



DECORARE IN LABORATORIO

Decorating in the lab



La decorazione è
fondamentale: oggi si
mangia prima con gli
occhi”

*“Decorating is
essential, today people
eat using their eyes ”*

- Mauro Morandin







SWEET STICKERS

FOGLI PER STAMPANTI PRETAGLIATI | Pre-cut edible sheets

Novità 2016

New 2016



GELATINE PER DECORI A CORNETTO

Gelatines for piping decorations



DECORAZIONI IN CIOCCOLATO E ISOMALTO FAI DA TE

Do it yourself chocolate and isomalt decorations



FIORI E FOGLIE IN WAFER PAPER

Wafer paper flowers and leaves



STAMPO SILICONE DIAMANTI

Diamond silicone mould

Crystal Decor

PREPARATO IN GRANI PER DECORI TRASPARENTI
Granular mix for transparent decorations
Préparation granulaire pour décorations transparentes

Körnige Präparat für Transparentdekor
Preparado granular para decoraciones transparentes
Preparado granular para decorações transparentes

ISTRUZIONI
HOW
TO USE



-  Cod: 24128B
 -  Cod: 24128C
 -  Cod: 24128E
 -  Cod: 24128K
 -  Cod: 24128D
 -  Cod: 24128Q
 -  Cod: 24128W
 -  Cod: 24128L
 -  Cod: 24128V
- g: 500
pz: 2
mat: ZU
Gluten free



Cod: 24520
kg: 1,5
pz: 1
mat: ZU
Gluten free



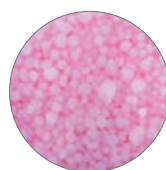
Cod: 24144
g: 250
pz: 6
mat: ZU
Gluten free

ISOMALTO COLORATO

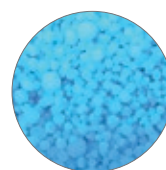
Coloured Isomalt | Isomalt coloré | Gefärbter Isomalt
Isomalt coloreado | Isomalte colorido



Cod: 24148Q
g: 150
pz: 6
mat: ZU
Gluten free



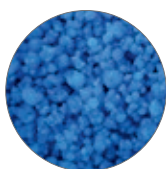
Cod: 24148B



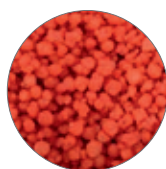
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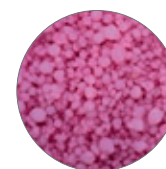
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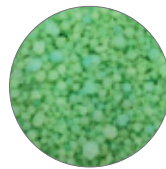
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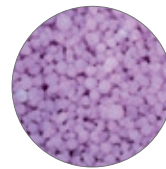
Cod: 24148D



Cod: 24148W



Cod: 24148L



Cod: 24148V

DECORARE IN
LABORATORIO
Decorating in the lab



TAPPETINO STENCIL IN SILICONE

Silicon stencil mat
Petit tapis stencil en silicone
Schablonematte aus Silikon

Tapete stencil de silicona
Tapete stencil em silicone

Ideale per cioccolato,
Isomalto e Crystal
Decor

Ideal for chocolate,
Isomalt and Crystal
Decor

Idéal pour chocolat,
Isomalt et Crystal
Decor

Ideal für Schokolade,
Isomalt und Crystal
Decor

Ideal para chocolate,
Isomalt y Crystal
Decor

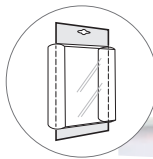
Ideal para chocolate,
Isomalte e Crystal
Decor



Crystal Decor



Cod: **30552**
cm: L14xH18
pz: 1 Blister
mat: SL



L4xH3,3 cm

SPESSORE
Thickness
Épaisseur
Stärke
Espesor
Espessura

2mm



Cod: **30553**



L3 cm



Cod: **30555**



L3xH7 cm



Cod: **30554**



L10xH0,8 cm

Decorazioni facili e
veloci da creare

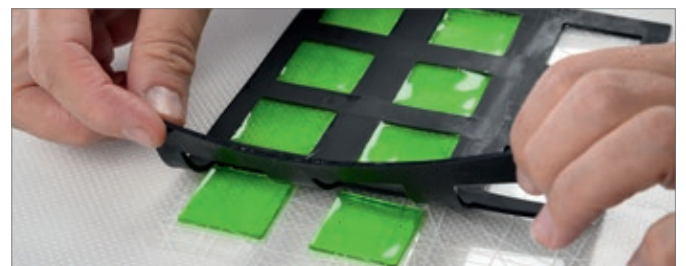
Create decorations
easily and quickly

Décorations faciles et
rapides à créer

Dekorationen einfach
und schnell zu schaffen

Decoraciones fáciles y
rápidas de crear

Decorações fáceis e
rápidas de criar



MINI TRASFERELLI

Mini Transfer sheets
Mini Transfers
Mini Schokofolien

Mini Transfers
Mini Transfere

ISTRUZIONI
HOW
TO USE



Ideale per cioccolato,
Isomalto e Crystal
Decor

Ideal for chocolate,
isomalt and Crystal
Decor

Idéal pour chocolat,
isomalt et Crystal
Decor

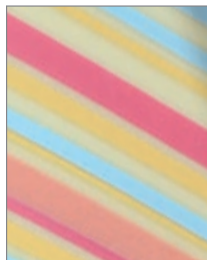
Ideal für Schokolade,
Isomalt und Crystal
Decor

Ideal para chocolate,
isomalt e Crystal
Decor

Ideal para chocolate,
isomalte e Crystal
Decor



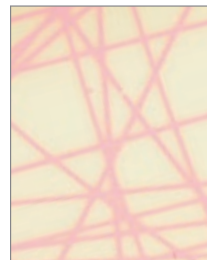
Cod: **81301N**
cm: L14xH18
pz: 24
Gluten free



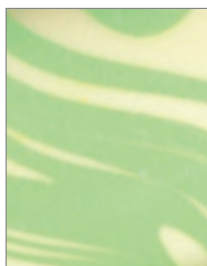
Cod: **81303**



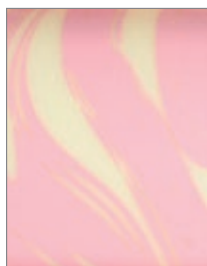
Cod: **81300G**



Cod: **81300B**



Cod: **81302L**



Cod: **81302B**



Cod: **81302N**

DECORARE IN
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Decorating in the lab





Melting Pot

MINI SCIOGLITRICE
Mini - melter
Mini fondreuse

Mini-Schmelzer
Mini derretidora
Mini derreteadeira



YouTube
Modacor
Italiana



Cod: **3055 I**
cm: Ø12xH12
pz: 1

CAPENZA
Capacity
Capacité
Fassungsvermögen
Capacidad
Capacidade

350ml

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 negro, branco e de leite! Até 65°C



STAMPO SILICONE DIAMANTI

Diamond silicone 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



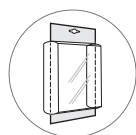
L3,5xH2,3 cm

8

IMPRONTE | Imprints
Formes | Gussformen
Formas | Formas



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



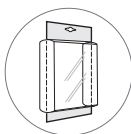
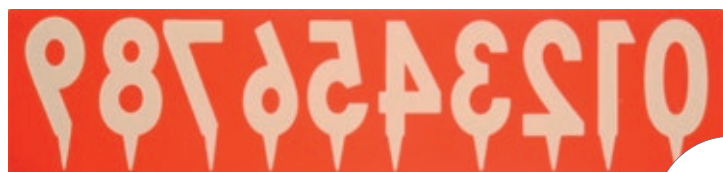
Cod: **30736**
cm: L21,3xH11xP3,2
pz: 1 Blister
mat: SL

DECORARE IN
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GLI STAMPI ROSSI

The red moulds
Les moules rouges
Rote Formen

Los moldes rojos
Os moldes vermelhos



Cod: **31217** ●●○
cm: L39,8xH8
pz: 1 Blister
mat: SL

NUMBERS

Ideali per Isomalto, cioccolato e Crystal Decor

Ideal for Isomalt, chocolate and Crystal Decor

Idéal pour Isomalt, chocolat et Crystal Decor

Ideal für Schokolade, Isomalt und Crystal Decor

Ideal para derretir Crystal Decor e Isomalt

Ideais para chocolate, Isomalte e Crystal Decor



Crystal Decor





COPPETTA IN SILICONE

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



Ideale per sciogliere
Crystal Decor e
Isomalto

Ideal for melting
Crystal Décor and
Isomalt

Idéale pour faire
fondre Crystal Decor
et Isomalt

Ideal zum Schmelzen
von Crystal Decor
und Isomalt

Ideal para derretir
Crystal Decor e
Isomalt

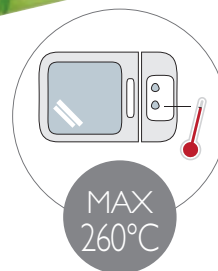
Ideal para derreter
o Crystal Decor e
Isomalto

MAX
250ml

GRADUATA
Graduated
Graduée
Graduiert
Graduada
Graduada



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



SPATOLA PER ISOMALTO

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

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

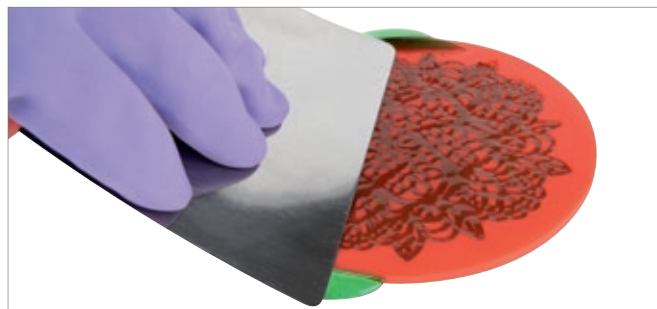
Flexibilidad ideal para
el uso con los Moldes
Rojos

Flexibilidade ideal
para usar com os
moldes vermelhos

ACCIAIO INOX
Stainless steel
Acier inoxydable
Edelstahl
Acero inoxidable
Aço inox

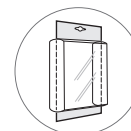


Cod: **30482**
cm: L11xH10,8
pz: 1Blister
mat: MT



TERMOMETRO DIGITALE CON SPATOLA IN SILICONE

Digital Thermometer with silicone spatula | Thermomètre numérique avec spatule en silicone | Digitales Lebensmittelthermometer
Silikon-Spatel | Termómetro digital con espátula de silicona | Termómetro para alimentos con espátula de silicone



Cod: **30550**
cm: L25
pz: 1Blister

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



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

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

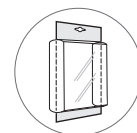
Resistenti al calore da contatto | Contact heat resistant | Résistants à la chaleur par contact

Hitzebeständig bei Kontakt | Resistentes al calor | Resistentes ao calor de contato

Cod: **30484**
cm: 7/7,5
pz: 1

DECO TORCH

CANNELLO DA CUCINA | Kitchen Torch | Chalumeau de cuisine | Küchenbrenner
Soplete de cocina | Maçarico para cozinha



Cod: **30481**
cm: H13
pz: 1 Blister



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

●●●
 PRINCIPIANTE | Beginner | Débutant
 Anfänger | Principiantes | Principiantes

●●●
 MEDIO | Intermediate | Intermédiaire
 Fortgeschrittener | Intermedios
 Intermediários

●●●
 AVANZATO | Advanced | Confirmé
 Profi | Avanzados | Avançados

GLI STAMPI ROSSI

The red moulds
Les moules rouges
Rote Formen

Los moldes rojos
Os moldes vermelhos

ISTRUZIONI
HOW
TO USE



Crystal Decor

Ideali per creare pizzi con Sweet Lace Express, Crystal Decor e Isomalto

Ideal for creating lace with Sweet Lace Express, Crystal Decor and Isomalt

Parfaits pour réaliser des dentelles avec Sweet Lace Express, Crystal Decor et Isomalt

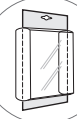
Ideal zur Gestaltung von Spitzen mit Sweet Lace Express, Crystal Decor und Isomalt

Ideales para crear encajes con Sweet Lace Express, Crystal Decor e Isomalt

Ideais para criar rendas com Sweet Lace Express, Crystal Decor e Isomalte



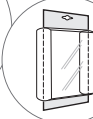
PROVENZA



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



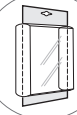
VIENNA



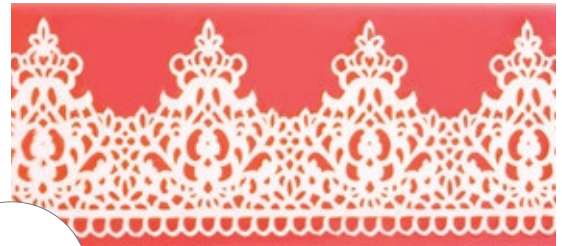
Cod: **31229**
cm: L18xH6,5
pz: 1 Blister
mat: SL



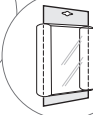
LOVE



Cod: **31227**
cm: L19xH7
pz: 1 Blister
mat: SL



MOSCA



Cod: **31211**
cm: L18,8xH7
pz: 1 Blister
mat: SL



SPRAY PER ISOMALTO

Spray for Isomalt | Spray pour Isomalt | Spray für Isomalt | Spray para Isomalt | Spray para Isomalt

Decor Aid



Da applicare sugli Stampi Rossi e sulla Spatola, prima dell'utilizzo con Isomalto

Apply on The Red Moulds and the Spatula, before using with Isomalt

A appliquer sur les Moules Rouges et sur la Spatule, avant l'utilisation avec Isomalt

Zum Anbringen auf den Roten Formen und auf der Spachtel vor der Anwendung mit Isomalt

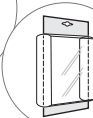
Aplicar en los Moldes Rojos y en la Espátula, antes de utilizarlos con el Isomalt

Aplicar nos Moldes Vermelhos e na Espátula antes de colocar o Isomalte

Cod: **23192**
ml: 50
pz: 4
Gluten free



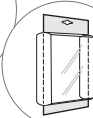
BALI



Cod: **31203**
cm: L16,5xH5
pz: 1 Blister
mat: SL



ANGELS



Cod: **31228**
cm: L19xH7
pz: 1 Blister
mat: SL





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

PRINCIPIANTE | Beginner | Débutant
Anfänger | Principlates | Principlates

MEDIO | Intermediate | Intermédiaire
Fortgeschrittener | Intermedios
Intermediários

AVANZATO | Advanced | Confirmé
Profí | Avanzados | Avançados

GLI STAMPI ROSSI

The red moulds
Les moules rouges
Rote Formen

Los moldes rojos
Os moldes vermelhos



Crystal Decor



Ideali per creare pizzi con Sweet Lace Express, Crystal Decor e Isomalto

Ideal for creating lace with Sweet Lace Express, Crystal Decor and Isomalt

Parfaits pour réaliser des dentelles avec Sweet Lace Express, Crystal Decor et Isomalt

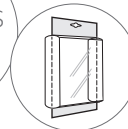
Ideal zur Gestaltung von Spitzen mit Sweet Lace Express, Crystal Decor und Isomalt

Ideales para crear encajes con Sweet Lace Express, Crystal Decor e Isomalt

Ideais para criar rendas com Sweet Lace Express, Crystal Decor e Isomalt



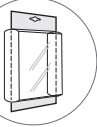
BUTTERFLIES MIX



Cod: 31221
cm: L39,5xH8
pz: 1 Blister
mat: SL



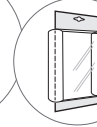
LISBONA



Cod: 31216
cm: Ø10
pz: 1 Blister
mat: SL



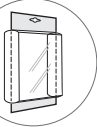
FLOWER MIX



Cod: 31226
cm: L18xH7,5
pz: 1 Blister
mat: SL



GRANADA



Cod: 31218
cm: Ø8
pz: 1 Blister
mat: SL



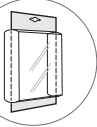
VANESSA



Cod: 31222
cm: Ø8
pz: 1 Blister
mat: SL



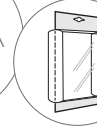
BUDAPEST



Cod: 31220



CRESSIDRA



Cod: 31223

DECORARE IN LABORATORIO
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ISTRUZIONI
HOW
TO USE



LA PASTA "SWEET LACE EXPRESS"

The "Sweet Lace Express" Paste
La pâte "Sweet Lace Express"
"Sweet Lace Express" Masse

La pasta "Sweet Lace Express"
A pasta "Sweet Lace Express"

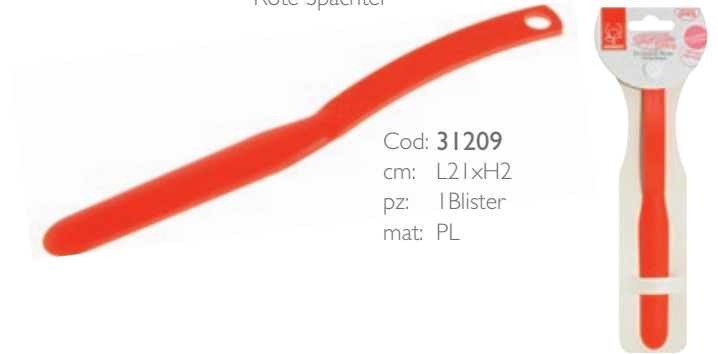


Cod: 24127
g: 200
pz: 6
mat: PR

LA SPATOLA ROSSA

The red spatula
La spatule rouge
Rote Spachtel

La espátula roja
A espátula vermelha



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



LO STARTER KIT

Tutto quello che ti serve
per creare le decorazioni
"Sweet Lace Express"

Everything you need
to create "Sweet Lace
Express" decorations

Tout ce qu'il vous faut
pour créer les décora-
tions "Sweet Lace
Express"

Alles, was Sie brauchen,
um die "Sweet Lace
Express" Dekorationen
zu gestalten

Todo lo que necesitas
para crear las deco-
raciones "Sweet Lace
Express"

Tudo o que precisa para
criar as decorações
"Sweet Lace Express"



Cod: 31210
pz: 1 Kit



100g



MODECOR MIX

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



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



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



YouTube
Modecor
Italiana





MODECOR MIX 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 Modecor

Color Sweet Lace powder with pastel powder colours or with Modecor Colorgel

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

Färben Sie Sweet Lace mit Pastell-Farbpulver oder Colorgel Modecor

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

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



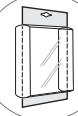
BIANCO

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

ISTRUZIONI
HOW TO USE



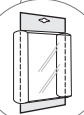
LISBONA



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



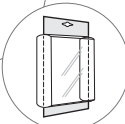
GARGOYLE



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



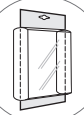
DUBLINO



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



FLOWER POWER



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





GELATINA ALIMENTARE





Edible gelatine
Gélatine alimentaire
Lebensmittel Gelatine

Gelatina alimentaria
Geleia alimentar

Decorgel



EFFETTO TRASPARENTE
Transparent effect
Effet transparent
Transparent-Effekt
Efecto transparente
Efeito transparente

-  GIALLO
Cod: **23200E**
 -  ROSSO
Cod: **23200D**
 -  VERDE
Cod: **23200L**
 -  BLU
Cod: **23200K**
- g: 20
pz: 20
mat: GE
Gluten free



L27,5xH23xP1 3,5cm

ASSORTITO
Assorted | Assorti | Sortiert | Surtido | Sortido

-  GIALLO
-  ROSSO
-  VERDE
-  BLU

Cod: **23201**
●●● A
■ ■ ■ 4
g: 20
pz: 40
mat: GE
Gluten free

Decorgel Glitter




EFFETTO PERLESCENTE
Pearly-effect
Effet nacré
Perl-Effekt
Efecto perlado
Efeito perolado

-  ROSA
Cod: **23202B**
 -  AZZURRO
Cod: **23202C**
 -  GIALLO
Cod: **23202E**
 -  VERDE
Cod: **23202L**
- g: 20
pz: 20
mat: GE
Gluten free



L27,5xH23xP1 3,5cm

ASSORTITO
Assorted | Assorti | Sortiert | Surtido | Sortido

-  ROSA
-  AZZURRO
-  GIALLO
-  VERDE

Cod: **23203**
●●● A
■ ■ ■ 4
g: 20
pz: 40
mat: GE
Gluten free

Decorgel METAL



EFFETTO METAL
Metal effect
Effet métal
Metall-Effekt
Efecto metal
Efeito metálico

-  ROSSO
Cod: 23205D
 -  BIANCO
Cod: 23205G
 -  ARGENTO
Cod: 23205H
 -  ORO
Cod: 23205I
- g: 20
pz: 20
mat: GE
Gluten free



L27,5xH23xP13,5cm

ASSORTITO
Assorted | Assorti | Sortiert | Surtido | Sortido

Cod: 23206

	ROSSO		BIANCO
	ARGENTO		ORO

g: 20
pz: 40
mat: GE
Gluten free

DECORARE IN
LABORATORIO
Decorating in the lab

Decorgel MAT



-  BIANCO
Cod: 23204G
- g: 20
pz: 20
mat: GE
Gluten free

EFFETTO MAT
Matt effect
Effet mat
Matt-Effekt
Efecto mate
Efeito mate

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



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



Cod: 24184

CON GLITTER
With Glitter
Avec Glitter
Mit Glitter
Con Brillo
Com Brillhante





GELATINA ALIMENTARE

Edible gelatine
Gélatine alimentaire
Lebensmittel Gelatine

Gelatina alimentaria
Geleia alimentar



Consistenza ideale
per decori e scritte a
cometto

Ideal consistency for
writing and
decorating

Consistance idéale
pour décorations et
inscriptions avec une
poche à douille

Ideale Konsistenz zum
Verzieren und Schrei-
ben mit Spritzbeutel

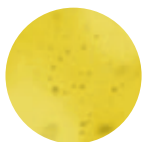
Consistencia ideal
para decoraciones y
escrituras con
cucurucho

Consistência ideal
para decorações e
escritas com saco de
confeitar

Decorgel

EFFETTO TRASPARENTE

Transparent effect | Effet transparent | Transparent-Effekt | Efecto transparente | Efeito transparente



GIALLO
Cod: **23207E**
Kg: 1
pz: 1
mat: GE
Gluten free



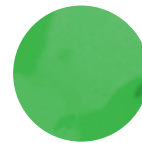
ROSSO
Cod: **23207D**



BLU
Cod: **23207K**



ROSA
Cod: **23207B**



VERDE
Cod: **23207L**

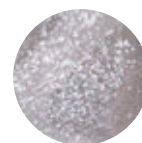
Decorgel METAL

EFFETTO METAL

Metal effect | Effet métal | Metall-Effekt
Efecto metal | Efeito metálico



ORO
Cod: **23208I**
Kg: 1
pz: 1
mat: GE
Gluten free



ARGENTO
Cod: **23208H**

BAGNE ANALCOLICHE PER DOLCI

Non-alcoholic syrups for cakes
Extractions sans alcool pour gâteaux
Alkoholfreier Sirup für Süßwaren

Jarabes analcológicos para dulces
Xarope sem álcool para doces



PANNA
Cream
Crème
Sahne
Nata
Creme

Cod: 24578



LIMONE
Lemon
Citron
Zitrone
Limón
Limão

Cod: 24581



FRUTTI DI BOSCO
Mixed berries
Fruits des bois
Waldfrüchte
Fruta del bosque
Frutas silvestres

Cod: 24613
ml: 250
pz: 6
mat: LA
Gluten free



VANIGLIA
Vanilla
Vanille
Vanille
Vainilla
Baunilha

Cod: 24579



FRAGOLA
Strawberry
Fraise
Erdbeere
Fresón
Morango

Cod: 24582



ARANCIA
Orange
Orange
Orange
Naranja
Laranja

Cod: 24583



MARASCHINO
Maraschino
Marasquin
Maraschino
Maraschino
Maraschino

Cod: 24576



BENEVENTO
Benevento
Benevento
Benevento
Benevento
Benevento

Cod: 24575



BABA'
Baba
Baba
Baba
au rhum
Babà
Babà

Cod: 24574



NOCCIOLA
Hazlenut
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
Tiramisu
Tiramisu
Tiramisu
Tiramisú
Tiramisù

Cod: 24677



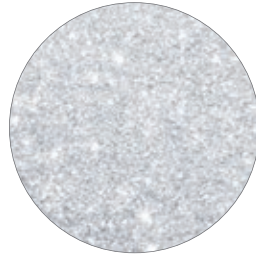
Stardust

SPRAY GLITTER TRASPARENTE ARGENTATO
Transparent silver glitter spray
Spray glitter transparent argenté

Transparenter Silber-Glitterspray
Spray transparente con brillo plateado
Spray brilhante transparente prateado

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



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 les surfaces en 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



LACCA ALIMENTARE SPRAY

Food lacquer spray
Laque alimentaire en spray
Lebensmittel-Lackspray

Laca alimentaria spray
Laca em spray para alimentos

**Decor
Aid**

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

DECORARE IN
LABORATORIO
Decorating in the lab

LUCIDANTE ALIMENTARE SPRAY

Food glazing spray
Vernis alimentaire en spray
Lebensmittel-Glanzspray

Abrillantador alimentario spray
Spray de brilho para alimentos

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

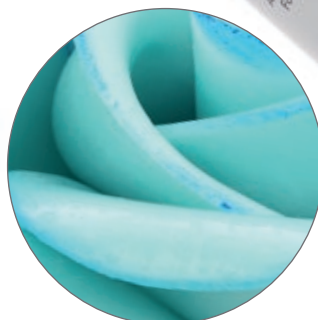
Cocoa butter to glaze sugar and almond paste

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

Parfaite pour fixer des compositions en chocolat

Ideal zur Fixierung von Schokoladenkompositionen

Ideal para fijar composiciones en chocolate

Ideal para fixar composições em chocolate



NUOVA FORMULAZIONE
New formula
Nouvelle formule
Neue Formulierung
Formulación nueva
Nova formulação



Cod: 24380
ml: 400
pz: 1

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 décoller: 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

NUOVA FORMULAZIONE
New formula
Nouvelle formule
Neue Formulierung
Formulación nueva
Nova formulação



Cod: 24719
ml: 400
pz: 1
Gluten free



Wafer Paper

YouTube
Modacor
Italiana



A4

Fogli in cialda ideali
per fiori e stampa
alimentare

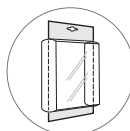
Wafer sheets ideal
for flowers and food
printers

Feuilles en azyme
idéales pour les fleurs
et l'impression alimen-
taire

Oblattenblätter; ideal
für Blüten oder
Lebensmitteldruck

Hojas de oblea ideales
para flores y para
impresora alimentaria

Folhas de obreia ideais
para flores e impres-
são alimentar



Cod: **I3506**
pz: 5BlisterA4(10pz)
mat: WF

EXTRA FINE
Extra thin
Ultra-fine
Extra dünn
Ultra-finas
Ultra-finas

0,3mm



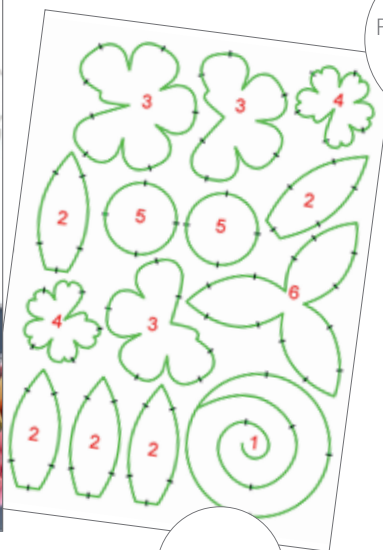
DECORARE IN
LABORATORIO
Decorating in the lab



Fiori e foglie in Wafer Paper

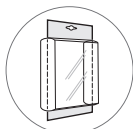
Wafer paper flowers and leaves
Fleurs et feuilles en Wafer Paper
Blumen und Blätter aus Wafer Paper

Flores y hojas de Wafer Paper
Flores e folhas em Wafer Paper



PRETAGLIATO
pre-cut

A4



Cod: **I3507**
pz: 8BlisterA4(4pz)
mat: WF

EXTRA FINE
Extra thin
Ultra-fine
Extra dünn
Ultra-finas
Ultra-finas

0,3mm

6 forme diverse | 6 different shapes
6 formes différentes | 6 verschiedene Formen
6 formas diferentes | 6 formas diferentes

FORME:	...	SHAPES:
1 = Rosa	...	1 = Rose
2 = Giglio	...	2 = Lily
3 = Papavero	...	3 = Poppy
4 = Primula	...	4 = Primula
5 = Petali	...	5 = Petals
6 = Foglie	...	6 = Leaves





Cialda extrafine pre-tagliata. Da colorare con ColorSpray o ColorDust

Extra-thin pre-cut wafer paper. To colour with ColorSpray or ColorDust

Gaufrette extra-fine prédécoupée. À colorier avec ColorSpray ou ColorDust

Superfeine perforierte Waffel. Zum Färben mit ColorSpray oder ColorDust

Oblea extrafina precortada. A colorear con ColorSpray o ColorDust

Obreia extra-fina pré-cortada. Para colorir com ColorSpray ou ColorDust





STAMPI AD INCISIONE

Plunger cutters
Moules de découpe à incision
Ausstecher

Moldes a incision
Moldes incisão

Da utilizzare
con pasta di
gomma

To be used
with gum paste

A utiliser
avec la pâte à
gomme

Mit elasti-
scher Paste zu
verwenden

A utilizar con
pasta de goma

A usar com
gumpaste



Cod: **30884P**
cm: L3,5xH5,5
pz: 1Blister
mat: PL

MINI TULIPANO | Mini tulip | Mini Tulipe
Mini-Tulpe | Mini tulipán | Mini tulipa



Cod: **30879P**
cm: L4xH9/10
pz: 1Blister(2pz)
mat: PL

GIGLIO | Lily | Lys | Lilie | Lirio | Lirio



Cod: **30883P**
cm: L2,5/3xH3,5/4,5
pz: 1Blister(2pz)
mat: PL

FRANGIPANE | Frangipani | Frangipancier
Frangipani | Alhelí | Açucena



Cod: **30881P**
cm: L2,5/4,5xH5,5
pz: 1Blister(3pz)
mat: PL

GAROFANO | Carnation | Oeillet
Nelke | Clavel | Cravo



Cod: **30878P**
cm: L5xH5/5,5
pz: 1Blister(2pz)
mat: PL

PISELLO ODOROSO | Sweet pea | Pois de senteur
Lathyrus odoratus | Flor de gusante | Flor de ervilha





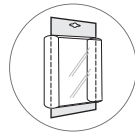
Cod: **30885P**
 cm: L2,5/3,5xH3,5/4,5
 pz: 1Blister(2pz)
 mat: PL

COSMOS | Cosmos Flower | Cosmos
 Cosmos Blume | Cosmos | Cosmos



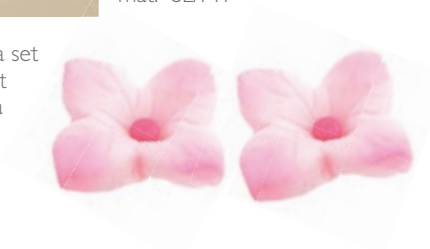
Cod: **30880P**
 cm: L4/5xH6/7
 pz: 1Blister(2pz)
 mat: PL

ORCHIDEA | Orchid | Orchidée | Orchidee | Orquídea | Orquidéa



Cod: **30854P**
 cm: Ø3,5
 pz: 1Blister(2pz)
 mat: SL/MT

SET ORTENSIA | Hydrangea set
 Set hortensia | Hortensie Set
 Set hortencia | Set hortência



Cod: **30856P**

SET PETUNIA | Petunia set
 Set Pétunia | Petunie Set
 Set petunia | Set pétunia



SET PER CALLA

Calla lily set | Set pour arum calla | Calla-Blumenkit | Set para moldear calas o lirios | Kit para moldar lírios

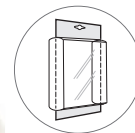


1pz
 L6xH6xP1,5cm



6pz
 Ø4,5xH7cm

YouTube
 Modecor
 Italiana



Cod: **30366P**
 pz: 1Blister(7pz)
 mat: PL



STAMPI AD INCISIONE

Plunger cutters
Moules de découpe à incision
Ausstecher

Moldes a incision
Moldes incisão



=

5 petali misura 6
e 8 petali misura 7

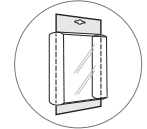
5 petals size 6
and 8 petals size 7

5 pétalos dim. 6
et 8 pétalos
dim. 7

5 Blumenblätter
Größe 6 und 8
Blumenblätter
Größe 7

5 pétalos medida
6 y 8 pétalos
medida 7

5 pétalas medida
6 e 8 pétalas
medida 7



Cod: **30876P**
cm: Ø6/7
pz: 1Blister(2pz)
mat: PL

ROSA PICCOLA | Small rose | Rose petite
Kleine Rose | Rosa pequeña | Rosa pequena



=

5 petali misura 10
e 8 petali misura
11

5 petals size 10
and 8 petals size
11

5 pétalos dim.10
et 8 pétalos dim
11

5 Blumenblätter
Größe 10 und 8
Blumenblätter
Größe 11

5 pétalos medida
10 y 8 pétalos
medida 11

5 pétalas medida
10 e 8 pétalas
medida 11



Cod: **30877P**
cm: Ø10/11
pz: 1Blister(2pz)
mat: PL

ROSA GRANDE | Large Rose | Rose grande
Große Rose | Rosa grande | Rosa grande



Cod: **30882P**
cm: L3,5/10xH4/8
pz: 1Blister(5pz)
mat: PL

NINFEA | Waterlily | Nymphéa
Wasserrose | Ninfea | Nenúfar

SPILLO PER FIORI IN GHIACCIA REALE

Pin for royal icing flowers
Support pour fleurs en glace royale
Zuckerblumennagel

Esteca para moldear flores de glasa real
Teca para modelar flores de glacé real



Ø6,3cm



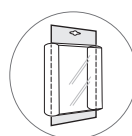
Ø5cm



Ø3,7cm



Ø6,8cm



Cod: 30365P

● ● ● A

■ ■ ■ 4

cm: Ø3,7/6,8xH6

pz: 1 Blister(4pz)

mat: PL





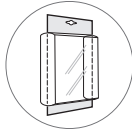
PRODOTTI PER L'HOBBISTICA

Hobby products
Produits pour le loisir
Produkte für Hobbybäcker

Productos para hobbies
Produtos para passatempos

STELI PER FIORI

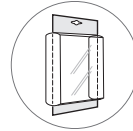
Stems for flowers | Tiges pour fleurs | Stängel für Blumen | Tallo para flores | Tallo para flores



Cod: **30602**
cm: L36xØ0,9mm
pz: 6Blister(20pz)



Cod: **30604**
cm: L36xØ0,55mm
pz: 6Blister(50pz)



Cod: **30601**
cm: L36xØ0,9mm
pz: 6Blister(20pz)



Cod: **30603**
cm: L36xØ0,55mm
pz: 6Blister(50pz)



Cod: **30606**
cm: L36xØ0,45mm
pz: 8Blister(50pz)



Cod: **30608**
cm: L36xØ0,36mm
pz: 10Blister(50pz)



Cod: **30605**
cm: L36xØ0,45mm
pz: 8Blister(50pz)



Cod: **30607**
cm: L36xØ0,36mm
pz: 10Blister(50pz)



NASTRI PER FIORI

Nastri per fiori | Ribbons for flowers | Rubans pour fleurs | Bänder für Blumen | Cintas para flores | Fitas para flores



Cod: **30609**
cm: L27mxH1,2cm
pz: 6Blister



Cod: **30611**

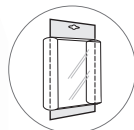


Cod: **30610**



PISTILLI PER FIORI

Pistils for flowers | Pistils pour fleurs | Blütenstempel | Pistilos para flores | Arame para flores



Cod: **30612**
cm: L5,5
pz: 10Blister(72pz)



Cod: **30613**

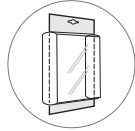


Cod: **30614**



BOCCIOLI PER FIORI

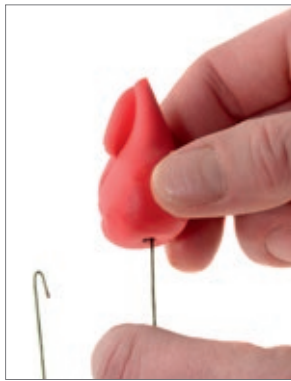
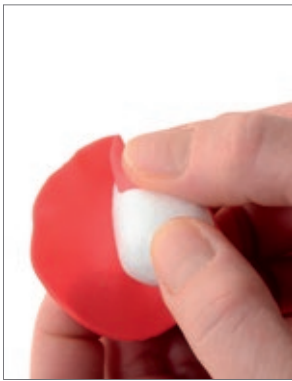
Buds for flowers | Boutons pour fleurs | Knospen für Blumen | Capullos para flores | Botão para flores



Cod: **30471**
cm: Ø1,6
pz: 10Blister(10pz)



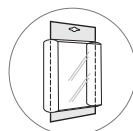
Cod: **30472**
cm: Ø2,4
pz: 10Blister(10pz)



DECORARE IN
LABORATORIO
Decorating in the lab

BASI MODELLA FIORI

Flower modelling base | Bases modelage fleurs | Halter zum Blumen modellieren
Base para moldear flores | Base para modelar as flores



Cod: **30473**
●●● A
■ ■ ■ 6
cm: Ø4,5/8xH1,7/4,5
pz: 8Blister(6pz)



SUPPORTO MODELLA FIORI

Icing flower nail
Support pour modelage fleurs
Form zum Blumen modellieren

Suporte para moldear flores
Suporte para modelar flores

Supporto tondo per modellare fiori in pasta di zucchero

Round support to style sugar paste flowers

Support rond pour modeler les fleurs en pâte à sucre

Form zum modellieren von Zuckerblumen

Suporte redondo para moldear flores de fondant

Suporte redondo para modelar flores de açúcar



Ø2,8cm



Cod: 30859
pz: 9Blister(2pz)
mat: PL

L27,5xH1,4xP17,5cm



Ø5cm

Cod: 30858

L27,5xH2,1xP17,5cm



SUPPORTO PER FIORI

Support for flowers
Support pour fleurs
Halter für Blumen

Suporte para flores
Suporte para flores



Supporto atto al contatto alimenti per decorare torte con fiori

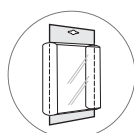
Foodsafe support to decorate your cakes with flowers

Support apte au contact avec les aliments pour décorer les gateaux avec fleurs

Lebensmittelechter Halter um Torten mit Blumen zu verzieren

Suporte apto al contacto con alimentos para decorar tartas con flores

Suporte apto para o contacto com alimentos para decorar bolos com flores



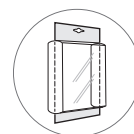
Cod: 30615P
cm: Ø1xH7,5
pz: 1Blister(6pz)
mat: PL



STAMPI AD INCISIONE

Plunger cutters
Moules de découpe à incision
Ausstecher

Moldes a incisión
Moldes de corte



Cod: 30274

● ● ● A

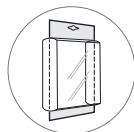
■ ■ ■ 6

cm: L5/7xH5/6xP1,5

pz: 1 Blister(6pz)

mat: PL

DECORARE IN
LABORATORIO
Decorating in the lab



Cod: 30250

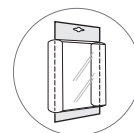
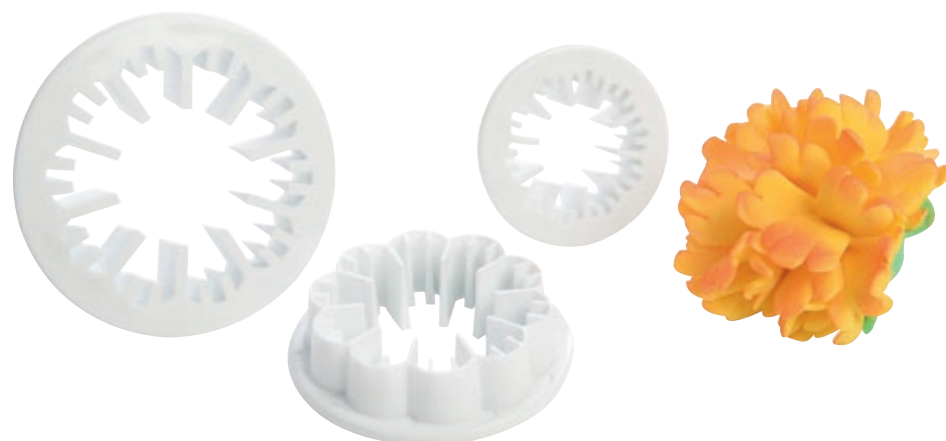
● ● ● A

■ ■ ■ 3

cm: Ø2/6,5

pz: 1 Blister(3pz)

mat: PL



Cod: 30279

● ● ● A

■ ■ ■ 3

cm: Ø2,5/4

pz: 1 Blister(3pz)

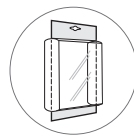
mat: PL



STAMPI AD INCISIONE

Plunger cutters
Moules de découpe à incision
Ausstecher

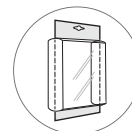
Moldes a incision
Moldes incisão



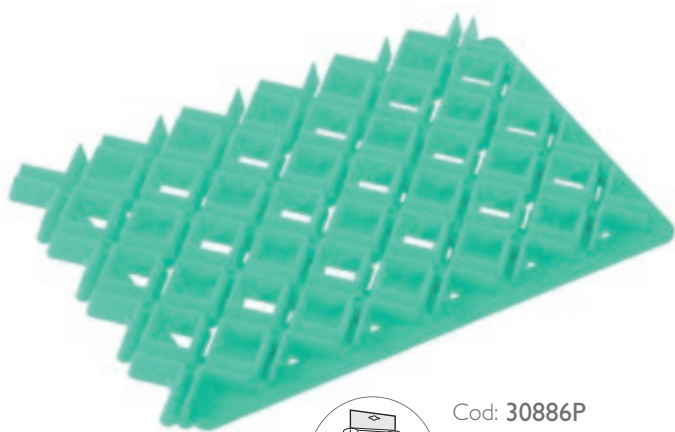
Cod: 30340
●●● A
■ ■ ■ 3
cm: Ø0,5/2
pz: 1 Blister(3pz)
mat: PL



Cod: 30843P
●●● A
■ ■ ■ 4
cm: Ø2,5/6
pz: 1 Blister(4pz)
mat: PL



Cod: 30339
cm: Ø9
pz: 1 Blister(4pz)
mat: PL

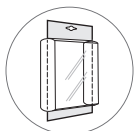


Cod: **30886P**
 cm: L7,5xH12,5
 pz: 1 Blister
 mat: PL

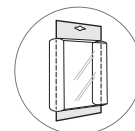


STAMPI PER BORDI

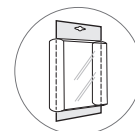
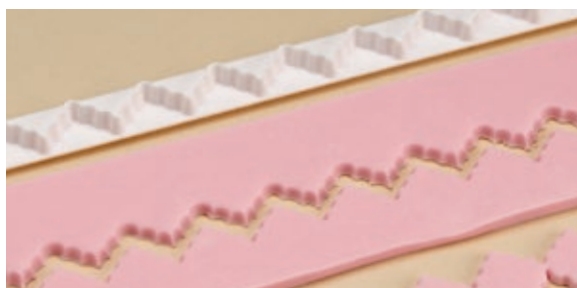
Border cutters | Moules pour bords | Ausstecher für Randgarnierung | Moldes para bordes | Moldes para bordas



Cod: **30283**
 ● ● ● A
 ■ ■ ■ 4
 cm: L14xH3,5
 pz: 1 Blister(4pz)
 mat: PL



Cod: **30278**
 cm: L15xH6
 pz: 1 Blister
 mat: PL



Cod: **30275**
 ● ● ● A
 ■ ■ ■ 4
 cm: L25,5xH1,5
 pz: 1 Blister(4pz)
 mat: PL



TAGLIAPASTA

Fondant Cutter
Coupe-pâte
Ausstecher

Cortapastas
Cortador de pasta

A) Taglia la pasta di zucchero.
B) Imprimi con lo stampino

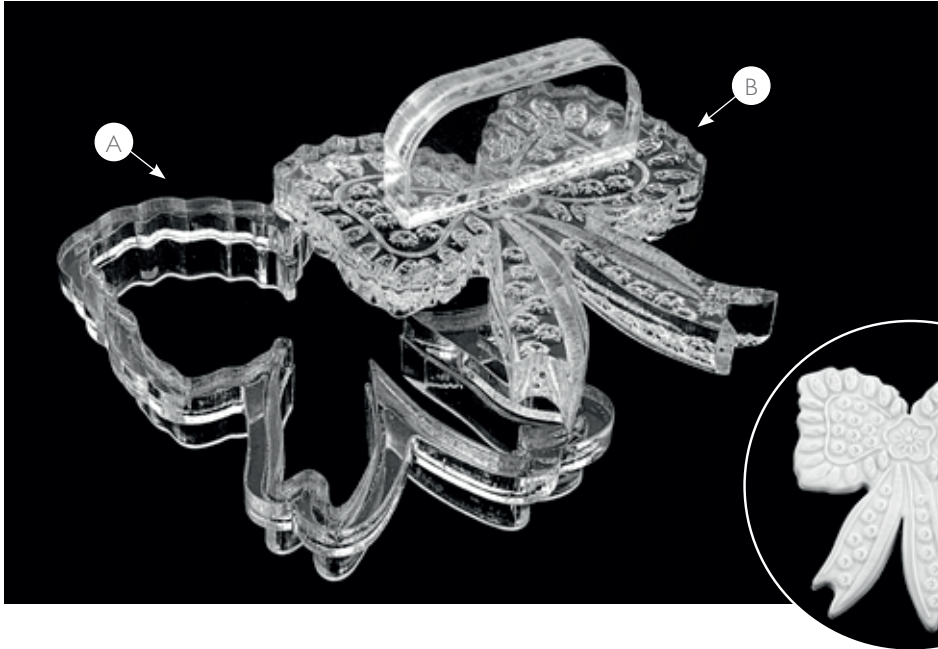
A) Cut the sugar paste
B) Emboss with the mould

A) Coupez la pâte à sucre
B) Découpez avec le moule

A) Die Zuckermasse ausstechen
B) Mit dem Förmchen einprägen

A) Corta la pasta de azúcar
B) Imprime con el molde

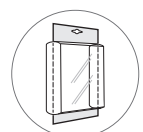
A) Corta a massa de açúcar
B) Molda com os moldes pequenos



Cod: **30291**
cm: L7xH8,3
pz: 1 Blister(2pz)
mat: PL



Cod: **30286**
cm: L15,7xH6
pz: 1 Blister(2pz)
mat: PL



Cod: **30290**
cm: L8,8xH5,5
pz: 1 Blister(2pz)
mat: PL

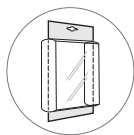




STAMPI AD ESPULSIONE

Ejector cutters
Moules de découpe à expulsion
Ausstecher mit Auswerfer

Moldes a expulsión
Moldes de expulsão



Cod: 30294

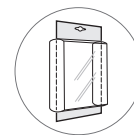
●●● A

■ ■ ■ 3

cm: L3/6xH2/4

pz: 1Blister(3pz)

mat: PL



Cod: 30839

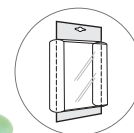
●●● A

■ ■ ■ 3

cm: L1,7/2,7xH2,7/4,5

pz: 1Blister(3pz)

mat: PL



Cod: 30252

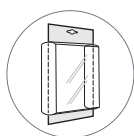
●●● A

■ ■ ■ 3

cm: Ø5,5/7

pz: 1Blister(3pz)

mat: PL



Cod: 30306

●●● A

■ ■ ■ 4

cm: L4/5xH4/4,5

pz: 1Blister(4pz)

mat: PL

STAMPO PERSONA 3D

3D Figure mould
Moule Personne 3D
3D-Personen-Silikonform

Molde para figura en 3D
Molde para figuras em 3D



STAMPO
UOMO 3D
3D Mould: Man
Moule Homme 3D
3D-Mann-Silikonform
Molde hombre en 3D
Molde homem
em 3D

Cod: **30359P**
cm: H21
pz: 1 Blister(6pz)
mat: PL

ISTRUZIONI
HOW
TO USE

STAMPO
BIMBO 3D
3D Mould: Child
Moule Enfant 3D
3D-Kind-Silikonform
Molde niño en 3D
Molde criança
em 3D

Cod: **30360P**
cm: H12
pz: 1 Blister(6pz)
mat: PL





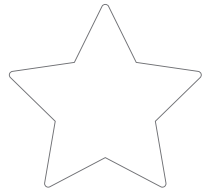
Cooking Cutter

SET TAGLIAPASTA
Cutter set
Set de coupe-pâte

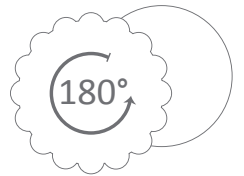
Ausstecherset
Juego cortapastas
Kit corta-massa

FORME
Shapes
Formes
Formen
Formas
Formas

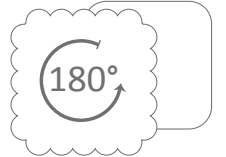
4



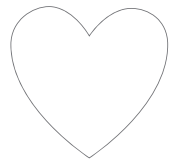
Ø4/9,5cm



Ø5,5/9,5cm



L3,5/7,5xL3,5/7,5cm



L4,5/9xH5/9,5cm

5 TAGLIAPASTA
IN OGNI SET
5 cutters in each set
5 coupe-pâte dans chaque set
5 Ausstecher in jedem Set
5 cortapastas en cada juego
5 corta-massas
em cada kit



L40,3xH32xP40,3cm



Cod: 30844

●●● A

■ ■ ■ 4

pz: 18Set(5pz)

mat: PL

NASTRI STRUCTURES

Structures for ribbons
Rubans Structures
Bänder Structures

Cintas Structure
Fitas Structures



ISTRUZIONI
HOW
TO USE



Dai rilievo ai tuoi dolci

Ideali per cioccolato e pasta di zucchero

Emboss your cakes

Ideal for chocolate and fondant

Donnez du relief à vos desserts

Idéals pour le chocolat et la pâte à sucre

Verleihen Sie Ihren Süßspeisen Relief

Ideal für Schokolade und Zuckermasse

Da relieve a tus dulces

Ideales para chocolate y fondant

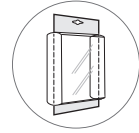
Dá um relevo aos teus doces

Ideias para chocolate e pasta de açúcar



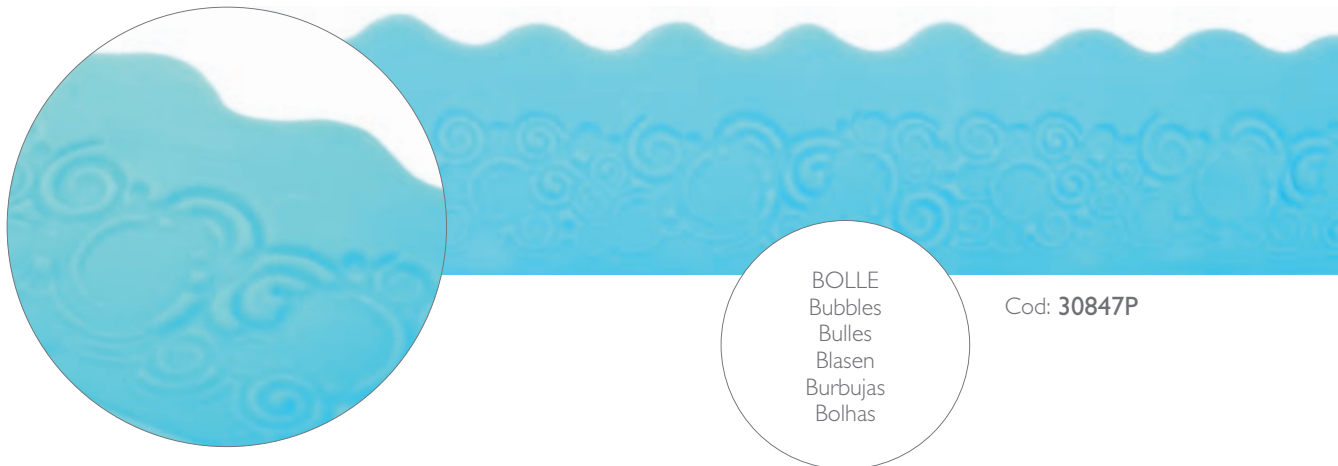
FIORI
Flowers
Fleurs
Blumen
Flores
Flores

Cod: **30846P**
cm: L80xH8
pz: 1 Blister
mat: PL



RAMI FOGLIE
Branches with leaves
Branches avec feuilles
Blätterzweig
Ramos de hojas
Ramo de folhas

Cod: **30867P**



BOLLE
Bubbles
Bulles
Blasen
Burbujas
Bolhas

Cod: **30847P**



Design Mould

ISTRUZIONI
HOW
TO USE

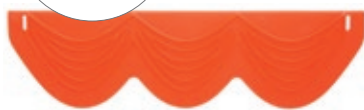


STAMPI PER DECORARE TORTE A RILIEVO
Moulds for decorating embossed cakes
Moules pour décorer les gâteaux en relief

Formen, um Torten mit Relief zu verzieren
Moldes para decorar tartas en relieve
Moldes para decorar bolos com relevos



FESTONE



Cod: **30701**
cm: L18,2xH5
pz: 1 Blister
mat: SL



DRAPPEGGIO



Cod: **30702**
cm: L18,2xH5
pz: 1 Blister
mat: SL



NATURA



Cod: **30704**
cm: L18,2xH11,5
pz: 1 Blister
mat: SL



POIS

Cod: **30705**
cm: L19xH10,7
pz: 1 Blister
mat: SL



Da utilizzare esclusi-
vamente con Pasta
di Zucchero **POP**

To be used only
with **POP** fondant

A utiliser exclusi-
vement avec les pâtes
à sucre **POP**

Nur mit dem **POP**
Fondant zu verwen-
den

Utilizar sólo con los
Fondant **POP**

Debe utilizar-se
unicamente com
pastas de açúcar
POP