

# Pastry Pro

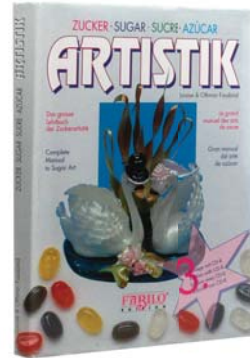
HOFEX 2009  
Sugar Work Entry



## SUGAR WORK EQUIPMENT

Sugar Lamp  
MAO-LAMP

3 Head Lamp Setting : 600 - 1200 - 1800 w  
Working Table : 64 x 50 cm  
Stainless Steel Protector Fence  
Protector Casing for Lamp  
New safety feature:  
- Reduce injuries caused by touching the heat lamp.  
- Casing focuses and directs heat on the station by reducing heat loss from the top.



Complete Manual to  
Sugar Art Book (basic)  
MAR-FAB1



Vanish Spray  
PCB-DC038  
1 can x 400 ml

Gas Torch, Small  
HOT-MT3000

Gas Torch Big  
HOT-HT911

Isomalt/ Pearl Sugar  
MKF1827201  
1 bag x 5 kg

Cool Spray  
PCB-DC061  
1 can x 400 g

Refill Gas  
MISGEN-GASREFILL  
1 can x 250 ml

MKFISOMALT  
1 bag x 5 kg



Demarle Silpat  
DEMSP4030 30 x 40 cm  
DEMSP4060 60 x 40 cm

Siliconflex Baking Sheet  
SIL-SILICOPAT1  
60 x 40 cm



Sugarwork Gloves  
Size 7, 8  
MAO-GL 7, 8

Thermometer  
Holder  
MAO-MRTE

Copper Pot with SS Handle  
MATR305016  
Ø 16 cm, 1.8 L

Silicagel - humidity indicator  
MIS-SILICAGEL  
1 btl x 1 kg

Thermometer  
MATR 250331  
Measures up to 200°C

Bottle for Alcohol  
MAO-BOC

Sugar Pump -  
Double Expansion  
MATR262230  
13 x Ø 0.6 cm

Sugar Pump  
MAO-POMP

### Additional Accessories



Silicone Moulds



Airbrush & Books



Chefmaster Colors

## Flexi-Moulds

100% food grade, optimal performance from -60°C to +230°C.  
Specially for marzipan & sugarwork.



Silicone Horse Mold  
**PAV-M15**  
190 × 150 × 65mm



Grapes  
**SIL-SLK054**  
65 × 47 mm



Strawberry  
**SIL-SLK059**  
49 × 60 mm



Sunflower  
**SIL-SLK061**  
65 × 45 mm



Rose  
**SIL-SLK066**  
42 × 49 mm



Fish  
**SIL-SLK076**  
50 × 50 mm



Snailghost  
**SIL-SLK078**  
35 × 54 mm



Dolphin  
**SIL-SLK071**  
78 × 50 mm



Fish  
**SIL-SLK079**  
45 × 58 mm



Seahorse  
**SIL-SLK074**  
75 × 44 mm



Seahorse  
**SIL-SLK075**  
60 × 30 mm



Bear  
**SIL-SLK026**  
56 × 34 mm



Bear  
**SIL-SLK024**  
58 × 33 mm



Shell  
**SIL-SLK077**  
44 × 47 mm



Silicone Fruits Mold  
**PAV-M48**  
190 × 125 × 25mm



Clown  
**SIL-SLK014**  
67 × 66 mm



Bell  
**SIL-SLK045**  
55 × 63 mm



Santa  
**SIL-SLK046**  
70 × 50 mm



Leaves  
**SIL-SLK068**  
73×63, 65×50,  
40×32 mm



Mould the marzipan quantity



Press it in the mould, or pour chocolate, sugar and caramel in it



Remove the excess part from the mould



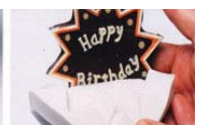
Gently press the mould to remove the marzipan



Decorate the writing with melted sugar



Fill the mould with chocolate



Extract the compound pressing on the back



## Floral Moulds For Sugar Art & Chocolates

Reveal fine details in your Sugar Art and Chocolate Decorations.



Big Single Rose  
**MAO-DS10005**  
Ø 55 mm



Medium Single Rose  
**MAO-DS10006**  
Ø 40mm



Leaf F  
**MAO-DS9006**  
115 × 55 × 40mm



Leaf H  
**MAO-DS9008**  
80 × 60 × 40mm



Leaf I  
**MAO-DS9009**  
83 × 55 × 40mm



Leaf L  
**MAO-DS9010**  
80 × 60 × 40mm

## Silicone Bars & Frame

100% Food-grade. Optimal performance from -60°C to +230°C.



Rectangle  
**SIL-SBR3020**  
30 × 20 × 8mm  
25 × 15 × 8mm  
20 × 10 × 8mm  
15 × 15 × 8mm  
1 set × 4 pcs



Square  
**SIL-SBQ3030**  
30 × 30 × 8mm  
25 × 25 × 8mm  
20 × 20 × 8mm  
15 × 15 × 8mm  
10 × 10 × 8mm  
5 × 5 × 8mm  
1 set × 6 pcs



Oval  
**PAV-M29**  
300 × 240 × 25mm