



**FIORI E
SOGGETTINI**
*Flowers and
Figurines*

**NASTRI E
CANDELE**
*Ribbons
and Candles*

**CIOCCOLATO E
PERSONALIZZATI**
*Chocolate and
Customizations*

**COLORI E
MATERIE PRIME**
*Colours and
Raw Materials*

**SEMILAVORATI E
ATTREZZATURE**
*Semifinished
Products and
Equipments*

BRANDS
Brands

PASQUA
Easter

STAMPANTI
Printers

RICORRENZE
Special Occasions

INFORMAZIONI PRODOTTO

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

	Italiano	English	Français	Deutsch	Español	Português
Cod:	Codice art.	Item Code	Référence	Artikel Nummer	Código	Código
1234	Cod art. Nuovo	New Item code	Nouvelle Référence	Neuer Artikel	Código Nuevo	Novo código
● ● ●	Colori	Colours	Couleurs	Farben	Colores	Cores
■ ■ ■	Modelli	Models	Modèles	Modelle	Modelos	Modelos
cm:	Altezza e larghezza	Height and width	Hauteur et largeur	Höhe und Breite	Altura y anchura	Altura e largura
∅	Diametro	Diameter	Diamètre	Durchmesser	Diámetro	Diâmetro
pz:	Pezzi per confezione	Pieces per box	Pièces par boîte	Stück pro Ve.	Piezas por caja	Peças por caixa
...	Altri modelli disponibili sul catalogo marrone	Other models available in the Brown Catalogue	Les autres modèles disponibles sur le catalogue marron	Weitere Modelle sind im braunen Katalog zu finden	Otros modelos disponibles en el catálogo marrón.	Outros modelos disponíveis no catálogo castanho
◇ ◇	Termoformati da riempire	Empty moulds, to be filled	Thermoformés à remplir	Schoko-Formen zum Ausfüllen	Moldes termoformados para rellenar	Moldes para preencher
◆ ◆	Cioccolato fondente Cacao min. 60%	Dark chocolate Cocoa min. 60%	Chocolat noir Cacao min. 60%	Bitterschokolade Kakao min. 60%	Chocolate negro Cacao min. 60%	Chocolate preto Cacau min 60%
◆ ◆	Cioccolato al latte	Milk chocolate	Chocolat au lait	Milchschokolade	Chocolate con leche	Chocolate ao leite
◆ ◆	Cioccolato bianco	White chocolate	Chocolat blanc	Weiße Schokolade	Chocolate blanco	Chocolate branco
⊕	I prodotti che presentano il simbolo ⊕ sono in materiale atto al contatto alimenti, non edibile.	Products with the ⊕ symbol are in food safe material, not edible.	Les produits qui présentent le symbole ⊕ sont fabriqués dans un matériau apte au contact alimentaire, non comestible.	Die mit dem Symbol ⊕ gekennzeichneten Produkte sind aus lebensmitteltauglichem Material, nicht essbar.	Los productos que tienen el símbolo ⊕ están hechos de material apto para el contacto con alimentos, no comestibles.	Os produtos com o símbolo ⊕ são produzidos com material apropriado para entrar em contato com alimentos, não são comestíveis.
⊕	Isolare la base del soggetto con pellicola alimentare prima di posizionarlo sulla superficie della torta.	Isolate the base of the subject with food film before placing on the cake or dessert.	Isoler la base du sujet avec un film alimentaire avant de le positionner sur la surface du gâteau.	Die Basis der Figur mit Lebensmittelfolie abdecken, bevor sie auf der Torte positioniert wird.	Aísle la base de la figura con film transparente antes de colocarlo en la superficie del pastel.	Isolar a base do modelo com película alimentar antes de o posicionar na superfície do bolo.

SIMBOLI E ABBREVIAZIONI

Symbols and abbreviations | Symboles et abréviations | Symbole und Abkürzungen
Símbolos y abreviaciones | Símbolos e abreviações



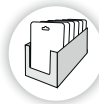
Pasta di zucchero | Fondant
Pâte à sucre | Fondant
Pasta de azúcar | Pasta de açúcar



In blister appendibile | In blister pack with hanging slot | En blister suspendu
In Verpackung zum Aufhängen | En blister colgante | Em blister de pendurar



Ideali da colorare | Ideal for colouring
Idéals pour colorer | Ideal zum Färben
Ideales de colorear | Ideais para dar cor



Con display | With Display-box
Avec présentoir exposition | Mit Aufstell
Verpackung | Con display | Com display



In barattolo | In pot
En boîte | In Dosen
En bote | Em pote



In scatola finestrata | Packed in window box | Emballé en boîte fenêtrée
Verpackt in Box mit Sichtfenster | En caja con ventana | Em caixa com janela



Scansiona il QR Code per vedere il video del prodotto

Scan the QR Code to view the product's video

Scannez le Code QR pour voir la vidéo du produit

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

Escanear el Código QR para ver el video del producto

Digitalizar o Código QR para visualizar o vídeo do produto

COLORI

Colours | Couleurs | Farben | Cores | Cores

	Italiano	English	Français	Deutsch	Español	Português
A	Assortito (col./conf.)	Assorted (col./box)	Assorti (cou./boi.)	Sortiert (Farbe/Verp.)	Surtido (col./caja)	Sortido (cor./caixa)
B	Rosa - Femmina	Pink - Female	Rose - Fille	Rosa - Mädchen	Rosa - Niña	Rosa - menina
C	Celeste - Maschio	Light-blue - Male	Bleu ciel - Garçon	Hellblau - Junge	Celeste - Niño	Azul - menino
D	Rosso	Red	Rouge	Rot	Rojo	Vermelho
E	Giallo	Yellow	Jaune	Gelb	Amarillo	Amarelo
G	Bianco	White	Blanc	Weiß	Blanco	Branco
H	Argento	Silver	Argent	Silber	Plateado	Prateado
I	Oro	Gold	Or	Gold	Oro	Dourado
K	Blu	Blue	Bleu	Blau	Azul	Azul marinho
J	Avorio	Ivory	Ivoire	Elfenbeinfarbe	Marfil	Marfim
L	Verde	Green	Vert	Grün	Verde	Verde
N	Marrone	Brown	Marron	Braun	Marrón	Castanho
Q	Arancione	Orange	Orange	Orange	Naranja	Laranja
V	Lilla/viola	Lilac/violet	Lilas/violet	Lila/Violett	Lila/violeta	Lilás/violeta
W	Fucsia	Fuchsia	Fuchsia	Fuchsinrot	Fucsia	Rosa shock
Z	Nero	Black	Noir	Schwarz	Negro	Preto

Ove non specificato, non sono previste confezioni assortite | If not specified, assorted boxes are not available | Si cela n'est pas spécifié, les assortiments ne sont pas prévus | Wo nichts angegeben ist, sind keine Sortimente vorgesehen | Donde no esté especificado, no está prevista la caja surtida | Quando não estiver especificado é porque não está disponível na versão sortida

I nuovi cataloghi Modecor

The new Modecor catalogues | Les nouveaux catalogues Modecor | Die neuen Modecor-Kataloge
Los nuevos catálogos Modecor | Os novos catálogos Modecor

Ecco uno schema per aiutarti a trovare i prodotti che stai cercando!

Here is a scheme to help you find the products you are looking for!

Voici un schéma qui vous aidera à trouver les produits que vous cherchez!

Mit dem folgenden Schema können Sie die von Ihnen gesuchten Produkte leicht finden.

¡A continuación brindamos un esquema para ayudarle a encontrar los productos que busca!

Apresentamos aqui um esquema que o ajudará a encontrar os produtos que procura!

CATALOGO MARRONE | Brown catalogue | Catalogue brun | Brauner Katalog | Catálogo marrón | Catálogo castanho

Contenuti principali: Tutti i prodotti in CIOCCOLATO . Personalizzati. Prodotti per le festività: San Valentino, Carnevale, Festa del papà, Festa della mamma, PASQUA , Natale e Halloween.	Main products: All the CHOCOLATE products. Customizations. Products for special occasions: Valentine's day, Carnival, Father's Day, Mother's Day, EASTER , Christmas and Halloween.	Contenus principaux: Tous les produits en CHOCOLAT . Personnalisations. Produits pour les Fêtes: Saint-Valentin, Carnaval, Fête des Pères, Fête des Mères, PÂQUES , Noël et Halloween.	Hauptinhalt: Alle Produkte aus SCHOKOLADE . Personalisierte Produkte. Produkte für Feiertage: Valentinstag, Karneval, Vatertag, Muttertag, OSTERN , Weihnachten und Halloween.	Contenidos principales: Todos los productos de CHOCOLATE . Personalizaciones. Productos para las fiestas: Día de San Valentín, Carnaval, Día del padre, Día de la Madre, PASCUA , Navidad y Halloween.	Conteúdos principais: Todos os produtos de CHOCOLATE . Personalizações. Produtos para ocasiões especiais: Dia dos namorados, Carnaval, Dia do Pai, Dia da Mãe, PÁSCOA , Natal e Halloween.
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Validità | Validity | Validité | Gültigkeit | Validez | Validade: 09/2018 - 8/2019

CATALOGO ROSSO | Red catalogue | Catalogue rouge | Roter Katalog | Catálogo rojo | Catálogo vermelho

Contenuti principali: Prodotti per le RICORRENZE : battesimi, comunioni e cresime. FIORI E SOGGETTINI. COLORANTI E MATERIE PRIME , come la pasta di zucchero. Le novità del mondo BRANDS . Le stampanti. Pasqua. Personalizzati. Panoramica cioccolato. Panoramica matrimoni.	Main products: Products for SPECIAL OCCASIONS , such as births, communions and confirmations. FLOWERS AND FIGURINES. COLOURS AND RAW MATERIALS , such as sugar paste. Novelties from the BRANDS world. The printers. Easter. Customizations. Shapes and graphic overview Chocolate. Weddings overview.	Contenus principaux: Produits pour LES FÊTES telles que baptêmes, communions et confirmations. FLEURS ET FIGURINES. COLORANTS ET MATIÈRES PREMIÈRES , comme la pâte à sucre. Les nouveautés du monde BRANDS . Les imprimantes. Pâques. Personnalisations. Vue d'ensemble du chocolat. Vue d'ensemble des produits pour les mariages.	Hauptinhalt: Produkte für FESTLICHE Anlässe: Taufe, Kommunion und Konfirmation. BLUMEN UND FIGUREN. FARBSTOFFE UND ROHMATERIALIEN , wie Zuckerpaste. Neuheiten aus der Welt der BRANDS . Drucker. Ostern. Personalisierte Produkte. Übersicht Schoko-Dekore. Übersicht Produkte für Hochzeiten.	Contenidos principales: Productos para CELEBRACIONES : bautizos, comuniones y confirmaciones. FLORES Y FIGURAS. COLORANTES Y MATERIAS PRIMAS , como fondant. Novedades de LICENCIAS . Impresoras. Pascua. Personalizaciones. Visión general gama chocolate. Visión general productos para bodas.	Conteúdos principais: Produtos para as CELEBRAÇÕES : batismos, comunhões e crismas. FLORES E TEMAS. CORANTES E MATÉRIAS-PRIMAS , como a pasta de açúcar. As novidades do mundo BRANDS . As impressões. Páscoa. Personalizações. Visão geral Gama chocolate. Visão geral Produtos para Casamentos.
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Validità | Validity | Validité | Gültigkeit | Validez | Validade: 01/2019 - 12/2019

CATALOGO BIANCO | White catalogue | Catalogue blanc | Weisser Katalog | Catálogo blanco | Catálogo branco

Contenuti principali: Prodotti per MATRIMONI e Anniversari. Prodotti per canale Horeca, FINGER FOOD E GELATERIA . Personalizzati.	Main products: WEDDINGS and anniversaries. products for FINGER FOOD AND ICE CREAM SHOPS . Customizations.	Contenus principaux: Produits pour les MARIAGES et les anniversaires. GLACES ET FINGER FOOD . Personnalisations.	Hauptinhalt: Produkte für HOCHZEITEN und Jahrestage. Produkte für FINGERFOOD UND EISDIELEN . Personalisierte Produkte.	Contenidos principales: Productos para BODAS y aniversarios. Productos para FINGER FOOD Y HELADOS . Personalizaciones.	Conteúdos principais: Produtos para CASAMENTOS e Aniversários. Produtos para SALGADINHOS E GELADERIAS . Personalizações.
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Validità | Validity | Validité | Gültigkeit | Validez | Validade: 04/2019 - 03/2020

I cataloghi Modecor durano 1 anno dalla ricezione e vanno conservati! | The Modecor catalogues are valid for 1 year from receipt and should be kept! | Les catalogues Modecor sont valables pendant 1 annee après réception et doivent être conservés! | Die Modecor Kataloge haben eine Gültigkeit von einem Jahr ab Empfang und sollten aufbewahrt werden! | Los catálogos Modecor tienen una validez de 1 año desde que los recibe, ¡y debe conservarlos! | Os catálogos Modecor têm a duração de 1 ano a contar da sua recepção e devem ser guardados!



NON SOLO PRODOTTI

Dal 1960 Modecor è al fianco del professionista del dolce tutti i giorni. Non solo con un portafoglio di oltre 2.000 prodotti, ma con un SERVIZIO COMPLETO di assistenza, formazione, corsi, dimostrazioni... per portare LA CULTURA DELLA DECORAZIONE OVUNQUE, nel mondo.

I NOSTRI TECNICI DIMOSTRATORI

5 tecnici che dedicano il 50% del loro tempo a diffondere la cultura della decorazione!



I CORSI



2 corsi Modecor Master Cake al mese, su due sedi diverse, della durata di 2 giorni. Calendario disponibile sul sito www.modecor.it. Scopri come decorare una torta in panna in modo unico e innovativo!

I FORMAT ONE TO ONE

Portiamo il nostro know how direttamente nel tuo laboratorio! Pacchetti formativi Modecor Master Cake e di Decorazione studiati per soddisfare qualsiasi esigenza!

Chiamaci al numero verde 800 253444 per scoprire il format che fa per te.

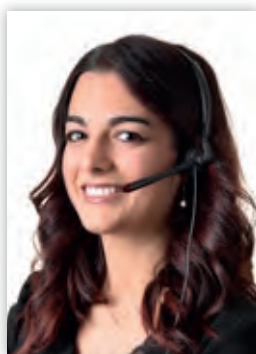
LE DIMOSTRAZIONI

Oltre 14 settimane all'anno dedicate ai nostri principali clienti esteri, nonché alle fiere di settore. I nostri specialisti mostreranno le tecniche e i possibili utilizzi dei prodotti Modecor.



L'ASSISTENZA

CUSTOMER SERVICE PER OGNI PAESE. Tecnici dedicati quotidianamente all'ASSISTENZA STAMPANTI con numeri verdi assegnati. Servizio di consegna HOTLINE ed ESPRESSO FREDDO studiati per ogni esigenza.



LE FORMAZIONI

Modecor crede profondamente nella formazione interna ed esterna. Organizziamo momenti dedicati per dipendenti, agenti, clienti e forza vendita dei nostri clienti! Facciamo conoscere al mondo tutti i vantaggi di scegliere Modecor come partner della decorazione, partendo da una conoscenza approfondita dei nostri prodotti.

NOT ONLY PRODUCTS

Since 1960 Modecor works side by side with the pastry chef every day. Not only with a product portfolio of more than 2.000 products, but with FULL SERVICE in terms of assistance, training, master classes, demonstrations... To bring the CULTURE OF DECORATION EVERYWHERE, in the world.

- OUR TECHNICAL SPECIALISTS: 5 technicians dedicate 50% of their time to share the decoration culture!
- MASTER CLASSES: Modecor Master Cake courses organized in two different locations. Calendar at www.modecor.it
- DEMONSTRATIONS: more than 14 weeks per year dedicated to our foreign customers and international fairs. Our specialists will show all techniques and how to use Modecor products.
- MODECOR TRAINING SESSIONS: for our customers' employees, sales force and customer care. We will explain the products and advantages when choosing Modecor as your decoration partner.
- ASSISTANCE: Customer service for every Country. Dedicated technical assistance for printers.

NOI COMUNICHIAMO COSÌ

CATALOGHI

E' il nostro primo strumento di comunicazione e vengono realizzati al 100% internamente. I numeri dei cataloghi Modecor: 23.000 copie stampate e distribuite in oltre 70 Paesi nel mondo, 1800 scatti fotografici, 200 torte create per ispirare il vostro lavoro quotidiano.

CATALOGUES

It's our main communication tool. 100% made in house, Modecor's catalogues numbers: 23.000 copies distributed in more than 70 Countries worldwide, 1800 photos, 200 cakes created to inspire your every day.

SITO

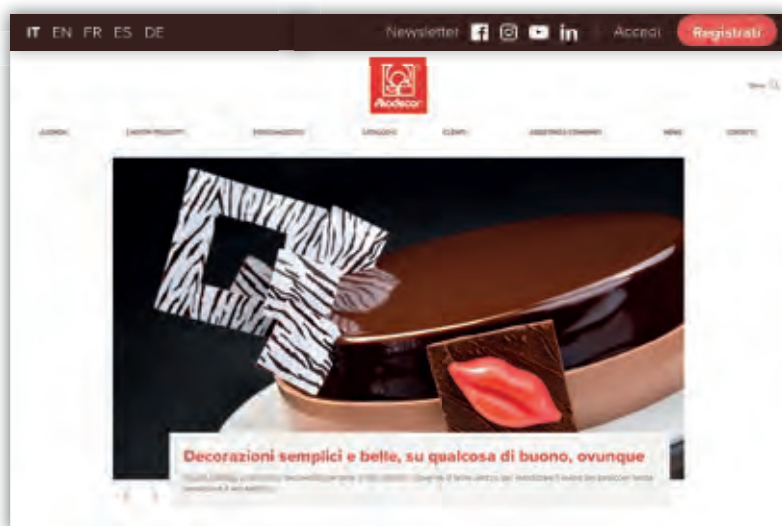
Nuovissimo!

- In 5 lingue
- Un blog dedicato con le principali notizie del settore
- Modalità di pagamento personalizzate
- Ampio spazio alle news e consigli sui prodotti
- Facilmente consultabile anche da smartphone e tablet

WEBSITE

Totally new!

- 5 languages
- Blog with the main news from the market
- Customized payment terms
- Wide coverage of news and products' advice
- Easy to consult from smartphone and tablet



SOCIAL



@Modecor



@modecoritaliana



@Modecoritaliana

45.000 follower tra Facebook e Instagram e oltre 1 milione di persone coinvolte ogni anno! 2,5 milioni di visualizzazioni sul canale YouTube. Seguici sui nostri canali e conoscerai in anteprima le novità, i prodotti e gli eventi del mondo Modecor. Tagga **@modecoritaliana** per condividere con noi le tue torte decorate con i nostri prodotti!

45.000 followers between Facebook and Instagram; over 1 million people involved every year! 2,5 million views on YouTube channel. Follow us on our channels and you will discover the news, products and all events in the Modecor world. Tag **@modecoritaliana** to share your sweets decorated with our products!



NEWSLETTER

Informiamo periodicamente tutti i nostri clienti su eventi, novità di prodotto e curiosità. Iscriviti alla nostra newsletter direttamente dal sito **www.modecor.it**

We keep our customers regularly informed about events, news and curiosity. Subscribe to our newsletter from our website **www.modecor.it**

PROMOZIONI

Tante promozioni dedicate a periodi particolari o semplicemente per rendere i vostri acquisti ancor più vantaggiosi!

PROMOTIONS

Lots of promotions dedicated to special times of the year or simply to make your purchase even more advantageous!



IL CLIENTE AL PRIMO POSTO

• HOTLINE

Ordini effettuati entro le ore 12.00 del giorno precedente.

No minimo d'ordine. Spese di trasporto a carico del cliente:

- 16€ (fino a 8kg)
- 19€ (da 8,1kg a 12kg)
- 28€ (da 12,1kg a 22kg)

Chiama il numero verde:



Consegniamo la merce al tuo negozio in:

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



• ESPRESSO FREDDO: IL CIOCCOLATO IN OGNI STAGIONE!

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

Prodotti	Minimo d'ordine	Catalogo
Decorazioni di cioccolato* e bicchierini in cioccolato	8 confezioni	Marrone
Personalizzazioni in cioccolato*	6 confezioni	Marrone e Rosso
Fiori in pasta di zucchero o marzapane	6 confezioni	Rosso (pagine da 228 a 229)

*esclusi trasferelli e blister vuoti. Per ordini al di sotto delle quantità indicate, contributo spese di servizio di 17,00€ (per cioccolato pieno e fiori, minimo d'ordine 4 confezioni)

Tempi e modalità di consegna:

- Per ordini ricevuti il lunedì o il martedì entro le ore 12.00 partenza il giorno stesso
- Per ordini ricevuti il mercoledì, giovedì, venerdì partenza il lunedì successivo

Condizioni esclusive per il dettaglio valide dal 01/05/2019 al 30/09/2019. Le date potrebbero variare in base alle condizioni atmosferiche.

For "Cool" shipping conditions in your country, please contact your Modacor representative

• SERVIZIO CLIENTI / CUSTOMER CARE

ITALIA

- **Licia:** Nord - Tel 0332 658384
licia.calderoni@modacor.it
- **Stefania:** Centro, Sud e Isole - Tel 0332 658344
stefania.martucci@modacor.it

CENTRALINO / RECEPTION

Tel (+39) 0332 658 311 - Fax (+39) 0332 651135
dal lunedì al venerdì / From Monday to Friday:
8:00 - 12:00 / 13:30 - 17:30

I numeri telefonici sono attivi dal lunedì al venerdì:
08:30 - 12:30 / 13:30 - 17:30

OTHER COUNTRIES

- **Carola:** Albania, Poland, Bosnia and Erzegovina, Croatia, Kosovo, Macedonia, Montenegro, Serbia, Slovenia - carola.bon@modacor.it
- **Stella:** Benelux, Spain and Portugal, Central and Southern America - stella.brana@modacor.it
- **Lara:** Baltic Countries, Czech Republic, Slovakia, Hungary, Romania, Russia & C.I.S. Countries, Ukraine, Georgia - lara.parrini@modacor.it
- **Elena:** Austria, Germany, Switzerland, Scandinavia
elena.banfi@modacor.it
- **Barbara:** Cyprus, Malta, U.K., Ireland, Northern Africa, Asia, Oceania, Dom.Tom. - barbara.gambirasio@modacor.it
- **Annalisa:** France, USA, Canada, Central and Southern Africa - annalisa.castelnuovo@modacor.it
- **Giulia:** Greece, Gulf and Middle East, Israel, Turkey
giulia.muhlbauer@modacor.it

• CHIUSURE / HOLIDAY CLOSING 2019

02-04 Gennaio / January
22 Aprile / April
25-26 Aprile / April
01 Maggio / May
28 Giugno / June
12-16* Agosto / August
01 Novembre / November
23-31 Dicembre / December

*Termine spedizioni: 7 Agosto (9 Agosto SOLO per gli
HOTLINE pervenuti entro le ore 12) / Last shipment date
for orders: August 7th

Ricorrenze Special Occasions

Nascite - Comunioni e Cresime - Auguri generici
Panoramica matrimoni
Birth - Communion and Confirmations - Special occasions
Weddings overview

6 - 61

Pasqua Easter

Decorazioni di cioccolato - Decorazioni in zucchero e gelatina
Soggettini in zucchero - Soggetti decorativi - Vestibiscotti
Stampi
Chocolate plaques - Sugar and jelly figurines - Sugar figurines
Decorative figurines - Cookie dress - Moulds

62 - 85

Cioccolato e Personalizzati Chocolate and Customizations

Panoramica Cioccolato - Personalizzati
Chocolate overview - Customizations

86 - 109

Colori e Materie prime Colours and Raw Materials

Paste di zucchero - Isomalto - Ghiaccia - Pizzo edibile
Coloranti
Sugar paste - Isomalt - Royal Icing - Edible lace - Colours

110 - 145

Semilavorati e Attrezzature Semifinished products and Equipment

Decorazioni - Packaging e Supporti - Attrezzature da
laboratorio - Stampi
Decorations - Packaging and Supports - Lab equipment - Moulds

146 - 177

Stampanti Printers

Decoplotty High Tech - Decojet Revolution A3 - Decojet
Revolution A4 - Decojet A4 - Supporti - Cartucce
Decoplotty High Tech - Decojet Revolution A3
Decojet Revolution A4 - Decojet A4 - Edible media - Cartridges

178 - 193

Fiori e Soggettini Flowers and Figurines

Decorazioni e fiori in cialda - Fiori decorativi - Fiori in
zucchero - Rami decorativi - Soggetti decorativi
Soggetti in gelatina e zucchero - Soggetti in zucchero
Wafer decorations and flowers - Decorative flowers - Sugar flowers
Decorative branches - Decorative figurines - Jelly and sugar
figurines - Sugar figurines

194 - 277

Nastri e candele Ribbons and Candles

Nastri in tessuto - Nastri con strass - Nastri classici - Nastri
sottotorta Colly - Nastri Bijoux - Candele numerali - Candele
speciali - Candele a stelo - Numeri
Fabric ribbons - Rhinestones ribbons - Classic ribbons - Colly
ribbons - Bijoux ribbons - Numeral candles - Special candles
Thin candles - Numbers

278 - 303

Brands Brands

Unicorno by Moddecor - Dischi edibili - Dischi in cialda - Dischi
in pasta di zucchero - Sagome in cialda - Vestibiscotti - Nastri
Pirottini - Candele - Soggettini - Bevande analcoliche
Unicorn by Moddecor - Cake discs - Wafer discs - Sugar discs - Wafer
shapes - Cookies decorations - Ribbons - Baking cups - Candles
Figurines - Alcohol-free drinks

304 - 368



Ricorrenze

Special occasions

Nascite Birth	8-19
Comunioni e Cresime Communions and Confirmations	20-29
Auguri generici Special occasions	
Compleanni e momenti speciali Birthday and special moments	30-41
18 anni 18th Birthday	42-43
Laurea Graduation	43-45
Panoramica matrimoni Weddings overview	46-61

Per visionare tutti i prodotti Modecor della linea Matrimoni,
consultate il Catalogo Bianco!

Find Modecor's complete Wedding range in our White Catalogue!



Nascite

Birth/Christenings | Naissances
Geburt | Nacimientos
Nascimento



L4,5xH4,5xP2,5cm

Cod: **26000** NEW
pz: 8Set(4pz)
mat: ZU



L7,5xH9cm



L2,8xH1,8xP5cm



L5xH4xP2,5cm

Cod: **26001** NEW
pz: 8Set(4pz)
mat: ZU



L8,5xH9cm



L2,8xH2,2xP5cm



Cod: **26195B**
cm: L3,5xH6,5xP2,5
pz: 30
mat: ZU



Cod: **26195C**





Nascite

Birth/Christenings | Naissances
Geburt | Nacimientos
Nascimento



SUGAR PASTE

Cod: 26196

●●● A

■ ■ ■ 2

cm: Ø21

pz: 12

mat: ZU

Gluten free



Cod: 26073C

■ ■ ■ 2

cm: H5/7

pz: 120

mat: ZU



Cod: 26073B



L4,3xH6cm

L2,5xH4cm

Cod: 26188B

pz: 12Kit(3pz)

mat: ZU

L6,8xH7xP4,5cm



Cod: 26188C



Cod: 26002C
■ ■ ■ 2
cm: Ø9
L5,5xH10,5
pz: 6Set(2pz)
mat: ☼



Cod: 26002B



Auguri!



Cod: 26189C
■ ■ ■ 2
cm: Ø3,7xH7,8
L4xH4,3xP6,3
pz: 4Kit(3pz)
mat: ☼



Cod: 26189B



Nascite

Birth/Christenings | Naissances
Geburt | Nacimientos
Nascimento

L'unico nastro in tessuto
adatto al contatto con
alimenti! (p.282)

The only foodsafe
fabric ribbon! (p.282)



Cod: **26003** NEW
●●● BC
cm: H4
pz: 20m
mat: ST/PL



Cod: **26191**
cm: L16,2xH5,5
pz: 6
mat: ☼





Nascite

Birth/Christenings | Naissances
Geburt | Nacimientos
Nascimento



Cod: 26193C

■ ■ ■ 2

cm: H7,5

pz: 8

mat: PO(♣)



Cod: 26194C

■ ■ ■ 2

cm: H9,5

pz: 8

mat: PO



Cod: 26148B

cm: H9

pz: 8

mat: PO(♣)



Cod: 26148C



Cod: **26193B**
■ ■ ■ 2
cm: H7,5
pz: 8
mat: PO(♣)



Cod: **26194B**
■ ■ ■ 2
cm: H9,5
pz: 8
mat: PO



Cod: **26192B**



Cod: **26192C**
cm: L6xH7,5xP3
pz: 8
mat: PO(♣)





Nascite

Birth/Christenings | Naissances
Geburt | Nacimientos
Nascimento

Cod: 26110C
cm: H7
pz: 12
mat: PO



Cod: 26197C
■ ■ ■ 4
cm: L4xH5,5xP3,5
pz: 8
mat: PO(♣)



Cod: 26182C
■ ■ ■ 2
cm: H8,5
pz: 8
mat: PO



Cod: **26110B**
cm: H7
pz: 12
mat: PO



Cod: **26197B**
■ ■ ■ 4
cm: L4xH5,5xP3,5
pz: 8
mat: PO(♣)



Cod: **26182B**
■ ■ ■ 2
cm: H8,5
pz: 8
mat: PO





Nascite

Birth/Christenings | Naissances
Geburt | Nacimientos
Nascimento



Cod: **26198C**
cm: L9xH9,5xP5
pz: 6
mat: PO(♣)



Cod: **26157C**
■ ■ ■ 4
cm: H5
pz: 8
mat: PO





Cod: **26198B**
cm: L9xH9,5xP5
pz: 6
mat: PO(♣)



Cod: **26157B**
■ ■ ■ 4
cm: H5
pz: 8
mat: PO





Comunioni e Cresime

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



Cod: **27000** NEW

●●● BC

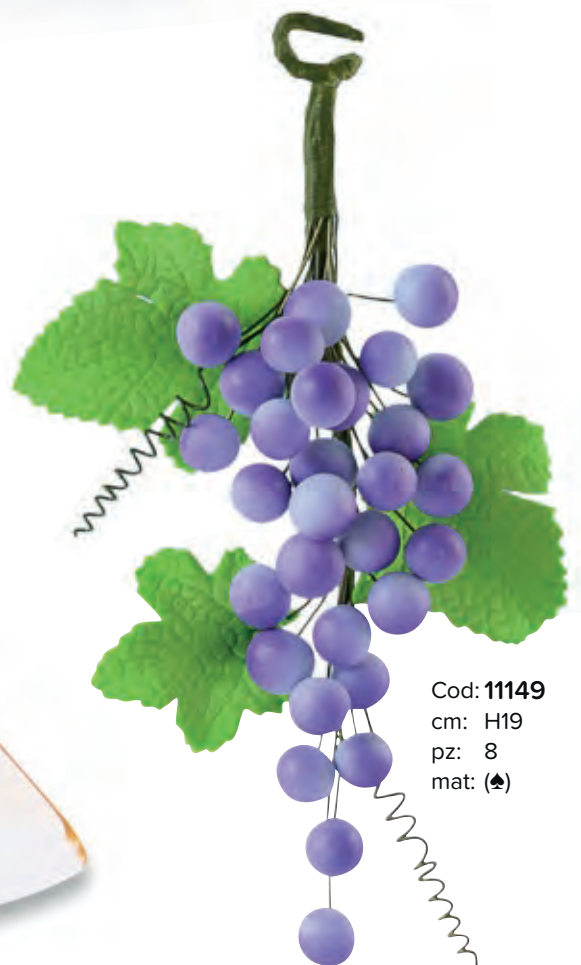
cm: L7xH9

pz: 12

mat: ZU



L7xH9cm



Cod: **11149**

cm: H19

pz: 8

mat: (♣)



L9,5xH1,5xP5cm

Cod: **27001** NEW

pz: 8Set(2pz)

mat: ZU





Comunioni e Cresime

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



L7xH1,3xP4,5cm



H7,5cm

Cod: **27002** NEW

pz: 7Kit(3pz)

mat: ☼



L4xH5,7xP3cm



1Set=

+



Cod: **27003**

cm: Ø6xH11

pz: 4Set(2pz)

mat: ☼





Cod: **27004**
cm: L7,5xH13,5
pz: 6
mat: ♻️



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



Cod: **27180**



Comunioni e Cresime

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



Cod: **27064C**
cm: H14
pz: 4
mat: PO(♣)



Cod: **27065C**
cm: H18
pz: 6
mat: PO



Cod: **27065B**
cm: H18
pz: 6
mat: PO



Cod: **27064B**
cm: H14
pz: 4
mat: PO(♣)



Cod: 27197
●●● BC
cm: H15,5
pz: 6
mat: PO(♣)



Cod: 27061
●●● BC
cm: H13,5
pz: 6
mat: PO(♣)



Cod: 27171
●●● BC
cm: H11,5
pz: 6
mat: PO(♣)





Comunioni e Cresime

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



Cod: **27149B**
cm: H14
pz: 6
mat: PO



Cod: **27148B**
cm: H10,5
pz: 8
mat: PO(♣)



Cod: **27148C**
cm: H10,5
pz: 8
mat: PO(♣)



Cod: **27149C**
cm: H14
pz: 6
mat: PO



Cod: **27062B**
cm: H12
pz: 8
mat: PO(♣)



Cod: **27066B**
cm: H16
pz: 6
mat: PO



Cod: **27066C**
cm: H16
pz: 6
mat: PO



Cod: **27062C**
cm: H12
pz: 8
mat: PO(♣)



Comunioni e Cresime

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



Cod: **27088C**
cm: H9
pz: 12
mat: PL



Cod: **27088B**



Cod: **27170C**
cm: H9
pz: 12
mat: PL



Cod: **27170B**



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



Cod: **27060**
cm: H11,5
pz: 6
mat: PO



Auguri generici

Special Occasions | Vœux
Glückwünsche zu allgemeinen Anlässen
Felicitações | Celebrações

Cod: 22007 NEW

●●● A

■ ■ ■ 4

cm: L8,5xH5,5

pz: 50

mat: ☼



12pz

12pz



13pz



13pz



Cod: 25039

●●● A

■ ■ ■ 2







Auguri generici

Special Occasions | Vœux
Glückwünsche zu allgemeinen Anlässen
Felicitaciones | Celebrações



12pz



14pz



12pz



12pz

Cod: 25036

●●● A

■ ■ ■ 4

cm: L8,5xH5,5

pz: 50

mat: ☼

Cod: 25035

●●● BC

■ ■ ■ 2





Auguri generici

Special Occasions | Vœux
Glückwünsche zu allgemeinen Anlässen
Felicitações | Celebrações

Personalizza i tuoi auguri
con i pennarelli
Modacor (p.139-140)

Customize your wishes
with Modacor pens
(p.139-140)



Cod: **25038G**
cm: Ø9,5
pz: 50
mat: ♻️



Cod: **25037G**
cm: L8,5xH5,5
pz: 50
mat: ♻️



Cod: **25002**
cm: L15,5xH9,2
pz: 12
mat: 🍩



Cod: **25280**
cm: L17,5xH7,5
pz: 12
mat: ZU
Gluten free



Auguri generici

Special Occasions | Vœux
Glückwünsche zu allgemeinen Anlässen
Felicitaciones | Celebrações



Cod: **25058** NEW

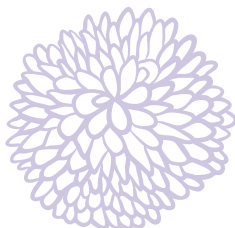
●●● A

■ ■ ■ 4

cm: L10xH4

pz: 120

mat: WF



Bevanda Analcolica

Alcohol-free drink | Boisson sans alcool
Alkoholfreies Getränk | Bebida sin alcohol
Bebida sem álcool

GUSTO PESCA PEACH-FLAVOURED



Cod: **24327**

cm: H31

pz: 6

mat: LA

ml: 750

Gluten free



Cod: 25046
 ●●● A
 ■■■ 4
 cm: L10xH4
 pz: 120
 mat: WF



Cod: 25047



Cod: 25048



Cod: 25049

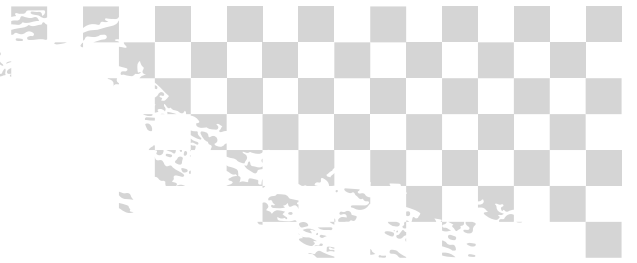


Cod: 25050



Auguri generici

Special Occasions | Vøux
Glückwünsche zu allgemeinen Anlässen
Felicitaciones | Celebrações



Cod: **25059** NEW

●●● A

■●● 2

cm: Ø21

pz: 12

mat: WF



Cod: **25060** NEW





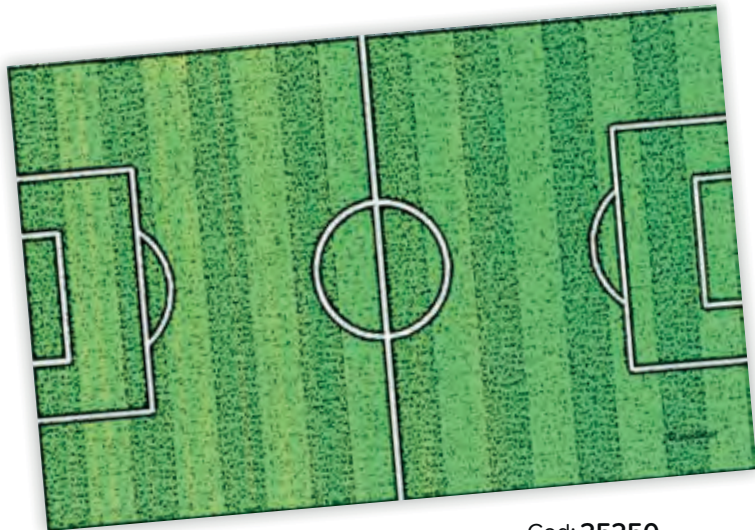


Auguri generici

Special Occasions | Vœux
Glückwünsche zu allgemeinen Anlässen
Felicitações | Celebrações



Cod: 24176
pz: 16Kit(9pz)
mat: PL



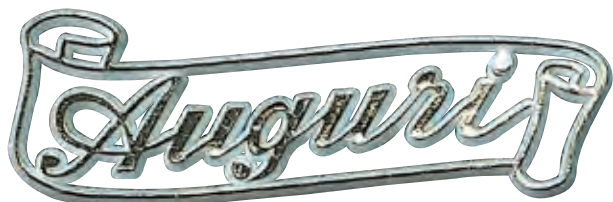
Cod: 25250
cm: L20xH30
pz: 12
mat: WF



Cod: 24096
cm: Ø10
pz: 24Kit(2pz)
mat: PL



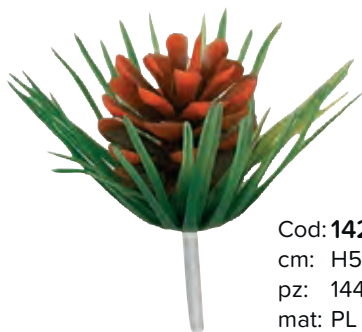
Cod: 24328
cm: L10xH26xP6
pz: 6Kit(10pz)
mat: PL



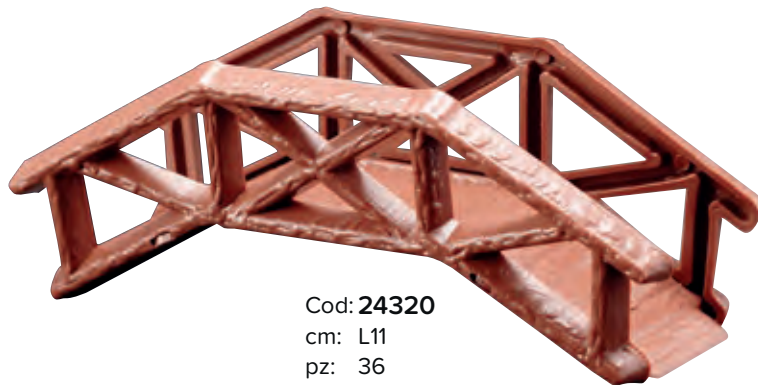
Cod: 25017
cm: L8xH2
pz: 100
mat: PL



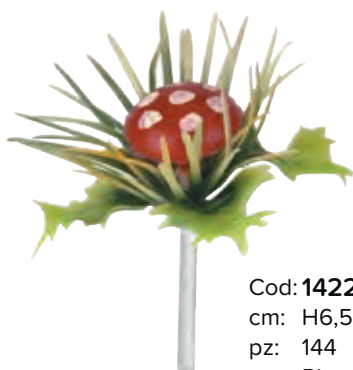
Cod: 25018



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



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



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



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



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



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



18 Anni

18th Birthday | 18 ans
18 Jahre | 18 años
18 anos



Cod: **22018** NEW
cm: L7xH9
pz: 12
mat: ZU

CON GLITTER
WITH GLITTER



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



Cod: **22067**
cm: L4,5/6xH12
pz: 6Blister(2pz)
mat: CE/PL

1KIT= CANDELA 1 + CANDELA 8
1KIT= candle 1 + candle 8. 1KIT= bougie 1 + bougie 8
1KIT= Kerze 1 + Kerze 8. 1KIT= vela 1 + vela 8
1KIT= vela 1 + vela 8



L16,3xH26,3xP8cm



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

Laurea

Graduation | Diplôme
Magister | Graduación
Licenciatura



Cod: 22069
●●● A
■ ■ ■ 2
cm: H9
pz: 6
mat: PO



Cod: 22068
●●● A
■ ■ ■ 2
cm: L4,5xH7xP3,5
pz: 4
mat: PO(♣)





Laurea

Graduation | Diplôme
Magister | Graduación
Licenciatura



Cod: **22090**
cm: H6,5
pz: 8
mat: PL



L5,5xH2xP5,5cm

Cod: **22059** NEW
pz: 12Set(2pz)
mat: ZU



L5,7xH1,3cm



Cod: **22056** NEW

●●● A

■ ■ ■ 3

cm: L7xH9

pz: 12

mat: ZU





Panoramica matrimonio

Weddings overview | Vue d'ensemble des produits pour les mariages
Übersicht Produkte für Hochzeiten | Visión general productos para bodas
Visão geral Produtos para Casamentos



**Per visionare tutti i prodotti Modacor della linea Matrimoni,
consultate il Catalogo Bianco!**

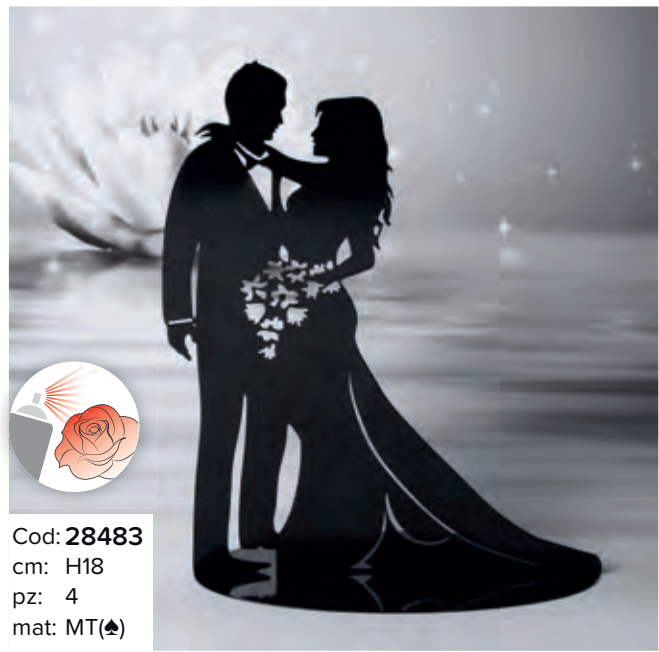
Find Modacor's complete Wedding range in our White Catalogue!



Cod: **28500**
cm: L16,5xH15
pz: 6
mat: ✪



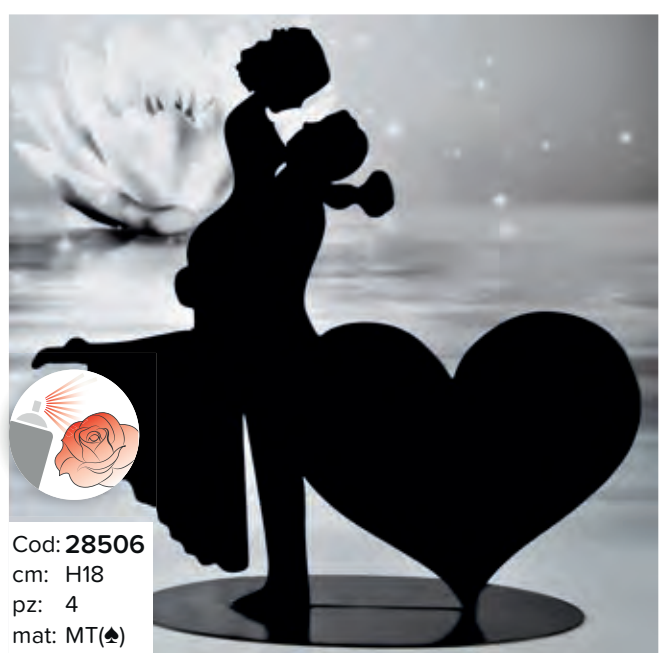
Cod: **28484**
cm: H20
pz: 4
mat: MT(♠)



Cod: **28483**
cm: H18
pz: 4
mat: MT(♠)



Cod: **28507**
cm: H18
pz: 4
mat: MT(♠)



Cod: **28506**
cm: H18
pz: 4
mat: MT(♠)



Montature

Ornaments | Fêtes blanches
Aufsätze | Adornos
Adornos



Cod: 28485
cm: H20
pz: 4
mat: MT(♠)



Cod: 28466

●●● A

■ ■ ■ 2

cm: H14,5

pz: 6

mat: PO(♠)



Cod: 28463
cm: H24
pz: 2
mat: PO(♠)



Cod: 28511
cm: H24
pz: 2
mat: PO(♠)



Cod: **28465G**
cm: H15
pz: 6
mat: PO(♣)



Cod: **28512**
cm: H16
pz: 6
mat: PO(♣)



Cod: **28501**
cm: H11
pz: 4
mat: PO(♣)



Cod: **28502**
cm: H10,5
pz: 4
mat: PO(♣)



Cod: **28503**
cm: H11
pz: 4
mat: PO(♣)



Cod: **28504**
cm: H10,5
pz: 4
mat: PO(♣)



Cod: **28497**
● ● ● A
■ ■ ■ 2
cm: H11,5
pz: 8
mat: PO(♣)



Cod: **28505**
cm: H12,5
pz: 4
mat: PO(♣)



Montature

Ornaments | Fêtes blanches
Aufsätze | Adornos
Adornos



Cod: **28514**

● ● ● A

■ ■ ■ 2

cm: H10,5

pz: 8

mat: PO(♣)



Cod: **28490**

● ● ● A

■ ■ ■ 2

cm: H16

pz: 2

mat: PO(♣)





Cod: **28492**
cm: H16
pz: 2
mat: PO(♣)



Cod: **28452**
cm: H21
pz: 1
mat: PO(♣)



Cod: **28513**
●●● A
■ ■ ■ 2
cm: H18,5
pz: 4
mat: PO(♣)





Montature

Ornaments | Fêtes blanches
Aufsätze | Adornos
Adornos



Cod: **28479**
●●● A
■ ■ ■ 2
cm: H20
pz: 4
mat: PO(♣)



Cod: **28478**
●●● A
■ ■ ■ 2
cm: H18,5/20
pz: 4
mat: PO(♣)



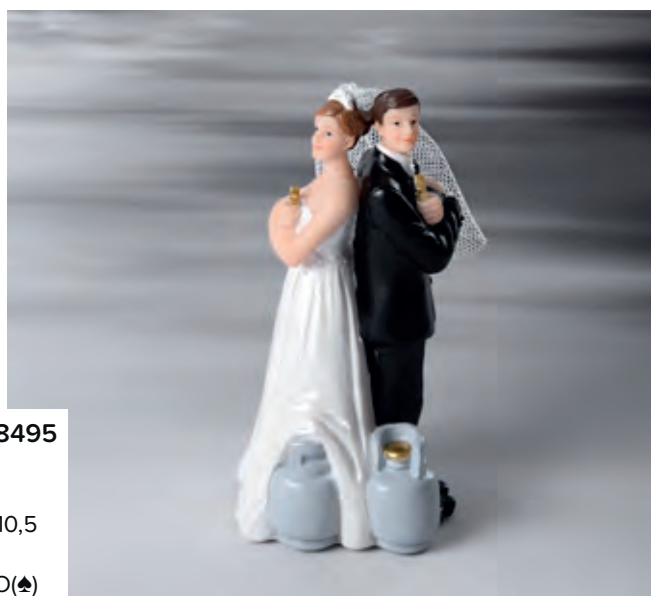
Cod: **28488**
cm: H15,5
pz: 4
mat: PO(♠)



Cod: **28489**
cm: H16
pz: 4
mat: PO(♠)



Cod: **28495**
●●● A
■ ■ ■ 2
cm: H10,5
pz: 8
mat: PO(♠)



Cod: **28508**
cm: H17,5
pz: 4
mat: PO(♠)



Cod: **28509**
cm: H17,5
pz: 4
mat: PO(♠)



Cod: **28480**
cm: H17
pz: 2
mat: PO(♣)



Cod: **28510**
cm: H16,5
pz: 6
mat: PO(♣)



Cod: **28473**
cm: H17,5
pz: 6
mat: PO(♣)



Cod: **28475**
cm: H16,5
pz: 6
mat: PO(♣)



Cod: **28486**
 ●●● A
 ■■■ 2
 cm: H16
 pz: 6
 mat: PO(♣)



Cod: **28494**
 cm: H10
 pz: 8
 mat: PO(♣)



Cod: **28481**
 cm: H17
 pz: 4
 mat: PO(♣)



Cod: **28516**
 ●●● A
 ■■■ 2
 cm: H20
 pz: 2
 mat: PO





Montature

Ornaments | Fêtes blanches
Aufsätze | Adornos
Adornos



Cod: **28515**
● ● ● A
■ ■ ■ 2
cm: H14,5
pz: 6
mat: PO



Cod: **28498**
● ● ● A
■ ■ ■ 2
cm: H16
pz: 4
mat: PO





Cod: **28491**
●●● A
■ ■ ■ 2
cm: H18
pz: 2
mat: PO



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



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



Montature

Ornaments | Fêtes blanches
Aufsätze | Adornos
Adornos



Cod: **29072**
cm: H12,5
pz: 4
mat: PO(♣)



Cod: **29073**
cm: H12,5
pz: 4
mat: PO(♣)



Cod: **29019**
cm: H5,5
pz: 6
mat: PL



Cod: **29020**
cm: H5,5
pz: 6
mat: PL



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



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



Cod: **29068**
cm: H15
pz: 2
mat: PO(♠)



Cod: **29070**
cm: H15
pz: 2
mat: PO(♠)

Alzate

Cake stands | Pièces montées
Tortenständer | Tarteros
Suporte para bolos



Cod: **30019**
cm: L30xH25/45xP30
pz: 1Kit(3pz)
mat: PL
*Ø30/30/30cm



Cod: **30041**
cm: L50xH80xP50
pz: 1
mat: PL
*Ø20/30/40/50cm



Cod: **30013**
cm: L40xH60xP40
pz: 1
mat: PL
*Ø20/30/40cm

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



Alzate

Cake stands | Pièces montées
Tortenständer | Tarteros
Suporte para bolos



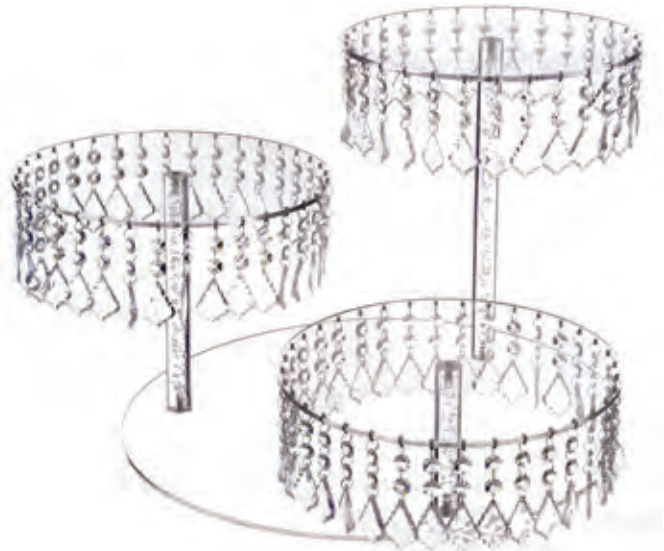
Cod: **30042**
cm: L30xH10xP30
pz: 1
mat: PL
*Ø30cm



Cod: **30043**
cm: L30xH20xP30
pz: 1
mat: PL
*Ø30cm



Cod: **30046**
cm: L30xH30xP30
pz: 1
mat: PL
*Ø30cm

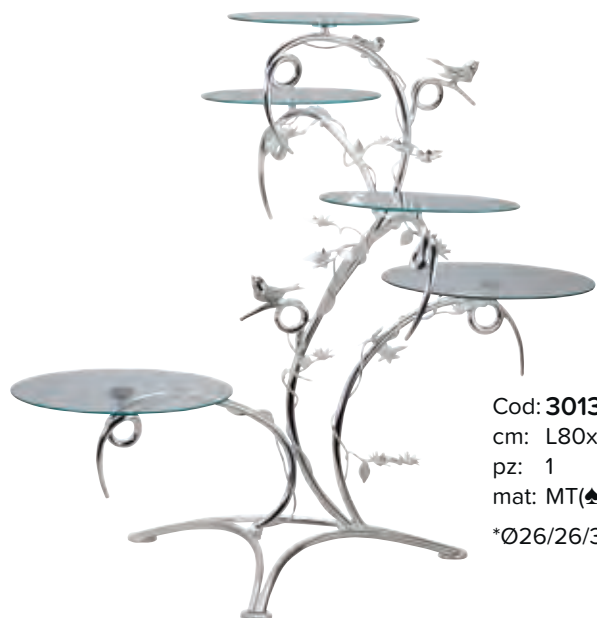


Cod: **30040**
cm: L64xH35xP59
pz: 1
mat: PL
*Ø30/30/30cm



Cod: **30009**
cm: L30xH20/60xP30
pz: 1Kit(5pz)
mat: PL
*Ø30/30/30/30/30cm

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



Cod: **30134**
cm: L80xH76xP85
pz: 1
mat: MT(♣)
*Ø26/26/30/30/30cm



Cod: **30008**
cm: L72xH33xP62
pz: 1
mat: MT(♣)
*Ø30/30/30cm



Cod: **30010**
cm: L60xH75xP60
pz: 1
mat: PL
*Ø28/28/28/28/28/28/28cm



Cod: **30011**
cm: L60xH40xP58
pz: 1
mat: PL
*Ø23/27/27/28/28cm



Cod: **30015**
cm: L50xH24xP40
pz: 10
mat: PL
*Ø28/28/28cm



Cod: **30073**
cm: L50xH45xP40
pz: 5
mat: PL
*Ø28/28/28/28cm




HOTLINE

Ordini effettuati entro le ore 12.00 del giorno precedente.
No minimo d'ordine. Spese di trasporto a carico del cliente:

- 16€ (fino a 8kg)
- 19€ (da 8,1kg a 12kg)
- 28€ (da 12,1kg a 22kg)

Chiama il numero verde:

 800-253444

Consegriamo la merce al tuo negozio in:

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



Pasqua

Easter

Decorazioni di cioccolato in blister Blister chocolate plaques	64-73
Decorazioni di cioccolato in rilievo Embossed chocolate plaques	65/73
Stampi per uova Egg moulds	70
Decorazioni di cioccolato chablon Ready to use chocolate plaques	74
Lecca lecca in cioccolato al latte Milk Chocolate lollipops	75
Blister per Lecca Lecca Blister pack for lollipops	75
Decorazioni in zucchero Sugar decorations	76
Soggettini in zucchero e gelatina Sugar and jelly figurines	77
Soggettini in zucchero Sugar figurines	78-79
Soggettini decorativi Decorative figurines	80-81
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Stampi in silicone Silicone Moulds	84
La Pasta Sweet Lace Express The Sweet Lace Express Paste	84
La spatola rossa The red spatula	84
Gli stampi rossi The red moulds	85



Decorazioni di cioccolato in blister

Blister chocolate plaques | Décorations de chocolat en blister
Schoko-Dekore (in Gießform) | Decoraciones de chocolate, en blister
Decorações de chocolate em blister



Cod: 35293

■ ■ ■ 6

◆ 10g

cm: L4xH5

pz: 48(8x6)

Gluten free



Cod: 35259

■ ■ ■ 4

◆ 2,8g

cm: L2,6xH3,8

pz: 64(32x2)

Gluten free



Cod: 35260

■ ■ ■ 8

◆ 2,8g

cm: L2,6xH3,8

pz: 64(32x2)

Gluten free

Decorazioni di cioccolato in rilievo

Embossed chocolate plaques | Décorations de chocolat en relief
Relief-Schoko-Dekore | Decoraciones de chocolate en relieve
Decorações de chocolate em relevo

PASQUA
Easter



Cod: 35211
■ 5
◆ 8g
cm: L3,8xH5,6
pz: 45(15x3)
Gluten free



Cod: 35212
◆



Decorazioni di cioccolato in blister

Blister chocolate plaques | Décorations de chocolat en blister
Schoko-Dekore (in Gießform) | Decoraciones de chocolate, en blister
Decorações de chocolate em blister

3D

Le avventure di:



**COCÒ
IL PIRATA**



**SUPER
PIO**



**REGINA
PASQUALINA**



**BLACK
EGG**

Cod: 35298

■ ■ ■ 4

◇ 7g

cm: L2,6xH3,8

pz: 64(32x2)

Gluten free

*Segui gli episodi completi
sulla pagina Facebook Modecor Italiana.*



Cod: 35296

■ ■ ■ 8

◇ 7g

cm: L2,6xH3,8

pz: 64(32x2)

Gluten free



Episodio1
La battaglia
dell'Isola
di Pasqua



Episodio2
L'amore tra
Regina Pasqualina
e Cocò il Pirata



Episodio3
Alla scoperta
dei 7 mari



Decorazioni di cioccolato in blister

Blister chocolate plaques | Décorations de chocolat en blister
Schoko-Dekore (in Gießform) | Decoraciones de chocolate, en blister
Decorações de chocolate em blister



BB
side

Cod: 35297
■ ■ ■ 2
◆ 7g
cm: L2,6xH3,8
pz: 64(32x2)
Gluten free





3D

BB
side

Cod: 35304

■ 2

◆ 7g

cm: L2,6xH3,8

pz: 64(32x2)

Gluten free



Decorazioni di cioccolato in blister

Blister chocolate plaques | Décorations de chocolat en blister
Schoko-Dekore (in Gießform) | Decoraciones de chocolate, en blister
Decorações de chocolate em blister



Cod: **35303**
■ ■ ■ 2
◆ 2g
cm: L2,3xH4,2
pz: 112
Gluten free



Cod: **32186**
◆ 15g
cm: L4,5xH6
pz: 36



L9xH12cm



L3,4xH4,4cm



L10,5xH5,5cm
Cod: **34838**
◆ 63g/Kit
pz: 8Kit(4pz)
Gluten free



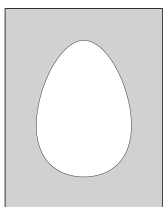
Cod: **32185**
◆ 15g
cm: L4,5xH5,5
pz: 36



Cod: **32187**
◆ 15g
cm: L4xH5,5
pz: 36

Stampi per uova

Egg mould | Moule pour œuf | Eierform
Molde para huevo | Molde para ovo



20pz

Cod: **34948**
◆ Blister(1pz)
cm: L12,2xH17,5
pz: 20
mat: PL



10pz

Per 10 uova
da 280g ca.

Für 10 Eier von
ca. 280g

For approx. 10
280g eggs

Para 10 huevos
de unos 280g

Pour 10 œufs de
280g environ

Para 10 ovos de 280g
aproximadamente





Decorazioni di cioccolato in blister

Blister chocolate plaques | Décorations de chocolat en blister
Schoko-Dekore (in Gießform) | Decoraciones de chocolate, en blister
Decorações de chocolate em blister



Cod: 35214
■ 3
◆ 8g
cm: Ø5
pz: 45(15x3)
Gluten free





Cod: 35215
 ■■■ 3
 ◆ 8g
 cm: Ø5
 pz: 45(15x3)
 Gluten free

Decorazioni di cioccolato in rilievo

Embossed chocolate plaques | Décorations de chocolat en relief
 Relief-Schoko-Dekore | Decoraciones de chocolate en relieve
 Decorações de chocolate em relevo



Cod: 35223
 ■■■ 3
 ◆ 8g
 cm: L4,8
 pz: 45(15x3)
 Gluten free



Decorazioni di cioccolato chablon

Blister chocolate plaques | Décorations de chocolat en blister
Schoko-Dekore (in Gießform) | Decoraciones de chocolate, en blister
Decorações de chocolate em blister



Cod: 35210

■ ■ ■ 5



cm: L5,8

pz: 40(10x4)

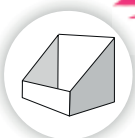
Gluten free

Lecca lecca in cioccolato al latte

Milk Chocolate lollipops | Sucettes en chocolat au lait
Lutscher aus Milkschokolade | Piruleta de chocolate con leche
Chupas de chocolate com leite



30g



Cod: 35018

■ ■ ■ 2

◆ 30g

cm: H6/6,5

pz: 28(14x2)

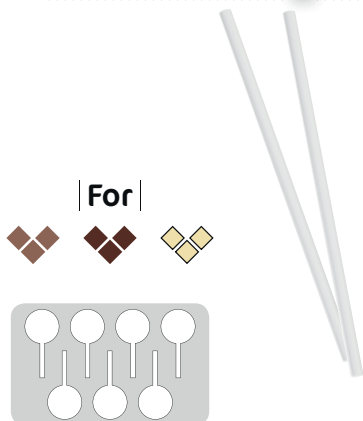
Gluten free



PASQUA
Easter

Blister per Lecca Lecca

Blister pack for lollipops | Blister pour sucette | Formen für Lutscher | Blister para piruletas | Blister para Chupas



| For |



+



+



=

Cod: 35219

■ ■ ■ 7

◆ Blister(7pz)

cm: Ø5

pz: 10

Gluten free

Bastoncini, sacchetti
e nastri inclusi nella
confezione

Sticks, bags and ribbons
included in the pack

Petits bâtons, petits
sachets et rubans
compris dans
l'emballage

Stiele, Tüten und Bänder
in der Packung enthalten

Palitos, bolsitas y cintas,
incluidas en la caja

Hastes, sacos e fitas
incluídos na embalagem



Decorazioni in zucchero

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



Cod: 19017

●●● A
g: 10
cm: H3
pz: 1kg
mat: ZU

Cod: 25643

g: 9
cm: H3
pz: 1kg



Cod: 19016

●●● A
g: 35
cm: H5,5
pz: 60
mat: CC/ZU
Gluten free



Soggettini in zucchero e gelatina

Sugar and jelly figurines | Sujets en sucre et gélatine
Zucker und Gelatine Figuren | Figuras de azúcar y gominola
Bonequinhos de açúcar e geleia



Cod: 19020

●●● A

■ ■ ■ 3

cm: L2,5xH5

pz: 30

mat: GE/ZU

Gluten free



Cod: 19021

●●● A

■ ■ ■ 2

cm: Ø3,5xH4/4,5

pz: 30

mat: GE/ZU

Gluten free



Cod: 19018

●●● A

■ ■ ■ 3

cm: Ø2,5/3x

xH3,5/6

pz: 30

mat: GE/ZU

Gluten free



Cod: 19019

●●● A

■ ■ ■ 3

cm: L2,8xH4x

xP3,2

pz: 30

mat: GE/ZU

Gluten free



Cod: 19142

●●● A

■ ■ ■ 7

cm: H3,8

pz: 70(35x2)

mat: GE/ZU



Soggettini in zucchero

Sugar figurines | Sujets en sucre | Zuckerfiguren
Zuckerfiguren | Figuras de azúcar
Bonequinhos de açúcar



Cod: **25576**

●●● A

■ ■ ■ 4

cm: L3,5xH5,2x
xP2,5/3

pz: 40

mat: ZU



Cod: **19152**

●●● A

■ ■ ■ 4

cm: L4xH3,5x
xP3

pz: 48

mat: ZU



Cod: **19191**

●●● A

■ ■ ■ 4

cm: L2/3xH1,5/4,5x
xP2/3,5

pz: 24

mat: ZU

Cod: **19184**

●●● A

■ ■ ■ 2

cm: L3xH4,5xP3,5

pz: 24

mat: ZU



Cod: **19004**

●●● A

■ ■ ■ 3

cm: L2,5/3,7xH2,8/4x
xP3,5/4,5

pz: 24

mat: ZU



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



Cod: **19182**
 ●●● A
 ■■■ 2
 cm: Ø5xH5
 pz: 24
 mat: ZU



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



Cod: **19014**
 ●●● A
 ■■■ 3
 cm: L4/6,5xH4/6x
 xP3,5/4
 pz: 24
 mat: ZU



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



Soggetti decorativi

Decorative figurines | Décor sujets
Dekorfiguren | Figuras decorativas
Figuras decorativas



12pz



14pz



12pz



12pz



Cod: 19006

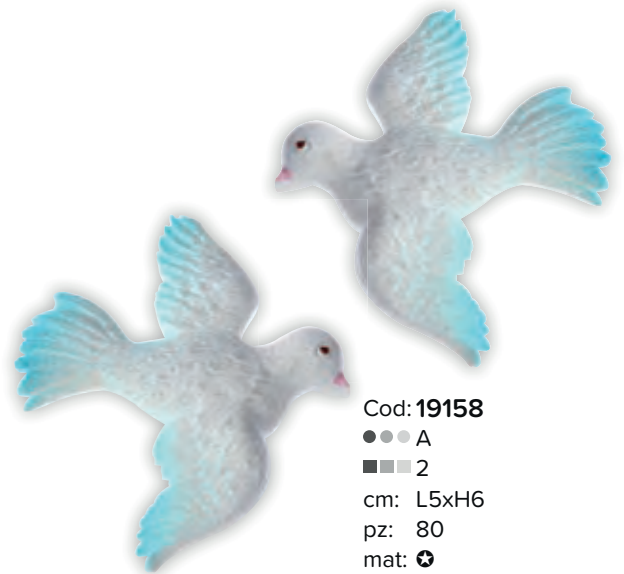
●●● A

■ ■ ■ 6

cm: L2,7xH3

pz: 128

mat: ☆



Cod: 19158

●●● A

■ ■ ■ 2

cm: L5xH6

pz: 80

mat: ☆



Cod: 19159

cm: L3,5xH2xP3,5

pz: 100

mat: ☆

Cod: 19010

●●● A

■ ■ ■ 4

cm: L8,5xH5,5

pz: 50

mat: ☆

L'oca
e i suoi
pulcini





Soggetti decorativi

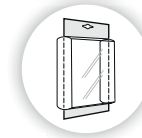
Decorative figurines | Décor sujets
Dekorfiguren | Figuras decorativas
Figuras decorativas



Cod: **19192**
cm: H3
pz: 60
mat: CI(♣)



Cod: **19193**
cm: H4,5
pz: 36
mat: CI(♣)



Cod: **19194**
cm: Ø5xH6
pz: 12Blister(2pz)
mat: CI(♣)



Cod: **11187**
cm: H7,5
pz: 12
mat: ♣



Cod: **19342**
cm: H22
pz: 48
mat: ST(♣)



Cod: **19199**
● ● ● A
■ ■ ■ 3
cm: H6,5
pz: 12
mat: CI/PL(♣)



Cod: **24491**
cm: H14
pz: 36
mat: ST(♣)



Cod: **24113**
cm: 1:1
g: 750
pz: 1
mat: ZU
Gluten free



Vestibiscotti

Cookie dress | Habit biscuits
Vorgestanztes Zuckerpapier | Vistegalleta
Veste bolacha



Ready-to-use sweet decorations for cookies and cakes

Douces décorations prêtes à l'emploi pour biscuits et gâteaux

Gebrauchsfertige süße Dekore für Kekse und Torten

Dulces decoraciones para galletas y tartas, listas para usar

Decorações doces para bolacha e bolo pronta para usar

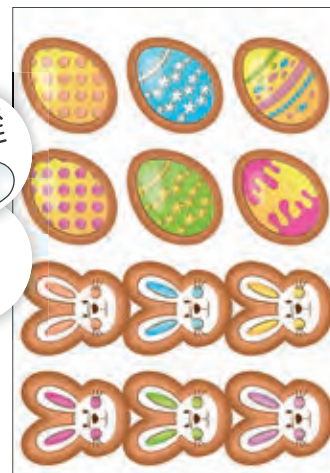
PASQUA
Easter



L5,4xH6,4cm



L4,8xH6,4cm



SUGAR PASTE

A4



Cod: 19009

● ● ● A

■ ■ ■ 12

pz: 12BlisterA4(12pz)

mat: ZU

Gluten free



L6xH7cm



L5,5xH6,8cm



Cod: 30487

pz: 1Blister(2pz)

mat: MT





Stampi in silicone

Silicone Moulds | Moules en silicone
Silikonformen | Moldes de silicona
Moldes de silicone

Ideali per
cioccolato e pasta
di zucchero

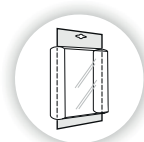
Ideal for chocolate
and fondant

Idéals pour le
chocolat et la pâte
à sucre

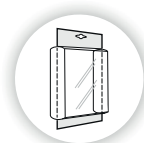
Ideal für
Schokolade und
Zuckermasse

Ideales para
chocolate y
fondant

Ideias para
chocolate e pasta
de açúcar



Cod: **30338**
cm: L9,5xH6xP1,6
pz: 1Blister
mat: SL



Cod: **30337**
cm: L16xH9xP1,3
pz: 1Blister
mat: SL

La Pasta Sweet Lace Express

The Sweet Lace Express Paste | La Pâte Sweet Lace Express
Der Teig Sweet Lace Express | La Pasta Sweet Lace Express
A Massa Sweet Lace Express



Cod: **25694**
g: 200
pz: 6
mat: PR

La spatola rossa

The red spatula | La spatule rouge | Rote Spachtel
La espátula roja | A espátula vermelha



Cod: **31209**
cm: L21xH2
pz: 1Blister
mat: PL

Gli stampi rossi

The red moulds | Les moules rouges
Rote Formen | Los moldes rojos
Os moldes vermelhos

Sweet Lace
EXPRESS

Isomalto
ISOMALT

Ideali per creare
pizzi con Sweet
Lace Express e
Isomalto

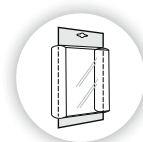
Ideal for creating
lace with Sweet
Lace Express and
Isomalt

Parfaits pour
réaliser des
dentelles avec
Sweet Lace
Express et Isomalt

Ideal zur
Gestaltung von
Spitzen mit
Sweet Lace
Express und
Isomalt

Ideales para crear
encajes con
Sweet Lace
Express e Isomalt

Ideais para criar
rendas com
Sweet Lace
Express
e Isomalte



Cod: 31230
cm: L39xH7
pz: 1 Blister
mat: SL





ESPRESSO FREDDO: IL CIOCCOLATO IN OGNI STAGIONE!

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

Prodotti	Minimo d'ordine	Catalogo
Decorazioni di cioccolato* e bicchierini in cioccolato	8 confezioni	Marrone
Personalizzazioni in cioccolato*	6 confezioni	Marrone e Rosso
Fiori in pasta di zucchero o marzapane	6 confezioni	Rosso (pagine da 228 a 229)

*esclusi trasferelli e blister vuoti. Per ordini al di sotto delle quantità indicate, contributo spese di servizio di 17,00€ (per cioccolato pieno e fiori, minimo d'ordine 4 confezioni)

Tempi e modalità di consegna:

- Per ordini ricevuti il lunedì o il martedì entro le ore 12.00 partenza il giorno stesso
- Per ordini ricevuti il mercoledì, giovedì, venerdì partenza il lunedì successivo

Condizioni esclusive per il dettaglio valide dal 01/05/2019 al 30/09/2019. Le date potrebbero variare in base alle condizioni atmosferiche.

For "Cool" shipping conditions in your country, please contact your Moddecor representative

Cioccolato e personalizzati

Chocolate and customizations

Panoramica Cioccolato Chocolate overview

88-99

Gamma prodotti valida fino al 31/08/2019 - Products range valid until 31/08/2019

Per visionare tutta la linea Cioccolato Modecor, consultate il Catalogo Marrone!
Find Modecor's complete chocolate product range in our Brown Catalogue!

Personalizzati Customizations

100

Placchette in cioccolato blisterate 102-103
Chocolate plaques in blister

Blister da riempire 104-105
Empty blister

Chablon pronti all'uso 106
Ready to use chocolate plaques

Trasferelli per cioccolato 106
Transfer sheets for chocolate

Placchette in cioccolato a rilievo blisterate 107
Embossed chocolate plaques in blister

Decoshape in cialda per gelateria e pasticceria 108
Wafer decoshape for pastry and ice cream products

Cialde per prodotti da forno 109
Wafer for baking products



Panoramica cioccolato

Chocolate overview | Vue d'ensemble du chocolat
Übersicht Schoko-Dekore | Visión general gama chocolate
Visão geral Gama chocolate

ESPRESSO FREDDO:
IL CIOCCOLATO
IN OGNI STAGIONE!

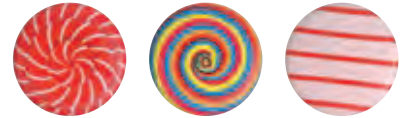
TUTTI I COLORI DEL CIOCCOLATO CHOCOLATE COLOURS



Cod: 35277
cm: Ø3
pz: 96(24x4)



Cod: 35279
cm: Ø3
pz: 96(24x4)



Cod: 35278
cm: Ø3
pz: 96(24x4)



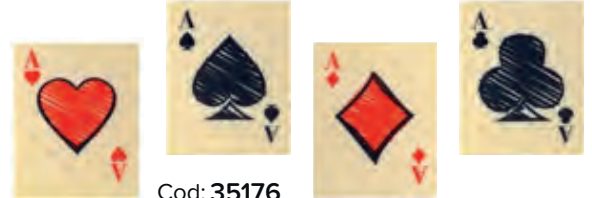
Cod: 35252
cm: Ø3,8
pz: 48(24x2)



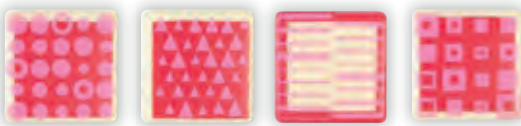
Cod: 35301
cm: L2,5xH3,5
pz: 152



...
Cod: 35231
cm: Ø3,8
pz: 48(24x2)



Cod: 35176
cm: L4xH4,9
pz: 72(18x4)



...
Cod: 35105
cm: L3
pz: 105(35x3)



Cod: 35276
cm: Ø3
pz: 96(24x4)



...
Cod: 35286
cm: Ø5
pz: 32(8x4)



Cod: 35254
cm: L4xH12
pz: 24(8x3)



...
Cod: 35206
cm: Ø3,5
pz: 48(24x2)



Cod: **35181**
cm: Ø3,5
pz: 48(24x2)



Cod: **35187**
cm: Ø2,8
pz: 96(32x3)



Cod: **35188**
cm: Ø2,8
pz: 96(32x3)



Cod: **35158**
cm: Ø2,8
pz: 96(32x3)



Cod: **34826N**
cm: Ø2,8
pz: 96(32x3)



Cod: **34697B**
cm: Ø2,8
pz: 96(32x3)



Cod: **34697E**



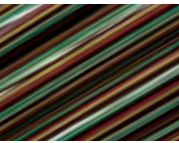
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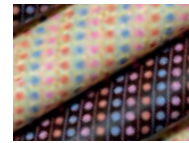
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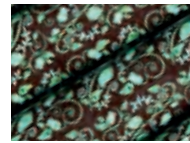
Cod: **34697I**



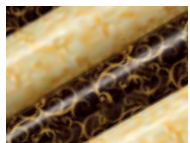
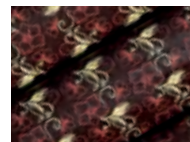
Cod: **81590**
cm: L30xH40
pz: 12



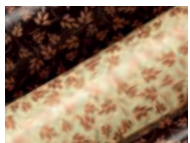
Cod: **81595**
pz: 12



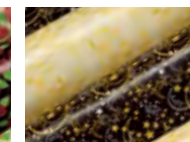
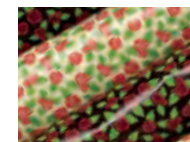
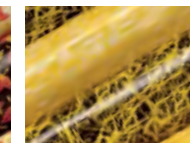
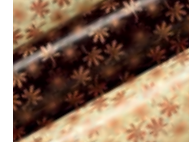
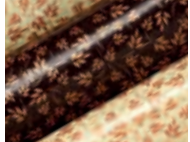
Cod: **81402**
pz: 48



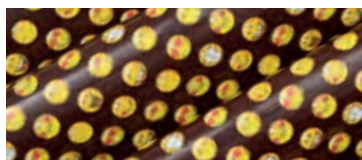
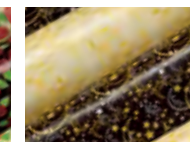
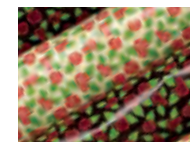
Cod: **81543**
cm: L30xH40
pz: 48



Cod: **81567**
pz: 12



Cod: **81491**
cm: L30xH40
pz: 48



Cod: **40551**
cm: L30xH40
pz: 12



Panoramica cioccolato

Chocolate overview | Vue d'ensemble du chocolat
Übersicht Schoko-Dekore | Visión general gama chocolate
Visão geral Gama chocolate

ESPRESSO FREDDO:
IL CIOCCOLATO
IN OGNI STAGIONE!

LOVE



Cod: 35255
cm: L6xH5,5
pz: 32(8x4)

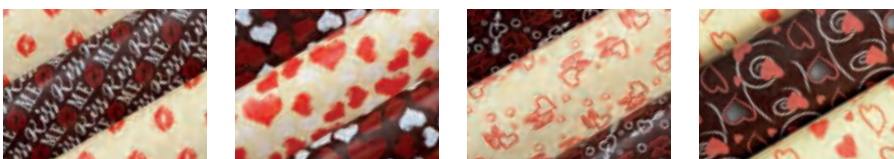
Cod: 35256
cm: L6xH5,5
pz: 32(8x4)



Cod: 35088
cm: L5,8
pz: 40(10x4)



Cod: 35098
cm: L5,8
pz: 40(10x4)



Cod: 81321
cm: L30xH40
pz: 12

Cod: 81322

Cod: 81313

Cod: 81403

Cod: 35089
cm: L9
pz: 76(19x4)



Cod: 35209
cm: L4,8xH4,2
pz: 45(15x3)



Cod: 35295
cm: L3,4xH2,7
pz: 48(24x2)



Cod: 34611
cm: L5xH4
pz: 36



Cod: 34608
cm: L5,5xH6
pz: 36



Cod: **34224**
 cm: L6,5xH8
 pz: 24(6x4)



Cod: **35130**
 cm: L4,5xH2,2xP1,2
 pz: 48(16x3)



Cod: **34834**
 cm: L4,3xH3,6
 pz: 72(24x3)



Cod: **34835**
 cm: L4xH3,4
 pz: 72(24x3)



Cod: **35292**
 cm: L4,5/5,5
 H3/3,7
 pz: 60(12x5)



Cod: **35257**
 cm: L4,5/5,5
 H3/3,7
 pz: 60(12x5)



Cod: **35291**
 cm: L4,5/5,5
 H3/3,7
 pz: 60(12x5)



Cod: **35258**
 cm: L4,5/5,5
 H3/3,7
 pz: 60(12x5)



Panoramica cioccolato

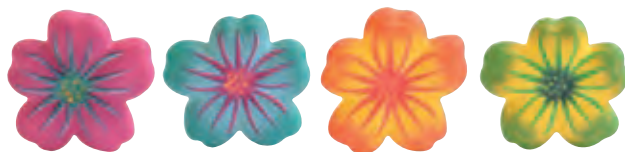
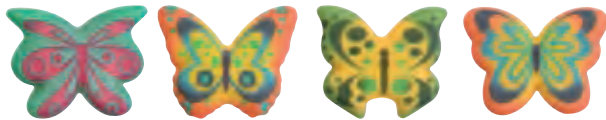
Chocolate overview | Vue d'ensemble du chocolat
Übersicht Schoko-Dekore | Visión general gama chocolate
Visão geral Gama chocolate

ESPRESSO FREDDO:
IL CIOCCOLATO
IN OGNI STAGIONE!

NATURA NATURE



Cod: 35300
cm: L3,5xH2,5
pz: 140



Cod: 35302
cm: Ø2,7
pz: 216



Cod: 35066
cm: Ø4,5
pz: 180



Cod: 34955
cm: H5,8
pz: 36



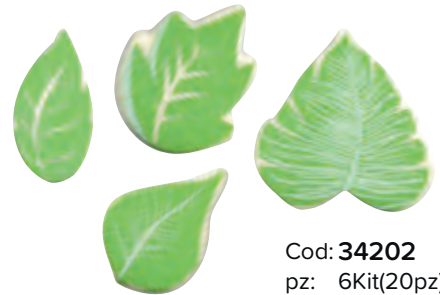
Cod: 34823
cm: L1,5
pz: 100(50x2)



Cod: 34814
cm: L1,5
pz: 100(50x2)



Cod: 35027
pz: 12Kit(2x6)



Cod: 34202
pz: 6Kit(20pz)



Cod: 34827
cm: L1,8xH3,2
pz: 200

Cod: 34624
cm: L2xH3
pz: 228



Cod: 35299
cm: L3xH2
pz: 208



Cod: 35296
cm: L2,6xH3,8
pz: 64(32x3)



Cod: 35298
cm: L2,6xH3,8
pz: 64(32x3)

OCCASIONI SPECIALI
SPECIAL OCCASIONS



Cod: 35288
cm: L4,5/5,5
H3/3,7
pz: 60(12x5)



Cod: 35253
cm: L4,5/5,5
H3/3,7
pz: 60(12x5)



Cod: 34065
cm: L7xH2,3
pz: 80(20x4)

Cod: 33512
cm: L7xH2,3
pz: 80(20x4)



Cod: 35113
cm: L7xH2,3
pz: 80(20x4)



Cod: 35216
cm: Ø5
pz: 45(15x3)



Cod: 35183
cm: L4,8
pz: 45(15x3)



Cod: 35185
cm: Ø4,8
pz: 45(15x3)



Panoramica cioccolato

Chocolate overview | Vue d'ensemble du chocolat
Übersicht Schoko-Dekore | Visión general gama chocolate
Visão geral Gama chocolate

ESPRESSO FREDDO:
IL CIOCCOLATO
IN OGNI STAGIONE!

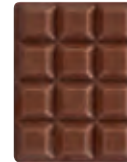
LESS IS MORE



Cod: **35177**
cm: Ø3,8xH1,5
pz: 120(24x5)



Cod: **35180**
cm: Ø3/3,5
pz: 120(24x5)



Cod: **35178**
cm: L4xH3
pz: 100(20x5)



Cod: **35222**
cm: L4xH3
pz: 100(20x5)



Cod: **35118**
cm: Ø4,6/5,6
... pz: 80(8x10)



Cod: **35228**
cm: L3
pz: 150



Cod: **35229**
cm: L3
pz: 150



Cod: **32528**
cm: H4,5
pz: 300



Cod: **34727**
cm: L3xH6
pz: 575



Cod: **34832**
cm: L5,7xH4,7
pz: 48(12x4)



Cod: **34191**
cm: Ø4,4xH2
pz: 312



Cod: **32138**
cm: Ø4,4xH2
pz: 312



Cod: **32518**
cm: Ø4,4xH2,3
pz: 312



Cod: **34742**
cm: L1,4xH1
kg: 1



Cod: **34749**
cm: Ø2,7xH2,6
pz: 270



Cod: **34750**
cm: Ø3xH3,2
pz: 280



Cod: **34751**
cm: Ø3,6xH2,3
pz: 350



Cod: **34743**
cm: L1,8xH1,2
kg: 1



...
 Cod: **35104**
 cm: L3
 pz: 105(35x3)



...
 Cod: **35230**
 cm: Ø4,8
 pz: 30(15x2)



Cod: **35306**
 cm: L4xH12
 pz: 24(8x3)



Cod: **35290**
 cm: L5xH3,3
 pz: 36(12x3)



Cod: **34738**
 kg: 1



Cod: **34740**



Cod: **34739**



Cod: **34741**



Cod: **34953**
 cm: L10
 kg: 0,9



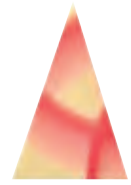
Cod: **34954**



Cod: **34441**



Cod: **34748**
 cm: L3,5xH5,5
 pz: 490



Cod: **34745**
 cm: L3,5xH5,5
 pz: 490



Cod: **34737**
 cm: L20
 kg: 0,9



Cod: **34734**



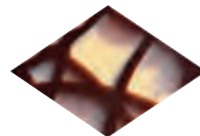
Cod: **34733**



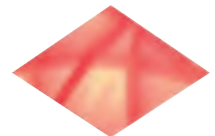
Cod: **34735**



Cod: **34730**



Cod: **34747**
 cm: L6xH4
 pz: 360



Cod: **34744**
 cm: L6xH4
 pz: 360

Cod: **34435**
 cm: L4
 kg: 0,7





Panoramica cioccolato

Chocolate overview | Vue d'ensemble du chocolat
Übersicht Schoko-Dekore | Visión general gama chocolate
Visão geral Gama chocolate

ESPRESSO FREDDO:
IL CIOCCOLATO
IN OGNI STAGIONE!

IL COLORE PRENDE FORMA COLOUR TAKES SHAPE



KIT CHABLON
Cod: **35248G**
cm: Ø2,8/6-L2,8/6
pz: 8Kit(2x4)



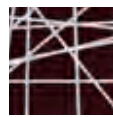
Cod: **34842G**
cm: L9
pz: 76(19x4)



Cod: **35171G**
cm: Ø3,5
pz: 48(24x2)

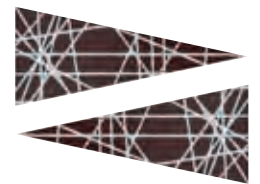


Cod: **35101G**
cm: Ø2,8
pz: 96(32x3)

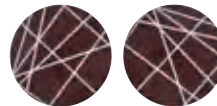


Cod: **34797G**
cm: L2,9
pz: 160(40x4)

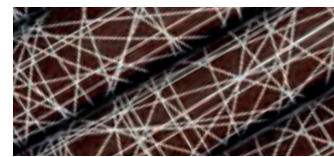
Cod: **35064G**
cm: L3,3xH7
pz: 96(24x4)



Cod: **35269G**
cm: Ø2,8
pz: 144(36x4)



Cod: **81422G**
cm: L55xH9,2
pz: 24



Cod: **81473G**
cm: L30xH40
pz: 12



Cod: **35261G**
pz: 6Kit(19pz)



KIT CHABLON
Cod: **35249**
cm: Ø2,8/6-L2,8/6
pz: 8Kit(2x4)



Cod: **35035**
cm: L2,9
pz: 160(40x4)

Cod: **35034**
cm: L3,3xH7
pz: 96(24x4)



Cod: **35274**
cm: Ø2,8
pz: 144(36x4)



Cod: **35037**
cm: L9
pz: 76(19x4)



Cod: **35097**
cm: Ø2,8
pz: 96(32x3)



Cod: **81311**
cm: L30xH40
pz: 12



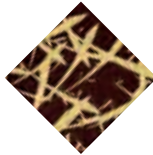
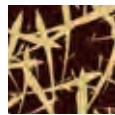
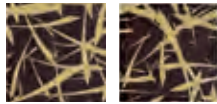
Cod: **35262E**
pz: 6Kit(19pz)



Cod: **34850E**
cm: L9
pz: 76(19x4)



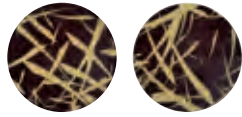
Cod: **34826E**
cm: Ø2,8
pz: 96(32x3)



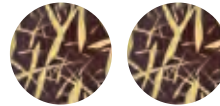
Cod: **34848E**
cm: L2,9
pz: 160(40x4)



Cod: **35057E**
cm: L3,3xH7
pz: 96(24x4)



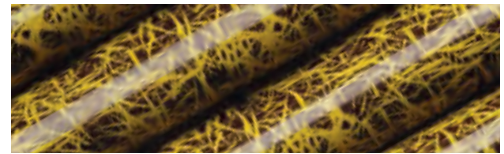
Cod: **35272E**
cm: Ø2,8
pz: 144(36x4)



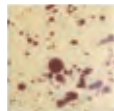
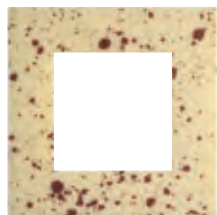
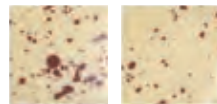
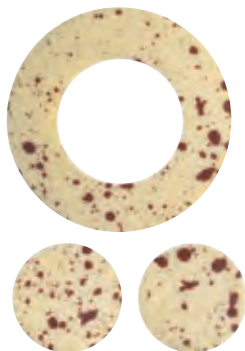
KIT CHABLON
Cod: **35250E**
cm: Ø2,8/6-L2,8/6
pz: 8Kit(2x4)



Cod: **81341E**
cm: L55xH9,2
pz: 24

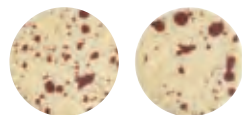
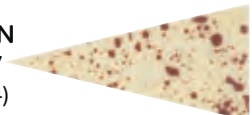


Cod: **81462**
cm: L30xH40
pz: 12

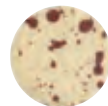


Cod: **34903N**
cm: L2,9
pz: 160(40x4)

Cod: **34902N**
cm: L3,3xH7
pz: 96(24x4)



Cod: **35270N**
cm: Ø2,8
pz: 144(36x4)



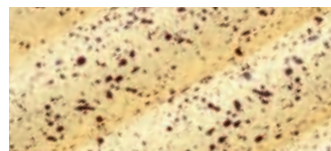
Cod: **34905N**
cm: L9
pz: 76(19x4)



KIT CHABLON
Cod: **35251N**
cm: Ø2,8/6-L2,8/6
pz: 8Kit(2x4)



Cod: **34906N**
cm: Ø2,8
pz: 96(32x3)



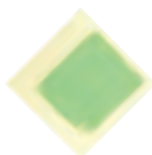
Cod: **81593N**
cm: L30xH40
pz: 12



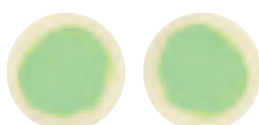
Panoramica cioccolato

Chocolate overview | Vue d'ensemble du chocolat
Übersicht Schoko-Dekore | Visión general gama chocolate
Visão geral Gama chocolate

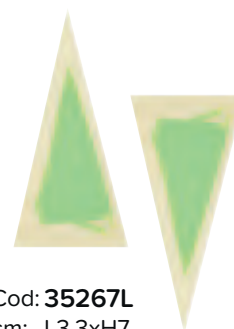
IL COLORE PRENDE FORMA COLOUR TAKES SHAPE



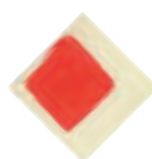
Cod: **35078L**
cm: L2,9
pz: 160(40x4)



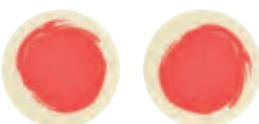
Cod: **35275L**
cm: Ø2,8
pz: 144(36x4)



Cod: **35267L**
cm: L3,3xH7
pz: 96(24x4)



Cod: **35078D**
cm: L2,9
pz: 160(40x4)



Cod: **35275D**
cm: Ø2,8
pz: 144(36x4)



Cod: **35267D**
cm: L3,3xH7
pz: 96(24x4)



Cod: **35198D**
cm: Ø3,5
pz: 48(24x2)



...

Cod: **35287**
pz: 6Kit(19pz)

TOCCHI DI LUCE A TOUCH OF LIGHT



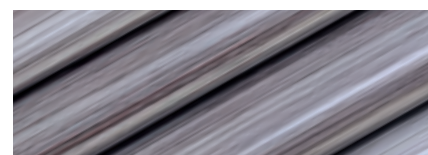
Cod: **34855H**
cm: L2,9
pz: 160(40x4)



Cod: **34865H**
cm: L9
pz: 76(19x4)



Cod: **34854H**
cm: L3,3xH7
pz: 96(24x4)



Cod: **81598H**
cm: L30xH40
pz: 12



Cod: **34855I**
cm: L2,9
pz: 160(40x4)



Cod: **34865I**
cm: L9
pz: 76(19x4)



Cod: **34854I**
cm: L3,3xH7
pz: 96(24x4)



Cod: **81598I**
cm: L30xH40
pz: 12

**ESPRESSO FREDDO:
IL CIOCCOLATO
IN OGNI STAGIONE!**

CIOCCOLATO DA BANCO READY TO SELL CHOCOLATE

Nocciole ricoperte di cioccolato



Cod: **25640B**
cm: Ø2
pz: 1(500g)



Cod: **25640V**



Cod: **25640C**



Cod: **25640L**



Cod: **25640J**



Dragées

Cod: **25645**
cm: H3
pz: 1(500g)



...
Cod: **40536**
cm: Ø5
pz: 10Blister(7pz)



|For|



Bastoncini,
sacchetti e nastri
inclusi nella
confezione

Sticks, bags and ties
included in the pack



1Set=



CT

L6,5xH2,5xP13cm

Cod: **35243**
cm: L6,5xH2,5xP13
pz: 12Set





Personalizzati Customizations

Mettici
la firma!

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

With Modecor you can customize all your pastry creations with your signature logo.

Crea la tua personalizzazione!

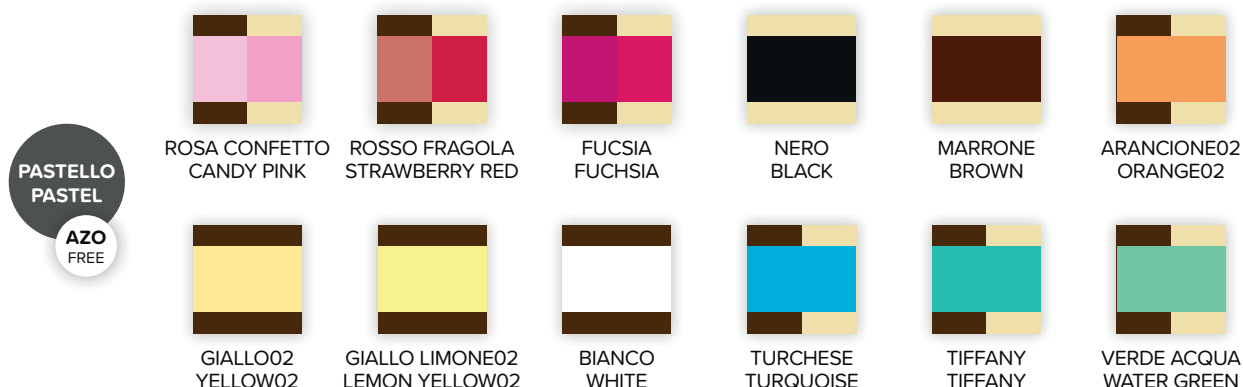
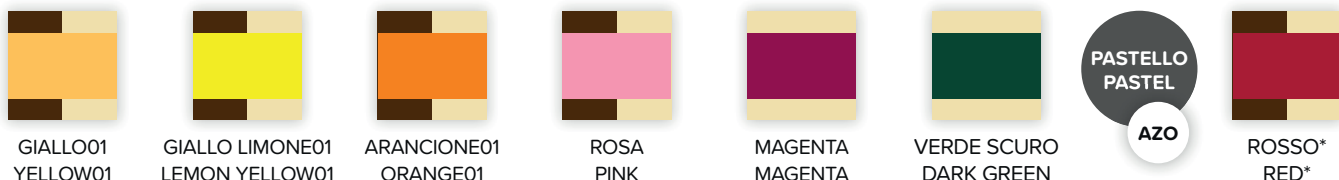
1. Inviaci il tuo logo in formato .eps o .jpg (No FOTO/FAX)
2. Scegli la tipologia di personalizzazione, forma, colore e quantità
3. Invia la richiesta tramite il nostro agente, via mail, oppure utilizza il modulo sul sito www.modecor.it nella sezione Personalizzazioni
4. Modecor ti invierà la proposta grafica in digitale della personalizzazione da te indicata

Create your customization!

1. Send us your logo in .eps or .jpg format (No FOTO/FAX)
2. Choose your customization, the shape, print colour and quantity
3. Send your request through our agent, by email, or contact our customer service
4. Modecor will send you the digital proposal of the requested customization

Colori di stampa - Print colours

*In cioccolato fondente: solo grafica, no testo
*Dark chocolate: just graphic, no text







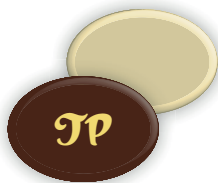
Placchette in cioccolato blisterate

Chocolate plaques in blister

- ✓ Cioccolato fondente (Cacao 60% min) o bianco
Dark chocolate (Cocoa 60% min) or white
- ✓ Colori stampa (vedi pag 100)
Printing colours (see pag 100)
- ✓ Minimo d'ordine: 6 confezioni
Minimum order quantity: 6 boxes
- ✓ Gluten free

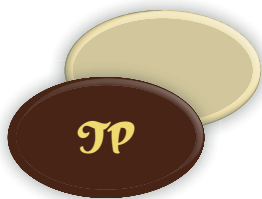


FORME DISPONIBILI SHAPES



COD 64* - 2x1,4cm

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



COD 65* - 2,6x1,6cm

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



COD 91 - 3,4x1,7cm

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



COD 92 - 3,9x2,4cm

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



COD 103 - 4,6x2,3cm

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



COD 99 - 4,7x2,8cm

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



COD 71 - 4,4x3,4cm

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

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

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



COD 78* - Ø2,2cm

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



COD 102 - Ø3cm

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



COD 70 - Ø3,8cm

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



COD 101 - 3x3cm

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



COD 62 - 3,8x3cm

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



COD 24 - 3,8x3,8cm

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



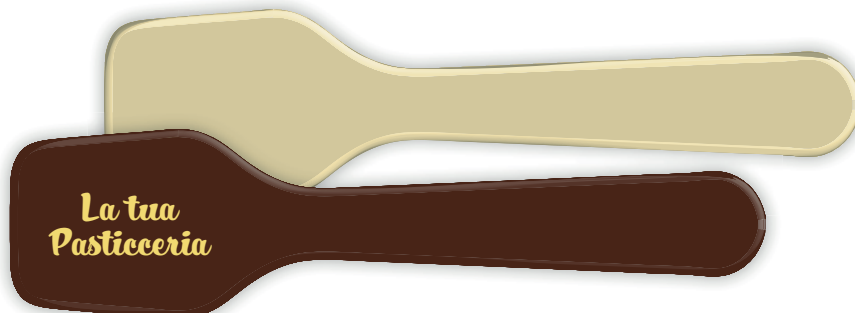
COD 95 - 5,8x2,3cm

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



COD 85 - 7x2,3cm

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



COD 116 - 10x2,5cm

pz/conf	pz/MOQ
pcs/box	pcs/MOQ
170	1020



COD 59 - 4x3,4cm

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



Blister da riempire

Empty blisters

- ✓ Colori stampa (vedi pag 100)
Printing colours (see pag 100)
- ✓ Blister per confezione: 51
Blister per box: 51
- ✓ Minimo d'ordine: 2 confezioni
Minimum order quantity: 2 boxes
- ✓ Gluten free

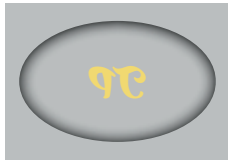
* Considerando la dimensione ridotta della forma, per ottenere un buon risultato grafico, scegli di creare il logo con le tue iniziali.

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



COD 64* - 2x1,4cm

impronte/blister	impronte/MOQ
95	9690



COD 65* - 2,6x1,6cm

impronte/blister	impronte/MOQ
64	6528



COD 91 - 3,4x1,7cm

impronte/blister	impronte/MOQ
35	3570



COD 92 - 3,9x2,4cm

impronte/blister	impronte/MOQ
35	3570



COD 103 - 4,6x2,3cm

impronte/blister	impronte/MOQ
30	3060



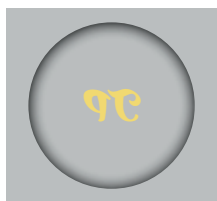
COD 99 - 4,7x2,8cm

impronte/blister	impronte/MOQ
24	2448



COD 71 - 4,4x3,4cm

impronte/blister	impronte/MOQ
24	2448



COD 78* - Ø2,2cm

impronte/blister	impronte/MOQ
60	6120



COD 102 - Ø3cm

impronte/blister	impronte/MOQ
35	3570



COD 70 - Ø3,8cm

impronte/blister	impronte/MOQ
24	2448



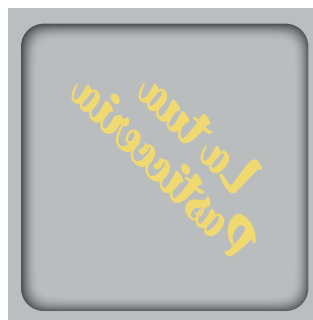
COD 101 - 3x3cm

impronte/blister	impronte/MOQ
35	3570



COD 62 - 3,8x3cm

impronte/blister	impronte/MOQ
24	2448



COD 24 - 3,8x3,8cm

impronte/blister	impronte/MOQ
24	2448



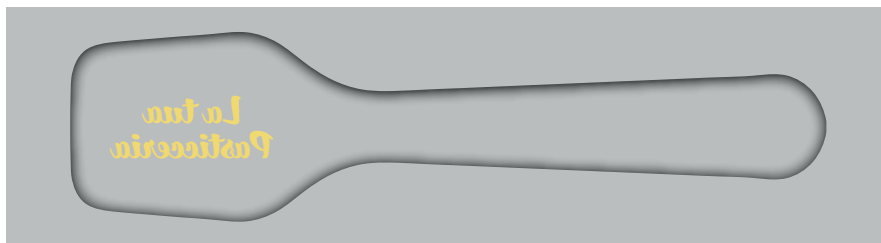
COD 95 - 5,8x2,3cm

impronte/blister	impronte/MOQ
20	2040



COD 85 - 7x2,3cm

impronte/blister	impronte/MOQ
20	2040



COD 116 - 10x2,5cm

impronte/blister	impronte/MOQ
10	1020



COD 59 - 4x3,4cm

impronte/blister	impronte/MOQ
24	2448



Chablon pronti all'uso

Ready to use chocolate plaques

- ✓ Cioccolato fondente (Cacao 60% min) o bianco
Dark chocolate (Cocoa 60% min) or white
- ✓ Colori stampa (vedi pag 100)
Printing colours (see pag 100)
- ✓ Quantità/Quantity = 480pz/box
- ✓ Minimo d'ordine: 6 confezioni
Minimum order quantity: 6 boxes
- ✓ Gluten free

Cioccolato bianco

Cioccolato fondente

QUADRATO/Square L2,9cm

La tua Pasticceria

La tua Pasticceria

Trasferelli per cioccolato

Transfer sheets for chocolate

- ✓ Fogli per confezione: 24
Sheets per box: 24
- ✓ Formato foglio 30x40 cm
Sheet size 30x40 cm
- ✓ Minimo d'ordine:
10 confezioni
Minimum order quantity:
10 boxes
- ✓ Colori stampa
(vedi pag 100)
Printing colours
(see pag 100)
- ✓ Gluten free



Placchette in cioccolato a rilievo blisterate

Embossed chocolate plaques in blister



- ✓ Cioccolato fondente (Cacao 60% min)
Dark chocolate (Cocoa 60% min)
- ✓ Colore stampa Bianco
Printing colour White
- ✓ Quantità/Quantity = 312pz/box
- ✓ Minimo d'ordine: 6 confezioni
Minimum order quantity: 6 boxes
- ✓ Gluten free



COD 70
Ø3,8cm



COD 62
3,8x3cm



COD 71
4,4x3,4cm



COD 24
3,8x3,8cm

CIOCCOLATO
PERSONALIZZATI
Chocolate - Customizations





Decoshape in cialda per gelateria e pasticceria

Wafer decoshape for pastry and ice cream products

- ✓ **STAMPA FOTOGRAFICA**
Photo printing effect
Riproduciamo i colori del tuo Logo
(possibili variazioni sono determinate dal supporto
in cialda)
We can reproduce the colours of your Logo
(possible variations are determined by the wafer
support)
- ✓ Pezzi per barattolo: 600
Pcs per jar: 600
- ✓ Minimo d'ordine 6 confezioni (3600 Decoshape)
Minimum order quantity 6 jars



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



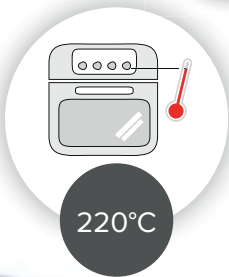
Cod: **0349A**
cm: L3,9xH4,7



Cialde Per prodotti da forno

Wafer for baking products

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



220°C



Ø3,5cm



3,8x2,5cm





LE FORMAZIONI

Moddecor crede profondamente nella formazione interna ed esterna. Organizziamo momenti dedicati per dipendenti, agenti, clienti e forza vendita dei nostri clienti! Facciamo conoscere al mondo tutti i vantaggi di scegliere Moddecor come partner della decorazione, partendo da una conoscenza approfondita dei nostri prodotti.

MODECOR TRAINING SESSIONS

For our customers' employees, salesforce and customer care. We will explain the products and advantages when choosing Moddecor as your decoration partner

I CORSI



2 corsi Moddecor Master Cake al mese, su due sedi diverse, della durata di 2 giorni. Calendario disponibile sul sito www.moddecor.it. Scopri come decorare una torta in panna in modo unico e innovativo!

MASTER CLASSES

Moddecor Master Cake courses organized in two different locations. Calendar at www.moddecor.it

Colori e materie prime

Colours and Raw Materials

Paste di zucchero

Sugar paste

Tropical Sugar	112-113
POP	114-115
Elite	116
Pasta Modellabile Modelling paste	117-118
Pasta di gomma Gumpaste	118
CMC Sodium carboxymethyl cellulose	118
Colla alimentare Edible glue	118
Isomalto Isomalt	119
Ghiaccia Royal Icing	119

Pizzo edibile

Edible lace

120-121

Gelatina

Jelly

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Modecor Master Cake	142
Decorgel	142

Bagne analcoliche

Non-alcoholic syrups

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Coloranti

Colours

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Spray da laboratorio

Lab spray

Lacca spray Lacquer spray	144
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Refrigerante alimentare Food cooling spray	145
Staccante alimentare spray Non-stick cooking spray	145



Pasta di zucchero Tropical Sugar

Tropical Sugar paste | Pâte à sucre Tropical
Tropical-Zuckermasse | Fondant Tropical
Pasta de açúcar Tropical



LA PASTA DI ZUCCHERO SUPER PERFORMANTE!
THE HIGH PERFORMING SUGAR PASTE!

Resiste agli shock termici!
It resists to thermal shock!

Bianco candido
Candid white

5kg

BIANCO
Cod: **25690** NEW
kg: 5
pz: 1
mat: ZU
Gluten free



Tropical Sugar è l'unica pasta che mantiene inalterate le proprie prestazioni se mantenuta in **frigorifero per 72 ore** dopo il passaggio in abbattitore e successiva copertura
Perfetta per la copertura di torte anche di grandi dimensioni grazie all'estrema flessibilità (2 mm con la sfogliatrice) senza crepe o rotture

Tropical Sugar is the only sugar paste which keeps its characteristics even after **72hours in refrigerator**, if the cake is frozen in blast chiller and then covered

Perfect for large dimension cake covering, thanks to its high flexibility (up to 2 mm with sheeter) without breaks

LA PÂTE À SUCRE SUPER PERFORMANTE!

Tropical Sugar est la seule pâte à sucre qui maintient inchangées ses prestations: si on passe le gâteau recouvert dans la cellule de refroidissement, elle peut être conservée dans le réfrigérateur pour **72 heures**

Parfaite pour la couverture de gâteaux de grandes dimensions grâce à son extrême flexibilité (jusqu'à 2 mm avec le laminoir) sans fissures ou cassures

DER SUPER LEISTUNGSFÄHIGE FONDANT!

Der Tropical Sugar ist der einzige Fondant, der seine Leistungen unverändert beibehält: auch nach dem Schnellkühler kann der überzogene Küche **72 Stunden im Kühlschrank** bleiben

Perfekt zum Ueberziehen von großen Kuchen dank der extremen Flexibilität (2 mm mit dem Teigschneider) ohne Risse oder Brüche

¡EL FONDANT SUPER RESISTENTE!

Tropical Sugar es el único fondant que mantiene inalteradas sus prestaciones; pasando por abatidor la tarta recubierta, se puede conservar en la nevera por **72hs**

Perfecta para la cobertura de tartas de grandes tamaños, gracias a su extrema flexibilidad (2 mm con la laminadora) sin quiebres o roturas

A PASTA DE AÇÚCAR SUPER RESISTENTE

Tropical sugar é a única pasta de açúcar que mantém as suas prestações, ao passar pela abatedora o bolo recoberto, pode conservar-se no frigorífico durante **72H**

Perfeita para a cobertura de bolos de grande tamanhos. Graças a sua extrema flexibilidade (2 mm com a laminadora) sem quebra nem roturas



COLORI
MATERIE PRIME
Colours - Raw Materials



Pasta di zucchero POP

POP Sugar paste | Pâte à sucre POP
POP-Zuckermasse | Fondant POP
Pasta de açúcar POP

POP

GLUTEN
FREE



5kg



5kg



1kg



250g



BIANCO
CANDIDO
AZO FREE

Cod: **25467**
pz: 1
mat: ZU
Gluten free

Cod: **25697**
pz: 1
mat: ZU
Gluten free



Cod: **25472**
pz: 6
mat: ZU
Gluten free

Cod: **25322**
pz: 24
mat: ZU
Gluten free



ROSA
CONFETTO
AZO FREE

Cod: **25494**
pz: 1

Cod: **25468**
pz: 6

Cod: **25318**
pz: 24



AZZURRO
CONFETTO
AZO FREE

Cod: **25495**
pz: 1

Cod: **25469**
pz: 6

Cod: **25319**
pz: 24



ROSSO
FUOCO

Cod: **25496**
pz: 1

Cod: **25470**
pz: 6

Cod: **25320**
pz: 24



GIALLO
SOLE

Cod: **25471**
pz: 6

Cod: **25321**
pz: 24



ARANCIO
PASTELLO

Cod: **25497**
pz: 6

Cod: **25326**
pz: 12



FUCSIA
AZO FREE

Cod: **25475**
pz: 6

Cod: **25327**
pz: 12



LILLA
AZO FREE

Cod: **25476**
pz: 6

Cod: **25328**
pz: 12



VERDE
PRATO

Cod: **25474**
pz: 6

Cod: **25324**
pz: 24



CIANO
AZO FREE

Cod: **25473**
pz: 6

Cod: **25323**
pz: 24



MARRONE
AZO FREE

Cod: **25499**
pz: 6

Cod: **25325**
pz: 12



NERO
AZO FREE

Cod: **25477**
pz: 6

Cod: **25329**
pz: 24





Pasta di zucchero Elite

Sugar paste Elite | Pâte à sucre Elite
Zuckermasse Elite | Fondant Elite
Pasta de açúcar Elite



Ideale per
coperture

Ideal for cake
covering

Idéale pour
couvertures

Ideal für
Kuvvertüren

Ideal para
coberturas

Ideal para
coberturas



○ BIANCO
Cod: **24568**
kg: 5
pz: 1
mat: ZU
Gluten free



○ BIANCO
Cod: **25428**
kg: 1
pz: 8
mat: ZU
Gluten free

Pasta di zucchero Elite summer

Sugar paste Elite summer | Pâte à sucre Elite summer
Zuckermasse Elite summer | Fondant Elite summer
Pasta de açúcar Elite summer



Ideale per: lavorare
in condizioni di
elevate temperature
(>28°C/82,4°F):
estate, paesi e
ambienti caldi

Ideale per creare
Soggetti in 3D

Perfekt für:
Bearbeitungen bei
heißen Temperaturen
(>28°C/82,4°F):
Sommer, warme
Länder/Räume

Perfekt für die
Kreation von
3D-Figuren

Perfect for: use at
high temperatures
(>28°C/82,4°F):
summer, hot
countries and
environments

Perfect for creating
3D figurines

Ideal para:
trabajar bajo altas
temperaturas
(>28°C/82,4°F):
en verano o en
países o ambientes
con temperaturas
elevadas

Ideal para crear
sujetos en 3D

Idéale pour: travailler
en conditions de
températures élevées
(>28°C/82,4°F):
été, pays et
environnements
chauds

Idéale pour créer
sujets en 3D

Ideal para:
trabalhar sob altas
temperaturas
(>28°C/82,4°F): no
verão ou em países
ou ambientes
com temperaturas
elevadas

Ideal para criar
bonecos em 3D

○ BIANCO
Cod: **25429**
kg: 5
pz: 1
mat: ZU
Gluten free

Pasta modellabile

Modelling paste | Pâte à sucre modelable
Modellierfondant | Pasta moldeable
Pasta moldável



*Colorata con colorgel e colordust.
Colour it with Colorgel and Colordust*

FORMULAZIONE CON BURRO DI CACAO
Ideale per la creazione di soggetti 3D senza aggiunta di CMC. Ottimo mantenimento della struttura ed estrema elasticità nella lavorazione

REZEPTUR MIT KAKAOBUTTER
Ideal zum schaffen von 3D-Objekten ohne Zusatz von cmc. Optimale Strukturbeständigkeit und extrem elastisch zu bearbeiten.

FORMULA WITH COCOA BUTTER
Suitable for creating 3D figurines without adding CMC. Extreme flexibility during manipulation while maintaining its structure

FORMULA CON MANTECA DE CACAO
Ideal para crear sujetos en 3d sin el agregado de cmc. Mantenimiento óptimo de la estructura y extrema elasticidad durante la elaboración

FORMULE AVEC BEURRE DE CACAO
Idéale pour la création de sujets 3D sans ajout de CMC. Excellent maintien de la structure et extrême élasticité lors de sa manipulation

RECEITA COM MANTEIGA DE CACAU
Ideal para a criação de figuras 3D sem adição de CMC. Excelente manutenção da estrutura e extrema elasticidade ao ser trabalhada



○ BIANCO
Cod: 25696
kg: 1
pz: 1
mat: ZU
Gluten free

COLORI
MATERIE PRIME
Colours - Raw Materials

Pasta di zucchero

Sugar paste | Pâte à sucre
Fondant | Fondant
Pasta de açúcar

Per decorazioni e modelling | For decorations and modelling | Pour les décorations et le modelling | Für Dekorationen und Modellierungen | Para decoraciones y modelling | Para decorações e modelagem



GOLD
Cod: 25442
g: 100
pz: 10
mat: ZU
Gluten free



SILVER
Cod: 25443





Pasta modellabile Express

Express modelling paste | Pâte à sucre modelable Express
Modellierfondant Express | Pasta moldeable Express
Massa moldável Express

Ideale per la creazione di soggetti 3D, anche complessi, senza aggiunta di CMC

Suitable for creating 3D figurines, even complex, without adding CMC

Idéale pour la création de sujets 3D, même complexes, sans ajout de CMC

Ideal zum Schaffen von auch komplexen 3D-Objekten ohne Zusatz von CMC

Ideal para crear sujetos en 3D, incluso aquellos complejos, sin el agregado de CMC

Ideal para a criação de figuras 3D, mesmo complexas, sem adição de CMC



BIANCO
Cod: **25408**
kg: 1
pz: 1
mat: ZU
Gluten free

Pasta di gomma

Gum paste | Pâte à gomme | Blütenpaste
Pasta de goma | Pasta de goma

Ideale per creare fiori e decorazioni sottili

Ideal for creating flowers and thin decorations

Idéale pour créer des fleurs, des fines décorations

Elevata malleabilità ed elasticità, mantiene la forma e la struttura anche durante lavorazioni lunghe

Extremely malleable and flexible, keeps its shape and structure even after lengthy kneading with "warm hands"

Excellente malléabilité et élasticité, elle conserve sa forme et sa structure même en cas de longs malaxages qui réchauffent la pâte

Ideal zur Gestaltung von Blüten, zarten Dekorationen

Ideal para crear flores y decoraciones finas

Ideal para criar flores, decorações finas

Hohe Formbarkeit und Elastizität, behält die Form und Struktur auch bei langen Bearbeitungen bei, bei denen die Masse erwärmt wird

Alta maleabilidad y elasticidad, mantiene la forma y la estructura incluso con elaboraciones largas que calientan la pasta

Maleabilidade e elasticidade elevadas, mantém a forma e a estrutura até durante os trabalhos prolongados que aquecem a pasta



BIANCO
Cod: **25489**
kg: 1
pz: 1
mat: PR

CMC

CARBOSSIMETILCELLULOSA SODICA | Sodium carboxymethyl cellulose
Carboxyméthylcellulose sodique | Natriumcarboxymethylcellulose
Carboximetilcelulosa sódica | Carboximetilcelulose de sódio



Dopo l'aggiunta di CMC, lasciare riposare la pasta per 30 minuti prima dell'utilizzo

After adding the CMC, let the paste rest for 30 minutes before use

Après le rajout du CMC laisser reposer la pâte avant l'usage

Nach der Zugabe von CMC lassen Sie die Paste 30 Minuten absetzen vor dem Verbrauch

Depois de acrescentado o CMC, deixar repousar a pasta por uns 30 minutos antes de usar

Después de haber agregado CMC, dejar reposar la pasta por unos 30 minutos antes de usarla

Cod: **24117**
g: 40
pz: 4
Gluten free

Colla alimentare

Edible glue | Colle alimentare
Lebensmittelkleber | Cola comestible
Cola alimentar



Cod: **23154**
g: 20
pz: 6
Gluten free

Isomalto

Isomalt | Isomalt
Isomalt | Isomalt
Isomalte



1,3kg

BIANCO
Cod: **24129**
kg: 1,3
pz: 1
mat: ZU
Gluten free



250g

BIANCO
Cod: **24144**
g: 250
pz: 6
mat: ZU
Gluten free

Stampi per isomalto a pag. 174-176
Isomalt moulds at page 174-176

Royal Icing

PREPARATO PER GHIACCIA REALE | Royal icing mix
Préparation pour glace royale | Präparat für Icing Zucker
Preparado para glasa real | Preparado para glacé real



4,5kg

Cod: **24120**
kg: 4,5
pz: 1
mat: ZU
Gluten free



150g

Cod: **24146**
g: 150
pz: 6
mat: ZU
Gluten free



COLORI
MATERIE PRIME
Colours - Raw Materials



La Pasta Sweet Lace Express



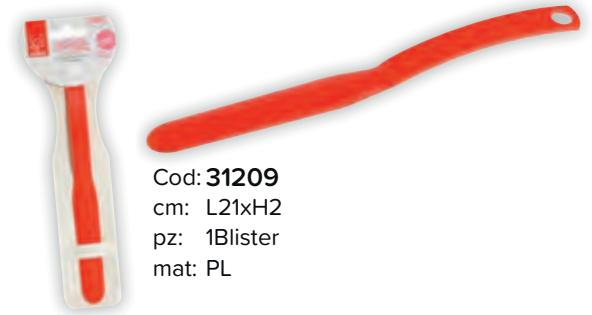
The Sweet Lace Express Paste | La Pâte Sweet Lace Express
Der Teig Sweet Lace Express | La Pasta Sweet Lace Express
A Massa Sweet Lace Express



Cod: **25694**
g: 200
pz: 6
mat: PR

La spatola rossa

The red spatula | La spatule rouge | Rote Spachtel
La espátula roja | A espátula vermelha



Cod: **31209**
cm: L21xH2
pz: 1Blister
mat: PL

- Estremamente morbida e facile da stendere negli appositi stampi! (v. pag. 174-176)
- Ottima resistenza in frigo e abbattitore, una volta posizionato sul dolce
- Perfetto durante il taglio del dolce!

- Extremely soft and easy to lay into its specific moulds (see pages 174-176)
- High resistance in fridge and blast chiller once placed upon the cake
- Perfect during cake cutting!

- Extrêmement souple et facile à étendre dans les moules spécifiques ! (v. pag. 174-176)
- Excellente résistance au réfrigérateur et en cellule de refroidissement, une fois appliqué sur le gâteau
- Parfait au moment de couper le gâteau!

- Sehr weich und leicht in den Formen auszurollen! (s. Seite 174-176)
- Nach Auflage auf der Backware optimale Haltbarkeit im Kühlschrank und im Schockfroster
- Perfekt beim Schneiden der Backware!

- Extremadamente blanda y fácil de extender en los correspondientes moldes (v. pág 174-176)
- Óptima conservación en la nevera y en el abatidor, una vez apoyado sobre la tarta
- ¡Perfecto durante el corte de la tarta!

- Extremamente macia e fácil de espalhar nos respetivos moldes! (v. pág. 174-176)
- Excelente resistência no frigorífico e na abatedora, depois de colocada no doce
- Não se rompe ao cortar o doce!

Sweet Lace

SWEET LACE IN POLVERE | Sweet Lace powder | Sweet Lace en poudre
Sweet Lace in Pulverform | Sweet Lace en polvo
Sweet Lace em pó

Colora Sweet Lace in polvere con i coloranti in polvere pastello o con i Colorgel Modacor

Colour Sweet Lace powder with pastel powder colours or with Modacor Colorgel

Colorez le Sweet Lace en poudre en utilisant les colorants en poudre ou le Colorgel Modacor

Färben Sie Sweet Lace mit Pastell-Farbpulver oder Colorgel Modacor

Colorea Sweet Lace en polvo con los colorantes en polvo pastel o con los Colorgel Modacor

Colore o Sweet lace em pó, com os corantes em pó ou com os Colorgel Modacor



Cod: **24145**
g: 200
pz: 6
mat: PR





ColorVel

COLORANTI SPRAY EFFETTO VELLUTO | Velvet-effect spray colours
Colorants spray effet velours | Farbspray mit Samteffekt
Colorantes spray efecto terciopelo | Corantes spray efeito veludo

Base burro di cacao | Cocoa butter based | Base beurre de cacao | Kakaobutterbasis | Base manteca de cacao | Base manteiga de cacau

PER SUPERFICI SEMIFREDDI | For parfait surfaces | Pour les entremets | Für die oberflächige Dekoration von Halbgefrorene | Para superficies de semifríos | Para superficies semifrias



Ideale per la decorazione di semifreddi, mousse e superfici di altri prodotti congelati

Per creare un effetto vellutato fine ed elegante. Formulazione con burro di cacao. Senza grassi idrogenati

Ideal um Eistorten, Mousse und der Oberfläche anderer Gefrierprodukte zu dekorieren

Zur Schaffung eines verfeinerten und eleganten Samteffekts. Rezept mit Kakaobutter. Ohne hydrierte Fette

Ideal for decorating ice-cream cakes, mousses and for the surfaces of other frozen products

It creates a refined and elegant velvet effect. Formula with cocoa butter. No hydrogenated fat

Ideales para decorar semifríos, mousse y superficies de otros productos congelados

Para lograr un efecto aterciopelado fino y elegante. Fórmula con manteca de cacao. Sin grasas hidrogenadas

Idéals pour la décoration d'entremets, mousses et surfaces de produits congelés

Pour créer un effet velours fin et élégant. Formule avec beurre de cacao. Sans graisses hydrogénées

Para decorar semifríos, mousse e superficies de outros produtos congelados

Para conseguir um efeito aveludado fino e elegante. Fórmula com manteiga de cacau. Sem gorduras hidrogenadas



COLOR CIOCCOLATO FONDENTE
Cod: 24788
ml: 250
pz: 1
Gluten free
AZO FREE



COLOR CIOCCOLATO AL LATTE
Cod: 24787
AZO FREE



NERO
Cod: 23223 NEW



ROSSO
Cod: 24783
AZO FREE



VERDE PISTACCHIO
Cod: 24784
AZO FREE



BIANCO
Cod: 24780
AZO FREE



ROSSO
Cod: 24764



GIALLO
Cod: 24785
AZO FREE



COLORI
MATERIE PRIME
Colours - Raw Materials



Colorspray

COLORANTI SPRAY | Spray colourings
Colorants spray | Sprühfarben
Colorantes spray | Corantes em spray



BASE ALCOOL | Alcohol-based | À base d'alcool | Auf Alkoholbasis | A base de alcohol | À base de álcool

PER SUPERFICI | For surfaces | Pour surfaces | Für Oberflächen | Para superficies | Para superficies

Ideali per decorare superficialmente cioccolato, prodotti a base di zucchero, prodotti da forno e panna, Sweet Lace e basi grasse in genere


Ideal for surface decoration of chocolate, sugar-based products, baked products, cream, sweet lace and fatty bases in general

Idéaux pour décorer la surface du chocolat, des produits à base de sucre, des pâtisseries cuites au four, de la crème chantilly, du Sweet Lace et des bases grasses en général

Ideal zum Dekorieren der Oberfläche von Schokolade, Produkten aus Zucker, Backwaren und Sahne Sweet Lace und fetten Tortenbasen im allgemeinen

Ideales para decorar superficialmente chocolate, productos a base de azúcar, productos para hornear, nata, Sweet Lace y bases grasas en general

Ideais para decorar uma superfície de chocolate, produtos à base de açúcar, produtos cozidos no forno e creme chantilly Sweet Lace em pó e bases gordas em geral

 ROSA
Cod: **23171**
ml: 250
pz: 1
Gluten free
AZO FREE


 CIANO
Cod: **23168**
AZO FREE


 AZZURRO
Cod: **23166**
AZO FREE

 VERDE
Cod: **23170**
AZO FREE

 ROSSO
Cod: **23165**
AZO FREE

 GIALLO
Cod: **23169**
AZO FREE

 ROSSO
Cod: **23176**

 GIALLO
Cod: **23173**



 VIOLA
Cod: **23189**
ml: 250
pz: 1
Gluten free
AZO FREE

 ROSA
Cod: **23182**
AZO FREE

 ORO
Cod: **23181**
AZO FREE


 BRONZO
Cod: **23180**
AZO FREE

 ROSSO
Cod: **23183**
AZO FREE


 NERO LAVAGNA
Cod: **23187**
AZO FREE

 ROSSO
Cod: **23190**

 ARGENTO
Cod: **23178**
AZO FREE

 ARGENTO
Cod: **24107**
AZO FREE



 ROSA
Cod: **23219B**
ml: 50
pz: 4
Gluten free
AZO FREE

 AZZURRO
Cod: **23219C**
AZO FREE

 VERDE
Cod: **23219L**
AZO FREE

 ROSSO
Cod: **23219D**

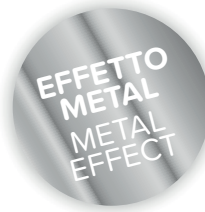
 ORO
Cod: **24108**
AZO FREE





Colorspray

COLORANTI SPRAY | Spray colourings
Colorants spray | Sprühfarben
Colorantes spray | Corantes em spray



BASE ALCOOL | Alcohol-based | À base d'alcool | Auf Alkoholbasis | A base de alcohol | À base de álcool

PER SUPERFICI | For surfaces | Pour surfaces | Für Oberflächen | Para superficies | Para superfícies

Ideali per decorare superficialmente cioccolato, prodotti a base di zucchero, prodotti da forno e panna, Sweet Lace e basi grasse in genere

Ideal for surface decoration of chocolate, sugar-based products, baked products, cream, sweet lace and fatty bases in general

Idéaux pour décorer la surface du chocolat, des produits à base de sucre, des pâtisseries cuites au four, de la crème chantilly, du Sweet Lace et des bases grasses en général

Ideal zum Dekorieren der Oberfläche von Schokolade, Produkten aus Zucker, Backwaren und Sahne Sweet Lace und fetten Tortenbasen im allgemeinen

Ideales para decorar superficialmente chocolate, productos a base de azúcar, productos para hornear, nata, Sweet Lace y bases grasas en general

Ideais para decorar uma superfície de chocolate, produtos à base de açúcar, produtos cozidos no forno e creme chantilly Sweet Lace em pó e bases gordas em geral



VERDE
Cod: 23249
ml: 250
pz: 1
Gluten free

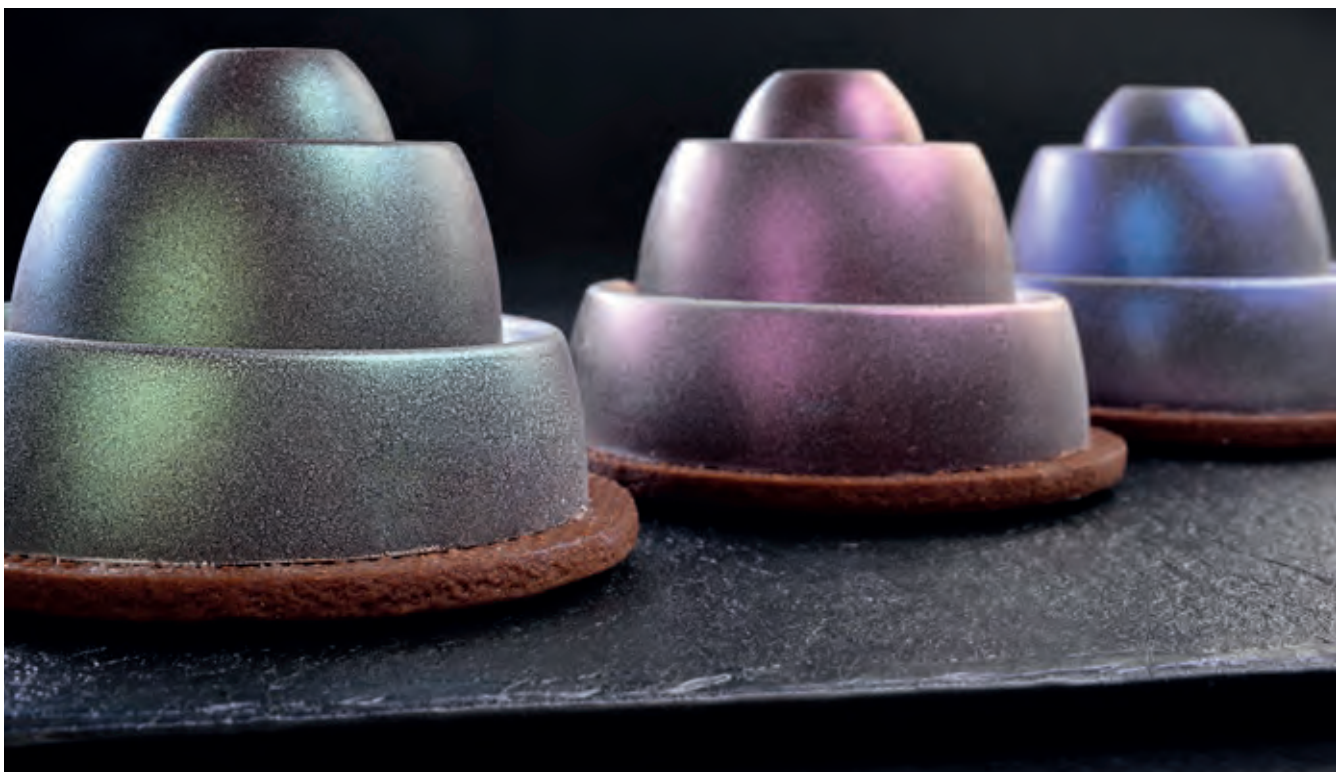


VIOLA
Cod: 23250



ROSA
Cod: 23251

IDEALE PER SUPERFICI SCURE | Suitable for dark surfaces | Idéaux pur les surfaces sombres | Ideal für dunkle Oberflächen
Ideales para superficies oscuras | Ideais para superfícies escuras



Stardust

SPRAY GLITTER TRASPARENTE ARGENTATO | Transparent silver glitter spray
 Spray glitter transparent argenté | Transparenter Silber-Glitterspray
 Spray transparente con brillo plateado | Spray brilhante transparente prateado

AZO
FREE



EFFETTO
OMOGENEO
HOMOGENEOUS
EFFECT

BASE ALCOOL | Alcohol-based | À base d'alcool | Auf Alkoholbasis
 A base de alcohol | À base de álcool

PER SUPERFICI | For surfaces | Pour surfaces | Für Oberflächen
 Para superficies | Para superficies

250ml



100ml



Versatile
Asciuga rapidamente!

Versatile
Quick-drying!

Polyvalent
Il sèche rapidement

Vielseitig
Trocknet rasch!

Versátil
¡Se seca rápidamente!

Versátil
Seca rapidamente!

Ideale per decorare
superficialmente
cioccolato,
prodotti a base di
zucchero, prodotti
da forno, isomalto,
pastigliaggio, Sweet
Lace Express

Ideal for surface
decoration of
chocolate, sugar-
based products, baked
products, isomalt,
gum-paste, Sweet Lace
Express

Idéal pour décorer la
surface du chocolat,
des produits à base
de sucre, des produits
cuits au four, l'isomalt,
le pastillage et le
Sweet Lace Express

Ideal zum Dekorieren
der Oberfläche von
Schokolade, Produkten
aus Zucker, Backwaren,
Isomalt, Tragant, Sweet
Lace Express

Ideal para decorar
superficies de
chocolate, nata,
productos a base
de azúcar o para
hornear, isomalt, pasta
adragante y Sweet Lace
Express

Ideais para decorar
uma superfície de
chocolate, produtos
à base de açúcar,
produtos cozidos
no forno, isomalte,
pastilhagem, Sweet
Lace Express

Cod: 23191
ml: 250
pz: 1
Gluten free

Cod: 24762
ml: 100
pz: 1
Gluten free



COLORI
MATERIE PRIME
Colours - Raw Materials



Dust Glitter

POLVERE GLITTER | Dust glitter
Poudre brillante | Glanz pulver
Glitter en polvo | Glitter em pó



AZO
FREE

Per decorare cioccolato, glasse, gelatine, prodotti a base zucchero e prodotti da pasticceria in generale

Suitable for decorating chocolate, glazes, jellies, sugar based products, pastries in general

Pour décorer chocolat, glaçage, gélatine, produits à base de sucre et produits de pâtisserie en général

Zur Dekoration von Schokolade, Glasuren, Gelatine, Zuckerprodukte und Backwaren im allgemein

Para decorar chocolate, glasé, gelatinas, productos a base de azúcar y productos de pastelería en general

Para decorar chocolate, glacê, gelatina, produtos à base de açúcar e produtos de pasteleria em geral



10g



ORO
Cod: 23260
g: 10
pz: 2
Gluten free



ARGENTO
Cod: 23261



ROSA
Cod: 23262



ColorDust

COLORANTI IN POLVERE | Powder food colours
Colorants en poudre | Pulverfarben
Colorantes en polvo | Corantes em pó



LIPOSOLUBILI | Liposoluble | Liposolubles | Fettlöslich | Liposolubles | Lipossolúveis

PER SUPERFICI E MASSE | For surfaces and masses | Pour surfaces et masses | Für Oberflächen und Massen | Para superficies y masas | Para superficies e massas



25g

Ideali per la decorazione (superfici e masse) di pasta di zucchero e prodotti a base di zucchero in generale, pasta di mandorle, prodotti da forno, cioccolato e masse grasse in generale (burro e margarina)


Ideal for decorating (surfaces and masses) sugar paste, sugar-based products, almond paste, baked products, chocolate and fatty mixtures in general (butter, margarine)


Idéals pour la décoration (surfaces et masses) de la pâte à sucre et des produits à base de sucre en général, pâte d'amandes, produits à cuire au four, chocolat et masses grasses en général (beurre et margarine)


Ideal zum Dekorieren (Oberflächen und Massen) von Fondant, Produkten aus Zucker, Mandelmasse, Backwaren, Schokolade und fetthaltigen Massen (in denen Butter und Margarine verwendet wird)


Ideales para la decoración (superficies y masas) de fondant y productos a base de azúcar en general, pasta de almendras, productos para hornear, chocolate y materias grasas en general (mantequilla, margarina)


Ideais para a decoração (superfícies e massas) de pasta de açúcar e produtos à base de açúcar em geral, pasta de amêndoas, produtos cozidos no forno, chocolate e gorduras em geral (manteiga e margarina)

 ROSA CONFETTO
Cod: **23163**
g: 25
pz: 1
Gluten free
AZO FREE

 ROSSO
Cod: **24509**
AZO FREE

 VERDE PRATO
Cod: **24510**
AZO FREE

 CIANO
Cod: **24511**
AZO FREE

 GIALLO SOLE
Cod: **24507**
AZO FREE

 NERO LAVAGNA
Cod: **23164**
AZO FREE

ASSORTITO | Assorted | Assorti | Sortiert | Surtido | Sortido

 ROSA CONFETTO
AZO FREE

 ROSSO FUOCO

 AZZURRO CONFETTO
AZO FREE

 MARRONE BISCOTTO

Cod: **23213**

● ● ● A

■ ■ ■ 8

g: 3

pz: 8

Gluten free


 GIALLO SOLE

 VERDE FOGLIA

 CIANO
AZO FREE


 NERO LAVAGNA
AZO FREE

 GIALLO SOLE
Cod: **23137**
g: 3
pz: 6
Gluten free

 MARRONE BISCOTTO
Cod: **23141**

 CIANO
Cod: **23139**
AZO FREE

 VERDE FOGLIA
Cod: **23140**

 ROSSO FUOCO
Cod: **23138**

 AZZURRO CONFETTO
Cod: **23146**
AZO FREE

 NERO LAVAGNA
Cod: **23143**
AZO FREE





ColorDust

COLORANTI IN POLVERE | Powder food colours
Colorants en poudre | Pulverfarben
Colorantes en polvo | Corantes em pó



AZO
FREE



LIPOSOLUBILI | Liposoluble | Liposolubles | Fettlöslich | Liposolubles | Lipossolúveis

PER SUPERFICI E MASSE | For surfaces and masses | Pour surfaces et masses | Für Oberflächen und Massen | Para superficies y masas | Para superficies e massas



25g

Ideali per la decorazione (superfici e masse) di pasta di zucchero e prodotti a base di zucchero in generale, pasta di mandorle, prodotti da forno, cioccolato e masse grasse in generale (burro e margarina)

Ideal for decorating (surfaces and masses) sugar paste, sugar-based products, almond paste, baked products, chocolate and fatty mixtures in general (butter, margarine)

Idéals pour la décoration (surfaces et masses) de la pâte à sucre et des produits à base de sucre en général, pâte d'amandes, produits à cuire au four, chocolat et masses grasses en général (beurre et margarine)

Ideal zum Dekorieren (Oberflächen und Massen) von Fondant, Produkten aus Zucker, Mandelmasse, Backwaren, Schokolade und fetthaltigen Massen (in denen Butter und Margarine verwendet wird)

Ideales para la decoración (superficies y masas) de fondant y productos a base de azúcar en general, pasta de almendras, productos para hornear, chocolate y materias grasas en general (mantequilla, margarina)

Ideais para a decoração (superfícies e massas) de pasta de açúcar e produtos à base de açúcar em geral, pasta de amêndoas, produtos cozidos no forno, chocolate e gorduras em geral (manteiga e margarina)



ORO
Cod: 24402
g: 25
pz: 1
Gluten free



ORO ZECCHINO
Cod: 23199



BIANCO PERLA
Cod: 24403



ARGENTO
Cod: 23120

3g



ASSORTITO
Assorted | Assorti | Sortiert | Surtido | Sortido



ORO

Cod: 23155

●●● A



ARGENTO

■ ■ ■ 3

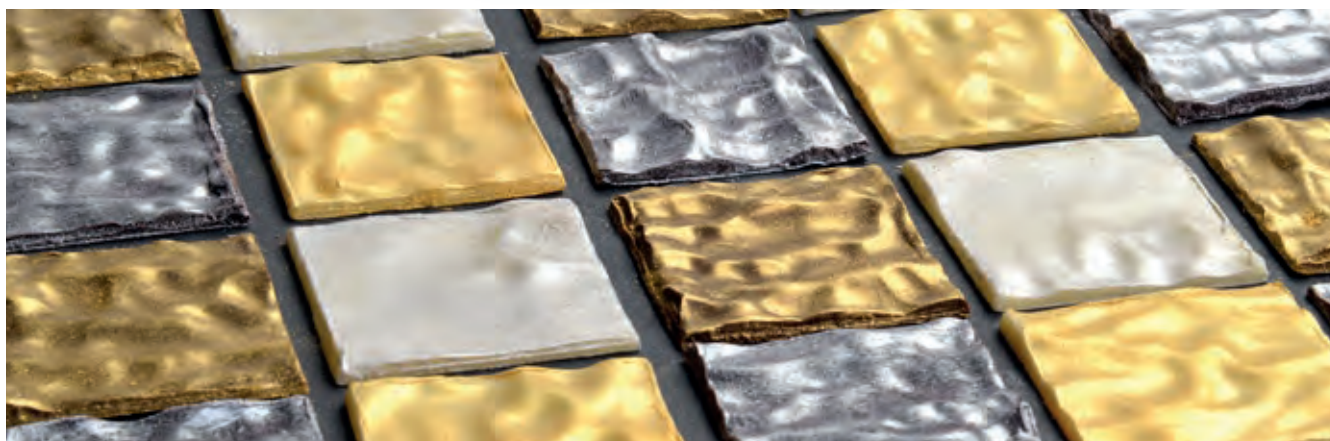
g: 3

pz: 6

Gluten free



BIANCO
PERLATO



ColorLiquid

COLORANTI LIQUIDI | Liquid colours
Colorants liquides | Flüssigfarben
Colorantes líquidos | Corantes líquidos



LIPOSOLUBILI | Liposoluble | Liposolubles | Fettlöslich | Liposolubles | Lipossolúveis

PER MASSE | For masses | Pour masses | Für Massen | Para masas | Para massas



190ml

Ideali per la colorazione di burro di cacao, cioccolato (bianco) e delle masse grasse in generale (burro, margarina)

Ideal for colouring cocoa butter, chocolate (white), and fatty mixtures in general (butter, margarine)

Idéals pour la coloration du beurre de cacao, chocolat (blanc) et masses grasses en général (beurre et margarine)

Ideal zum Färben von Kakaobutter, Schokolade (weiß) und fetthaltigen Massen (in denen Butter und Margarine verwendet wird)

Ideales para dar color a la manteca de cacao, chocolate (blanco) y materias grasas en general (mantequilla, margarina)

Ideais para colorir a manteiga de cacau, ou chocolate (branco) e gorduras em geral (manteiga e margarina)



CIANO
Cod: 23100
ml: 190
pz: 1
Gluten free
AZO FREE



ROSSO
Cod: 23101
AZO FREE



GIALLO
Cod: 23102
AZO FREE



ROSSO
Cod: 23156



VERDE
Cod: 23103
AZO FREE





ColorCioc

COLORANTE IN BURRO DI CACAO | Cocoa butter colouring
Colorant en beurre de cacao | Lebensmittelfarbe aus Kakaobutter
Colorante de manteca de cacao | Corante em manteiga de cacao

BASE BURRO DI CACAO | Cocoa butter based | Base beurre de cacao | Kakaobutterbasis | Base manteca de cacao
Base manteiga de cacao



150g

Per decorare superfici in cioccolato e prodotti da pasticceria

For decorating chocolate surfaces and confectionery products

Pour décorer les surfaces en chocolat et les produits de pâtisserie

Colori pieni e super brillanti

Intense super bright colours

Couleurs pleines et extrêmement brillantes

Zur Dekoration von Schokoladenflächen und Konditoreiprodukten

Para decorar superficies de chocolate y productos de pastelería

Para decorar superficies em chocolate e produtos de pastelaria

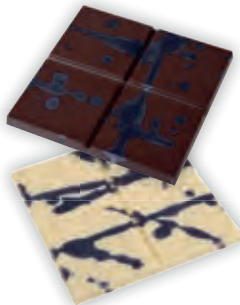
Volle und superbrillante Farben

Colores intensos y super brillantes

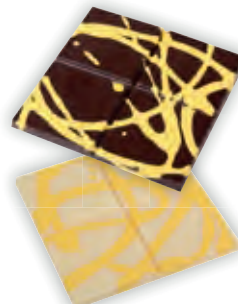
Cores plenas e super brilhantes



VERDE
Cod: 23197



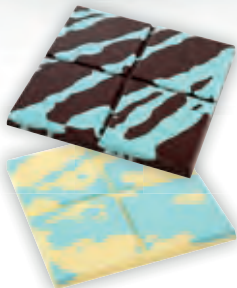
BLU
Cod: 23247
AZO FREE



GIALLO
Cod: 23248
AZO FREE



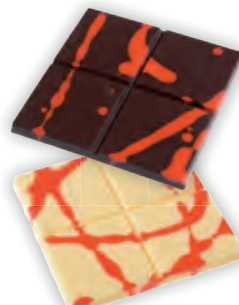
ORO
Cod: 23198
AZO FREE



AZZURRO 1837
Cod: 23245
g: 150
pz: 1
Gluten free
AZO FREE



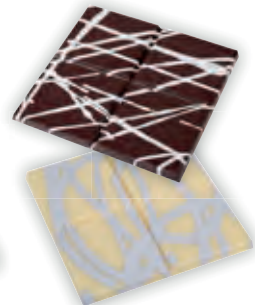
BIANCO
Cod: 23193
AZO FREE



ARANCIONE
Cod: 23194



ROSSO
Cod: 23196

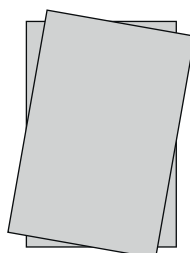


ARGENTO
Cod: 23244
AZO FREE

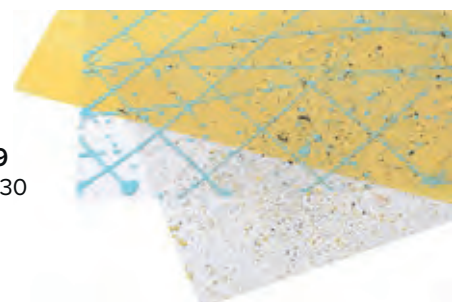
Fogli in acetato per decorazioni in cioccolato

Acetate sheets for chocolate decorations
Feuilles d'acétate pour décorations en chocolat
Acetatfolie für Schokoladendekorationen
Hojas de acetato para decoraciones de chocolate
Folhas em acetato para decorações em chocolate

NEUTRI - TRANSPARENT



Cod: 30449
cm: L20xH30
pz: 32
mat: PL





COLORI
MATERIE PRIME
Colours - Raw Materials



ColorAir

COLORANTI LIQUIDI PER AEROGRAFO | Liquid colours for airbrush
Colorants liquides pour aérographe | Flüssigfarben für Spritzpistole
Colorantes líquidos para aerógrafo | Corantes líquidos para aerógrafo

AZO
FREE



BASE ACQUA | Water-based | À base d'eau | Auf Wasserbasis | A base de agua | À base de água

PER SUPERFICI | For surfaces | Pour surfaces | Für Oberflächen | Para superficies | Para superficies



Ideali per decorare
superfici in panna,
prodotti a base di
zucchero e marzapane

Ideal for decoration
of surfaces such
as: cream, sugar-
based products and
marzipan

Idéaux pour décorer
les surfaces comme
la crème chantilly, les
produits à base de
sucre et de mûsepain

Ideal zum Dekorieren
Oberflächen: Sahne,
Produkten auf
Zuckerbasis und
Marzipan

Ideales para decorar
superficies, como
nata, productos a base
de azúcar y mazapán

Ideais para decorar
superfície, ex:
chantilly, produtos
à base de açúcar e
maçapão

 GIALLO
Cod: 24258


 CIANO
Cod: 24256


 ROSSO
Cod: 24260

 ROSA
Cod: 24251
ml: 190
pz: 1
Gluten free




 VERDE
Cod: 24376

 CIANO
Cod: 24377

 NERO LAVAGNA
Cod: 24378

 ROSSO
Cod: 24329

 ORO
Cod: 24494

 ARGENTO
Cod: 24495
ml: 190
pz: 1
Gluten free



ASSORTITO | Assorted | Assorti | Sortiert | Surtido | Sortido

 ORO

 ARGENTO

Cod: 23216

 ROSSO
pz: 2

 VERDE
pz: 2

● ● ● A

■ ■ ■ 6

ml: 190

pz: 8

Gluten free

 CIANO

 NERO
LAVAGNA

Cod: 30874 NEW

Nuovo kit compressore e aerografo (p.168)
New compressor and airbrush kit (p.168)





Colorgel 20g

COLORANTI IN GEL | Gel colourings
Colorants gel | Farbgel
Colorantes en gel | Corantes em gel



IDROSOLUBILI | Water soluble | Hydrosolubles | Wasserlöslich | Hidrosolubles | Hidrossolúveis

PER MASSE | For masses | Pour masses | Für Massen | Para masas | Para massas

Ideali per colorare pasta di zucchero, ghiaccia, panna, crema e prodotti a base di zucchero, pan di spagna, lievitati, frolla

Ideal for colouring sugar paste, icing, whipped cream and sugar based products, sponge and leavened cakes, shortbread

Idéaux pour colorer pâte à sucre, glace royale, crème chantilly, crème et produits à base de sucre, génoise, produits au levain, pâte sablée

Ideal zum Einfärben von Zuckermasse, Icing, Sahne, Cremen und Produkten auf Zuckerbasis, Biskuit-, Hefe- und Mürbeteig

Ideales para colorear fondant, glasa, nata, crema y productos a base de azúcar, bizcocho, levaduras y masa quebrada

Ideais para dar cor a pasta de açúcar, glacé, chantilly, cremes e produtos à base de açúcar, pão-de-ló, massas levedadas, massa areada



VIOLA DEL PENSIERO
Cod: 23278
g: 20
pz: 12
mat: GE
Gluten free



ROSA CANDY
Cod: 23272



PELLE
Cod: 23268



GIALLO CHIARO
Cod: 23271



GIALLO LIMONE
Cod: 23275



ARANCIO MANDARINO
Cod: 23277



ROSA FRAGOLA
Cod: 23274



ROSSO CILIEGIA
Cod: 23282



PORPORA
Cod: 23280



MARRONE TRONCO
Cod: 23267



VERDE BOSCO
Cod: 23265



VERDE PRATO
Cod: 23276



VERDE LIME
Cod: 23270



AZZURRO CIELO
Cod: 23273
AZO FREE



GHIACCIO
Cod: 23269



AZZURRO 1837
Cod: 23281



BLU NAVY
Cod: 23266



NERO FLUO
Cod: 23279

ASSORTITO | Assorted | Assorti | Sortiert | Surtido | Sortido



GIALLO LIMONE



ROSA CANDY



AZZURRO CIELO AZO FREE



VIOLA DEL PENSIERO



ARANCIO MANDARINO



ROSSO CILIEGIA



VERDE PRATO



NERO FLUO

Cod: 23218

● ● ● A

■ ■ ■ 8

g: 20

pz: 40

mat: GE

Gluten free



L27,5xH23xP13,5cm





Colorgel 100g

COLORANTI IN GEL | Gel colourings
Colorants gel | Farbgel
Colorantes en gel | Corantes em gel

IDROSOLUBILI | Water soluble | Hydrosolubles | Wasserlöslich | Hidrosolubles | Hidrossolúveis

PER MASSE | For masses | Pour masses | Für Massen | Para masas | Para massas

Ideali per colorare pasta di zucchero, ghiaccia, panna, crema e prodotti a base di zucchero, pan di spagna, lievitati, frolla

Ideal for colouring sugar paste, icing, whipped cream and sugar based products, sponge and leavened cakes, shortbread


Idéaux pour colorer pâte à sucre, glace royale, crème chantilly, crème et produits à base de sucre, génoise, produits au levain, pâte sablée

Ideal zum Einfärben von Zuckermasse, Icing, Sahne, Cremes und Produkten auf Zuckerbasis, Biskuit-, Hefe- und Mürbeteig

Ideales para colorear fondant, glasa, nata, crema y productos a base de azúcar, bizcocho, levaduras y masa quebrada

Ideais para dar cor a pasta de açúcar, glacé, chantilly, cremes e produtos à base de açúcar, pão-de-ló, massas levedadas, massa areada



 VIOLA DEL PENSIERO
Cod: 23134
g: 100
pz: 1
mat: GE
Gluten free

 ROSA CANDY
Cod: 23123

 PELLE
Cod: 23124

 ROSA FRAGOLA
Cod: 23126

 ROSSO CICLIEGIA
Cod: 23127

 VERDE BOSCO
Cod: 23128

 BLU NAVY
Cod: 23130

 VERDE PRATO
Cod: 23132

 ARANCIO MANDARINO
Cod: 23133

 AZZURRO 1837
Cod: 23129

 GIALLO LIMONE
Cod: 23131

 AZZURRO CIELO
Cod: 23125
AZO FREE

 NERO FLUO
Cod: 23136

 MARRONE TRONCO
Cod: 23135

Pennarelli alimentari

Felt tip markers with edible ink | Feutres alimentaires
Fülzstifte mit Lebensmittelfarbe
Rotuladores alimentarios | Caneta alimentar

AZO
FREE

DOPPIA PUNTA | Double tip | Pointe double | Doppelte Spitze | Doble punta | Ponta dupla
BASE ACQUA | Water-based | À base d'eau | Auf Wasserbasis | A base de agua | À base de água
PER SUPERFICI | For surfaces | Pour surfaces | Für Oberflächen | Para superficies | Para superfícies

Pastigliaggio
Pasta di zucchero
Confetti

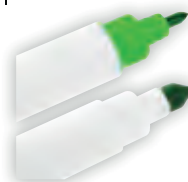
Gum-paste
Fondant
Sugar covered
almonds

Pastillage
Pâte à sucre
Dragées

Tragant
Fondant
Zuckermanteln

Pasta adragante
Fondant
Peladillas

Pastilhagem
Pasta de açúcar
Confetti



Cod: 23122L



Cod: 23122N



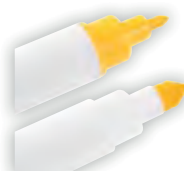
Cod: 23122D



Cod: 23122Q



Cod: 23122Z



Cod: 23122E

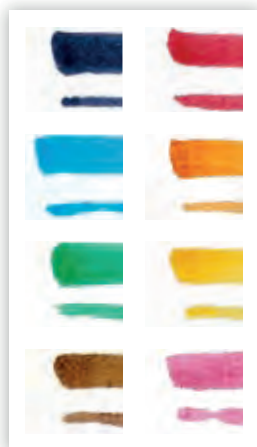


Cod: 23122C



Cod: 23122B

cm: H17
pz: 4
Gluten free



RICAMBI MONOCOLORE
ONE COLOUR REPLACEMENTS

Cod: 23121

● ● ● A

■ ■ ■ 8

cm: H17

pz: 8

Gluten free

L7xH29,5xP3cm



COLORI
MATERIE PRIME
Colours - Raw Materials



Pennarelli alimentari perlati



Pearly felt tips marker with edible ink | Feutres alimentaires perlées
Filzstifte mit Lebensmittelfarbe Perlen | Rotuladores alimentarios perlados
Caneta alimentar perolada

PUNTA MEDIA | Medium point | Pointe moyenne | Mittel Spitze | Punta media | Ponta média

PER SUPERFICI | For surfaces | Pour surfaces | Für Oberflächen | Para superficies | Para superfícies

Ciocolato
Pastigliaggio
Pasta di zucchero
Confetti

Chocolate
Gum-paste
Fondant
Sugar covered
almonds

Chocolat
Pastillage
Pâte à sucre
Dragées

Schojolare
Tragant
Fondant
Zuckermandeln

Chocolate
Pasta adragante
Fondant
Peladillas

Chocolate
Pastilhagem
Pasta de açúcar
Confetti

Agita, premi, scrivi
Shake, press, write



Cod: 23215B



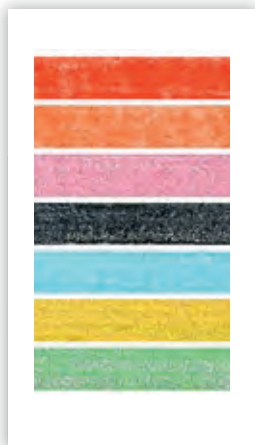
Cod: 23215C
AZO FREE



Cod: 23215D



Cod: 23215E



Cod: 23214

●●● A

■ ■ ■ 7

cm: H13,5

pz: 7

Gluten free



L7xH29,5xP3cm



Cod: 23215L
cm: H13,5
pz: 4
Gluten free



Cod: 23215Q



Cod: 23215Z



ModecorGel

GELATINA ALIMENTARE DI COLORE NEUTRO | Transparent edible gelatine
 Gélatine alimentaire de couleur neutre | Lebensmittel Gelatine mit neutraler Farbe
 Gelatina alimentaria de color neutro | Geleia alimentar de cor neutra

Ideale per donare
brillantezza a dischi,
vestidolci e stampe in
pasta di zucchero

Ideal for brightening
disks, sweet dress and
sugar paste prints

Idéale pour donner de la
brillance aux disques,
habits-gâteaux et
impressions sur pâte à
sucre

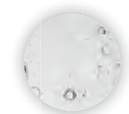
Ideal um Aufleger,
vorgestanzte
Zuckerpaste und
Lebensmitteldrucke auf
Zuckerfolien gläenzen
zu lassen

Ideal para dar brillo
a los discos, viste-
galletas y demás
dibujos sobre fondant

Ideais para dar brilho
aos discos, veste-
bolacha e outros
desenhos sobre pasta
de açúcar



50g



Cod: 24198
g: 50
pz: 40
mat: GE
Gluten free



1kg



Cod: 24190
kg: 1
pz: 4
mat: GE
Gluten free

PER LUCIDARE - TO GLOSS



COLORI
MATERIE PRIME
Colours - Raw Materials



ModdecorMasterCake®

Aroma neutro.
Ideale da colorare con Colorgel! Con una resa perfetta su semifreddi e torte in panna, la Gelatina Master Cake non cola e rimane estremamente compatta. Ideale anche per copertura di bordi e decori a mano

Neutral flavour.
Ideal to use with Colorgel. Perfect result on parfait and cream cakes, Master Cake Jelly does not drip and remains intact. Suitable for covering borders and decorating by hand

Arome neutre.
Idéale à colorer avec Colorgel ! Avec un rendu parfait sur des entremets et des gâteaux à la crème, la Gélatine Master Cake ne colle pas et reste extrêmement compacte. Idéale également pour couvrir les bords ou les décorations à la main

Neutrales Aroma.
Ideal zum Färben mit Colorgel! Perfekt für halbgefrorenes und Sahnetorten, die Gelatine Master Cake tropft nicht und bleibt sehr kompakt. Auch ideal für Randverzierungen und Handdekors

Aroma neutro.
Ideal para colorear con Colorgel! Rendimiento perfecto sobre semifrios y tartas de crema, la Gelatina Master Cake no es pegajosa y permanece compacta. Ideal, incluso, para la cobertura de bordes y decoraciones a mano

Aroma neutro.
Ideal para colorir com Colorgel! Com uma eficiência perfeita para semifrios e tortas de natas, a Gelatina Master Cake não escorre e permanece extremamente compacta. Ideal também para cobertura de bordos e decorações à mão

*Effetto trasparente
Transparent effect*



Cod: 24158
kg: 1
pz: 1
mat: GE
Gluten free



Decorgel

Gelatina alimentare
effetto trasparente

Transparent edible
gelatine

Gélatine alimentaire
Effet transparent

Lebensmittel Gelatine
transparent-Effekt

Gelatina alimentaria
efecto transparente

Geleia alimentar efeito
transparente



ROSSO
Cod: 23222D
g: 20
pz: 12
mat: GE
Gluten free



VERDE
Cod: 23222L



BLU
Cod: 23222K



ROSA
Cod: 23222B



BIANCO MATT
Cod: 23222G



ASSORTITO | Assorted | Assorti | Sortiert | Surtido | Sortido

Cod: 23217

● ● ● A
■ ■ ■ 5

g: 20

pz: 40

mat: GE

Gluten free



ROSSO



VERDE



BLU



ROSA



BIANCO MATT

L27,5xH23xP13,5cm

Bagne analcoliche per dolci

NON-ALCOHOLIC SYRUPS FOR CAKES | Extraits sans alcool pour gâteaux
Alkoholfreier Sirup für Süßwaren | Jarabes analcolícos para dulces
Xarope sem álcool para doces



PANNA
Cream
Crème
Sähne
Nata
Creme

Cod: 24578
ml: 250
pz: 6
mat: LA
Gluten free



VANIGLIA
Vanilla
Vanille
Vanille
Vainilla
Baunilha

Cod: 24579



MARASCHINO
Maraschino
Marasquin
Maraschino
Maraschino
Maraschino

Cod: 24576



BENEVENTO

Cod: 24575



BABA'
Baba
Baba
Baba
au rhum
Babà
Babà

Cod: 24574



NOCCIOLA
Häzlenut
Noisette
Haselnuss
Avellana
Avelã

Cod: 24580



ZUPPA INGLESE
Trifle
Zuppa Inglese
Zuppa Inglese
Sopa inglesa
Sopa Inglesa

Cod: 24678



ALCHERMES
Alchermes
Alchermes
Alkermès
Alchermes
Alchermes

Cod: 24577



TIRAMISÙ

Cod: 24677

COLORI
MATERIE PRIME
Colours - Raw Materials



Lacca spray

Lacquer spray | Laque en spray
Lackspray | Laca spray
Laca em spray



400ml

Ideale per proteggere e lucidare cioccolato, pasta di zucchero e pasta di mandorle

Ideal to protect and glaze chocolate, sugar and almond paste

Parfaite pour protéger et faire briller le chocolat, la pâte à sucre et la pâte d'amande

Ideal für den Schutz und Glanz von Schokolade, Zuckermasse und Mandelmasse

Ideal para proteger y dar brillo a: chocolate, fondant y pasta de almendras

Ideal para proteger e dar brilho ao chocolate, à pasta de açúcar e à pasta de amêndoas



Cod: 24400
ml: 400
pz: 1
Gluten free

Lucidante alimentare spray

Food glazing spray | Vernis alimentaire en spray
Lebensmittel-Glanzspray | Abrillantador alimentario spray
Spray de brilho para alimentos



400ml

Burro di cacao per lucidare pasta di zucchero e pasta di mandorle

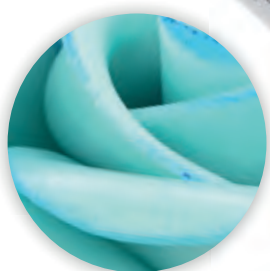
Cocoa butter to glaze sugar and almond paste

Beurre de cacao pour faire briller pâte à sucre et pâte d'amande

Kakaobutter zum Glänzendmachen von Zuckermasse und Mandelmasse

Manteca de cacao para dar brillo a fondant y pasta de almendras

Manteiga de cacau para dar brilho à pasta de açúcar e à pasta de amêndoas



Cod: 24501
ml: 400
pz: 1
Gluten free

Refrigerante alimentare spray

Food cooling spray | Réfrigérant alimentaire en spray
Lebensmittel-Kühlspray | Refrigerante alimentario spray
Spray refrigerante para alimentos



Ideale per fissare composizioni in cioccolato

To fix chocolate compositions

Parfait pour fixer les compositions en chocolat

Ideal zur Fixierung von Schokoladenkompositionen

Ideal para fijar composiciones en chocolate

Ideal para fixar composições em chocolate

Cod: 24380

ml: 400

pz: 1



COLORI
MATERIE PRIME
Colours - Raw Materials

Staccante alimentare spray

Non-stick cooking spray | Anti-adhésif alimentaire en spray
Lebensmittel-Trennspray | Desmoldante alimentario spray
Desmoldante em spray para alimentos



Ideale per staccare: isomalto, cioccolato, pasta di zucchero, prodotti da forno

To detach: isomalt, chocolate, sugar paste, baked products

Parfait pour détacher: isomalt, chocolat, pâte à sucre, produits cuits au four

Ideal zum Ablösen von: Isomalt, Schokolade, Zuckermasse, Backwaren

Ideal para despegar: isomalt, chocolate, fondant y productos para horno

Ideal para desmoldar: isomalte, chocolate, pasta de açúcar, produtos cozidos no forno

Cod: 24719

ml: 400

pz: 1

Gluten free





Semilavorati e attrezzature

Semifinished products and Equipments

Decorazioni

Decorations

Caramelle in gelatina Jelly candies	148-149
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Packaging and Supports

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Moulds

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LE DIMOSTRAZIONI

Oltre 14 settimane all'anno dedicate ai nostri principali clienti esteri, nonché alle fiere di settore. I nostri specialisti mostreranno le tecniche e i possibili utilizzi dei prodotti Modecor.

DEMONSTRATIONS

more than 14 weeks per year dedicated to our foreign customers and international fairs. Our specialists will show all techniques and how to use Modecor products

I FORMAT ONE TO ONE

Portiamo il nostro know how direttamente nel tuo laboratorio! Pacchetti formativi Modecor Master Cake e di Decorazione studiati per soddisfare qualsiasi esigenza!

Chiamaci al numero verde 800 253444 per scoprire il format che fa per te.



Caramelle in gelatina

Jelly candies | Bonbons en gelatine
Gelee Bonbons | Caramelos de gelatina
Rebuzados de goma

*Gustosissime!
Extremely tasty!*



Cod: **23305** NEW
●●● A
cm: L2,2xH1,5
pz: 4(500g)
mat: GE/ZU
Gluten free

Aroma frutta - Fruit flavour

Cod: **23306** NEW

●●● A
cm: L0,8
pz: 4(500g)
mat: GE/ZU
Gluten free



Aroma arancia - Orange flavour



Cod: **23307** NEW
cm: L2,2xH1,5
pz: 4(500g)
mat: GE/ZU
Gluten free

Aroma limone - Limone flavour

Cod: **23308** NEW

cm: L2,2xH1,5
pz: 4(500g)
mat: GE/ZU
Gluten free



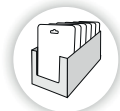




Frutta candita

Candied fruit | Fruits confits
Kandierte Früchte | Fruta confitada
Frutas cristalizadas

Scorza di arancia cubetti
Orange peel cubes



Cod: **23401** NEW
g: 70
pz: 15Blister
Gluten free

Ciliegie rosse
Red cherries



Cod: **23402** NEW
g: 70
pz: 15Blister
Gluten free

Lenzero cubetti
Ginger cubes



Cod: **23404** NEW
g: 60
pz: 15Blister
Gluten free

Cedro cubetti
Cedar cubes



Cod: **23400** NEW
g: 70
pz: 15Blister
Gluten free

Macedonia cubetti
Candied mixed fruit cubes



Cod: **23403** NEW
g: 70
pz: 15Blister
Gluten free



CON VERA FRUTTA!

Sistema di canditura lento e tradizionale alla Francese con utilizzo esclusivo di zucchero di canna!

With real fruit
Traditional French slow candying system using only brown sugar!





Zuccherini

Sugar-confetti | Petits grains en sucre
Streudekore | Azucarillos
Açúcar granulado



Cod: **22100**
cm: 1:1
kg: 1
pz: 1
mat: ZU
Gluten free



Cod: **14670**



Cod: **22101**



ABC

Cod: **24567**
cm: 1:1
kg: 1
pz: 1
mat: ZU



Cod: **24690**



Cod: **24584**



Cod: **24232D**



Cod: **24283**

Cristalli di zucchero

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

Tenuta perfetta
su panne sia
in frigorifero
sia in abbattitore

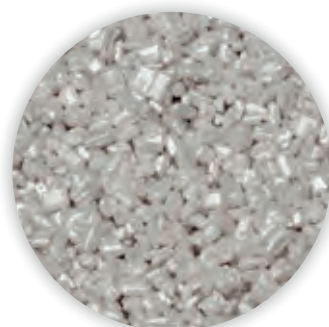
Perfect hold
on cream both
in the fridge and
in the blast chiller

Tenue parfaite sur
la crème fraîche
aussi bien au
réfrigérateur qu'au
congélateur

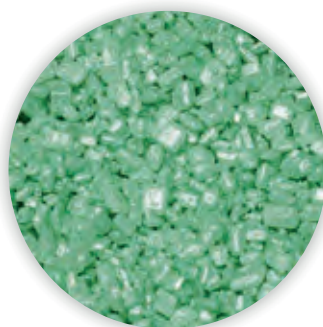
Perfekter Halt auf
Sahne, sowohl
im Kühlschrank
als auch im
Schockfroster

Fijación perfecta
en natas, tanto en
nevera como en
abatidor

Resistencia
perfeita sobre
natas, no
frigorífico e
em abatedores



Cod: 24481
g: 500
pz: 4
mat: ZU
Gluten free



Cod: 24483



Cod: 24482



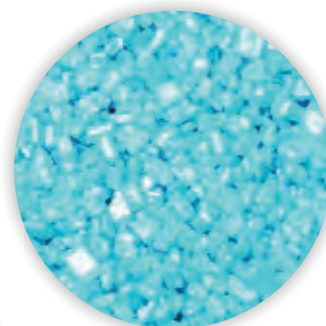
Cod: 24250



Cod: 24407



Cod: 24424



Cod: 24485



Cod: 24484

Mimose in zucchero

Sugar mimosas | Mimosas en sucre
Zuckermimosen | Mimosas de azúcar
Mimosas em açúcar



Cod: 24113
cm: 1:1
kg: 750g
pz: 1
mat: ZU
Gluten free



Cod: 17000
cm: Ø1
pz: 6(84g)
mat: ZU
Gluten free



Diamonds

DECORAZIONI IN GELATINA | Edible gelatine decorations
Décorations en gélatine | Dekorationen aus Gelatine
Decoraciones de gelatina | Decorações em geleia



Cod: 25606
cm: Ø1
pz: 10Blister(20pz)
mat: GE
Gluten free



Cod: 25607



Cod: 25608



Cod: 25635



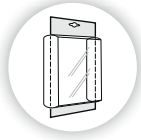
Cod: 25636



Cod: 25637



Cod: 23300
cm: Ø2
pz: 10Blister(9pz)
mat: GE
Gluten free



XL



Cod: 23302



Cod: 23304



Cod: 23301



Cod: 23303

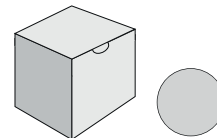


Perle colorate in zucchero

Coloured sugar pearls | Perles colorées en sucre
Zucker Farbige Perlen | Perlas coloreadas de azúcar
Pérolas coloridas em açúcar



Cod: 25680G



Cod: 25680B
cm: 1:1
kg: 1
pz: 1
mat: ZU
Gluten free



Cod: 25680E



Cod: 25680L



Cod: 25680C

Perle argento

Silver balls | Perles argentées | Silberperlen
Perlas plateadas | Pérolas plateadas



Cod: 24026
cm: Ø0,8
kg: 1
pz: 1
mat: ZU



Cod: 24028
cm: Ø0,6



Cod: 24029
cm: Ø0,4

Creamy tube

CREMA DI NOCCIOLE | Hazlenut cream
Crème à la noisette | Haselnusscreme
Crema de avellanas | Creme de avelãs



Scrivi
Writes

Decora
Decorates

Gusta
Tastes Delicious



Cod: 24194
g: 23
pz: 40
Gluten free



Macarons

AL GUSTO DI MANDORLA
Almond flavoured | Goût amande
Mandel Geschmack | Gusto de almendra
Sabor de amêndoa



Cod: 25639

●●● A

cm: Ø3,5

pz: 384

mat: BS



Colora la ganache
con i coloranti
liposolubili

Color the filling
with liposoluble
colours

Colorez votre
ganache avec
les colorants
liposolubles

Sie können die
Ganasche mit
den fettlosbaren
Farben einfärben

Colorea la ganache
con los colorantes
liposolubles

Colore o recheio
com os corantes
liposolúveis



Cod: 25629



Cod: 25609





Alzate

Cake stands | Pièces montées
Tortenständer | Tarteros
Supporte para bolos

*Per le tue torte da vetrina
for you showcase cakes!*



Cod: **30020**
cm: Ø33,5xH10
pz: 1
mat: PL(♣)



1x

1x



H10cm

3x

+ 3x

+

3x



3x



Cod: **30021**
pz: 1 Kit (3pz)
cm: Ø33,5xH10/30
mat: PL(♣)

Puoi creare 3 altezze diverse! You can create 3 different heights!

*Un tocco colorato!
A colorful touch!*

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

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

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

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

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

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

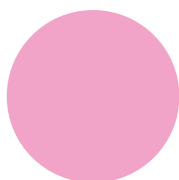




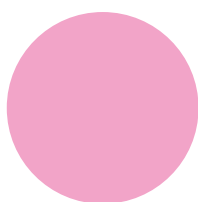


Vassoi per torte plastificati

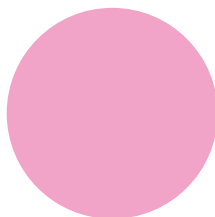
Plastic coated cake trays | Plateaux plastifiés pour gâteaux
Plastifizierte Tortenplatten für Stockwerkstorten | Bandejas para pasteles plastificadas
Componentes para montar suporte de vários andares plastificado



Cod: 30477B
cm: Ø30
pz: 5
mat: CT

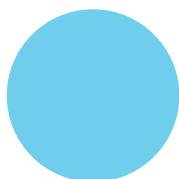


Cod: 30478B
cm: Ø35

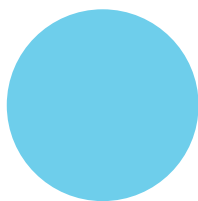


Cod: 30479B
cm: Ø40

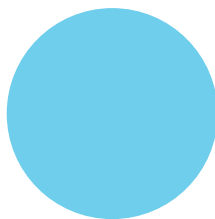
SPESSORE
THICKNESS 1,2cm



Cod: 30477C



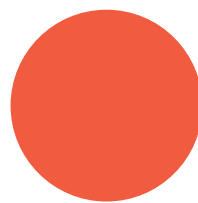
Cod: 30478C



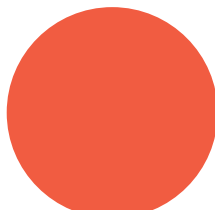
Cod: 30479C



Cod: 30477D



Cod: 30478D



Cod: 30479D



SPESSORE
THICKNESS 1,2cm



Cod: 30345
cm: Ø20



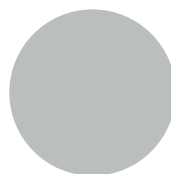
Cod: 30346
cm: Ø25



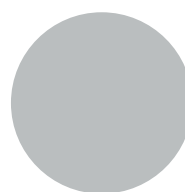
Cod: 30347
cm: Ø30



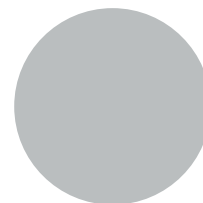
Cod: 30348
cm: Ø35



Cod: 30349
cm: Ø40



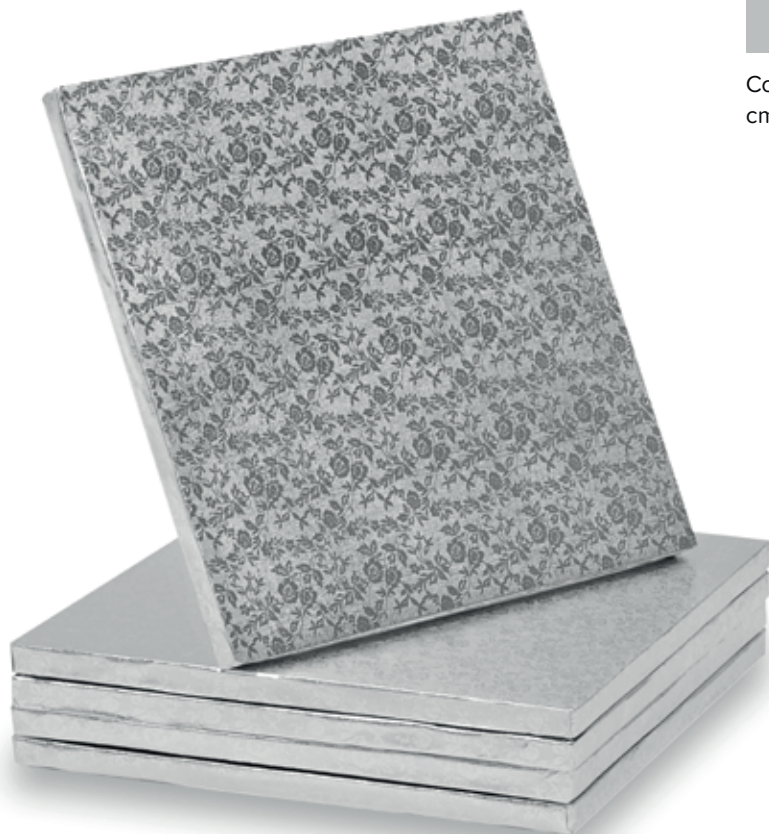
Cod: 30350
cm: Ø45



Cod: 30351
cm: Ø50
pz: 5
mat: CT

SPESSORE
THICKNESS

1,2cm



Cod: **30352**
cm: L25xL25



Cod: **30353**
cm: L30xL30



Cod: **30354**
cm: L35xL35



Cod: **30355**
cm: L40xL40



Cod: **30356**
cm: L45xL45

Cod: **30357**
cm: L50xL50
pz: 5
mat: CT



SEMILAVORATI
ATTREZZATURE
Semifinished - Equipment



Cod: **30491**
cm: L30xL40



Cod: **30480**
cm: L35xL45



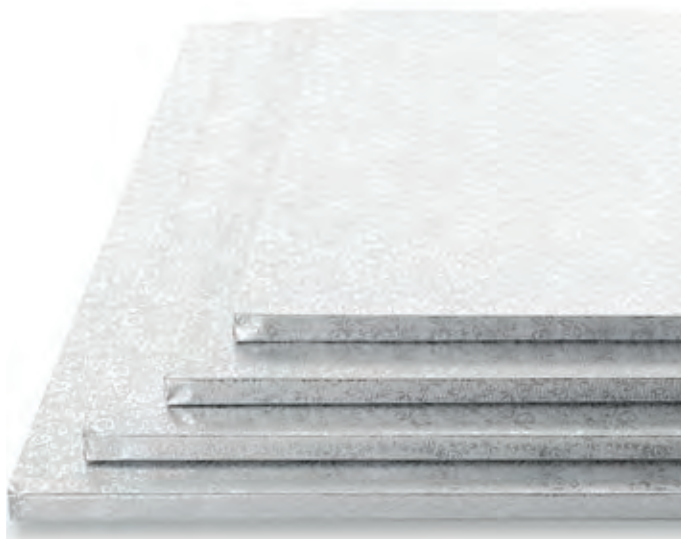
Cod: **30489**
cm: L40xL50



Cod: **30490**
cm: L45xL55
pz: 5
mat: CT

SPESSORE
THICKNESS

1,2cm





Sottotorta professionale

Professional cake board | Support gâteau professionnel
Professioneller Unter-Kuchenteller | Base para tarta, profesional
Base para bolo, professional

100% atto al contatto alimenti

100% plastificato bianco

100% foodsafe

100% plastic coated white

100% apte au contact alimentaire

100% plastifié blanc

100% geeignet für Kontakt mit Lebensmitteln

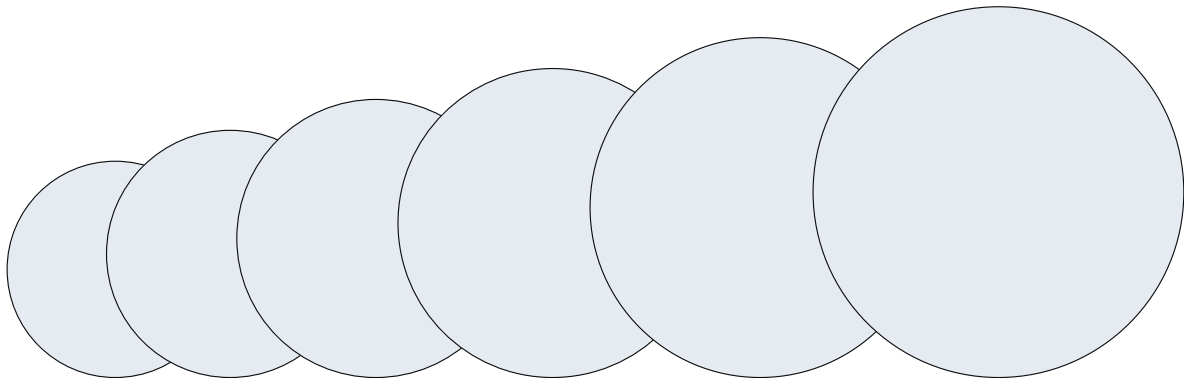
100% mit weißem Plastik überzogen

100% apto al contacto con alimentos

100% plastificado blanco

100% apto para estar em contacto com alimentos

100% plastificado branco



Cod: 13124
cm: Ø20

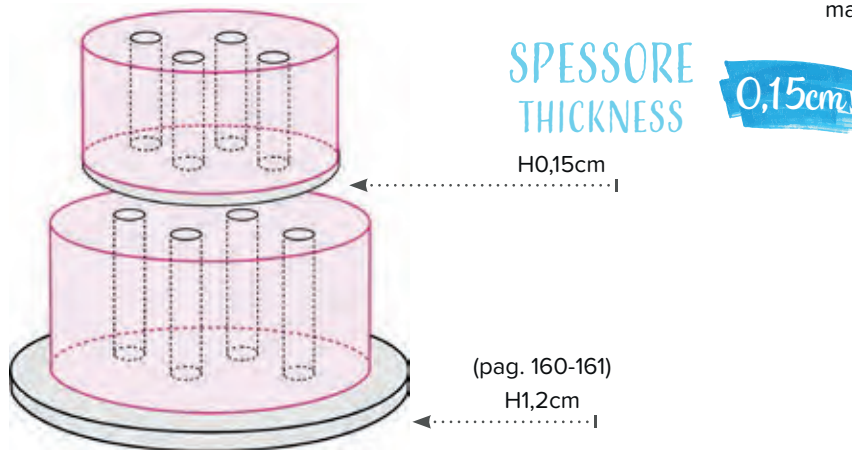
Cod: 13125
cm: Ø24

Cod: 13126
cm: Ø28

Cod: 13127
cm: Ø32

Cod: 13128
cm: Ø36

Cod: 13129
cm: Ø40
pz: 20
mat: CT



SPESSORE
THICKNESS

0,15cm

H0,15cm

(pag. 160-161)

H1,2cm

Tubi in plastica per sostegno livelli torte a piani

Plastic tubes to use as supports for multi layer cakes | Tubes en plastique pour support gâteaux à plusieurs étages
Rohre aus Plastik für mehrstöckige Torten | Tubos de plástico para sostener tartas de varios pisos | Tubos de plástico para sustentar bolos de vários andares



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

Possibilità di taglio a misura

Cut to desired height

Possibilité de coupe à la mesure désirée

Passgenaue Schnitte möglich

Posibilidad de corte a medida

Possibilidade de corte à medida

Polistiroli

Polystyrene | Polystyrène
Polystyrol | Poliestirenos
Poliestirenos

Confezionati in
cartoni

Packed in boxes

Conditionnés en
cartons

In Kartons
verpackt

Embalados en
cartones

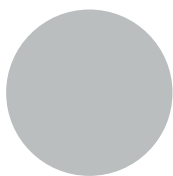
Embalados em
cartões



Cod: **30452**
cm: Ø20
pz: 8
mat: (♣)



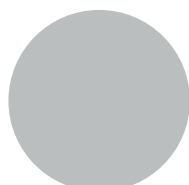
Cod: **30453**
cm: Ø25
pz: 8
mat: (♣)



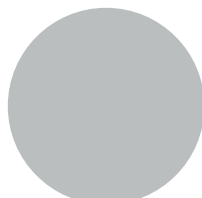
Cod: **30454**
cm: Ø30
pz: 2
mat: (♣)

SPESSORE
THICKNESS

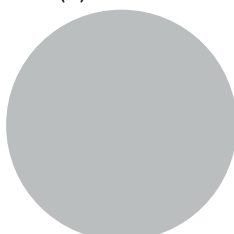
5cm



Cod: **30455**
cm: Ø35
pz: 2
mat: (♣)



Cod: **30456**
cm: Ø40
pz: 2
mat: (♣)



Cod: **30457**
cm: Ø45
pz: 2
mat: (♣)



Bastoncini per cake pops

Polystyrene | Sticks for cake pops | Petits bâtons pour cake pop | Stöckchen | Palitos para cakepop | Palitos para cake pop



Cod: **30741**
cm: Ø0,4xH15,7
pz: 4Blister(24pz)
mat: CT



Cod: **30744**



Cod: **30743**



Cod: **30742**



Cod: **30809**



Cod: **30845**

SEMILAVORATI
ATTREZZATURE
Semifinished - Equipment



Contenitori e packaging

Containers and food packaging | Conteneurs et emballage alimentaires
Behälter und Lebensmittelverpackungen | Contenedores y paqueteria de alimentos
Recipientes e embalagens para alimentos

Scopri tutto il mondo del food packaging Modecor sul nostro Catalogo Bianco!
Discover all Modecor food packaging in our White Catalogue!



Gripy Poche

IL SAC À POCHE AD ALTA ADERENZA | The perfect grip piping bag | La poche à douille haute adhérence
Der Spritzbeutel anti-rutsch | La manga pastelera de alta adherencia
Saco pasteleiro com aderência elevada

Non scivola
Super resistente
Una sola giuntura
Usa e getta

Non-slip
Super resistant
Only one seam
Disposable

Ne glisse pas
Super résistant
Une seule jonction
À usage unique

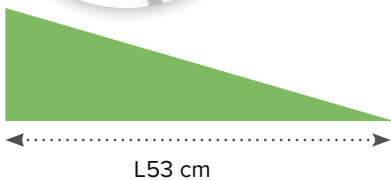
Rutschfest
Super reißfest
Nur eine Naht
Einwegbeutel

No desliza
Super resistente
Una sola junta
Desechable

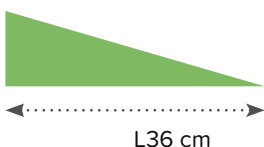
Não desliza
Super resistente
Uma única junção
Descartável



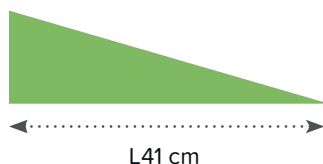
LARGE
Cod: 30301
cm: L53
pz: 400 (100x4)



SMALL
Cod: 30303
cm: L36
pz: 400 (100x4)



MEDIUM
Cod: 30266
cm: L41
pz: 12Blister(20pz)



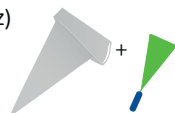
Kit Mini Poche

LA MINI SAC À POCHE PER DECORI SOTTILI | Mini sac à poche for fine decorations | La mini poche a douille pour decors fins | Der Mini-Spritzbeutel für die dünnen Dekors | Mini mangas pasteleras para decoraciones finas | Os mini sacos pasteleiros para decorações finas

Preciso-Precise

Cod: 30228
cm: L21,8
pz: 50Kit(2pz)

1Kit=



1conf.=



Per creare
decori
impeccabili!

To create
finely detailed
decorations
precisely

Facile-Easy

Per tutti
i dolci | For any type
of dessert



Pratico-Practical

Grazie al beccuccio
richiudibile puoi
interrompere e
riprendere quando
vuoi la tua decorazione

Thanks to the special
nozzle you can stop
and start your
decoration at any time



Tappetino in silicone e fibra di vetro

Silicone and fiberglass mat | Tapis en silicone et fibre de verre
Silikon- und Glasfaser- Matte | Tapete de silicona y fibra de vidrio
Tapete de silicone e fibra de vidro

Non serve ungere e infarinare!

No need for butter and flour!

Pas besoin de beurrer et fariner!

Einfetten und Bestreuung nicht nötig!

¡No necesita untar o enharinar!

Não necessita untar nem polvilhar com farinha!

Ideale anche per isomalto

Also ideal for isomalt

Idéal pour isomalt aussi

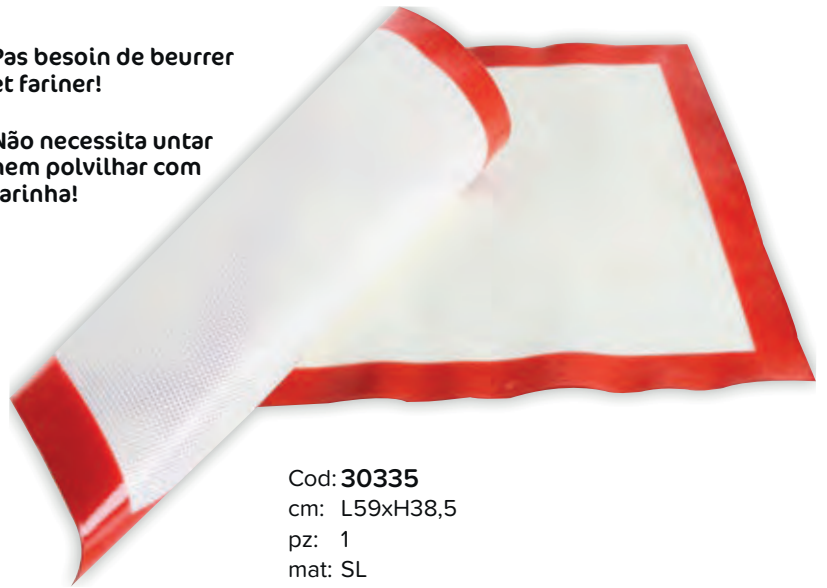
Ideal für Isomalt

Ideal también para isomalt

Ideal também para o isomalte

Temperatura di utilizzo:
da -40°C a 230°C

The temperature:
from -40°C to max 230°C



Cod: 30335
cm: L59xH38,5
pz: 1
mat: SL

Guanti monouso in nitrile

Disposable nitrile gloves | Gants mono-usage en nitrile
Nitril-Einweghandschuhe | Guantes desechables de nitrilo
Luvas descartáveis de nitrilo

ANALLERGICI
HYPOALLERGENIC

LIBERI DA
POLVERE
POWDER-FREE



7/7,5cm

8/8,5cm

Cod: 30214
cm: M
pz: 100

Cod: 30215
cm: L
pz: 100

Guanti per isomalto

Gloves for Isomalt | Gants pour isomalt | Handschuhe für Isomalt
Guantes para isomalt | Luvas para isomalte

In lattice naturale

In natural latex

En latex naturel

Aus natürlichem Latex

De látex natural

Em latex natural

Resistenti al calore da contatto

Contact heat resistant

Résistants à la chaleur par contact

Hitzebeständig bei Kontakt

Resistentes al calor

Resistentes ao calor de contato



Max 100°C

7/7,5cm

Cod: 30484
cm: M
pz: 1

Attrezzature

Equipment | Equipement
Werkzeuge | Utensilios
Utensílios

Coppetta in silicone

Silicone Cup | Petite coupe en silicone | Silikon- Messbecher
Copa de silicona | Tigela em silicone



Max
260°C



GRADUATA
GRADUATED

Cod: 30737
cm: Ø9,6xH8,4
pz: 1
mat: SL

Max
250ml

Ideale per sciogliere
Isomalto

Ideal for melting
Isomalt

Idéale pour faire
fondre Isomalt

Ideal um Isomalt zu
Schmelzen

Ideal para derretir
Isomalt

Ideal para derreter
Isomalto



Spatola per isomalto

Isomalt Spatula | Spatule pour isomalt | Isomalt-Spachtel
Espátula para isomalt | Espátula para isomalte



Cod: 30482
cm: L11xH10,8
pz: 1Blister
mat: MT

Flessibilità ideale
per l'utilizzo con
gli Stampi Rossi

Ideal for use with
the Red Moulds

Flexibilité idéale
pour l'utilisation
avec les Moules
Rouges

Ideale Flexibilität
für die
Anwendung mit
den Roten Formen

Flexibilidad ideal
para el uso con los
Moldes Rojos

Flexibilidade
ideal para usar
com os moldes
vermelhos

ACCIAIO INOX - STAINLESS STEEL

Melting Pot

MINI SCIOGLITRICE | Mini - melter | Mini fondreuse
Mini-Schmelzer | Mini derretidora | Mini derretedeira



CAPACITÀ
CAPACITY
350ml



Cod: 30551
cm: Ø12xH12
pz: 1

Per sciogliere
e temperare
cioccolato
fondente, bianco
e al latte!
Fino a 65°C

Suitable for
melting and
tempering dark,
white and milk
chocolate.
Up to 65°C

Pour fondre et
tempérer le
chocolat noir,
blanc et au lait!
Jusqu'à 65°C

Zum Schmelzen
und Temperieren
von dunkler
oder weißer
Schokolade und
Milkschokolade.
Bis zu 65°C

¡Para derretir y
templar chocolate
negro, blanco y
con leche!
Hasta 65°C

Para derreter
e temperar o
chocolate preto,
branco e de leite!
Até 65°C



Prodotti per l'hobbistica

Hobby products | Produits pour le loisir
Produkte für Hobbybäcker | Productos para hobbies
Produtos para hobbies

Kit compressore e aerografo

Compressor and airbrush kit | Kit compresseur et aérographe
Kompressor und Airbrush-Kit | Kit de cepillo de aire y compresor
Kit compressor e aerografo

La confezione include:
compressore, aeropenna, un supporto per aeropenna, una boccetta ricarica colore, accessori e ricambi

The package includes:
compressor, airbrush, airbrush support, a colour refill bottle, accessories and spare parts

La boîte contient:
un compresseur, aérographe, bouteille de recharge couleur, accessoires et pièces de réchange

Die Verpackung enthält:
Kompressor, Airbrush, ein Airbrush-Träger, eine Nachfüllflasche, Zubehör und Ersatzteile

El paquete incluye:
compresor, aerógrafo, soporte de aerógrafo, botella para el colorante, accesorios y piezas de repuesto

O pack inclui:
compressor, aerografo, suporte para pistola, frasco para corante e accesorios



Cod: **30874** NEW
cm: L30xH17xP10
pz: 1Kit (3pz)







Prodotti per l'hobbistica

Hobby products | Produits pour le loisir
Produkte für Hobbybäcker | Productos para hobbies
Produtos para hobbies

Aerografo

Airbrush | Aérographe | Spritzpistole
Aerógrafo | Aerógrafo



Cod: 30055

pz: 1

Kit aerografo = compressore + aeropenna + boccetta ricarica colore

Airbrush kit = Compressor + Airbrush + Colour refill bottle | Kit aérographe = Compresseur + Aérographe + Bouteille recharge couleur | Spritzpistolen-Set = Kompressor + Airbrush + Farbe Nachfüllflasche | Kit aerógrafo = Compresor + Aerógrafo + Ampolla de recarga de color para aerógrafo | Kit aerógrafo = Compressor + Aerógrafo + Frásquinho de recarga de cores para aerógrafo



Cod: 30869

pz: 1Kit

Boccetta Ricarica Colore



Colour refill bottle
Bouteille recharge couleur
Farbe Nachfüllflasche
Ampolla de recarga de color para aerógrafo
Frásquinho de recarga de cores para aerógrafo

Cod: 30870

cm: Ø3,5xH6,5

pz: 2

Piatto rotante in metallo

Rotating metal plate | Plateau rotatif en metal
Drehender Tortenteller aus Metall
Plato rotatorio de metal
Prato giratorio de metal



Cod: 31242

cm: Ø30xH14

pz: 1

mat: MT

Pennelli per modellare

Modelling brushes | Pinceaux pour le modelage
Modellierpinsel | Pinceles para moldear
Pincéis para modelar

PUNTE IN SILICONE - SILICONE TIPS



PICCOLI - SMALL

Cod: 30851P

● ● ● A

■ ■ ■ 5

cm: H14,5/15,5

pz: 1Blister(5pz)



MEDI - MEDIUM

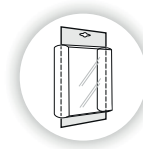
Cod: 30850P

● ● ● A

■ ■ ■ 5

cm: H19,5

pz: 1Blister(5pz)



Pennelli

Brushes | Pinceaux | Pinsel | Pinceles | Pincéis



SETOLE IN NYLON NYLON BRISTLES

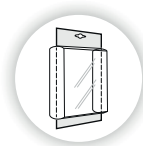
Cod: 30848P

● ● ● A

■ ■ ■ 6

cm: H17,5/21,5

pz: 1Blister(6pz)



Bisturi

Scalpel | Bistouris | Skalpell | Bisturí | Bisturis

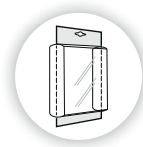


Cod: 30361

cm: H14,5

pz: 1Blister(3pz)

mat: MT





Mattarello con guide

Rolling pin with guides | Rouleau à pâtisserie avec guides
Teigrolle mit Ringen | Rodillo con guías
Rolo de polietileno com guias



Cod: **30288**
cm: Ø2,5xL23
pz: 1Blister
mat: PL



GUIDA VIOLA
VIOLET GUIDE

H3mm

H2mm

GUIDA ROSA
PINK GUIDE

Mattarello antiaderente in polietilene

Non-stick polythene (PE) rolling pin | Rouleau à pâtisserie anti-adhérent en polyéthylène
Anti-Haft Teigrolle aus Polyethylene (PE) | Rodillo de polietileno, antiaderente
Rolo de polietileno, antiaderente



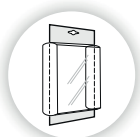
Cod: **31235**
cm: Ø4,2xL50
pz: 1Blister
mat: PL



Spatola per modellare

Modelling spatula | Spatule pour modeler
Großer Schaber | Espátula para moldear
Espátulas para modelar

Cod: **30263**
cm: L8xH14,5
pz: 1Blister
mat: PL



Stampo silicone diamanti

Silicone diamond mould | Moule silicone Diamants
Silikonform Diamanten | Molde de silicona, diamantes
Molde silicone Diamantes

Ideale per cioccolato e gelatine

Ideal for chocolate and jellies

Idéal pour le chocolat et les gelées

Ideal für Schokolade und Gelatine

Ideal para chocolate y gelatinas

Ideal para chocolate e gelatina



Ø3,5xH3cm



8 IMPRONTE - INDENTS



Cod: 30736

cm: L21,3xH11xP3,2

pz: 1Blister

mat: SL



LIVELLO DI DELICATEZZA | Level of delicacy | Niveau de délicatesse
Zartheitsgrad | Nivel de delicadeza
Nível de delicadeza

Gli stampi rossi

The red moulds | Les moules rouges
Rote Formen | Los moldes rojos
Os moldes vermelhos



NUMBERS

Ideali per Isomalto e cioccolato

Ideal for Isomalt and chocolate

Idéal pour Isomalt et chocolat

Ideal für Schokolade und Isomalt

Ideales para Chocolate e Isomalt

Ideais para chocolate e Isomalte

Cod: 31217

cm: L39,8xH8

pz: 1Blister

mat: SL





Stampi per Sweet Lace

Ideali per creare pizzi con Sweet Lace in polvere

Ideal for creating lace with Sweet Lace powder

Parfaits pour réaliser des dentelles avec Sweet Lace en poudre

Ideal zur Gestaltung von Spitzen mit Sweet Lace in Pulverform

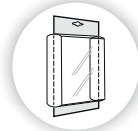
Ideales para crear encajes con Sweet Lace en polvo

Ideais para criar rendas com Sweet Lace em pó



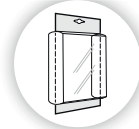
DUBLINO

Cod: 31200
cm: L28,3xH11
pz: 1Blister
mat: PL



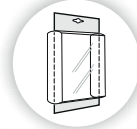
LISBONA

Cod: 31207
cm: Ø8,3
pz: 1Blister
mat: PL



GARGOYLE

Cod: 30873
cm: L40xH9,5
pz: 1Blister
mat: SL



FLOWER POWER

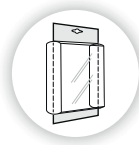
Cod: 30872
cm: L40xH9,5
pz: 1Blister
mat: SL







Gli stampi rossi



Ideali per creare pizzi con Sweet Lace Express e Isomalto

Ideal for creating lace with Sweet Lace Express and Isomalt

Parfaits pour réaliser des dentelles avec Sweet Lace Express et Isomalt

Ideal zur Gestaltung von Spitzen mit Sweet Lace Express und Isomalt

Ideales para crear encajes con Sweet Lace Express e Isomalt

Ideais para criar rendas com Sweet Lace Express e Isomalte



PROVENZA



Cod: 31225
cm: L19xH7
pz: 1Blister
mat: SL



BALI



Cod: 31203
cm: L16,5xH5
pz: 1Blister
mat: SL

CRESSIDRA



Cod: 31223
cm: Ø8
pz: 1Blister
mat: SL

VANESSA



Cod: 31222

GRANADA



Cod: 31218

BUDAPEST



Cod: 31220





ASSISTENZA UNICA E DEDICATA TECHNICAL SERVICE ASSISTANCE

Dal 2000 siamo l'unico fornitore di stampanti alimentari presente sul mercato, che garantisce continuità di soluzioni, assistenza tecnica, garanzia e certificazioni alimentari. Un servizio a 360° verso il cliente, che va dalla consulenza sul corretto utilizzo dei software dedicati, ai consigli d'uso per stampanti e sistemi di supporto, fino alle installazioni guidate passo dopo passo.

Since 2000 we are the unique supplier of food printer in the market, able to grant continuity of solutions, technical assistance, warranty and food certifications. A 360° full service towards the customer, starting from consultancy on correct use of specific software, advices how to use printers and edible media, up to the installation made with customer step by step.




FRANCESCA

• OGNI GIORNO AL TUO SERVIZIO *YOUR DAILY TECHNICAL ASSISTANCE*

ITALIA

- Numero verde dedicato a tutti i clienti Modecor!
- Servizio preciso e puntuale
- Oltre 2.760 consulenze annue gestite!

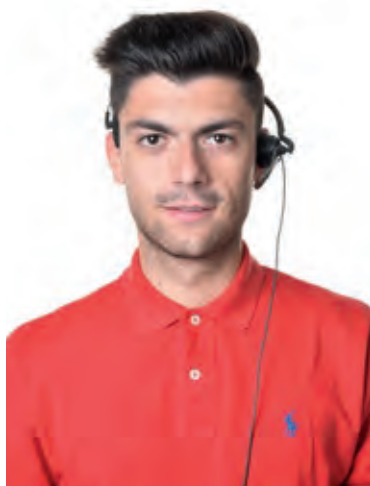
 **800-148616**

OTHER COUNTRIES

- France: numéro vert réservé à tous les clients Modecor!
- Spain: número gratuito dedicado a todos los clientes Modecor!
- Prompt assistance in English, French and Spanish direct to clients
- Full global technical assistance (rest of world) through Modecor sales managers

 **0800908501**

 **900838111**



MICHELE

• LINEA DEDICATA CLIENTI DECOPLOTTY *DEDICATED LINE FOR DECOPLOTTY CUSTOMERS*

ITALIA

- Servizio riparazione stampanti in sede
- Installazione Decoplotty presso il cliente
- Assistenza telefonica e in loco dedicata per clienti Decoplotty
- Oltre 270 servizi di consulenza all'anno!

OTHER COUNTRIES

- Reparation in Modecor of machineries
- Decoplotty installation at customers' location
- Tel assistance dedicated to Decoplotty customers
- More than 270 consulence service per year!

Stampanti Printers

Foodsafe By Modecor

Tutte le stampanti, le cartucce e i serbatoi Modecor sono provvisti di certificazione di alimentari . Tutte le stampanti hanno garanzia 1 anno. Inclusi nella confezione: driver di installazione, manuale d'uso, certificazioni, direttive EU

All Modecor printers, cartridges and tanks have foodsafe warranty. All printers have 1 year warranty. Included in the package: installation driver, user's manual, certifications, EU directives

Toutes les imprimantes, les cartouches et les r servoirs Modecor sont pourvus de certification d'alimentarit . Toutes les imprimantes ont garantie 1 an. Fourni avec: driver d'installation, manuel d'utilisation, certifications, directives UE

Alle Drucker, Patronen und Tanks von Modecor sind vollst ndig f r Lebensmittel zertifiziert. Alle Drucker haben 1 Jahr Garantie. In der Verpackung inklusive: Driver zur Installation, Gebrauchsanweisung, Zertifizierungen, EU-Richtlinien

Todas las impresoras, los cartuchos y los tanques Modecor, est n certificados para alimentos. Todas las impresoras tienen garant a de 1 a o. -Incluido en la caja: driver de instalaci n, manual de uso, certificaciones, directivas EU

Todas as impressoras, Os tinteiros e dep sitos Modecor, est o certificados para alimentos. Todas as impressoras t m garantia de 1 ano Inclu do na embalagem: driver de instala o, manual de utiliza o, certifi ca o es, diretivas UE

DECOPLOTTY
HIGH TECH

Decoplotty High Tech

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DECOJET
REVOLUTION

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DECOPLOTTY

— HIGH TECH



Stampa direttamente su ogni dolce!
Direct print on all surfaces!

Rilevamento automatico dell'altezza della torta
Automatic detection of cake's height

Cod: 30571
cm: L85xH45xP95
kg: 35
pz: 1



• Estremamente robusto e solido, sia a livello meccanico che elettronico

• Rilevamento automatico altezza torta (fino a H14cm) con sensore ad infrarossi

• Dimensione massima stampabile 48x33cm (maggiore di un A3)

• Si possono inserire direttamente teglie 40x60cm sul piano di lavoro

• Estrema velocità di stampa

• Extrem widerstandsfähig und solide, was Mechanik und Elektronik betrifft

• Automatische Höhenerkennung (bis H14cm) mit Infrarotfühler

• Maximal bedruckbare Fläche 48x33cm (größer als DIN A3)

• Für Auflaufformen bis 40x60cm

• Hohe Druckgeschwindigkeit

• Extremely resistant and solid from mechanical as well as electronic point of view

• Automatic detection of cake's height (up to H14cm) with infrared sensor

• Max printing area: 48x33cm (over A3 format)

• 40x60cm trays can be directly placed on the work surface

• High speed printing

• Extremadamente robusto y sólido, tanto a nivel mecánico como electrónico

• Sensor de infrarrojos, para detección automática de la altura de la tarta (hasta H14cm)

• Dimensión máxima imprimible 48x33cm (más de un A3)

• Se pueden colocar directamente en la encimera, bandejas de 40x60cm

• Velocidad de impresión extrema

• Extrêmement robuste et solide, aussi bien au niveau mécanique qu'électronique

• Relevé automatique de l'épaisseur du gâteau (jusqu'à H14cm) avec capteur à infrarouges

• Dimension maximale imprimable 48x33cm (supérieure à un format A3)

• Il est possible d'introduire directement des moules 40x60cm sur le plan de travail

• Impression extrêmement rapide

• Extremamente robusto e sólido, a nível elétrico e mecânico

• Detecção automática da altura do bolo (até 14cm de altura) com sensor infravermelho

• Dimensão máxima que pode ser impressa 48x33cm (maior que um A3)

• É possível inserir bandejas de 40x60cm diretamente na superfície de trabalho

• Extrema velocidade de impressão

Gelatina - Biscotti - Zucchero a velo - Cioccolato
Gelatine - Cookies - Icing sugar - Chocolate



Pasta di zucchero - Panna - E molto altro ancora!
Sugar paste - Cream - And much more!





Decoplotty Creator

DECOPLOTTY
HIGH TECH

• Software per la gestione e personalizzazione delle immagini da stampare: intuitivo, versatile e di facile utilizzo

• Sistema operativi supportati: Microsoft Windows 7, 8, 10

• Software zur Bearbeitung und Personalisierung von Bildern zum Drucken: intuitiv, vielseitig und benutzerfreundlich

• Unterstützte Betriebssysteme: Microsoft Windows 7, 8, 10

• Software for managing and customizing images to be printed: intuitive, versatile and easy to use.

• Supported operating systems: Microsoft Windows 7, 8, 10

• Software para personalizar las imágenes que desea imprimir: intuitivo, versátil y fácil de usar

• Sistemas operativos soportados: Microsoft Windows 7, 8, 10

• Logiciel pour la gestion et personnalisation des images à imprimer: intuitif, adaptable et facile à utiliser.

• Systèmes d'exploitation supportés: Microsoft Windows 7, 8, 10

• Software para personalizar as imagens que deseja imprimir: intuitivo e fácil de usar.

• Sistemas operativos suportados: Microsoft Windows 7, 8, 10

Cartucce alimentari monouso

Disposable cartridges | Cartouches alimentaires jetables | Einweg-Lebensmittelpatronen
Cartuchos alimentarios desechables | Tinteiros alimentares descartáveis



GLUTEN FREE



Nero
Cod: 30572
pz: 1



Magenta
Cod: 30574
pz: 1



Ciano
Cod: 30573
pz: 1



Giallo
Cod: 30575
pz: 1

• 4 cartucce separate con testina integrata

• **Erogazione uniforme del colore** per tutta la durata della stampa

• Una testina nuova ad ogni cambio colore

• **Esclusiva riconoscibilità delle sole cartucce Moddecor**

• 4 separate cartridges with integrated print head

• **Uniform colour erogation** during the entire printing process

• A new print head at each cartridge change

• **Exclusively recognizable Moddecor cartridges**

• 4 cartouches séparées avec tête d'impression intégrée

• **Distribution uniforme de la couleur** pendant toute la durée de l'impression

• Une tête d'impression neuve à chaque changement de couleur

• **Reconnaissance exclusive des seules cartouches Moddecor**

• 4 getrennte Patronen mit integriertem Druckkopf

• **Gleichmäßige Abgabe der Tinte** für die gesamte Dauer des Druckverfahrens

• Ein neuer Druckkopf bei jedem Patronenwechsel

• **Nur die originalen Moddecor Patronen werden erkannt**

• 4 cartuchos separados con cabezal integrado

• **Dispensación uniforme del color** por toda la duración de la impresión

• Un cabezal nuevo con cada cambio de color

• **Reconocibilidad exclusiva, sólo cartuchos Moddecor**

• 4 tinteiros separados com cabeça integrada

• **Distribuição uniforme da cor** durante todo o processo de impressão

• Uma cabeça nova a cada troca de cor

• **Reconhecimento exclusivo somente dos tinteiros Moddecor**

Le stampanti Decojet Revolution



Cod: 30580
cm: L42xH23xP32
pz: 1

DECOJET **A4**
REVOLUTION

Disponibile fino ad esaurimento scorte
Valid while supplies last
Disponibile jusqu'à épuisement du stock
Solange der Vorrat reicht
Disponibile hasta agotar stock
Disponível até esgotar o stock



Cod: 30590
cm: L70,5xH21,5xP32,2
pz: 1

DECOJET **A3**
REVOLUTION

*Formato A3
per torte oversize!*
A3 Format - for oversize cakes

- Riduzione costi di stampa grazie alla presenza dei serbatoi
- Elevata velocità di stampa
- Stampa, mirroring, clone e poster da pc
- Per A3: Stessi serbatoi della Revolution A4 con 1 serbatoio nero in più (5 serbatoi anziché 4)
- Sistema operativo: Windows Vista 7/8/10
- Software Modacor Decojet Creator scaricabile dal sito www.decojet.it

- Reduction of printing costs thanks to the presence of the tanks
- High printing speed
- Print from PC, mirroring clone and poster from PC
- For A3: Same tanks as the Revolution A4 with 1 more black tanks (5 tanks instead of 4)
- Operating system: Windows Vista 7/8/10
- Modacor Decojet Creator software can be downloaded from www.decojet.it

- Réduction des frais d'impression grâce à la présence des réservoirs
- Grande vitesse d'impression
- Impression, effet miroir, clone et poster du PC
- A3: mêmes réservoirs de la Revolution A4 avec rajout d'un réservoir noir (5 réservoirs au lieu de 4)
- Système d'exploitation: Windows Vista 7/8/10
- Logiciel Modacor Decojet Creator téléchargeable sur le site www.decojet.it

- Reduzierung der Druckkosten durch Anwesenheit der Behälter.
- Hohe Druckgeschwindigkeit
- Drucken, Spiegeln, Klonen und Poster von PC
- A3: Gleiche Behälter wie Revolution A4 mit einem Schwarzbehälter mehr (5 statt 4 Behälter)
- Betriebssystem: Windows Vista 7/8/10
- Software Modacor Decojet Creator von der Webseite www.decojet.it herunterladbar

- Reducción de los costos de impresión gracias a la presencia de los tanques.
- Alta velocidad de impresión
- Impresión, efecto espejo, clonación y póster desde la computadora
- A3: los mismos cartuchos que la Revolution A4 con 1 cartucho de tinta negra adicional (5 cartuchos en vez de 4)
- Sistema operativo: Windows Vista 7/8/10
- Software Modacor Decojet Creator descargable desde el sitio www.decojet.it

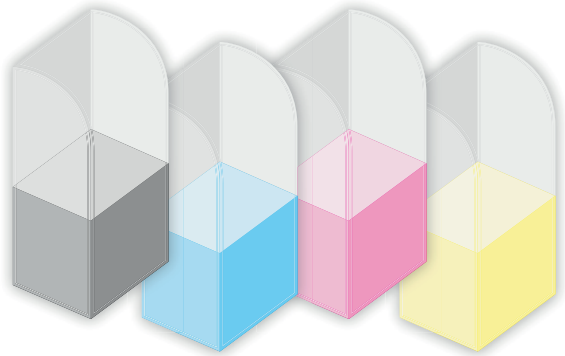
- Redução do custo de impressão graças à presença dos depósitos.
- Grande velocidade de impressão
- Imprime, efeito espelho, clone e poster do PC
- A3: os mesmos depositos da Revolution A4 com 1 deposito mais (5 reservatórios em vez de 4)
- Sistema operativo: Windows Vista 7/8/10
- Software Modacor Decojet Creator que pode ser transferido a partir do site www.decojet.it



Starter kit serbatoi

Starter Kit tanks | Starter Kit Réservoirs
Starter Kit Tanks | Starter Kit Tanques
Starter Kit Depositos

DECOJET
REVOLUTION



1 KIT =
4 SERBATOI
REGULAR
4 SMALL TANKS



Cod: 30589
pz: 1
Gluten free

L'inchiostro contenuto in un Serbatoio è il doppio o addirittura il quadruplo di una cartuccia standard (per Decojet A4). Ciò significa sostituzioni meno frequenti, meno sprechi e ridotta manutenzione! Inoltre i Serbatoi hanno un prezzo più basso per ml.

The ink contained in a tank is double the amount (2X) and even up to four times (4X) more than a standard cartridge (for Decojet A4). This means less frequent replacement, less waste and therefore less maintenance! In addition, tanks have a lower cost per ml.

L'encre contenu dans un réservoir est le double (2x) ou même le quadruple (4x) d'une cartouche standard (pour Decojet A4). Cela signifie moins de remplacements, moins de gaspillage et donc moins d'entretien! En plus les réservoirs ont un prix inférieur par ml.

Doppelte oder sogar vierfache Tintenmenge im Tank im Vergleich zu herkömmlichen Patronen (bei Decojet A4). Mit anderen Worten seltener Austauschen, weniger Tinten und Zeitverschwendung und deswegen eine minimale Wartung! Dazu ist der Preis pro ml mit den Tanken billiger.

La tinta contenida en un tanque, es el doble (2x) o cuádruple (4x) de un cartucho estándar (para Decojet A4). Esto significa reemplazos menos frecuentes, menos desperdicio y, por lo tanto, ¡poco mantenimiento! Además, los tanques, tienen un precio más bajo por ml.

A tinta que contem o depósito, é o dobro (2x) ou o quadruplo (4x) de um tinteiro standard (para decojet A4). Isto significa substituição com menos frequência, Menos desperdício e, pelo tanto, pouca manutenção! E os depósitos tem um preço por ml inferior.

Tutti i kit, serbatoi e cartucce Moddecor NON sono ricaricabili e funzionano unicamente con stampanti Moddecor

All Moddecor kits, tanks and cartridges are not rechargeable and can be used only with Moddecor printers

Les kits, réservoirs et cartouches Moddecor NE SONT PAS rechargeables et fonctionnent uniquement avec les imprimantes Moddecor

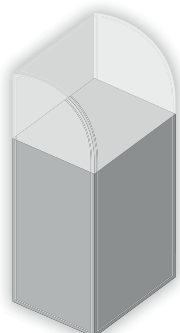
Alle Kits mit Tanks und Patronen von Moddecor sind NICHT befüllbar und funktionieren nur mit Moddecor-Druckern

Los kits, tanques y cartuchos de Moddecor NO se pueden recargar y solo funcionan con las impresoras Moddecor

Todos os kits, depósitos e cartuchos Moddecor NÃO são recarregáveis e funcionam apenas com impressoras Moddecor

Serbatoio maxi (4x)

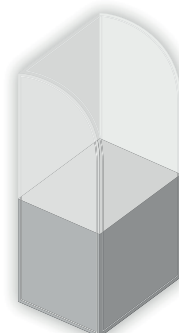
Large tank (4x) | Réservoir Grand (4x) | Grosser Tank (4x)
Tanque grande (4x) | Deposito grande (4x)



■ ■ ■ ■ ■ Cod: 30581
(2pz x Decojet A3)
■ ■ ■ ■ ■ Cod: 30582
■ ■ ■ ■ ■ Cod: 30583
■ ■ ■ ■ ■ Cod: 30584
pz: 1
Gluten free

Serbatoio regular (2x)

Small tank (2x) | Réservoir Petit (2x) | Kleiner Tank (2x)
Tanque pequeño (2x) | Deposito pequeno (2x)



■ ■ ■ ■ ■ Cod: 30585
(2pz x Decojet A3)
■ ■ ■ ■ ■ Cod: 30586
■ ■ ■ ■ ■ Cod: 30587
■ ■ ■ ■ ■ Cod: 30588
pz: 1
Gluten free





Decojet A4

Compatta ed economica
Compact and economic

LA STAMPANTE COMPATTA ED ECONOMICA | The compact and economic food printer
L'imprimante compacte et économique | Der sparsame kompaktdrucker
La nueva impresora alimentaria y económica | A impressora compacta e económica



Cod: 30435
cm: L42xH23xP32
pz: 1



Cod: 30439 Giallo



Cod: 30438 Magenta



Cod: 30436 Nero

pz: 1
Gluten free



Cod: 30437 Ciano

CARTUCCE A4 A4 CARTRIDGES

- Stampa, mirroring, clone e poster da PC
- Multifunzione: copia, scan, adatta pagina e zoom
- Sistema operativo: Windows Vista 7/8/10
- Elevata velocità di stampa
- Risoluzione 5760x1440 dpi
- Software Modacor Decojet Creator scaricabile dal sito www.decojet.it

- Print, mirroring, clone and poster from PC
- Multifunction: copy, scan, adapt page and zoom
- Operating system: Windows Vista 7/8/10.
- High printing speed
- Resolution 5760x1440 dpi
- Modacor Decojet Creator software can be downloaded from www.decojet.it

- Impression, effet miroir, clone et poster du PC
- Multifonction: copie, scanner, page adaptée et zoom
- Système d'exploitation : Windows Vista 7/8/10
- Grande vitesse d'impression
- Résolution 5760x1440 dpi
- Logiciel Modacor Decojet Creator téléchargeable sur le site www.decojet.it

- Drucken, Spiegeln, Klonen und Poster von PC.
- Multifunktionen: Kopieren, Scannen, Seite angleichen und Zoomen
- Betriebssystem: Windows Vista 7/8/10.
- Hohe Druckgeschwindigkeit
- Auflösung 5760x1440 dpi
- Software Modacor Decojet Creator von der Webseite www.decojet.it herunterladbar

- Impresión, efecto espejo, clonación y póster desde la computadora
- Multifunción: copia, scan, adaptador de página y zoom
- Sistema operativo: Windows Vista 7/8/10.
- Alta velocidad de impresión
- Resolución 5760x1440 dpi
- Software Modacor Decojet Creator descargable desde el sitio www.decojet.it

- Imprime, espelhamento, clone e poster do PC
- Multifunções: copia, digitaliza, adapta página e zoom
- Sistema operativo: Windows Vista 7/8/10
- Grande velocidade de impressão. - Resolução 5760x1440 dpi
- Software Modacor Decojet Creator que pode ser transferido a partir do site www.decojet.it





Supporti per stampanti alimentari

Edible media | Supports pour imprimantes alimentaires
 Esspapier für Lebensmitteldrucker | Soportes para impresora alimentaria
 Suportes para as impressoras alimentares

L'elevata qualità dei supporti Modecor permette la massima qualità di stampa con il minimo impiego di inchiostro

The high quality of Modecor edible media allows maximum printing quality with minimal ink use

La haute qualité des supports Modecor permet la meilleure qualité d'impression en utilisant le minimum d'encre

Die hohe Qualität der Modecor Esspapiere erlaubt die maximale Druck-Qualität mit dem minimalen Tintenverbrauch

La alta calidad de los consumibles Modecor, permite la máxima calidad de impresión, con la mínima cantidad de tinta

A alta qualidade dos consumíveis Modecor, permite a máxima qualidade de impressão, com a mínima quantidade de tinta



COD	FOGLI Sheets Feuilles Folien Hojas Folhas	FORMATO Size Format Format Formato Formato	SPESSORE Thickness Épaisseur Dicke Espesor Espessura	PZ	MAT	GLUTEN FREE
10513	PASTA DI ZUCCHERO Sugar paste Pâte à sucre Zuckermasse Pasta de azúcar Pasta de açúcar	A4 L21xH29,7 cm	0,54 mm	50	ZU	
10507	PASTA DI ZUCCHERO Sugar paste Pâte à sucre Zuckermasse Pasta de azúcar Pasta de açúcar	A3 L42xH29,7 cm	0,54 mm	30	ZU	

Gelatina alimentare

Edible gelatine | Gélatine alimentaire
 Lebensmittel Gelatine | Gelatina alimentaria
 Geleia alimentar

Ideale per donare brillantezza a dischi, vestidolci e stampe in pasta di zucchero

Ideal for brightening disks, sweet dress and sugar paste prints

Idéale pour donner de la brillance aux disques, habits-gâteaux et impressions sur pâte à sucre

Ideal um Aufleger, vorgestanzte Zuckerpaste und Lebensmitteldrucke auf Zuckerfolien glänzen zu lassen

Ideal para dar brilho a los discos, veste-galletas y demás dibujos sobre pasta de azúcar

Ideais para dar brilho aos discos, veste-bolacha e outros desenhos sobre pasta de açúcar

ModecorGel

Per Lucidare - To Gloss



Cod: 24190
 kg: 1
 pz: 4
 mat: GE
 Gluten free



COD	FOGLI Sheets Feuilles Folien Hojas Folhas	FORMATO Size Format Format Formato Formato	SPESSORE Thickness Épaisseur Dicke Espesor Espessura	PZ	MAT	GLUTEN FREE
13501	CIALDA Wafer Azyme Oblatenpapier Oblea Obreia	A4 L21xH29,7 cm	0,55 mm	100	WF	✓
13504	CIALDA Wafer Azyme Oblatenpapier Oblea Obreia	A3 L42xH29,7 cm	0,55 mm	50	WF	✓
13505	CIALDA LISCISSIMA Extra smooth wafer Azyme très lisse Extra glatte Oblate Oblea extra-lisa Obreia extralisa	A4 L21xH29,7 cm	0,60 mm	100	WF	
13503	CIALDA ULTRA-FINE Extra thin wafer Azyme ultra-fine Oblaten extra dünn Oblea ultra-fina Obreia ultra-fina DECOJET REVOLUTION	A4 L21xH29,7 cm	0,30 mm	100	WF	✓
10504	CHOCOTRANSFER	A4 L21xH29,7 cm	-	30	-	✓



Chocotransfer per stampanti alimentari: foglio su cui stampare immagini da trasferire sul cioccolato. **NUOVA FORMULAZIONE!** Più compatto, più adeso, più resistente anche ad ambienti umidi

Edible media Chocotransfer for edible printing: sheet for printing edible pictures on chocolate. **NEW FORMULA!** Thicker, more adherent and resistant in humid environments

Chocotransfert pour imprimantes alimentaires: Feuille sur laquelle imprimer les images à transférer sur le chocolat. **NOUVELLE FORMULE!** Plus compact, plus collant, couverture plus résistante même dans les environnements humides

Schokofolie für Lebensmitteldruck: Abziehfolie für essbare Bilder auf Schokolade. **NEUE FORMULIERUNG!** Kompakter, gleichmäßiger und auch in feuchten Umgebungen widerständiger Überzug

Chocotransfer para impresoras alimentarias: hoja sobre la cual imprimir imágenes para transferir en chocolate. **NUEVA FÓRMULA** Más compacto, más adherente, recubrimiento más resistente incluso en ambientes húmedos

Chocotransfer para impressoras alimentares: folha de impressão de imagens para transferência em chocolate. **NOVA FORMULAÇÃO!** Mais compacto, mais aderente, cobertura mais resistente mesmo em ambientes húmidos

Riserva bianca spray per chocotransfer

White base spray for Chocotransfer | Base blanche en spray pour Chocotransfer
Spray-weißer Hintergrund für Chocotransfer | Base blanca spray para Chocotransfer
Spray base branca para Chocotransfer

Spray base bianca da applicare su fogli di Chocotransfer per trasferire immagini e foto su cioccolato fondente

White-base to be sprayed on Chocotransfer: it allows you to transfer images and pictures onto dark chocolate

Base blanche en spray, à appliquer sur feuilles de chocotransfert pour transférer les images et photos sur chocolat noir

Spray für weißen Untergrund auf Schokofolie, für Bilder und Fotos auf Zartbitterschokolade

Spray de base blanca para rociar sobre hojas de Chocotransfer, para transferir imágenes e fotos sobre chocolate negro

Spray de base branca para aplicar sobre folhas de Chocotransfer: para transferir imagens e fotografias sobre o chocolate preto

Cod: 24557
ml: 400
pz: 1
Gluten free

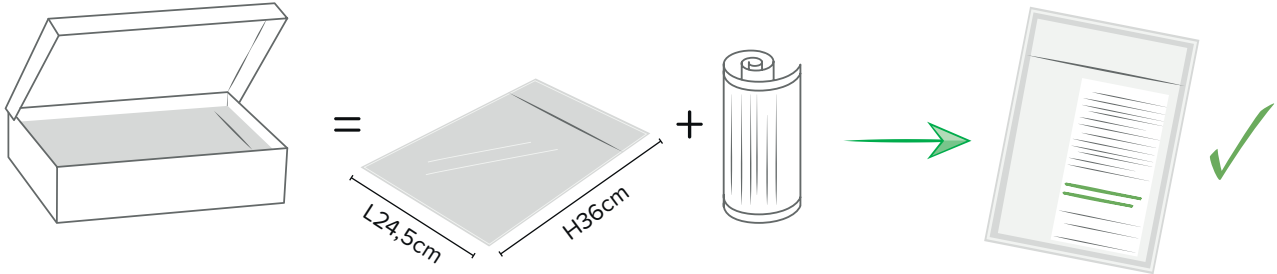




Kit busta+ etichetta

Kit envelope+label | kit envelope + etiquette
Setbeutel + etikett | Kit bolsita + etiqueta
Kit envelope + etiqueta

Sicuri con
Moddecor!
Safe with
Moddecor!



- ▶ **Buste trasparenti richiudibili atte al contatto alimentare (ideali per fogli formato A4)**
Transparent envelopes, foodsafe (suitable for A4 size) | Envelopes transparentes refermables aptes au contact alimentaire (idéales pour feuilles en format A4) | Transparente, wiederverschließbare Beutel für Lebensmittel (ideal für DIN-A4) | Bolsas transparentes cerrables, aptas al contacto con alimentos (ideales para hojas de tamaño A4) | Envelopes transparentes apropiados para o contacto com alimentos (ideais para folhas formato A4).
- ▶ **Etichette adesive con l'indicazione degli ingredienti del supporto di stampa (cialda o pasta di zucchero) e dell'inchiostro delle cartucce Moddecor della tua stampante.**
Labels with ingredients for the edible media (wafer or sugar paste) and ink cartridges for your Moddecor printer. | Etiquettes adhésives avec indication des ingrédients du support d'impression (azyme ou pâte à sucre) et de l'encre des cartouches Moddecor de votre imprimante. | Klebeetiketten mit Angabe der Zutaten der Druckunterlage (Waffeln oder Zuckerpaste) und der Tinte der Moddecor-Kartuschen Ihres Druckers. | Etiquetas con indicación de los ingredientes de la hoja (de oblea o de azúcar) y de la tinta de los cartuchos Moddecor de tu impresora. | Etiquetas adhesivas com a indicação dos ingredientes do suporte de impressão (obreira ou pasta de açúcar) e tinta dos cartuchos Moddecor para a sua impressora.



Crea la confezione
per il tuo cliente!
Create your customer's pack!

CREEZ LE CONDITIONNEMENT
POUR VOTRE CLIENT!
STELLEN SIE DIE VERPACKUNG
FÜR IHREN KUNDEN HER!
CREA EL ENVASE PARA
TU CLIENTE!
CRIE A EMBALAGEM
PARA O SEU CLIENTE!

1. Come?
How?

Comment? | Wie?
¿Cómo? | ¿Cómo?

1. Stampa
Print

1) Stampa l'immagine richiesta
Print the selected image | Imprimez le visuel demandé
Drucken Sie das entsprechende Bild | Print the selected
image Imprime la imagen solicitada | Imprima a imagem
pretendida

- 2) **Confeziona la stampa nella busta e applica l'etichetta adesiva**
 Put the print into the envelope and stick the label on. | Emballez l'impression dans l'enveloppe et appliquez l'étiquette adhésive. Geben Sie den Ausdruck in den Beutel und kleben Sie das Etikett darauf. | Envasa la foto en la bolsita y pega la etiqueta. | Coloque a impressão no envelope aplique a etiqueta adesiva.



- 3) **Compila i campi bianchi dell'etichetta indicando la tua ragione sociale completa di indirizzo e la data di stampa. Vicino alla data di stampa, riportare la seguente dicitura: "Da consumarsi entro 15 giorni dalla data di stampa"**
 Fill-in the white spaces in the label by writing: your company name with full address and the print date. Next to the print date, write the following sentence: "Best before 15 days from print date". | Remplissez les suivants espaces vides de l'étiquette et indiquez - Nom et adresse de votre société - Date impression. A côté de la date de l'impression indiquez la mention suivante: "A consommer dans 15 jours à compter de la date d'impression". | Füllen Sie die weißen Felder des Etiketts aus und geben Sie dabei Ihren vollständigen Firmennamen, die Adresse und das Druckdatum an. Neben dem Druckdatum ist der folgende Wortlaut wiederzugeben: „ Innerhalb von 15 Tagen ab Druckdatum verbrauchen“. | Rellena los espacios en blanco en la etiqueta, escribiendo: - Tu razón social y dirección - Fecha de impresión. Al lado de la fecha de impresión, escribir lo siguiente: "Consumir dentro de 15 días de la fecha de impresión". | Preencha os campos em branco da etiqueta indicando o nome e a morada da sua empresa e a data de impressão. Junto à data de impressão, coloque a seguinte indicação: "Consumir nos 15 dias seguintes à data de impressão".

Per i codici 10520-10521-10522-10523 selezionare il modello di stampante Modacor utilizzata per la stampa del supporto. | For the product codes 10520-10521-10522-10523 select the Modacor printer machine used to print the support | Pour les références 10520-10521-10522-10523 sélectionner le modèle d'imprimante Modacor utilisé pour l'impression du support | Für die Artikelnummern 10520-10521-10522-10523 das für das Bedrucken der Unterlage verwendete Modell Ihres Modacor-Druckers auswählen. | Para los códigos 10520-10521-10522-10523, elegir el modelo de la impresora Modacor usada para imprimir | Para os códigos 10520-10521-10522-10523 seleccionar o modelo de impressora Modacor utilizada para a impressão do suporte.

Cerca nella tabella la tua stampante Modacor e seleziona il tipo di supporto di stampa che utilizzi (cialda o pasta di zucchero) per trovare il codice del kit busta + etichetta dedicato per le tue stampe!

Find your Modacor printer in the chart and select the media you use (wafer or sugar paste) to find the correct code for the kit envelope+label dedicated to your prints. | Cherchez dans le tableau votre imprimante Modacor et sélectionnez le type de support d'impression que vous utilisez (azyme ou pâte à sucre) pour trouver la référence du kit enveloppe+ étiquette qui correspond à vos impressions. | Suchen Sie in der Tabelle Ihren Modacor-Drucker und wählen Sie die Druckunterlage aus (Waffel oder Zuckerpaste), um die richtige Artikelnummer des Sets Beutel + Etikett für Ihre Druckvorgänge zu finden! | Busca en la tabla tu impresora Modacor y elije el tipo de hoja que usas (oblea o azúcar) para encontrar el código del kit bolsa + etiqueta dedicado a tus impresiones. | Procure na tabela a sua impressora Modacor e seleccione o tipo de suporte de impressão que utilizar (obreia ou pasta de açúcar) para encontrar o código do kit envelope + etiqueta correspondente à sua impressão!

	CIALDA <i>Wafer</i> 13501	CIALDA ULTRA-FINE <i>Extra thin wafer</i> 13503	CIALDA LISCISSIMA <i>Extra smooth wafer</i> 13505	PASTA DI ZUCCHERO <i>Sugar paste</i> 10513
	Cod: 10521 pz: 100	-	Cod: 10522 pz: 100	Cod: 10520 pz: 50
	Cod: 10521 pz: 100	Cod: 10523 pz: 100	Cod: 10522 pz: 100	Cod: 10520 pz: 50
	Cod: 10525 pz: 100	Cod: 10527 pz: 100	Cod: 10526 pz: 100	Cod: 10524 pz: 50
	Cod: 10525 pz: 100	Cod: 10527 pz: 100	Cod: 10526 pz: 100	Cod: 10524 pz: 50

Il Kit Busta + Etichetta non può essere utilizzato per stampe realizzate con la stampante Decojet A3 | The kit envelope+label cannot be used for prints made with decojet A3 printer. | Le Kit enveloppe + étiquette ne peut pas être utilisé pour impressions réalisées avec l'imprimante Decojet A3 | Das Set Beutel + Etikett darf nicht für DIN A3 Bedruckte Folien (Decojet A3) verwendet werden. | El kit bolsa + etiqueta, no se puede usar en caso de fotos impresas con la Decojet A3. | O Kit Envelope + Etiqueta não pode ser utilizado para impressões realizadas com a impressora Decojet A3.



Cartucce alimentari monouso

Disposable cartridges for edible printing | Cartouches alimentaires jetables
Einweg-Lebensmittelpatronen | Cartuchos alimentarios desechables
Tinteiros alimentares descartáveis



CARTUCCE AZO

AZO cartridges | Cartouches azoïques | AZO Patronen
Cartuchos azoicos | Tinteiros azóicos

- Cod: 30231 Nero grande
- Cod: 30232 Nero
- Cod: 30233 Ciano
- Cod: 30234 Magenta
- Cod: 30235 Giallo

pz: 1
Gluten free

KIT PULIZIA (5 CARTUCCE)

Cleaning kit (5 cartridges)
Kit nettoyage (5 cartouches)
Reinigungskit (5 Patronen)
Kit de limpeza (5 cartuchos)
Kit de limpeza (5 tinteiros)

Cod: 30241
pz: 1
Gluten free



CARTUCCE AZO

AZO cartridges | Cartouches azoïques | AZO Patronen
Cartuchos azoicos | Tinteiros azóicos

- Cod: 30171 Nero grande
- Cod: 30172 Nero
- Cod: 30173 Ciano
- Cod: 30174 Magenta
- Cod: 30175 Giallo

pz: 1
Gluten free

KIT PULIZIA (5 CARTUCCE)

Cleaning kit (5 cartridges)
Kit nettoyage (5 cartouches)
Reinigungskit (5 Patronen)
Kit de limpeza (5 cartuchos)
Kit de limpeza (5 tinteiros)

Cod: 30181
pz: 1
Gluten free

Le multifunzioni
Decojet C1 e C2
sono garantite
per l'utilizzo
alimentare.
Non è possibile
utilizzare cartucce
NON ALIMENTARI

The Decojet C1
and Decojet C2
are guaranteed for
edible printing
only. It is not
possible to use
printing cartridges
containing NON
EDIBLE INK

Les imprimantes
multifonction
Decojet C1
et C2 sont
garanties pour
une utilisation
alimentaire. Il
n'est pas possible
d'utiliser des
cartouches NON
ALIMENTAIRES

Der Decojet C1
und Decojet C2
sind nur für den
Gebrauch mit
Lebensmitteln
garantiert. Es ist
nicht möglich,
andere Patronen
zu verwenden

Las
multifunciones
Decojet C1 y C2,
están garantizadas
para uso
alimentario. NO
admiten cartuchos
NO alimentarios

As multifunções
Decojet C1 e C2
estão garantidas
para uso
alimentar. Não
admite tinteiros
NÃO ALIMENTARES

Testina di stampa

Print head | Tête d'impression | Druckkopf
Cabezal de impresión | Cabeça de impressão



Cod: 30189
pz: 1

Compatibile con
stampanti Decojet
C1 e Decojet C2

Compatible with
Decojet C1 and
Decojet C2 printer

Compatible avec
imprimantes
Decojet C1 et
Decojet C2

Kompatibel
mit Decojet C1
und Decojet C2
Drucker





Compatible
con impresoras
Decojet C1 y
Decojet C2

Compatível com
impressoras
Decojet C1 e
Decojet C2



CARTUCCE A3

A3 Cartridges | Cartouches A3 | Patronen A3
Cartuchos A3 | Tinteiros A3

-  Cod: **30431** Nero
-  Cod: **30432** Ciano
-  Cod: **30433** Magenta
-  Cod: **30434** Giallo

pz: 1
Gluten free



Magic spray

Lacquer spray | Laque en spray
Lackspray | Laca spray
Laca em spray

DECOPLOTTY
— HIGH TECH



Da spruzzare su cioccolato, pasta di zucchero e panna prima della stampa con Decoplotty per fissare le stampe, esaltarne la qualità e garantirne la conservazione nel tempo

To spray on chocolate, sugar paste and cream before printing with Decoplotty in order to fix the print, enhance the quality and ensure lasting conservation

À vaporiser sur le chocolat, la pâte à sucre et la crème avant l'impression avec Decoplotty pour fixer l'image, exalter la qualité et en garantir la conservation dans le temps

Zum Aufsprühen auf Schokolade, Zuckermasse und Sahne vor dem Drucken mit Decoplotty zur Fixierung von Aufdrucken: ausgezeichnete Qualität und gute Aufbewahrung

Para aplicar en chocolate, pasta de azúcar y nata antes de la impresión con Decoplotty para fijar las imágenes, realzar la calidad y garantizar la conservación a lo largo del tiempo

Para borrifar sobre chocolate, pasta de açúcar e natas antes de imprimir com Decoplotty para fixar as impressões, exaltar a qualidade e garantir a sua conservação no tempo



Cod: **24679**
ml: 400
pz: 1



Fiori e soggettini

Flowers, Figurines

Decorazioni e fiori in cialda Wafer decorations and flowers	196-201 204-211
Fiori decorativi Decorative flowers	202-204/207 212-215/221/ 230-245
Fiori in zucchero Sugar flowers	216-229
Rami decorativi Decorative branches	246-251
Soggetti decorativi Decorative figurines	252-256
Soggetti in gelatina e zucchero Jelly and sugar figurines	260-267
Soggetti in zucchero Sugar figurines	256-259 268-277

I CORSI



2 corsi Modecor Master Cake al mese, su due sedi diverse, della durata di 2 giorni. Calendario disponibile sul sito www.modecor.it. Scopri come decorare una torta in panna in modo unico e innovativo!

MASTER CLASSES

Modecor Master Cake courses organized in two different locations. Calendar at www.modecor.it

I FORMAT ONE TO ONE

Portiamo il nostro know how direttamente nel tuo laboratorio! Pacchetti formativi Modecor Master Cake e di Decorazione studiati per soddisfare qualsiasi esigenza!
Chiamaci al numero verde 800 253444 per scoprire il format che fa per te.



Decorazioni in cialda

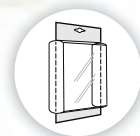
Wafer decorations | Décorations en azyme
Oblatendekore | Decoraciones de oblea
Decorações de obreira



Cod: 13105
●●● A
cm: L3/7xH2/5
pz: 260
mat: WF
Gluten free



L14xH18cm



Cod: 13083
●●● A
■ ■ ■ 2
cm: L4,8/6,7xH3,8/6,2
pz: 16Blister
mat: WF





Cod: 11234

●●● A

■ ■ ■ 6

cm: L6,8/8xH5,2/5,6

pz: 72

mat: WF





Fiori in cialda

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



Cod: **13207** NEW

●●● A

cm: Ø8,3

pz: 35

mat: WF







Fiori in cialda

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



Cod: **13208** NEW

●●● BCDEV

cm: Ø7,5

pz: 35

mat: WF







Fiori decorativi

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

EFFETTO PERLESCENTE PEARLY-EFFECT



Cod: **13205D** NEW
cm: Ø3
pz: 230
mat: ✪



Cod: **13206D** NEW
cm: Ø5,5
pz: 90
mat: ✪



Cod: **13201D**
cm: Ø3
pz: 230
mat: ✪



Cod: **13200D**
cm: Ø5,5
pz: 90
mat: ✪



Cod: **13202D**
cm: Ø4
pz: 200
mat: ✪







Fiori decorativi

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



Cod: 13204

●●● DEN

cm: Ø3

pz: 230

mat: ★

Fiori in cialda

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

EFFETTO PERLESCENTE
PEARLY-EFFECT



Cod: 13097B

cm: Ø3

pz: 200

mat: WF

Cod: 13097C



Cod: 13070

●●● BCDEGQ

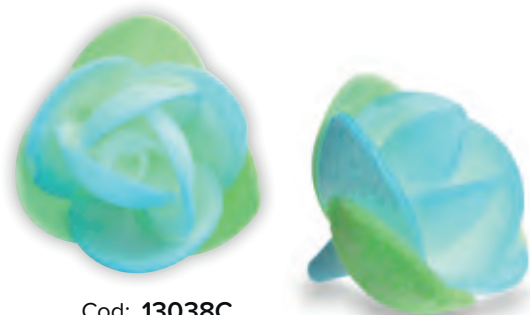
cm: Ø3

pz: 230

mat: WF



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



Cod: **13038C**



Cod: **13072**
 ●●● BCD
 cm: Ø5,3
 pz: 180
 mat: WF
 Gluten free



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



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



Fiori in cialda

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



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



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





**EFFETTO
PERLESCENTE
PEARLY-EFFECT**

Cod: **13001**

●●● BC
cm: Ø5,5
pz: 100
mat: WF



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



Fiori decorativi

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



Cod: **13203**
●●● DEN
cm: Ø5,5
pz: 90
mat: ★





Fiori in cialda

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



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



Cod: **13106**
●●● BCD
cm: Ø3,2
pz: 100
mat: WF



Cod: **13131**
cm: Ø4,5
pz: 200
mat: WF



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





Fiori in cialda

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



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



Cod: **11230**
●●● BCDE
cm: Ø4,5
pz: 100
mat: WF
Gluten free



Cod: **13091**
●●● A
cm: Ø5,5
pz: 110
mat: WF
Gluten free

Effetto 3D - 3D effect



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



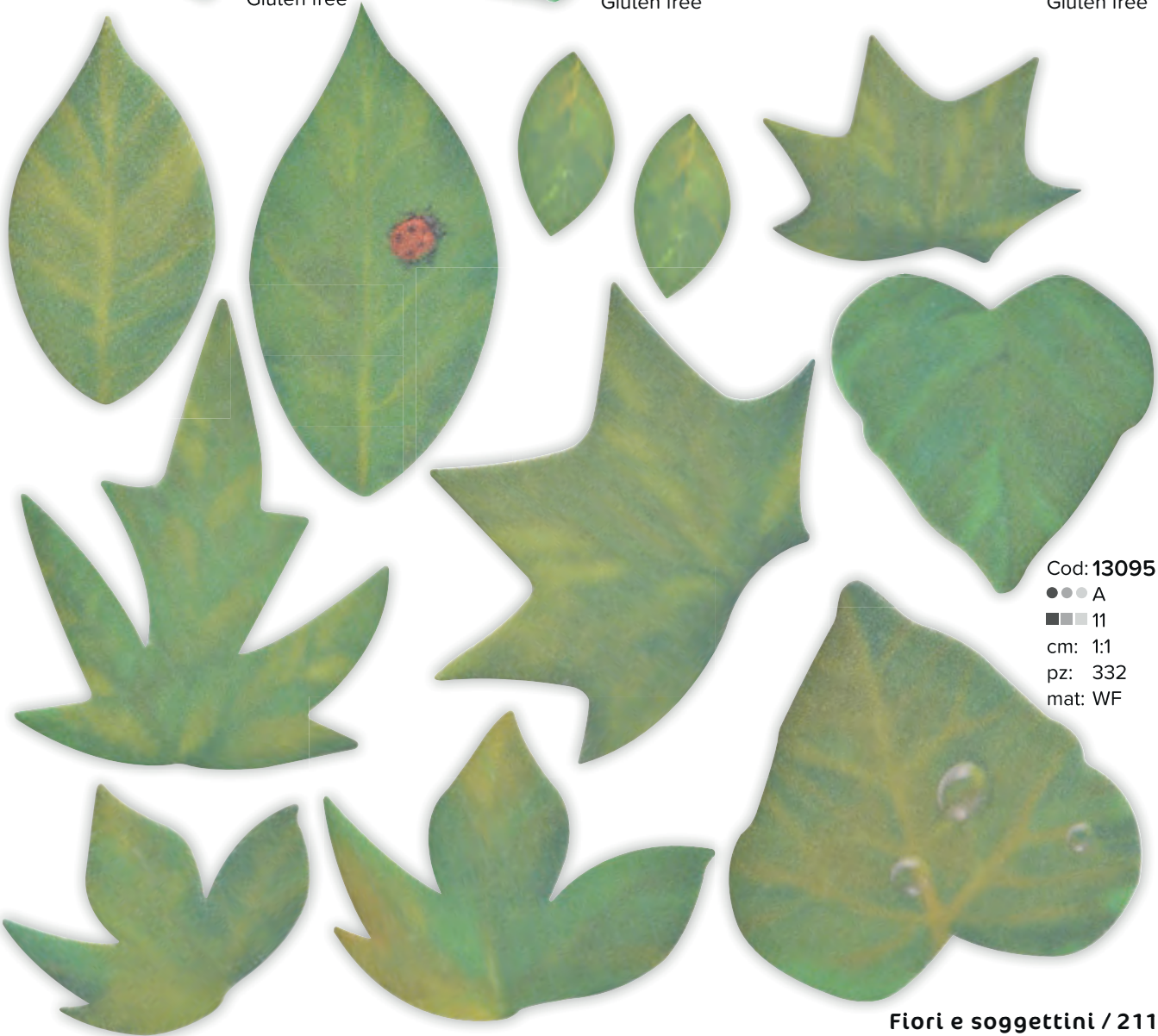
Cod: 13002L
 cm: H4,7
 pz: 1000
 mat: WF
 Gluten free



Cod: 13057L
 cm: H4
 pz: 1000
 mat: WF
 Gluten free



Cod: 14327
 cm: H4,7
 pz: 1000
 mat: WF
 Gluten free



Cod: 13095
 ●●● A
 ■■■ 11
 cm: 1:1
 pz: 332
 mat: WF



Fiori decorativi

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



Cod: 10162

●●● A

cm: Ø2,2

pz: 120

mat: ✪



Cod: 10161

●●● A

cm: Ø3,8

pz: 72

mat: ✪



Cod: 10152

●●● A

cm: Ø5,5

pz: 60

mat: ✪



Cod: 10153

●●● A

cm: Ø3,5

pz: 120

mat: ✪





Fiori decorativi

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



Cod: **10156**

●●● AD

cm: Ø3,5

pz: 32

mat: ♻️



Cod: **10155**

●●● AD

cm: Ø2,8

pz: 64

mat: ♻️



Cod: **10159**

●●● AG

cm: Ø3

pz: 64

mat: ♻️



Cod: **10160**

●●● AG

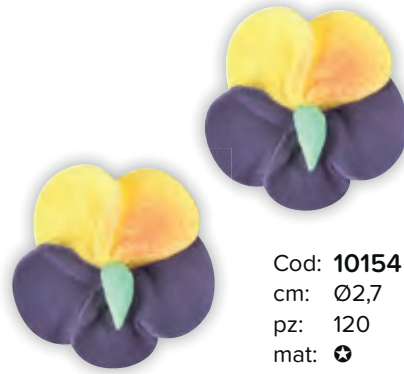
cm: Ø2,2

pz: 100

mat: ♻️



Cod: **10163**
 cm: Ø2,8
 pz: 160
 mat: ✪



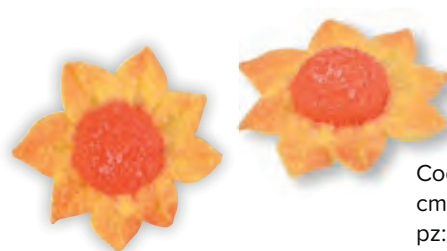
Cod: **10154**
 cm: Ø2,7
 pz: 120
 mat: ✪



Cod: **10158**
 ●●● EG
 cm: Ø4,4
 pz: 36
 mat: ✪



Cod: **10149**
 cm: Ø2,3
 pz: 280
 mat: ✪



Cod: **10151**
 cm: Ø2,8
 pz: 280(140x2)
 mat: ✪



Cod: **10148**
 cm: Ø4,7
 pz: 144(72x2)
 mat: ✪



Cod: **10150**
 cm: Ø7
 pz: 48(24x2)
 mat: ✪



Fiori in zucchero

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



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



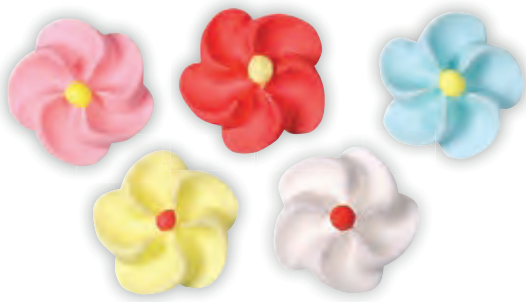
Cod: **10014**
●●● A
cm: Ø2,5
pz: 200
mat: ZU
Gluten free



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



Cod: **10065**
●●● A
cm: L5xH4,5
pz: 100
mat: ZU
Gluten free



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



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



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



Cod: **10064**
 ●●● A
 cm: Ø3
 pz: 144
 mat: ZU
 Gluten free



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



Cod: **10066**
 cm: L3
 pz: 480
 mat: ZU
 Gluten free



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



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



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



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



Fiori in zucchero

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

*Assortito in 2 misure
2 sizes assorted*



Cod: 11079
●●● A
■ ■ ■ 2
cm: Ø2,2/3,5
pz: 120
mat: ZU
Gluten free

Effetto Perlato - Pearly-effect



Cod: 11255



Cod: 11256
●●● A
cm: Ø2,9
pz: 100
mat: ZU
Gluten free





Fiori in zucchero

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



Cod: 11082
●●● A
cm: Ø1
pz: 500
mat: ZU
Gluten free



Cod: 11213
●●● A
cm: Ø1,4
pz: 500
mat: ZU
Gluten free



Cod: 11246
●●● A
cm: Ø2
pz: 200
mat: ZU
Gluten free



Cod: 11245
●●● A
cm: Ø2,8
pz: 100
mat: ZU
Gluten free



Cod: 11222
●●● A
cm: Ø2,8
pz: 100
mat: ZU
Gluten free



Cod: 11080
●●● A
cm: Ø2,5
pz: 100
mat: ZU
Gluten free



Cod: **11193**
 ●●● AG
 cm: L2,5xH6x
 xP2,5
 pz: 100
 mat: ZU



Cod: **11241**
 ●●● A
 cm: Ø2,5
 pz: 100
 mat: ZU
 Gluten free

Fiori decorativi

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



Cod: **11268**
 ●●● A
 cm: Ø2,5
 pz: 100
 mat: ★



Fiori in zucchero

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



Cod: **11292** NEW

●●● BCG

■ ■ ■ 2

cm: Ø4

pz: 36

mat: ZU

Gluten free



Cod: **11291** NEW

●●● BCG

cm: Ø5

pz: 36

mat: ZU

Gluten free





Cod: **11290** NEW

●●● BCG

cm: Ø5

pz: 36

mat: ZU

Gluten free





Fiori in zucchero

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



Ø6,5cm
3pz

Ø5,5cm
4pz

Ø8cm
3pz

Cod: **11219E** NEW
pz: 1Kit(17pz)
mat: ZU
Gluten free

Ø4cm
7pz



Ø8cm
3pz



Ø5,5cm
4pz



Ø4cm
7pz



Ø6,5cm
3pz

Cod: **11219G**





Fiori in zucchero

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



Ø8cm
3pz

Cod: **11219W**
pz: 1Kit(17pz)
mat: ZU
Gluten free

Ø4cm
7pz

Ø6,5cm
3pz

Ø5,5cm
4pz

Cod: **11219B**

Cod: **11219K**



Cod: **11084**

●●● A

cm: Ø3

pz: 30

mat: ZU

Gluten free



Cod: **11279**

●●● AG

cm: Ø3,8

pz: 36

mat: ZU

Gluten free



Cod: **11280**

●●● AG

cm: Ø5

pz: 18

mat: ZU

Gluten free





Fiori in marzapane

Marzipan flowers | Fleurs en marsepain
Marzipanblumen | Flores de mazapán
Flores em maçaão



Cod: 12900

●●● A

cm: Ø3,5

pz: 35

mat: MZ

Fiori in pasta di zucchero modellabile

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



Cod: 10315B

cm: Ø3

pz: 48

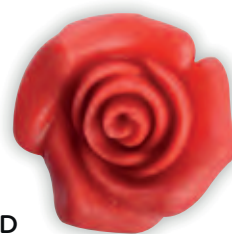
mat: ZU



Cod: 10315C



Cod: 10315D



Cod: 10315G



Cod: 10316

cm: L2,5xH4

pz: 96

mat: ZU



L3xH4,5cm

+24 FOGLIE
Leaves | Feuilles
Blätter | Hojas
Folhas



Cod: 10309
●●● BCGV
cm: Ø6
pz: 12
mat: ZU



L3xH4,5cm

+24 FOGLIE
Leaves | Feuilles
Blätter | Hojas
Folhas



Cod: 10308
●●● BCGV
cm: Ø4
pz: 24
mat: ZU



Fiori decorativi

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



Cod: 11270

●●● BCEQ

cm: Ø5,5

pz: 18

mat: (♠)



Cod: 11269

●●● ENQ





Fiori decorativi

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



Ø8cm
3pz



Ø5,5cm
4pz



Ø4cm
7pz



Ø6,5cm
3pz

Cod: **11221D**
pz: 1Kit(17pz)
mat: ✪



Cod: **11278D**
cm: Ø5
pz: 18
mat: ✪



Cod: **11277D**
cm: Ø3,8
pz: 36
mat: ✪





Fiori decorativi

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



Colori Fluo
Fluo colours

Cod: 11251

●●● A

cm: Ø4

pz: 36

mat: ✪



Cod: 11231

●●● A

cm: Ø3

pz: 100

mat: ✪



Cod: 11232

●●● A

cm: Ø2,7

pz: 100

mat: ✪



Cod: 11272

●●● A
cm: Ø4
pz: 40
mat: ✪



Cod: 11281

●●● A
cm: Ø2,5
pz: 50
mat: ✪



12pz



12pz



13pz



13pz





Fiori decorativi

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

Design
texture



Cod: 11275

●●● BCD

cm: Ø4,6

pz: 30

mat: ☼



Cod: 11274

●●● BCD

cm: Ø5

pz: 30

mat: ☼





Fiori decorativi

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



ASSORTITO IN 2 MISURE - 2 SIZES ASSORTED



Cod: 11159

●●● A

■ ■ ■ 2

cm: Ø5/6

pz: 48

mat: (♣)

ASSORTITO IN 2 MISURE

2 SIZES ASSORTED



Cod: **11258**

●●● A

■ ■ ■ 2

cm: Ø3/4,5

pz: 24

mat: (♣)

Cod: **11257**

●●● A

■ ■ ■ 2

cm: Ø4,5/5,5

pz: 20

mat: (♣)



Cod: **11249**

●●● BDG

cm: Ø5

pz: 20

mat: (♣)

Cod: **11247G**

cm: Ø4,5

pz: 20

mat: (♣)



Cod: **11068B**

●●● A

■ ■ ■ 2

cm: Ø2,7/3

pz: 60

mat: (♣)

Cod: **11068C**



Cod: **11068D**





Fiori decorativi

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



Cod: 11073

●●● A

cm: H11

pz: 12

mat: (♠)





Fiori decorativi

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



Ø8cm

Cod: 11216

●●● A

■ ■ ■ 3

pz: 18

mat: ♣



Ø6,5cm



Ø6cm



Cod: 11191

cm: Ø6

pz: 48

mat: ♣

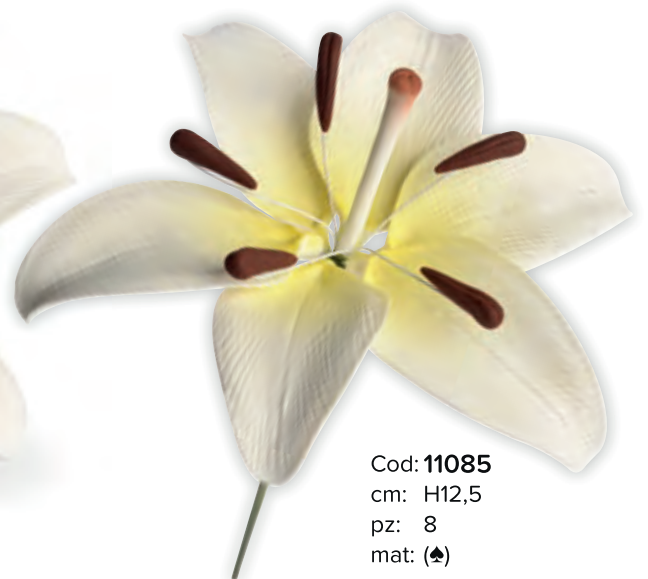


Cod: 11192

cm: Ø3,5

pz: 70

mat: ♣

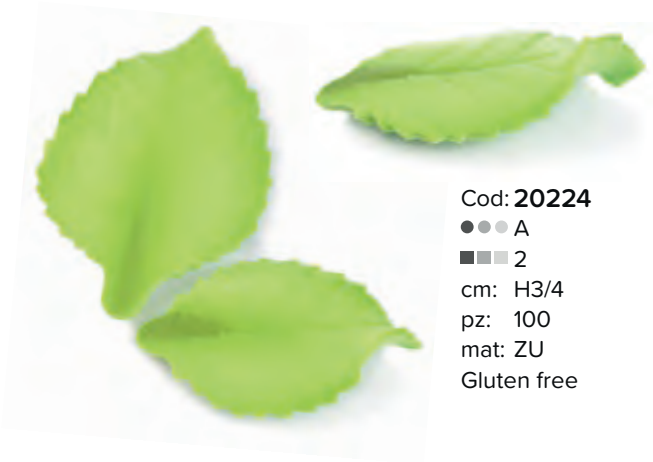


Cod: 11085

cm: H12,5

pz: 8

mat: ♣



Cod: 20224

●●● A

■ ■ ■ 2

cm: H3/4

pz: 100

mat: ZU

Gluten free



Cod: 11070

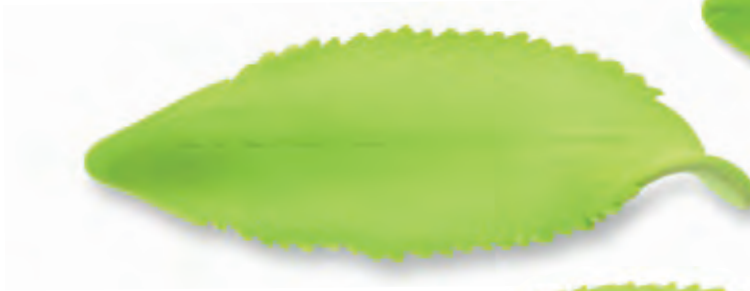
●●● A

■ ■ ■ 5

cm: H3/9

pz: 100

mat: ☼



Cod: 20210

●●● A

■ ■ ■ 3

cm: L4/7xH4/6,5

pz: 18

mat: ☼



Cod: 11267

●●● A

■ ■ ■ 2

cm: L3,5/4

pz: 100

mat: ☼



Cod: 11266

●●● A

■ ■ ■ 2

cm: Ø3/4

pz: 100

mat: ☼



Fiori decorativi

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



Cod: **11259**
cm: Ø11,7
pz: 4
mat: (♣)



Cod: **11253**
cm: Ø12
pz: 4
mat: (♣)



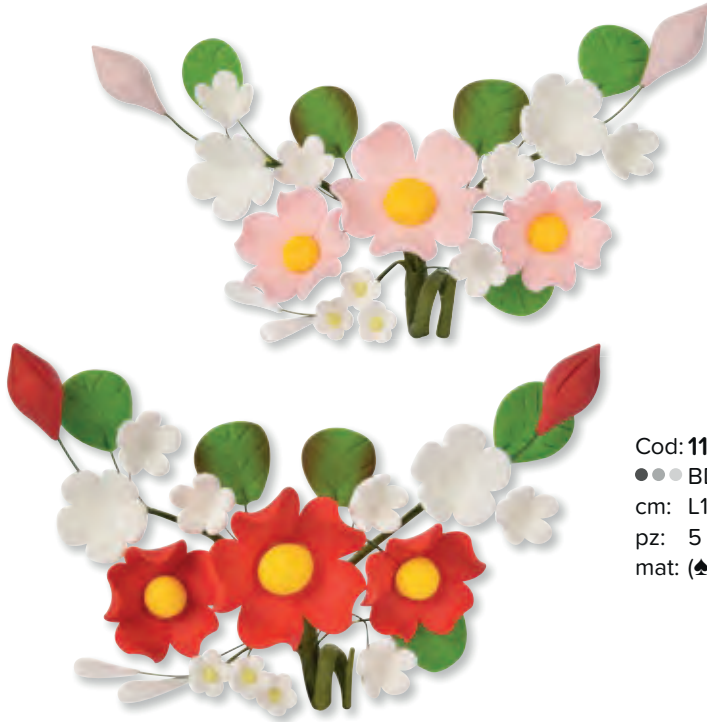
Cod: **11254**
cm: Ø12
pz: 4
mat: (♣)





Rami decorativi

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



Cod: 11271
●●● BDJ
cm: L15
pz: 5
mat: (♣)



Cod: 11252
●●● BDJ
cm: L14
pz: 4
mat: (♣)



Cod: 11273
 ●●● BDJ
 cm: L15
 pz: 5
 mat: (♣)



3pz



2pz

Cod: 11261
 ●●● A
 ■■■ 3
 cm: H18/21
 pz: 8
 mat: (♣)



3pz



Rami decorativi

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



Cod: **11244**
cm: H13,5
pz: 10
mat: (♣)



Cod: **11217**
cm: H17
pz: 12
mat: (♣)



Cod: **11242D**
cm: H12,5
pz: 10
mat: (♣)



Cod: **11242G**



Cod: **11242B**



1pz



2pz



1pz

Cod: 11189

●●● A

■ ■ ■ 3

cm: H18

pz: 1Kit(4pz)

mat: (♣)



Cod: 11172

cm: H19

pz: 6

mat: (♣)



Cod: 11243

cm: H14

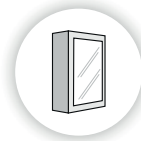
pz: 10

mat: (♣)



Rami decorativi

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



Cod: **11260**

●●● A

■ ■ ■ 2

cm: H17,5

pz: 8

mat: (♣)



Cod: **11262**

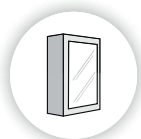
●●● A

■ ■ ■ 3

cm: H16,5/18,5

pz: 12

mat: (♣)





Cod: 11260G

●●● A

■ ■ ■ 2

cm: H17,5

pz: 8

mat: (♣)

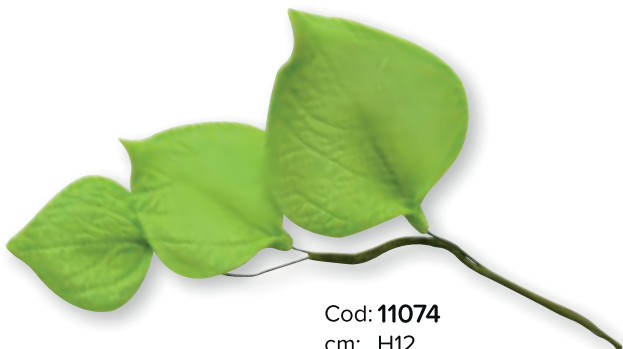


Cod: 11265

cm: H14

pz: 24

mat: (♣)



Cod: 11074

cm: H12

pz: 24

mat: (♣)



Cod: 11170

cm: H25

pz: 24

mat: (♣)



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

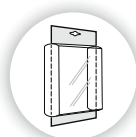
Il est indispensable d'utiliser le support pour fleurs pour isoler la décoration du gâteau

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

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

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

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



Cod: 30615P

cm: Ø1xH7,5

pz: 1Blister(6pz)

mat: PL



Soggetti decorativi

Decorative figurines | Sujets décoratifs
Dekorfiguren | Figuras decorativas
Figuras decorativas



Cod: 25591

●●● A

■ ■ ■ 2

cm: H12,5xØ5

H13xØ7,8

pz: 24

mat: ☼





Soggetti decorativi

Decorative figurines | Sujets décoratifs
Dekorfiguren | Figuras decorativas
Figuras decorativas



Cod: **20229** NEW
cm: H17
pz: 12
mat: (♣)



Cod: **20230** NEW
cm: H16
pz: 12
mat: (♣)



Cod: **24668**
●●● A
■ ■ ■ 3
cm: H2,5/4/9
pz: 100
mat: (♣)



Cod: **24667**
●●● A
■ ■ ■ 2
cm: H3/4
pz: 100
mat: (♣)





Soggetti decorativi

Decorative figurines | Sujets décoratifs
Dekorfiguren | Figuras decorativas
Figuras decorativas



Cod: 20208

●●● A

■ ■ ■ 3

cm: H8

pz: 18

mat: ☼

Decorazioni in zucchero

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



Cod: 25567

●●● A

■ ■ ■ 3

cm: Ø5,5

pz: 30

mat: ZU

Gluten free



Cod: **25562B**
 cm: L10xH5
 pz: 12
 mat: ZU
 Gluten free



Cod: **25562C**



Cod: **25562G**



Cod: **25563B**
 cm: L5xH2
 pz: 18
 mat: ZU
 Gluten free



Cod: **25563C**



Cod: **25563G**



Cod: **25565**
 ●●● A
 cm: L3xH2,3
 pz: 100
 mat: ZU
 Gluten free



Decorazioni in zucchero

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



L5xH2xP3cm



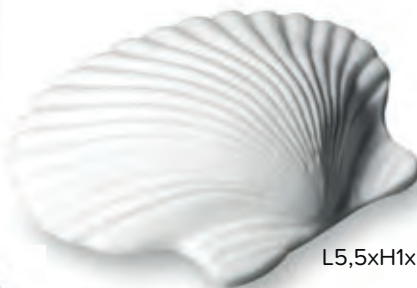
L6xH2xP4cm



Ø8xH1,5cm



L5,5xH2xP4cm



L5,5xH1xP4cm



L5,5xH1xP5cm

Cod: 25534

●●● A

■ ■ ■ 8

pz: 1Kit(8pz)

mat: ZU

Gluten free



L6xH1,5xP3cm



L10xH1xP2,5cm

Soggetti decorativi

Decorative figurines | Sujets décoratifs
Dekorfiguren | Figuras decorativas
Figuras decorativas

Cod: 11069G

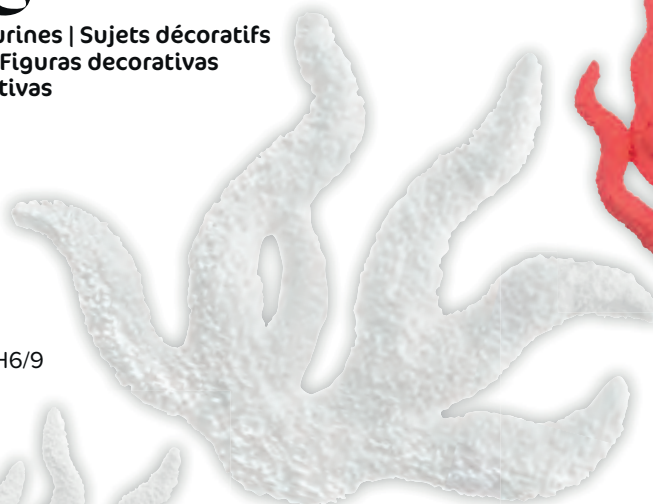
●●● A

■ ■ ■ 3

cm: L8/10,5xH6/9

pz: 18

mat: ☼



Cod: 11069D







Soggettini in zucchero e gelatina

Sugar and jelly figurines | Sujets en sucre et gelatine
Zucker und Gelatine Figuren | Figuras de azúcar y gominola
Bonequinhos de açúcar e geleia



Cod: **20227** NEW

●●● A

■ ■ ■ 3

cm: L3xH4,3xP5

pz: 24

mat: GE/ZU



Cod: **20260**

●●● A

■ ■ ■ 4

cm: L4xH2,5xP4

pz: 24

mat: GE/ZU

Gluten free



Cod: **20266**

cm: L3,5xH2xP4,8

pz: 24

mat: GE/ZU



Cod: **24674**

●●● A

■ ■ ■ 4

cm: L3xH2,5xP4

pz: 70(35x2)

mat: GE/ZU





Soggettini in zucchero e gelatina

Sugar and jelly figurines | Sujets en sucre et gelatine
Zucker und Gelatine Figuren | Figuras de azúcar y gominola
Bonequinhos de açúcar e geleia



Cod: **20225** NEW

●●● A

■ ■ ■ 3

cm: L4,5/4,8xH4,5/
/5,5xP2,5/3

pz: 24

mat: GE/ZU



Cod: **20258**

●●● A

■ ■ ■ 6

cm: L5xH3,5/4

pz: 30

mat: GE/ZU

Gluten free





Soggettini in zucchero e gelatina

Sugar and jelly figurines | Sujets en sucre et gelatine
Zucker und Gelatine Figuren | Figuras de azúcar y gominola
Bonequinhos de açúcar e geleia



Cod: 20265

●●● A

■ ■ ■ 2

cm: L3,5xH5,5xP3

pz: 30

mat: GE/ZU

Gluten free



Cod: 24768

●●● A

cm: L3,5xH3,5xP3

pz: 80(40x2)

mat: GE/ZU



Cod: 20259

●●● A

■ ■ ■ 6

cm: L3,2xH3,5/4xP3,5/4

pz: 30

mat: GE/ZU

Gluten free



Cod: 20211 **NEW**

cm: L2xH1,5xP2,3

pz: 48

mat: GE/ZU



Cod: 24451

cm: Ø2,6

pz: 70

mat: GE/ZU



Cod: **20213** NEW

●●● A

■ ■ ■ 3

cm: L3,5xH3,5xP2/2,5

pz: 30

mat: GE/ZU

Gluten free



Cod: **40575**

●●● A

■ ■ ■ 6

cm: Ø3

pz: 24

mat: GE/ZU



7pz

7pz

9pz

7pz

Cod: **20262**

●●● A

■ ■ ■ 4

cm: L3xH5,5xP3

pz: 30

mat: GE/ZU

Gluten free



Soggettini in zucchero e gelatina

Sugar and jelly figurines | Sujets en sucre et gelatine
Zucker und Gelatine Figuren | Figuras de azúcar y gominola
Bonequinhos de açúcar e geleia



Cod: 24629

●●● A

■ ■ ■ 6

cm: L3xH5xP5

pz: 30

mat: GE/ZU



Cod: 20228 NEW

●●● A

■ ■ ■ 3

cm: L4,5xH4,5xP3/3,5

pz: 30

mat: GE/ZU

Gluten free



Cod: 20204

●●● A

■ ■ ■ 4

cm: L3,5xH5/5,5x
xP2,2

pz: 40

mat: GE/ZU





Soggettini in zucchero

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



L2xH3xP3cm

Ø2,8xH5cm

Ø2,7xH4,5cm

Cod: **20212** NEW

●●● A

■ ■ ■ 3

pz: 48

mat: ZU

Gluten free

Cod: **20251**

●●● A

■ ■ ■ 3

cm: L3xH6/6,5xP2,8

pz: 24

mat: ZU



Cod: **20252**

●●● A

■ ■ ■ 5

cm: L3,5xH5,5x
xP2,7

pz: 40

mat: ZU



Cod: **40484**

●●● A

■ ■ ■ 5

cm: L3xH4/5,5x
xP1,5

pz: 30

mat: ZU





Soggettini in zucchero

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



Cod: 20255

●●● A

■ ■ ■ 4

cm: L3,5xH6/7,8x

xP2,7

pz: 20

mat: ZU



Cod: 20254



Cod: 20256



Cod: 20253





Masha e Orso

Cod: 43111

●●● A

■ ■ ■ 2

cm: L2,4/4xH5xP2,5/4

pz: 30

mat: ZU



7pz



8pz



7pz



8pz

RT
ROBOT TRAINS

Cod: 43125

●●● A

■ ■ ■ 4

cm: L3/3,5xH4,5/
/5,5xP1,5/2,5

pz: 30

mat: ZU



7pz



7pz



6pz

PAW
PATROL

Cod: 40504

●●● A

■ ■ ■ 3

cm: L3/3,5xH5,5/6x
xP3,5/4

pz: 20

mat: ZU

Soggetti decorativi

Decorative figurines | Décors sujets
Dekorfiguren | Figuras decorativas
Figuras decorativas



Cod: 40518

●●● A

■ ■ ■ 3

cm: L4/5xH6,3/9

pz: 12

mat: ☼



Soggettini in zucchero

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



Cod: 25557

●●● A

■ ■ ■ 8

cm: L3,2/4xH3,5/6x
xP3/5,5

pz: 40

mat: ZU



Cod: 20219

●●● A

■ ■ ■ 5

cm: L2,5/4,8xH3,2/5x
xP2,5/5

pz: 30

mat: ZU



Cod: 20218

●●● A

■ ■ ■ 3

cm: L3,5/4xH2,5/3x
xP3/4,5

pz: 24

mat: ZU





Soggettini in zucchero

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



Cod: 24777

●●● A

■ ■ ■ 6

cm: H2,5/5

pz: 24

mat: ZU



L6xH2,7xP3,2cm
5pz



L5xH3xP3,5cm
5pz



L6xH3xP1,8cm
5pz



L5xH5,2xP3cm
5pz



L7xH3,8xP3,7cm
4pz

Cod: 20263

●●● A

■ ■ ■ 5

pz: 24

mat: ZU





Soggettini in zucchero

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



Ø3,5xH4,5cm

L4,7xH5xP3,5cm



Cod: 20257

●●● A

■ ■ ■ 2

pz: 20

mat: ZU



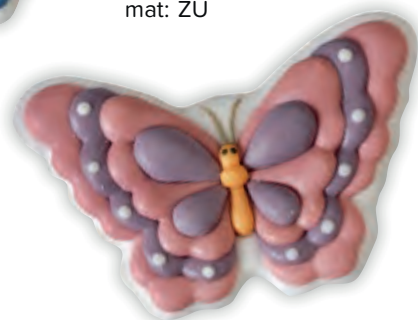
Cod: 24625

●●● A

cm: L5,5xH3,5

pz: 96

mat: ZU



Effetto 360 - 360 effect



Cod: 25582
●●● A
■ ■ ■ 4
cm: L5,7xH5,3
pz: 16
mat: ZU
Gluten free



Cod: 25564
●●● A
cm: L5xH4,5
pz: 24
mat: ZU
Gluten free

FIORI
SOGGETTINI
Flowers - Figurines



Nastri e Candele

Ribbons and Candles

Nastri in tessuto Fabric ribbons	280-283
Nastri con strass Rhinestones ribbons	284-285
Nastri classici Classic ribbons	286
Nastri sottotorta Colly Colly ribbons	287
Nastri Bijoux Bijoux ribbons	288-289
Candele numerali Numeral candles	290-298
Candele speciali Special candles	297/299
Candele a stelo Thin candles	300-301
Numeri Numbers	302-303



Nastri in tessuto

Fabric ribbons | Rubans en tissu
Stoffbänder | Cintas de tela
Fitas de tecido

Ideale per decorare ogni tipologia di torta grazie allo strato interno in acetato che aderisce perfettamente ai bordi.

Ideal for decorating any type of cake thanks to the inner layer of acetate that adheres perfectly to the edges

Idéals pour décorer tous les gâteaux, grâce à la couche interne en acétate qui adhère parfaitement aux bords

Dank der Innenschicht aus Acetat, die perfekt an den Rändern haftet, sind sie ideal zum Dekorieren von Kuchen jeder Art.

Ideal para decorar todo tipo de pasteles gracias a la capa interna de seda de acetato que se adhiere perfectamente a la superficie

Ideal para decorar qualquer tipo de bolo graças à capa interna de acetato que adere perfeitamente às bordas



Cod: 25053 NEW



Cod: 25054 NEW



Cod: 25056 NEW



Cod: 25055 NEW



Cod: 25057 NEW

cm: H4
pz: 20m
mat: ST/PL

*L'unico nastro in tessuto
adatto al contatto con
alimenti!*

*The only foodsafe
fabric ribbon!*





Nastri in tessuto

Fabric ribbons | Rubans en tissu
Stoffbänder | Cintas de tela
Fitas de tecido

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Ideal para decorar qualquer tipo de bolo graças à capa interna de acetato que adere perfeitamente às bordas



Cod: **26003** NEW
●●● BC



Cod: **25051** NEW
●●● BC



Cod: **25052** NEW
cm: H4
pz: 20m
mat: ST/PL

*L'unico nastro in tessuto
adatto al contatto con
alimenti!*

*The only foodsafe
fabric ribbon!*





Nastri con strass

Rhinestones Ribbons | Rubans avec strass
Strassbänder | Cintas con strass
Fitas com strass

Applicare il prodotto con la banda protettiva in PET

Do not remove the protective foodsafe PET strip when applying

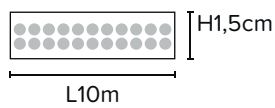
Appliquer le produit avec la bande de protection en PET

Produkt mit dem PET-Schutzstreifen anbringen

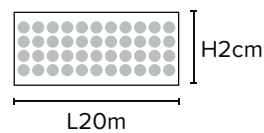
Aplique el producto con la banda de protección de PET

Aplicar o produto com a faixa de proteção em PET

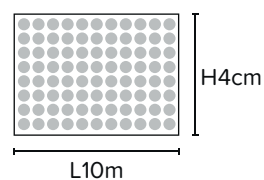
Cod: **25030H**
cm: L10mxH1,5cm
pz: 1
mat: PL



Cod: **25028H**
cm: L20mxH2cm
pz: 1
mat: PL



Cod: **25033H**
cm: L10mxH4cm
pz: 1
mat: PL



Applicare il prodotto con la banda protettiva in PET

Do not remove the protective foodsafe PET strip when applying

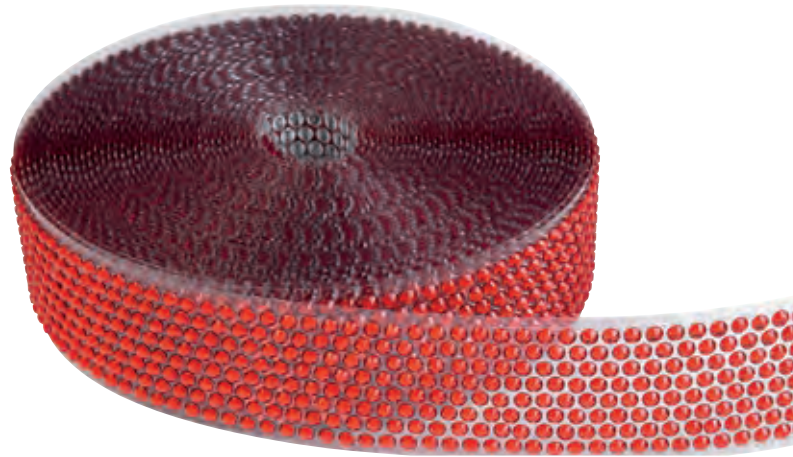
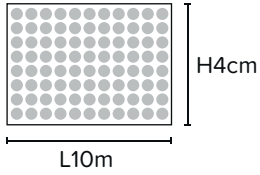
Appliquer le produit avec la bande de protection en PET

Produkt mit dem PET-Schutzstreifen anbringen

Aplique el producto con la banda de protección de PET

Aplicar o produto com a faixa de proteção em PET

Cod: 25033D
cm: L10mxH4cm
pz: 1
mat: PL



Cod: 25033B



Cod: 25033C



Cod: 25033H



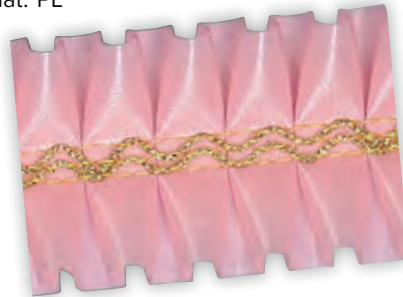


Nastri

Ribbons | Rubans
Tüllbänder | Cintás
Fitas



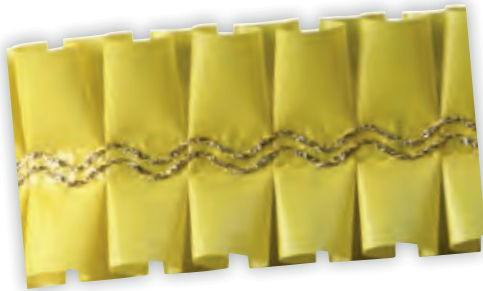
BIANCO
Cod: 24192G
cm: H5
pz: 50m
mat: PL



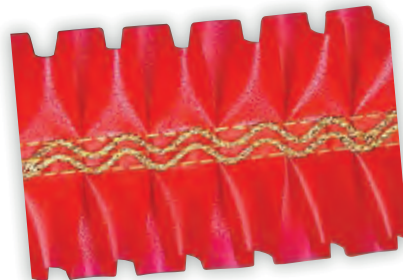
ROSA
Cod: 24192B



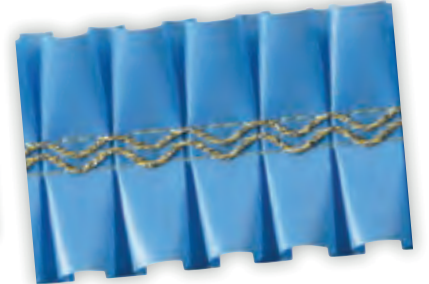
LILLA
Cod: 24192V



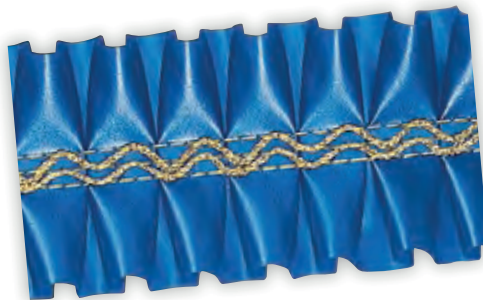
GIALLO
Cod: 24192E



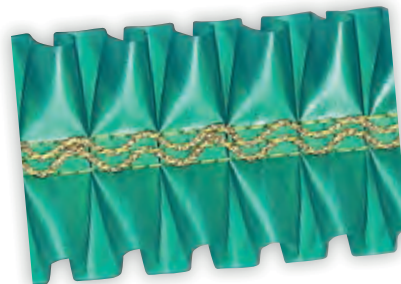
ROSSO
Cod: 24192D



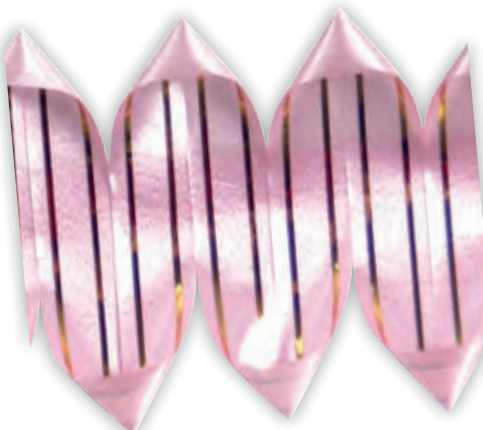
AZZURRO
Cod: 24192C



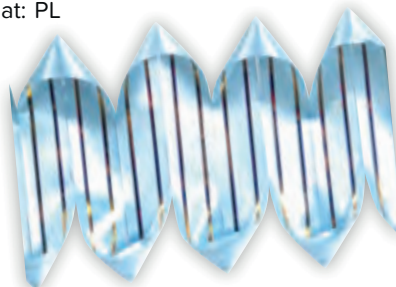
BLU
Cod: 24192K



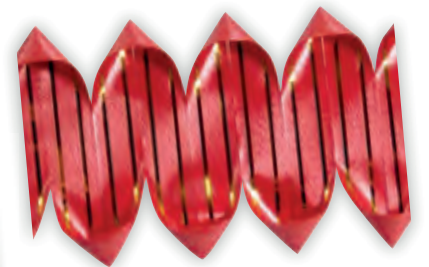
VERDE
Cod: 24192L



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



AZZURRO
Cod: 24035C



ROSSO
Cod: 24035D

Nastri sottotorta Colly

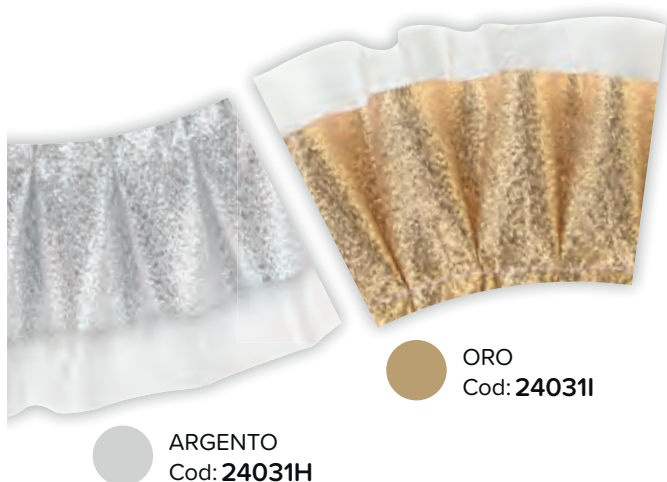
Ribbons Colly | Rubans Colly
Tüllbänder Colly | Cintas Colly
Fitas Colly



GIALLO
Cod: 24031E
cm: H4,5
pz: 20m
mat: ST(♣)



LILLA
Cod: 24031V



Double face!



Cod: 25034DI
cm: H5
pz: 20m
mat: ST(♣)



Nastri Bijou

Bijou ribbons | Rubans Bijou
Bänder Bijou | Cintas Bijou
Fitas Bijou

Per impreziosire
ogni tuo dolce,
anche il più
semplice!

To embellish all of
your cakes, even
the most simple!

Pour enrichir
chacun de vos
gâteaux, même le
plus simple !

Macht jede
Konditorware
edel, auch die
einfachste!

Para embellecer
todos tus dulces,
¡incluso el más
sencillo!

Para enriquecer
todos os seus
doces, até o mais
simples!



Cod: **24368**

●●● BCDEI

cm: H4

pz: 50m

mat: PL



Per bordi sempre
perfetti!

For always perfect
borders!

Pour des contours
toujours parfaits!

Für einen stets
perfekten Rand!

¡Para bordes
siempre perfectos!

Para bordas
sempre
perfeitas!



Cod: **24355**

●●● BCDEILV

cm: H4,5

pz: 50m

mat: PL







Candele

Candles | Bougies
Kerzen | Velas
Velas



Cod: **230211Z** NEW

cm: H11
pz: 25
mat: CE/PL



Cod: **230210Z** NEW



Cod: **230212Z** NEW



Cod: **230213Z** NEW



Cod: **230214Z** NEW



Cod: **230215Z** NEW



Cod: **230216Z** NEW



Cod: **230217Z** NEW



Cod: **230218Z** NEW



Cod: **230219Z** NEW







Candele

Candles | Bougies
Kerzen | Velas
Velas



Cod: 230210B



Cod: 230212B



Cod: 230213B



Cod: 230214B



Cod: 230215B



Cod: 230211B

cm: H11
pz: 25
mat: CE/PL



Cod: 230216B



Cod: 230217B



Cod: 230218B



Cod: 230219B



Cod: 230210C



Cod: 230212C



Cod: 230213C



Cod: 230214C



Cod: 230215C



Cod: 230211C

cm: H11
pz: 25
mat: CE/PL



Cod: 230216C



Cod: 230217C



Cod: 230218C



Cod: 230219C



Cod: 230210D



Cod: 230212D



Cod: 230213D



Cod: 230214D



Cod: 230215D



Cod: 230211D
cm: H11
pz: 25
mat: CE/PL



Cod: 230216D



Cod: 230217D



Cod: 230218D



Cod: 230219D



CON GLITTER - WITH GLITTER



Cod: 230720



Cod: 230722



Cod: 230723



Cod: 230724



Cod: 230725



Cod: 230721
cm: H8,5
pz: 24Blister
mat: CE/PL



Cod: 230726



Cod: 230727



Cod: 230728



Cod: 230729



Candele

Candles | Bougies
Kerzen | Velas
Velas



Cod: **230840**
cm: H12
pz: 6Blister
mat: CE/PL



Cod: **230841**



L10,2xH26,3xP8cm



Cod: **230842**



Cod: **230843**



Cod: **230844**



Cod: **230845**



Cod: **230846**



Cod: **230847**



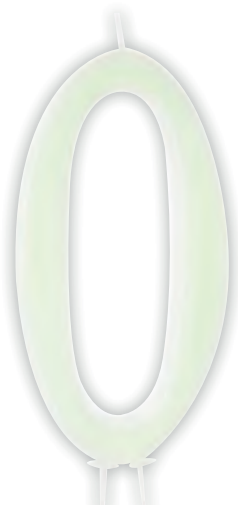
Cod: **230848**



Cod: **230849**

Candele fluorescenti

Fluorescent candles | Bougies fluorescentes
Leuchtkerzen | Velas fluorescentes
Velas fluorescentes



Cod: 230920



Cod: 230921



Cod: 230922



Cod: 230923



Cod: 230924



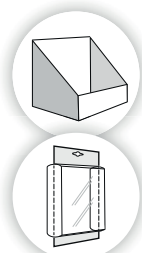
Cod: 230925



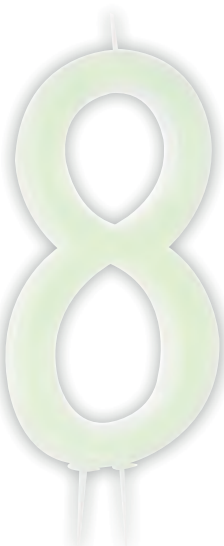
Cod: 230926



Cod: 230927



Cod: 230928
cm: H12
pz: 6Blister
mat: CE/PL



Cod: 230929

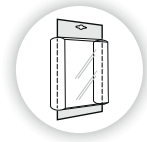


Cod: 23093



Candele

Candles | Bougies
Kerzen | Velas



Cod: 230160
cm: H4,5
pz: 24Blister
mat: CE/PL



Cod: 230161



Cod: 230162



Cod: 230163



Cod: 230164



Cod: 230165



Cod: 230166



Cod: 230167



Cod: 230168



Cod: 230169



Cod: 23020



Cod: 230170



Cod: 230171



Cod: 230172



Cod: 230173



Cod: 230174



Cod: 230175



Cod: 230176



Cod: 230177



Cod: 230178



Cod: 230179



Cod: 23023



Cod: 23088

●●●BCDG

cm: H6,5

pz: 24Blister(4pz)

mat: CE/PL



Disney



Cod: 72168
 ●●● A
 ■■■ 2
 cm: H4,5
 pz: 24Blister
 mat: CE/PL



Cod: 72182
 ●●● A
 ■■■ 2
 cm: H4,5
 pz: 24Blister
 mat: CE/PL

From the Movie
 Disney
FROZEN



6pz

18pz



Cod: 40506
 ●●● A
 ■■■ 3
 cm: H3,5/4
 pz: 24Blister
 mat: CE/PL



RETRO
 back side



Cod: 23089
 cm: L25xH86xP17
 pz: 1(250pz)
 mat: CE/MT(♣)

Completalo
 come vuoi tu!
 Fill it as you like!

NASTRI
 CANDELE
 Ribbons - Candles



Candele

Candles | Bougies
Kerzen | Velas
Velas



Cod: 239041



Cod: 239042



Cod: 239043



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



Cod: 239044



Cod: 239045



Cod: 239046



Cod: 239047



Cod: 239048



Cod: 239049

CON GLITTER
WITH GLITTER



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



Cod: 22067
cm: L4,5/6xH12
pz: 6Blister(2pz)
mat: CE/PL



L16,3xH26,3xP8cm

1KIT= CANDELA 1 + CANDELA 8
1KIT= candle 1 + candle 8.
1KIT= bougie 1 + bougie 8
1KIT= Kerze 1 + Kerze 8. 1KIT= vela 1 + vela 8
1KIT= vela 1 + vela 8

Candele musicali

Musical Candles | Bougies musicales
Kerzen mit Melodie | Vela musical
Velas musical



L23xH18xP14cm



Cod: 23031

●●● A

cm: H11

pz: 36Blister

mat: CE/PL

Candela fontana

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



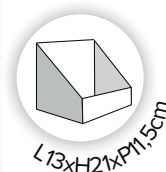
Cod: 23034

cm: H15

pz: 36(9Blister da 4pz)

Candele scintillanti

Sparkling Candles | Bougies scintillantes
Sprühkerzen | Velas centelleantes | Velas cintilantes



Cod: 23009

●●● A

cm: H17

pz: 800(40Blister da 20pz)

mat: CE(♣)

NASTRI
CANDELE
Ribbons - Candles



Candele

Candles | Bougies
Kerzen | Velas
Velas



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



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

Colora la tua festa!
Colour your party!



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



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



Cod: **23081C**
 cm: H11
 pz: 12Blister(6pz)
 mat: CE/PL



Cod: **23081B**

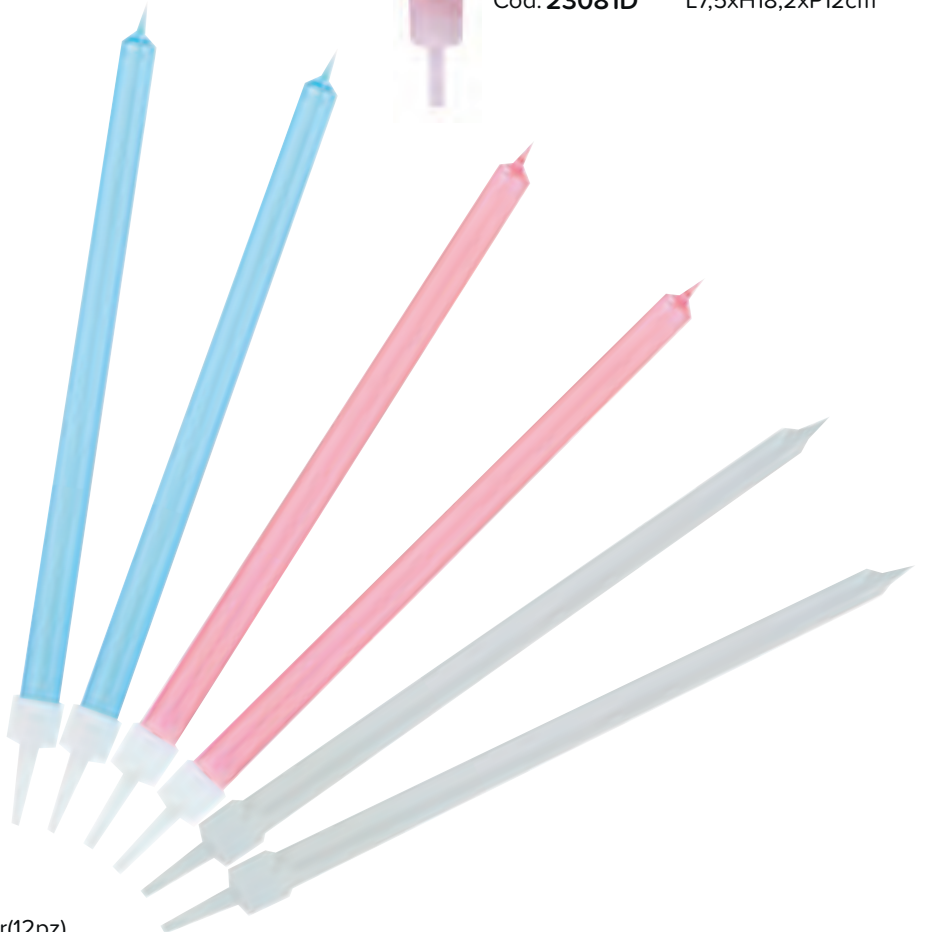


Cod: **23081D** L7,5xH18,2xP12cm



L7,5xH14xP7,5cm

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



NASTRI
 CANDELE
 Ribbons - Candles



Numeri

Numbers | Chiffres
Zahlen | Números
Números



Cod: 230410



Cod: 230411



Cod: 230412



Cod: 230413



Cod: 230414



Cod: 230415



Cod: 23041

●●● A

cm: H5,5

pz: 100

mat: PL



Cod: 230416



Cod: 230417



Cod: 230418



Cod: 230419



Cod: 230180



Cod: 230181



Cod: 230182



Cod: 230183



Cod: 230184



Cod: 230185



Cod: 23018

●●● A

cm: H4,5

pz: 100

mat: PL



Cod: 230186



Cod: 230187



Cod: 230188



Cod: 230189



Cod: 23040
 ●●● A
 ■■■ 10
 cm: L5,5xH6,5
 pz: 100
 mat: PL



Cod: 23012
 ●●● A0123456789
 ■■■ 10
 cm: L5,5xH5,5
 pz: 100
 mat: PL



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



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

Cassettiera portanumeri

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



Cod: 23044
 cm: L40xH24xP15
 pz: 1
 mat: PL(♣)

LA CASSETTA
 CONTIENE
 The box contains

La boîte contient
 Die Box enthält
 La caja contiene

A caixa contém
 n°1: pz 200
 n°2: pz 200

n°3: pz 100
 n°4: pz 100
 n°5: pz 100

n°6: pz 50
 n°7: pz 50
 n°8: pz 50

n°9: pz 50
 n°0: pz 100
 Basi: pz 600



Brands Brands

Brand Unicornò
Unicorn by Modacor 306-307

Dischi edibili
Cake disc 308-311

Dischi in cialda
Wafer discs 312-323

Dischi in pasta di zucchero
Sugar discs 324-327

Sagome in cialda
Wafer shapes 328-331

Vestibiscotti
Cookies decorations 332-337

Nastri
Ribbons 338-339

Pirottini
Baking cups 340-343

Candele
Candles 344-353

Soggettini
Figurines 354-362

Bevande analcoliche
Alcohol-free drinks 363-366





Dischi in cialda

Wafer discs | Disques en azyme
Aufleger aus Oblaten
Discos de oblea | Discos de obreira



Cod: **25080** NEW

●●● A

■ ■ ■ 4

cm: Ø21

pz: 12

mat: WF

Vestibiscotti in pasta di zucchero

Cookie dress in sugar paste | Habit-biscuits en pâte à sucre
Vorgeschnittene Zuckerpaste | Vistegalletas en pasta de azúcar
Veste bolcha em pasta de açúcar



Cod: **25081** NEW

●●● A

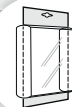
■ ■ ■ 4

cm: Ø5,8

pz: 12BlisterA4(12pz)

mat: ZU

Gluten free



A4





Disco per torte

Cake disc | Disque pour gateaux
Torten-Aufleger | Disco para tartas
Placas para bolos

Ø18,5cm
Ottima
definizione
di stampa!
Excellent printing
definition!



Disco per torte
senza zucchero
a base di amidi.
Ottima definizione
di stampa!

Starch-based
sugar free cake
disc. Excellent
printing
definition!

Disque pour
gateaux sans
sucre à base
d'amidon.
Excellente
définition
d'impression!

Torten-Aufleger
ohne Zucker auf
Stärke-Basis
Ausgezeichnete
Druck-Auflösung!

Disco para tartas,
sin azúcar. a base
de almidón.
Óptima definición
de imagen!

Placas para bolos
sem açúcar a base
de amido. Ótima
definição de
imagem

From the Movie
Disney
FROZEN



Senza zucchero
Sugar free

Cod: **72043** NEW
cm: Ø18,5
pz: 6
mat: AM
Gluten free

Senza olio di palma
Palm oil free

Senza glutine
Gluten free

Pack singolo dedicato
Single brand pack

Disney
PRINCESS



Cod: **72044** NEW



Disco per torte

Cake disc | Disque pour gateaux
Torten-Aufleger | Disco para tartas
Placas para bolos

Disco per torte
senza zucchero
a base di amidi.
Ottima definizione
di stampa!

Starch-based
sugar free cake
disc. Excellent
printing
definition!

Disque pour
gateaux sans
sucre à base
d'amidon.
Excellente
définition
d'impression!

Torten-Aufleger
ohne Zucker auf
Stärke-Basis
Ausgezeichnete
Druck-Auflösung!

Disco para tartas,
sin azúcar. a base
de almidón.
Óptima definición
de imagen!

Placas para bolos
sem açúcar a base
de amido. Óptima
definição de
imagem



Cod: **72041** NEW
cm: Ø18,5
pz: 6
mat: AM
Gluten free



Cod: **72042** NEW

© Disney



Cod: **72045** NEW

© Disney/Pixar

MARVEL
SPIDERMAN



Cod: **41058** NEW
cm: Ø18,5
pz: 6
mat: AM
Gluten free



© Marvel

MARVEL
AVENGERS



Cod: **41059** NEW



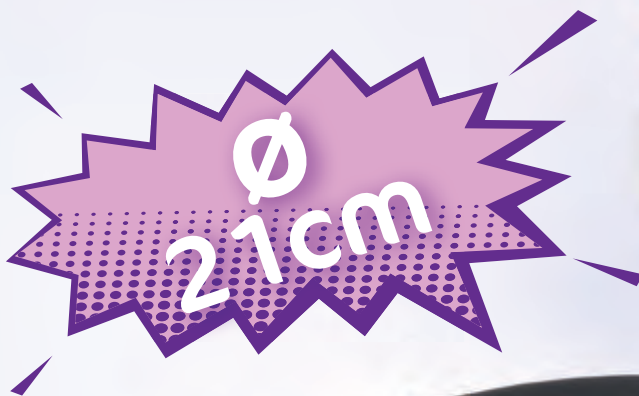
Brands / 311

BRANDS
Brands



Dischi in cialda

Wafer discs | Disques en azyme
Aufleger aus Oblaten | Discos de oblea
Discos de obreia





Cod: 42023 NEW

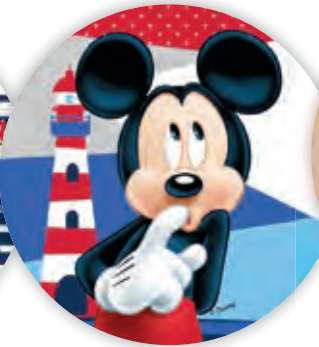
●●● A

■ ■ ■ 3

cm: Ø14,5

pz: 27

mat: WF



Cod: 72033

© Disney



Cod: 72034

© Disney



Cod: 72035

© Disney/Pixar



Dischi in cialda

Wafer discs | Disques en azyme
Aufleger aus Oblaten | Discos de oblea
Discos de obreira



Cod: 41046

●●● A

■ ■ ■ 3

cm: Ø14,5

pz: 27

mat: WF



Cod: 71712

●●● A

■ ■ ■ 4

cm: Ø21

pz: 12

mat: WF



Cod: 40519

Ø
21cm



Cod: 42022 NEW

●●● A

■ ■ ■ 4

cm: Ø21

pz: 12

mat: WF



Cod: 42029 NEW



Cod: 42034 NEW



Dischi in cialda

Wafer discs | Disques en azyne
Aufleger aus Oblaten | Discos de oblea
Discos de obreia



Cod: 40501

●●● A

■ ■ ■ 4

cm: Ø21

pz: 12

mat: WF



Cod: 43165



Cod: 43120



TRANSFORMERS

Cod: 42038 NEW

●●● A

■ ■ ■ 4

cm: Ø21

pz: 12

mat: WF



RUSTY RIVETS

Cod: 42041 NEW



TEENAGE MUTANT NINJA TURTLES

Cod: 71810



Dischi in cialda

Wafer discs | Disques en azyme
Aufleger aus Oblaten | Discos de oblea
Discos de obreira



Cod: 42043 NEW

●●● A

■ ■ ■ 4

cm: Ø21

pz: 12

mat: WF



Cod: 40523



Cod: 71774

L'Ape Maia



Cod: 42045 NEW

●●● A

■ ■ ■ 4

cm: Ø21

pz: 12

mat: WF

RT ROBOT TRAINS



Cod: 43123

SMILEY World



Cod: 40570



Dischi in cialda

Wafer discs | Disques en azyme
Aufleger aus Oblaten | Discos de oblea
Discos de obreira

© Disney



Cod: 72031

●●● A

■ ■ ■ 4

cm: Ø21

pz: 12

mat: WF



Cod: 72032



Cod: 72151



From the Movie
Disney
FROZEN

© Disney

Cod: 72021
 ●●● A
 ■■■ 4
 cm: Ø21
 pz: 12
 mat: WF



Disney
PRINCESS

Cod: 72148



Sofia
la
Principessa

Cod: 72123



Dischi in cialda

Wafer discs | Disques en azyne
Aufleger aus Oblaten | Discos de oblea
Discos de obreira



© Disney



Cod: 70458

●●● A

■ ■ ■ 4

cm: Ø21

pz: 12

mat: WF



Cod: 72173



Cod: 72142



Cod: 72175



Cod: 72115

●●● A

■ ■ ■ 4

cm: Ø21

pz: 12

mat: WF

© Disney/Pixar



Cod: 41047

© Marvel



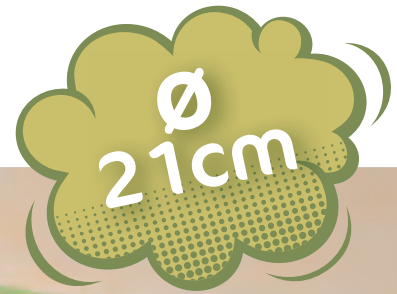
Cod: 41041

© Marvel



Dischi in pasta di zucchero

Sugar paste discs | Disques en pâte à sucre
Aufleger aus Zuckermasse | Discos de pasta de azúcar
Discos de pasta de açúcar



Miraculous



Cod: 42024 NEW

●●● A

■ ■ ■ 4

cm: Ø21

pz: 12

mat: ZU

Gluten free

my LITTLE PONY



Cod: 42030 NEW

SANTORO
LONDON
gorjuss™



Cod: 42035 NEW



Dischi in pasta di zucchero

Sugar paste discs | Disques en pâte à sucre
Aufleger aus Zuckermasse | Discos de pasta de azúcar
Discos de pasta de açúcar



Cod: 40502

●●● A

■ ■ ■ 4

cm: Ø21

pz: 12

mat: ZU

Gluten free



Cod: 43166



Cod: 43121



TRANSFORMERS

Cod: 42039 NEW

●●● A

■ ■ ■ 4

cm: Ø21

pz: 12

mat: ZU

Gluten free



Cod: 40571



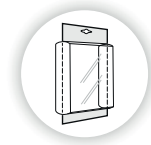
Winx CLUB

Cod: 71796



Silhouette

SAGOMA IN CIALDA | Wafer shape | Silhouette en azyne
Waffelformen | Moldes de oblea
Silhueta de obreia



Disney
PRINCESS



Cod: 72187
cm: L15,9xH24,3
pz: 12Blister
mat: WF



Cod: 72189
cm: L13,8xH24,6

© Disney



Cod: 72190
cm: L16,7xH24,3



Cod: 72188
cm: L16,3xH24,7



Silhouette

SAGOMA IN CIALDA | Wafer shape | Silhouette en azyme
Waffelformen | Moldes de oblea
Silhueta de obreia



Cod: 72179
cm: L18xH25,2



Cod: 72180
cm: L18,4xH25,7
pz: 12Blister
mat: WF

© Disney



Cod: 72176
cm: L13,8xH25



© Disney/Pixar



Cod: 72191
cm: L27,1xH15,3



© Marvel

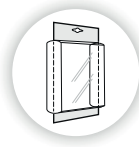


Cod: 41050
cm: L23,2xH17,3



Vestibiscotti

Cookie dress | Habit biscuits
Vorgeschnittenes zuckerfreies Esspapier
Vistegalleta | Veste bolacha



Vestibiscotti senza zucchero a base di amidi. Ottima definizione di stampa!

Starch-based sugar free cookie dress. Excellent printing definition!

Habit biscuits sans sucre à base d'amidon. Excellente définition d'impression

Vorgeschnittenes zuckerfreies Esspapier ohne Zucker auf Stärke-Basis. Ausgezeichnete Druck-Auflösung!

Vistegalleta sin azúcar, a base de almidón. Óptima definición de imagen!

Veste bolacha sem açúcar a base de amido. Óptima definição de imagem



Disney



Cod: **72058** NEW
 ●●● A
 ■■■ 6
 cm: Ø5,8
 pz: 12BlisterA4(12pz)
 mat: AM
 Gluten free



© Disney

Cod: **72057** NEW

Disney PRINCESS

Senza zucchero
Sugar free

Senza olio di palma
Palm oil free



Ottima definizione di stampa!
Excellent printing definition!

From the Movie
Disney
FROZEN

Cod: **72059** NEW



Cod: **72060** NEW

Brands / 333

BRANDS
Brands



Vestibiscotti

Cookie dress | Habit biscuits
Vorgestanzte Zuckerpapier | Vistegalleta
Veste bolacha



Vestibiscotti senza zucchero a base di amidi. Ottima definizione di stampa!

Starch-based sugar free cookie dress. Excellent printing definition!

Habit biscuits sans sucre à base d'amidon. Excellente définition d'impression

Vorgeschnittenes zuckerfreies Esspapier ohne Zucker auf Stärke-Basis Ausgezeichnete Druck-Auflösung!

Vistegalleta sin azúcar. a base de almidón. Óptima definición de imagen!

Veste bolacha sem açúcar a base de amido. Ótima definição de imagem



© Disney/Pixar

Cod: **72061** NEW
●●● A
■ ■ ■ 3
cm: Ø5,8
pz: 12BlisterA4(12pz)
mat: AM
Gluten free



© Marvel

Cod: **41062** NEW
●●● A
■ ■ ■ 4

Senza zucchero
Sugar free



© Marvel

Cod: **41063** NEW
●●● A
■ ■ ■ 6



Senza olio di palma
Palm oil free

Vestibiscotti in pasta di zucchero



Cookie dress in sugar paste | Habit-biscuits en pâte à sucre
Vorgeschnittene Zuckerpaste | Vistegalletas en pasta de azúcar
Veste bolcha em pasta de açúcar



Cod: **42025** NEW
●●● A
■ ■ ■ 6
cm: Ø5,8
pz: 12BlisterA4(12pz)
mat: ZU
Gluten free



Cod: **42040** NEW
●●● A
■ ■ ■ 4



Cod: **42031** NEW
●●● A
■ ■ ■ 6



Cod: **42036** NEW
●●● A
■ ■ ■ 6





Vestibiscotti in pasta di zucchero

Cookie dress in sugar paste | Habit-biscuits en pâte à sucre
Vorgeschnittene Zuckerpaste | Vistegalletas en pasta de azúcar
Veste bolcha em pasta de açúcar



Cod: **40634** NEW
●●● A
■ ■ ■ 6
cm: Ø5,8
pz: 12BlisterA4(12pz)
mat: ZU
Gluten free



Cod: **43175** NEW



Cod: **43122** NEW



Cod: **40633** NEW



Cod: 42044 NEW
 ●●● A
 ■■■ 6
 cm: Ø5,8
 pz: 12BlisterA4(12pz)
 mat: ZU
 Gluten free



Cod: 42042 NEW



Cod: 40636 NEW





Nastri in tessuto

Fabric ribbons | Rubans en tissu
Stoffbänder | Cintas de tela
Fitas de tecido



Ideale per decorare ogni tipologia di torta grazie allo strato interno in acetato che aderisce perfettamente ai bordi

Ideal for decorating any type of cake thanks to the inner layer of acetate that adheres perfectly to the edges

Idéals pour décorer tous les gâteaux, grâce à la couche interne en acétate qui adhère parfaitement aux bords

Dank der Innenschicht aus Acetat, die perfekt an den Rändern haftet, sind sie ideal zum Dekorieren von Kuchen jeder Art

Ideal para decorar todo tipo de pasteles gracias a la capa interna de seda de acetato que se adhiere perfectamente a la superficie

Ideal para decorar qualquer tipo de bolo graças à capa interna de acetato que adere perfeitamente às bordas

L'unico nastro in tessuto adatto al contatto con alimenti!

Disney

© Disney

The only foodsafe fabric ribbon!



Cod: 72049 NEW



Cod: 72050 NEW



Cod: 72051 NEW

cm: H4
pz: 20m
mat: ST/PL



Pirottini in carta da forno

Baking cups | Coupelles pour muffin
Muffinform | Cápsulas de papel de horno
Forma de papel





L11xH16xP5,5cm



Cod: **42028** NEW
 cm: Ø7
 pz: 12Blister(50pz)
 mat: CT



Cod: **40635** NEW



Cod: **91012** NEW



Pirottini in carta da forno

Baking cups | Coupelles pour muffin
Muffinform | Cápsulas de papel de forno
Forma de papel



L11xH16xP5,5cm



Cod: **72053** NEW
cm: Ø7
pz: 12Blister(50pz)
mat: CT

© Disney



Disney



Cod: **72054** NEW



From the Movie
Disney
FROZEN



Cod: **72056** NEW



L11xH16xP5,5cm

Disney
PRINCESS



Cod: **72052** NEW
cm: Ø7
pz: 12Blister(50pz)
mat: CT

© Disney



Cod: **72055** NEW

© Disney/Pixar



Cod: **41061** NEW

© Marvel



Candele

Candles | Bougies
Kerzen | Velas





L9,7xH7xP8,3cm



L8,3xH15cm



Cod: **42027** NEW
 cm: H7,5
 pz: 6Blister
 mat: CE/PL



L9,7xH7xP8,3cm



L8,3xH15cm



SANTORO
 LONDON
 gorjuss™

Cod: **42037** NEW
 cm: H7,5
 pz: 6Blister
 mat: CE/PL



L9,7xH7xP15,7cm



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

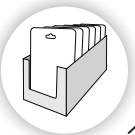


Brands / 345



Candele

Candles | Bougies
Kerzen | Velas



L9,7xH7xP15,7cm

Cod: **42032** NEW

●●● A

■ ■ ■ 4

cm: H6,5

pz: 12Blister

mat: CE/PL

L8,3xH15cm



Cod: **43169**

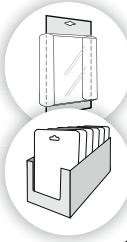
●●● A

■ ■ ■ 3

cm: L7,2xH5/6

pz: 12Blister

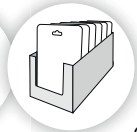
mat: CE/PL



L9,7xH7xP15,7cm

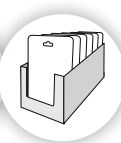
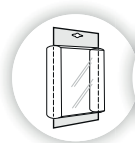
Disney

© Disney



L9,7xH7xP8,3cm

Cod: 72029
cm: L7xH8,5
pz: 6Blister
mat: CE/PL

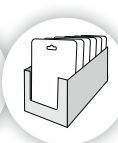


L9,7xH7xP8,3cm



Cod: 72030
cm: L5,5xH9
pz: 6Blister
mat: CE/PL

From the Movie
Disney
FROZEN



L9,7xH7xP8,3cm

Cod: 72028
cm: L4xH7,5
pz: 6Blister
mat: CE/PL



Candele

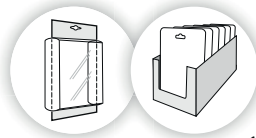
Candles | Bougies
Kerzen | Velas
Velas

Disney
PRINCESS

© Disney



Cod: 72024
●●● A
■ ■ ■ 4
cm: L6xH7,3
pz: 12Blister
mat: CE/PL



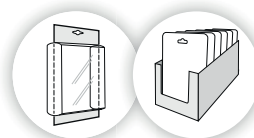
L9,7xH7xP15,7cm



© Disney/Pixar



Cod: 72026
cm: L8xH4,5
pz: 6Blister
mat: CE/PL

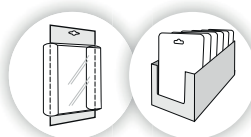


L9,7xH7xP8,3cm



© Marvel

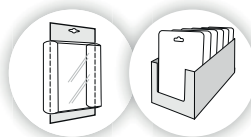
Cod: 41054
 cm: L9xH7
 pz: 6Blister
 mat: CE/PL



L9,7xH7xP8,3cm



Cod: 41052
 ●●● A
 ■■■ 2
 cm: L6xH7,3
 pz: 12Blister
 mat: CE/PL



L9,7xH7xP15,7cm



Candele

Candles | Bougies
Kerzen | Velas
Velas

Ideali per espositore candele
Suitables for candles display



Disney

© Disney

Cod: 72168

● ● ● A

■ ■ ■ 2

cm: H4,5

pz: 24Blister

mat: CE/PL



From the Movie Disney FROZEN

© Disney

6pz

Cod: 72182

● ● ● A

■ ■ ■ 2

cm: H4,5

pz: 24Blister

mat: CE/PL



18pz

Adatte per
espositore candele
cod. 23089 p. 297

Suitable for candle
display item code:
23089 p. 297

Convenable pour
présentoir bougies
ref. 23089 page 297

Geenigt für
Aufsteller Art Nr.
23089
Seite 297

Se pueden colgar
en el expositor para
velas, cód.23089 de
pág. 297

Podem se pendurar
no expositor para
velas, cod. 23089
da pág. 297



Cod: 40506

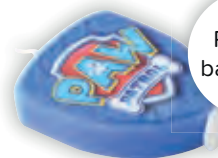
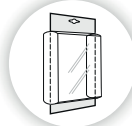
● ● ● A

■ ■ ■ 3

cm: H3,5/4

pz: 24Blister

mat: CE/PL



RETRO
back side

Disney



L9,7xH7xP31,5cm

Cod: 72015
cm: Ø4,5xH9
pz: 6Blister
mat: CE/PL



L9,7xH7xP31,5cm

Cod: 72016

© Disney

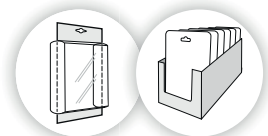
Disney
PRINCESS



Cod: 72099

● ● A
■ ■ 3

cm: H9/10
pz: 6Blister
mat: CE/PL



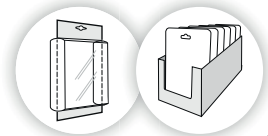
L9,7xH7xP31,5cm



From the Movie
Disney
FROZEN

Cod: 72133

cm: H9,5
pz: 6Blister
mat: CE/PL



L9,7xH7xP31,5cm

Brands / 351

BRANDS
Brands

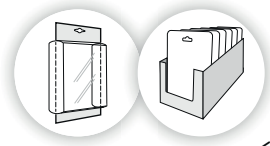


Candele

Candles | Bougies
Kerzen | Velas
Velas



Cod: **72101**
cm: L4,5xH4xP9
pz: 6Blister
mat: CE/PL

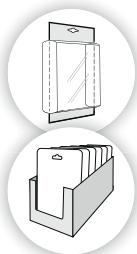


L9,7xH7xP31,5cm

© Disney/Pixar



Cod: **720831**
cm: H7
pz: 6Blister
mat: CE/PL



L9,7xH7xP20,6cm



Cod: **720832**



Cod: **720833**



Cod: **720834**



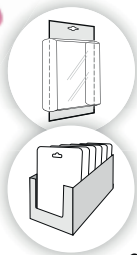
Cod: **720835**

Disney

© Disney



Cod: **720841**



L9,7xH7xP20,6cm



Cod: **720842**



Cod: **720843**



Cod: **720844**



Cod: **720845**



© Disney



L9,7xH7xP31,5cm



MARVEL
SPIDER-MAN

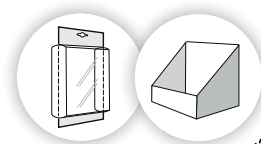
Cod: **41036**
cm: Ø5xH8
pz: 6Blister
mat: CE/PL

© Marvel

Disney



© Disney



L24,5xH26xP13,5cm

Cod: **70644**

●●● A

■ ■ ■ 3

cm: L8

pz: 12Blister

mat: CE/PL



Soggettini

Figurines | Sujets
Figuren | Figuras
Bonequinhos





7pz



7pz

Cod: 40504

●●● A

■ ■ ■ 3

cm: L3/3,5xH5,5/6x
xP3,5/4

pz: 20

mat: ZU



6pz



Cod: 43111

●●● A

■ ■ ■ 2

cm: L2,4/4xH5xP2,5/4

pz: 30

mat: ZU



7pz



8pz



7pz



8pz

Cod: 43125

●●● A

■ ■ ■ 4

cm: L3/3,5xH4,5/
/5,5xP1,5/2,5

pz: 30

mat: ZU



Cod: 40575

●●● A

■ ■ ■ 6

cm: Ø3

pz: 24

mat: GE/ZU

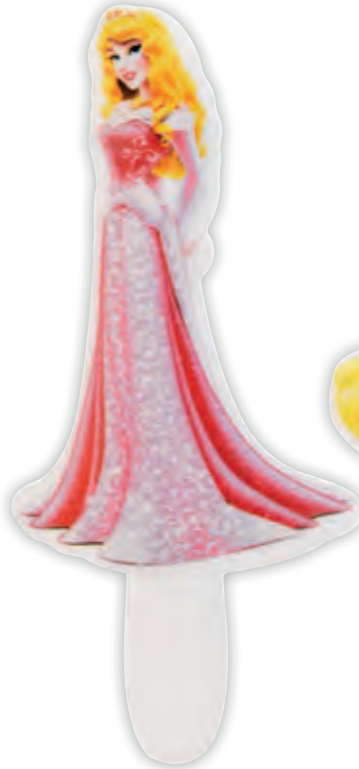


Soggetti decorativi

Decorative figurines | Décors sujets
Dekorfiguren | Figuras decorativas
Figuras decorativas

Disney
PRINCESS

© Disney



Cod: 72174

●●● A

■ ■ ■ 3

cm: H8

pz: 18

mat: ☒

Disney



Cod: 72154

●●● A

■ ■ ■ 2

cm: H8

pz: 18

mat: ☒



© Marvel

Cod: 41051

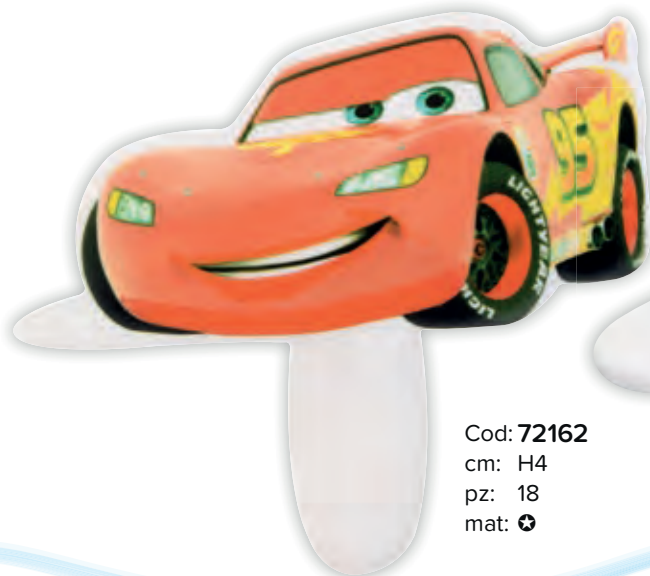
●●● A

■ ■ ■ 2

cm: H8

pz: 18

mat: ✪



© Disney/Pixar

Cod: 72162

cm: H4

pz: 18

mat: ✪



Cod: 71795

●●● A

■ ■ ■ 3

cm: H7,5/8

pz: 18

mat: ZU

Gluten free



Soggetti decorativi

Decorative figurines | Décors sujets
Dekorfiguren | Figuras decorativas
Figuras decorativas



Cod: 40518

●●● A

■ ■ ■ 3

cm: L4/5xH6,3/9

pz: 12

mat: ☆



Disney

© Disney



L5xH10cm



L5,5xH10,5cm



L5,5xH10cm



L5xH9,5cm

Cod: 72108

●●● A

■ ■ ■ 6

pz: 4Set(6pz)

mat: ☆



L7xH8cm



L7xH6cm



L18xH23,5xP1,9cm

Soggettini in plastica

Plastic figurines | Sujets en plastique
Plastik-Figuren | Objetos de plástico
Enfeites de plástico

PJMASKS



Cod: **43174** NEW

●●● A

■ ■ ■ 3

cm: H7

pz: 30

mat: PL

**PAW
PATROL**



Cod: **40632** NEW

●●● A

■ ■ ■ 3

pz: 30

mat: PL

H6cm

H7cm

**MARVEL
SPIDERMAN**



Cod: **41060** NEW

cm: H6,5

pz: 30

mat: PL

© Marvel



Soggettini in plastica

Plastic figurines | Sujets en plastique
Plastik-Figuren | Objectos de plástico
Enfeites de plástico



© Disney



Cod: 25258
●●● A
■ ■ ■ 4
cm: H7,5
pz: 20
mat: PL



Cod: 72139
cm: H8
pz: 25
mat: PL



Cod: 72183



Cod: 72184



Cod: 25259
●●● A
■ ■ ■ 2
cm: H8/8,5
pz: 20
mat: PL



Cod: 72048
cm: L3,2xH2xP7
pz: 20
mat: PL



© Disney/Pixar

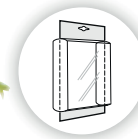
1 KIT = 8 PZ + 2 PERSONAGGI
 1 Set = 8 pcs + 2 figurines
 1 kit = 8 pcs + 2 personnages
 1 Set = 8 Stk. + 2 Figuren
 1 kit = 8 un. + 2 personajes
 1 kit = 8 un. + 2 personagens



3pz



3pz



Cod: **72159**
 cm: L10xH26xP6
 pz: 6Kit(10pz)
 mat: PL



2pz



Cod: **21903**
 cm: L10xH20,5xP5
 pz: 6Kit(4pz)
 mat: PL

1 KIT = 3 PZ + 1 PERSONAGGIO | 1 Set = 3 pcs + 1 figurine | 1 kit = 3 pcs + 1 personnage | 1 Set = 3 Stk. + 1 Figur
 1 kit = 3 un. + 1 personaje | 1 kit = 3 un. + 1 personagem



Cod: **21907**
 pz: 6Kit(4pz)



Cod: **21904**
 pz: 6Kit(4pz)



Cod: **21908**
 pz: 6Kit(5pz)





Soggettini in plastica

Plastic figurines | Sujets en plastique
Plastik-Figuren | Objectos de plástico
Enfeites de plástico

Disney
PRINCESS

© Disney



Cod: 21910
cm: L10xH20,5xP5
pz: 6Kit(4pz)
mat: PL



Cod: 21911



Disney
Winnie
the
Pooh

Cod: 21909

© Disney



Disney · PIXAR
Cars

Cod: 21912

© Disney/Pixar

Festeggia con i tuoi eroi!
Celebrate with your heroes!





Bevanda analcolica

Alcohol-free drink | Boisson sans alcool
Alkoholfreies Getränk | Bebida sin alcohol
Bebida sem álcool



Custo pesca
Peach-flavoured



Cod: **42026** NEW
cm: H31
pz: 6
mat: LA
ml: 750
Gluten free



Custo uva bianca
White grape-flavoured



Cod: **40556**
cm: H31
pz: 6
mat: LA
ml: 750



Custo pesca
Peach-flavoured



Cod: **40574**
Gluten free



Custo pesca
Peach-flavoured



Cod: **24327**
Gluten free



From the Movie
Disney
FROZEN

© Disney

Gusto uva bianca
White grape-flavoured



Cod: **72194**
cm: H31
pz: 6
mat: LA
ml: 750



Disney

© Disney

Gusto uva bianca
White grape-flavoured



Cod: **72193**



Disney
PRINCESS

© Disney

Gusto mela
Apple-flavoured



Cod: **72196**



Disney PIXAR
Cars

© Disney/Pixar

Gusto fragola e mela
Strawberry and apple flavoured



Cod: **72195**



Bevanda analcolica

Alcohol-free drink | Boisson sans alcool
Alkoholfreies Getränk | Bebida sin alcohol
Bebida sem álcool



*Utilizza l'espositore
dedicato!*

*Place them in
the dedicated display!*

Cod: **31142**

cm: L51xH185xP26

pz: 1

mat: LE

Capienza max 72 bottiglie

Max capacity 72 bottles



ABBREVIAZIONI MATERIALI

Abbreviations of materials | Abréviations des matériels | Materialabkürzungen | Abreviaciones de los materiales | Abreviações dos Materiais

	Italiano	English	Français	Deutsch	Español	Português
AM	Amido	Starch	Amidon	Stärke	Almidón	Amido
BS	Biscotto	Biscuit/cookie	Biscuit	Keks	Galleta	Biscoito
	Termoformati da riempire	Empty moulds, to be filled	Thermoformés à remplir	Schoko-Formen zum Ausfüllen	Moldes termoformados para rellenar	Moldes para preencher
	Cioccolato fondente Cacao min. 60%	Dark chocolate Cocoa min. 60%	Chocolat noir Cacao min. 60%	Bitterschokolade Kakao min. 60%	Chocolate negro Cacao min. 60%	Chocolate preto Cacau min 60%
	Cioccolato al latte	Milk chocolate	Chocolat au lait	Milchsokolade	Chocolate con leche	Chocolate ao leite
	Cioccolato bianco	White chocolate	Chocolat blanc	Weißer Schokolade	Chocolate blanco	Chocolate branco
CE	Cera	Wax	Cire	Wachs	Cera	Cera
CI	Ciniglia	Chenille	Chenille	Chenille	Chenille	Chenille
CT	Carta/Cartone	Paper/Carton	Papier/Carton	Papier/Karton	Papel/Cartón	Papel/Cartão
GE	Gélée	Jelly	Gelée	Gelatine	Gelatina	Gelatina
LA	Liquido analcolico	Non alcoholic liquid	Liquide sans alcool	Alkoholfrei Flüssigkeit	Líquido sin alcohol	Líquido sem álcool
LE	Legno	Wood	Bois	Holz	Madera	Madeira
MT	Metallo	Metal	Métal	Metall	Metal	Metal
MZ	Marzapane	Marzipan	Massepain	Marzipan	Mazapán	Maçapão
PL	Plastica	Plastic	Plastique	Plastik	Plástico	Plástico
PO	Polystone/resina	Polystone/polyresin	Polystone/polyrésine	Polystone/Polyresin	Polystone/Polyresina	Polistone/Poliresina
PR	Preparato	Mix	Préparation	Präparat	Preparado	Preparado
PT	Pastigliaggio	Gum-paste	Pastillage	Tragant	Pasta adragante	Pastilhagem
SL	Silicone	Silicone	Silicone	Silikon	Silicona	Silicone
ST	Stoffa	Fabric	Tissu	Stoff	Tela	Tecido
WF	Cialda	Wafer	Azyme	Oblate	Oblea	Obreia
ZU	Zucchero	Sugar	Sucre	Zucker	Azúcar	Açúcar

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catalogo MARRONE

Brown Catalogue

09/2018 - 08/2019

- Cioccolato - Chocolate
- Personalizzati - Customizations
- Festività - Celebrations
- Fiori - Flowers
- Pasqua - Easter
- Halloween
- Natale - Christmas

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catalogo ROSSO

Red Catalogue

01/2019 - 12/2019

- Ricorrenze - Special Occasions
- Pasqua - Easter
- Cioccolato e Personalizzati
Chocolate and Customizations
- Colori e Materie Prime
Colours and Raw Materials
- Semilavorati e Attrezzature
Semifinished Products and
Equipments
- Stampanti - Printers
- Fiori e Soggettini - Flowers
and Figurines
- Nastri e Candele - Ribbons
and Candles
- Brands

2/3

tu sei
qui!
you're
here

catalogo BIANCO

White Catalogue

04/2019 - 03/2020

- Matrimonio - Weddings
- Semilavorati e Attrezzature
Semifinished Products
and Equipments
- Brands
- Personalizzati - Customizations

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