









Pan Size		2" depth			3' depth			4" depth	
(Diameter)	Round	Square	Sheet	Round	Square	Sheet	Round	Square	Sheet
2″	PRD-22	-	-	PRD-23	-	-	-	_	_
3″	PRD-32	PSQ-332	-	PRD-33	PSQ-333	-	-	-	_
4"	PRD-42	PSQ-442	-	PRD-43	PSQ-443	-	PRD-44	PSQ-444	-
5″	PRD-52	PSQ-552	-	PRD-53	PSQ-553	-	PRD-54	-	_
6"	PRD-62	PSQ-662	-	PRD-63	PSQ-663	ı	PRD-64	PSQ-664	_
7″	PRD-72	PSQ-772	-	PRD-73	PSQ-773	-	PRD-74	ı	_
7" x 11"	_	-	POB-7112	-	-	POB-7113	-	-	_
8″	PRD-82	PSQ-882	-	PRD-83	PSQ-883	-	PRD-84	PSQ-884	-
8" x 12"	_	_	POB-8122	-	-	POB-8123	-	-	_
9″	PRD-92	PSQ-992	-	PRD-93	PSQ-993	-	PRD-94	-	_
9" x 12"	-	_	POB-9122	-	-	POB-9123	-	-	_
9" x 13"	-	-	POB-9132	-	-	POB-9133	-	-	POB-9134
10″	PRD-102	PSQ-10102	-	PRD-103	PSQ-10103	-	PRD-104*	PSQ-10104*	_
10" x 15"	_	-	POB-10152	-	-	POB-10153	-	-	_
11″ *	PRD-112	PSQ-11112	-	PRD-113	PSQ-11113	-	PRD-114	-	_
11" x 15" *	-	-	POB-11152	-	-	POB-11153	-	-	POB-11154
12″ *	PRD-122	PSQ-12122	-	PRD-123	PSQ-12123	-	PRD-124	PSQ-12124	_
12" x 15" *	_	-	POB-12152	-	-	POB-12153	_	-	_
12" x 16" *	-	-	POB-12162	-	-	POB-12163	-	-	_
12" x 18" *	-	-	POB-12182	-	-	POB-12183	-	-	POB-12184
13″ *	PRD-132	PSQ-13132	-	PRD-133	PSQ-13133	-	-	-	_
14" *	PRD-142	PSQ-14142	-	PRD-143	PSQ-14143	-	PRD-144	PSQ-14144	_
14" x 22" *	-	-	POB-14222	-	-	POB-14223		-	_
15″ *	PRD-152	PSQ-15152	_	PRD-153	PSQ-15153	_	PRD-154	-	_
16″ *	PRD-162	PSQ-16162	-	PRD-163	PSQ-16163	-	PRD-164	PSQ-16164	-
16" x 24" *	_	-	POB-16242	-	-	POB-16243	_	-	_
18″ *	PRD-182	PSQ-18182	-	PRD-183	PSQ-18183	-	_	-	_
20"	-	PSQ-20202	-	-	PSQ-20203	-	-	-	-

 $\stackrel{\bigstar}{}$ Heating core or heating rod (pg. 6) recommended on most 10″-20″ sizes.

Pan Size	2″ depth					3' depth		
(Diameter)	Removable Bottom Round	Removable Bottom Square	Removable Bottom Sheet Pan	Springform	Removable Bottom Round	Removable Bottom Heart	Removable Bottom Square	Removable Bottom Sheet Pan
3″	PCC-32	_	_	_	PCC-33	_	-	-
4"	PCC-42	PSQCC-442	_	-	PCC-43	_	PSQCC-443	-
5"		-	_	_	PCC-53	_	_	-
6"	PCC-62	PSQCC-662	_	PSF-63	PCC-63	PHT-L63	PSQCC-663	-
7"		-	_	_	PCC-73	_	_	-
8"	PCC-82	PSQCC-882	_	PSF-83	PCC-83	PHT-L83	PSQCC-883	-
9″	PCC-92	PSQCC-992	_	PSF-93	PCC-93	_	PSQCC-993	-
9" x 13"	_	-	POBCC-9132	_	_	_	_	-
10"	PCC-102	PSQCC-10102	_	PSF-103	PCC-103	PHT-L103	PSQCC-10103	-
11"	PCC-112	_	_	_	PCC-113	_	_	-
11" x 15"	-	-	POBCC-11152	_	_	_	_	POBCC-11153
12"	PCC-122	PSQCC-12122	_	PSF-123	PCC-123	_	PSQCC-12123	_
12" x 18"	-	_	POBCC-12182	_	_	_	-	_
14"	PCC-142	_	_	_	PCC-143	_	-	_







FAT DADDIO'S SPECIALTY PANS

1 Hemisphere Pans

A worldwide favorite! Roll out an endless variety of sports balls, planets, pumpkins, and other seasonally inspired hemisphere cakes. Available in 8 sizes.

2 Contour Pans

Our classic round cake pan with a softer edge. Perfect for fondant cake as the rounded edge reduces cracking and eliminates the need for additional carving.



4 Heating Core and Heating Rod

Stop under-baking large cakes with a heating core or heating rod. Recommended by professionals for cakes exceeding 9"and most 3" and 4" deep pans. Improve baking results with novelty shaped pans as well. The ultimate time and cake saver! (PHC-4 & HCR-425)

3 MadDadder Cake Pans

Create tall, whimsical layers with MadDadder™ cake pans. The built-in Stay-level stand balances your pans to bake sloped tops with sharp angles that stack easily. Add some style to your next celebration.

QUICK TIP: For best results use 1 or more heating rods (HCR-425) in the deep end while baking. Bake each cake one at a time.

Ingredients

6" Mad Dadder Cake

Bake for 1 Hour at 300° F*

4 eggs

8 oz sifted self rising flour

8 oz sugar

8 oz butter, softened not melted

8" Mad Dadder Cake

Bake 1 - 11/2 Hours at 300° F*

7 eggs

14 oz sifted self rising flour

14 oz sugar

14 oz butter, softened not melted

10" Mad Dadder Cake

Bake for 2 Hours at 280° F*

9 eggs

18 oz sifted self rising flour

18 oz sugar

18 oz butter, softened not melted

Instructions

Preheat oven according to cake size. Grease and flour each pan. Line the bottom with parchment paper.

Whisk together butter and sugar until fluffy.

Add the eggs one at a time, whisking after each one until mixed.

Add the flour and whisk until fully incorporated.

Pour into the pan. Place a heating rod or two in the deep end of the pan. Bake for the recommended time.

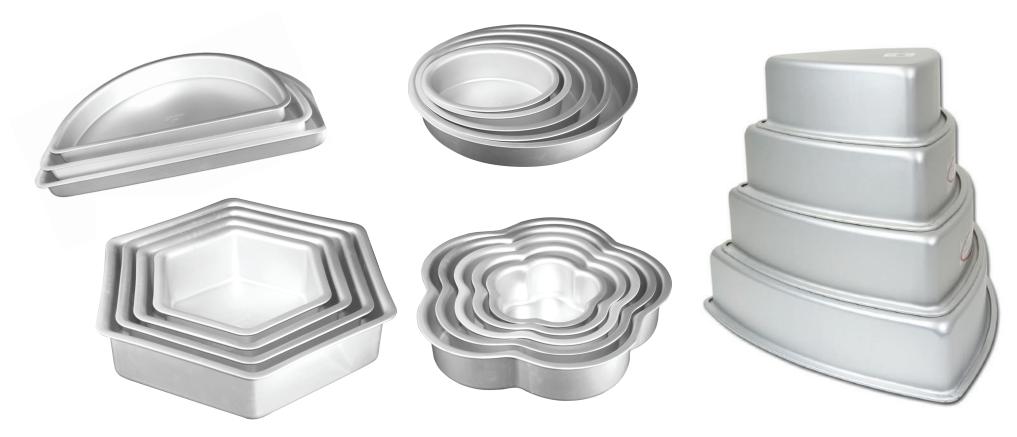
The cake is done when the top springs back after pressing or an inserted metal skewer comes out clean. Let the cake cool in the pan for a few minutes before turning out onto a cooling rack to cool completely.

*Times and temperatures are approximate and depend on altitude, ingredients, and your oven.





SPECIALTY PANS AND SHAPES





Diameter	Petal	Oval	Half Round	Convex Triangle	Hexagon	Не	art
Depth	3″	3″	2″	3″	3″	2"	3″
6″	PPT-63					PHT-62	PHT-63
8″	PPT-83			PCTR-83	PHX-83	PHT-82	PHT-83
9″		POV-93					
10″	PPT-103	POV-103		PCTR-103	PHX-103	PHT-102	PHT-103
12″		POV-123		PCTR-123	PHX-123	PHT-122	PHT-123
14"						PHT-142	PHT-143
16″			PHR-162				
18″			PHR-182				
20″			PHR-202				

Pan Size	Pie Pan		Round Tart Pans		Square & Rectangle Tart Pans
(Diameter)	1 ½ inch depth	1 inch depth Removable Bottom	2 inch depth Removable Bottom	Mini Solid Bottom	1 inch depth Removable Bottom
2″	-	_	_	PMTH-2	-
2 1/2"	-	_	_	PMTH-25	-
3 ¾"	-	PFT-375	_	_	-
4"	PIE-4	_	_	_	-
4 1/4"	-	PFT-425	_	_	-
6"	PIE-6	_	PFT-62	_	_
6 1/2"	-	PFT-65	_	_	-
8″	-	PFT-8	PFT-82	_	-
9″	PIE-9	_	_	_	-
9 x 9"	-	_	_	_	PFT-991
9 1/2"	-	PFT-95	_	_	-
10″	PIE-10	_	PFT-102	_	_
11"	PIE-11	PFT-11	_	_	-
11 ¼ x 8 ⅓"	-	_	_	-	PFT-1125
12"	PIE-12	-	PFT-122	-	-
12 x 12"	-	-	_	-	PFT-12121
13 ¾ x 4 ¼"	-	_	_	-	PFT-1375

DON'T FORGET THE LATTICE CUTTER!

FEATURED ON THE RACHAEL RAY SHOW.

Create perfect lattice pie tops in no time. Simply roll your pie crust dough smooth, run the lattice cutter over the dough, pull apart gently and transfer to the top of your pie. Then take all the credit.







jel Pans	Product Code	Width	Depth	Cup Capacity
Ang od P	PAF-8375	8″	3 ¾"	12
P.	PAF-10425	10"	4 1/4"	16

vs	Product Code	Top Diameter	Depth	Cup Capacity
Pans	RMP-5	5"	2 ¼"	1
Mold	RMP-7	7"	2 3/8"	2 1/8"
	RMP-9	9"	2 3/4"	4
Ring	RMP-10	10"	3 1/2"	7
	RMP-12	12"	4"	11



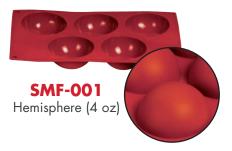






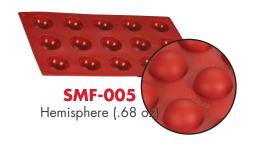


SILICONE BAKEWARE





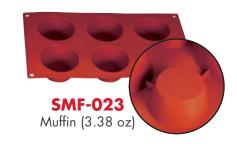






















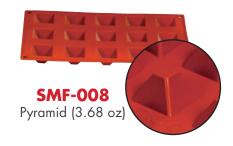


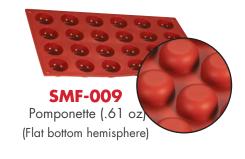




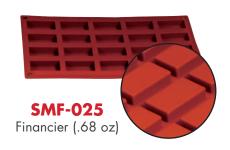


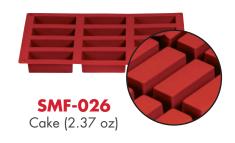






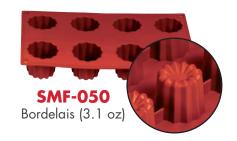




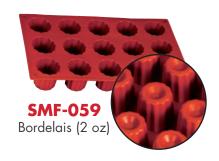












SILICONE SHAPES FOR CREATIVE BAKING

Fat Daddio's silicone bakeware is quickly becoming a favorite among bakers and chefs worldwide. Flexible and versatile, silicone is safe to use in the freezer, microwave and oven. Ideal for mousse, gelatin, ice sculptures, chocolate, baking, and craft applications. Perfect shapes every time.







DISHWASHER SAFE

Clean-up is a breeze



MICROWAVE SAFE
Melt right in the mold



RATED FOR -40° to 550° F



MUFFIN & CUPCAKE PANS

Standard size, half sized, or snack sized. Classic shapes and new sizes to take your cupcake celebrations to the next level. Fat Daddio's Anodized aluminum bakeware helps prevent overheating and over-baking. Great for use in the freezer, refrigerator or oven. Makes an ideal mold for mousse, gelatin, and ice cream.



SAVE TIMEHeats faster & cools quicker



Temperature rated to 550°F



For best performance & lifetime use **HAND WASH**



ANODIZED ALUMINUM

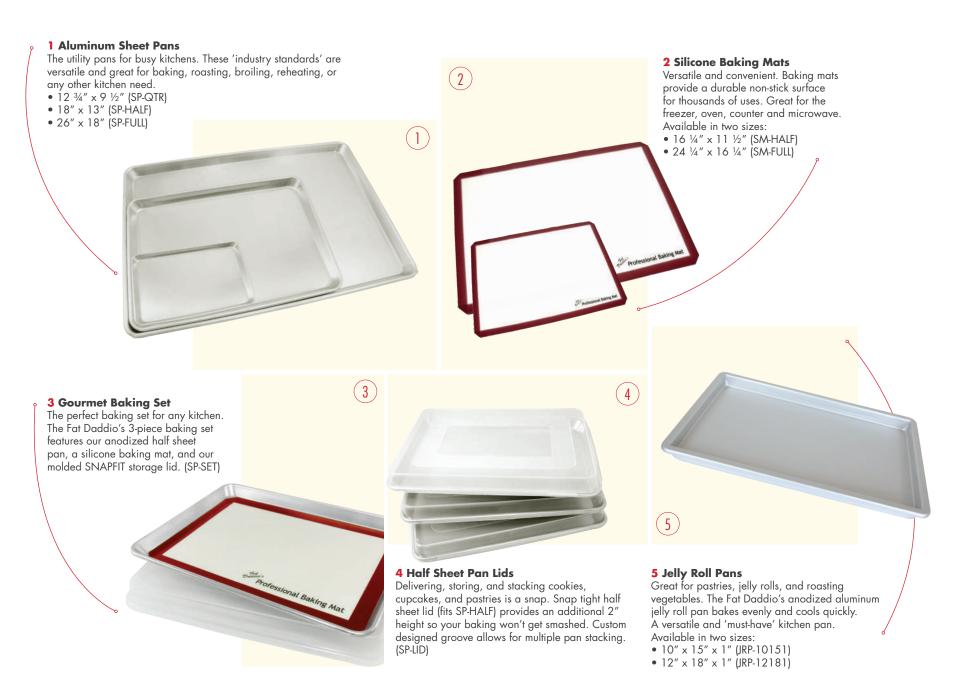
Using Safe-Seal Technology







SHEET PANS AND BAKING MATS



PIZZA & PASTRY

1 Wheel/Pastry Cutters

Perfect for slicing pizzas, as well as brownies and bar cookies. Plastic molded comfort-grip handles and sharp stainless steel blades cut through the thickest Chicago-style pizza. Great for dough and fondant. See chart page 23.

great on the grill!



2 Pizza Perfection Set

Create perfect pizza!
Deep dish or thin crust. East
Side or West. It's all good
when you have the best
pizza tools on the planet.
Fat Daddio's 5-piece deep
dish and thin crust pizza set
comes with every thing you
need to celebrate pizza any
way you like it. (PZT-SET)





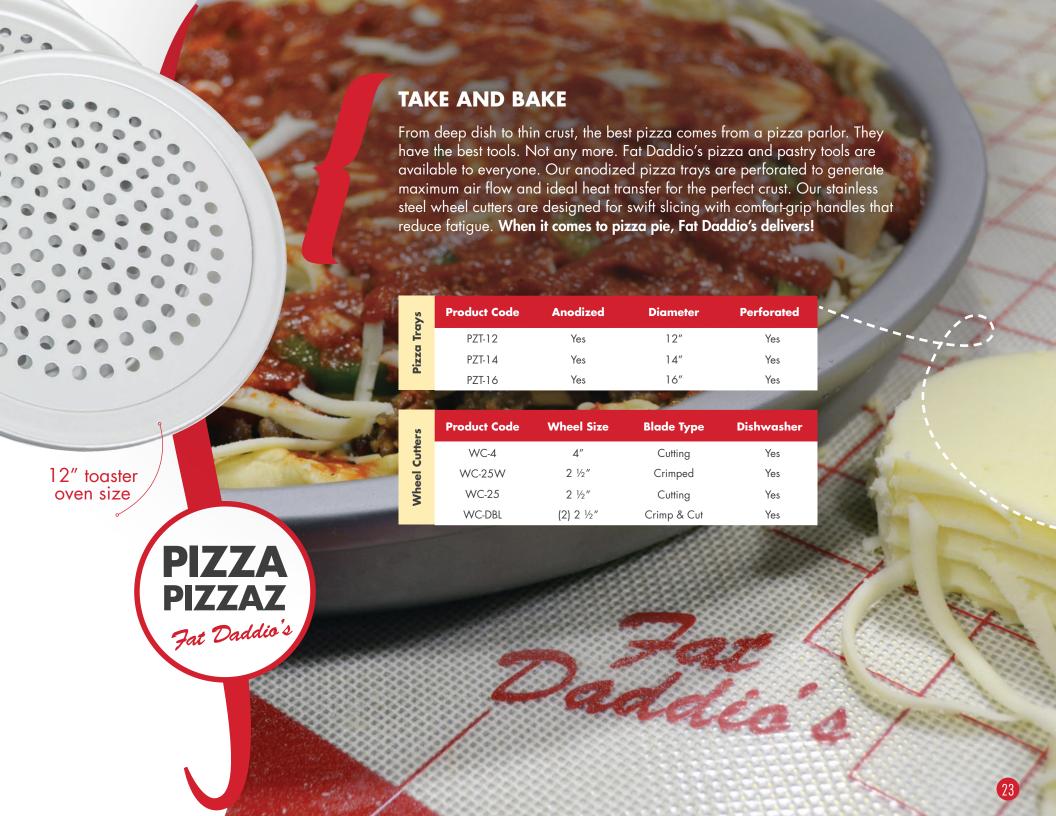
5 Pizza Peel

Solid stainless steel blade with beveled edge and plastic comfort grip handle. It's perfect for pizza! 12 ¼ x12 ¼ x 19 inches. (SPAT-PEEL)

4 Dough Docker

Eliminate bubbles in pizza crust and dough. Fat Daddio's dough docker aerates your dough allowing even baking. Simply roll the dough docker over flattened dough and then pile on the toppings. (DD-05)

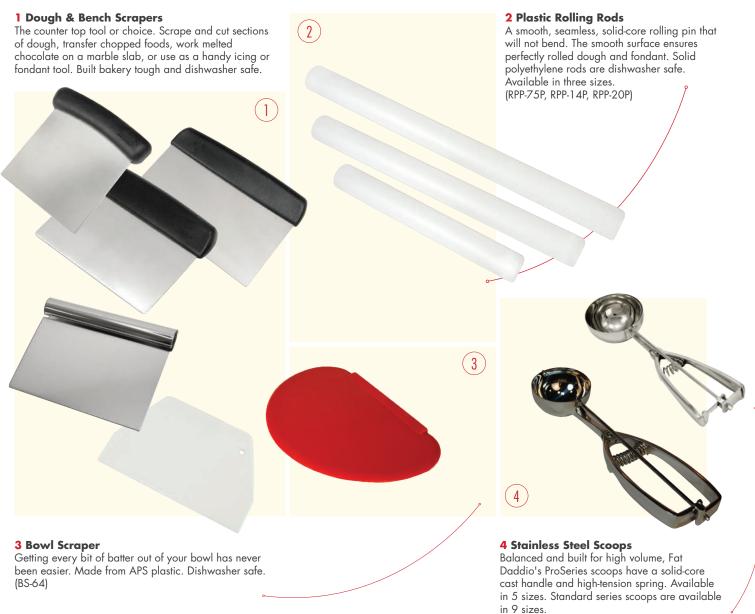






PASTRY TOOLS Fat Daddio's

KNEAD MORE DOUGH



Fat Daddio's ProSeries Fondant tastes great and satisfies the highest demands of professional decorators. Our deep color saturation process provides deliciously vibrant colors that don't fade or bleed. Extended working time eliminates fondant cracks and decorating stress.

Great taste and professional results for any skill level.







GLUTEN FREE



HALAL CERTIFIED



KOSHER CERTIFIED

White, red, and black gum paste with amazing workability and taste. Rolls ultra-thin. Stays strong and stretchy with extended decorating times.



Black Vanilla

ACC.	
Tub Weight (Qty)	Product Code
8 oz (6)	FND-BLK-008
2 lbs (3)	FNDT-BLK-020
5 lbs (3)	FNDT-BLK-050



Tub Weight (Qty)

8 oz (6)

2 lbs (3)

5 lbs (3)

Tub Weight (Qty)

8 oz (6)

2 lbs (3)

5 lbs (3)

Pink Vanilla

Tub Weight (Qty)	Product Code
8 oz (6)	FND-PNK-008
2 lbs (3)	FNDT-PNK-020
5 lbs (3)	FNDT-PNK-050

Light Pink Vanilla

Red Vanilla

Product Code

FND-LPK-008

FNDT-LPK-020

FNDT-LPK-050

Product Code

FND-RED-008

FNDT-RED-020

FNDT-RED-050



Tub Weight (Qty)

8 oz (6)

2 lbs (3)

5 lbs (3)

20 lbs (1)

Orange Vanilla Tub Weight (Qty) **Product Code**

Bright White Vanilla

Product Code

FND-WTB-008

FNDT-WTB-020

FNDT-WTB-050

FNDT-WTB-200

8 oz (6)	FND-ORG-008
2 lbs (3)	FNDT-ORG-020
5 lbs (3)	FNDT-ORG-050



Yellow Vanilla

COMPANY THE CO.	
Tub Weight (Qty)	Product Code
8 oz (6)	FND-YLW-008
2 lbs (3)	FNDT-YLW-020
5 lbs (3)	FNDT-YLW-050



THE PARTY NAMED IN	
Tub Weight (Qty)	Product Code
8 oz (6)	FND-IVY-008
2 lbs (3)	FNDT-IVY-020
5 lbs (3)	FNDT-IVY-050
20 lbs (1)	FNDT-IVY-200



Ivory Vanilla

Tub Weight (Qty)	Product Code
8 oz (6)	FND-IVY-008
2 lbs (3)	FNDT-IVY-020
5 lbs (3)	FNDT-IVY-050
20 lbs (1)	FNDT-IVY-200



Tub Weight (Qty)	Product Code
1 LB (6)	GP-RED-010



Green Vanilla

The second secon	
Tub Weight (Qty)	Product Code
8 oz (6)	FND-DGR-008
2 lbs (3)	FNDT-DGR-020
5 lbs (3)	FNDT-DGR-050

Light Green Vanilla

Turquoise Vanilla

U Light Blue Vanilla

Product Code FND-LGR-008

FNDT-LGR-020

FNDT-LGR-050

Product Code

FND-TQB-008

FNDT-TQB-020

FNDT-TQB-050

Product Code

FND-LBL-008

FNDT-LBL-020

FNDT-LBL-050

Tub Weight (Qty)

8 oz (6) 2 lbs (3)

5 lbs (3)

Tub Weight (Qty)

8 oz (6)

2 lbs (3)

5 lbs (3)

Tub Weight (Qty)

8 oz (6)

2 lbs (3)

5 lbs (3)



Blue Vanilla

Tub Weight (Qty)	Product Code
8 oz (6)	FND-BLU-008
2 lbs (3)	FNDT-BLU-020
5 lbs (3)	FNDT-BLU-050



Purple Vanilla

Tub Weight (Qty)	Product Code
8 oz (6)	FND-PUR-008
2 lbs (3)	FNDT-PUR-020
5 lbs (3)	FNDT-PUR-050



Brown Chocolate

Section 1	
Tub Weight (Qty)	Product Code
8 oz (6)	FND-CHO-008
2 lbs (3)	FNDT-CHO-020
5 lbs (3)	FNDT-CHO-050
20 lbs (1)	FNDT-CHO-200



Fat Daddio's fondant tastes like cotton candy mixed with unicorn tears and pixie dust!

- The Sugar Studio



White Vanilla

Tub Weight (Qty)	Product Code
1 LB (6)	GP-WHT-010
2 lbs (3)	GP-WHT-020
5 lbs (3)	GP-WHT-050



Red Vanilla

Tub Weight (Qty)	Product Code
1 LB (6)	GP-RED-010

Black Vanilla

Γυb	Weight (Qty)	Product Code
	1 LB (6)	GP-BLK-010

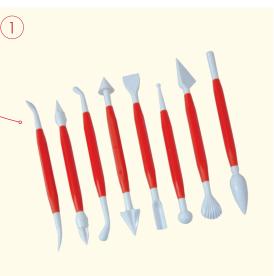
CREATING THE PERFECT FONDANT CAKE



FAT DADDIO'S FONDANT TOOLS

1 Modeling Tool Set

Sixteen of the most popular shaped fondant modeling tools in one set. Create cake details, flowers, shapes, and figures. Ideal for a wide range of edible and non-edible materials including sugar paste, petal paste, marzipan or clay. (MTS-8)



2 Spiral Rolling Pin

A classic design for any celebration. This impression rolling pin provides an 11" pattern for fondant or dough. Made of durable APS plastic and is dishwasher safe. (IRP-8005)



3 Fondant Leveler

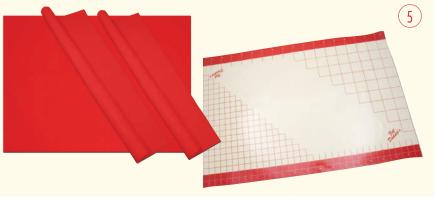
Easily roll your fondant to the right height (3mm, 5mm or 10mm) every time with color coded leveling strips. Shown in use on the opposite page. Made from high-density plastic. (LS-SET)



4 Fondant Smoothers

Two options for smooth fondant results. A classic 6x3" rounded and squared edge smoother with an open handle or a larger 8x3" version with deluxe handle. These are the essential fondant decorating tools.

6 ½" x 3 ¼" (FS-625) 8 ¼" x 3" (FS-PRO)



5 Fat Daddio's Silicone Work Mats

Decorators know the importance of the right work surface. Fat Daddio's silicone work mats boast a 24" x 36" non-stick work surface. Our Silicone Work (SWM-2436) mat is a solid red option that can be cut to fit your work area. Our Fondant Work Mat (SFM-2436) includes helpful grid lines (in both inches and metric) allowing for precision cuts and design detail. Both are flexible enough to lift fondant over a cake.







1 Royal Icing Mix

Just add water! The simple way to create the perfect frosting for cake, cupcakes and cookies. You control the icing consistency for outlining or flooding. Natural vanilla flavor. 15 oz. box.

- Orange (RYL-ORG-015)
- Green (RYL-GRN-015)
- Red (RYL-RED-015)
- Black (RYL-BLK-015)
- White (RYL-WHT-015)



3 Ready-to-Use Royal Icing

Colorful, ready-to-use royal icing bags. Includes (2) decorating tips; a writing tip and open star tip. Natural vanilla flavor and NO GMO ingredients. 9 oz. tube.

- White (RYL-WHT-009)
- Green (RYL-GRN-009)
- Red (RYL-RED-009)
- Orange (RYL-ORG-009)
- Pink (ŘYL-PNK-009)
- Yellow (RYL-YLW-009)
- Black (RYL-BLK-009)





FREE





HALAL K
CERTIFIED CE

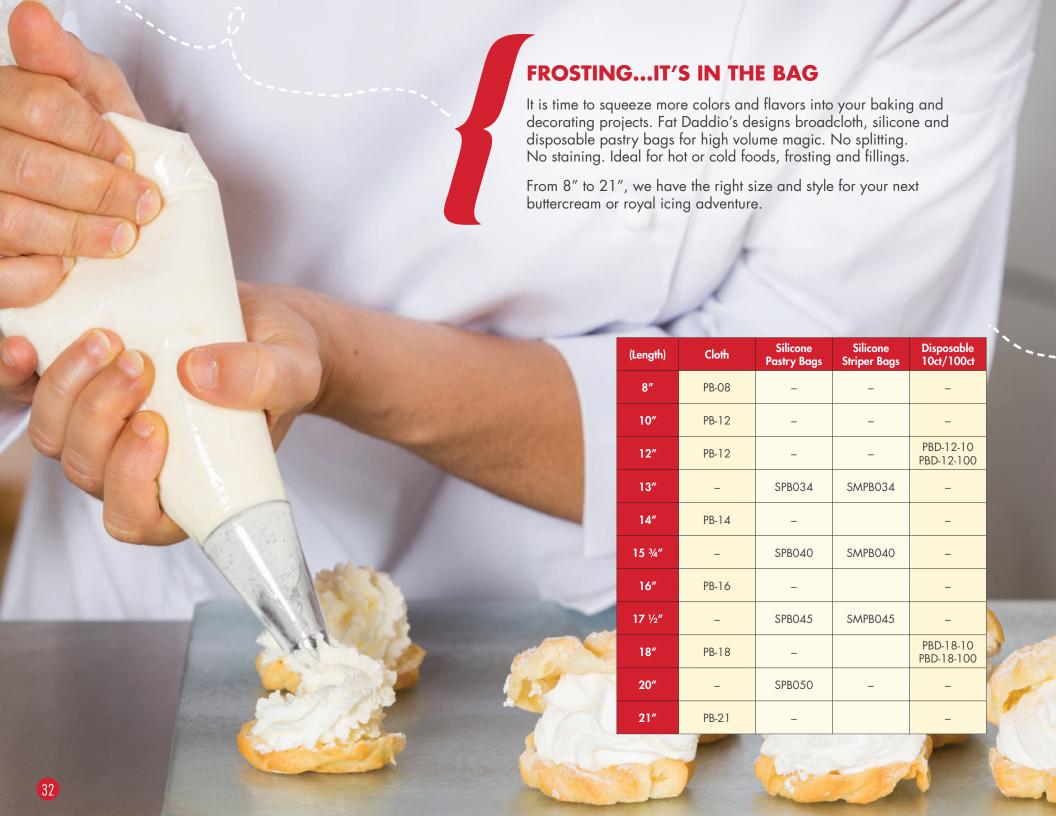
KOSHER CERTIFIED

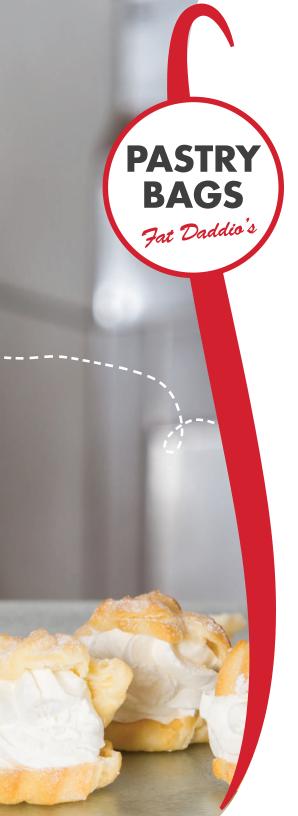
2 Meringue Powder

It's the secret ingredient to perfect meringue. Because sugar is the first ingredient, and not starch, it makes a great addition to angel food cakes, cookies and mousses. No artificial colors or flavors. 12 oz. box yields 5 cups.

(MRNG-012)







FAT DADDIO'S PASTRY BAGS

1 Silicone Pastry Bags

The most durable pastry bags in the kitchen. Silicone bags will not stain or absorb flavors so they can be used again and again. Works well with warm products too. Fits all tubes and couplers. Dishwasher safe.

2 Silicone Striper Bags

Swirl, blend, or mix two colors or flavors at once. All the benefits of the silicone pastry bag with an added chamber. It's the simple way to achieve two color frosting effects.



3 Pro-Series Cloth Pastry Bags

The traditional go-to pastry bags. Made from premium cotton broadcloth, poly-coated, with a double reinforced seam. No bleed-through and no splitting. Dishwasher safe.



4 Disposable Pastry Bags

All the performance and results with none of the clean-up. Durable clear polyethylene pastry bags are ideal for frosting and filling cupcakes, éclairs, and cream puffs. Great for high volume decorating.
Our disposable bags work with any coupler.



DECORATING TIP SETS

1Stainless Steel decorating Set

Fat Daddio's eight-piece set includes six stainless steel tips, 12" broadcloth pastry bag, and coupler for quick tip changes. Tip designs include: Basket-weave/ribbon, (2) open stars, closed star, round writing, and fine cut open star. Dishwasher safe. (TS-8)



2 Pastry Tube Set

Twelve classic designs that always stay in shape. Large, seamless polycarbonate pastry tubes are perfect for frostings, icing, chocolate, or savory foods. Our tubes are transparent so air bubbles are visible. Dishwasher safe. (PTS-3028)

3 Pastry Filling Set

Fill pastries, doughnuts, cupcakes and Bismarcks with ease.
Reusable set includes a 15" silicone pastry bag and two pastry filling tips. A large tip for piping cream cheese icing, marshmallow cream, pudding and jam. The smaller tip works well with lighter fillings like whipped cream and thinned chocolate. Transparent tips allow you to see any air bubbles.
Dishwasher safe. (PTBM-SET)





4 Polycarbonate Decorating Set

The perfect set for the occasional decorator.
Fat Daddio's eight-piece set includes six polycarbonate tubes, 12" silicone pastry bag, and coupler.
Everything you need to decorate cupcakes or cookies.
Tubes included: shell, open star, closed star, writing, basket-weave, and rose. Dishwasher safe. (SPSET-008)









1 ProSeries Turntable

Weighing in at 18lbs of solid cast iron this turntable is ready to stay busy. It has a 12" super smooth rotating plate that is super smooth. Height 5 ½". (TT-12HD)

2 Decorating Turntable

Perfect for home bakers and hobbyists. This 12" plastic turntable sits 2" high and is lightweight and durable. The low profile and ball bearing chain provide smooth rotation. (TT-122APS)



Turntable

A versatile decorating turntable and cake stand in one. This 12" turntable sits 5" high and is a great choice for any level of cake decorator. (TT-125APS)

3 Glass Pedestal Stand

Showcase your dessert on this 11 3/4" diameter glass pedestal stand. The fixed tempered glass plate sits 3" tall and is supported by a solid stainless steel base and column. (TT-123TG)







1 Cake Leveler Deluxe

This leveler can cut a lot of cake. Designed with three stainless steel blades and a generous 17" opening. The blades can be easily adjusted or removed. Cut multiple layers and heights up to 5". The quick-release blades and square-frame provide consistent tension. (CL-DLX)

2 Cake Knives

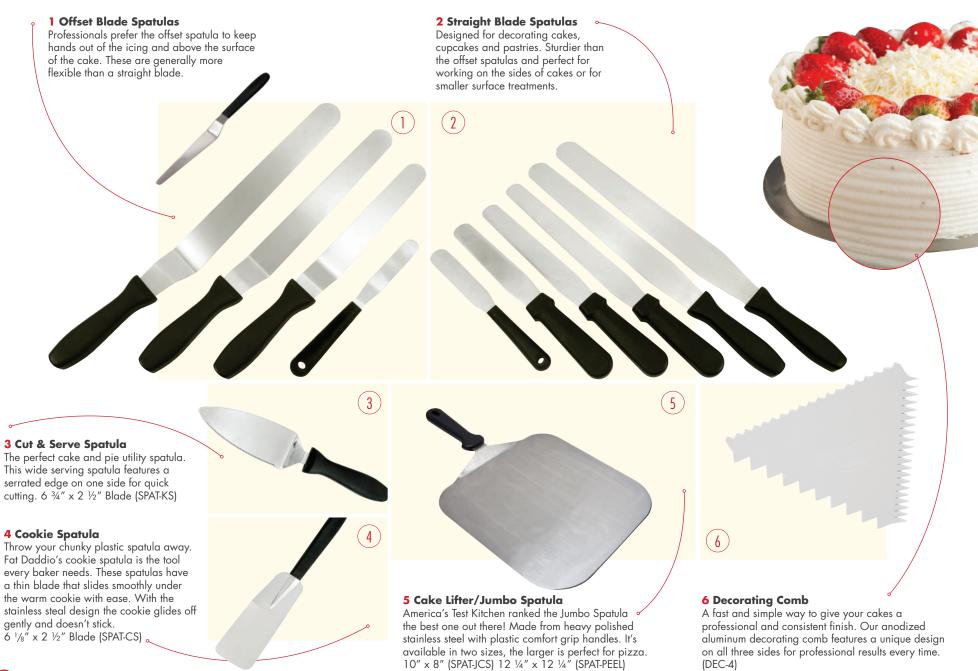
The cake torting, bread slicing knife of choice. Available with a 10" or 14" blade (that's just the blade!). The heavy-gauge blade glides effortlessly through cake layers and bread, ensuring a great cut and not a crush! (CK-10, CK-14)



3 Cake Leveler

Super simple and safe. Torte and cut cakes up to 12" with this standard cake leveler. Comes with two cutting wires which are adjustable to three different heights. Perfect for the occasional decorator. (CL-STD)

FAT DADDIO'S SPATULAS



GET A HANDLE ON YOUR DECORATING

At the end of that handle should be a blade that can get the job done. Every simple celebration or challenging cake project needs the right decorating spatula. Fat Daddio's **Straight Blade Spatulas** and **Offset Blade Spatulas** make quick work of frosting, icing, and filling. Both styles are made from heavy polished stainless steel and feature molded, comfort-grip handles. Available in 11 sizes.

If utility and all-purpose is your need then our **Serving Spatula** and **Cookie Spatula** might be the right fit. Does your baking need a lift? Nothing moves cake and other baked goods around the kitchen like a **Jumbo Spatulas**.



STAINLESS STEEL

Durable and strong



COMFORT GRIP

Easy to hold handles



DISHWASHER SAFE

Clean-up is a breeze



BUILT BAKERY TOUGH

Perfect tool for your creations

DECORATING & SERVING SPATULAS

Fat Daddio's

Spatulas	Blade Length	Overall Length	Product Code
	4 3/4"	9″	SPAT-475S
	6"	11 3/4"	SPAT-6S
Blac	8″	13 3/8"	SPAT-8S
Straight Blade	10"	15 ¾"	SPAT-10S
Irai	12″	17 ¾"	SPAT-12S
S	14"	19 ¾"	SPAT-14S

Spatulas	Blade Length	Overall Length	Product Code
Spat	4"	8 1/2"	SPAT-4OS
	5" Tapered	9"	SPAT-TPROS
Offset Blade	8″	13 1/8"	SPAT-8OS
fset	10"	14 1/4"	SPAT-10OS
ğ	12"	17 3/8"	SPAT-12OS



CKC-2048
9 pc Fluted Round Set
.8" to 3.9" (20 to 100 mm)



CKC-2049 9 pc Round Set .8" to 3.9" (20 to 100 mm)



CKC-2050 9 pc Fluted Square Set .6" to 3.7" (15 to 95 mm)

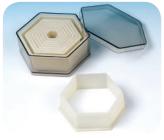


CKC-2051 9 pc Square Set .6" to 3.7" (15 to 95 mm)





CKC-2059 5 pc 5-pt Star Set .8" to 5.1" (20 to 130 mm)



CKC-2053 9 pc Hexagon Set .8" to 3.9" (20 to 100 mm)



CKC-2055 7 pc Oval Set .6" to 4.1" (15 to 105 mm)



CKC-2073 7 pc Football Set.4" to 4.3" (10 to 110 mm)



CKC-2065 7 pc Heart Set .8" to 4.3" (20 to 110 mm)



CKC-2075 8 pc Teardrop Set.6" to 4.7" (15 to 120 mm)



CKC-8003
"Math Time" Cutter Set
All Approximately 2"



CKC-8004
"Alphabet" Cutter Set
All Approximately 2"







Rectangle Product code ROB Available in 6 sizes



Arch Product code RAR Available in 6 sizes



Product code ROC Available in 8 sizes



Hexagon Product code RHX Available in 10 sizes











Available in 7 sizes



Heart Product code RHT









SCM-001 Dimpled Heart 15 cavities



SCM-002 Swirled Cylinder 15 cavities

SILICONE CANDY MOLDS

Simple to use with great results. Silicone chocolate and candy molds can be used in the freezer or oven. Great designs, sharp lines, and sweet details. Perfect for craft applications. Dishwasher safe.



SCM-008Square Gift Box
15 cavities



SCM-010Pastry/Hammantash
15 cavities







SCM-021 Fall Leaves Set 8 cavities



Spoons 5 cavities



SCM-004Spiral Cone
15 cavities



SCM-006Pyramid with Dimple
15 cavities



SCM-007 Shells Set (Shells, Fish, Starfish) 8 cavities



SCM-013Stamped Heart
15 cavities



SCM-014Tiered Squared
15 cavities



SCM-015 Wrapped Mound 15 cavities



FILL YOUR CANDY MOLDS LIKE A PRO!

This 1 liter confectionery funnel retains heat so filling chocolate molds is quick and simple. Great for portioning thin batters, sauces, gravies, and dressings. Durable polycarbonate plastic and stainless-steel piston handle enables fast and accurate pouring. Includes three different nozzles which can be stored in the handle. Includes a stand for mess-free filling.



SCM-022 Jeweled Star 15 cavities



SCM-024 Triple Heart 15 cavities





PCM-1002 Fluted Tapered Round 21 pcs per tray (7g)



Measures grams per cavity



PCM-1003 Fluted Oval 24 pcs per tray (5g)



PCM-1012 **Embossed Heart** 24 pcs per tray (10g)



PCM-1700 Stamped Heart 21 pcs per tray (11g)



PCM-1701 Dimpled Heart 28 pcs per tray (12g)



PCM-1011 Shell 18 pcs per tray (18g)



PCM-1070 Scalloped Shell 24 pcs per tray (14g)



PCM-1025 Overlap Sloping Rectangle 24 pcs per tray (8g)



PCM-1064 **Undulating Oval** 24 pcs per tray (8g)



PCM-1036 Square 18 pcs per tray (13g)



PCM-1219 Ridged Rectangle 24 pcs per tray (5g)



PCM-1719 Square Gift Box 21 pcs per tray (13g)



PCM-1260 Pyramid 21 pcs per tray (7g)



PCM-1048 Flower Bouquet 10 pcs per tray (6g) (2 of each style)

PCM-1199 Ocean Fun Mold 36 pcs per tray (4g) (6 of each style)



PCM-1431

3 bars per tray (62g)

Block with 24 squares



PCM-1733 Breakaway Bar 4 bars per tray (50g)





DS	Product Code	Diameter	PCS Per Tray	Grams
Q	PCM-1158	.79"	36	6
E A	PCM-1217	.95″	24	10
単	PCM-1258	1.06"	32	12
HEMISPHERE MOLDS	PCM-2251	2"	12	42
E	PCM-2253	2.17"	6	55
-	PCM-2254	2.5"	6	82



PCM-1046 Leaf 21 pcs per tray (10g)



PCM-1058 Blooming Rose 21 pcs per tray (12g)



PCM-1080 Log 24 pcs per tray (5g)



Bring the tinest detail and design to your chocolates and candy. Clear polycarbonate plastic allows you to see when the chocolate has pulled away from the mold and is set. Chocolatiers love the detail and the glossy results. Great for craft applications.



PCM-1336 Scalloped Round 24 pcs per tray (9g)



PCM-1702 Shallow Dimpled Cylinder 21 pcs per tray (12g)



PCM-1704 Spiral Cone (dimpled) 21 pcs per tray (11g)



PCM-1721 Convex Triangle (dimpled) 21 pcs per tray (13g)



PCM-1723 Wrapped Mound 21 pcs per tray (13g)



For best performance





MOLD SIZE 5 1/2" x 11"



BPA FREE



PCM-2016
Bar with 15 squares
3 bars per tray (54g)



PCM-2091
Flat Bar (diamond pattern)
4 bars per tray (25g)



PCM-2010
Bar with 6 squares
7 bars per tray (22g)



PCM-2100 Rounded Square Bar 6 bars per tray (38g)



PCM-2109 Dimpled 24 Square Bar 3 bars per tray (47g)



PCM-2110
Bar with 24 rectangles
3 bars per tray (86g)

MAGNETIC CANDY MOLDS

Beautiful artisan-style chocolates the easy way. These are the molds that work well with designer chocolate transfer sheets (as shown) or all by themselves. Clear polycarbonate molds allows you to see when the chocolate has set and pulled away from the mold. Magnets keep the molds tight and your chocolate from leaking. The highly polished finish produces glossy chocolates and candy.



PCMM-01 Indented Corner 15 pcs per tray (15g)



For best performance







TEMPERATURE







Fluted Round 15 pcs per tray (15g)



Heart 18 pcs per tray (12g)



Deco Rectangle 20 pcs per tray (11g)



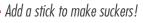
Topsy Turvy Square 20 pcs per tray (10g)



PCMM-02 Angled Square 24 pcs per tray (12g)



Angled Oval 18 pcs per tray (9g)





Lollipop 7 pcs per tray (22g)





BPA FREE



For best performance

HAND WASH



3 piece design



DURABLE

Polycarbonate design







CREATE. BAKE. DECORATE. SHARE.

Tips, tricks and baking instructions visit fatdaddios.com

PO Box 30175, Spokane, WA 99223 | 866.418.9001

