

Moulds for Napoli Tops

These new moulds provide an exciting new ways of decorating your napoli tops using 360 x 250 mm pans. *They are only suitable for double pans and will not work with single pans.*

Size & cost

Each mould measures 361.5 mm x 251.5 mm x 21 mm, with a volume of 740ml and costs £25.75 + VAT.

Why would you use these moulds?

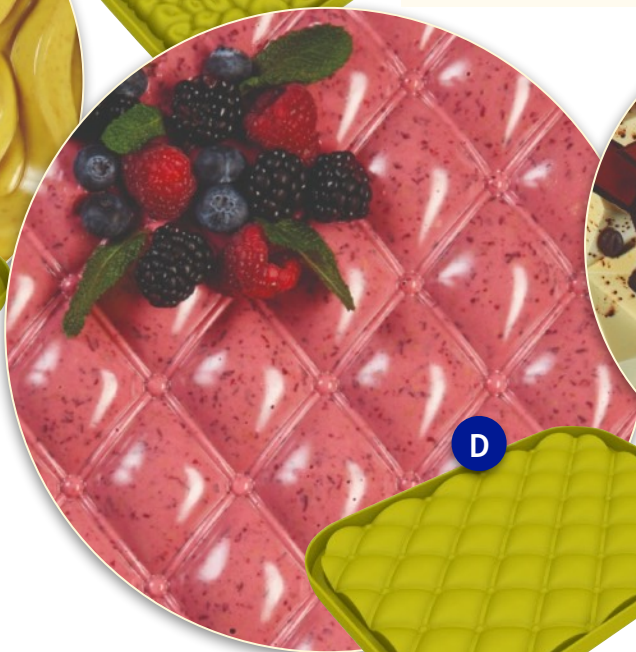
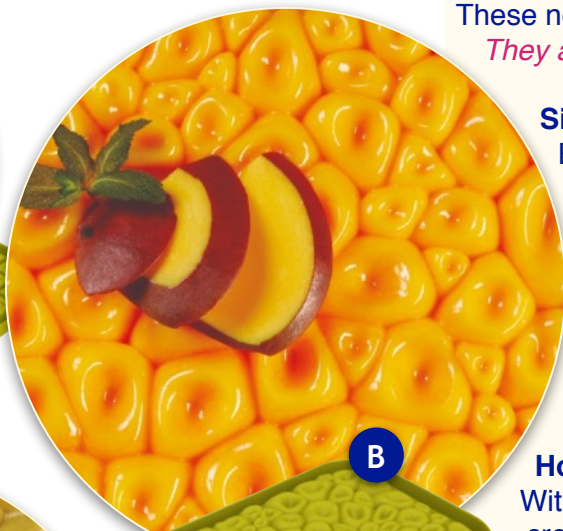
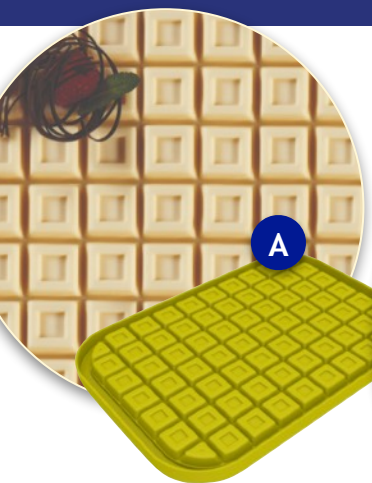
These five different moulds are made from Silicone. They allow artisan ice cream and gelato makers to create original, interesting textures on pans of ice cream, gelato or sorbet. So if you are looking for a new way to create a fantastic eye-catcher for your cabinet, these moulds will help to take you to the next level.

How can you use these moulds?

With every type of ice cream mix, sorbet mix and the Quella range (1kg quella +50g straciatella) to create a perfect moulding.

Freeze in the blast freezer to pull the product out of the mould.

Decorate the top with a delicate velvet effect, a glaze or just leave it natural.



Coming soon single napoli mould tops.

Moulds for Napoli Tops		
Name	Code	Image Ref
Napoli Top Choc	PNTCHOC	A
Napoli Top Coral	PNTCORAL	B
Napoli Top Dune	PNTDUNE	C
Napoli Top Sofa	PNTSOFA	D
Napoli Top Triangle	PNTTRI	E