



**pavoni**  
ITALIA





---

# Who we are

---

Pavoni Italia is the **market leader company** in **Bakery, Pastry & HoReCa** fields. We provide the best solutions **for silicone and chocolate moulds, equipment and machines**.

We are based in Suisio, near Bergamo, 30 min from Milan.

**6,000** ARTICLES

**15,000** CUSTOMERS

**75%** OF THE BUSINESS ABROAD

**20,500** MQ OF PREMISES





# Mission & Values

FROM RESEARCH AND DEVELOPMENT TO PRODUCTION AND DISTRIBUTION.

Our mission is to provide **the best quality and designed products** on the market to meet the **specific needs of our customers**. With Pavoni Italia items every professional becomes an artist.

PASSION

PRIDE

PRODUCTIVITY



# 40 years of experience around the world





# 3 business units



PROFESSIONAL

PASTRY

HORECA



INDUSTRIAL

OUR REFERENCES:



pavonidea

CONSUMER

OUR REFERENCES:

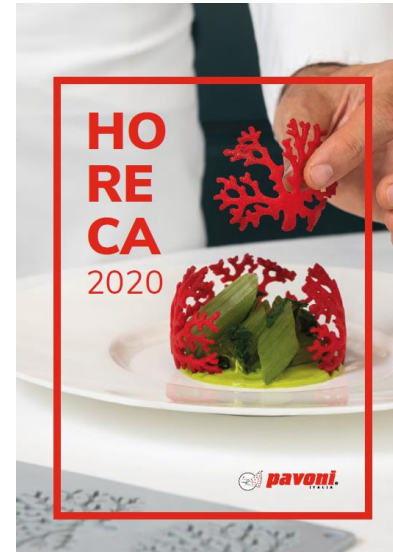


# Pavoni Italia Professional

In a world driven by aesthetics, Pavoni Italia is committed in **Research & Development** to match and deliver the highest quality and innovation in the market. We develop new products every year **in collaboration with the best international chefs and pastry chefs**, working with 5\* stars hotels, top restaurants and bakery/pastry shops in more than 100 countries. That's why we are **the leader company in shape and decoration and equipment**.



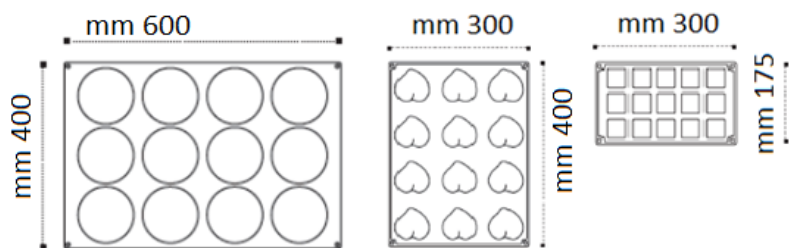
- Chocolate
- Pastry
- Gelato
- Colours & raw materials
- Equipment



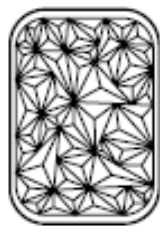
- Appetizer
- Main Course
- Dessert
- Equipment



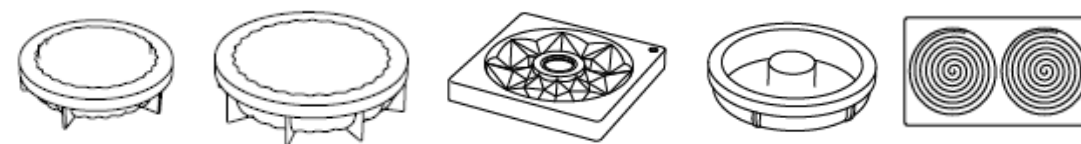
# Range of products – SILICONE MOULDS



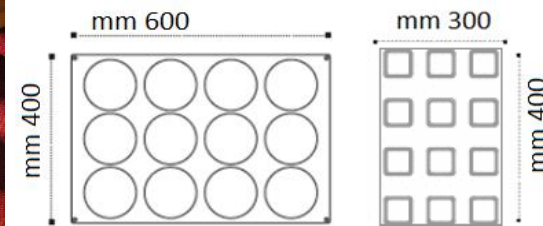
SINGLE-SERVING PORTION & MIGNON MOULDS



GELATO MOULDS FOR PANS AND ON THE STICK



CAKE AND TOP MOULDS, STANDARD AND MINI SIZE



PLAIN AND MICROPERFORATED GLASS FIBER SILICONE MATS





# Range of products – CHOCOLATE, COLOURS AND EQUIPMENT



THERMOFORMED MOULDS (PET)



TRANSFER SHEETS & BLISTERS



POLYCARBONATE MOULDS

CHOCOLATE



SPRAY

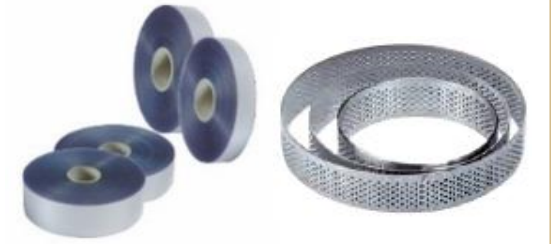


POWDER



LIQUID

COLOURS



EQUIPMENT





# ... also leader in machines & logistic solutions



TARTLETS



DOSING



TEMPERING

MACHINES



SPRAYING



CUTTING



PLASTIC CONTAINERS



TERMOBOXES





---

# Customized projects

---

Pavoni Italia, thanks to a **dedicated technical department**, is able to support all our customers to create **unique and customized items**.

SILICONE MOULDS

PC MOULDS

THERMOFORMED MOULDS

MATS







# Silicone advantages - PRODUCT SPECS

Silicones are a family of synthetic materials with hundreds of applications, employed for more than twenty years in professional kitchens.

100%  
PLATINUM  
SILICONE

We always use exclusively 100% platinum silicone. Non-toxic, odourless and tasteless.



Our moulds are extremely practical: flexible, non-stick and space-saving.



Unbreakable and long-lasting.



The silicone that we use bears extreme temperatures, from -40 to +250°C depending on the thickness of the product.



Switches between blast chiller and oven and viceversa



All of our silicone items can be washed in the dishwasher.



# Marketing insights

## SOCIAL MEDIA

+75% followers in the last 12 months



pavonitalia

Modifica il profilo



1.307 post 159mila follower 5.222 profili seguiti

Pavoni Italia

#madeinpavoni

PASTRY 2020 Download the catalogue:  
[bit.ly/PAVONI\\_pastry2020](http://bit.ly/PAVONI_pastry2020)



Christmas



Pavoni HoR...



Grolet x Pa...



Valentine's ...



Sigep2019



FORMASIL

## CONTENTS

Unique platform for sharing HD images, videos and catalogues

[http://derosaassociates.com/pavoni\\_dev/](http://derosaassociates.com/pavoni_dev/)

## SCHOOLS

Partnerships and collaborations with the best schools all over the world





# Ambassadors: the best ones of the world work with us!

**Antonio  
Bachour**

The Best  
Pastry Chef  
2018



*830K followers*

**Gianluca  
Fusto**

Pastry  
Consultant



*135K followers*

**Cédric  
Grolet**

The World's Best  
Pastry Chef 2018



*1,3mil followers*

**Fabrizio  
Fiorani**

Asia's Best Pastry  
Chef 2019



*28K followers*

**Karim  
Bourgi**

Pastry  
Consultant



*450k followers*

**Emmanuele  
Forcone**

World's Pastry  
Champion



*80K followers*





---

# THANK YOU

---

Pavoni Italia S.p.A.

**Phone** +39 035 4934100

**E-Mail:** [info@pavonitalia.com](mailto:info@pavonitalia.com)

Via E. Fermi, sn – 24040 Suisio (BG)  
ITALY

URL <https://www.pavonitalia.com>

