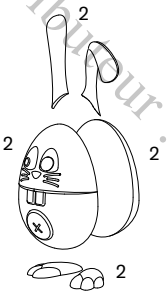

KT170
Roger

mm 155×110×200 h
~ 270 g

PACKAGING: KS26

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com



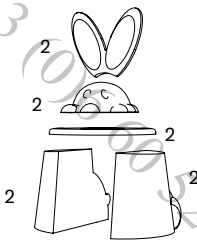



KT131
Eddie

Ø mm 100×210 h
~ 170 g

PACKAGING: KS32



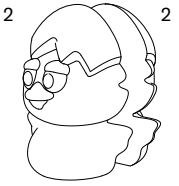



KT154
Magic Bunny

mm 100×120×170 h
~ 200 g

PACKAGING: KS26






KT189
Bomber

mm 132×125×160 h
~ 200 g

PACKAGING: KS26

Votre Distributeur : ROBOT Design
Tel (France) : +33 (0) 6 60 52 24 38
contact@robot-design.com






KT142
Papera+Paperella

2 soggetti / 2 items

mm 60×45×75 h
~ 40 g

mm 112×80×136 h
~ 120 g



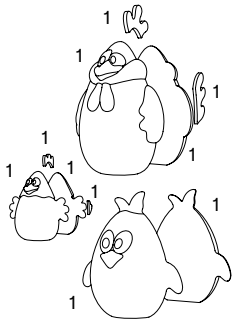



KT143
Pecorella

mm 160×100×125 h
~ 180 g

PACKAGING: KS26






KT155
Kit Chicken Family

3 soggetti / 3 items

mm 120×135×190 h
~ 200 g

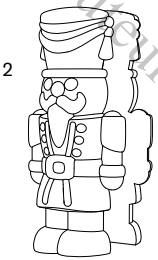
mm 135×110×145 h
~ 150 g

mm 85×75×90 h
~ 90 g

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 20 63 24 38
contact@groupe-ruault.com

# Stampi termoformati Natale
# Christmas thermoformed moulds

Guarda il video sul canale Youtube di Pavoni Italia
Watch the video on Pavoni Italia's Youtube channel




KT215
Nutcracker

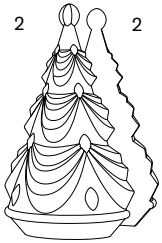
mm 90×70×200 h
~ 180 g

PACKAGING KS26



Votre Distributeur : ROUAULT Design
Appel (France) : +33 (0)6 60 52 24 38
contact@rouault-design.com



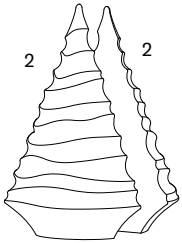



KT213
Drappo

Ø mm 120×200 h
~ 250 g

PACKAGING KS32





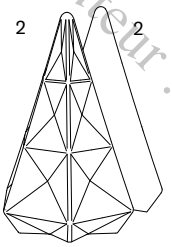

KT214
Chiffon

Ø mm 130×200 h
~ 250 g

PACKAGING KS32

Votre Distributeur : RUAULT Design
Tel : +33 (0)6 60 52 24 38
contact@ruault.com



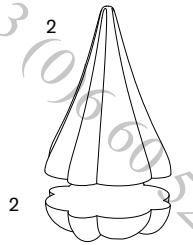



KT205
Hexagon Tree
by Davide Comaschi

Ø mm 135×200 h
~ 200 g

PACKAGING KS32



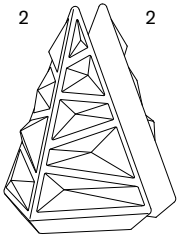



KT207
Fluent Tree
by Davide Comaschi

Ø mm 140×200 h
~ 200 g

PACKAGING KS26





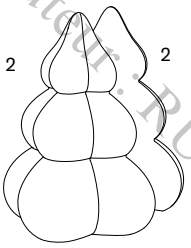

KT194
Rocky Tree
by Davide Comaschi

mm 125×125×195 h
~ 280 g

PACKAGING: KS26

Votre Distributeur : ROBUST Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-robust.com



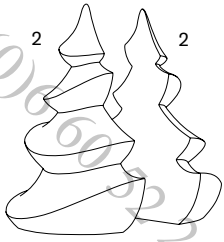



KT206
Blob Tree
by Davide Comaschi

Ø mm 155×200 h
~ 250 g

PACKAGING KS32



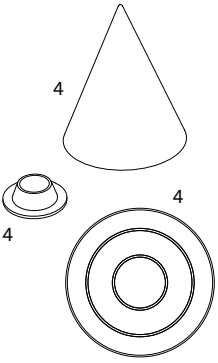



KT136
Wave

Ø mm 160×200 h
~ 260 g

PACKAGING: KS32






KT16
Albero a cono

Ø mm 110×160 h
~ 250 g

PACKAGING: KS26

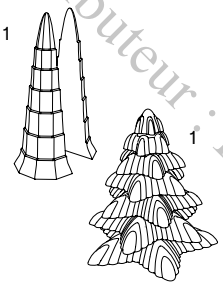
KT20
Albero a cono

Ø mm 140×210 h
~ 350 g

PACKAGING: KS32

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com



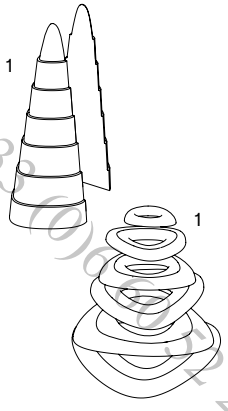



KT177
Fringe

Ø mm 135×150 h
~ 350 g

PACKAGING: KS32

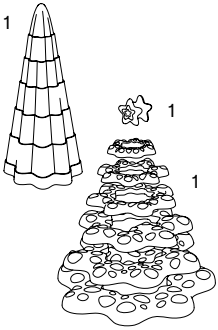





KT176
Saturno

Ø mm 165×195 h
~ 450 g






KT162
Ring

Ø mm 160×200 h
~ 500 g

PACKAGING: KS32

Votre Distributeur : RUAULT Design
Tel (+33 (0)6 60 52 24 38
contact@rudault.com






KT135
Albero Animato

mm 160×75×200 h
~ 250 g

PACKAGING: KS26



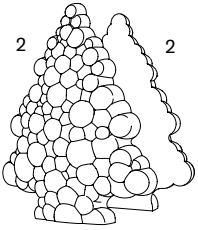



KT137
Zen

Ø mm 160×200 h
~ 290 g

PACKAGING: KS32





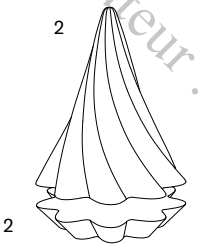

KT152
Bolla

mm 160×65×200 h
~ 250 g

PACKAGING: KS26

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@store-ruault.com

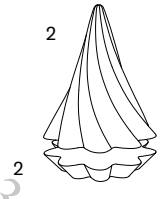





KT199
Twirl

Ø mm 150×200 h
~ 250 g

PACKAGING: KS32




KT200
Mini Twirl

Ø mm 112×150 h
~ 110 g

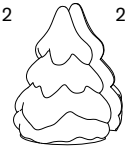





KT191
Snow Tree

Ø mm 145×185 h
~ 200 g

PACKAGING: KS26

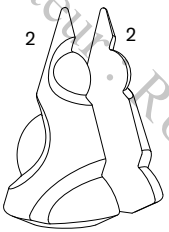



KT192
Mini Snow Tree

Ø mm 95×120 h
~ 100 g

Votre Distributeur : ROBOT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@robot-mail.com

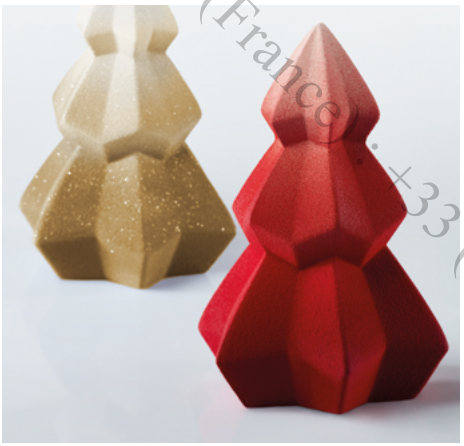


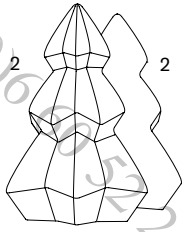



KT178
Merlin

Ø mm 120×200 h
~ 180 g

PACKAGING: KS26



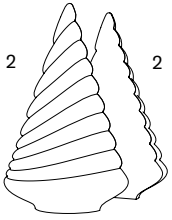



KT151
Crystal

Ø mm 145×200 h
~ 180 g

PACKAGING: KS32






KT150
Soft

Ø mm 125×195 h
~ 200 g

PACKAGING: KS26

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 46 52 24 38
contact@ruault-design.com






KT163
Tutu

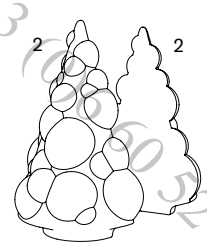
Ø mm 140×150 h
~ 200 g

PACKAGING: KS32

KT164
Tutu

Ø mm 170×200 h
~ 320 g



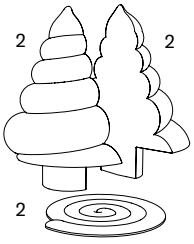



KT175
Ampolla

Ø mm 135×200 h
~ 200 g

PACKAGING: KS32





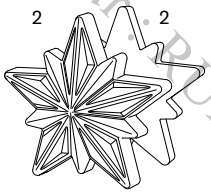

KT125
Spirale

Ø mm 160×210 h
~ 350 g

PACKAGING: KS32

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 32 24 38
contact@groupe-ruault.com






KT208
Polaris
by Davide Comaschi

mm 172×164×75 h
~ 150 g



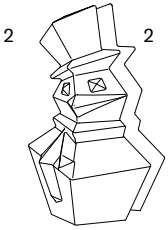



KT201
Santa Hug

mm 152×115×200 h
~ 230 g

PACKAGING: KS26






KT202
Snowman

mm 125×121×200 h
~ 200 g

PACKAGING: KS26

Votre Distributeur : RUAULT Design
Tel (France) 33 (0)6 03 52 24 38
contact@groupe-ruault.com






KT193
Comfort Teddy

mm 185×110×106 h
~ 230 g

PACKAGING: KS26






KT166
Teddy

mm 120×115×140 h
~ 250 g

PACKAGING: KS26





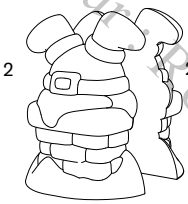

KT148
Angelo

mm 155×75×150 h
~ 150 g

PACKAGING: KS26

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0) 6 60 52 24 38
contact@groupe-ruault.com



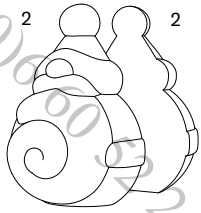



KT179
Santa Chimney

Ø mm 125×170 h
~ 380 g

PACKAGING: KS26



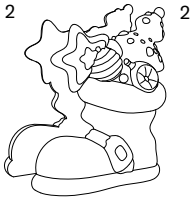



KT180
Santa Twist

Ø mm 140×180 h
~ 280 g

PACKAGING: KS32





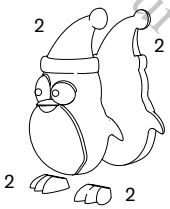

KT181
Santa Boot

mm 160×80×180 h
~ 390 g

PACKAGING: KS26

Votre Distributeur : BUAUET Design
Tel (France) : +33 (0)660 52 24 38
contact@stromboli.com



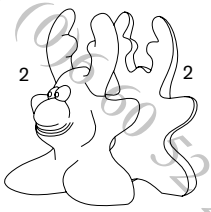



**KT120**
Pinguino

mm 130×105×170 h
~ 250 g

PACKAGING: KS26



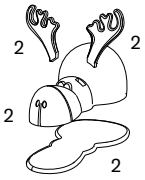



**KT133**
Renna

mm 145×90×175 h
~ 200 g

PACKAGING: KS26





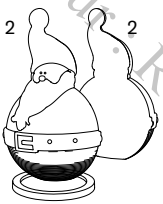

**KT86**
Rudolph

mm 195×100×100 h
~ 235 g

PACKAGING: KS26

Votre Distributeur : ROUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-rouault.com



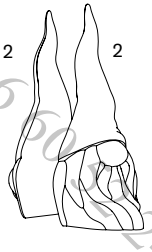



KT122
Babbo

Ø mm 105×170 h
~ 200 g

PACKAGING: KS26



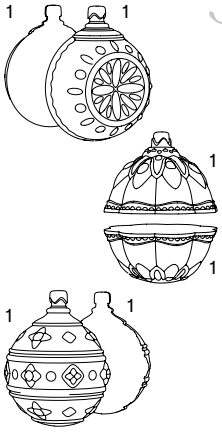



KT165
Gnomo

mm 115×85×200 h
~ 200 g

PACKAGING: KS26



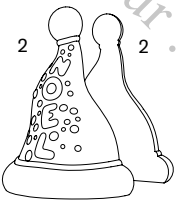



KT149
Xmas Balls

mm 100×75×120 h
Ø mm105×120 h
Ø mm100×120 h
~ 90 g cad./ each

Votre Distributeur · RUAULT Design
Tel (France) · +33 (0)6 60 [illegible] 24 38
contact@groupe-ruault.com



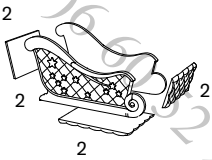




KT153
Noel

Ø mm 130×170 h
~ 180 g

PACKAGING: KS26



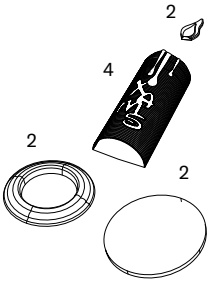




KT127
Slitta

mm 180×100×90 h
~ 200 g

PACKAGING: KS26






KT87
Candela

Ø mm 110×200 h
~ 215 g

PACKAGING: KS26

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 32 24 38
contact@groupe-ruault.com

# Stampi termoformati e magnetici Thermoformed and magnetic moulds

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

**KT159**
Semisfere

Kit 3 semisfere /
Kit 3 hemispheres
Ø mm 80
Ø mm 100
Ø mm 120

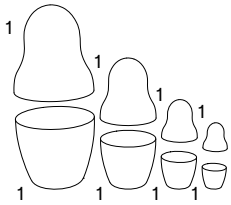
**KT160**
Semisfere

Kit 3 semisfere /
Kit 3 hemispheres
Ø mm 140
Ø mm 160
Ø mm 180





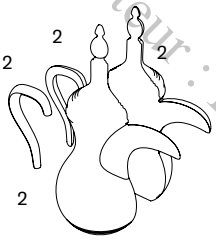



**KTMATRIOSKA**
Matrioska
by Olga Penioza

4 soggetti / 4 items
mm 200 - 150 - 100 - 50 h






KTDALLAH
Dallah

mm 178×96×230 h
~ 320 g

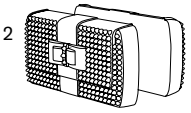





KT123
Borsetta

mm 165×80×150 h
~ 220 g






KT146
Pochette

mm 155×70×90 h
~ 170 g

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 07 52 24 38
contact@ruault.com

BPA free

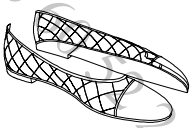




SH02
Zeppa

mm 170×70×155 h
~ 160 g





SH01
Ballerina

mm 185×65×50 h
~ 90 g





SCARPADECOLTE
Scarpetta

mm 150×70×120 h
~ 150 g

Votre distributeur : RUAULT Design
Tel (0)6 63 20 24 38
contact@ruault.com




Votre Distributeur : RUAULT Design
Tel (France) : 02 50 52 24 38
contact@groupe-ruault.com

# Stampi termoformati serigrafati
# *Silkscreened thermoformed moulds*

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-rbm.com

Aggiungi il cioccolato preferito e realizza creazioni sempre perfette per donare un tocco di creatività ai tuoi prodotti. Proposte uniche per Natale, Pasqua e tutte le occasioni speciali.

Add your favorite chocolate and create perfect creations to give a touch of creativity to your products. Unique proposals for Christmas, Easter and all your special occasions.

# Pasqua
# Easter

Misura foglio / Sheet size: mm 340×265
10 fogli per confezione / 10 sheets per box
Il numero di impronte si intende per scatola /
The number of indents is per box

Cioccolato fondente
Dark chocolate

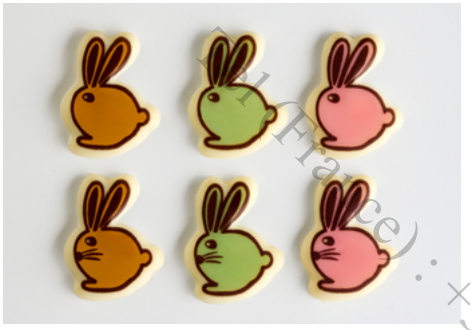
Cioccolato bianco
White chocolate

Cioccolato al latte
Milk chocolate

Colori perlescenti
Pearly colours

E171 free

AZO free



New Product
T1037SB

Ø mm 29 h - 2 design
rosa, verde, giallo, marrone /
pink, green, yellow, brown
1000 impronte / indents

utilizzare solo con /
use only with



New Product
T1038SB

Ø mm 22×30 h - 3 design
giallo, verde, rosso, nero /
yellow, green, red, black
1000 impronte / indents

utilizzare solo con /
use only with



T1022SB*

mm 50 h
rosa, rosso, giallo,
marrone / pink,
red, yellow, brown
200 impronte /
200 indents

utilizzare solo con /
use only with



T1023SB

mm 40 h
rosa, rosso, verde /
pink, red, green
540 impronte /
540 indents

utilizzare solo con /
use only with



T1024SB

mm 40 h
giallo, fucsia, verde /
yellow, fuchsia, green
540 impronte /
540 indents

utilizzare solo con /
use only with

Votre Distributeur : RUAULT Design
Tél (France) : +33 (0)6 60 53 24 58
contact@groupe-ruault.com



T1025SB

mm 35 h
arancione, giallo, rosso, nero / orange, yellow, red, black
540 impronte / 540 indents

utilizzare solo con / use only with



T1026SB

mm 35 h
nero, rosa / black, pink
480 impronte / 480 indents

utilizzare solo con / use only with



T1027SB

mm 43×63 h
azzurro, rosso, nero, celeste / light blue, red, black, sky blue
240 impronte / 240 indents

utilizzare solo con / use only with



T1028SB

mm 26×40 h
verde, rosso, arancione, giallo / green, red, orange, yellow
450 impronte / 450 indents

utilizzare solo con / use only with



T1029SB

mm 43×63 h
giallo, nero, rosso, marrone, azzurro / yellow, black, red, brown, light blue
240 impronte / 240 indents

utilizzare solo con / use only with



T1030SB

mm 26×40 h
rosso, arancione, verde / red, orange, green
450 impronte / 450 indents

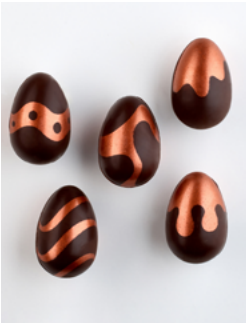
utilizzare solo con / use only with



T1031SB

mm 43×63 h
verde, arancione, marrone scuro / green, orange, dark brown
240 impronte / 240 indents

utilizzare solo con / use only with



T1032SB

mm 26×40 h
bronzo / bronze
450 impronte / 450 indents

utilizzare solo con / use only with

*Il kit include 200 sacchetti + 200 bastoncini / The kit includes 200 bags + 200 paper sticks.
Abbinabile con / can be combined with: KS30 bastoncini 200 pezzi / sticks 200 pcs



Votre Distributeur : RUAULT Design
TTF (France) : +33 (0)6 60 22 24 38
contact@groupe-ruault.com

# Natale
# Christmas

Misura foglio / Sheet size: mm 340×265
10 fogli per confezione / 10 sheets per box
Il numero di impronte si intende per scatola /
The number of indents is per box

Cioccolato fondente
Dark chocolate

Cioccolato bianco
White chocolate

Cioccolato al latte
Milk chocolate

Colori perlescenti
Pearly colours

E171 free

AZO free




## T1033SB

Ø mm 35
rosso / red
630 impronte /
630 indents

utilizzare solo con /
use only with





## T1034SB

mm 57-51 h
rubino, bronzo /
ruby, bronze
480 impronte / 480 indents

utilizzare con /
use with

## T1035SB

Ø mm 30 h - 5 design
rubino / ruby
630 mezze sfere /
630 hemispheres

utilizzare con /
use with

Votre Distributeur : RUAULT Design
(France) : +33 (0)66 22
contact@groupe-ruault.com



T1000SB

Ø mm 40 h
rame, nero - oro,
nero / copper,
black - gold, black
480 mezze sfere /
480 hemispheres

utilizzare con /
use with



T1001SB

Ø mm 70 h
rubino, rame /
ruby, copper
120 mezze sfere /
120 hemispheres

utilizzare con /
use with



T1036SB

Ø mm 40 h - 4 design
rame / copper
480 mezze sfere /
480 hemispheres

utilizzare con /
use with



T1002SB

Ø mm 30 h
rame, oro /
copper, gold
630 mezze sfere /
630 hemispheres

utilizzare con /
use with



T1003SB

mm 40 h
rosa, rosso, nero /
pink, red, black
480 impronte /
480 indents

utilizzare solo con /
use only with



T1004SB

mm 40 h
rosso, nero /
red, black
480 impronte /
480 indents

utilizzare solo con /
use only with

Votre Distributeur RUAULT Design
Tel (France) +33 (0)6 60 52 ... 38
contact@groupe-ruault.com



T1005SB

mm 53 h
marrone, rosso, rosa / brown, red, pink
300 impronte / 300 indents

utilizzare solo con / use only with



T1006SB

mm 48 h
rosso, rosa, nero / red, pink, black
360 impronte / 360 indents

utilizzare solo con / use only with



T1007SB

mm 55 h
rosso, rosa, marrone / red, pink, brown,
240 impronte / 240 indents

utilizzare solo con / use only with



T1008SB

mm 45 h
verde, rosso, marrone, rosa / green, red, brown, pink
300 impronte / 300 indents

utilizzare solo con / use only with



T1009SB

mm 60 h
rosso, marrone chiaro e scuro / red, light and dark brown
280 impronte / 280 indents

utilizzare solo con / use only with



T1010SB

mm 40 h
marrone scuro e chiaro, giallo, rosso / dark and light brown, yellow, red
480 impronte / 480 indents

utilizzare solo con / use only with



T1011SB

mm 42 h
rosso, arancione, nero / red, orange, black
800 impronte / 800 indents

utilizzare solo con / use only with



T1012SB

mm 45 h
verde, rosso, nero / green, red, black
350 impronte / 350 indents

utilizzare solo con / use only with

Votre Distributeur RUAUD Design
Tel (France) : +33 (0)6 60 [illegible] 24 36
contact@groupe-ruaud.com



T1013SB

mm 50 h
rosso, verde /
red, green
360 impronte /
360 indents

utilizzare solo con /
use only with



T1014SB

mm 60 h
rosso, verde, marrone
scuro, giallo / red,
green, dark brown,
yellow
200 impronte /
200 indents

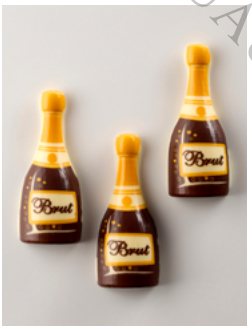
utilizzare solo con /
use only with



T1015SB

mm 52 h
rubino, oro /
ruby, gold
400 impronte /
400 indents

utilizzare con /
use with



T1016SB

mm 68 h
giallo, marrone /
yellow, brown
400 impronte /
400 indents

utilizzare solo con /
use only with



T1017SB*

mm 60 h
marrone, rosso,
giallo, beige / brown,
red, yellow, beige
200 impronte /
200 indents

utilizzare solo con /
use only with



T1018SB*

Ø mm 50
azzurro, rosso, verde,
arancione, nero /
light blue, red, green,
orange, black
200 impronte /
200 indents

utilizzare solo con /
use only with



PZ20SB

mm 190×130 h
rosso, rosa, marrone, giallo, azzurro /
red, pink, brown, yellow, light blue
il kit contiene 10 puzzle - 10 fogli in PVC - 10 buste /
kit contains 10 puzzle - 10 PVC sheets - 10 bags

utilizzare solo con /
use only with

*Il kit include 200 sacchetti + 200 bastoncini / The kit includes 200 bags + 200 paper sticks
Abbinabile con / can be combined with: KS30 bastoncini 200 pezzi / sticks 200 pcs

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 22 24 38
contact@ruault.com

# Collection

Misura foglio / Sheet size: mm 340×265
10 fogli per confezione / 10 sheets per box
Il numero di impronte si intende per scatola /
The number of indents is per box

Cioccolato fondente
Dark chocolate

Cioccolato bianco
White chocolate

Cioccolato al latte
Milk chocolate

Colori perlescenti
Pearly colours

E171 free

AZO free



## T1020SB
Evidenziatore / Marker

lunghezza / length mm 90
rosa, verde, arancione /
pink, green, orange
300 impronte - 150 evidenziatori /
300 indents - 150 markers

utilizzare solo con /
use only with

## T1021SB
Matita / Pencils Size S

lunghezza / length mm 80
rosa, azzurro, arancione, verde,
giallo, rosso / pink, light blue,
orange, green, yellow, red
600 impronte - 300 matite /
600 indents - 300 pencils

utilizzare solo con /
use only with

## T1019SB
Matita / Pencils Size L

lunghezza / length mm 220
rosa, azzurro, arancione, verde,
giallo, rosso / pink, light blue,
orange, green, yellow, red
12 impronte - 6 matitone /
12 indents - 6 big pencils

utilizzare solo con /
use only with

Votre Distributeur : RU... Design
contact@groupe-ruaud.com



TFOOT-30SB

Ø mm 30
nero / black
630 mezze sfere /
630 hemispheres

utilizzare solo con /
use only with

TFOOT-70SB

Ø mm 70
nero / black
120 mezze sfere /
120 hemispheres

utilizzare solo con /
use only with



T114SB

Ø mm 50
giallo, marrone /
yellow, brown
200 impronte /
200 indents

utilizzare solo con /
use only with

Il kit include
200 sacchetti +
200 bastoncini /
The kit includes
200 bags +
200 paper sticks

KS30
200 bastoncini /
sticks



T405SB

Ø mm 60 - 42 - 25
rame / copper
200 impronte /
200 indents

utilizzare con /
use with

Votre Distributeur · RUAULT Design
Tel (France) +33 (0)6 60 22 24 38
contact@groupe-ruault.com



# Serigrafie
# *Silkscreens*

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

Le serigrafie permettono di creare velocemente decorazioni di grande effetto. I fogli vengono serigrafati con colori a base di burro di cacao e di facile utilizzo.

Silkscreens allow you to quickly create highly effective decorations. The sheets are screen-printed with easy-to-use cocoa butter-based colors.

# Serigrafie
*Silkscreens*

Misura foglio / Sheet size: mm 340×265
30 fogli per scatola confezionati in pacchetti da 10. / Each box contains 30 sheets wrapped in packs of 10.

Cioccolato fondente
Dark chocolate

Cioccolato bianco
White chocolate

Cioccolato al latte
Milk chocolate

Colori perlescenti
Pearly colours

E171 free

AZO free

## Natale
## Christmas



SD231SB

rosso / red

utilizzare con / use with



SD232SB

rosso / red

utilizzare con / use with



SD221SB

giallo / yellow

utilizzare con / use with



SD223SB

giallo, rosso / yellow, red

utilizzare con / use with

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

## Pasqua
## Easter



SD226SB

marrone, rosa / brown, pink

utilizzare solo con / use only with

## Love



SD234SB

magenta, nero / magenta, black

utilizzare solo con / use only with



SD233SB

magenta / magenta

utilizzare solo con / use only with



SD224SB

rosso / red

utilizzare con / use with



SD235SB

rosso / red

utilizzare con / use with



SD225SB

rosso, nero / red, black

utilizzare solo con / use only with

Votre Distributeur : KULT ULT Design
Tel (France) : +33 (0)6 07 32 24 38
contact@sophie-mault.com

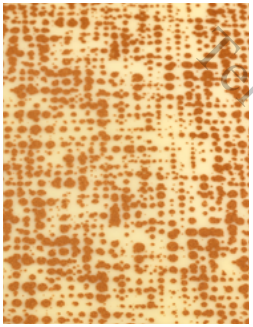
# Collection



SD227SB

oro / gold

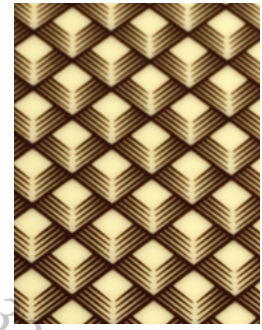
utilizzare con / use with



SD228SB

rame / copper

utilizzare con / use with



SD229SB

marrone / brown

utilizzare solo con / use only with



SD230SB

oro / gold

utilizzare con / use with



SD200SB

bronzo / bronze

utilizzare con / use with



SD201SB

arancione, verde / orange, green

utilizzare con / use with

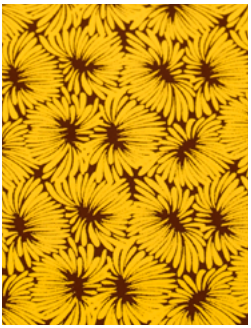


SD202SB

giallo / yellow

utilizzare con / use with

Votre Dépositaire en FRANCE : +33 (0)1 ... 438 ... UAULT Design
contact : ... e-fuault.com



SD203SB

giallo / yellow

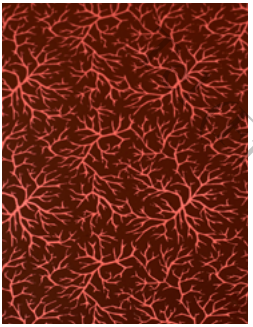
utilizzare con / use with



SD204SB

rame / copper

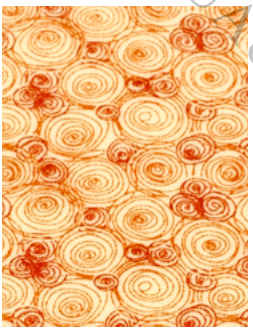
utilizzare con / use with



SD205SB

rubino / ruby

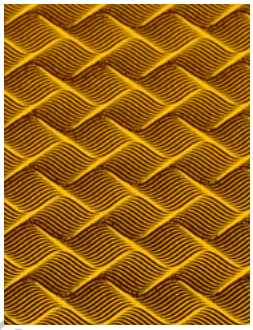
utilizzare con / use with



SD206SB

rubino, bronzo / ruby, bronze

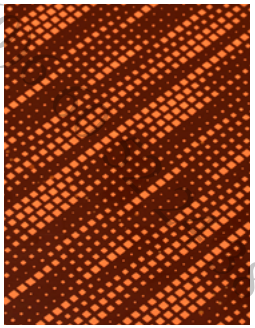
utilizzare con / use with



SD207SB

giallo / yellow

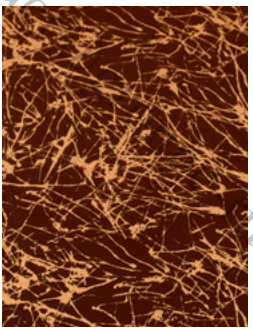
utilizzare con / use with



SD208SB

arancione / orange

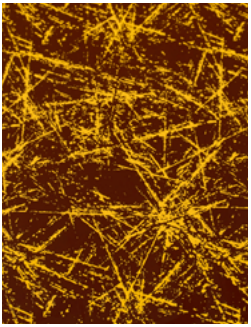
utilizzare con / use with



SD209SB

bronzo / bronze

utilizzare con / use with

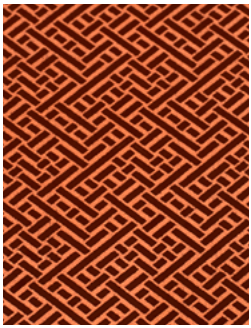


SD210SB

giallo / yellow

utilizzare con / use with

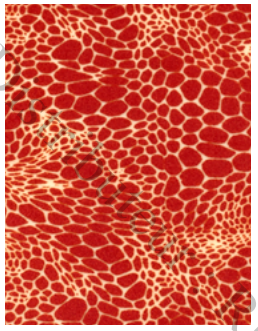
Votre Distribution (ULT Design contact@ult.com



SD211SB

rame / copper

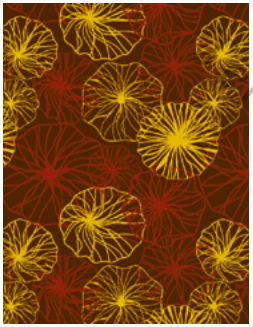
utilizzare con / use with



SD212SB

rubino, / ruby

utilizzare con / use with



SD213SB

giallo, rosso / yellow, red

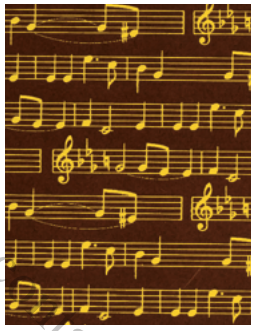
utilizzare con / use with



SD214SB

giallo, rosso, arancione / yellow, red, orange

utilizzare con / use with



SD215SB

giallo / yellow

utilizzare con / use with



SD216SB

giallo / yellow

utilizzare con / use with



SD217SB

verde chiaro e scuro / light and dark green

utilizzare solo con / use only with



SD218SB

marrone / brown

utilizzare solo con / use only with

Votre Dist... RUAULT Design
...l (France) : +33 ... 4 38
Contact@coupe-ruault.com



SD219SB

magenta / magenta

utilizzare solo con /
use only with



SD220SB

marrone / brown

utilizzare solo con /
use only with



SD120SB
Camouflage
by Massimo Bottura

utilizzare solo con /
use only with



SD4COLSB
Camouflage
by Massimo Bottura

utilizzare solo con /
use only with

Votre Distributeur RUAULT Design
Tél. (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com



Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 36
contact@groupe-ruault.com

# Transfer e blister personalizzati
# *Custom transfer and blister*

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@ruault.com

Puoi apporre il tuo logo o la tua firma su tanti prodotti diversi:
- placchette in cioccolato extrasottili
- fogli termoformati, vuoti o pre-riempiti
- fogli serigrafati, da utilizzare con o senza chablon

Inviaci il tuo design a info@pavonitalia.com per avere una proposta personalizzata.

You can put your logo or signature on many different products:
- extra-thin chocolate plaques
- thermoformed sheets, empty or prefilled
- silkscreened sheets, to be used with or without chablon.

Send us your design to info@pavonitalia.com to have a customized proposal.

# Transfer e blister personalizzati
*Custom transfer and blister*

## Placchette in cioccolato extrasottili
## Extra-thin chocolate plaques

LOGO:
da 1 a 4 colori

QUANTITÀ MINIMA:
10 confezioni
(5 fogli a confezione)

CIOCCOLATO:
bianco, latte o fondente

LOGO:
from 1 to 4 colours

MINIMUM QUANTITY:
10 boxes
(5 sheets per box)

CHOCOLATE:
white, milk, dark



Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 21 38
contact@groupe-ruault.com

## Tonde / Round



| Code | Dimension (mm) | Pezzi per scatola<br>Pcs per box |
|---|---|---|
| P203 | Ø 10 | 760 |
| P216 | Ø 13 | 560 |
| P110 | Ø 20 | 450 |
| P205 | Ø 25 | 275 |
| P418 | Ø 30 | 210 |
| P204 | Ø 35 | 180 |
| P417 | Ø 40 | 160 |
| P157 | Ø 45 | 105 |
| P078 | Ø 50 | 105 |

## Ovale / Oval



| Code | Dimension (mm) | Pezzi per scatola<br>Pcs per box |
|---|---|---|
| P109 | 25×15 | 520 |
| P150 | 30×20 | 300 |
| P002/335 | 42×25 | 200 |
| P332 | 30×40 | 190 |
| P521 | 60×26 | 204 |
| P397 | 72×25 | 125 |

## Quadrato / Square



| Code | Dimension (mm) | Pezzi per scatola<br>Pcs per box |
|---|---|---|
| P170 | 13×13 | 1485 |
| P096 | 15×15 | 1250 |
| P004/105 | 20×20 | 630 |
| P041/136 | 25×25 | 450 |
| P005/065 | 30×30 | 300 |
| P012/365 | 37×37 | 180 |
| P073 | 40×40 | 135 |
| P021/127 | 50×50 | 105 |

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

## Rettangolare / Rectangular



| Code | Dimension (mm) | Pezzi per scatola<br>Pcs per box |
|---|---|---|
| P168 | 20×8 | 1620 |
| P219 | 35×9 | 450 |
| P468 | 60×10 | 450 |
| P428 | 120×12 | 360 |
| P020 | 30×15 | 600 |
| P057/131 | 70×15 | 250 |
| P156 | 40×16 | 405 |
| P348 | 25×20 | 540 |
| P037 | 55×20 | 210 |
| P003/108 | 37,5×14 | 300 |
| P074 | 50×25 | 210 |
| P056 | 70×25 | 150 |
| P339 | 35×30 | 250 |
| P030 | 55×30 | 150 |
| P023/135 | 50×36 | 150 |
| P075 | 60×40 | 90 |

## Cuore / Heart







| Code | Dimension (mm) | Pezzi per scatola<br>Pcs per box |
|---|---|---|
| P048 | 32×29 | 200 |
| P115 | 34×33 | 200 |
| P011 | 30×30 | 300 |
| P012 | 37,5×37,5 | 200 |
| P053 | 50×50 | 105 |

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 22 38
contact@groupe-ruault.com

# Blister

Vuoti o pre-riempiti con cioccolato fondente, bianco o al latte. Completamente personalizzabili. /
Empty or pre-filled with dark, white or milk chocolate. Fully customizable.

BLISTER VUOTI
LOGO:
da 1 a 4 colori

QUANTITÀ MINIMA:
2 confezioni
(50 fogli a confezione)

BLISTER PRE-RIEMPITI
LOGO:
da 1 a 4 colori

QUANTITÀ MINIMA:
10 confezioni
(5 fogli a confezione)

CIOCCOLATO:
bianco, al latte e fondente

EMPTY BLISTER
LOGO:
from 1 to 4 colours

MINIMUM QUANTITY:
2 boxes
(50 sheets per box)

PRE-FILLED BLISTER
LOGO:
from 1 to 4 colours

MINIMUM QUANTITY:
10 boxes
(5 sheets per box)

CHOCOLATE:
white, milk and dark




Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 22 05
contact@groupe-ruault.com

## Tondo / Round



| Code | Dimension (mm) | Impronte per foglio<br>Indents per sheet | |
|---|---|---|---|
| B181 | Ø 24 | 120 | senza bordo /<br>without frame |
| B139 | Ø 30 | 72 | senza bordo /<br>without frame |
| B159 | Ø 40 | 48 | senza bordo /<br>without frame |

## Ovale / Oval





| Code | Dimension (mm) | Impronte per foglio<br>Indents per sheet | |
|---|---|---|---|
| B161 | 33×22 | 90 | senza bordo /<br>without frame |
| B162 | 40×25 | 72 | senza bordo /<br>without frame |
| B167 | 47×24 | 70 | senza bordo /<br>without frame |
| B134 | 57×35 | 36 | senza bordo /<br>without frame |
| BR148 | 33×22 | 90 | con bordo /<br>with frame |
| BR108 | 40×25 | 72 | con bordo /<br>with frame |
| BR109 | 57×35 | 36 | con bordo /<br>with frame |

## Quadrato / Square

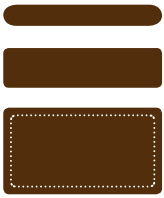




| Code | Dimension (mm) | Impronte per foglio<br>Indents per sheet | |
|---|---|---|---|
| B707 | 20x20 | 192 | senza bordo /<br>without frame |
| B204 | 30x30 | 72 | senza bordo /<br>without frame |
| B705 | 32x32 | 80 | senza bordo /<br>without frame |
| BR147 | 40x40 | 72 | con bordo /<br>with frame |

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

Rettangolare / Rectangular

| | Code | Dimension (mm) | Impronte per foglio<br>Indents per sheet | |
|---|---|---|---|---|
|  | B702 | 60×8 | 120 | senza bordo /<br>without frame |
| | B197 | 60×15 | 84 | senza bordo /<br>without frame |
| | B163 | 55×30 | 36 | senza bordo /<br>without frame |
| | BR149 | 55×30 | 36 | con bordo /<br>with frame |

Cuore / Heart

| | Code | Dimension (mm) | Impronte per foglio<br>Indents per sheet | |
|---|---|---|---|---|
|  | BR102 | 33×32 | 54 | con bordo /<br>with frame |

## Personalizza i sigilli con il tuo logo e colori
## Customize the seals with your logo and colours

| Code | Dimension (mm) | Impronte<br>Indents |
|---|---|---|
| B708 | Ø mm 35 | 630 |





Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Fogli serigrafati "Decocioc"
# Silkscreened sheets "Decocioc"

I fogli serigrafati Decocioc possono essere personalizzati con il tuo logo o design, in ordine sparso o prespaziato, in tanti chablon dalle forme diverse. /
Decocioc silkscreened sheets can be customised with your logo or design in a scattered or pre-spaced order, with a variety of chablon stencil shapes.

SERIGRAFIE:
da 1 a 4 colori

QUANTITÀ MINIMA:
5 confezioni, totale 250 fogli (50 fogli a scatola)

MISURA FOGLIO:
mm 340×265

SILKSCREENED SHEETS:
from 1 to 4 colours

MINIMUM QUANTITY:
5 boxes, total 250 sheets (50 sheets per box)

SHEET SIZE:
mm 340×265




Fogli serigrafati con marchio in ordine sparso. / Silkscreened sheets with logo in random order.




Fogli serigrafati con marchio prespaziato da utilizzarsi con chablon. / Silkscreened sheets with pre-spaced logo to be used with chablon.




Votre Distributeur : RUAULT Design
Tel (France) +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Chablon per fogli serigrafati
# Chablon for silkscreened sheets

Tondi, quadrati, rettangolari, triangolari, a cuore, ellittici. Scegli fra le numerose forme e dimensioni di chablon (mm 340×280). / Round, square, rectangular, triangular, heart-shaped, oval. Choose from a wide range of chablon shapes and sizes (mm 340×280).

| | Code | Dimension (mm) | Pezzi per scatola<br>Pcs per box |
|---|---|---|---|
|  | D25T | Ø 25 | 56 |
| | D3T | Ø 30 | 48 |
| | D35T | Ø 35 | 35 |
| | D4T | Ø 40 | 30 |
|  | D40-O | 40×24 | 36 |
| | D45-O | 45×27 | 30 |
|  | D3C | Ø 30 | 48 |
| | D35C | Ø 35 | 35 |
|  | D25QR | 23,5×23,5 | 56 |
| | D4QR | 40×40 | 30 |
|  | D51R | 52×12 | 65 |
| | D52R | 52×26 | 35 |
|  | D38TR | 38×38 | 66 |

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com



# Attrezzature per cioccolato
# *Chocolate equipment*

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

Tutta la gamma di strumenti indispensabili per la lavorazione del cioccolato.

A complete range of essential tools for chocolate.

# Attrezzature per cioccolato
*Chocolate equipment*

## FlyChoc

Un progetto realizzato in collaborazione con il Maestro Stefano Laghi e Filippo Re. Dieci attrezzi in acciaio inox pensati per realizzare decorazioni in cioccolato dalle forme e dimensioni diverse. Con FlyChoc piume e foglie si realizzano in modo semplice, veloce e razionale, con un risultato impeccabile. /
A project developed in collaboration with pastry chefs Stefano Laghi and Filippo Re. Ten stainless steel tools to create chocolate decorations of various shapes and sizes. With FlyChoc feathers and leaves can be created simply, quickly and rationally, with an impeccable result.

Foglia larga / Large leaf



| Code | Size | Foglia / Leaf Dimension (mm) |
|---|---|---|
| CH1 | S | 40×30 |
| CH2 | M | 50×36 |
| CH3 | L | 60×44 |

Foglia / Leaf



| Code | Size | Foglia / Leaf Dimension (mm) |
|---|---|---|
| CH4 | S | 42×22 |
| CH5 | M | 60×30 |
| CH6 | L | 80×40 |

Piuma / Feather



| Code | Size | Foglia / Leaf Dimension (mm) |
|---|---|---|
| CH7 | S | 60×20 |
| CH8 | M | 80×23 |
| CH9 | L | 100×24 |
| CH10 | XL | 120×24 |

Votre Distributeur Matériel Design
Tel (France) : +33 (0)6 60 52 24 58
contact@groupe-ruault.com

# Forchettine pralineria
# Praline forks

Forchettine per pralineria con filo in acciaio inox. Acquistabili anche singolarmente, con i relativi codici. /
Praline forks with stainless steel wire.
Also sold individually, with specific codes.

SFP
Serie completa di 10 pezzi / Complete set of 10 pcs

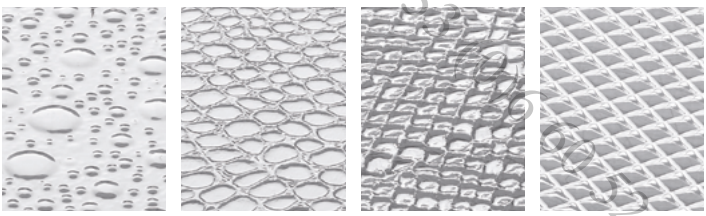


| Code |
|---|
| SFP1 |
| SFP9 |
| SFP8 |
| SFP6 |
| SFP7 |



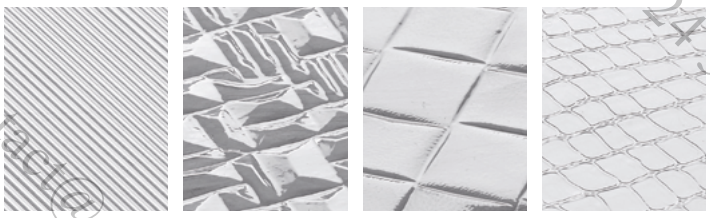
| Code |
|---|
| SFP5 |
| SFP4 |
| SFP3 |
| SFP2 |
| SFP10 |

# Texture per decoro praline
# Texture for praline decoration



STRKIT1

32 fogli mm 400×250
4 decorazioni,
8 per tipo
32 sheets mm 400×250
4 decorations,
8 for each type



STRKIT2

32 fogli mm 400×250
4 decorazioni,
8 per tipo
32 sheets mm 400×250
4 decorations,
8 for each type



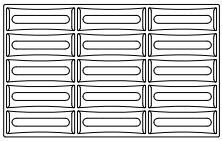
Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-rd.com

# Delicious Snack

Due stampi in silicone per creare snack dolci o salati, con ripieni e golose farciture. Gli stampi possono essere utilizzati in forno, in frigorifero e abbattitore. Resistono a temperature da -40°C a + 250°C. /
Two silicone moulds to create snacks, sweet or savoury, with delicious fillings under the coating. They can be used in ovens, refrigerators and blast chillers. They can withstanding temperatures from -40°C to +250°C.

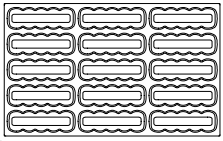
Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 40 52 22 38
contact@groupe-ruault.com

Dimensione stampo /
Mould size: mm 285×175



DS01

mm 90×30×19 h
~ 38 ml
15 impronte / indents



DS02

mm 90×30×19 h
~ 38 ml
15 impronte / indents







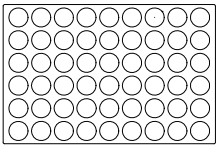


# Chocoflex

Stampi in silicone per creazioni dolci o salate. Ideali per realizzare grandi quantità in poco tempo. Gli stampi possono essere utilizzati in forno, in frigorifero e abbattitore. Resistono a temperature da -40°C a + 250°C. /
Silicone moulds for sweet or savoury creations. Ideal for making large quantities in a short time. They can be used in ovens, refrigerators and blast chillers. They can withstanding temperatures from -40°C to +250°C.

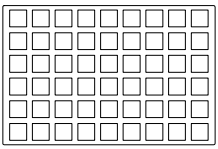
Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)[illegible] 02 24 36
contact@group-ruault.com

Dimensione stampo /
Mould size: mm 290×190



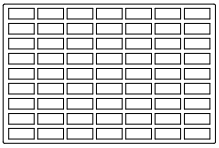
LS01

Ø mm 26×14 h
~ 7,5 ml
54 impronte / indents



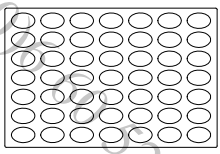
LS02

mm 23×23×14 h
~ 7,5 ml
54 impronte / indents



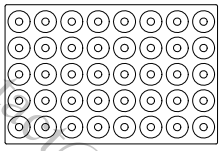
LS03

mm 35×14×14 h
~ 7,5 ml
63 impronte / indents



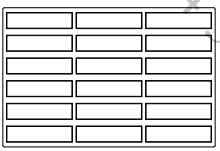
LS04

mm 32×21×14 h
~ 7,5 ml
49 impronte / indents



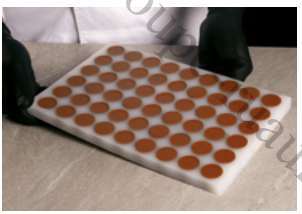
LS06

Ø esterno / external
mm 30
Ø interno / internal
mm 10
h 12 mm / ~ 7,5 ml
40 impronte / indents



LS07

mm 90×22×10 h
~ 19,5 ml
18 impronte / indents







# Colori e materie prime
# *Colours & raw materials*

Votre Distributeur : RUAULT Design
Tel (France) : 33 (0) 6 60 52 24 38
contact@groupe-ruault.com




Votre Distributeur : RUAULT Design
Tel (France) : +33(0)6 60 52 24 38
contact@groupe-ruault.com

# Colori in Spray
*Spray colours*

## Spray effetto velluto "Dolce Velluto" 400 ml
## Velvet effect spray "Dolce Velluto" 400 ml

E171 free

100% AZO FREE

*Colori AZO free
AZO free colours

Spray al burro di cacao colorato, da applicare su superfici fredde per ottenere l'effetto velluto. / Coloured cocoa butter spray to be applied on cold surfaces to achieve the velvet effect.




- DV1SB rosso / red
- DV2SB arancione / orange
- DV3SB* giallo / yellow
- DV4SB rosa / pink
- DV5SB* marrone scuro / dark brown
- DV6SB marrone chiaro / light brown
- DV7SB* bianco / white
- DV8SB verde / green
- DV9SB* azzurro / sky blue
- DV12SB amarena / black cherry
- DV14SB nero / black
- DV15SB blu tiffany / tiffany blue
- DV17SB* oro / gold

Votre Distributeur RUAULT Design
Tel (France) : +33 (0)6 52 24 38
contact@groupe-ruault.com

## Spray perlescente 250 ml
## Pearl effect spray 250 ml

E171 free

100% AZO FREE

Base alcolica, per decorazione dolci, cioccolato e pasta di zucchero. /
Alcohol based, for cake decoration, chocolate and sugar paste.




- SM10SB oro / gold
- SM13SB argento / silver
- SM11SB bronzo / bronze
- SM12SB rubino / ruby

## Spray pastello 250 ml
## Pastel spray 250 ml

E171 free

100% AZO FREE

*Colori AZO free
AZO free colours

Base acquosa, pronti all'uso per decorazione torte a base di panna e cioccolato, biscotti, wafer e cialde a base di pasta di zucchero. /
Water based, ready to use, ideal to decorate creams and chocolate cakes, biscuits, wafers and sugar paste wafers.




- SP01250SB rosso / red
- SP05250SB* blu / blue
- SP02250SB* rosa / pink
- SP07250SB arancione / orange
- SP03250SB marrone / brown
- SP08250SB* verde / green
- SP04250SB giallo / yellow

Votre Distributeur RUAULT Design
Tel (France) : +33 (0)6 64 [illegible] 38
contact@gloria-ruault.com

# Colori in polvere
*Powder colours*

## Idrosolubile in polvere "Absolute" 50 g
## Water soluble powder "Absolute" 50 g

E171 free

100% AZO FREE
*Colori AZO free
AZO free colours




Alta densità di colore, per zucchero artistico, macaron, pasta di zucchero e ghiaccia. / High colour density, for artistic sugar, macarons, sugar paste and icing.
(by Emmanuele Forcone)

- A01SB rosso ciliegia / cherry red
- A02SB arancione / orange
- A03SB giallo limone / lemon yellow
- A04SB verde mela / apple green
- A05SB verde / green
- A06SB* blu / blue
- A07SB viola / purple
- A08SB rosa / pink
- A09SB marrone / brown
- A10SB nero / black
- A11SB rosso vivo / bright red

Votre Distributeur RUAULT Design
Axel (France) : +33 (0)6 86 52 24 38
contact@groupe-ruault.com

# Liposolubile in polvere "Chocolart" 40 g
# Fat soluble powder "Chocolart" 40 g

E171 free

100% AZO FREE

*Colori AZO free
AZO free colours




Alta densità di colore, da sciogliere nel burro di cacao. /
High colour density to melt in cocoa butter. products.
(by Emmanuele Forcone)

| | |
|---|---|
| L01SB* verde mela apple green | L07SB* nero black |
| L02SB* verde green | L08SB* bianco white |
| L03SB* blu blue | L09SB rosa pink |
| L04SB* giallo limone lemon yellow | L10SB rosso red |
| L05SB giallo uovo egg yellow | L11SB* lilla lilac |
| L06SB arancione orange | L12SB* blu tiffany tiffany blue |

Votre Distributeur : RUAULT Design
(France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Colori in polvere
*Powder colours*

## Perlescente in polvere "Brilliant" 40 g
## Metallized powder "Brilliant" 40 g

E171 free
100% AZO FREE




Effetto perlescente per lavorazioni in cioccolato, zucchero e pastigliaggio. Solubili in alcol o utilizzabili allo stato puro. /
Pearlescent effect for your chocolate, sugar and pastillage creations. Soluble in alcohol or usable in purity.
(by Emmanuele Forcone)

- M01SB oro / gold
- M02SB argento / silver
- M03SB rubino / ruby
- M04SB bronzo / bronze
- M07SB rame / copper
- M08SB viola / purple

## Polvere perlescente spray "Stardust" 10 g
## Spray pump powder "Stardust" 10 g

E171 free
100% AZO FREE



Fine polvere perlescente con pompetta ad aria per decorare prodotti finiti. /
Thin pearlescent powder with air pump for decorating finished products.

- S01SB rubino / ruby
- S02SB oro / gold
- S03SB argento / silver
- S04SB bronzo / bronze

Votre Distributeur RUAULT Design
Tel (France) : +33 (0)6 60 52 22 28
contact@groupe-ruault.com

# Colori al burro di cacao
# *Cocoa butter colours*

## Burro di cacao "Chocolart" 200 g
## Cocoa butter "Chocolart" 200 g

E171 E171 free

AZO 100% AZO FREE

*Colori AZO free
AZO free colours




Colori pronti all'uso. Ideali per colorare cioccolato in massa, in superficie e in stampo. / Ready to use colours. Ideal for colouring chocolate, surface and mould.
(by Emmanuele Forcone)

| | |
|---|---|
| LB01SB* verde mela apple green | LB08SB* bianco white |
| LB02SB* verde green | LB09SB rosa pink |
| LB03SB* blu blue | LB10SB rosso red |
| LB04SB* giallo limone lemon yellow | LB11SB* lilla liliac |
| LB05SB giallo uovo egg yellow | LB12SB* oro gold |
| LB06SB arancione orange | LB14SB* bronzo bronze |
| LB07SB* nero black | LB15SB* rubino ruby |

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Colori liquidi
*Liquid colours*

## Liposolubile liquido 180 g
## Fat soluble liquid 180 g

E171 free

100% AZO FREE

*Colori AZO free
AZO free colours




Ideali per la colorazione di masse di cioccolato e di tutte le masse grasse. /
Suitable to colour mass of chocolate and all fat masses.

- LL01SB verde / green
- LL02SB giallo uovo / egg yellow
- LL07SB rosso / red
- LL08SB* blu / blue
- LL10SB* nero / black
- LL11SB giallo limone / lemon yellow

## Idrosolubile liquido 190 ml
## Water-soluble liquid 190 ml

E171 free

100% AZO FREE

*Colori AZO free
AZO free colours




Colori idrosolubili a base di acqua per aerografo. /
Water-soluble colours for airbrush.

- CLN01SB verde / green
- CLN02SB giallo uovo / egg yellow
- CLN04SB viola / purple
- CLN05SB marrone / brown
- CLN06SB* azzurro / sky blue
- CLN07SB rosso / red
- CLN08SB* blu / blue
- CLN09SB rosa / pink
- CLN10SB nero / black
- CLN11SB giallo limone / lemon yellow

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com



contact@groupe-ruault.com
+33 (0)6 60 52 24 38

# Concentrati naturali
*Natural extract*

## Concentrati naturali a base burro di cacao "Seasons" 200 g
## Cocoa butter natural concentrates "Seasons" 200 g

E171 free

100% AZO FREE

Seasons è la gamma di concentrati vegetali a base burro di cacao per la colorazione di masse di cioccolato, per l'applicazione diretta, oppure all'interno di glasse o finiture ad effetto velluto. Vegan friendly. /
Seasons is the range of cocoa butter with vegetable concentrates for colouring chocolate masses, for direct application, for glazes or velvet effect finishing. Vegan friendly.




- NC01 verde mela / apple green
- NC02 verde / green
- NC03 azzurro / light blue
- NC04 giallo / yellow
- NC05 rosso ciliegia / cherry red
- NC06 arancione / orange
- NC07 viola / purple
- NC08 fondente / dark brown
- NC09 rosa / pink
- NC10 rosso / red
- NC11 marrone latte / milk cocoa

Votre Distributeur Matériel (France) : +33 (0)6 60 52 24 38 contact@groupe-ruault.com

# Concentrati naturali in polvere "Seasons" 80 g
# Powdered natural concentrates "Seasons" 80 g

E171 free

100% AZO FREE

Seasons aggiunge un tocco in più alle tue preparazioni. Glasse, impasti, creme, farciture, frolle, viennoiserie: sono solo alcuni degli usi possibili di Seasons. Concentrati vegetali a base di alga spirulina, zucca, barbabietola e molti altri. /
Seasons adds an extra touch to your preparations. Icing, doughs, creams, fillings, shortcrust pastry, viennoiserie: these are just some of Seasons many uses. Plant extracts based of spirulina algae, pumpkin, beetroot and many others.




- NCP01 verde mela / apple green
- NCP02 verde / green
- NCP03 verde / green
- NCP04 giallo / yellow
- NCP05 rosso ciliegia / cherry red
- NCP06 arancione / orange
- NCP07 viola / purple
- NCP08 fondente / dark brown
- NCP09 rosa / pink
- NCP10 rosso / red

Votre Distributeur RUAULT Design
Tel (France) : +33 (0)6 60 22 24 38
contact@groupe-ruault.com

# Decorazioni
*Decorations*

## Pepite perlescenti di cioccolato 120 g
## Pearly chocolate grains 120 g

E171 free

100% AZO FREE

Pepite di cioccolato dall'effetto perlescente per la decorazione di soggetti in cioccolato. / Chocolate grains with a pearlescent effect to decorate your chocolate creations.




- PT01SB rame copper
- PT02SB rubino ruby
- PT03SB oro gold
- PT04SB bronzo bronze
- PT05SB marrone brown

## Perle di zucchero 120 g
## Sugar pearls 120 g

E171 free

100% AZO FREE




- ZP01SB oro gold Ø 4 mm
- ZP02SB argento silver Ø 4 mm
- ZP03SB rosa metallizzato metallized pink Ø 4 mm
- ZP04SB verde metallizzato metallized green Ø 4 mm
- ZP05SB blu metallizzato metallized blue Ø 4 mm
- ZP06SB oro gold Ø 6 mm
- ZP07SB argento silver Ø 6 mm

Votre Distributeur RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Decorazioni
*Decorations*

## Scaglie 1 g
## Flakes 1 g



OROSC1
oro
gold

ARGENTOSC1
argento
silver

## Polvere 0,5 g
## Powder 0,5 g



OROPV
oro
gold

ARGENTOPV
argento
silver

## Fogli
## Sheets



ORO
oro
gold

ARGENTO
argento
silver

0,35 g
80×80 mm
25 fogli - sheets

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

## Easydecor 1 kg



Pasta di zucchero, aromatizzata alla vaniglia, adatta a coperture e modellaggio in piano o tridimensionale, aggiungendo zucchero a velo. Pronta all'uso. Disponibile in vari colori, si può anche colorare con idrosolubili Pavoni Italia. / Sugar paste lightly flavoured with vanilla. It is suitable for cake covering and flat modeling (for three-dimensional modeling is sufficient to harden the dough by adding sugar). Ready to use. Available in various colours, it can be also coloured with water-soluble colours.

EASYBN
bianco
white

EASYR
rosso
red

EASYN
nero
black

EASYBL
blu
blue

EASYAZ
azzurro
light blue

## Decotab 6 kg



Decotab è ideale per la copertura di torte e per la realizzazione di soggetti e decorazioni. Decotab ha un leggero aroma di mandorla e può essere colorato utilizzando i colori idrosolubili. /
Decotab can be used to cover cakes and create subjects and decorations. Decotab is white coloured with an almond hint; it can be also coloured with the water-soluble food colours.

DECOTAB
bianco
white

Votre Distributeur Moule Design
Tel (France) : +33 (0)6 60 52 22 22
contact@groupe-ruault.com

# Decorazioni
*Decorations*

## Decotab colours
250 g e 1 kg



Realizzate con la stessa ricetta di Decotab, le paste di zucchero Decotab colours offrono molteplici possibilità decorative con un notevole risparmio di tempo e grande omogeneità di colore. /
Made with the same recipe for Decotab, the Decotab coloured sugar pastes offer many decorative opportunities with remarkable time-saving and a perfect colour homogeneity.

Decotab colours 1 kg

| | | | |
|---|---|---|---|
| DECOTABRC<br>rosa naturale<br>light rose | DECOTABCO<br>marrone<br>brown | DECOTABN<br>nero<br>black | DECOTABAZ<br>azzurro<br>light blue |
| DECOTABBN<br>bianco<br>white | DECOTABVC<br>verde chiaro<br>light green | DECOTABR<br>rosso<br>red | DECOTABG<br>giallo brillante<br>bright |
| DECOTABRA<br>rosa<br>pink | DECOTABFU<br>fucsia<br>fuchsia | DECOTABBL<br>blu<br>blue | DECOTABVS<br>verde<br>green |

Votre Distributeur RUAULT Design
Tel (France) : +33 (0)2 50 52 24 38
contact@groupe-ruault.com

Votre Distributeur : RUAULT Design
Tél (France) +33 (0)6 60 52 22 26
contact@groupe-ruault.com

Decotab colours 250 g

| | | | |
|---|---|---|---|
| DTAR250 arancio orange | DTR250 rosso red | DTVS250 verde scuro dark green | DTBN250 bianco white |
| DTAZ250 azzurro light blue | DTGU250 giallo uovo egg yellow | DTVC250 verde chiaro light green | DTCO250 marrone brown |
| DTRA250 rosa pink | DTG250 giallo brillante bright yellow | DTN250 nero black | DTVL250 viola purple |
| DTGL250 glicine wisteria | DTFU250 fucsia fuchsia | DTBL250 blu blue | DTRC250 rosa naturale light rose |

## Pastamica 5 kg




Pasta di zucchero bianca e malleabile per copertura. Aromatizzata alla vaniglia. Facile da stendere, per una copertura perfetta, senza crepe e bolle. /
Elastic and white sugar paste for covering. It has a light vanilla hint. Easy to spread, it creates a perfect covering, without breaks and bubbles.

Code

PASTAMICA

# Decorazioni
*Decorations*

## Massa Pavoni Summer 5 kg




Pasta di zucchero bianca ed elastica, adatta per copertura. Non teme l'umidità e gli sbalzi di temperatura. Non crea condensa superficiale una volta estratta la torta dal frigo. Aroma vanigliato. Colore bianco. / Elastic and perfect for covering, it has a soft vanilla taste. It resists at humidity and hot temperature, it does not create surface condense once the cake gets out from refrigerator. Pure white colour.

Code

MASSAPAVONISUMMER

## Ciocoplast 6 kg




Cioccolato plastico per modellaggio ideale per la creazione di soggetti, fiori e nastri. L'estrema malleabilità lo rende adatto anche a coperture. Non si attacca alle mani, rimane morbido per giorni e ha un gradevole sapore di cioccolato. Disponibile nei colori bianco e marrone. / The plastic chocolate is the ideal product for the creation of flowers and ribbons, thanks to its consistency. The extreme malleability and plasticity of this product make it suitable to cover cakes too. Ciocoplast does not stick to hands, remains soft for days and has a pleasant chocolate taste. Available in white and brown colours.

CIOCOPLASTBN
bianco
white

CIOCOPLASTMR
marrone
brown

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Ciocoplast colours
# 1 kg e 250 g



Ciocoplast colours è una gamma di colori vividi e intensi per decorare soggetti e preparazioni, con un notevole risparmio di tempo e grande omogeneità di risultato. /
Ciocoplast colours offer a range of intense colours to decorate cakes with considerable time-saving and great colour uniformity.

Ciocoplast colours 1 kg

CIOCOPLASTWH
bianco
white

Ciocoplast colours 250 g

CPAZ250
azzurro
light blue

CPBN250
bianco
white

CPCO250
marrone
brown

CPG250
giallo
yellow

CPGL250
glicine
wisteria

CPN250
nero
black

CPRA250
rosa
pink

CPR250
rosso
red

CPVC250
verde chiaro
light green

CPVS250
verde scuro
dark green

CPVL250
viola
purple

Votre Distributeur RUAULT Design
Tél (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

Votre Distributeur : RUAULT Design
Tél (France) : +33 (0)6 60 52 [illegible]
contact@store-ruault.com

## Isomalto per zucchero artistico
## Isomalto for artistic sugar




| Code | Peso / Weight (g) |
|---|---|
| ISOPAV500 | 500 |
| ISOMALTOKG1 | 1000 |
| ISOMALTOKG5 | 5000 |
| ISOMALTO | 2500 |

## Real ghiaccia 3 kg




Prodotto in polvere che sostituisce la ghiaccia reale, migliorandone le prestazioni, miscelabile in acqua e subito pronto all'uso. Può essere applicato direttamente sulla torta mediante sac à poche, creando finissime decorazioni. Rispetto alla tradizionale ghiaccia, mantiene la sua elasticità nel tempo. /
Realghiaccia is a powdered product that replaces real icing and improves its performances. Ready to use after mixing with water. You can decorate your cakes with fine decorations by using it directly with a piping bag. Compared to traditional royal icing, Real ghiaccia maintains its elasticity as time goes by.

| Code |
|---|
| REALGHIACCIA |

## Mix Macaron 500 g




Preparato per la realizzazione di macarons. Ideale da usare con i nostri tappetini per macaron. /
Powder mix to create macarons. It can be used with our macaron mats.

MACARONBN
bianco
white

MACARONRA
rosa
pink

## Chocoice 400 ml




Refrigerante spray per zucchero e cioccolato. / Chocolate and sugar spray cooler.

Code

CHOCOICE

100% AZO FREE

## Brillspray 400 ml




Lucidante spray per cioccolato, zucchero e marzapane. / Chocolate, sugar and marzipan spray glazing.

Code

BRILLSPRAY

100% AZO FREE

Votre Distributeur - RUAULT Design
(France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Decorazioni
*Decorations*

## Magic Decor



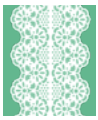

Preparato in polvere, da utilizzare in abbinamento ai tappetini in silicone per decorazioni, per la creazione di pizzi in zucchero. /
Magic Decor is a powder mix you can use on our silicone mats for decorations to create amazing sugar laces.

| Code | Peso / Weight (g) |
|---|---|
| MAGICDECOR250 | 250 |
| MAGICDECOR | 500 |
| MAGICDECOR3 | 3000 |

## Strisce in silicone
## Stripe silicone mats



SMD03*
mm
390×80,5 h



SMD04A*
mm
390×80,5 h



SMD04B*
mm
390×80,5 h



SMD05*
mm
390×80,5 h



SMD07A*
mm
390×80,5 h



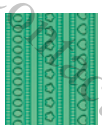
SMD07B*
mm
390×80,5 h



SMD08*
mm
390×80,5 h



SMD09*
mm
390×80,5 h



SMD10*
mm
390×80,5 h



SMD11*
mm
390×80,5 h



SMD102*
mm
368×135 h



SMD100*
mm
368×135 h



TMD05*
mm
400×300 h



TMD02*
mm
400×300 h



TMD04*
mm
400×300 h



TMD06*
mm
400×300 h



TM D08*
mm
400×300 h

*fino a esaurimento
until exhaustion

Votre Distributeur : ROBAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Materie prime
# *Raw materials*

## Agar Agar 250 g

Per gelificare creme e liquidi. Vegetale, naturale, agente gelificante solubile al caldo. L'effetto gel si ottiene quando si raffredda. Sostituto della gelatina per dolci, pasticcini, dessert. La soluzione agar agar deve essere prima portata a ebollizione. /
To gel creams and fluids. Vegetable, natural, heat-soluble gelling agent. The gel is obtained when cooled. Substitute of gelatine in confectionery, pastry, desserts. The agar agar solution must first be brought to the boil.

## Zucchero invertito
## Inverted Sugar 250 g

Utile per abbassare il punto di congelamento e mantenere umidi i prodotti da forno. Capace di mantenere l'umidità meglio del saccarosio: aumenta la morbidezza donando un gusto dolce più intenso. /
To lower the freezing point and retain moisture of baked products. Able to retain moisture better than saccharose: improves softness with a more significant sweet taste.

## Hyfoama 250 g

Per montare soluzioni zuccherine calde e fredde. Per sostituire l'albume per ghiacce e meringhe. /
To whip hot and cold sugar solutions. To substitute the egg white for icing and meringue.

## Gomma xanthano
## xanthan gum 250 g

Utile a stabilizzare e addensare impasti privi di glutine o ispessire le salse. /
To stabilize and thicken gluten free dough.
To thicken sauces.

## Sciroppo di glucosio
## Glucose syrup 250 g

Previene la congelazione di gelati e mousse e la cristallizzazione di praline e prodotti in cioccolato. Utile per preparare pasta di zucchero e cioccolato plastico. /
To prevent freezing of ice cream and mousse. To prevent crystallization of pralines and other chocolate products. To prepare sugar paste and plastic chocolate.

## Pectina
## Pectin 1 Kg

Impiegata per gelificazione di gelatine di frutta. /
Used to gelatinize fruit jellies.

## Sali Di Silicio
## Silicon Salts 1 Kg

Protegge dall'umidità le composizioni artistiche in zucchero colato e cioccolato. /
To protect cast sugar and chocolate compositions from humidity.

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Attrezzature
# *Equipment*

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com


FOROSIL64



Votre Distributeur : RUAULT Design
contact@groupe-ruault.com

# Stampi monouso
# *Disposable moulds*

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 [illegible]
contact@ruault-design.com

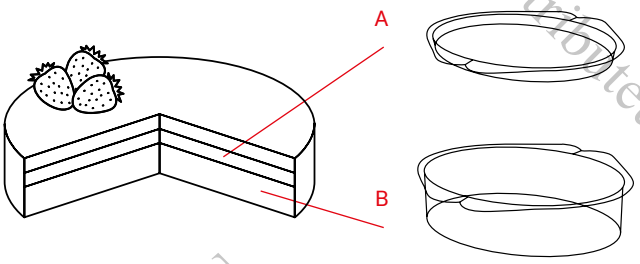
Stampi monouso ideali per realizzare semifreddi e dessert in diverse forme e misure. Vantaggi:

- riduzione dei tempi di preparazione
- riduzione dei tempi di raffreddamento
- lavoro organizzato e veloce
- massima igiene
- risparmio di acqua e detersivi inquinanti
- riciclo del prodotto al 100% nella filiera della plastica
- stoccaggio razionalizzato, risparmio di spazio ed eliminazione dell'uso della pellicola protettiva
- linguetta extra-grip per uno smodellaggio semplice e veloce

Disposable moulds ideal for making parfaits and desserts in different shapes and sizes. Benefits:

- reduced preparation time
- reduced cooling time
- organised and fast work
- maximum hygiene
- saving of water and polluting detergents
- 100% product recycling in the plastic chain
- rationalised storage, space-saving and elimination of the use of protective foil
- extra-grip tear strip for quick and easy demoulding

# Voilà tondi per torte e inserimenti
# Round Voilà for cakes and inserts




A. stampi monouso Voilà per inserimenti /
Voilà disposable moulds for inserts

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

### VL240

Ø mm 240×40 h
100 pcs per confezione
100 pcs per box

abbinabile con inserimento
can be combined with insert:

### IN220

Ø mm 220×10 h
220 pcs per confezione
220 pcs per box

### VL180

Ø mm 180×40 h
225 pcs per confezione
225 pcs per box

abbinabile con inserimento
can be combined with insert:

### IN160

Ø mm 160×10 h
450 pcs per confezione
450 pcs per box

### VL220

Ø mm 220×40 h
100 pcs per confezione
100 pcs per box

abbinabile con inserimento
can be combined with insert:

### IN200

Ø mm 200×10 h
300 pcs per confezione
300 pcs per box

### VL160

Ø mm 160×40 h
300 pcs per confezione
300 pcs per box

abbinabile con inserimento
can be combined with insert:

### IN140

Ø mm 140×10 h
600 pcs per confezione
600 pcs per box

### VL200

Ø mm 200×40 h
150 pcs per confezione
150 pcs per box

abbinabile con inserimento
can be combined with insert:

### IN180

Ø mm 180×10 h
400 pcs per confezione
400 pcs per box

### VL140

Ø mm 140×40 h
300 pcs per confezione
300 pcs per box

### VL120

Ø mm 120×40 h
300 pcs per confezione
300 pcs per box

# Voilà per monoporzioni
# Voilà for single-serving portions

### VL65

Ø mm 65×40 h
900 pcs per confezione
900 pcs per box

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

## Voilà quadrate per torte
## Square Voilà for cakes

### VLQ140

mm 140×140×40 h
300 pcs per confezione
300 pcs per box

### VLQ160

mm 160×160×40 h
300 pcs per confezione
300 pcs per box

### VLQ180

mm 180×180×40 h
150 pcs per confezione
150 pcs per box

## Voilà per quadri
## Voilà frames

### VL6430

Dim. internal
mm 570×365×30 h
Dim. external
mm 590×390×30 h
30 pcs per confezione
30 pcs per box

### VL6435

Dim. internal
mm 570×365×35 h
Dim. external
mm 590×390×35 h
30 pcs per confezione
30 pcs per box

### VL6440

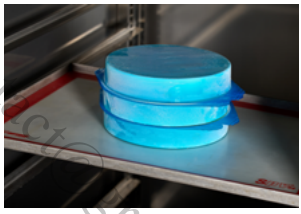
Dim. internal
mm 570×365×40 h
Dim. external
mm 590×390×40 h
30 pcs per confezione
30 pcs per box

### VL4030

Dim. internal
mm 360×360×30 h
Dim. external
mm 390×390×30 h
50 pcs per confezione
50 pcs per box

### VL4035

Dim. internal
mm 360×360×35 h
Dim. external
mm 390×390×35 h
50 pcs per confezione
50 pcs per box








Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24
contact@ruault.com




Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Tappetini in silicone
# *Silicone mats*

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 56
contact@ruault-design.com

Scopri tutta la gamma di tappetini antiaderenti in silicone in differenti misure e utilizzi.
Spv, la linea iconica di Pavoni Italia, indispensabile in ogni pasticceria, in silicone alimentare per cottura e surgelazione e Forosil, il microforato per le cotture ottimali di numerose preparazioni da forno.
Novità dedicate al mondo della ristorazione con innovativi tappetini con angoli stondati che sapranno adattarsi perfettamente alle teglie gastronorm.

Discover the entire range of non-stick silicone mats; different sizes and uses.
Spv, the iconic line of Pavoni Italia, indispensable in every pastry shop, in food-grade silicone with multiple uses and Forosil, the micro-perforated mat for optimal cooking of different preparations.
New products dedicated to the world of catering and restaurant with innovative mats with rounded corners that will fit perfectly to gastronorm trays.

# Tappettini Gastronorm
# Gastronorm Mats

Tappettini in silicone antiaderente con angoli arrotondati per teglie Gastronorm 1/1. /
Non-stick silicone mats with rounded corners for Gastronorm 1/1 trays.




SPVGASTRO 1/1

mm 475×275




FOROSILGASTRO 1/1

mm 475×275

Votre Distributeur : RUAULT Design
Tel (France) +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# SPV

Tappetini antiaderenti in silicone adatti sia per cottura che surgelazione. Per utilizzo da -40°C a +250°C. /
Non-stick silicone mats suitable for baking and freezing. It can be used at temperatures from -40°C to +250°C.





| Code | Dimension (mm) |
|---|---|
| SPV43 | 385×285 |
| SPV53 | 520×315 |
| SPV64 | 585×385 |
| SPV86 | 790×590 |
| SPV6242 | 620×420 |
| SPV88 | 790×770 |

| Code | Dimension (mm) | Ø Impronte indents (mm) |
|---|---|---|
| SPV64MACARONS | 585×385 | esterno / external 400<br>interno / internal 300 |



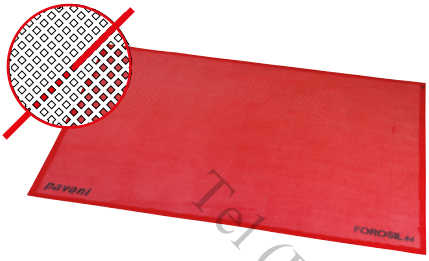




Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24
contact@groupe-ruault.com

## Forosil

Forosil è il tappetino in silicone microforato perfettamente antiaderente. La presenza dei microfori facilita la distribuzione ottimale del calore. /
Forosil is a perfectly non-stick micro-perforated silicone mat. The micro-holes facilitate the optimal distribution of heat.




| Code | Dimension (mm) |
|---|---|
| FOROSIL43 | 385×285 |
| FOROSIL53 | 520×315 |
| FOROSIL64 | 585×385 |

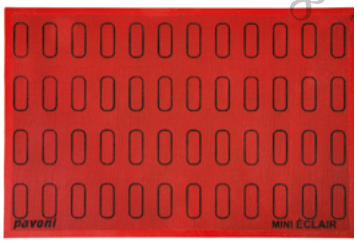
## Forosil Éclair

Tappetini in silicone microforato e antiaderente, sagomati e progettati per la preparazione semplice e versatile di éclair. La distribuzione ottimale del calore è garantita dai microfori, che permettono all'impasto uno sviluppo in altezza e una perfetta cottura del prodotto. /
Micro-perforated and non-stick silicone mats, shaped and designed for the simple and versatile preparation of éclairs. The micro-perforations guarantee the optimal distribution of heat and allow optimal rising and the perfect baking of the product.




ECL20

mm 125×25
20 impronte / indents
Dim. stampo / mould mm 600×400




ECL48

mm 60×18
48 impronte / indents
Dim. stampo / mould mm 600×400

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Forosil Strip

La praticità di Forosil, in formato striscia.
Le Forosil Strip sono totalmente antiaderenti e la presenza dei microfori garantisce una migliore e più efficace distribuzione del calore. Utilizzale per foderare le fasce piene in acciaio inox: otterrai torte perfette e dalla facile sformatura, senza la necessità di ungerle! Si prestano all'impiego con torte da forno e lievitati. Sviluppate in collaborazione con Stefano Laghi. /
The convenience of Forosil comes in strip.
The Forosil Strips are totally non-stick and the micro-holes guarantee a better and more effective heat distribution. Use them to line the smooth stainless steel bands: you'll get perfect cakes, easy to unmold, without greasing before! You can use them for cakes to bake and leavened preparations. Developed in cooperation with Stefano Laghi.




| Code | Dimension (mm) | PCS per box |
|---|---|---|
| STRIP20FPC | 635×18 h max | 10 |
| STRIP30FPC | 635×28 h max | 10 |
| STRIP35FPC | 635×33 h max | 10 |
| STRIP40FPC | 635×38 h max | 10 |

Abbinabile alle fasce lisce. /
Can be combined with the smooth bands.







Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)5 60 52 24 38
contact@groupe-ruault.com



Votre Distributeur
Tel (France) : +33 (0)6 60 52 24 38
contact@

# Storage & Display

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 39
contact@chocolate-ruault.com

Una linea completa di prodotti per esporre e stoccare:

- Vassoietti in diverse forme, colori e misure; con una pratica impugnatura per servire e movimentare facilmente i prodotti
- Pack per il confezionamento di soggetti, barrette in cioccolato e macaron
- Covering: pratici coperchi inalterabili agli urti e abbinati ai vassoi per sovrapporre, stoccare e trasportare.

A complete range of products for displaying and storing:

- Trays in different shapes, colours and sizes; with a practical handle for easy serving and handling of products
- Plastic boxes for packing chocolate subjects, chocolate bars and macarons
- Covering: practical, impact-resistant lids combined with trays for stacking, storing and transporting ransporting your creations.

# Vassoi per monoporzioni
# Single-serving trays

Vassoi per monoporzioni. Disponibili nei colori bianco, nero, trasparente e, a richiesta, anche personalizzati. /
Single-serving trays. Available in white, black and transparent colour, but also customized on demand.



VP1NR

mm 80×80
nero / black
Scatola da / Box of 250 pcs



VP1BN

mm 80×80
bianco / white
Scatola da / Box of 250 pcs



VP1T

mm 80×80
trasparente / transparent
Scatola da / Box of 250 pcs



VP2NR

mm 130×38
nero / black
Scatola da / Box of 250 pcs



VP2BN

mm 130×38
bianco / white
Scatola da /Box of 250 pcs



VP2T

mm 130×38
trasparente / transparent
Scatola da / Box of 250 pcs



VP3NR

Ø mm 80
nero / black
Scatola da / Box of 250 pcs



VP3BN

Ø mm 80
bianco / white
Scatola da / Box of 250 pcs



VP3T

Ø mm 80
trasparente / transparent
Scatola da / Box of 250 pcs

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 28
contact@groupe-ruault.com

# Vassoi per medie porzioni
# Medium portions trays

Vassoietti per medie porzioni, utilizzabili con la linea 40time. Disponibili nei colori bianco e nero. /
Medium portion trays. They can be used with the 40time line. Available in white and black colour.



VP4NR

mm 60×60
■ nero / black
Scatola da /
Box of 350 pcs



VP4BN

mm 60×60
□ bianco / white
Scatola da /
Box of 350 pcs



VP5NR

mm 90×38
■ nero / black
Scatola da /
Box of 350 pcs

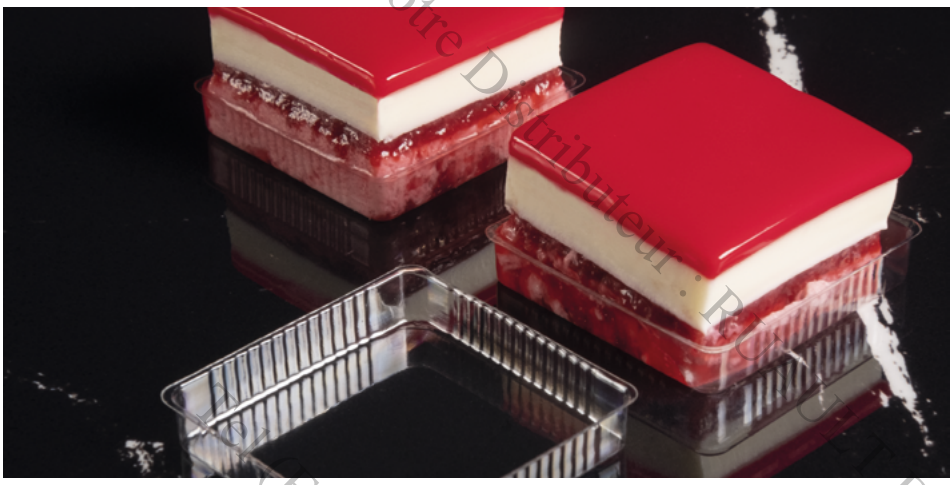


VP5BN

mm 90×38
□ bianco / white
Scatola da /
Box of 350 pcs

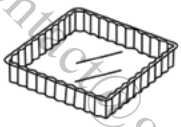


Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)[illegible]52 24 38
contact@groupe-ruault.com



# Vassoietti per miniporzioni
# Trays for mini-portions

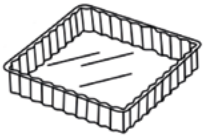
Per spostare, servire e presentare al meglio le tue miniporzioni. In materiale compostabile e trasparente, resistente all'umidità e perfetti per essere presi con pinze o con le mani. /
To move, serve and present your mini-portions preparations. They are made of compostable material, totally transparent, resistant to humidity, and non-deformable: perfect for gripping with tongs or by hand.



100% COMPOSTABLE

VM4B

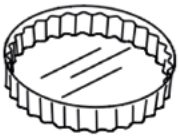
mm 35×35×8 h
quadrato / square
Scatola da 2400 pz /
Box of 2400 pcs



100% COMPOSTABLE

VM2B

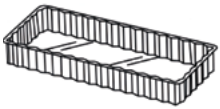
mm 42×42×8 h
quadrato / square
Scatola da 2000 pz/
Box of 2000 pcs



100% COMPOSTABLE

VM1B

Ø mm 42×8 h
tondo / round
Scatola da 2000 pz/
Box of 2000 pcs



100% COMPOSTABLE

VM3B

mm 62×26×8 h
rettangolare / rectangular
Scatola da 2000 pz/
Box of 2000 pcs

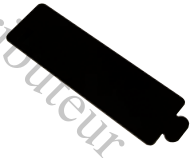
Votre Distributeur : RCI UNIT Design
Tel (France) : +33 (0)6 60 52 24 58
contact@groupe-ruault.com

# Altri vassoietti
# Trays



VC1

mm 140×40
oro / gold
Scatola da /
Box of 200 pcs



VC2

mm 140×40
nero / black
Scatola da /
Box of 200 pcs



VC4

mm 85×85×7 h
oro / gold
Scatola da /
Box of 250 pcs



VC5

mm 85×85×7 h
nero / black
Scatola da /
Box of 250 pcs

# Scatole
# Packaging



KS50
Confezione per tavolette
Choco bar pack

mm 156×80×15 h
100% riciclabile nella filiera della plastica /
100% recyclable in the plastic supply chain
20 pezzi per confezione /
20 pcs per box



KS51
Confezione per tavoletta maxi
Maxi Choco bar pack

mm 255×155×28 h
100% riciclabile nella filiera della plastica /
100% recyclable in the plastic supply chain
5 pezzi per confezione /
5 pcs per box



KS26

mm 162×131×206 h
100% riciclabile nella filiera della plastica /
100% recyclable in the plastic supply chain
20 pezzi per confezione /
20 pcs per box

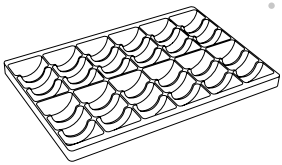
KS32

mm 160×160×220 h
100% riciclabile nella filiera della plastica /
100% recyclable in the plastic supply chain
2 pezzi per confezione /
12 pcs per box

Votre Distributeur : RUALP Design
Tel (France) : +33 (0)6 60 [illegible] 38
contact@groupe-rualp.com

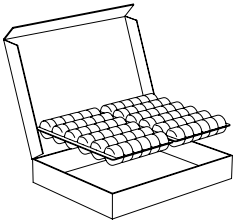


# Macaron Display



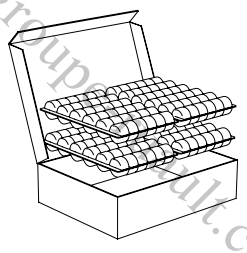
## MC36
## Macaron Display

mm 295×195
36 impronte / indents
dim impronte / indents Ø mm 48x25
100% riciclabile nella filiera della plastica /
100% recyclable in the plastic supply chain
200 pezzi per confezione / 200 pcs per box



## SMC72

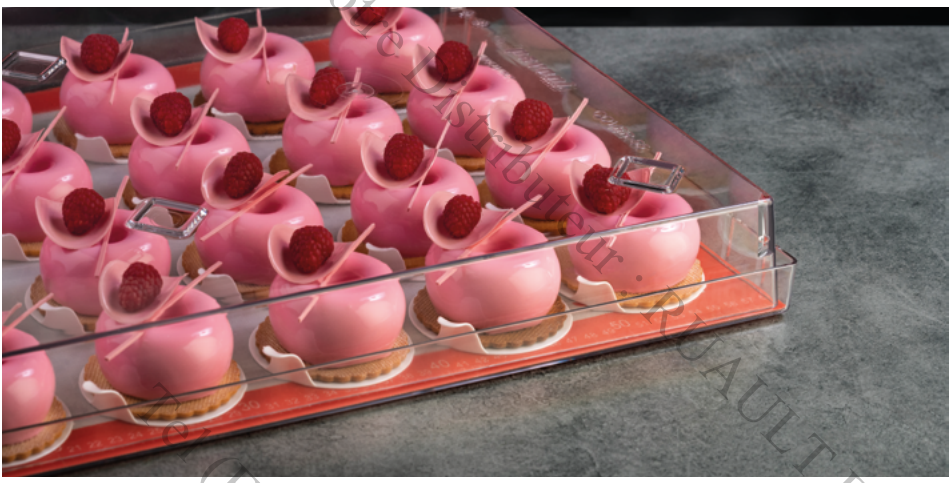
internal dim mm 385×295×60 h
scatola in cartone / carton box
può contenere 2 coppie MC36 /
it may contain 2 couples MC36
20 pezzi per confezione / 20 pcs per box



## SMC144

internal dim mm 385×295×100 h
scatola in cartone / carton box
può contenere 4 coppie MC36 /
it may contain 4 couples MC36
20 pezzi per confezione / 20 pcs per box

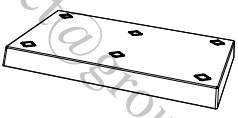
Voltaire (France) : +33 (0)6 60 52 24 38 Design
contact@groupe-mult.com



# Covering

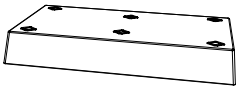
Plus:
- Inalterabile agli urti e alle basse temperature
- Sovrapponibile e inseribile
- Massima trasparenza
- Evita la condensa durante lo stoccaggio in frigoriferi e abbattitori
- Disponibile in 2 altezze
- Abbinabile al vassoio Tray e alle teglie 600×400

Plus:
- Impact- and high-temperature resistant
- Stackable and insertable
- Maximum transparency
- Resists condensation during storage in refrigerators and blast chillers
- Available in 2 heights
- Can be combined with Tray and 600×400 trays



COVER55

Coperchio / lid
mm 585×390×55 h



COVER85

Coperchio / lid
mm 585×390×85 h



TRAY

Vassoio / tray
mm 590×395×28 h

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com




Votre Distributeur : RHAULT Design
Tel (France) : +33 (0)6 83 33 24 33
www.rhault.com

# Tools

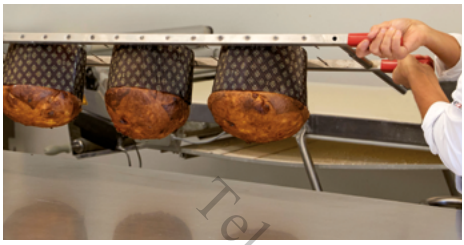
Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

Attrezzature ed accessori indispensabili. Spatole, teglie, sac a poche, girapanettoni e molto altro per supportare ogni professionista in ogni produzione e in ogni momento dell'anno.

Essential equipment and accessories. Spatulas, baking trays, piping bags and much more to support every professional in every production and at every moment of the year.

## Gira panettoni "Gira Tu"
## Turn panettoni "Gira Tu"

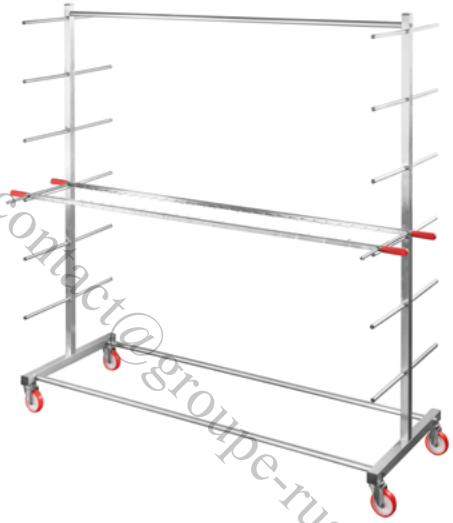
Facile da impilare su carrelli e rastrelliere. Realizzato in acciaio inox AISI 304 con impugnatura ergonomica. / Easy to stack on trolleys and racks, it's made of AISI 304 stainless steel and has an ergonomic handle.



| Code | Dimension (mm) |
|---|---|
| GIRATU150 | 1500 |
| GIRATU200 | 2000 |
| GIRATU225 | 2250 |

## Carrello per gira panettoni
## Turn panettoni trolley

Carrello in acciaio inox a 6 piani, 12 posizioni, per gira panettoni da 1,50/2,00/2,25 metri. Totalmente smontabile per un notevole risparmio di spazio in caso di non utilizzo. / Stainless steel trolley with 6 levels and 12 rails for panettoni; 1.50/2.00/2.25 meters. The trolley can be fully disassembled to save space when not used.

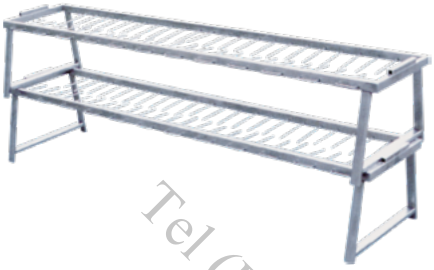


| Code | Dimension (cm) | Distanza piani / level spacing (cm) |
|---|---|---|
| CARGP150 | 132×66×190 h | 27 |
| CARGP200 | 182×66×190 h | 27 |
| CARGP225 | 207×66×190 h | 27 |

Realizzabile anche con dimensioni su richiesta. / Dimensions customizable on request.

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0) 6 60 52 24 38
contact@groupe-ruault.com

# Gira panettoni Giro Io
# Turn panettoni Giro Io



Gira panettoni sovrapponibile ideato per risolvere i problemi di spazio nei laboratori, agganciando contemporaneamente diverse pezzature di panettoni, colombe, veneziane etc. Può essere utilizzato da una sola persona, senza alcun aiuto, riuscendo a sovrapporre più telai fino a 150 kg di panettoni. Realizzato in acciaio inox. /
Stackable and space-saver Gira panettoni. It allows to hang many panettoni, colombe and veneziane. It requires just one person. It can stack many trays, till 150 kg of panettoni. Made of stainless steel.

| Code | Dimension (mm) |
|---|---|
| GIROIO P | 1650×380 |
| GIROIO G | 2150×380 |



Votre Distributeur : RUAULT Design
Tel (France) : +33 ... 52 ... 28
contact@groupe-... .com

## Fruste
## Whisks






Fruste in acciaio inox indeformabile. Manico isolante resistente fino a 220°C. /
Whips made of non-deformable stainless steel. Insulated handle resistant up to 220°C.

| Code | Lunghezza length (mm) | Lunghezza manico / handle length (mm) |
|---|---|---|
| FT250FPC | 250 | 105 |
| FT350FPC | 350 | 135 |
| FT450FPC | 450 | 205 |

## Spatole e cucchiai
## Spatulas and spoons

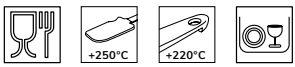
Appiglio “hang on” per un comodo appoggio durante le lavorazioni, incavo pulisci bordi e manico extra grip. La giunzione tra paletta e manico è senza fessure per garantire massima igiene. /
"Hang on" handle for comfortable support while working, edge-cleaning recess and extra grip handle. The joint between paddle and handle is gapless for maximum hygiene.



| Code | Lunghezza length (mm) | Lunghezza manico / handle length (mm) |
|---|---|---|
| SP300FPC | 360 | 250 |
| SP301FPC | 260 | 170 |



| Code | Lunghezza length (mm) | Lunghezza manico / handle length (mm) |
|---|---|---|
| SP302FPC | 380 | 250 |
| SP303FPC | 270 | 170 |




Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com



RT
Sac à poche monouso trasparente
Transparent disposable piping bags



| Code | Dimension (mm) | Spessore thickness (µm) | Pcs per box |
|---|---|---|---|
| RT40S | 400 | 72 | 100 |
| RT55S | 550 | 72 | 100 |
| RT65S | 650 | 72 | 100 |

Votre Distributeur [illegible] Design
Tel(France) : +33 (0)6 60 [illegible] 24 38
contact@groupe-ruault.com

# Powerflex

## Sac à poche multiuso
## Multi-use piping bags

- In resistente gomma alimentare
- Non trasuda ed è perfettamente saldato
- Facile da pulire, anche in lavastoviglie
- Non assorbe gli odori
- Ottimo grip antiscivolo
- Adatto ai composti duri
- Il foro che ospita la bocchetta non si deforma

- Made of durable food-grade rubber
- Does not ooze and is perfectly welded
- Easy to clean, even in the dishwasher
- Does not absorb odours
- Excellent non-slip grip
- Suitable for hard compounds
- The hole which houses the nozzle does not deform



| Code | Lunghezza<br>length (mm) | Pcs<br>per box |
|---|---|---|
| PW040 | 400 | 1 |
| PW045 | 550 | 1 |
| PW050 | 650 | 1 |







Votre Distributeur MAULT Design
Tel (France) : +33(0)6 60 52 24 38
contact@groupe-mault.com

## Sac à poche multiuso
## Multi-use piping bags



Sac à poche multiuso in tela plastificata comodo e resistente senza cuciture, provvisto di asola. /
Made of plastic canvas and seamless; it is provided with tip hole.

| Code | Lunghezza<br>length (mm) | Pcs<br>per box |
|---|---|---|
| 14010 | 280 | 1 |
| 14020 | 340 | 1 |
| 14030 | 400 | 1 |
| 14040 | 460 | 1 |
| 14050 | 500 | 1 |
| 14060 | 550 | 1 |
| 14070 | 600 | 1 |
| 14080 | 650 | 1 |
| 14090 | 700 | 1 |

## Porta sac à poche
## Piping bag holder



| Code | Ø<br>(mm) | Altezza<br>height (mm) |
|---|---|---|
| 34013 | 195 | 230 |

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Bocchette in acciaio
# Stainless steel piping tips

| Tonda<br>Round | Code | Ø (mm) | Altezza<br>Height (mm) | Code | Ø (mm) | Altezza<br>Height (mm) |
|---|---|---|---|---|---|---|
|  | 125/2 | 2 | 43 | 125/12 | 12 | 43 |
| | 125/4 | 4 | 43 | 125/14 | 14 | 43 |
| | 125/6 | 6 | 43 | 125/16 | 16 | 43 |
|  | 125/8 | 8 | 43 | 125/18 | 18 | 43 |
| | 125/10 | 10 | 43 | 125/20 | 20 | 43 |

| Stella punta fine<br>Small star | Code | Ø (mm) | Altezza<br>Height (mm) | Code | Ø<br>(mm) | Altezza<br>Height (mm) |
|---|---|---|---|---|---|---|
|  | 126/2 | 2 | 52 | 126/12 | 12 | 52 |
| | 126/4 | 4 | 52 | 126/14 | 14 | 52 |
| | 126/6 | 6 | 52 | 126/16 | 16 | 52 |
|  | 126/8 | 8 | 52 | 126/18 | 18 | 52 |
| | 126/10 | 10 | 52 | 126/20 | 20 | 52 |

| Stella punta larga<br>Large star | Code | Ø (mm) | Altezza<br>Height (mm) | Code | Ø (mm) | Altezza<br>Height (mm) |
|---|---|---|---|---|---|---|
|  | 127/2 | 2 | 52 | 127/12 | 12 | 52 |
| | 127/4 | 4 | 52 | 127/14 | 14 | 52 |
| | 127/6 | 6 | 52 | 127/16 | 16 | 52 |
|  | 127/8 | 8 | 52 | 127/18 | 18 | 52 |
| | 127/10 | 10 | 52 | 127/20 | 20 | 52 |

Votre Distributeur RUAULT Design
Tel (France) : +33 (0)6 60 32 24 38
contact@groupe-ruault.com

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

## Fiore
## Flower





| Code | Ø (mm) | Altezza Height (mm) |
|---|---|---|
| 128/2 | 2 | 52 |
| 128/4 | 4 | 52 |
| 128/6 | 6 | 52 |
| 128/8 | 8 | 52 |
| 128/10 | 10 | 52 |
| 128/12 | 12 | 52 |
| 128/14 | 14 | 52 |
| 128/16 | 16 | 52 |
| 128/18 | 18 | 52 |
| 128/20 | 20 | 52 |

## Delizia
## Delizia





| Code | Ø (mm) | Altezza Height (mm) |
|---|---|---|
| 131/10 | 10 | 52 |
| 131/12 | 12 | 52 |
| 131/14 | 14 | 52 |
| 131/16 | 16 | 52 |
| 131/18 | 18 | 52 |
| 131/20 | 20 | 52 |
| 131/22 | 22 | 52 |

## St. Honoré
## St. Honoré





| Code | Ø (mm) | Altezza Height (mm) |
|---|---|---|
| 133/20 | 20 | 50 |
| 133/25 | 25 | 50 |
| 133/30 | 30 | 50 |
| 133/35 | 35 | 50 |
| 133/40 | 40 | 50 |

## Stampo per cannoli in banda stagnata
## Tin plate "Cannoli" mould



| Code | Dim. (mm) | Ø (mm) |
|---|---|---|
| 41A | 120 | 30 |
| 41B | 140 | 35 |
| 41C | 160 | 40 |

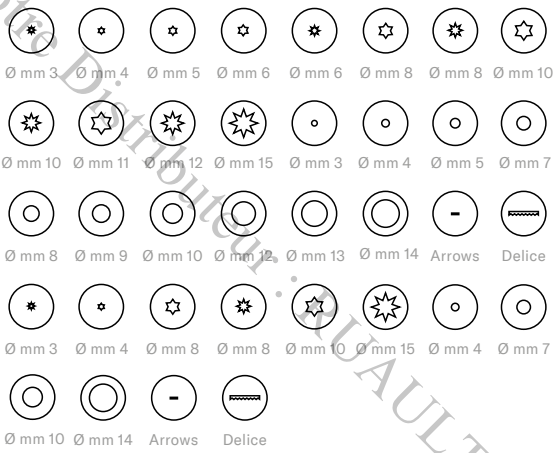


| Code | Dim. (mm) | Ø (mm) |
|---|---|---|
| 40A | 130 | 20 |
| 40B | 180 | 12 |
| 40C | 290 | 27 |

# Bocchette in policarbonato
# Polycarbonate piping tips



Le dimensioni indicate fanno riferimento al diametro del foro da cui esce la crema. /
The dimensions indicated refer to the diameter of the hole from which the cream comes out.






PB24

Kit 24 bocchette
Kit 24 piping tips
h bocchette /
h tips 55 mm



PB12

Kit 12 bocchette
Kit 12 piping tips
h bocchette /
h tips 55 mm

# Griglia per il glassaggio
# Glazing grid



Griglia 600×400 mm. Misura compatibile con teglie, vassoi Covering e i tappetini SPV; con base rialzata per facilitare il processo di glassaggio. Realizzata in acciaio AISI 304, è resistente e semplice da pulire. /
600×400 mm grid for glazing. It perfectly fits trays, included the Covering range, and SPV mats. It has a raised base which allows to easily glaze your creations. Made of AISI 304 steel, it is resistant and easy to clean.

| Code | Dimension (mm) |
|---|---|
| GLA64 | 600×400 |

Vote Distribution : DEFAULT Design
Axel (France) : +33 (0)6 60 52 20 22
contact@g...upe-net.com

## Fogli chitarra
## Guitar sheets

Fogli per la creazione di decorazioni in cioccolato. Permettono di ottenere una finitura liscia e lucida e garantiscono il distacco immediato delle realizzazioni. Possono essere utilizzati anche per separare le preparazioni da stoccare in abbattitore, al fine di non far attaccare fra di loro i prodotti. /
Sheets for creating chocolate decorations. They allow a smooth glossy finish and guarantee immediate detachment of creations. They can also be used to separate desserts to be stored in a blast chiller to prevent products from sticking.



| Code | Dimension (mm) | spessore Thickness (µm) | Pcs per box |
|---|---|---|---|
| FCH34 | 390×390 | 100 | 100 (25 pcs risma / reams) |
| FCH64 | 590×390 | 100 | 100 (25 pcs risma / reams) |

Materiale LDPE - LDPE Material

## Fogli in PVC
## PVC sheets

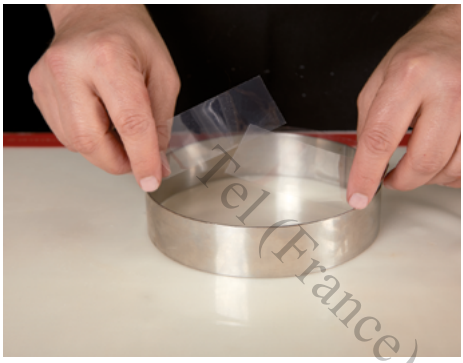


Una perfetta barriera antiaderente per realizzare e sformare preparazioni dolci e semifreddi, utilizzando gli stampi e le sagome in acciaio. Ideale anche per la lavorazione del cioccolato e per realizzare originali decori. Non utilizzabili in cottura. /
A perfect non-stick barrier designed to help make and remove desserts and semifreddo creations when using steel moulds and bands. Ideal also for working with chocolate and for creating original decorations. Not suitable for baking.

| Code | Dimension (mm) | Spessore thickness (µm) | Pcs per box |
|---|---|---|---|
| FA64 | 600×400 | 100 | 100 |

Votre Distributeur RUAULT Design (France) : +33 (0)6 60 52 24 44
contact@groupe-ruault.com

## Bobine in PVC
## PVC rolls



Bobina in PVC ad uso alimentare, ideale per rivestire i bordi degli stampi e delle sagome in metallo. Permette il facile distacco delle preparazioni dagli stampi senza rovinare i bordi. /
PVC roll for food use, ideal for covering the edges of moulds and metal shapes. It makes removal of the mixtures from the moulds easy without damaging the edges.

| Code | Altezza height (mm) | Code | Altezza height (mm) |
|---|---|---|---|
| BB25 | 23 | BB45 | 43 |
| BB30 | 28 | BB5 | 48 |
| BB35 | 33 | BB55 | 53 |
| BB4 | 38 | BB6 | 58 |

Lunghezza bobina 200 m / Reel length 200 m

## Pavoflon





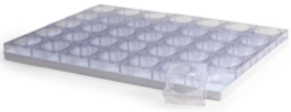
Ideale per cuocere gli impasti e per la produzione di pane precotto surgelato. Realizzato in teflon, mantiene nel tempo un'antiaderenza formidabile. Utilizzabile sia in forni elettrici che ventilati, oppure in tunnel, a temperature che vanno da -40°C a +350°C. Non è necessario ingrassare. Lavaggio in acqua tiepida con spugna morbida, senza detergenti abrasivi. /
Ideal for baking doughs and making pre-baked frozen bread. Made of Teflon, it maintains the non-stick surface over time. It can be used in both electric and ventilated ovens, or in tunnels, at temperatures ranging from -40°C to +350°C. No need to grease. Washing in warm water with a soft sponge, without abrasive detergents.

| Code | Dimension (mm) |
|---|---|
| PVF0600400 | 600×400 |

Altri formati personalizzati sono disponibili su misura
Quantità min. di 20 fogli /
Customizable formats on request
Minimum quantity 20 sheets

Votre Distributeur : RUAULT Design
Tel (France) : +33 6 16 62 24 45
contact@groupe-ruault.com

# Stampi in plastica per monoporzioni
# Plastic moulds for single-serving portions







| Code | Stampo mould | Stampo mould dim. (mm) | Stampi per vassoio / moulds per tray | Portion (g) | Vassoio tray dim. (mm) | Code estrattore demoulder | Code tagliapasta cutter |
|---|---|---|---|---|---|---|---|
| TTS |  | Ø 67×40 h | 35 | ~75 | 600×400 | ETS | CTS |
| TTS2 | | | 20 | | 400×340 | | |
| TES |  | 65×65×40 h | 35 | ~75 | 600×400 | EES | CES |
| TES2 | | | 20 | | 400×340 | | |
| TTRS |  | 76×69×40 h | 35 | ~75 | 600×400 | | CTRS |
| TTRS2 | | | 20 | | 400×340 | | |
| TCS |  | 74×71×40 h | 35 | ~75 | 600×400 | ECS | CCS |
| TCS2 | | | 20 | | 400×340 | | |
| TOS |  | 86×55×40 h | 35 | ~75 | 600×400 | EOS | COS |
| TOS2 | | | 20 | | 400×340 | | |
| TTNS |  | 74×68×40 h | 35 | ~75 | 600×400 | | CTNS |
| TTNS2 | | | 20 | | 400×340 | | |
| TGS |  | 90×58×40 h | 35 | ~75 | 600×400 | EGS | CGS |
| TGS2 | | | 20 | | 400×340 | | |
| TVS |  | 88×60×40 h | 35 | ~75 | 600×400 | EVS | CVS |
| TVS2 | | | 20 | | 400×340 | | |
| TRS |  | 76×51×40 h | 35 | ~75 | 600×400 | ERS | CRS |
| TRS2 | | | 20 | | 400×340 | | |
| TQS |  | 59×59×40 h | 35 | ~75 | 600×400 | EQS | CQS |
| TQS2 | | | 20 | | 400×340 | | |

Votre Distributeur · RUAULT Design
Tel (France) : +33 (0)6 66 52 24 38
contact@groupe-ruault.com

# Stampi in plastica per monoporzioni
# Plastic moulds for single-serving portions







| Code | Stampo mould | Stampo mould dim. (mm) | Stampi per vassoio moulds per tray | Portion (g) | Vassoio tray dim. (mm) | Code estrattore demoulder | Code tagliapasta cutter |
|---|---|---|---|---|---|---|---|
| TMTS | | Ø 44×25 h | 96 | ~20 | 600×400 | EMTS | CMTS |
| TMTS2 | | | 64 | | 400×340 | | |
| TMES | | 42×42×25 h | 96 | ~20 | 600×400 | EMES | CMES |
| TMES2 | | | 64 | | 400×340 | | |
| TMTRS | | 50×44×25 h | 96 | ~20 | 600×400 | | CMTRS |
| TMTRS2 | | | 64 | | 400×340 | | |
| TMCS | | 48×46×25 h | 96 | ~20 | 600×400 | EMCS | CMCS |
| TMCS2 | | | 64 | | 400×340 | | |
| TMOS | | 55×35×25 h | 96 | ~20 | 600×400 | EMOS | CMOS |
| TMOS2 | | | 64 | | 400×340 | | |
| TMTNS | | 47×44×25 h | 96 | ~20 | 600×400 | EMTNS | CMTNS |
| TMTNS2 | | | 64 | | 400×340 | | |
| TMGS | | 60×38×25 h | 96 | ~20 | 600×400 | EMGS | CMGS |
| TMGS2 | | | 64 | | 400×340 | | |
| TMVS | | 60×38×25 h | 96 | ~20 | 600×400 | EMVS | CMVS |
| TMVS2 | | | 64 | | 400×340 | | |
| TMRS | | 51×31×25 h | 96 | ~20 | 600×400 | EMRS | CMRS |
| TMRS2 | | | 64 | | 400×340 | | |
| TMQS | | 38×38×25 h | 96 | ~20 | 600×400 | EMQS | CMQS |
| TMQS2 | | | 64 | | 400×340 | | |

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Placche per pastafrolla
# Plastic cutter grids

Ideali per biscotti, pizzette, salatini e basi per pasticcini, velocizzano il lavoro in laboratorio senza rinunciare alla fantasia. Disponibili in tante forme diverse. /
Suitable to prepare cookies, pizzas, savoury biscuits and pastry bases. Time-saving without any compromise with fantasy. Available in many shapes.



| Code | Stampo mould | max dim. (mm) | n. Stampi N. Moulds |
|---|---|---|---|
| PF1 |  | 90 | 20 |
| PF2 |  | 45 | 72 |
| PF2A | | 40 | 95 |
| PF3 |  | 53 | 53 |
| PF3A | | 40 | 95 |
| PF4 |  | 60 | 63 |
| PF4A | | 40 | 95 |
| PF5 |  | 45 | 60 |
| PF5A |  | 40 | 95 |
| PF6 |  | 48 | 95 |
| PF6A | | 40 | 116 |
| PF7 |  | 48 | 78 |
| PF7A | | 40 | 128 |
| PF8 |  | 50 | 68 |
| PF8A | | 40 | 105 |
| PF9 |  | 80<br>66 | 50 |

| Code | Stampo mould | max dim. (mm) | n. Stampi N. Moulds |
|---|---|---|---|
| PF10 |  | 60 | 36 |
| PF10A | | 51 | 70 |
| PF11 |  | 60 | 50 |
| PF12 |  | 60 | 55 |
| PF13 |  | 60<br>50 | 28<br>36 |
| PF14 |  | 75<br>80 | 20<br>16 |
| PF15 |  | 65<br>63 | 20<br>25 |
| PF18 |  | 75<br>70 | 16<br>25 |
| PF300 |  | 45<br>52<br>50<br>56<br>57 | 64 |

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)660 52 24 38
contact@groupe-ruault.com

# Chablon da forno 600×400 mm
# Baking chablon 600×400 mm



Realizzati in silicone, spessore 4 mm. Metti la teglia con lo chablon direttamente in forno, lo chablon non permetterà all'impasto di dilatarsi durante la cottura, producendo forme perfette. /
Silicone made, thickness 4 mm. Pour the mixture in the holes and level it, put the tray with the chablon in the oven and bake it.The chablon will not allow the product to expand and you will get perfect shapes.

| Code | Stampo mould | Dim. (mm) | Impronte indents |
|---|---|---|---|
| CHT | | Ø 35 | 96 |
| CHQ | | 35×35 | 96 |

| Code | Stampo mould | Dim. (mm) | Impronte indents |
|---|---|---|---|
| CHC | | 40×35 | 88 |
| CHO | | 40×30 | 99 |

# Stampi per pane
# Bread moulds



NIDODAPE

Nido d'ape
Honeycomb
mm 140x100



TARTARUGA

Tartaruga
Turtle
mm 140x100

# Decora crostate
# Tarts decorator



DCR

Ø mm 300

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-rault.com

# Raschietti
# Scrapers

Un'ampia varietà di raschietti di differenti forme e profili, adatti a molteplici lavorazioni in cucina. /
A wide variety of scrapers of different shapes and profiles, suitable for mulAiple applications in the kitchen.

Personalizzabili con logo cliente.
Customizable with customer logo.



| Code | Dimension (mm) |
|---|---|
| RA1RS | 120×80 |



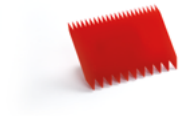
| Code | Dimension (mm) |
|---|---|
| RA2RS | 120×80 |



| Code | Dimension (mm) |
|---|---|
| RA3RS | 121×81 |
| RA4RS | 148×99 |



| Code | Dimension (mm) |
|---|---|
| RA5RS | 145×99 |



| Code | Dimension (mm) |
|---|---|
| RA6RS | 110×80 |



| Code | Dimension (mm) |
|---|---|
| RA7RS | 216×128 |



| Code | Dimension (mm) |
|---|---|
| RA8RS | 216×128 |



| Code | Dimension (mm) |
|---|---|
| RA9RS | 208×128 |



| Code | Dimension (mm) |
|---|---|
| RA10RS | 198×148 |



| Code | Dimension (mm) |
|---|---|
| SRP | 265×125 |

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Raschie in acciaio
# Tempered harmonic steel scrapers



| Code | Lunghezza length (mm) |
|---|---|
| RM13 | 130 |
| RM16 | 160 |
| RM18 | 180 |
| RM20 | 200 |

| Code | Lunghezza length (mm) |
|---|---|
| RM22 | 220 |
| RM24 | 240 |
| RM28 | 280 |

# Spatole e coltelli
# Spatulas and knives

Le misure dei coltelli e delle spatole sono relative alla lama / Dimensions of knives and spatulas are related to blades lenght



| Code | Lunghezza length (mm) |
|---|---|
| PM64025 | 250 |



| Code | Lunghezza length (mm) |
|---|---|
| CM64095 | 150 |
| CM64100 | 200 |
| CM64105 | 250 |
| CM64110 | 300 |



| Code | Lunghezza length (mm) |
|---|---|
| PM64012 | 250 |
| PM64010 | 170 |
| PM64005 | 110 |



| Code | Lunghezza length (mm) |
|---|---|
| PM54129 | 100 |
| PM54130 | 120 |



| Code | Lunghezza lenght (mm) |
|---|---|
| CM67785 | 240 |



| Code | Lunghezza length (mm) |
|---|---|
| CM67777* | 240 |
| CM67791* | 300 |
| CM67793* | 360 |
| CM67781 | 300 |

*lama seghettata/ serrated blade

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0) 6 60 52 24 58
contact@groupe-ruault.com

# Set tagliapasta
# Cutters kit

















| Code | Stampo<br>mould | Stampi per kit<br>Moulds per kit | dimension<br>(mm) |
|---|---|---|---|
| STP53B | cerchi lisci<br>smooth circle | 9 | da - from 20 a - to 80 |
| STP52B | cerchi festonati<br>festooned circle | 9 | da - from 20 a - to 80 |
| STP540B | cerchi lisci robusti<br>strong smooth circle | 12 | da - from 22 a - to 110 |
| STP52D | cerchi festonati<br>festooned circle | 14 | da - from 20 a - to 105 |
| STP54B | cerchi festonati robusti<br>strong festooned circle | 12 | da - from 20 a - to 110 |
| STP61B | ovali lisci<br>smooth oval | 9 | da - from 27 a - to 85 |
| STP59 | quadrati lisci<br>smooth square | 6 | da - from 30 a - to 65 |
| STP58N | quadrati festonati<br>festooned square | 5 | da - from 35 a - to 80 |
| STPROML | rombo liscio<br>smooth rhombus | 5 | da - from 50 a - to 115 |
| STP55L | esagono liscio<br>smooth hexagon | 6 | da - from 45 a - to 90 |
| STP57 | goccia liscia<br>smooth drop | 6 | da - from 45 a - to 95 |
| STP64 | cuore liscio<br>smooth heart | 6 | da - from 40 a - to 80 |
| STP65 | stella liscia<br>smooth star | 6 | da - from 45 a - to 85 |
| STP54L | mezzaluna liscia<br>smooth half-moon | 6 | da - from 30 a - to 65 |
| STP67 | fiore liscio<br>smooth flower | 6 | da - from 40 a - to 95 |
| STP63 | foglia liscia<br>smooth leaf | 6 | da - from 50 a - to 95 |
| STP31 | animali<br>animals | 10 | |
| STP44 | forme Natale<br>Christmas shapes | 4 | |
| STP33 | lettere<br>letters | 26 | |
| STP34 | numeri<br>numbers | 9 | |
| STP46 | sagome diverse<br>different shapes | 8 | |
| STP30D | sagome diverse<br>different shapes | 12 | |
| STP00 | sagome diverse<br>different shapes | 6 | |

Votre Distributeur : RUAULT Design
Tel (France) +33 (0)6 60 52 24 38
contact@rueruault.com

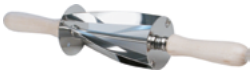
# Tagliapasta
# Pastry cutters

## Rotelle tagliapasta
## Pastry cutters



| Code | Ø (mm) | Lama / blade |
|---|---|---|
| TP5 | 55 | liscia / smooth |
| TP6 | 55 | festonata / festooned |
| TP7 | 97 | liscia / smooth |

## Taglia croissant
## Croissant cutters



| Code | Dim taglio / cut (mm) |
|---|---|
| RC1 | 70×100 |
| RC2 | 110×150 |
| RC3 | 180×140 |
| RC4 | 180×200 |
| RC5 | 140×200 |

## Tagliapasta estensibili inox
## Stainless steel extensible pastry cutters



| Code | Ø (mm) | Lama / blade |
|---|---|---|
| TPO1 | 55 | 5 lisce / smooth |
| TPO2 | 55 | 7 lisce / smooth |
| TPO3 | 55 | 5 lisce / smooth<br>5 festonate / festooned |
| TPO4 | 55 | 7 lisce / smooth<br>7 festonate / festooned |

Votre Distributeur : RUAULT Design
Tel (France) : +33(0)6 60 52 24 38
Contact@coupe-ruault.com

## Rulli taglia o forapasta
## Pastry dockers



| Code | Dimension (mm) |
|---|---|
| RP1 | 120 |



| Code | Dimension (mm) |
|---|---|
| RP2 | 65 |



| Code | Dimension (mm) |
|---|---|
| RP3 | 120 |



| Code | Dimension (mm) |
|---|---|
| RP4 | 65 |



| Code | Dimension (mm) |
|---|---|
| RP5 | 65 |

# Sessole
# Scoops

## Sessole alluminio
## Aluminium scoops



| Code | Capacity (l) |
|---|---|
| SEM100 | 0,1 |
| SEM300 | 0,3 |
| SEM500 | 0,5 |

| Code | Capacity (l) |
|---|---|
| SEM1000 | 1 |
| SEM1500 | 1,5 |
| SEM2000 | 2 |

## Sessole in plastica
## Plastic scoops



| Code | Capacity (l) |
|---|---|
| SES25 | 0,025 |
| SES50 | 0,05 |
| SES100 | 0,10 |

| Code | Capacity (l) |
|---|---|
| SES250 | 0,25 |
| SES500 | 0,5 |
| SES1000 | 1 |



| Code | Capacity (l) |
|---|---|
| SET150 | 0,15 |
| SET250 | 0,25 |
| SET500 | 0,5 |

| Code | Capacity (l) |
|---|---|
| SET750 | 0,75 |
| SET1000 | 1 |
| SET2000 | 2 |

Votre Distributeur RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

## Pale pizza
## Pizza shovel



| Code | Lunghezza / length (mm) | |
|---|---|---|
| PALA35 | 360×510 mm | 1 pcs × box |
| PALA57 | 560×510 mm | 1 pcs × box |

## Palette inox per gelato
## Stainless steel ice cream spatulas



| Code | Lunghezza / length (mm) |
|---|---|
| PG7 | 250 |
| PG8 | 300 |



| Code | Lunghezza / length (mm) |
|---|---|
| PG7TR | 250 |

## Bottiglia
## Bottle

Personalizzabile con logo cliente. /
Customizable with customer logo.



| Code | Capacity (l) |
|---|---|
| BOTTIGLIA | 1 |

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

## Caraffe
## Jugs



| Code | Capacity (l) |
|---|---|
| CAG05 | 0,5 |
| CAG1 | 1 |
| CAG2 | 2 |
| CAG3 | 3 |
| CAG5 | 5 |

## Imbuti in plastica
## Plastic funnels



| Code | Ø (mm) |
|---|---|
| IMB8 | 80 |
| IMB10 | 100 |
| IMB12 | 120 |
| IMB14 | 140 |
| IMB18 | 180 |

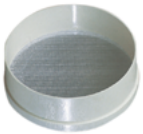
## Colino a pistone inox
## Stainless steel piston funnel



| Code |
|---|
| COLINO |

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Setacci
# Sieves



| Code | Ø (mm) | Altezza / Height (mm) | Rete / Net meshes (mm) |
|---|---|---|---|
| SETACCIOP05 | 240 | 80 | 0,5 |
| SETACCIOP1 | 240 | 80 | 1 |
| SETACCIOG05 | 300 | 90 | 0,5 |
| SETACCIOG1 | 300 | 90 | 1 |

# Spargifarina inox
# Flour and sugar stainless steel sifter



| Code | Rete / Net meshes (mm)w |
|---|---|
| SF1M | 1 |

# Apriscatole professionale
# Professional tin opener



| Code |
|---|
| AP1 |

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
Contact@groupe-ruault.com

## Termometri
## Thermometers



| Code | Measuring range (°C) | |
|---|---|---|
| TH5986S | from -50 to +260 | Lettura immediata, sonda cavo, memorie. / Immediate reading, probe, memories. |



| Code | Measuring range (°C) | |
|---|---|---|
| TH5989 | from -50 to +150 | Lettura immediata, sonda fissa in acciaio inox. / Fixed stainless steel probe, immediate reading. |

## Spazzole
## Brushes



| Code | Dimension (mm) | |
|---|---|---|
| SP1 | 430 | setola in crine / horsehair bristle |



| Code | Dimension (mm) | |
|---|---|---|
| SP2 | 300 | ottone e misto / brass and other materials |
| SP3 | 300 | ottone / brass |

## Pennelli per dolci
## Brushes



| Code | Dimension (mm) |
|---|---|
| 34063 | 40 |
| 43753 | 60 |
| 43763 | 75 |

Votre Distributeur : RUMOLT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-rumolt.com

# Guanti
# Gloves

## Guanti anticalore
## Heat-resistant gloves



Resistenza al calore per contatto fino a 350°C per 20 secondi. /
It can withstand contact with temperatures up to 350°C for 20 seconds.

| Code | Lunghezza / length (mm) |
|---|---|
| GUANTO/A | 365 |

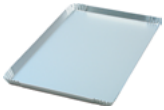
## Guanto in silicone
## Silicone glove



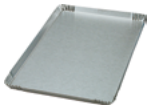
Protegge dalle temperature fino a +250°C. /
It protects you against temperatures up to +250°C.

| Code |
|---|
| CHELATBL CHEF |

# Vassoi da esposizione
# Display trays

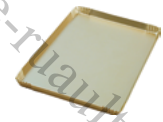


| Code | Dimension (mm) |
|---|---|
| VE1A | 305×225×20 h |
| VE2A | 375×245×20 h |



| Code | Dimension (mm) |
|---|---|
| VE1 | 305×225×20 h |
| VE2 | 375×245×20 h |

alluminio oxalizzato
oxalate aluminium



| Code | Dimension (mm) |
|---|---|
| VE1G | 305×225×20 h |
| VE2G | 375×245×20 h |

alluminio oxalizzato versione oro
oxalate aluminium golden version

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 28
contact@groupe-ruault.com

## Kit aerografo
## Airbrush kit





Kit composto da aeropenna a doppia azione completamente in acciaio inox, tubo in gomma con attacchi rapidi, compressore 220 volt, motore non a bagno d'olio e quindi idoneo al contatto con sostanze alimentari. Pressione di uscita 2,5 bar. /
Composed by stainless steel made double action airbrush, hose (no clamp is needed), compressor 220 volt, with non oil engine suitable for foods, outgoing pressure 2,5 bar.

| Code |
|---|
| AEROGRAFO |

| Code |
|---|
| AEROPENNA |

Sostegno per aeropenna
Airbrush support

| Code |
|---|
| RG2 |

Kit aerografo utilizzabile con colori liquidi idrosolubili - vedi pag 352 / Airbrush kit can be used with water-soluble colours - see page 352

## Pistola alimentare
## Food spray gun



Ideale per erogare ogni liquido a media e bassa viscosità come burro, olio, gelatina, salse, ecc. e per spruzzare superfici piane e oggetti come leccarde o vassoi. /
Ideal to spray low to medium viscosity liquids including butter, oil, jelly and sauces etc. and spray flat surfaces and objects like trays and pans.

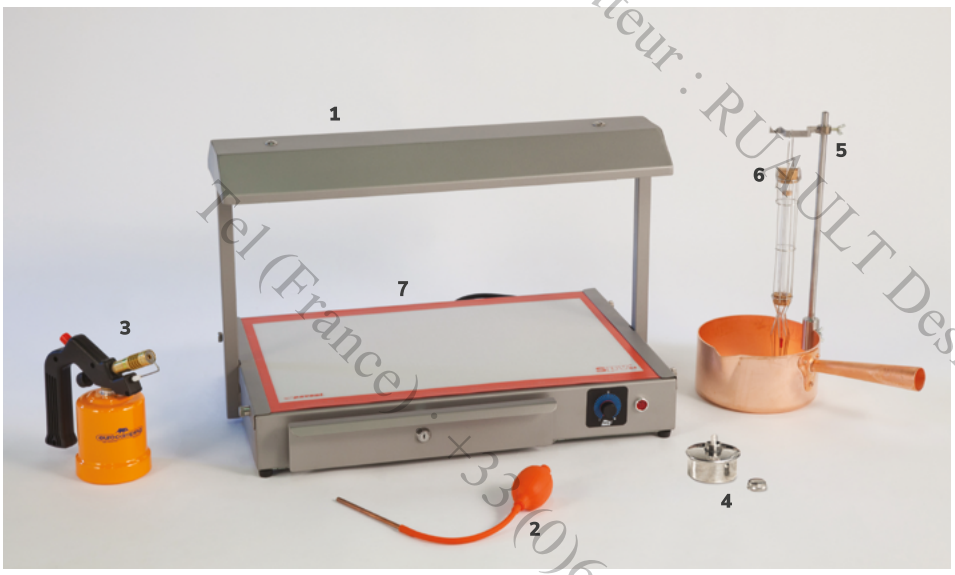
Pistola alimentare utilizzabile con colori al burro di cacao - vedi pag 351 / Food spray gun can be used with cocoa butter colours - see page 351

| Code | Capacity (l) | Pressione max dinamica max dynamic pressure (bar) | Potenza power (V) | Potenza nominale rated power (W) |
|---|---|---|---|---|
| W200 | 0,7 | 160 | 220 | 60 |

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 62 52 24 48
contact@groupe-ruault.com

# Lampada per zucchero su richiesta
# Sugar heating lamp on demand

Interamente in acciaio inox, completa di cassetto porta attrezzi, variatore di potenza e due resistenze porcellanate. /
Completely stainless steel made, provided with drawer for tools, power variator and two porcelained resistances.




| Code | Potenza<br>power (w) | Tensione d'esercizio<br>voltage (v) | Piano di lavoro<br>working plan (mm) | Peso<br>weight (kg) |
|---|---|---|---|---|
| 1.LAMPADA | 800 | 230 | 600×400 | 14 |

| Code | Description |
|---|---|
| 2.POMPETTA | con terminale in rame<br>pump with copper terminal |
| 3.CANNELLO | con accensione automatica<br>torch with automatic ignition |
| 4.BAZ | boccetta alcool con stoppino<br>stainless steel bottle with alcool wick |

| Code | Description |
|---|---|
| 5.RG1 | reggi caramellometro<br>holder for sugar thermometer |
| 6.CARAMELLOMETRO | con gabbia /sugar thermometer with housing |
| 7.SPV64 | tappetino<br>mat |

Votre Distributeur : RUAULT Design
Tel (France) : +33(0)6 60 22 24 38
contact@etoile-ruault.com

## Cannello a gas
## Blow torch

Cannello dalla fiamma mediamente sottile, robusto e ideale per la lavorazione dello zucchero artistico e caramellature. /
Torch with thin flame, robust and ideal for the processing of the artistic sugar and caramelization.



| Code |
|---|
| FLAME |

## Aladin - lampada per zucchero
## Aladin - sugar heating lamp

Lampada a infrarossi a due potenze selezionabili: 600 e 1200 W. Struttura e piano di lavoro in acciaio inox. Completamente smontabile. Cavo di alimentazione incluso /
Infrared lamp with two switchable powers: 600 and 1200 W. Stainless steel structure and working plan. Fully demontable. Power cable included.

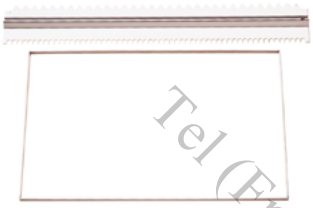


| Code | Piano di lavoro<br>working plan (mm) | Peso<br>weight (kg) |
|---|---|---|
| ALADIN | 610x410 | 6 |

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 82 24 24 38
contact@groupe-ruault.com

# Pettini
# Combs

Pettine Charlotte
Charlotte comb



Pettine Charlotte con telaio, in acciaio inox. Appoggia il telaio sul tappetino SPV e stendi il biscuit uniformemente, poi posiziona il pettine sul telaio e tiralo verso di te. /
Charlotte comb with stainless steel frame. Put the frame on the SPV mat and spread uniformly the biscuit. Place the comb on its frame and pull towards you.

| Code | Pettine comb size (mm) | Telaio frame size (mm) |
|---|---|---|
| PCT | 705×110 | 570×370×10 h |

Pettine
Comb



Pettine con 5 fasce in gomma alimentare a doppio decoro. Spatola uniformemente la pasta decoro sul tappetino SPV, poi appoggia il pettine e tiralo nella direzione desiderata e poni in congelatore. Stendi poi il biscuit aiutandoti con la raplette e cuoci in forno. Infine, appoggia il biscuit su un foglio e togli delicatamente il tappetino SPV. /
Comb provided with 5 rubber blades with 2 different decorations. Spread uniformly the decorating paste on the SPV mat. Using the comb rake in the chosen direction. Put it in a freezer. By using the raplette spread the biscuit and bake it. Place the biscuit on a graseproof paper and carefully remove the SPV mat.

| Code |
|---|
| PETTINE |

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 57 24 38
contact@groupe-ruault.com

## Raplette

Raplette in acciaio inox regolabile sia in altezza che in larghezza.
Stainless steel raplette adjustable in both height and width.



| Code | Larghezza max<br>Max width (mm) | Altezza max<br>Max height (Mm) |
|---|---|---|
| RAPLETTE | 400 | da 0 a 15 / from 0 to 15 |

## Asciugaverdure
## Vegetable dryers

Economico, robusto e sicuro, realizzato a norma CE. Le parti metalliche sono in alluminio ed acciaio inox, gli ingranaggi sono in resina termoplastica antiurto e antiusura. Il modello da 25 litri ha anche la possibilità di scarico diretto dell'acqua residua: è sufficiente applicare la cannetta nell'apposita sede posta sul fondo dello stesso. / Affordable, robust and safe, and made according to CE standards. The metal parts are made of aluminium and stainless steel, the internal components are made of shockproof and wear-resistant thermoplastic resin. The 25 liters model also offers the possibility of directly draining residual water: simply insert the hose in the slot on the base.



| Code | Altezza<br>height (mm) | Ø<br>(mm) | Capacity<br>(l) | Peso<br>weight (kg) |
|---|---|---|---|---|
| GREENMATIC12 | 430 | 330 | 12 | 2,8 |
| GREENMATIC25 | 520 | 430 | 25 | 4 |

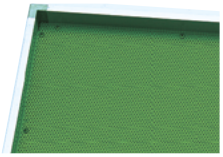
Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 [illegible]
contact@groupe-ruault.com

# Teglie
# Trays

Una gamma di teglie solide e robuste, resistenti alla deformazione: forate e piene, rivestite in teflon, in alluminio e in lamiera, con dimensioni e bordi differenti. /
A range of solid and sturdy trays, resistant to warping: perforated and non-perforated, coated in teflon, aluminium or steel, in various sizes and with various edge heights.

Votre Distributeur : BOAUET Design
Tel (France) : +33 (0)6 60 52 24 39
contact@groupe-ruault.com

| Teglie piane forate in alluminio<br>Perforated trays in aluminium | Code | Dimension (mm) | Altezza bordi<br>edges height (mm) | Spessore<br>thickness |
|---|---|---|---|---|
|  | JF04030D20P00G | 400×300 | 20 | 15/10 |
| | JF06040D20P00G | 600×400 | 20 | 15/10 |
| | JF08060D20P00G | 800×600 | 20 | 15/10 |

| Rivestite in teflon verde 5 mani<br>5 layers of green teflon | Code | Dimension (mm) | Altezza bordi<br>edges height (mm) | Spessore<br>thickness |
|---|---|---|---|---|
|  | JF04030D20P00V* | 400×300 | 20 | 15/10 |
| | JF06040D20P00V* | 600×400 | 20 | 15/10 |
| | JF08060D20P00V* | 800×600 | 20 | 15/10 |

| Teglie piane piene in alluminio<br>Flat trays in aluminium | Code | Dimension (mm) | Altezza bordi<br>edges height (mm) | Spessore<br>Thickness |
|---|---|---|---|---|
|  | JH04030D20P00G | 400×300 | 20 | 15/10 |
| | JH04030D30P00G | 400×300 | 30 | 15/10 |
| | JH05030D20P00G | 500×300 | 20 | 15/10 |
| | JH06040D20P00G | 600×400 | 20 | 15/10 |
| | JH06040D30P00G | 600×400 | 30 | 15/10 |
| | JH06040D40P00G | 600×400 | 40 | 15/10 |
| | JH08060D20P00G | 800×600 | 20 | 15/10 |

| Rivestite in teflon verde 5 mani<br>5 layers of green teflon | Code | Dimension (mm) | Altezza bordi edges height (mm) | Spessore thickness |
|---|---|---|---|---|
|  | JH06040D20P00V* | 600×400 | 20 | 15/10 |

| Teglie piane piene in lamiera alluminata<br>Flat trays in aluminate steel | Code | Dimension (mm) | Altezza bordi edges height (mm) | Spessore thickness |
|---|---|---|---|---|
|  | JS04030D20P00G | 400×300 | 20 | 8/10 |
| | JS06040D10P00G | 600×400 | 10 | 8/10 |
| | JS06040D20P00G | 600×400 | 20 | 8/10 |
| | JS06040D30P00G | 600×400 | 30 | 8/10 |
| | JS06040D40P00G | 600×400 | 40 | 8/10 |
| | JS08060D20P00G | 800×600 | 20 | 8/10 |

| Rivestite in teflon verde 5 mani<br>5 layers of green teflon | Code | Dimension (mm) | Altezza bordi edges height (mm) | Spessore thickness |
|---|---|---|---|---|
|  | JS04030D20P00V* | 400×300 | 20 | 8/10 |
| | JS06040D10P00V* | 600×400 | 10 | 8/10 |
| | JS06040D20P00V* | 600×400 | 20 | 8/10 |
| | JS06040D30P00V* | 600×400 | 30 | 8/10 |
| | JS06040D40P00V* | 600×400 | 40 | 8/10 |
| | JS08060D20P00V* | 800×600 | 20 | 8/10 |

* Disponibili in 15 giorni lavorativi /
Available in 15 working days

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 3
contact@groupe-ruault.com

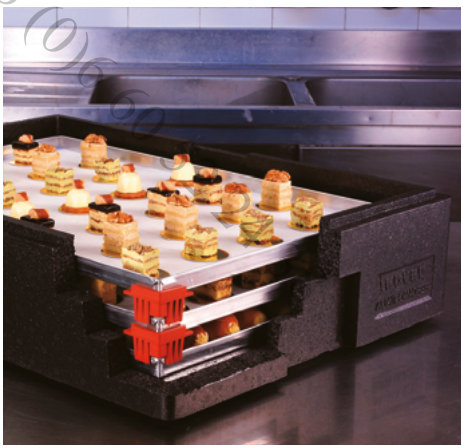
# Pilly



Un'idea semplice dalla grande efficacia: un piccolo triangolo per impilare e agganciare tra loro teglie da cottura ad angolo retto, in modo sicuro, facile e stabile. Ideale per risparmiare spazio nel laboratorio, nel trasporto per il catering e per sovrapporre i preparati dolci o salati prima, durante e dopo la cottura. Prodotto in silicone alimentare resistente a temperature da -40°C a +250°C. Prodotto brevettato. /
A simple idea with great results: a small triangle for stacking and attaching baking trays at right angle to each other in a safe, easy and secure way. Ideal for saving space in the kitchen, transporting for catering and stacking sweet or savoury dishes before, during and after cooking. Food-grade silicone product resistant to temperatures from -40°C to +250°C. Patented product.

| Code | Pcs per kit |
|---|---|
| PILLY4 | 4 |





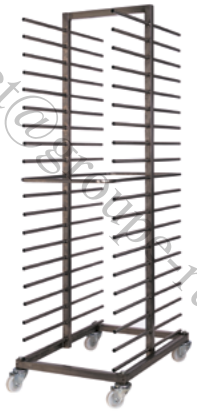
Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60
Contact : groupe-ruault.com

# Carrelli fissi
# Fixed trolleys

Modelli e dimensioni a richiesta, un'ampia scelta di personalizzazioni disponibili e dettagli strutturali pensati per la massima efficienza: guide angolari in acciaio inox AISI 304, ruote termiche resistenti alle alte temperature e cuscinetti per un affiancamento facile e sicuro. /
Models and sizes available on request. A wide range of customisations available as well as structural details designed for maximum efficiency: AISI 304 stainless steel angular guides, high-temperature resistant wheels and bearings for easy and safe positioning.



| Carrello portateglie a guide angolari<br>Trolley for trays with angular guides | Code | Dimension (mm) | Altezza Height (mm) | Piani Levels | Distanza piani Level spacing (mm) |
|---|---|---|---|---|---|
| | YI06040C18SF | 600×400 | 1850 | 18 | 90 |
| | YI08060C18SF | 800×600 | 1850 | 18 | 90 |



| Carrello portateglie a pioli<br>Trolley with hooks | Code | Dimension (mm) | Altezza Height (mm) | Piani Levels | Distanza piani Level spacing (mm) |
|---|---|---|---|---|---|
| | YI06040P20SF | 600×400 | 1870 | 20 | 80 |
| | YI06040P40DF | 600×400 | 1870 | 40 | 80 |

Votre Distributeur RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@rouge-ruault.com

Carrello per forno
Trolley for ovens



Ruote termiche resistenti ad alte temperature /
Thermal wheels resistant to high temperatures.



Carrello porta marne
Trolley for carrying dollies



Estremità guide angolari /
Angular guides



chiusa
closed



aperta
open



chiusa aperta
closed open

Votre Distributeur RUAULT Design
Tel (France) : +33 (0)6 [illegible] 24 38
contact@groupe-ruault.com

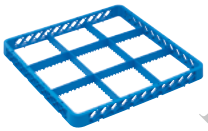
# Cestelli
# Racks

Resistenti agli urti e alle alte temperature, leggeri e maneggevoli, i cestelli sono pensati per essere facilmente impilabili. Realizzati con ampie finestrature per una circolazione ottimale dell'acqua, evitano residui di detersivo e accelerano le asciugature. /
Resistant to impact and high temperatures. Light ad easy to handle, easily stackable. Designed with large openings for optimal water circulation, avoiding the buildup of detergent and speeding up drying.




| Basi per cestelll<br>Base racks | Code | Dim. esterna<br>outside dim.<br>(mm) | Altezza interna<br>inside height<br>(mm) | Description | Details |
|---|---|---|---|---|---|
|  | CBU | 500×500×103 | 83 | universale<br>aperta<br>universal open | |
| | CB09 | 500×500×103 | 83 | 9 scomparti<br>9 compartments | 149 mm lato - side<br>211 mm diagonale - diagonal |
|  | CB16 | 500×500×103 | 83 | 16 scomparti<br>16 compart-ments | 113 mm lato - side<br>154 mm diagonale - diagonal |
| | CB25 | 500×500×103 | 83 | 25 scomparti<br>25 compart-ments | 90 mm lato - side<br>125 mm diagonale - diagonal |
|  | CB36 | 500×500×103 | 83 | 36 scomparti<br>36 compart-ments | 73 mm lato - side<br>103 mm diagonale - diagonal |
| | CB49 | 500×500×103 | 83 | 49 scomparti<br>49 compart-ments | 62 mm lato - side<br>87 mm diagonale - diagonal |
|  | CBV | 445×445×105 | 85 | per piatti e vassoi<br>for plates and trays | 7×5 pioli - pegs<br>43×57 mm distanze tra i pioli - distance between pegs |
| | CBVA | 500×500×103 | 83 | per vassoi grandi<br>for large trays | 8×8 pioli - pegs<br>43×57 mm distanze tra i pioli - distance between pegs |
|  | CBP | 500×500×103 | 83 | per posate<br>for flatware | |

Votre Distributeur RUAULT Design
Tel (France) +33 (0)6 60 52 24 38
contact@groupe-ruault.com

| Rialzi<br>Extenders | Code | Dim. esterna<br>outside DIM. (mm) | Description | Details |
|---|---|---|---|---|
|  | CRU | 500×500×44 | universale<br>universal | |
|  | CR09 | 500×500×44 | 9 scomparti<br>9 compartments | 149 mm lato - side<br>211 mm diagonale - diagonal |
|  | CR16 | 500×500×44 | 16 scomparti<br>16 compartments | 113 mm lato - side<br>154 mm diagonale - diagonal |
|  | CR25 | 500×500×44 | 25 scomparti<br>25 compartments | 90 mm lato - side<br>125 mm diagonale - diagonal |
|  | CR36 | 500×500×44 | 36 scomparti<br>36 compartments | 73 mm lato - side<br>103 mm diagonale - diagonal |
|  | CR49 | 500×500×44 | 49 scomparti<br>49 compartments | 62 mm lato - side<br>87 mm diagonale - diagonal |

| Accessori per cestelli<br>Accessories for racks | Code | Dimension (mm) | Description |
|---|---|---|---|
|  | CCOP | 500×500×20 | Coperchio standard / Standard lid |
|  | CPOS | 428×205×150 | Cestello per posate a 8 scomparti /<br>8 compartment flatware basket |

Votre Distributeur • RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

| Accessori per cestelli<br>Accessories for racks | Code | Dimension (mm) | Description |
|---|---|---|---|
|  | CARCL | 500×500×20 | Carrello inox / Stainless steel trolley |
|  | CARCAM | 428×205×150 | Carrello inox con maniglione /<br>Stainless steel trolley with handle |

## Griglie porta piatti
## Dish racks

In plastica per contenitori Europa. Disponibili nei modelli a 26 posti, per piatti con diametro max 320 mm, e 32 posti per piatti con diametro max 260 mm. /
In plastic, for Europa containers. Available in models with 26 slots, for plates with a maximum diameter of 320 mm, and 32 slots for plates with a maximum diameter of 260 mm.



| Code | Max Ø piatti<br>dishes (mm) | N° divisori<br>n compartments |
|---|---|---|
| GRIGLIA26 | 320 | 26 |
| GRIGLIA32 | 260 | 32 |

Votre Distributeur RUAULT Design
Tel (France) : +33 (0)2 32 24 38
contact@groupe-ruault.com

Votre Distributeur : RUAULT Design
Tel (France) : 33 (0)3 60 52 24 38
contact@groupe-ruault.com

# Contenitori
*Crates*



Votre Distributeur : RUAULT Des
Tel (France) : +33 (0) 805 24 38
contact@groupe-ruault.com



Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Contenitori in plastica
# *Plastic crates*

## Materiali
## Materials

2 HDPE

Polietilene alta densità HDPE / High density polyethylene HDPE
Uno dei materiali termoplastici più resistenti, anche ad acidi e basi, e all'impatto a basse e alte temperature (da -30°C a +70°C).
HDPE is one of the most resistant thermoplastic materials, even against acids and bases, as well as against low and high temperatures (range: from -30°C to +70°C).

4 LLDPE

Polietilene bassa densità LLDPE / Low density polyethylene LLDPE
Materiale resistente, più duttile e meno rigido del polietilene alta densità, dotato di una buona resistenza all'impatto e ritorno alla deformazione. Ideale per usi a basse temperature. / This resistant material is more ductile and less rigid than high density polyethylene. It is endowed with adequate impact resistance and springback following deformation. Ideal for use at low temperatures.

5 PP

Polipropilene PP / Polypropylene PP
Copolimero termoplastico estremamente resistente, anche ad acidi e basi, elastico, con un'eccellente resistenza all'impatto, ritiro ed indurimento della superficie. Adatto ad applicazioni dove è richiesta resistenza alle alte temperature (da –20°C a +90°C). / PP is a thermoplastic copolymer that is extremely resistant even against acids and bases. It is elastic and endowed with optimal characteristics in terms of impact resistance, shrinkage and hardening of the surface. It is suitable for applications in which resistance to high temperatures is required (from -20°C to +90°C).

5 EPP

EPP
Polipropilene espanso, con eccellenti proprietà di isolamento termico.
Foam polypropylene is endowed with optimal heat insulation properties.

6 ABS

ABS
Materiale con ottime proprietà costruttive (resistenza all'impatto) e meccaniche (facilità di lavorazione). / ABS is a material endowed with excellent construction properties (impact resistance) and mechanical properties (ease of working).

7 O

Altri - Other materials
Altre plastiche, tra le quali polimetilmetacrilato, policarbonato, poliammide.
Other plastics, such as polymethyl methacrylate, polycarbonate and polyamide.

Acciaio Inox AISI 304 - AISI 304 stainless steel

Tutti i materiali sono rispondenti alla legislazione vigente che disciplina le caratteristiche degli imballaggi e dei contenitori destinati al contatto con gli alimenti. /
All materials are compliant with current legal requirements governing the characteristics of packaging and containers coming into contact with foods.

## Simboli
## Symbols


Sovrapponibili / Stackable


Inseribili / Nesting


Coperchio / Lid


Carrello / Trolley

Il numero di pezzi per pallet indicato nelle tabelle è in riferimento allo standard EUR 1000×1200. / The number of pieces per pallet indicated in the tables is as provided by the EUR 1000×1200 standard.

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Serie Europa
# Europa Series

Numerose soluzioni specializzate che abbinano differenti dimensioni, pareti, fondi e accessori specifici. Le pareti a retinatura traspirante consentono il passaggio di aria e liquidi. Il fondo, chiuso o forato, impedisce flessioni sul piano di caricamento e può essere scelto in base a peso, robustezza e destinazioni d'uso. I coperchi, disponibili con ganci o senza, mettono le merci al sicuro da danni di trasporto e sporcizia. Le maniglie per la movimentazione sono personalizzabili, fra passanti e chiuse in diverse combinazioni per la massima comodità di utilizzo. Un'ampia gamma di colori personalizzabili a richiesta.

Many specialized solutions combining a variety of dimensions, sides, bottoms and specific accessories. The breathable transparent screen sides enable the passage of air and liquids. The bottom may be closed or perforated and prevents bending at the loading level. The bottom may be selected on the basis of weight, strength and ambits of use. Lids are available with or without hooks, to protect the goods against harm during transport and avoid soiling. The handles included for handling purposes can be customized (hole handles, closed handles and various combinations of these, for optimal user-friendliness). A wide range of customized colours according to your requirements.

EF — Fondo e pareti / Bottom and sides

6407 — Dimensioni / Dimension

G — Tipo di fondo / Type of bottom

4MP — N° e tipologia maniglie / N° and type of handles

E Fondo chiuso e pareti chiuse
Closed bottom and closed sides

EF Fondo forato e pareti forate
Perforated bottom and perforated sides

6 — Larghezza / Width

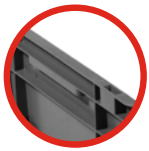
4 — Profondità / Depth

07 — Altezza / Height

Legenda maniglie
Handles legend



MC
Maniglie chiuse
Closed handles



ME
Maniglie esterne
External handles



MP
Maniglie passanti
Hole handles

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 69 52 24 38
contact@groupe-ruault.com

Legenda fondi
Bottoms legend

I fondi lisci A - S sono fondi piani ideali per lo scorrimento silenzioso su sistemi automatizzati di produzione e movimentazione.
Il fondo forato F è un fondo a retinatura traspirante, per il passaggio di aria e liquidi, ideale per contenere prodotti di piccole dimensioni.
I fondi rinforzati B - I - T sono fondi chiusi altamente resistenti alla deformazione; il fondo B è adatto alla sovrapposizione di contenitori 400×300 mm.

The smooth bottoms A – S are flat bottoms ideal for ensuring low noise during handling by automated production and handling systems.
The bottom F features a perforated screening solution for the passage of air and liquids. Ideal for containing small products.
The reinforced bottoms B – I – T are closed bottoms highly resistant to deformation.
Bottom B is suitable for stacking 400×300 mm containers.

Fondi lisci
Smooth bottoms

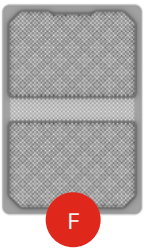




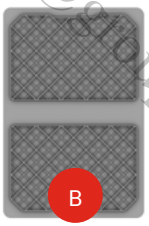


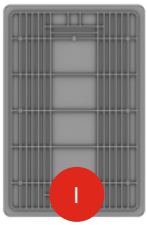
400×300 mm

Fondi forati
Perforated bottoms




Fondi rinforzati
Reinforced bottoms







400×300 mm

Votre Distributeur RAUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Serie Europa 600×400 mm
# Europa Series 600×400 mm

Contenitori colorati ad uso alimentare
Coloured containers for food contact

Ceste sovrapponibili e impilabili per alimenti, realizzate con polimeri particolari che assicurano la massima igiene, grazie alla resistenza a muffe e batteri. Facilmente lavabili. Ogni colore ha la sua destinazione d'uso per una razionalizzazione degli stoccaggi e nessun rischio di contaminazione.

Stackable food crates made of special polymers that ensure maximum hygiene due to their resistance to mildew and bacteria. Easily washable. Each colour has its intended use for rationalised storage and no risk of contamination.

| Serie E Performance<br>E Series Performance | Code | Fondo<br>Bottom | Dim. interne<br>inside Dim.<br>(mm) | Vol (lt) | 4MP | 4MC | 2ME | 2MP+<br>2MC | 2Me+<br>2MC | Pcs<br>per<br>pallet |
|---|---|---|---|---|---|---|---|---|---|---|
| | E6407 | A | 565×365×65 | 13 | | • | | | | 160 |
| | E6410 | A | 565×365×95 | 19 | | • | | | | 110 |

Fondo chiuso e pareti chiuse / Closed bottom and closed sides



Carni crude /
Raw meats

E6407FLRS
E6410FLRS



Carni bianche /
Poultry

E6407FLGL
E6410FLGL



Frutta e
verdura /
Fruits and
vegetables

E6407FLVR
E6410FLVR



Cibi per intolleranze senza allergeni /Food intolerances and without allergens

E6407FLVL
E6410FLVL



Lievitazione impasti 24 ore / 24 hours dough leavening

E6407FLAZ
E6410FLAZ



Lievitazione impasti 72 ore / 72 hours dough leavening

E6407FLNR
E6410FLNR



Impasti pizza, pane e latticini / Pizza dough, bread and dairy products

E6407FLNT
E6410FLNT



Pesce /
Fish

E6407FLBL
E6410FLBL



Lievitazione impasti 48 ore / 48 hours dough leavening

E6407FLGR
E6410FLGR

Votre Distributeur RAUAUT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-rauault.com

| Serie e Performance<br>E Series Performance | Code | Fondo<br>Bottom | Dim. interne<br>inside Dim.<br>(mm) | Vol<br>(lt) | 4MP | 4MC | 2ME | 2MP+<br>2MC | 2Me+<br>2MC | Pcs<br>per<br>pallet | Colour |
|---|---|---|---|---|---|---|---|---|---|---|---|
|  | E6413 | A | 565×365×120 | 24 | | • | | | | 85 | □ ■ |
| | E6415 | B | 565×365×140 | 28 | | | | • | | 70 | □ ■ |
| | E6420 | B | 565×365×185 | 38 | | | | • | | 50 | □ ■ |
|  | E6426 | B | 570×370×255 | 53 | | | | • | • | 40 | □ ■ |
| | E6429 | B | 570×370×275 | 58 | | | | • | | 35 | □ ■ |
| | E6432 | B | 570×370×305 | 64 | | | | • | • | 35 | □ ■ |
| | E6435 | B | 570×370×335 | 70 | | | | • | | 30 | □ ■ |
| | E6441 | I | 570×365×395 | 82 | | | | • | | 25 | □ ■ |
| | E6445 | I | 570×365×435 | 90 | | | • | • | | 25 | □ ■ |

Fondo chiuso e pareti chiuse / Closed bottom and closed sides

| Serie E Light<br>E Series Light | Code | Fondo<br>bottom | Dim. interne<br>inside Dim.<br>(mm) | Vol (lt) | 4MC | Pcs<br>per<br>pallet | Colour |
|---|---|---|---|---|---|---|---|
|  | E6407L | A | 565×365×70 | 14 | • | 160 | |
| | E6409L | A | 565×365×85 | 17 | • | 110 | |

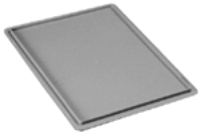
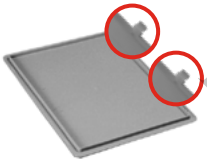
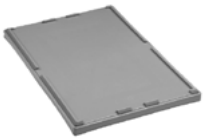
Fondo chiuso e pareti chiuse / Closed bottom and closed sides

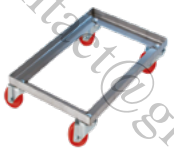
| Serie EF /<br>EF Series | Code | Fondo<br>bottom | Dim. interne<br>inside Dim. (mm) | Vol (lt) | 4MC | Pcs<br>per<br>pallet | Colour |
|---|---|---|---|---|---|---|---|
|  | EF6407 | F | 565×365×55 | 11 | • | 160 | |
| | EF6410 | F | 565×365×85 | 17 | • | 110 | |



Per i codici EF6407 e EF6410 pareti con pattern fori piccoli
For EF6407 and EF6410 codes, sides are with small holes pattern

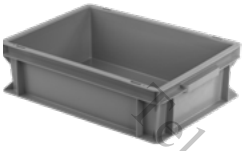
Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

| Coperchi<br>Lids | Code | Dim. esterne /<br>outside Dim.<br>(mm) | PCS per<br>pallet | Colour | |
|---|---|---|---|---|---|
|  | COPE64N | 600×400×20 | 700 | ☐<br>■ | Coperchio da appoggio<br>Lid providing support |
|  | COPE64N C/G | 600×400×20 | 700 | ☐<br>■ | Con ganci<br>With hooks |
|  | COPEN64 | 610×410×45 | 700 | ☐<br>■ | Con bordo avvolgente<br>With upturned lip |

| Carrelli<br>Trolleys | Code | Description | |
|---|---|---|---|
|  | CARE/P | Carrello in plastica.<br>Plastic trolley. | |
|  | CARE/I | Carrello inox.<br>Stainless steel trolley. | |

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Serie Europa 400×300 mm
# Europa Series 400×300 mm

| Serie E<br>E Series | Code | Fondo<br>Bottom | dim. interne<br>inside Dim. (mm) | vol (lt) | 2Me | Pcs<br>per<br>pallet | Colour |
|---|---|---|---|---|---|---|---|
|  | E4312 | T | 370×270×117 | 12 | • | 180 | □ ■ |
| | | S | 370×270×117 | 12 | • | 180 | □ ■ |
| | E4317 | T | 370×270×167 | 17 | • | 130 | □ ■ |
| | | S | 370×270×167 | 17 | • | 130 | □ ■ |
|  | E4322 | T | 370×270×217 | 22 | • | 100 | □ ■ |
| | | S | 370×270×217 | 22 | • | 100 | □ ■ |
| | E4332 | T | 370×270×317 | 32 | • | 70 | □ ■ |
| | | S | 370×270×317 | 32 | • | 70 | □ ■ |

Fondo chiuso e pareti chiuse / Closed bottom and closed sides

| Coperchi<br>Lids | Code | dim. esterne<br>outside Dim. (mm) | Pcs per<br>pallet | Colour | |
|---|---|---|---|---|---|
|  | COPE43N C/G | 400×300×20 | 540 | □ ■ | Con ganci<br>With hooks |
|  | COPE43N S/G | 400×300×20 | 560 | □ ■ | Senza ganci<br>Without hooks |

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-rnault.com

# Serie S
# S Series



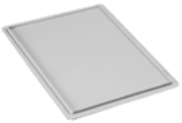

Contenitori sovrapponibili con maniglie esterne, con fondo chiuso e pareti chiuse. Sono ideali per bighe, impasti e pasticceria fresca di ogni genere, perché facili da pulire e igienicamente sicuri. Le maniglie di cui sono dotati rendono la movimentazione a mano facile e veloce, mentre i coperchi, disponibili in tutte le differenti dimensioni, assicurano massima tenuta e igiene.

Stackable containers with external handles, a closed bottom and closed sides. These containers are ideal for dough and fresh pastries of all kinds, since they are readily cleanable and safely hygienic. The handles facilitate rapid manual handling operations. The lids, available for all dimensions, assure perfect seal and hygiene.



| Serie SL / SL Series | Code | dim. esterne outside Dim. (mm) | dim. interne inside Dim. (mm) | vol (lt) | Pcs per pallet |
|---|---|---|---|---|---|
| | SL1 | 650×427×65 | 600×400×60 | 18 | 180 |
| | SL2 | 650×427×115 | 600×400×110 | 26 | 90 |
| | SL3 | 650×427×83 | 600×400×80 | 19 | 120 |

Fondo chiuso e pareti chiuse / Closed bottom and closed sides



| Coperchi / Lids | Code | dim. esterne outside Dim. (mm) | |
|---|---|---|---|
| | COPSL | 665×445×30 | Coperchio per serie SL<br>Lid for SL series |



| Serie SLX / SLX Series | Code | Dim. esterne outside Dim. (mm) | Dim. interne inside Dim. (mm) | vol (lt) | Pcs per pallet |
|---|---|---|---|---|---|
| | SLX1 | 657×455×83 | 600×400×72 | 18 | 135 |

Fondo chiuso e pareti chiuse / Closed bottom and closed sides

Contenitori sovrapponibili, con fondo e pareti chiuse. Impilabili sia in modo tradizionale sia a croce, grazie ai ganci appositi. Questo permette la circolazione di aria nei contenitori, rendendo ideale la lievitazione. / Stackable crates with closed bottom and sides. SLX Series is also cross stackable, thanks to the specific hooks. This allows the air circulation through the crates, easening the rising or any other application for which air circulation is required, without compromising space saving.

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Serie I
# I Series

LLDPE

I contenitori inseribili Serie I sono realizzati in polietilene a bassa densità e sono l'ideale per il settore della ristorazione e del catering. Resistenti agli agenti chimici e idonei all'uso alimentare, sono disponibili con pareti chiuse o forate e coperchi per le differenti dimensioni.

The containers of the I Series are produced in low density polyethylene. They are ideal for the sector of Ho.Re.Ca. and catering. They are also resistant against chemical agents. Suitable for food use, these containers are available with closed or perforated sides and lids for the various dimensions.

| Serie I - I Series | Code | Dim. esterne outside Dim. (mm) | Dim. interne inside Dim. (mm) | Vol (lt) | Pcs per pallet |
|---|---|---|---|---|---|
|  | I4 | 570×360×340 | 502×312×330 | 40 | 350 |
| | I6N | 660×450×340 | 594×402×330 | 60 | 250 |
| | I10 | 780×520×400 | 685×480×380 | 100 | 90 |

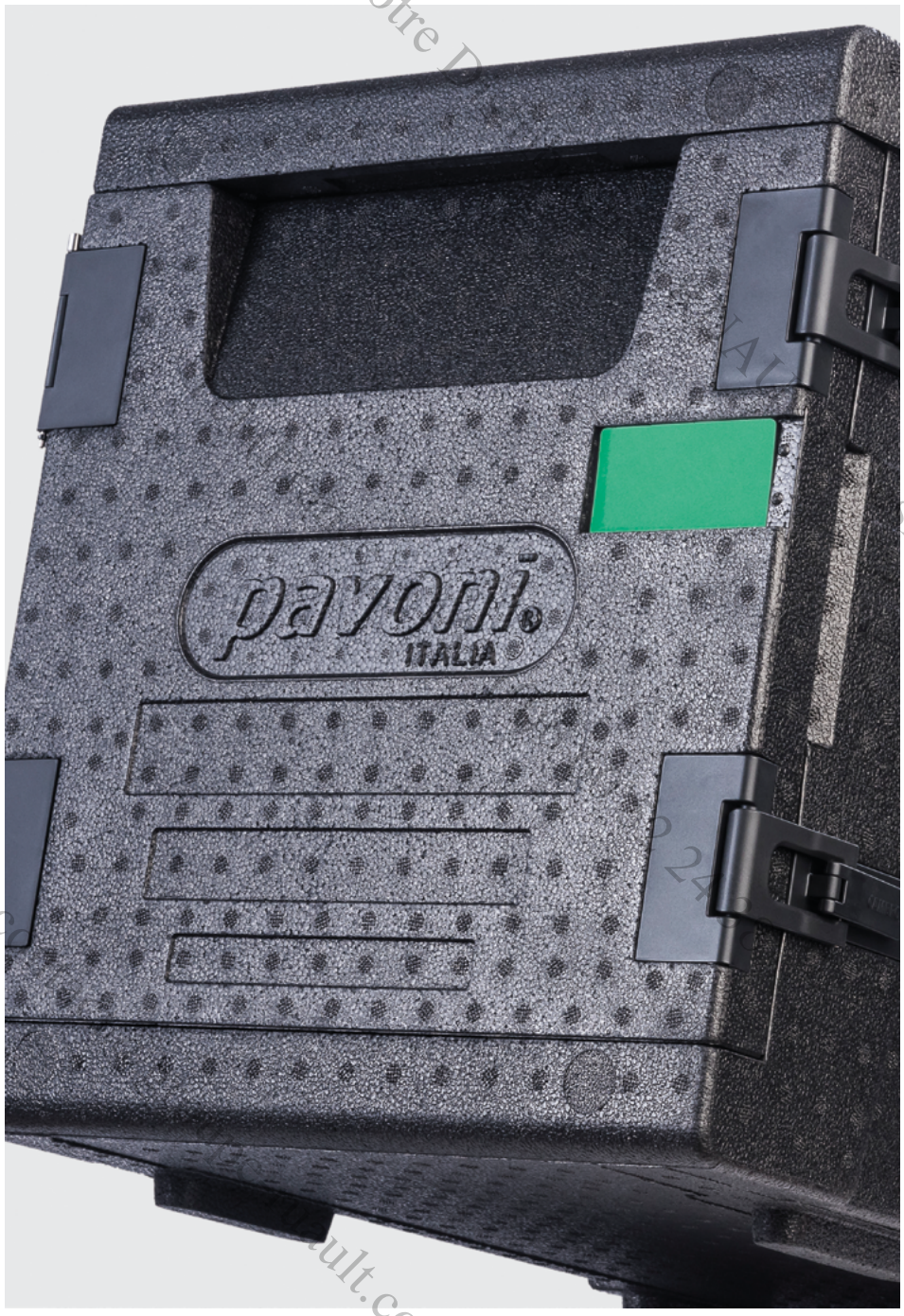
Fondo chiuso e pareti forate / Closed bottom and perforated sides

| Serie IC / IC Series | Code | Dim. esterne outside Dim. (mm) | Dim. interne inside Dim. (mm) | Vol (lt) | Pcs per pallet |
|---|---|---|---|---|---|
|  | IC4 | 570×360×340 | 502×312×330 | 40 | 350 |
| | IC6 | 660×450×350 | 582×392×300 | 60 | 250 |
| | IC10 | 780×520×400 | 685×480×380 | 100 | 90 |

Fondo chiuso e pareti forate / Closed bottom and perforated sides

| Coperchi / Lids | Code | dim. esterne outside Dim. (mm) | Pcs per pallet | LLDPE |
|---|---|---|---|---|
|  | COPI4 | 590×370×20 | 250 | Coperchio per I/IC4<br>Lid for I/IC4 |
|  | COPI6N | 680×475×20 | 200 | Coperchio per I/IC6<br>Lid for I/IC6 |

Votre Distributeur ROBAULT Design
Tel (France) : +33 (0) 6 60 52 24 38
contact@groupe-ruant.com


pavoni
ITALIA

# Termobox

La linea di contenitori Termobox è ideale per le aziende della ristorazione, del catering e dell' Ho.Re.Ca. Contenitori leggerissimi, capaci di un'ottima tenuta della temperatura delle pietanze e prodotti contenuti al loro interno, dotati di un'eccellente resistenza all'usura. I Termobox sono progettati mettendo la sicurezza al primo posto, sia durante la movimentazione che nella conservazione delle merci: assicurano agli alimenti il mantenimento di temperature inferiori a +4°C o superiori a 65°C per molte ore durante la conservazione e il trasporto. Una facile pulizia e la riduzione di potenziale contaminazione incrociata completano le caratteristiche di una linea di grande successo. /
The Termobox line of containers is ideal for Ho.Re.Ca. restaurants and catering establishments. These containers are extremely lightweight and excellently maintain the temperatures of dishes and other products contained. They are also resistant to wear and tear. Termobox containers were designed to ensure safety above all, during both goods handling and storage operations. They maintain temperatures of less than +4°C or higher than 65°C for many hours during storage and transport operations. The containers are readily cleanable. Potential cross-contamination is curbed. Thanks to these characteristics, this line of products has been extremely successful.

Votre Distributeur AGRIAL Europe
Téléphone : +39 0376 60 5224 32
contact@groupe-riant.com

- Leggeri, realizzati in EPP (polipropilene espanso) un materiale dalle alte prestazioni e rispettoso dell'ambiente. / Lightweight, and manufactured in EPP (foam polypropylene). The performance ratings of this environmentally compatible material are impressively high.
- Chimicamente inerti, non vengono attaccati da olio, grasso e dalla maggior parte delle sostanze chimiche. / Since these containers are chemically inert, they are impervious to oils, greases and most chemical substances.
- Elevata resistenza agli impatti senza riportare danni, grazie all'eccellente assorbimento dell'energia meccanica. / Markedly impact resistant, with no damage ensuing, thanks to the optimal level of absorption of mechanical energy.
- Grazie all'eccezionale forza strutturale sono in grado di sopportare carichi pesanti mantenendo la loro forma. / Thanks to this material's extraordinary structural strength, these containers can bear heavy loads with no deformation.
- Lavabili in lavastoviglie. / Dishwasher safe.
- Adatti per prodotti alimentari. / Suitable for foods.
- Riciclabili al 100%. / 100% recyclable.

5 EPP

# Termobox a caricamento dall'alto
# Top-loader Termobox

5
EPP

I Termobox a caricamento dall'alto sono dotati di un design esclusivo, che permette di risparmiare fino al 30% di spazio. Gli incavi delle pareti interne dei Termobox facilitano il caricamento e lo scaricamento delle bacinelle GN 1/1 e 1/2, mentre l'apposito spazio prestampato permette l'inserimento di targhette identificative. I manici sono ergonomici, per un sollevamento facilitato e sicuro, e l'impilabilità è garantita anche con contenitori di terze parti presenti sul mercato.

Top-loader Termobox containers are the outcome of an exclusive design idea, capable of saving up to 30% of the available space. The grooves in the internal sides of Termobox containers facilitate loading and unloading the GN 1/1 and 1/2 trays. A pre-stamped space may be used to add ID labels. The handles are ergonomic, thus facilitating safe lifting. Stackability is assured, also with containers of third parties present within the marketplace.



Facile carico e scarico con i comodi incavi nelle pareti interne / Easy to load and unload with conveniently grooved inner sides

Manici ergonomici per movimentazione in sicurezza
Ergonomic handles for safe handling

Semplice identificazione utilizzando l'apposito spazio per etichette / Identification facilitated thanks to inclusion of a space for labels

Conservazione di cibi caldi /
Storage of hot food

| 87°C | 85,6°C | 84,4°C | 82,8°C | 81,2°C |
|---|---|---|---|---|
| Temp. iniziale / Starting temp. | 1h | 2h | 3h | 4h |

Nota: Si otterranno i migliori risultati caricando le bacinelle a temperature comprese fra 82°C e 88°C. Il caricamento di bacinelle in metallo a temperature superiori ai 120°C può causare danni al contenitore.

Conservazione di cibi freddi /
Storage of cold food

| 0,3°C | 0,8°C | 0,9°C | 1,2°C | 1,4°C |
|---|---|---|---|---|
| Temp. iniziale / Starting temp. | 1h | 2h | 3h | 4h |

NB: The best results are obtained by loading the trays at a temperature in the 82°C-88°C range. Temperatures higher than 120°C may damage the container.

Vote Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

| Per bacinelle GN 1/2<br>For GN 1/2 holdings | Code | Dim. esterne<br>outside Dim.<br>(mm) | Dim. interne<br>inside Dim.<br>(mm) | Peso<br>weight<br>(kg) | Vol (lt) | Colour |
|---|---|---|---|---|---|---|
|  | TB4326 | 390×330×257 | 330×270×193 | 0,62 | 16,9 | ■ |
|  | TB4332 | 390×330×316 | 330×270×253 | 0,70 | 0,70 | ■ |

| Per bacinelle GN 1/1<br>For GN 1/1 holdings | Code | Dim. esterne<br>outside Dim.<br>(mm) | Dim. interne<br>inside Dim.<br>(mm) | Peso<br>weight<br>(kg) | vol (lt) | Colour |
|---|---|---|---|---|---|---|
|  | TB6426 | 600×400×257 | 538×338×195 | 1,07 | 35,5 | ■ |
|  | TB6432 | 600×400×316 | 538×338×254 | 1,20 | 46 | ■ |

| Impilabile per bacinelle GN 1/1<br>Stackable for GN 1/1 holdings | Code | Dim. esterne<br>outside Dim.<br>(mm) | Dim. interne<br>inside Dim.<br>(mm) | Peso<br>weight<br>(kg) | vol (lt) | Colour |
|---|---|---|---|---|---|---|
|  | TB6432N | 600×400×316 | 538×338×254 | 1,13 | 43 | ■ |

30% di risparmio in volume grazie al design ad impilaggio interno. /
30% space saving thanks to the internal stacking design solution.

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

| Per casse per prodotti da forno<br>For crates for bakery products | Code | Dim. esterne<br>outside Dim.<br>(mm) | Dim. interne<br>inside Dim.<br>(mm) | Peso<br>weight<br>(kg) | Vol (lt) | Colour |
|---|---|---|---|---|---|---|
|  | TB7527 | 690×490×270 | 625×425×205 | 1,40 | 53 | ■ |
|  | TB7537 | 690×490×370 | 625×425×305 | 1,70 | 80 | ■ |

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Termobox a caricamento frontale
# Front-loader Termobox

I Termobox a caricamento frontale sono pratici e pensati per la semplicità d'utilizzo. Uno scomparto per piastre calde o fredde è posto sulla parete posteriore interna per evitare sgocciolamenti di condensa dall'alto e favorire la distribuzione uniforme della temperatura in tutto il contenitore. Sulla parte alta, una comoda impugnatura perimetrale permette la movimentazione comoda e sicura su tutti 4 i lati. L'apertura e chiusura sono facilitate dallo sportello coi bordi smussati mentre le cerniere e la serratura a scatto in nylon permettono allo sportello di aprirsi a 270°.

Front-loader Termobox containers are a solution designed for practicality and user-friendliness. A division is provided for eutectic plates or icing boxes. The division is fitted on the inner back side in order to curb dripping and condensation from above, and in order to enable uniform distribution of the temperature desired within the box as a whole. The top includes a perimeter hand grip for safe, convenient handling on all 4 sides. Opening and closing are facilitated by inclusion of the door with rounded edges. The door can be opened to 270° thanks to the hinges and snap latch in nylon.



Comoda apertura e chiusura grazie ai bordi smussati dello sportello / Easy to open and close thanks to the rounded edges of the door

Design intelligente con comparto interno per piastre calde o fredde, per distribuire la temperatura e impedire sgocciolamenti. / Smart design with inner division for eutectic plates or icing boxes, to distribute the temperature and prevent dripping

Semplice identificazione utilizzando l'apposito spazio per etichette
Simply identifiable using the space provided for labels

Facile movimentazione in sicurezza con comode impugnature perimetrali / Easy to handle in safe conditions, thanks to the perimetral hand grips

Accesso a 270° facilitato dall'ampia apertura dello sportello. Chiusura rinforzata / Opening at 270° access to the products facilitated by the door that can be fully opened. Reinforced closure

Anti-sgocciolamento Il rilievo incorporato sul fronte inferiore evita la fuoriuscita di liquidi. / Anti-drip the upturned lip on the bottom of the front prevents liquids from escaping

Conservazione di cibi caldi /
Storage of hot food

| 87°C | 85,6°C | 84,4°C | 82,8°C | 81,2°C |
|---|---|---|---|---|
| Temp. iniziale Starting temp. | 1h | 2h | 3h | 4h |

Nota: Si otterranno i migliori risultati caricando le bacinelle a temperature comprese fra 82°C e 88°C. Il caricamento di bacinelle in metallo a temperature superiori ai 120°C può causare danni al contenitore.

Conservazione di cibi freddi /
Storage of cold food

| 0,3°C | 0,8°C | 0,9°C | 1,2°C | 1,4°C |
|---|---|---|---|---|
| Temp. iniziale Starting temp. | 1h | 2h | 3h | 4h |

NB: The best results are obtained by loading the trays at a temperature in the 82°C-88°C range. Temperatures higher than 120°C may damage the container.

Votre Distributeur Cristel Design
Lyon (France) : +33 (0)4 72 [illegible]
contact@strieupe-ruaud.com

Votre Distributeur RUAULT Design
Tel (France) : +33 (0)6 60 52 24 39
Contact@roupe-ruault.com

| Senza guide<br>Without rails | Code | Dim. esterne<br>outside Dim.<br>(mm) | Dim. interne<br>inside Dim.<br>(mm) | Peso<br>weight<br>(kg) | Vol<br>(lt) | Colour |
|---|---|---|---|---|---|---|
|  | TB7569 | 770×540×687 | 615×410×585 | 6,10 | 155 | ■ |

Contenitori multiuso senza guide per il trasporto di casse, teglie e vassoi di 600×400 mm. Può essere modificato con guide regolabili in acciaio inossidabile opzionali, KITADJR*, per il trasporto di casse da 600×400 mm, bacinelle e teglie da forno nella stessa unità. /
These multi-use containers without rails were designed for transporting crates, pans and trays (600×400 mm). These containers can also be modified for greater versatility with the inclusion of optional adjustable rails in stainless steel, KITADJR*, for transporting 600×400 mm crates, trays and baking pans in the same unit.

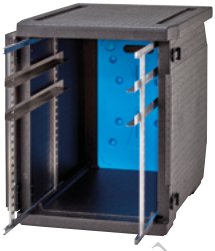
* Vedere gli accessori. / * See the accessories.

| Con 6 guide<br>With 6 rails | Code | Dim. esterne<br>outside Dim. (mm) | Dim. interne<br>inside Dim.<br>(mm) | Peso<br>weight<br>(kg) | Vol (lt) | Colour |
|---|---|---|---|---|---|---|
|  | TB7569R6 | 770×540×687 | 615×410×585 | 6,34 | 126 | ■ |

Disponibili con 6 guide integrate stampate, per tenere in posizione in modo sicuro bacinelle e teglie 600×400 mm durante il trasporto. / The containers are available with 6 moulded built-in rails. The containers were designed to hold trays and 600×400 mm pans in position during transport, with no worries about spillage or loss.

| Con 9 guide<br>With 9 rails | Code | Dim. esterne<br>outside Dim.<br>(mm) | Dim. interne<br>inside Dim.<br>(mm) | Peso<br>weight<br>(kg) | Vol (lt) | Colour |
|---|---|---|---|---|---|---|
|  | TB7569R9 | 770×540×687 | 615×410×585 | 6,60 | 126 | ■ |

Disponibili con 9 guide integrate stampate, per tenere in posizione in modo sicuro bacinelle e teglie 600×400 mm durante il trasporto. /
The containers are available with 9 moulded built-in rails. The containers were designed to hold trays and 600×400 mm pans in position during transport, with no worries about spillage or loss.

| Con guide regolabili<br>With adjustable rails | Code | Dim. esterne<br>outside Dim.<br>(mm) | Dim. interne<br>inside Dim.<br>(mm) | Peso<br>weight<br>(kg) | Vol (lt) | Colour |
|---|---|---|---|---|---|---|
|  | TB7569ADJR | 770×540×687 | 615×410×585 | 8,17 | 155 | ■ |

Disponibile con 2 set di guide* regolabili in acciaio inossidabile per il trasporto di differenti contenitori, tra cui casse da 600×400 mm, bacinelle e teglie da forno nella stessa unità. /
This exclusive multi-use container was designed with 2 sets of adjustable rails* in stainless steel enabling the operator to transport various containers including 600x400 mm crates, trays and baking pans in the same unit.

* Guide aggiuntive possono essere acquistate separatamente. Vedere gli accessori.
* Additional rails may be purchased separately. See the accessories.

| Per bacinelle GN 1/1 con 8 guide / For GN 1/1 holdings with 8 rails | Code | Dim. esterne<br>outside Dim.<br>(mm) | Dim. interne<br>inside Dim.<br>(mm) | Peso<br>weight<br>(kg) | Vol (lt) | Colour |
|---|---|---|---|---|---|---|
|  | TB6448 | 640×440×475 | 535×330×370 | 3,20 | 60 | ■ |

| Per bacinelle GN 1/1 con 12 guide / For GN 1/1 holdings with 12 rails | Code | Dim. esterne<br>outside Dim.<br>(mm) | Dim. interne<br>inside Dim.<br>(mm) | Peso<br>weight<br>(kg) | vol (lt) | Colour |
|---|---|---|---|---|---|---|
|  | TB6463 | 640×440×625 | 535×330×525 | 3,90 | 86 | ■ |

Votre distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Accessori
# Accessories

| Kit di guide regolabili / Adjustable rails kit per TB7569 / for TB7569 | Code | Dimension (mm) | peso weight (kg) |
|---|---|---|---|
|  | KITADJR | 600×10×580 | 2,07 |

I telai in acciaio inossidabile e 2 set di guide per regolare e creare spazi personalizzati secondo necessità tra le guide. / The frames in stainless steel and the 2 sets of rails were designed to provide operators with the flexibility to adjust and create customized spaces between rails, according to their own needs.

| Kit di guide / Rails kit KITR per KITADJR / KITR for KITADJR | Code | Dimension (mm) | Peso weight (kg) |
|---|---|---|---|
|  | KITR | 600×30×30 | 0,42 |

In acciaio inossidabile, può essere acquistato separatamente per trasportare più articoli nello stesso contenitore. /
The kit made up of 2 adjustable rails in stainless steel may be purchased separately in order to transport various articles in the same container.

| Carrelli / Trolleys | Code | |
|---|---|---|
| | CARE/P | per - for TB6426, TB6432, TB6432N |
| | CARE75/I | per - for TB7527, TB7537 |
| | CARTB7569 | per - for TB7569 |
| | CARTB6448-6463 | per - for TB6448 e TB6463 |

Carrelli per impilare e trasportare diverse unità in una sola volta e in tutta sicure / Trolleys for safely stacking and transporting various units as one operation.

Votre Distributeur : ROBERT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-robert.com

| Piastre per freddo / Icing boxes | Code | Dimension (mm) | Peso weight (kg) |
|---|---|---|---|
|  | CP3226 | 325×265×30 | 1,75 |
| | CP5332 | 530×325×30 | 3,90 |

Progettate per prolungare il periodo di tempo durante il quale il cibo viene mantenuto freddo. Congelale in orizzontale per una notte e disponile in alto nel contenitore. /
The icing boxes were designed to prolong the time of low-temperature storage of food. Freeze the icing box in a horizontal position for one night and then place it vertically in the container.

| Piastre per caldo / Eutectic plates | Code | Dimension (mm) | Peso weight (kg) |
|---|---|---|---|
|  | HP5332 | 530×325×30 | 3,25 |

Progettate per prolungare il periodo di tempo durante il quale il cibo viene mantenuto caldo. Mettile in acqua calda per 35 minuti e disponile in fondo al contenitore. /
The eutectic plates were designed to prolong the time of high-temperature storage of food. Submerge the plate in hot water for 35 minutes and then place it on the bottom of the container.

| Etichette identificative / Labels for identification | Code |
|---|---|
|  | IDL5 |

Etichette adesive colorate per la facile identificazione. Aiutano l'operatore a individuare e destinare l'uso del contenuto della scatola. /
Coloured stickers provided to facilitate identification. Operators will find it easier to select container contents and their uses.

Votre Distributeur : RUAUX Design
Tel (France) : +33 (0)6 60 12 24 38
contact@groupe-ruaux.com

Votre Distributeur : RUAULT Design
Tel (France) : +33(0)6 60 52 24 38
contact@groupe-ruault.com

# Ambassadors




Votre Distributeur : RUAULT Desig
RUAULT Desig : +33 (0)6 60 52 24 38
contact@groupe-ruault.com



# Pierre Hermé

## Pasticceria *Pastry world*

Stampi per torte /
Cake moulds

| Code | Name | Page |
|---|---|---|
| KE089 O | Cylindra | 108 |
| KE090 O | Cylindra | 108 |

Stampi per monoporzioni /
Single-serving portions moulds

| Code | Name | Page |
|---|---|---|
| PX4393 O | Cylindra | 43 |



# Massimo Bottura

## Cioccolateria *Chocolate world*

Serigrafie /
Silkscreen

| Code | Name | Page |
|---|---|---|
| SD120SB | Camouflage | 327 |
| SD4COLSB | Camouflage | 327 |

Votre Distributeur RUAULT Design
+33 (0)6 66 52 24 38
contact@groupe-ruault.com



# Jérôme De Oliveira

## Pasticceria *Pastry world*

Stampi per monoporzioni /
Single-serving portions moulds

| Code | Name | Page |
|---|---|---|
| PX43103 O | Easter mono | 6 |

Stampi per torte /
Cake moulds

| Code | Name | Page |
|---|---|---|
| KE094 O | Easter cake | 7 |



# Ramon Morató

## Cioccolateria / Chocolate

Stampi per praline in tritan /
Tritan praline moulds

| Code | Name | Page |
|---|---|---|
| PC5061 O | Cubo | 12 |
| PC5062 O | Cubo | 12 |
| PC5063 O | Cubo | 12 |

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@coupe-ruault.com

O Novità / New products



# Davide Oldani

## Horeca

Stampi in silicone tridimensionali /
Three-dimensional silicone moulds

| Code | Name | Page |
|---|---|---|
| GG068 O | Half Apple | 28 |
| GG069 O | Half Pear | 29 |
| GG070 O | Half Lemon | 30 |
| GG071 O | Half Orange | 31 |
| GG038 | Gruyere | 216 |
| GG039 | Cheese | 216 |
| GG040 | Ricotta | 217 |
| GG041 | Ossobuco | 217 |
| GG032 | Scallop | 218 |
| GG033 | Oyster | 218 |
| PX4338 | Battuta d'inizio | 219 |
| PX4327 | Battuta d'inizio | 219 |
| PX4328 | Dama | 219 |

Votre Distributeur RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com



# Davide Comaschi

## Cioccolateria *Chocolate world*

Stampi per tavolette /
Choco bar moulds

| Code | Name | Page |
|---|---|---|
| PC5051 ○ | Maxi choco | 262 |

Stampi tridimensionali /
Three-dimensional moulds

| Code | Name | Page |
|---|---|---|
| KT183 | Abyss | 278 |
| KT205 | Hexagon Tree | 294 |
| KT206 | Blob Tree | 295 |
| KT207 | Fluent Tree | 294 |
| KT194 | Rocky Tree | 294 |
| KT208 | Polaris | 301 |

Stampi per praline /
Praline moulds

| Code | Name | Page |
|---|---|---|
| PC5040 | Murano | 248 |
| PC5041 | Murano | 248 |
| PC5042 | Murano | 248 |
| PC5043 | Murano | 248 |
| PC5044 | Murano | 248 |
| PC5045 | Murano | 248 |
| PC5046 | Murano | 248 |
| PC5047 | Murano | 248 |
| PC23 | Innovation | 253 |
| PC50 | Hearth Design | 255 |
| PC66 | Abyss | 259 |
| PC67 | Abyss | 259 |
| PC68 | Abyss | 259 |
| PC69 | Abyss | 259 |

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 28
contact@groupe-ruault.com



Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 94 38
contact@groupe-ruault.com

# Cédric Grolet

## Pasticceria *Pastry world*

Stampi per monoporzioni /
Single-serving portions moulds

| Code | Name | Page |
|---|---|---|
| PX43104 O | Mango | 16 |
| PX43105 O | Vanilla | 17 |
| PX43106 O | Tablette | 13 |
| PX4397 O | Bouquet de roses | 43 |
| PX4390 | Je t'aime | 44 |
| PX4391 | Charlotte | 44 |
| PX4392 | Nuage | 44 |
| PX4388 | Dentelle | 45 |
| PX4386 | La vie en rose | 45 |
| PX4384 | Façon Saint-Honoré | 45 |
| PX4359 | Citron | 46 |
| PX4357 | Marron | 46 |
| PX4358 | Noisette | 46 |
| AF006 | Citron | 47 |
| AF007 | Marron | 47 |
| AF008 | Noisette | 47 |

Stampi per miniporzioni /
Mini-portions moulds

| Code | Name | Page |
|---|---|---|
| PX4399 O | Façon Saint-Honoré | 22 |

Stampi per torte /
Cake moulds

| Code | Name | Page |
|---|---|---|
| KE095 O | Tablette | 15 |
| KE093 O | Bouquet de roses | 108 |
| KE087 | Charlotte | 109 |
| KE088 | Nuage | 109 |
| KE086 | Je t'aime | 110 |
| KE082 | Dentelle | 110 |
| KE080 | La vie en rose | 111 |
| KE074 | Façon Saint-Honoré | 111 |
| KE057 | Citron | 112 |
| KE056 | Marron | 112 |
| KE055 | Noisette | 112 |

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com




Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6

# Emmanuele Forcone

## Pasticceria *Pastry world*

### Stampi per top / Top moulds

| Code | Name | Page |
|---|---|---|
| TOP28 ○ | Twirl | 18 |
| TOP29 ○ | Twirl | 19 |
| TOP30 ○ | Twirl | 20 |
| TOP07 | Ipnosi | 150 |
| TOP05 | Ipnosi | 150 |
| TOP06 | Ipnosi | 150 |
| TOP08 | River | 151 |
| TOP11 | Mini River | 151 |
| TOP09 | Coral | 151 |
| TOP10 | Mini Coral | 151 |
| TOP15 | Jelly | 152 |
| TOP16 | Mini Jelly | 152 |
| TOP13 | Shangai | 152 |
| TOP14 | Mini Shangai | 152 |
| TOP01 | Maya | 153 |
| TOP12 | Mini Maya | 153 |
| TOP02 | Sponge | 153 |
| TOP04 | Circle | 154 |
| TOP03 | Iceberg | 154 |

### Stampi per torte / Cake moulds

| Code | Name | Page |
|---|---|---|
| KE075 | Cadeau | 113 |
| KE076 | Mini Cadeau | 113 |
| KE049S | Beloved | 124 |
| KE016 | Passion | 124 |
| KE017 | Passion | 124 |
| KE062 | Cyclone | 113 |
| KE069S | Hula | 114 |
| KE070S | Corolla | 114 |
| KE071S | Louvre | 114 |
| KE024 | Planet | 115 |
| KE052 | Mini Planet | 115 |
| KE043 | Mars | 115 |
| KE051 | Mini Mars | 115 |
| KE013 | Plissée | 116 |
| KE053 | Mini Plissée | 116 |
| KE018 | Queen | 117 |
| KE015 | Bombée | 116 |
| KE054 | Mini Bombée | 116 |
| KE032 | Galaxy | 117 |
| KE019 | Royal | 117 |
| KE042 | Flip | 118 |
| KE027 | Caleidon | 118 |
| KE030 | Twister | 118 |
| KE025 | Classic | 119 |
| KE026 | Windy | 119 |
| KE028 | Curvy | 119 |
| KE039 | Honorè | 120 |
| KE044 | Venus | 120 |
| KE023 | Pop | 120 |
| KE029 | Puffy | 121 |
| KE014 | Petal | 121 |
| KE038 | Rocky | 121 |
| KE047 | Nevada | 122 |
| KE037 | Square | 122 |
| KE031 | Top | 122 |
| KE050 | Ametista | 123 |
| KE068 | Eros | 123 |
| KE034 | Futura | 123 |

### Stampi per monoporzioni / Single-serving portions moulds

| Code | Name | Page |
|---|---|---|
| PX4329 | Pear | 56 |
| PX4330 | Apple | 56 |
| PX4331 | Peach / Cherry | 56, 57 |
| PX4332 | Tangerine | 57 |
| PX4333 | Strawberry | 57 |
| PX4370S | Beloved | 58 |

### Stampi per tronchetti / Logs moulds

| Code | Name | Page |
|---|---|---|
| KE041 | Atomic | 138 |
| KE033 | Bilbao | 138 |
| KE040 | Canyon | 139 |
| KE022 | Crème | 140 |
| KE021 | Sublime | 140 |
| KE035 | Lady | 140 |

○ Novità / New products

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com


BACHOUR
Antonio Bachour
BABA'
BABA'

# Antonio Bachour

## Pasticceria *Pastry world*

### Stampi per torte / Cake moulds

| Code | Name | Page |
|---|---|---|
| KE060 | Lovely | 124 |
| KE061 | Lovely | 124 |

### Stampi per miniporzioni / Mini-portions moulds

| Code | Name | Page |
|---|---|---|
| PX43101 O | Margherita | 24 |
| PX4398 O | Jasmine | 21 |

### Stampi per medie porzioni / Medium portions moulds

| Code | Name | Page |
|---|---|---|
| PX3221 O | Muffin40time | 26, 81 |
| PX3215 | Pastel40time | 78 |
| PX3216 | Confy40time | 78 |
| PX3217 | Cylinder40time | 78 |
| PX3218 | Sphere40time | 80 |
| PX3219 | Planet40time | 80 |
| PX3220 | Cube40time | 80 |

### Stampi per monoporzioni / Single-serving portions moulds

| Code | Name | Page |
|---|---|---|
| PX4363 | Lovely | 51 |
| PX4383S | Margherita | 49 |
| PX4353S | Pastel | 49 |
| PX4375 | Yoga | 49 |
| PX4376 | Romance | 50 |
| PX4365 | Tulip | 50 |
| PX4371 | Lotus | 51 |
| PX4361 | Tulum | 51 |
| PX4364 | Gummy | 52 |
| PX4362 | Gel | 52 |
| PX4360S | Miami | 52 |
| PX4356 | Delish | 53 |
| PX4351S | Confy | 53 |
| PX4373 | Domino | 53 |
| PX4374 | Nautilus | 50 |
| PX4352S | Pelota | 54 |
| PX4340 | Over | 54 |
| PX4341 | Polly | 54 |
| PX4355 | Jasmine | 55 |

## Cioccolateria *Chocolate world*

### Stampi per praline / Praline moulds

| Code | Name | Page |
|---|---|---|
| PC38 | Bonbons | 256 |
| PC39 | Bonbons | 256 |
| PC40 | Bonbons | 256 |
| PC41 | Bonbons | 256 |
| PC42 | Bonbons | 256 |
| PC43 | Bonbons | 256 |
| PC44 | Bonbons | 256 |
| PC45 | Bonbons | 256 |
| PC46 | Bonbons | 256 |
| PC47 | Bonbons | 256 |
| PC48 | Bonbons | 256 |
| PC56 | Bonbons | 257 |
| PC57 | Bonbons | 257 |
| PC58 | Bonbons | 257 |
| PC59 | Bonbons | 257 |
| PC60 | Bonbons | 257 |
| PC61 | Bonbons | 257 |
| PC62 | Bonbons | 257 |
| PC63 | Bonbons | 257 |
| PC64 | Bonbons | 257 |
| PC65 | Bonbons | 257 |

### Stampi per tavolette / Choco bar moulds

| Code | Name | Page |
|---|---|---|
| PC5000 | Lovely | 266 |

Votre Distributeur : RUAULT Design
Tel France) : +33 (0)6 60 52 21 38
contact@groupe-ruault.com




# Stefano Laghi

## Pasticceria *Pastry world*

Stampi per top / Top moulds

| Code | Name | Page |
|---|---|---|
| TOP24 | Raven | 146 |
| TOP20 | Mini Raven | 146 |
| TOP27 | Scarlet | 147 |
| TOP23 | Mini Scarlet | 147 |
| TOP26 | Almonds | 148 |
| TOP22 | Mini Almonds | 148 |
| TOP25 | Hazel | 149 |
| TOP21 | Mini Hazel | 149 |

Stampi sfere / Sphere moulds

| Code | Name | Page |
|---|---|---|
| LS05 | Pavoduo | 94 |

## Cioccolateria *Chocolate world*

Attrezzature per cioccolato / Chocolate equipment

| Code | Name | Page |
|---|---|---|
| LS01 | Chokoflex | 343 |
| LS02 | Chokoflex | 343 |
| LS03 | Chokoflex | 343 |
| LS04 | Chokoflex | 343 |
| LS06 | Chokoflex | 343 |
| LS07 | Chokoflex | 343 |
| CH1 | FlyChoc | 340 |
| CH2 | FlyChoc | 340 |
| CH3 | FlyChoc | 340 |
| CH4 | FlyChoc | 340 |
| CH5 | FlyChoc | 340 |
| CH6 | FlyChoc | 340 |
| CH7 | FlyChoc | 340 |
| CH8 | FlyChoc | 340 |
| CH9 | FlyChoc | 340 |
| CH10 | FlyChoc | 340 |

Vot Distributeur : RUAULT Design
Tel (0)33 (0)6 60 52 24 38
contact@groupe-ruault.com



# Johan Martin

Pasticceria *Pastry world*

Fasce inox /
Stainless steel bands

| Code | Name | Page |
|---|---|---|
| XF51 | Viennoiserie | 184, 185 |
| XF52 | Viennoiserie | 184, 185 |
| XF53 | Viennoiserie | 184, 186 |
| XF54 | Viennoiserie | 184, 186 |
| XF55 | Viennoiserie | 184, 187 |
| XF56 | Viennoiserie | 184, 187 |
| XF57 | Viennoiserie | 184, 188 |



# Nicolas Bacheyre

Pasticceria *Pastry world*

Stampi per monoporzioni /
Single-serving portions moulds

| Code | Name | Page |
|---|---|---|
| PX3214S | Slake | 72 |

Votre distributeur : RUAULT Design
Tel : (0)6 60 52 24 38
contact@rudesign.com



Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Fabrizio Fiorani

## Cioccolateria *Chocolate world*

Stampi per tavolette /
Choco bar moulds

| Code | Name | Page |
|---|---|---|
| PC5058 O | Xmas spirit | 264 |
| PC5059 O | Xmas night | 264 |
| PC5060 O | Halloween Friends | 263 |
| PC5048 | Easter Bunny | 263 |
| PC5049 | Easter Friends | 263 |
| PC5037 | Bubble Tree | 264 |
| PC5038 | Xmas Village | 265 |
| PC5039 | Xmas Friends | 265 |
| PC5010 | Bricks | 267 |
| PC5011 | Camouflage | 266 |
| PC5012 | Pixie | 267 |
| PC5013 | Mini Bricks | 267 |
| PC5001 | Sparkling | 265 |
| PC5002 | Crush | 268 |
| PC5003 | Ola | 268 |

Stampi per praline /
Praline moulds

| Code | Name | Page |
|---|---|---|
| PC49 | Iconic | 258 |
| PC51 | Iconic | 258 |
| PC52 | Iconic | 258 |
| PC53 | Iconic | 258 |
| PC55 | Iconic | 258 |

## Pasticceria *Pastry world*

Stampi per monoporzioni /
Single-serving portions moulds

| Code | Name | Page |
|---|---|---|
| PX4394 O | Lampone 1.1 | 61 |

## Horeca

Stampi in silicone tridimensionali /
Three-dimensional silicone moulds

| Code | Name | Page |
|---|---|---|
| GG066 | Mini Coffee | 27 |
| GG052 | Balloon | 229 |

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com



Tel (France) : +33 (0)6 60 52 24 38
contact@gro uault.com

# Gianluca Fusto

## Pasticceria *Pastry world*

Stampi per monoporzioni /
Single-serving portions moulds

| Code | Name | Page |
|---|---|---|
| PX4335S | Square | 59 |
| PX4337S | Rectangular | 59 |
| PX4334S | Round | 60 |
| PX4336S | Oval | 60 |
| PX3200 | Round | 73 |
| PX3201 | Shell | 73 |
| PX3202 | Cameo | 73 |
| PX3203 | Spring | 73 |
| PX3204 | Sand | 74 |
| PX3205 | Pyramid | 74 |
| PX3206 | Heart | 74 |
| PX3207 | Rock | 74 |
| PX3208 | Frisbee | 75 |
| PX3209 | Charm | 75 |
| PX3210 | Step | 75 |
| PX3211 | Pill | 75 |

Stampi per top /
Top moulds

| Code | Name | Page |
|---|---|---|
| TOP17 | Frisbee | 155 |
| TOP18 | Frisbee | 155 |
| TOP19 | Frisbee | 155 |

Fasce inox /
Stainless steel bands

Fasce inox microforate per crostate, da pag 179 a pag 182 / Micro-perforated rings for tarts, from page 179 to page 182

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com




Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Paolo Griffa

## Horeca

Tappettini in silicone per decorazioni /
Silicone mats for decorations

| Code | Name | Page |
|---|---|---|
| GG072 O | Me&You | 33 |
| GG073 O | Optique | 32 |
| GG074 O | Garden | 34 |
| GG075 O | Floreale | 35 |
| GG067 O | Honey pattern | 36 |
| GG059 | Mosaic Frame | 236 |
| GG060 | Foliage Frame | 164, 236 |
| GG061 | Jasmine Frame | 237 |
| GG062 | Blade Frame | 237 |
| GG063 | Mandala | 238 |
| GG064 | Honey Bees | 239 |
| GG065 | Snowflake | 239 |
| GG027 | Coral | 240 |
| GG028 | Plume | 164, 241 |
| GG029 | Leaf | 241 |
| GG030 | Bonsai | 241 |
| GG031 | Wood | 242 |

Stampi in silicone tridimensionali /
Three-dimensional silicone moulds

| Code | Name | Page |
|---|---|---|
| GG001 | Anello piccolo | 230 |
| GG002 | Anello grande | 230 |
| GG003 | Disco grande | 231 |
| GG004 | Disco piccolo | 231 |
| GG005 | Spirale | 231 |
| GG006 | Tondo | 232 |
| GG007 | Ovale | 232 |
| GG008 | Triangolo | 232 |
| GG009 | Spirale triangolo | 233 |
| GG010 | Spirale ovale | 233 |
| GG047 | Honeycomb | 165, 240 |
| GG048 | Oak tree | 164, 242 |
| GG049 | Maple | 242 |
| GG050 | Mariposa | 165, 243 |
| GG051 | Mariposa | 165, 243 |

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com




# Felix Lo Basso

## Horeca

Stampi in silicone tridimensionali /
Three-dimensional silicone moulds

| Code | Name | Page |
|---|---|---|
| GG011 | Chestnut | 167, 222 |
| GG012 | Olive | 223 |
| GG013 | Almond | 166, 223 |
| GG014 | Peanut | 167, 223 |
| GG015 | Nutshell | 167, 224 |
| GG016 | Cherry | 166, 224 |
| GG017 | Berry | 166, 224 |
| GG024 | Mandarin | 165, 225 |
| GG025 | Mushroom | 225 |
| GG026 | Nut | 225 |
| GG018 | Puzzle | 227 |
| GG022 | Gravel | 227 |
| GG019 | Stones | 227 |
| GG023 | Tree | 228 |
| GG020 | Ovosquare | 228 |
| GG021 | Triaround | 228 |

Votre Distributeur RUAULT Design
Tel Fixe : +33 (0)6 60 52 24 38
contact@groupe-ruault.com



# Franco Aliberti

## Horeca

Stampi in silicone tridimensionali /
Three-dimensional silicone moulds

| Code | Name | Page |
|---|---|---|
| GG055 | Melanzana | 220 |
| GG056 | Carciofo | 220 |
| GG057 | Cuore di bue | 220 |
| GG058 | Friggitello | 221 |
| GG034 | Asparagus | 221 |
| GG046 | Carrot | 221 |



# Maurizio Santin

## Pasticceria *Pastry world*

Stampi per torte /
Cake moulds

| Code | Name | Page |
|---|---|---|
| KE058 | Disco | 125 |

Votre distributeur : REVAULT Design
Tel France : +33 (0)6 60 52 24 38
contact@revault.com




# Andrea Berton

Horeca

Stampi in silicone tridimensionali /
Three-dimensional silicone moulds

| Code | Name | Page |
|---|---|---|
| GG054 | Egg | 226 |



# Eunji Lee

Horeca

Stampi in silicone tridimensionali /
Three-dimensional silicone moulds

| Code | Name | Page |
|---|---|---|
| GG035 | Baby banana | 226 |

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com



# Giuseppe Amato

Pasticceria *Pastry world*

Stampi per monoporzioni /
Single-serving portions moulds

| Code | Name | Page |
|---|---|---|
| PX4377S | Sfogliatella | 55 |

Stampi per miniporzioni /
Mini-portions moulds

| Code | Name | Page |
|---|---|---|
| PX4378 | Sfogliatella | 84 |



# Silvia Federica Boldetti

Pasticceria *Pastry world*

Attrezzature e stampi per gelato /
Ice cream Equipments and moulds

| Code | Name | Page |
|---|---|---|
| PX3212S | Rainbow stick | 206 |

Votre Distributeur : RUAULT Design
Tel France : +33 (0)6 60 52 24 28
contact@groupe-ruault.com

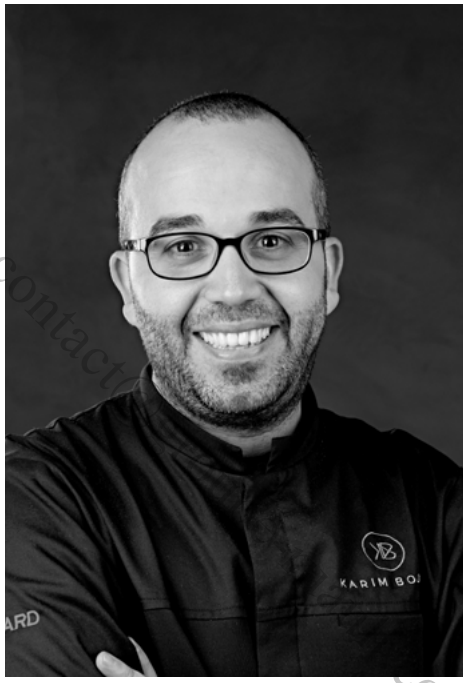



# Sebastiano Caridi

Pasticceria *Pastry world*

Stampi per top /
Top moulds

| Code | Name | Page |
|---|---|---|
| TOP24 | Raven | 146 |
| TOP20 | Mini Raven | 146 |
| TOP27 | Scarlet | 147 |
| TOP23 | Mini Scarlet | 147 |
| TOP26 | Almonds | 148 |
| TOP22 | Mini Almonds | 148 |
| TOP25 | Hazel | 149 |
| TOP21 | Mini Hazel | 149 |




# Karim Bourgi

Pasticceria *Pastry world*

Stampi per torte /
Cake moulds

| Code | Name | Page |
|---|---|---|
| KE065 | Squeeze | 125 |

Stampi per tronchetti /
Logs moulds

| Code | Name | Page |
|---|---|---|
| KE045 | Coin | 139 |

Votre Distributeur KUAULT Design
Tel (France) +33 (0)6 60 52 24 38
contact@kuault-design.com



# Leonardo Di Carlo

Pasticceria *Pastry world*

Formasil

| Code | Name | Page |
|---|---|---|
| FF4306 | Formasil | 170 |
| FF4301 | Formasil | 170 |
| FF4308 | Formasil | 170 |
| FF4311 | Formasil | 170 |
| FF06 | Formasil | 172 |
| FF01 | Formasil | 172 |
| FF08 | Formasil | 172 |
| FF09 | Formasil | 172 |
| FF11 | Formasil | 173 |
| FF10 | Formasil | 173 |
| FF12 | Formasil | 173 |
| FF03 | Formasil | 174 |
| FF04 | Formasil | 174 |
| FF02 | Formasil | 174 |
| FF05 | Formasil | 174 |

Votre distributeur : RUAULT Design
+33 (0)6 60 52 24 38
contact@groupe-ruault.com



# Vincent Vallée

Cioccolateria *Chocolate world*

Stampi per tavolette /
Choco bar moulds

| Code | Name | Page |
|---|---|---|
| PC5029 | Hexa | 268 |
| PC5030 | Fluid | 269 |
| PC5014 | Mini Moulin | 269 |
| PC5009 | Moulin | 269 |
| PC5004 | Fragment | 270 |
| PC5005 | Edelweiss | 271 |
| PC5006 | Pavé | 271 |
| PC5007 | Flow | 270 |
| PC5008 | Target | 270 |

Stampi tridimensionali per cioccolato /
Three-dimensional chocolate moulds

| Code | Name | Page |
|---|---|---|
| KT196 | Flow | 276 |

Votre Distributeur RUAULT Design
+33(0)6 60 52 24 38
contact@groupe-ruault.com


Votre Distributeur : RUAULT Design
Tel (
33 (0)6
24 38
contact@groupe-ruault.com

# Festività
*Celebration*

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)1 60 52 24 38
contact@groupe-ruault.com



Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 24 24 38
contact@groupe-ruault.com

# Pasqua Easter


| Code | Page |
|---|---|
| KE094 | 7 |
| KT129 | 287 |
| KT130 | 282 |
| KT131 | 290 |
| KT138 | 279 |
| KT139 | 279 |
| KT140 | 282 |
| KT142 | 291 |
| KT143 | 291 |
| KT154 | 290 |
| KT155 | 291 |
| KT156 | 281 |
| KT157 | 279 |
| KT158 | 288 |
| KT167 | 288 |
| KT168 | 281 |
| KT169 | 287 |
| KT170 | 289 |
| KT172 | 277 |
| KT173 | 282 |
| KT174 | 281 |
| KT182 | 278 |
| KT183 | 278 |
| KT184 | 289 |
| KT185 | 289 |
| KT186 | 277 |
| KT187 | 277 |
| KT188 | 277 |
| KT189 | 290 |
| KT190 | 278 |
| KT195 | 276 |
| KT196 | 276 |
| KT197 | 276 |
| KT198 | 288 |
| KT203 | 275 |
| KT204 | 275 |
| KT209 | 274 |
| KT210 | 274 |
| KT211 | 274 |
| KT212 | 275 |
| KT216 | 8 |
| KT217 | 9 |
| KT218 | 10 |
| KT50 | 283 |
| KT51 | 283 |
| KT70 | 283 |
| KT71 | 287 |
| KT72 | 286 |
| KT74 | 284 |
| KT76 | 284 |
| KT77 | 284 |
| KT78 | 286 |
| KT79 | 286 |
| KT90 | 285 |
| KT91 | 285 |
| KT92 | 285 |
| PC5048 | 263 |
| PC5049 | 263 |
| PX43103 | 6 |
| SD226SB | 323 |
| T1022SB | 312 |
| T1023SB | 312 |
| T1024SB | 312 |
| T1025SB | 313 |
| T1026SB | 313 |
| T1027SB | 313 |
| T1028SB | 313 |
| T1029SB | 313 |
| T1030SB | 313 |
| T1031SB | 313 |
| T1032SB | 313 |


# Natale Christmas


| Code | Page |
|---|---|
| GIRATU150 | 390 |
| GIRATU200 | 390 |
| GIRATU225 | 390 |
| GIROIOG | 391 |
| GIROIOP | 391 |
| KE011 | 141 |
| KE012 | 141 |
| KE021 | 141 |
| KE022 | 141 |
| KE033 | 138 |
| KE035 | 141 |
| KE040 | 139 |
| KE041 | 138 |
| KE045 | 139 |
| KE046 | 139 |
| KE066 | 137 |
| KE067 | 138 |
| KE072 | 137 |
| KE073 | 137 |
| KE077 | 136 |
| KE078 | 136 |
| KE079 | 136 |
| KE084 | 135 |
| KE085 | 135 |
| KE091 | 134 |
| KE092 | 134 |
| KT120 | 304 |
| KT122 | 305 |
| KT125 | 300 |
| KT127 | 306 |
| KT133 | 304 |
| KT135 | 297 |
| KT136 | 295 |
| KT137 | 297 |
| KT148 | 302 |
| KT149 | 305 |
| KT150 | 299 |
| KT151 | 299 |
| KT152 | 297 |
| KT153 | 306 |
| KT16 | 295 |
| KT162 | 296 |
| KT163 | 300 |
| KT164 | 300 |
| KT165 | 305 |
| KT166 | 302 |
| KT175 | 300 |
| KT176 | 296 |
| KT177 | 296 |
| KT178 | 299 |
| KT179 | 303 |
| KT180 | 303 |
| KT181 | 303 |
| KT191 | 298 |
| KT192 | 298 |
| KT193 | 302 |
| KT194 | 294 |
| KT199 | 298 |
| KT20 | 295 |
| KT200 | 298 |
| KT201 | 301 |
| KT202 | 301 |
| KT205 | 294 |
| KT206 | 295 |
| KT207 | 294 |
| KT208 | 301 |
| KT213 | 293 |
| KT214 | 293 |
| KT215 | 292 |
| KT86 | 304 |
| KT87 | 306 |
| PC5037 | 264 |
| PC5038 | 265 |
| PC5039 | 265 |
| PC5058 | 264 |
| PC5059 | 264 |
| PX059 | 140 |
| PX083 | 65 |
| PX4389 | 48 |
| PX4395 | 42 |
| PX4396 | 42 |
| PZ20SB | 317 |
| SD221SB | 322 |
| SD223SB | 322 |
| SD231SB | 322 |
| SD232SB | 322 |
| T1000SB | 315 |


Votre Distributeur : RONAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

| Code | Page |
|---|---|
| T1001SB | 315 |
| T1002SB | 315 |
| T1003SB | 315 |
| T1004SB | 315 |
| T1005SB | 316 |
| T1006SB | 316 |
| T1007SB | 316 |
| T1009SB | 316 |
| T1010SB | 316 |

| Code | Page |
|---|---|
| T1011SB | 316 |
| T1012SB | 316 |
| T1013SB | 317 |
| T1014SB | 317 |
| T1015SB | 317 |
| T1016SB | 317 |
| T1017SB | 317 |
| T1018SB | 317 |
| T1033SB | 314 |

| Code | Page |
|---|---|
| T1034SB | 314 |
| T1035SB | 314 |
| T1036SB | 315 |
| TX01 | 142 |
| TX02 | 142 |
| TX03 | 142 |
| TX04 | 142 |

## Love

| Code | Page |
|---|---|
| KE016 | 124 |
| KE017 | 124 |
| KE049S | 124 |
| KE060 | 124 |
| KE061 | 124 |
| KE068 | 123 |
| KE075 | 113 |
| KE076 | 113 |
| KE083 | 135 |
| KE086 | 110 |
| KE093 | 108 |

| Code | Page |
|---|---|
| MM14 | 255 |
| PC17 | 254 |
| PC50 | 255 |
| PC5000 | 266 |
| PC5026 | 252 |
| PC5028 | 266 |
| PR007 | 158 |
| PR008 | 158 |
| PR009 | 158 |
| PX4305 | 58 |
| PX4325 | 84 |

| Code | Page |
|---|---|
| PX4363 | 51 |
| PX4370S | 58 |
| PX4385 | 48 |
| PX4390 | 44 |
| PX4397 | 43 |
| SD224SB | 323 |
| SD225SB | 323 |
| SD233SB | 323 |
| SD234SB | 323 |
| SD235SB | 323 |

## Halloween

| Code | Page |
|---|---|
| PC5060 | 263 |

Novità / New products

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com


-40°C/+230°C
-40°F/+450°F

# Silicone

## Il silicone in pasticceria
## Silicone in pastry

Nella realizzazione dei prodotti in silicone utilizziamo sempre ed esclusivamente silicone platinico al 100%, secondo le normative UE. È atossico, inodore, insapore e sicuro anche a temperature molto elevate. Con una qualità che permette di mantenere altissima la performance dei prodotti e che garantisce ai nostri clienti articoli efficaci e resistenti. / We always and exclusively use 100% platinum silicone for our products, according to EU regulations. It is non-toxic, odorless, tasteless and safe even at very high temperatures. With a quality that allows us to keep a very high performance and guarantees our customers effective and durable items.

## Consigli
## Tips

- Lava i tuoi stampi in lavastoviglie senza utilizzare prodotti abrasivi o detergenti aggressivi. /
  Wash your moulds in the dishwasher without using abrasive products or harsh detergents.
- Non usare coltelli a contatto con lo stampo. /
  Do not use knives in contact with the mould.
- Non posizionare lo stampo su fonti di calore dirette (fuoco, grill, vetroceramica e piastra elettrica). /
  Do not place the mould on direct heat sources (fire, grill, ceramic glass or electric plate).
- Non utilizzare la funzione CRISP nel microonde. /
  Do not use the CRISP function in the microwave.

Rispetta questi suggerimenti: i tuoi stampi Pavoni Italia sono pronti per migliaia di utilizzi! / Respect these tips: your Pavoni Italia moulds are ready for thousands of uses!

## I suoi vantaggi
## Advantages

Atossico, inodore e insapore /
Non-toxic, odourless and tasteless

Efficace da -40°C a +250°C /
Valid from -40°C to +250°C

Flessibile e salvaspazio /
Flexible and space-saving

Versatile - da abbattitore a forno senza attese e viceversa /
Versatile - from blast chiller to oven without waiting and vice versa

Infrangibile, resistente e stoccabile /
Unbreakable, durable and storable

Lavabile in lavastoviglie /
Dishwasher safe

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 80 32 24 38
contact@groupe-ruault.com

# Indice alfabetico / Alphabetical index


| Code | Page |
|---|---|
| 14010 | 395 |
| 14020 | 395 |
| 14030 | 395 |
| 14040 | 395 |
| 14050 | 395 |
| 14060 | 395 |
| 14070 | 395 |
| 14080 | 395 |
| 14090 | 395 |
| 34013 | 395 |
| 34063 | 413 |
| 43753 | 413 |
| 43763 | 413 |
| 125/10 | 396 |
| 125/12 | 396 |
| 125/14 | 396 |
| 125/16 | 396 |
| 125/18 | 396 |
| 125/2 | 396 |
| 125/20 | 396 |
| 125/4 | 396 |
| 125/6 | 396 |
| 125/8 | 396 |
| 126/10 | 396 |
| 126/12 | 396 |
| 126/14 | 396 |
| 126/16 | 396 |
| 126/18 | 396 |
| 126/2 | 396 |
| 126/20 | 396 |
| 126/4 | 396 |
| 126/6 | 396 |
| 126/8 | 396 |
| 127/10 | 396 |
| 127/12 | 396 |
| 127/14 | 396 |
| 127/16 | 396 |
| 127/18 | 396 |
| 127/2 | 396 |
| 127/20 | 396 |
| 127/4 | 396 |
| 127/6 | 396 |
| 127/8 | 396 |
| 128/10 | 397 |
| 128/12 | 397 |
| 128/14 | 397 |
| 128/16 | 397 |
| 128/18 | 397 |
| 128/2 | 397 |
| 128/20 | 397 |
| 128/4 | 397 |
| 128/6 | 397 |
| 128/8 | 397 |
| 131/10 | 397 |
| 131/12 | 397 |
| 131/14 | 397 |
| 131/16 | 397 |
| 131/18 | 397 |
| 131/20 | 397 |
| 131/22 | 397 |
| 133/20 | 397 |
| 133/25 | 397 |
| 133/30 | 397 |
| 133/35 | 397 |
| 133/40 | 397 |
| 40A | 397 |
| 40B | 397 |
| 40C | 397 |
| 41A | 397 |
| 41B | 397 |
| 41C | 397 |
| A01SB | 348 |
| A02SB | 348 |
| A03SB | 348 |
| A04SB | 348 |
| A05SB | 348 |
| A06SB | 348 |
| A07SB | 348 |
| A08SB | 348 |
| A09SB | 348 |
| A10SB | 348 |
| A11SB | 348 |
| AEROGRAFO | 415 |
| AEROPENNA | 415 |
| AF001 | 94 |
| AF002 | 94 |
| AF003 | 94 |
| AF004 | 94 |
| AF005 | 94 |
| AF006 | 47 |
| AF007 | 47 |
| AF008 | 47 |
| AGAR AGAR | 367 |
| ALADIN | 417 |
| AP1 | 412 |
| ARGENTO | 358 |
| ARGENTOPV | 358 |
| ARGENTOSC1 | 358 |
| B134 | 334 |
| B139 | 334 |
| B159 | 334 |
| B161 | 334 |
| B162 | 334 |
| B163 | 335 |
| B167 | 334 |
| B181 | 334 |
| B197 | 335 |
| B204 | 334 |
| B702 | 335 |
| B705 | 334 |
| B707 | 334 |
| B708 | 335 |
| BAZ | 416 |
| BB25 | 400 |
| BB30 | 400 |
| BB35 | 400 |
| BB4 | 400 |
| BB45 | 400 |
| BB5 | 400 |
| BB55 | 400 |
| BB6 | 400 |
| BOTTIGLIA | 410 |
| BR102 | 335 |
| BR108 | 334 |
| BR109 | 334 |
| BR147 | 334 |
| BR148 | 334 |
| BR149 | 335 |
| BRILLSPRAY | 365 |
| CAG05 | 411 |
| CAG1 | 411 |
| CAG2 | 411 |
| CAG3 | 411 |
| CAG5 | 411 |
| CANNELLO | 416 |
| CARAMELLOMETRO | 416 |
| CARCAM | 427 |
| CARCL | 427 |
| CARGP150 | 390 |
| CARGP200 | 390 |
| CARGP225 | 390 |
| CARRELLO PER FORNO | 424 |
| CARRELLO PORTA MARNE | 424 |
| CB09 | 425 |
| CB16 | 425 |
| CB25 | 425 |
| CB36 | 425 |
| CB49 | 425 |
| CBP | 425 |
| CBU | 425 |
| CBV | 425 |
| CBVA | 425 |
| CCS | 401 |
| CCOP | 426 |
| CES | 401 |
| CGS | 401 |
| CH1 | 340 |
| CH10 | 340 |
| CH2 | 340 |
| CH3 | 340 |
| CH4 | 340 |
| CH5 | 340 |
| CH6 | 340 |
| CH7 | 340 |
| CH8 | 340 |
| CH9 | 340 |
| CHC | 404 |
| CHELATBL CHEF | 414 |
| CHO | 404 |
| CHOCOICE | 365 |
| CHQ | 404 |
| CHT | 404 |
| CIOCOPLASTBN | 362 |
| CIOCOPLASTMR | 362 |
| CIOCOPLASTWH | 363 |
| CLN01SB | 352 |
| CLN02SB | 352 |
| CLN04SB | 352 |
| CLN05SB | 352 |
| CLN06SB | 352 |
| CLN07SB | 352 |
| CLN08SB | 352 |
| CLN09SB | 352 |
| CLN10SB | 352 |
| CLN11SB | 352 |
| CM64095 | 406 |
| CM64100 | 406 |
| CM64105 | 406 |
| CM64110 | 406 |
| CM67777 | 406 |
| CM67781 | 406 |
| CM67785 | 406 |
| CM67791 | 406 |
| CM67793 | 406 |
| CMCS | 402 |
| CMES | 402 |
| CMGS | 402 |
| CMOS | 402 |
| CMQS | 402 |
| CMRS | 402 |
| CMTNS | 402 |
| CMTRS | 402 |
| CMTS | 402 |
| CMVS | 402 |
| COLINO | 411 |
| COS | 401 |
| COVER55 | 387 |
| COVER85 | 387 |
| CPAZ250 | 363 |
| CPBN250 | 363 |
| CPCO250 | 363 |
| CPG250 | 363 |
| CPGL250 | 363 |
| CPN250 | 363 |
| CPR250 | 363 |
| CPRA250 | 363 |
| CPV250 | 363 |
| CPVL250 | 363 |
| CPVS250 | 363 |
| CPOS | 426 |
| CQS | 401 |
| CR09 | 426 |
| CR16 | 426 |
| CR25 | 426 |
| CR36 | 426 |
| CR49 | 426 |
| CRS | 401 |
| CRU | 426 |


Votre Distributeur RESULT Design
(En France) : +33 (0)6 60 52 28 28
contact@graphiruault.com

| Code | Page |
|---|---|
| CTNS | 401 |
| CTRS | 401 |
| CTS | 401 |
| CV1 | 5 |
| CV2 | 5 |
| CV3 | 5 |
| CVS | 401 |
| D25QR | 337 |
| D25T | 337 |
| D35C | 337 |
| D35T | 337 |
| D38TR | 337 |
| D3C | 337 |
| D3T | 337 |
| D40-O | 337 |
| D45-O | 337 |
| D4QR | 337 |
| D4T | 337 |
| D51R | 337 |
| D52R | 337 |
| DCR | 404 |
| DECOTAB | 359 |
| DECOTABAZ | 360 |
| DECOTABBL | 360 |
| DECOTABBN | 360 |
| DECOTABCO | 360 |
| DECOTABFU | 360 |
| DECOTABG | 360 |
| DECOTABN | 360 |
| DECOTABR | 360 |
| DECOTABRA | 360 |
| DECOTABRC | 360 |
| DECOTABVC | 360 |
| DECOTABVS | 360 |
| DS01 | 342 |
| DS02 | 342 |
| DTAR250 | 361 |
| DTAZ250 | 361 |
| DTBL250 | 361 |
| DTBN250 | 361 |
| DTCO250 | 361 |
| DTFU250 | 361 |
| DTG250 | 361 |
| DTGL250 | 361 |
| DTGU250 | 361 |
| DTN250 | 361 |
| DTR250 | 361 |
| DTRA250 | 361 |
| DTRC250 | 361 |
| DTVC250 | 361 |
| DTVL250 | 361 |
| DTVS250 | 361 |
| DV12SB | 346 |
| DV14SB | 346 |
| DV15SB | 346 |
| DV17SB | 346 |
| DV1SB | 346 |
| DV2SB | 346 |
| DV3SB | 346 |
| DV4SB | 346 |
| DV5SB | 346 |
| DV6SB | 346 |
| DV7SB | 346 |
| DV8SB | 346 |
| DV9SB | 346 |
| EASYAZ | 359 |
| EASYBL | 359 |
| EASYBN | 359 |
| EASYN | 359 |
| EASYR | 359 |
| ECL20 | 378 |
| ECL48 | 378 |
| ECS | 401 |
| EES | 401 |
| EGS | 401 |
| EMCS | 402 |
| EMES | 402 |
| EMGS | 402 |
| EMOS | 402 |
| EMQS | 402 |
| EMRS | 402 |
| EMTNS | 402 |
| EMTS | 402 |
| EMVS | 402 |
| EOS | 401 |
| EQS | 401 |
| ERS | 401 |
| ETS | 401 |
| EVS | 401 |
| FA64 | 399 |
| FCH34 | 399 |
| FCH64 | 399 |
| FF01 | 172 |
| FF02 | 174 |
| FF03 | 174 |
| FF04 | 174 |
| FF05 | 174 |
| FF06 | 172 |
| FF08 | 172 |
| FF09 | 172 |
| FF10 | 173 |
| FF11 | 173 |
| FF12 | 173 |
| FF13 | 175 |
| FF4301 | 170 |
| FF4303 | 170 |
| FF4306 | 170 |
| FF4308 | 170 |
| FF4311 | 170 |
| FF4313 | 175 |
| FLAME | 417 |
| FOROSIL43 | 378 |
| FOROSIL53 | 378 |
| FOROSIL64 | 378 |
| FOROSILGASTRO 1/1 | 376 |
| FR001 | 98 |
| FR002 | 98 |
| FR003 | 98 |
| FR004 | 98 |
| FR005 | 98 |
| FR006 | 98 |
| FR007 | 98 |
| FR008 | 98 |
| FR009 | 98 |
| FR010 | 98 |
| FR011 | 98 |
| FR012 | 98 |
| FR013 | 99 |
| FR014 | 99 |
| FR015 | 99 |
| FR016 | 99 |
| FR017 | 99 |
| FR018 | 99 |
| FR019 | 99 |
| FR020 | 99 |
| FR021 | 99 |
| FR022 | 99 |
| FR023 | 99 |
| FR024 | 99 |
| FR025 | 100 |
| FR026 | 100 |
| FR027 | 100 |
| FR028 | 100 |
| FR029 | 100 |
| FR030 | 100 |
| FR031 | 100 |
| FR032 | 100 |
| FR033 | 100 |
| FR034 | 100 |
| FR035 | 100 |
| FR036 | 100 |
| FR037 | 101 |
| FR038 | 101 |
| FR039 | 101 |
| FR040 | 101 |
| FR041 | 101 |
| FR045 | 101 |
| FR046 | 101 |
| FR047 | 101 |
| FR048 | 101 |
| FR049 | 101 |
| FR050 | 101 |
| FR052 | 101 |
| FR053 | 102 |
| FR056RSA | 102 |
| FR064 | 102 |
| FR065 | 102 |
| FR068 | 102 |
| FR069 | 102 |
| FR071 | 102 |
| FR073 | 102 |
| FR074 | 102 |
| FR075 | 102 |
| FR076 | 102 |
| FR077 | 102 |
| FR078 | 103 |
| FR082 | 103 |
| FR096 | 103 |
| FR103 | 103 |
| FR116 | 103 |
| FRT001 | 104 |
| FRT002 | 104 |
| FRT003 | 104 |
| FRT004 | 104 |
| FRT005 | 104 |
| FRT051 | 105 |
| FRT052 | 105 |
| FRT053 | 105 |
| FRT058 | 105 |
| FRT077 | 105 |
| FRT103 | 105 |
| FRT104 | 105 |
| FRT106L | 105 |
| FRT120 | 105 |
| FT250FPC | 392 |
| FT350FPC | 392 |
| FT450FPC | 392 |
| GG001 | 230 |
| GG002 | 230 |
| GG003 | 231 |
| GG004 | 231 |
| GG005 | 231 |
| GG006 | 232 |
| GG007 | 232 |
| GG008 | 232 |
| GG009 | 233 |
| GG010 | 233 |
| GG011 | 222 |
| GG012 | 223 |
| GG013 | 223 |
| GG014 | 223 |
| GG015 | 224 |
| GG016 | 224 |
| GG017 | 224 |
| GG018 | 227 |
| GG019 | 227 |
| GG020 | 228 |
| GG021 | 228 |
| GG022 | 227 |
| GG023 | 228 |
| GG024 | 225 |
| GG025 | 225 |
| GG026 | 225 |
| GG027 | 240 |
| GG028 | 241 |
| GG029 | 241 |
| GG030 | 241 |
| GG031 | 242 |


Votre Distributeur : RUART Design
Tel (France) : +33 (0) 6 60 52 24 38
contact@groupe-ruart.com

| Code | | Page |
|---|---|---|
| GG032 | | 218 |
| GG033 | | 218 |
| GG034 | | 221 |
| GG035 | | 226 |
| GG036 | | 222 |
| GG037 | | 222 |
| GG038 | | 216 |
| GG039 | | 216 |
| GG040 | | 217 |
| GG041 | | 217 |
| GG046 | | 221 |
| GG047 | | 240 |
| GG048 | | 242 |
| GG049 | | 242 |
| GG050 | | 243 |
| GG051 | | 243 |
| GG052 | | 229 |
| GG053 | | 226 |
| GG054 | | 226 |
| GG055 | | 220 |
| GG056 | | 220 |
| GG057 | | 220 |
| GG058 | | 221 |
| GG059 | | 236 |
| GG060 | | 236 |
| GG061 | | 237 |
| GG062 | | 237 |
| GG063 | | 238 |
| GG064 | | 239 |
| GG065 | | 239 |
| GG066 | ○ | 27 |
| GG067 | ○ | 36 |
| GG068 | ○ | 28 |
| GG069 | ○ | 29 |
| GG070 | ○ | 30 |
| GG071 | ○ | 31 |
| GG072 | ○ | 33 |
| GG073 | ○ | 32 |
| GG074 | ○ | 34 |
| GG075 | ○ | 35 |
| GIRATU150 | | 390 |
| GIRATU200 | | 390 |
| GIRATU225 | | 390 |
| GIROIO G | | 391 |
| GIROIO P | | 391 |
| GLA64 | | 398 |
| GOMMA XANTHANO | | 367 |
| GREENMATIC12 | | 419 |
| GREENMATIC25 | | 419 |
| GRIGLIA26 | | 427 |
| GRIGLIA32 | | 427 |
| GUANTO/A | | 414 |
| HYFOAMA | | 367 |
| IMB10 | | 411 |
| IMB12 | | 411 |
| IMB14 | | 411 |
| IMB18 | | 411 |

| Code | | Page |
|---|---|---|
| IMB8 | | 411 |
| IN140 | | 372 |
| IN160 | | 372 |
| IN180 | | 372 |
| IN200 | | 372 |
| IN220 | | 372 |
| ISOMALTO | | 364 |
| ISOMALTOKG1 | | 364 |
| ISOMALTOKG5 | | 364 |
| ISOPAV500 | | 364 |
| JF04030D20P00G | | 420 |
| JF04030D20P00V | | 420 |
| JF06040D20P00G | | 420 |
| JF06040D20P00V | | 420 |
| JF08060D20P00G | | 420 |
| JF08060D20P00V | | 420 |
| JH04030D20P00G | | 420 |
| JH04030D30P00G | | 420 |
| JH05030D20P00G | | 420 |
| JH06040D20P00G | | 420 |
| JH06040D20P00V | | 421 |
| JH06040D30P00G | | 420 |
| JH06040D40P00G | | 420 |
| JH08060D20P00G | | 420 |
| JS04030D20P00G | | 421 |
| JS04030D20P00V | | 421 |
| JS06040D10P00G | | 421 |
| JS06040D10P00V | | 421 |
| JS06040D20P00G | | 421 |
| JS06040D20P00V | | 421 |
| JS06040D30P00G | | 421 |
| JS06040D30P00V | | 421 |
| JS06040D40P00G | | 421 |
| JS06040D40P00V | | 421 |
| JS08060D20P00G | | 421 |
| JS08060D20P00V | | 421 |
| KE001 | | 127 |
| KE002 | | 127 |
| KE003 | | 127 |
| KE004 | | 128 |
| KE005 | | 128 |
| KE006 | | 128 |
| KE007 | | 129 |
| KE008 | | 129 |
| KE009 | | 129 |
| KE010 | | 130 |
| KE011 | | 141 |
| KE012 | | 141 |
| KE013 | | 116 |
| KE014 | | 121 |
| KE015 | | 116 |
| KE016 | | 124 |
| KE017 | | 124 |
| KE018 | | 117 |
| KE019 | | 117 |
| KE020 | | 117 |
| KE021 | | 140 |

| Code | | Page |
|---|---|---|
| KE022 | | 140 |
| KE023 | | 120 |
| KE024 | | 115 |
| KE025 | | 119 |
| KE026 | | 119 |
| KE027 | | 118 |
| KE028 | | 119 |
| KE029 | | 121 |
| KE030 | | 118 |
| KE031 | | 122 |
| KE032 | | 117 |
| KE033 | | 138 |
| KE034 | | 123 |
| KE035 | | 140 |
| KE036 | | 126 |
| KE037 | | 122 |
| KE038 | | 121 |
| KE039 | | 120 |
| KE040 | | 139 |
| KE041 | | 138 |
| KE042 | | 118 |
| KE043 | | 115 |
| KE044 | | 120 |
| KE045 | | 139 |
| KE046 | | 139 |
| KE047 | | 122 |
| KE049S | | 124 |
| KE050 | | 123 |
| KE051 | | 115 |
| KE052 | | 115 |
| KE053 | | 116 |
| KE054 | | 116 |
| KE055 | | 112 |
| KE056 | | 112 |
| KE057 | | 112 |
| KE058 | | 125 |
| KE060 | | 124 |
| KE061 | | 124 |
| KE062 | | 113 |
| KE063 | | 126 |
| KE064 | | 126 |
| KE065 | | 125 |
| KE066 | | 137 |
| KE067 | | 138 |
| KE068 | | 123 |
| KE069S | | 114 |
| KE070S | | 114 |
| KE071S | | 114 |
| KE072 | | 137 |
| KE073 | | 137 |
| KE074 | | 111 |
| KE075 | | 113 |
| KE076 | | 113 |
| KE077 | | 136 |
| KE078 | | 136 |
| KE079 | | 136 |
| KE080 | | 111 |

| Code | | Page |
|---|---|---|
| KE082 | | 110 |
| KE083 | | 135 |
| KE084 | | 135 |
| KE085 | | 135 |
| KE086 | | 110 |
| KE087 | | 109 |
| KE088 | | 109 |
| KE089 | ○ | 108 |
| KE090 | ○ | 108 |
| KE091 | ○ | 134 |
| KE092 | ○ | 134 |
| KE093 | ○ | 108 |
| KE094 | ○ | 7 |
| KE095 | ○ | 15 |
| KE997 | | 104 |
| KE998 | | 104 |
| KE999 | | 104 |
| KITPL01 | | 202 |
| KITPL02 | | 202 |
| KITPL03 | | 203 |
| KITPL04 | | 203 |
| KITPL05 | | 203 |
| KITPL06 | | 204 |
| KITPL07 | | 204 |
| KITPL08 | | 204 |
| KITPL09 | | 204 |
| KITPL10 | | 205 |
| KITPL11 | | 205 |
| KITPL12 | | 205 |
| KITPL13 | | 202 |
| KS26 | | 385 |
| KS30 | | 319 |
| KS32 | | 385 |
| KS47 | | 207 |
| KS48 | | 207 |
| KS50 | | 271 |
| KS51 | ○ | 385 |
| KSSUP | | 207 |
| KT50 | | 283 |
| KT51 | | 283 |
| KT70 | | 283 |
| KT71 | | 287 |
| KT72 | | 286 |
| KT74 | | 284 |
| KT76 | | 284 |
| KT77 | | 284 |
| KT78 | | 286 |
| KT79 | | 286 |
| KT86 | | 304 |
| KT87 | | 306 |
| KT90 | | 285 |
| KT91 | | 285 |
| KT92 | | 285 |
| KT16 | | 295 |
| KT20 | | 295 |
| KT120 | | 304 |
| KT122 | | 305 |


Votre Distributeur RENAULT Design
Tel. (Italia) +39 06 60 52 28
contact@graphirenault.com

| Code | Page |
|---|---|
| KT123 | 308 |
| KT125 | 300 |
| KT127 | 306 |
| KT129 | 287 |
| KT130 | 282 |
| KT131 | 290 |
| KT133 | 304 |
| KT135 | 297 |
| KT136 | 295 |
| KT137 | 297 |
| KT138 | 279 |
| KT139 | 279 |
| KT140 | 282 |
| KT142 | 291 |
| KT143 | 291 |
| KT146 | 308 |
| KT148 | 302 |
| KT149 | 305 |
| KT150 | 299 |
| KT151 | 299 |
| KT152 | 297 |
| KT153 | 306 |
| KT154 | 290 |
| KT155 | 291 |
| KT156 | 281 |
| KT157 | 279 |
| KT158 | 288 |
| KT159 | 307 |
| KT160 | 307 |
| KT162 | 296 |
| KT163 | 300 |
| KT164 | 300 |
| KT165 | 305 |
| KT166 | 302 |
| KT167 | 288 |
| KT168 | 281 |
| KT169 | 287 |
| KT170 | 289 |
| KT172 | 277 |
| KT173 | 282 |
| KT174 | 281 |
| KT175 | 300 |
| KT176 | 296 |
| KT177 | 296 |
| KT178 | 299 |
| KT179 | 303 |
| KT180 | 303 |
| KT181 | 303 |
| KT182 | 278 |
| KT183 | 278 |
| KT184 | 289 |
| KT185 | 289 |
| KT186 | 277 |
| KT187 | 277 |
| KT188 | 277 |
| KT189 | 290 |
| KT190 | 278 |
| KT191 | 298 |
| KT192 | 298 |
| KT193 | 302 |
| KT194 | 294 |
| KT195 | 276 |
| KT196 | 276 |
| KT197 | 276 |
| KT198 | 288 |
| KT199 | 298 |
| KT200 | 298 |
| KT201 | 301 |
| KT202 | 301 |
| KT203 | 275 |
| KT204 | 275 |
| KT205 | 294 |
| KT206 | 295 |
| KT207 | 294 |
| KT208 | 301 |
| KT209 | 274 |
| KT210 | 274 |
| KT211 | 274 |
| KT212 | 275 |
| KT213 | 293 |
| KT214 | 293 |
| KT215 | 292 |
| KT216 | 8 |
| KT217 | 9 |
| KT218 | 10 |
| KTDALLAH | 308 |
| KTMATRIOSKA | 307 |
| L01SB | 349 |
| L02SB | 349 |
| L03SB | 349 |
| L04SB | 349 |
| L05SB | 349 |
| L06SB | 349 |
| L07SB | 349 |
| L08SB | 349 |
| L09SB | 349 |
| L10SB | 349 |
| L11SB | 349 |
| L12SB | 349 |
| LAMPADA | 416 |
| LB01SB | 351 |
| LB02SB | 351 |
| LB03SB | 351 |
| LB04SB | 351 |
| LB05SB | 351 |
| LB06SB | 351 |
| LB07SB | 351 |
| LB08SB | 351 |
| LB09SB | 351 |
| LB10SB | 351 |
| LB11SB | 351 |
| LB12SB | 351 |
| LB14SB | 351 |
| LB15SB | 351 |
| LL01SB | 352 |
| LL02SB | 352 |
| LL07SB | 352 |
| LL08SB | 352 |
| LL10SB | 352 |
| LL11SB | 352 |
| LS01 | 343 |
| LS02 | 343 |
| LS03 | 343 |
| LS04 | 343 |
| LS05 | 94 |
| LS06 | 343 |
| LS07 | 343 |
| M01SB | 350 |
| M02SB | 350 |
| M03SB | 350 |
| M04SB | 350 |
| M07SB | 350 |
| M08SB | 350 |
| MACARONBN | 365 |
| MACARONRA | 365 |
| MAGICDECOR | 366 |
| MAGICDECOR250 | 366 |
| MAGICDECOR3 | 366 |
| MASSAPAVONISUMMER | 362 |
| MC36 | 386 |
| MM11 | 255 |
| MM12 | 255 |
| MM13 | 255 |
| MM14 | 255 |
| NC01 | 354 |
| NC02 | 354 |
| NC03 | 354 |
| NC04 | 354 |
| NC05 | 354 |
| NC06 | 354 |
| NC07 | 354 |
| NC08 | 354 |
| NC09 | 354 |
| NC10 | 354 |
| NC11 | 354 |
| NCP01 | 355 |
| NCP02 | 355 |
| NCP03 | 355 |
| NCP04 | 355 |
| NCP05 | 355 |
| NCP06 | 355 |
| NCP07 | 355 |
| NCP08 | 355 |
| NCP09 | 355 |
| NCP10 | 355 |
| NIDODAPE | 404 |
| ORO | 358 |
| OROPV | 358 |
| OROSC1 | 358 |
| PALA35 | 410 |
| PALA57 | 410 |
| P002/335 | 331 |
| P003/108 | 332 |
| P004/105 | 331 |
| P005/065 | 331 |
| P011 | 332 |
| P012 | 332 |
| P012/365 | 331 |
| P020 | 332 |
| P021/127 | 331 |
| P023/135 | 332 |
| P030 | 332 |
| P037 | 332 |
| P041/136 | 331 |
| P048 | 332 |
| P053 | 332 |
| P056 | 332 |
| P057/131 | 332 |
| P073 | 331 |
| P074 | 332 |
| P075 | 332 |
| P078 | 331 |
| P096 | 331 |
| P109 | 331 |
| P110 | 331 |
| P115 | 332 |
| P150 | 331 |
| P156 | 332 |
| P157 | 331 |
| P168 | 332 |
| P170 | 331 |
| P203 | 331 |
| P204 | 331 |
| P205 | 331 |
| P216 | 331 |
| P219 | 332 |
| P332 | 332 |
| P339 | 332 |
| P348 | 332 |
| P397 | 331 |
| P417 | 331 |
| P418 | 331 |
| P428 | 332 |
| P468 | 332 |
| P521 | 331 |
| PASTAMICA | 361 |
| PAVOCOOKIE | 207 |
| PAVOGEL | 207 |
| PB12 | 398 |
| PB24 | 398 |
| PC01 | 253 |
| PC02 | 253 |
| PC03 | 253 |
| PC04 | 253 |
| PC05 | 253 |
| PC06 | 253 |
| PC07 | 253 |
| PC08 | 253 |


Votre Distributeur : ROYALT Design
Tel (France) : +33 (0) 6 60 52 24 38
contact@groupe-royalt.com

| Code | Page |
|---|---|
| PC09 | 253 |
| PC10 | 253 |
| PC11 | 254 |
| PC12 | 254 |
| PC13 | 254 |
| PC14 | 254 |
| PC15 | 254 |
| PC16 | 254 |
| PC17 | 254 |
| PC18 | 254 |
| PC19 | 254 |
| PC20 | 254 |
| PC21 | 254 |
| PC22 | 254 |
| PC23 | 253 |
| PC36 | 253 |
| PC37 | 254 |
| PC38 | 256 |
| PC39 | 256 |
| PC40 | 256 |
| PC41 | 256 |
| PC42 | 256 |
| PC43 | 256 |
| PC44 | 256 |
| PC45 | 256 |
| PC46 | 256 |
| PC47 | 256 |
| PC48 | 256 |
| PC49 | 258 |
| PC50 | 255 |
| PC51 | 258 |
| PC52 | 258 |
| PC53 | 258 |
| PC55 | 258 |
| PC56 | 257 |
| PC57 | 257 |
| PC58 | 257 |
| PC59 | 257 |
| PC60 | 257 |
| PC61 | 257 |
| PC62 | 257 |
| PC63 | 257 |
| PC64 | 257 |
| PC65 | 257 |
| PC66 | 259 |
| PC67 | 259 |
| PC68 | 259 |
| PC69 | 259 |
| PC100 | 251 |
| PC101 | 251 |
| PC102 | 251 |
| PC103 | 252 |
| PC104 | 252 |
| PC105 | 252 |
| PC106 | 251 |
| PC107 | 251 |
| PC108 | 251 |
| PC109 | 251 |
| PC110 | 251 |
| PC111 | 251 |
| PC112 | 252 |
| PC113 | 251 |
| PC114 | 251 |
| PC115 | 251 |
| PC5000 | 266 |
| PC5001 | 265 |
| PC5002 | 268 |
| PC5003 | 268 |
| PC5004 | 270 |
| PC5005 | 271 |
| PC5006 | 271 |
| PC5007 | 270 |
| PC5008 | 270 |
| PC5009 | 269 |
| PC5010 | 267 |
| PC5011 | 266 |
| PC5012 | 267 |
| PC5013 | 267 |
| PC5014 | 269 |
| PC5015 | 250 |
| PC5016 | 250 |
| PC5017 | 250 |
| PC5018 | 250 |
| PC5019 | 250 |
| PC5020 | 250 |
| PC5021 | 250 |
| PC5022 | 250 |
| PC5023 | 250 |
| PC5024 | 250 |
| PC5026 | 252 |
| PC5027 | 252 |
| PC5028 | 266 |
| PC5029 | 268 |
| PC5030 | 269 |
| PC5033 | 252 |
| PC5037 | 264 |
| PC5038 | 265 |
| PC5039 | 265 |
| PC5040 | 248 |
| PC5041 | 248 |
| PC5042 | 248 |
| PC5043 | 248 |
| PC5044 | 248 |
| PC5045 | 248 |
| PC5046 | 248 |
| PC5047 | 248 |
| PC5048 | 263 |
| PC5049 | 263 |
| PC5051 | 262 |
| PC5058 | 264 |
| PC5059 | 264 |
| PC5060 | 263 |
| PC5061 | 12 |
| PC5062 | 12 |
| PC5063 | 12 |
| PCT | 418 |
| PECTINA | 367 |
| PETTINE | 418 |
| PF1 | 403 |
| PF10 | 403 |
| PF10A | 403 |
| PF11 | 403 |
| PF12 | 403 |
| PF13 | 403 |
| PF14 | 403 |
| PF15 | 403 |
| PF18 | 403 |
| PF2 | 403 |
| PF2A | 403 |
| PF3 | 403 |
| PF300 | 403 |
| PF3A | 403 |
| PF4 | 403 |
| PF4A | 403 |
| PF5 | 403 |
| PF5A | 403 |
| PF6 | 403 |
| PF6A | 403 |
| PF7 | 403 |
| PF7A | 403 |
| PF8 | 403 |
| PF8A | 403 |
| PF9 | 403 |
| PG7 | 410 |
| PG7TR | 410 |
| PG8 | 410 |
| PILLY4 | 422 |
| PL01 | 202 |
| PL02 | 202 |
| PL03 | 203 |
| PL04 | 203 |
| PL05 | 203 |
| PL06 | 204 |
| PL07 | 204 |
| PL08 | 204 |
| PL09 | 204 |
| PL10 | 205 |
| PL11 | 205 |
| PL12 | 205 |
| PL13 | 202 |
| PM54129 | 406 |
| PM54130 | 406 |
| PM64005 | 406 |
| PM64010 | 406 |
| PM64012 | 406 |
| PM64025 | 406 |
| POMPETTA | 416 |
| PR001 | 159 |
| PR002 | 159 |
| PR003 | 159 |
| PR004 | 160 |
| PR005 | 160 |
| PR006 | 160 |
| PR007 | 161 |
| PR008 | 161 |
| PR009 | 161 |
| PT01SB | 356 |
| PT02SB | 356 |
| PT03SB | 356 |
| PT04SB | 356 |
| PT05SB | 356 |
| PVF0600400 | 400 |
| PW040 | 394 |
| PW045 | 394 |
| PW050 | 394 |
| PX001 | 67 |
| PX002 | 71 |
| PX003 | 68 |
| PX004 | 68 |
| PX005 | 69 |
| PX006 | 89 |
| PX007 | 70 |
| PX010 | 70 |
| PX011 | 88 |
| PX012 | 88 |
| PX013 | 88 |
| PX014 | 69 |
| PX015 | 69 |
| PX016 | 67 |
| PX017 | 87 |
| PX018 | 68 |
| PX019 | 70 |
| PX020 | 88 |
| PX021 | 70 |
| PX022 | 88 |
| PX023 | 67 |
| PX024 | 67 |
| PX025 | 69 |
| PX026 | 71 |
| PX027 | 70 |
| PX029 | 69 |
| PX030 | 68 |
| PX032 | 66 |
| PX033 | 71 |
| PX034 | 67 |
| PX035 | 69 |
| PX036 | 70 |
| PX039 | 65 |
| PX040 | 68 |
| PX041 | 71 |
| PX042 | 70 |
| PX043 | 88 |
| PX044 | 88 |
| PX045 | 87 |
| PX046 | 87 |
| PX047 | 87 |
| PX048 | 88 |
| PX051 | 68 |


Votre Distributeur RATIONAL Design
(En France) : +33 (0)6 60 52 22 28
contact@graberrault.com

| Code | Page |
|---|---|
| PX052 | 68 |
| PX054 | 69 |
| PX055 | 69 |
| PX056 | 71 |
| PX057 | 70 |
| PX058 | 66 |
| PX059 | 140 |
| PX060 | 66 |
| PX061 | 131 |
| PX063 | 68 |
| PX064 | 66 |
| PX065 | 67 |
| PX066 | 67 |
| PX067 | 67 |
| PX068 | 66 |
| PX070 | 71 |
| PX071 | 66 |
| PX072 | 87 |
| PX073 | 66 |
| PX074 | 87 |
| PX075 | 131 |
| PX076 | 131 |
| PX077 | 131 |
| PX078 | 66 |
| PX079 | 87 |
| PX083 | 65 |
| PX300 | 89 |
| PX301 | 89 |
| PX302 | 87 |
| PX303 | 86 |
| PX304 | 86 |
| PX305 | 89 |
| PX306 | 89 |
| PX307 | 71 |
| PX3200 | 73 |
| PX3201 | 73 |
| PX3202 | 73 |
| PX3203 | 73 |
| PX3204 | 74 |
| PX3205 | 74 |
| PX3206 | 74 |
| PX3207 | 74 |
| PX3208 | 75 |
| PX3209 | 75 |
| PX3210 | 75 |
| PX3211 | 75 |
| PX3212S | 206 |
| PX3214S | 72 |
| PX3215 | 78 |
| PX3216 | 78 |
| PX3217 | 78 |
| PX3218 | 80 |
| PX3219 | 80 |
| PX3220 | 80 |
| PX3221 | 26, 81 |
| PX4301 | 63 |
| PX4302 | 63 |

| Code | Page |
|---|---|
| PX4303 | 63 |
| PX4304 | 62 |
| PX4305 | 58 |
| PX4306 | 63 |
| PX4307 | 62 |
| PX4308 | 62 |
| PX4310 | 143 |
| PX4312 | 63 |
| PX4313 | 93 |
| PX4314 | 93 |
| PX4315 | 93 |
| PX4316 | 93 |
| PX4317 | 62 |
| PX4318 | 143 |
| PX4319 | 143 |
| PX4320 | 143 |
| PX4321 | 62 |
| PX4322 | 62 |
| PX4323 | 86 |
| PX4324 | 85 |
| PX4325 | 84 |
| PX4326 | 85 |
| PX4327 | 219 |
| PX4328 | 219 |
| PX4329 | 56 |
| PX4330 | 56 |
| PX4331 | 56, 57 |
| PX4332 | 57 |
| PX4333 | 57 |
| PX4334S | 60 |
| PX4335S | 59 |
| PX4336S | 60 |
| PX4337S | 59 |
| PX4338 | 219 |
| PX4339 | 93 |
| PX4340 | 54 |
| PX4341 | 54 |
| PX4342 | 62 |
| PX4343 | 63 |
| PX4345 | 63 |
| PX4346 | 84 |
| PX4348 | 85 |
| PX4349 | 61 |
| PX4350 | 93 |
| PX4351S | 53 |
| PX4352S | 54 |
| PX4353S | 49 |
| PX4355 | 55 |
| PX4356 | 53 |
| PX4357 | 46 |
| PX4358 | 46 |
| PX4359 | 46 |
| PX4360S | 52 |
| PX4361 | 51 |
| PX4362 | 52 |
| PX4363 | 51 |
| PX4364 | 52 |

| Code | Page |
|---|---|
| PX4365 | 50 |
| PX4369 | 58 |
| PX4370S | 58 |
| PX4371 | 51 |
| PX4372 | 62 |
| PX4373 | 53 |
| PX4374 | 50 |
| PX4375 | 49 |
| PX4376 | 50 |
| PX4377S | 55 |
| PX4378 | 84 |
| PX4382S | 55 |
| PX4383S | 49 |
| PX4384 | 45 |
| PX4385 | 48 |
| PX4386 | 45 |
| PX4387 | 48 |
| PX4388 | 45 |
| PX4389 | 48 |
| PX4390 | 44 |
| PX4391 | 44 |
| PX4392 | 44 |
| PX4393 | 43 |
| PX4394 | 61 |
| PX4395 | 42 |
| PX4396 | 42 |
| PX4397 | 43 |
| PX4398 | 21 |
| PX4399 | 22 |
| PX43100 | 23 |
| PX43101 | 24 |
| PX43102 | 25 |
| PX43103 | 6 |
| PX43104 | 16 |
| PX43105 | 17 |
| PX43106 | 13 |
| PZ20SB | 317 |
| RA10RS | 405 |
| RA1RS | 405 |
| RA2RS | 405 |
| RA3RS | 405 |
| RA4RS | 405 |
| RA5RS | 405 |
| RA6RS | 405 |
| RA7RS | 405 |
| RA8RS | 405 |
| RA9RS | 405 |
| RAPLETTE | 419 |
| RC1 | 408 |
| RC2 | 408 |
| RC3 | 408 |
| RC4 | 408 |
| RC5 | 408 |
| REALGHIACCIA | 364 |
| RG1 | 416 |
| RG2 | 415 |
| RM13 | 406 |

| Code | Page |
|---|---|
| RM16 | 406 |
| RM18 | 406 |
| RM20 | 406 |
| RM22 | 406 |
| RM24 | 406 |
| RM28 | 406 |
| RP1 | 409 |
| RP2 | 409 |
| RP3 | 409 |
| RP4 | 409 |
| RP5 | 409 |
| RT40S | 393 |
| RT55S | 393 |
| RT65S | 393 |
| S01SB | 350 |
| S02SB | 350 |
| S03SB | 350 |
| S04SB | 350 |
| SALI DI SILICIO | 367 |
| SCARPADECOLTE | 309 |
| SCIROPPO DI GLUCOSIO | 367 |
| SD120SB | 327 |
| SD200SB | 324 |
| SD201SB | 324 |
| SD202SB | 324 |
| SD203SB | 325 |
| SD204SB | 325 |
| SD205SB | 325 |
| SD206SB | 325 |
| SD207SB | 325 |
| SD208SB | 325 |
| SD209SB | 325 |
| SD210SB | 325 |
| SD211SB | 326 |
| SD212SB | 326 |
| SD213SB | 326 |
| SD214SB | 326 |
| SD215SB | 326 |
| SD216SB | 326 |
| SD217SB | 326 |
| SD218SB | 326 |
| SD219SB | 327 |
| SD220SB | 327 |
| SD221SB | 322 |
| SD223SB | 322 |
| SD224SB | 323 |
| SD225SB | 323 |
| SD226SB | 323 |
| SD227SB | 324 |
| SD228SB | 324 |
| SD229SB | 324 |
| SD230SB | 324 |
| SD231SB | 322 |
| SD232SB | 322 |
| SD233SB | 323 |
| SD234SB | 323 |
| SD235SB | 323 |


Votre Distributeur : REALT Design
Tel (France) : +33 (0) 4 60 52 22 38
contact@groupe-realt.com

| Code | Page |
|---|---|
| SD4COLSB | 327 |
| SEM100 | 409 |
| SEM1000 | 409 |
| SEM1500 | 409 |
| SEM2000 | 409 |
| SEM300 | 409 |
| SEM500 | 409 |
| SES100 | 409 |
| SES1000 | 409 |
| SES25 | 409 |
| SES250 | 409 |
| SES50 | 409 |
| SES500 | 409 |
| SET1000 | 409 |
| SET150 | 409 |
| SET2000 | 409 |
| SET250 | 409 |
| SET500 | 409 |
| SET750 | 409 |
| SETACCIOG05 | 412 |
| SETACCIOG1 | 412 |
| SETACCIOP05 | 412 |
| SETACCIOP1 | 412 |
| SF1M | 412 |
| SFP | 341 |
| SFP1 | 341 |
| SFP10 | 341 |
| SFP2 | 341 |
| SFP3 | 341 |
| SFP4 | 341 |
| SFP5 | 341 |
| SFP6 | 341 |
| SFP7 | 341 |
| SFP8 | 341 |
| SFP9 | 341 |
| SH01 | 309 |
| SH02 | 309 |
| SM10SB | 347 |
| SM11SB | 347 |
| SM12SB | 347 |
| SM13SB | 347 |
| SMC144 | 386 |
| SMC72 | 386 |
| SMD03* | 366 |
| SMD04A* | 366 |
| SMD04B* | 366 |
| SMD05* | 366 |
| SMD07A* | 366 |
| SMD07B* | 366 |
| SMD08* | 366 |
| SMD09* | 366 |
| SMD10* | 366 |
| SMD100* | 366 |
| SMD102* | 366 |
| SMD11* | 366 |
| SP01250SB | 347 |
| SP02250SB | 347 |
| SP03250SB | 347 |
| SP04250SB | 347 |
| SP05250SB | 347 |
| SP07250SB | 347 |
| SP08250SB | 347 |
| SP1 | 413 |
| SP2 | 413 |
| SP3 | 413 |
| SP300FPC | 392 |
| SP301FPC | 392 |
| SP302FPC | 392 |
| SP303FPC | 392 |
| SPV43 | 377 |
| SPV53 | 377 |
| SPV6242 | 377 |
| SPV64 | 377 |
| SPV64MACARONS | 377 |
| SPV86 | 377 |
| SPV88 | 377 |
| SPVGASTRO 1/1 | 376 |
| SRP | 405 |
| STP00 | 407 |
| STP30D | 407 |
| STP31 | 407 |
| STP33 | 407 |
| STP34 | 407 |
| STP44 | 407 |
| STP46 | 407 |
| STP52B | 407 |
| STP52D | 407 |
| STP53B | 407 |
| STP540B | 407 |
| STP54B | 407 |
| STP54L | 407 |
| STP55L | 407 |
| STP57 | 407 |
| STP58N | 407 |
| STP59 | 407 |
| STP61B | 407 |
| STP63 | 407 |
| STP64 | 407 |
| STP65 | 407 |
| STP67 | 407 |
| STPROML | 407 |
| STRIP20FPC | 379 |
| STRIP30FPC | 379 |
| STRIP35FPC | 379 |
| STRIP40FPC | 379 |
| STRKIT1 | 341 |
| STRKIT2 | 341 |
| T1000SB | 315 |
| T1001SB | 315 |
| T1002SB | 315 |
| T1003SB | 315 |
| T1004SB | 315 |
| T1005SB | 316 |
| T1006SB | 316 |
| T1007SB | 316 |
| T1008SB | 316 |
| T1009SB | 316 |
| T1010SB | 316 |
| T1011SB | 316 |
| T1012SB | 316 |
| T1013SB | 317 |
| T1014SB | 317 |
| T1015SB | 317 |
| T1016SB | 317 |
| T1017SB | 317 |
| T1018SB | 317 |
| T1019SB | 318 |
| T1020SB | 318 |
| T1021SB | 318 |
| T1022SB | 312 |
| T1023SB | 312 |
| T1024SB | 312 |
| T1025SB | 313 |
| T1026SB | 313 |
| T1027SB | 313 |
| T1028SB | 313 |
| T1029SB | 313 |
| T1030SB | 313 |
| T1031SB | 313 |
| T1032SB | 313 |
| T1033SB | 314 |
| T1034SB | 314 |
| T1035SB | 314 |
| T1036SB | 315 |
| T1037SB | 312 |
| T1038SB | 312 |
| T114SB | 319 |
| T405SB | 319 |
| TARTARUGA | 404 |
| TCS | 401 |
| TCS2 | 401 |
| TES | 401 |
| TES2 | 401 |
| TFOOT-30SB | 319 |
| TFOOT-70SB | 319 |
| TGS | 401 |
| TGS2 | 401 |
| TH5986S | 413 |
| TH5989 | 413 |
| TMCS | 402 |
| TMCS2 | 402 |
| TMD02* | 366 |
| TMD04* | 366 |
| TMD05* | 366 |
| TMD06* | 366 |
| TMD08* | 366 |
| TMES | 402 |
| TMES2 | 402 |
| TMGS | 402 |
| TMGS2 | 402 |
| TMOS | 402 |
| TMOS2 | 402 |
| TMQS | 402 |
| TMQS2 | 402 |
| TMRS | 402 |
| TMRS2 | 402 |
| TMTNS | 402 |
| TMTNS2 | 402 |
| TMTRS | 402 |
| TMTRS2 | 402 |
| TMTS | 402 |
| TMTS2 | 402 |
| TMVS | 402 |
| TMVS2 | 402 |
| TOP01 | 153 |
| TOP02 | 153 |
| TOP03 | 154 |
| TOP04 | 154 |
| TOP05 | 150 |
| TOP06 | 150 |
| TOP07 | 150 |
| TOP08 | 151 |
| TOP09 | 151 |
| TOP10 | 151 |
| TOP100 | 211 |
| TOP101 | 211 |
| TOP102 | 211 |
| TOP103 | 211 |
| TOP104 | 211 |
| TOP105 | 210 |
| TOP106 | 210 |
| TOP107 | 210 |
| TOP11 | 151 |
| TOP12 | 153 |
| TOP13 | 152 |
| TOP14 | 152 |
| TOP15 | 152 |
| TOP16 | 152 |
| TOP17 | 155 |
| TOP18 | 155 |
| TOP19 | 155 |
| TOP20 | 146 |
| TOP21 | 149 |
| TOP22 | 148 |
| TOP23 | 147 |
| TOP24 | 146 |
| TOP25 | 149 |
| TOP26 | 148 |
| TOP27 | 147 |
| TOP28 | 18 |
| TOP29 | 19 |
| TOP30 | 20 |
| TOS | 401 |
| TOS2 | 401 |
| TP5 | 408 |
| TP6 | 408 |
| TP7 | 408 |
| TPO1 | 408 |


Votre Distributeur RAULT Design
(En France) : 33 (0)6 60 52 22 28
contact@grappe-rault.com

| Code | Page |
|---|---|
| TPO2 | 408 |
| TPO3 | 408 |
| TPO4 | 408 |
| TQS | 401 |
| TQS2 | 401 |
| TRAY | 387 |
| TRAYGEL | 207 |
| TRAYGELMINI | 207 |
| TRS | 401 |
| TRS2 | 401 |
| TTNS | 401 |
| TTNS2 | 401 |
| TTRS | 401 |
| TTRS2 | 401 |
| TTS | 401 |
| TTS2 | 401 |
| TVS | 401 |
| TVS2 | 401 |
| TX01 | 142 |
| TX02 | 142 |
| TX03 | 142 |
| TX04 | 142 |
| VC1 | 385 |
| VC2 | 385 |
| VC4 | 385 |
| VC5 | 385 |
| VE1 | 414 |
| VE1A | 414 |
| VE1G | 414 |
| VE2 | 414 |
| VE2A | 414 |
| VE2G | 414 |
| VL120 | 372 |
| VL140 | 372 |
| VL160 | 372 |
| VL180 | 372 |
| VL200 | 372 |
| VL220 | 372 |
| VL240 | 372 |
| VL4030 | 373 |
| VL4035 | 373 |
| VL6430 | 373 |
| VL6435 | 373 |
| VL6440 | 373 |
| VL65 | 372 |
| VLQ140 | 373 |
| VLQ160 | 373 |
| VLQ180 | 373 |
| VM1B | 384 |
| VM2B | 384 |
| VM3B | 384 |
| VM4B | 384 |
| VP1BN | 382 |
| VP1NR | 382 |
| VP1T | 382 |
| VP2BN | 382 |
| VP2NR | 382 |

| Code | Page |
|---|---|
| VP2T | 382 |
| VP3BN | 382 |
| VP3NR | 382 |
| VP3T | 382 |
| VP4BN | 383 |
| VP4NR | 383 |
| VP5BN | 383 |
| VP5NR | 383 |
| W200 | 415 |
| X01 | 192 |
| X02 | 192 |
| X03 | 195 |
| X04 | 195 |
| X05 | 195 |
| X06 | 195 |
| X0602 | 196 |
| X07 | 195 |
| X08 | 195 |
| X0802 | 196 |
| X1002 | 196 |
| X1202 | 196 |
| X121220 | 195 |
| X1402 | 196 |
| X1403 | 196 |
| X141420 | 195 |
| X1602 | 196 |
| X1603 | 196 |
| X161620 | 195 |
| X17 | 192 |
| X18 | 192 |
| X1802 | 193 |
| X1803 | 196 |
| X181820 | 195 |
| X186020 | 195 |
| X19 | 192 |
| X20 | 192 |
| X2002 | 193, 196 |
| X21 | 192 |
| X22 | 192 |
| X2202 | 193 |
| X23 | 194 |
| X24 | 194 |
| X2402 | 196 |
| X25 | 194 |
| X26 | 194 |
| X2602 | 196 |
| X27 | 194 |
| X28 | 194 |
| X2802 | 196 |
| X288020 | 195 |
| X29 | 194 |
| X30 | 194 |
| X31 | 193 |
| X32 | 193 |
| X33 | 193 |
| X34 | 193 |
| X35 | 193 |

| Code | Page |
|---|---|
| X37 | 192 |
| X3910 | 196 |
| X3912 | 196 |
| X3914 | 196 |
| X3916 | 196 |
| X3918 | 196 |
| X3920 | 196 |
| X3922 | 196 |
| X3924 | 196 |
| X3926 | 196 |
| X3928 | 196 |
| X3930 | 196 |
| X3932 | 196 |
| X3934 | 196 |
| X3936 | 196 |
| X4010 | 196 |
| X4012 | 197 |
| X4014 | 197 |
| X4016 | 197 |
| X4018 | 197 |
| X4020 | 197 |
| X4022 | 197 |
| X4024 | 197 |
| X4026 | 197 |
| X4028 | 197 |
| X4030 | 197 |
| X4032 | 197 |
| X4034 | 197 |
| X4036 | 197 |
| X411836 | 197 |
| X413040 | 197 |
| X414060 | 197 |
| X421836 | 197 |
| X423040 | 197 |
| X424060 | 197 |
| X7718 | 197 |
| X7720 | 197 |
| X7722 | 197 |
| X7724 | 197 |
| X7726 | 197 |
| XF01 | 179 |
| XF02 | 179 |
| XF03 | 182 |
| XF04 | 182 |
| XF05 | 182 |
| XF06 | 182 |
| XF07 | 182 |
| XF08 | 182 |
| XF09 | 182 |
| XF10 | 182 |
| XF11 | 179 |
| XF1120 | 179 |
| XF12 | 179 |
| XF13 | 179 |
| XF14 | 179 |
| XF15 | 179 |
| XF151520 | 182 |

| Code | Page |
|---|---|
| XF151535 | 182 |
| XF1520 | 180 |
| XF1535 | 180 |
| XF16 | 179 |
| XF17 | 181 |
| XF1720 | 180 |
| XF1735 | 180 |
| XF18 | 181 |
| XF19 | 181 |
| XF191920 | 182 |
| XF191935 | 182 |
| XF1920 | 180 |
| XF1935 | 180 |
| XF197020 | 182 |
| XF197035 | 182 |
| XF20 | 181 |
| XF21 | 181 |
| XF2120 | 180 |
| XF2135 | 180 |
| XF22 | 181 |
| XF23 | 181 |
| XF2320 | 180 |
| XF2335 | 180 |
| XF24 | 181 |
| XF25 | 180 |
| XF2520 | 180 |
| XF26 | 180 |
| XF27 | 180 |
| XF28 | 180 |
| XF29 | 180 |
| XF299020 | 180 |
| XF299035 | 180 |
| XF30 | 180 |
| XF31 | 180 |
| XF32 | 180 |
| XF4020 | 179 |
| XF5020 | 179 |
| XF51 | 184, 185 |
| XF52 | 184, 185 |
| XF53 | 184, 186 |
| XF54 | 184, 186 |
| XF55 | 184, 187 |
| XF56 | 184, 187 |
| XF57 | 184, 188 |
| XF59 | 37, 184, 188 |


* fino a esaurimento / until exhaustion

Novità / New products

Votre Distributeur : REALIT Design
Tel (France) : +33 (0) 960 52 24 38
contact@groupe-renault.com

| Code | Page |
|---|---|
| XF7020 | 179 |
| XF7035 | 179 |
| XF9020 | 179 |
| XF9035 | 179 |
| XFO197020 | 181 |
| XFO197035 | 181 |
| XFO299020 | 181 |
| XFO299035 | 181 |
| XFO656520 | 179 |
| XO186020 | 194 |
| XO288020 | 194 |
| YI06040C18SF | 423 |
| YI06040P20SF | 423 |
| YI06040P40DF | 423 |
| YI08060C18SF | 423 |
| ZP01SB | 356 |
| ZP02SB | 356 |

| Code | Page |
|---|---|
| ZP03SB | 356 |
| ZP04SB | 356 |
| ZP05SB | 356 |
| ZP06SB | 356 |
| ZP07SB | 356 |
| ZUCCHERO INVERTITO | 367 |


Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

# Contenitori
# Crates


| Code | Page |
|---|---|
| CARE/I | 436 |
| CARE/P | 436 |
| CARE/P | 448 |
| CARE75/I | 448 |
| CARTB6448-6463 | 448 |
| CARTB7569 | 448 |
| COPE43N C/G | 437 |
| COPE43N S/G | 437 |
| COPE64N | 436 |
| COPE64N C/G | 436 |
| COPEN64 | 436 |
| COPI4 | 439 |
| COPI6N | 439 |
| COPSL | 438 |
| CP3226 | 449 |
| CP5332 | 449 |
| E4312 | 437 |
| E4317 | 437 |
| E4322 | 437 |
| E4332 | 437 |
| E6407 | 434 |
| E6409L | 435 |
| E6410 | 434 |
| E6413 | 435 |
| E6415 | 435 |
| E6420 | 435 |
| E6426 | 435 |
| E6429 | 435 |

| Code | Page |
|---|---|
| E6432 | 435 |
| E6435 | 435 |
| E6441 | 435 |
| E6445 | 435 |
| E6470L | 435 |
| EF6407 | 435 |
| EF6410 | 435 |
| HP5332 | 449 |
| I10 | 439 |
| I4 | 439 |
| I6N | 439 |
| IC10 | 439 |
| IC4 | 439 |
| IC6 | 439 |
| IDL5 | 449 |
| KITADJR | 448 |
| KITR | 448 |
| SL1 | 438 |
| SL2 | 438 |
| SL3 | 438 |
| SLX1 | 438 |
| TB4326 | 443 |
| TB4332 | 443 |
| TB6426 | 443 |
| TB6432 | 443 |
| TB6432N | 443 |
| TB6448 | 447 |
| TB6463 | 447 |

| Code | Page |
|---|---|
| TB7527 | 444 |
| TB7537 | 444 |
| TB7569 | 446 |
| TB7569ADJR | 447 |
| TB7569R6 | 446 |
| TB7569R9 | 446 |

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

Votre Distributeur : RUAULT Design
Tel (France) : +33 (0)6 60 52 24 38
contact@groupe-ruault.com

CATFE24



pavoni ITALIA

Pavoni Italia S.p.A.
Via E. Fermi, s.n. - 24040 Suisio (BG) - Italia
T. +39 035 4934111 - F. +39 035 4948200
info@pavonitalia.com - www.pavonitalia.com

FSC www.fsc.org
MIX
Paper | Supporting responsible forestry
FSC® C028858

TÜVRheinland CERTIFIED
Management System
ISO 9001:2015
www.tuv.com
ID 9105056998