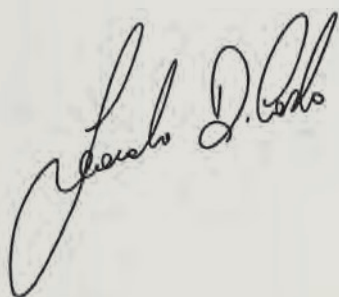


IL PROGETTO PAVONI ITALIA E LEONARDO DI CARLO PAVONI ITALIA PROJECT WITH LEONARDO DI CARLO

"FORMASIL è ideale per realizzare prodotti sia dolci che salati. Consente a pasticceri e chef di razionalizzare il lavoro, essendo flessibile e multiuso. FORMASIL è semplice e veloce da usare, ha un'alta resa di produzione e offre la possibilità di creare infinite variabili di combinazioni nelle realizzazioni: dalle tartellette alle brioche, dalla tortina classica a quella più moderna. Una vera tradizione in evoluzione! Con FORMASIL si ottiene una cottura uniforme anche dei prodotti da forno che faticano a cuocersi, come ad esempio le crostate farcite con creme o frutta. La sablè, le frolle, la pasta brisée o qualsiasi altra pasta si aggrappa bene sui bordi, senza formare bolle e senza attaccarsi, evitando problemi di collassamento e valorizzando lo sviluppo della lievitazione in altezza. I risultati sono perfetti. FORMASIL è tutto questo!"

"FORMASIL is ideal for making both sweet and savoury products. Its flexible and multi-purpose features allow pastry chefs and chefs to rationalise their work. FORMASIL is quick and easy to use, it allows a high production yield and the creation of endless types of products: from tartlets to brioches, from classic to modern cakes. A long-standing tradition in evolution! FORMASIL ensures a homogeneous baking even for the most difficult products, such as cream or fruit tarts. The sablè, brisée, shortcrust and any other type of pastry grip to the edges, without bubbles or sticking, avoiding border collapsing and enhancing the correct rising of the product. Perfect results every time. This is FORMASIL!"


PASTRY CONCEPT®
Leonardo Di Carlo





GENIALE E CREATIVO

FORMASIL esalta la creatività del professionista, valorizzandone le capacità interpretative e l'identità personale.

FLESSIBILE E POLIVALENTE

FORMASIL offre variabili infinite di combinazioni. Ideale per prodotti sia dolci che salati, dalle tartellette alle brioche, dalla tortina classica alla moderna, tonda o quadrata, per ricette classiche e non solo.

PRATICO E VELOCE

Semplice da usare, FORMASIL assicura alta resa di produzione, cottura omogenea, sviluppo in altezza della lievitazione e risultati dalla forma perfetta, evitando il collasso dei bordi e la formazione di bolle.

“Geniale e creativo. Polivalente e flessibile. Semplice e pratico. Formasil è tutto questo!”

GENIUS AND CREATIVE

FORMASIL enhances the creativity of the professionals, boosting their interpretation ability and their identity.

FLEXIBLE AND MULTI-PURPOSE

FORMASIL provides endless versions and combinations. Ideal for sweet and savoury products, from tartlets to brioches, from classic to modern cakes, round or square, for classic or contemporary recipes.

PRACTICAL AND FAST

FORMASIL is easy to use, ensures high production yield, homogeneous baking, excellent rising and perfect shapes of the final creations, avoiding bubbles, sticking and border collapsing.

“Genius and creative. Multi-purpose and flexible. Simple and practical. This is Formasil!”

Uno stampo.
Tanti utilizzi.

*One mould.
Many uses.*



GUARDA IL VIDEO
WATCH THE VIDEO!

Tartelletta inversa
Upside down tartlet



Riempimento con sac à poche
Filling with a pastry bag



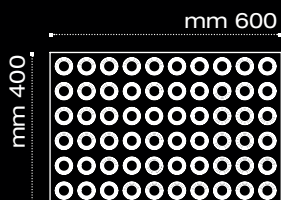
Inserimento della frolla
Placing of the shortcrust pastry



FORME TONDE ROUND SHAPES

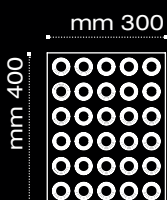
FF06

60 impronte / *indents*
vol. 16 ml



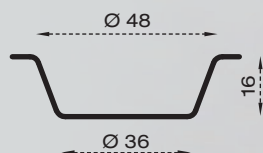
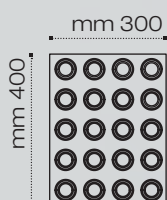
FF4306

30 impronte / *indents*
vol. 16 ml



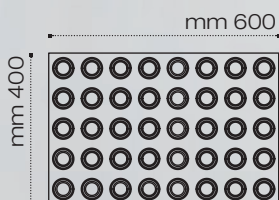
FF4301

20 impronte / *indents*
vol. 22 ml



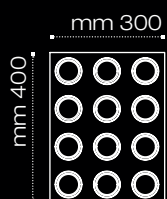
FF01

40 impronte / *indents*
vol. 22 ml



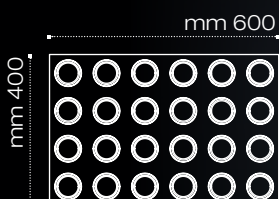
FF4308

12 impronte / *indents*
vol. 57 ml



FF08

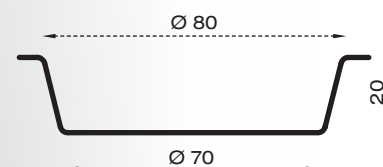
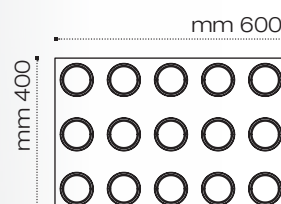
24 impronte / *indents*
vol. 57 ml





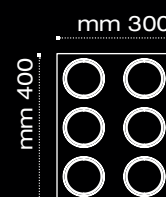
FF09

15 impronte / *indents*
vol. 88 ml



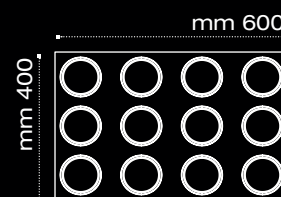
FF4311

6 impronte / *indents*
vol. 140 ml



FF11

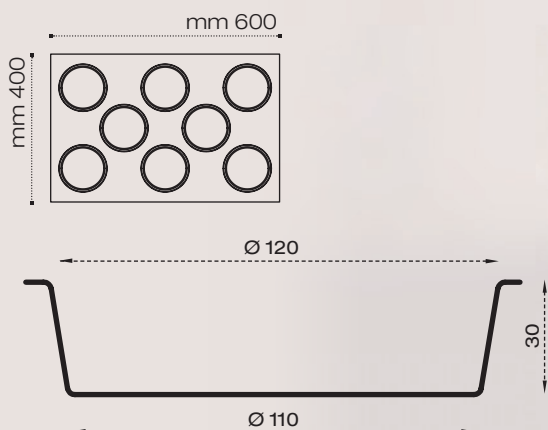
12 impronte / *indents*
vol. 140 ml



FORMASIL

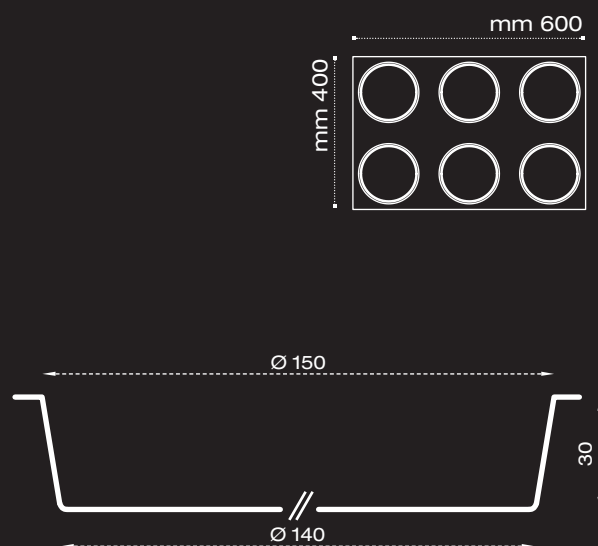
FF10

8 impronte / indents
vol. 332 ml



FF12

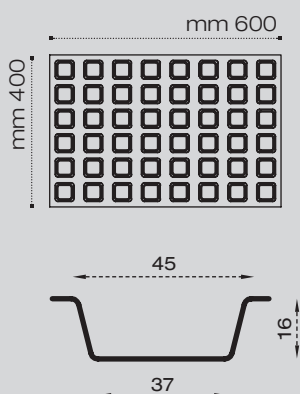
6 impronte / indents
vol. 495 ml



FORME QUADRATE SQUARE SHAPES

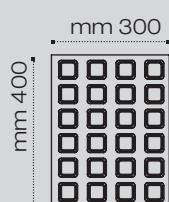
FF03

48 impronte / indents
vol. 27 ml



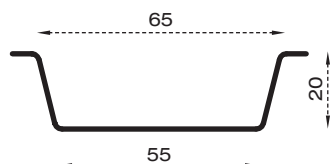
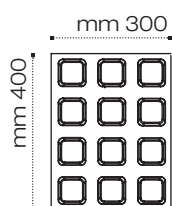
FF4303

24 impronte / indents
vol. 27 ml

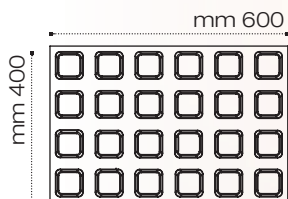


FF4304

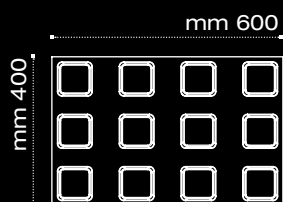
12 impronte / *indents*
vol. 71 ml

**FF04**

24 impronte / *indents*
vol. 71 ml

**FF02**

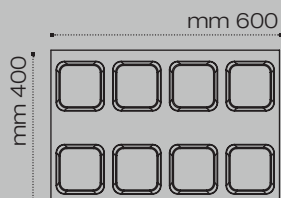
12 impronte / *indents*
vol. 127 ml

**FF4302**

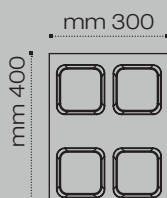
6 impronte / *indents*
vol. 127 ml

**FF05**

8 impronte / *indents*
vol. 374 ml

**FF4305**

4 impronte / *indents*
vol. 374 ml



ÉCLAIR MANIA



*éclair
mania*

pavoni

éclair mania



Fare éclair sarà un gioco!

Lasciati prendere dall'éclair-mania.

Con il nuovo stampo microforato FF13 e i tappetini FOROSIL ÉCLAIR® potrai creare éclair perfetti. Noi ci mettiamo il tappetino, la fantasia è tutta tua!

Making éclairs will be a game!

Get involved in éclair-mania. With the new micro perforated mould FF13 and FOROSIL ÉCLAIR® pads you will create perfect éclairs. Here the pad, just add your fantasy!

FF13



éclair
mania

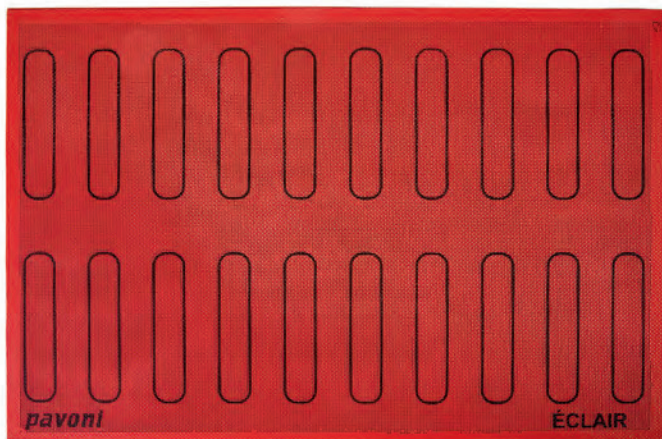
Tappetini in silicone microforato e antiaderente.
I microfori facilitano la distribuzione ottimale del calore e permettono all'impasto di aggrapparsi per uno sviluppo in altezza e una perfetta cottura del prodotto.
Le sagome sul tappetino costituiscono un'utile guida per un utilizzo ideale.

*Micro perforated and non-sticked silicone pads.
The micro holes allow the optimal distribution of heat and let the dough grab on to them to have a perfect result.
The pad comes to make the perfect sized éclairs.*



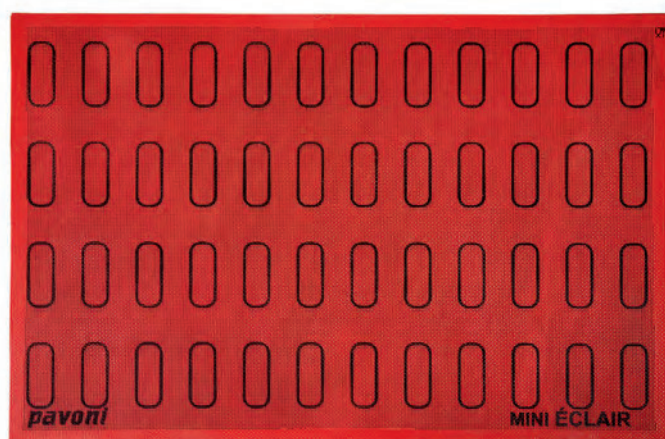
FF13

24 sagome / outlines éclair
mm 125 x 25 x 5 H
Tappetino / pad: mm 600 x 400



ECL20

20 sagome / outlines éclair
mm 125 x 25
Tappetino / pad: mm 600 x 400



ECL48

48 sagome/outlines mini-éclair
mm 60 x 18
Tappetino / pad: mm 600 x 400

TEGLIA MICROFORATA

Con i suoi microfori la teglia permette una migliore distribuzione del calore e una cottura ottimale del prodotto finito. È il completamento perfetto da abbinare al tappetino éclair.

MICRO PERFORATED TRAY

With its micro holes the tray allows a better distribution of the heat, together with an optimal baking of finished product. This is the best complement to match to the pad.



JF06040D20P00G

DIM: mm 600 x 400 x 20 H



HOW TO USE



1. Porre il tappetino sulla teglia microforata.

Put the pad on the micro perforated tray.



2. Dressare il composto.

Pipe the dough.



3. Infornare.

Put the tray into the oven.



Si ringrazia per le realizzazioni
Joakim Prat,
Pastry chef di Maître Choux.

*Thanks to Joakim Prat, Pastry Chef
at Maître Choux, for his creations.*



FOROSIL

FOROSIL43
mm 385 x 285

FOROSIL53
(Gastronorm)
mm 520 x 315

FOROSIL64
mm 585 x 385

Tappetino in silicone microforato, grazie alla sua antiaderenza è il complemento perfetto da abbinare alla teglia. La presenza dei microfori facilita la distribuzione ottimale del calore.

Silicone micro perforated pad. Thanks to its non-stick properties, it is the perfect complement to match to the tray. The micro holes eases the optimal distribution of heat.

