

- very hygienic, as disposable
- tear-resistant, stable and grippy
- can be used with or without nozzle

Pastry tubes and nozzles

Buy permanently favourable from the manufacturer

Pastry tubes

How to work quickly and accurately

Cakes, macarons, cupcakes, cream puffs, piped pastries, churros, eclairs: You need the right tools to prepare these delicacies. At Franz Mensch, you will find a large selection of disposable pastry tubes and suitable nozzles. The range is made for professionals and includes different types of pastry tubes and matching nozzles as well as practical holders for easy filling. Whether you want to create fine lines, lettering, rosettes, flowers or other decorative elements, we have the right nozzles for you. Choose between different material thicknesses, pastry tubes on roll, in a practical dispenser box or as a blocked version.

Disposable or reusable:

Which pastry tubes are best?

Do not make any compromises when it comes to hygiene and use disposable pastry tubes made from films such as LDPE. This is also recommended by HACCP. Disposable pastry tubes are, as the name suggests, intended for single use. So there is no contamination from previous applications or washing agent residue in the material. With a disposable pastry tube, you always work hygienically and save time-consuming and environmentally harmful washing.

Benefits disposable pastry tubes



easy to fill
thanks to smooth inside



tear-resistant
and stably sealed



tips can be individually cut to size, can be used with or without nozzles



very hygienic,
as disposable, no
cleaning necessary



also for
heavy masses



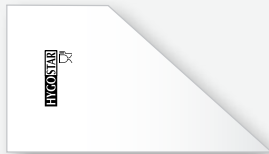
grippy outside
for precise and
time-saving work

HYGOSTAR®





Ideal for **heavy and cold masses**



L: 30 x W: 16 cm
32249



L: 46 x W: 23 cm
32229



L: 55 x W: 26,5 cm
32209 / 32208 / 32206



L: 59 x W: 28 cm
32219 / 32216

HYGOSTAR

Pastry tubes Cool | LDPE

- **stable and tear-resistant, ideal for heavy and cold masses**
- professional pastry tubes made of 3-ply special foil
- time-saving and precise work thanks to grippy outside
- smooth inside for easy filling
- suitable for freezing down to -30°C, for 48 hours

in the dispenser box

100 tear-offs per roll, with perforation

■ transparent		1 carton =
32249	L: 30 x W: 16 cm	5 x 1 roll
32229	L: 46 x W: 23 cm	10 x 1 roll
32209	L: 55 x W: 26.5 cm	10 x 1 roll
32219	L: 59 x W: 28 cm	5 x 1 roll
■ blue		1 carton =
32206	L: 55 x W: 26.5 cm	10 x 1 roll
32216	L: 59 x W: 28 cm	5 x 1 roll



Pastry tubes Cool Light | LDPE

- **particularly favourable**
- made of lightweight, 3-ply LDPE
- for further properties see Cool

in a bag

100 tear-offs per roll, with perforation

■ transparent		1 carton =
32208	L: 55 x W: 26.5 cm	10 x 1 roll





Especially for **hot and viscous fillings**

HYGO STAR

Pastry tubes Hot | LDPE

- **for hot and viscous fillings up to 90°C**
- special foil made of 3-ply LDPE
- grippy outer surface for precise and time-saving working
- easy to fill thanks to smooth inside
- very tear-resistant, also suitable for heavy masses

in the dispenser box

74 tear-offs per roll, with perforation

■ red
32005

L: 59 x W: 28 cm

1 carton =
5 x 1 roll





For all **light fillings**

HYGONORM

Pastry tubes | LDPE

- **standard pastry tubes for light fillings**
- made of 1-ply LDPE
- mass easily recognisable from the outside as it is transparent

in a bag

100 pieces blocked for easy tear-off

■ transparent		1 carton =
32248	L: 30 x W: 16 cm	10 x 100 pieces
32228	L: 46 x W: 23 cm	
3220	L: 50 x W: 28 cm	

in the dispenser box

100 pieces laid, with removal opening

■ transparent		1 carton =
32201	L: 50 x W: 28 cm	10 x 100 pieces





Very hygienic & always ready to hand: Pastry tubes on roll with core

HYGOSTAR

Pastry tubes Hygogrip with core | PE

- **very hygienic and always ready to hand, as roll with core**
- compatible with dispenser for pastry tubes with core (art. 88851)
- for further properties see Hygogrip



in a bag

100 tear-offs per roll, with perforation

■ green-transparent

32203

L: 53 x W: 28 cm

32213

L: 59 x W: 28 cm

1 carton =

4 x 1 roll



Dispenser for pastry tubes on core

- **practical roll-off dispenser**
- made of aluminum
- for pastry tubes Hygogrip with core (art. 32203/32213)



■ silver

88851

L: 44.5 x W: 23 x H: 21.5 cm

1 carton =

1 piece



Extremely grippy and ideal for professional kitchens

HYGOSTAR

Pastry tubes Hygogrip | PE

- **extremely grippy for fast and precise work**
- made from 4-ply special PE
- secure grip even with wet or greasy hands
- easy filling thanks to smooth inside
- microwaveable up to 100°C
- suitable for the freezer down to -30°C

in the dispenser box

100 tear-offs per roll, with perforation

■ green

32227	L: 46 x W: 26 cm
32207	L: 53 x W: 28 cm
32217	L: 59 x W: 28 cm

1 carton =
10 x 1 roll

■ transparent

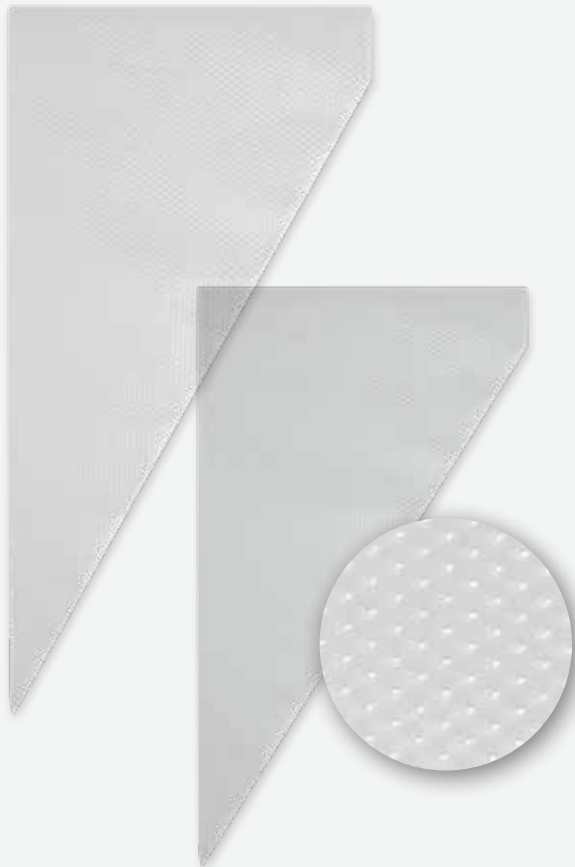
32244	L: 36 x W: 20 cm
32224	L: 46 x W: 26 cm
32204	L: 53 x W: 28 cm
32214	L: 59 x W: 28 cm

1 carton =
10 x 1 roll





Particularly favourable: Embossed pastry tubes made from HDPE



HYGONORM

Pastry tubes, embossed | HDPE

- **price advantage, as HDPE is significantly more favourable than LDPE**
- made of 1-ply HDPE
- embossed outside for better grip

in a bag

100 pieces laid

■ transparent

32230

L: 36 x W: 22 cm

32231

L: 46 x W: 26 cm

1 carton =

20 x 100 pieces



Still sceptical?

Test without obligation and
request your free sample:

verkauf@franz-mensch.de

Make filling easier: **Pastry tubes holders**

To fill the pastry tube, we recommend using a pastry tubes holder. This keeps the bag open and you have both hands free. Once the pastry tube has been filled, press the mixture down and close the bag tightly at the top. The tip of the pastry tube can be cut to the desired size with scissors. If using a nozzle, place it in the pastry tube in advance. Some pastry tubes holders have a cut-out for the nozzle, which makes filling easier and keeps the nozzle in position.



HYGOSTAR

Pastry tubes holder Profi | stainless steel

- **heavy, very firm stand**
- particularly stable
- bottom opening makes it easier to work with a nozzle
- very hygienic, easy to clean

■ silver

88990

L: 21 x W: 21 x H: 31.5 cm

1 carton =

1 piece



Pastry tubes holder | stainless steel

- **with rinse water drain in the base**
- firm stand
- for filling pastry tubes without nozzle
- very hygienic, easy to clean, dishwasher-safe

■ silver

88991

H: 31.5 cm, Ø 14 cm

1 carton =

1 piece



Pastry tubes holder Eco | plastic

- **very favourable**
- firm stand
- for filling pastry tubes without nozzle
- dishwasher-safe

■ cream

8885

L: 29 cm, Ø 18.5 cm

1 carton =

5 pieces

Further accessories for pastry tubes



HYGOSTAR

Nozzle set | stainless steel

- **round or star tip, for all pastry tubes**
- stainless steel, absolutely rust-free
- drawn from one piece
- dishwasher-safe
- 10-piece set:
Ø 4 / 5 / 6 / 7 / 8 / 9 / 10 / 12 / 13 / 15 mm

■ silver

6581

round tip

6582

star tip

1 carton =

1 set



Dispenser for pastry tubes on roll | plastic

- **made of special plastic**
- suitable for the following pastry tubes: 32209, 32206, 32229

■ transparent

88957

L: 10.6 x W: 29.6 x H: 10.8 cm

1 carton =

1 piece

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mensch
since 1972

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