

S/S COLLECTION
2023



silikomart[®]
MADE IN ITALY

MANIFESTO

Diamo forma alle tue emozioni.

La passione per l'arte della pasticceria è il nostro DNA.

L'innovazione è il nostro modo di pensare al mondo.

Il Made in Italy è il nostro credo. L'essere una grande famiglia la nostra forza. Da più di 20 anni.

Disegniamo forme d'avanguardia per la pasticceria che vogliamo spingere verso nuove frontiere.

Esploriamo nuovi territori, spostiamo i limiti del realizzabile per creare le nuove forme del gusto.

Siamo al fianco dei pionieri di quest'arte. Trasformiamo il genio creativo dei più grandi maestri pasticceri contemporanei in opere d'arte straordinarie e rivoluzionarie.

Design italiano e produzione italiana: un connubio unico, garanzia di qualità ed eccellenza in tutto il mondo.

Un team appassionato di persone per ispirare la tua creatività e darle forma.

MANIFESTO

We shape your emotions.

The passion for the art of pastry-making is in our DNA.

Innovation is the way we think about the world.

Made in Italy is our belief. Being a big family is our strength. For over 20 years.

We design avant-garde pastry-making moulds that we hope to push towards new frontiers.

Furthermore, we enter uncharted territories and move the limits of what can be done to create new ways of baking.

Silikomart supports the pioneers of this art. We transform the creative genius of some of the greatest pastry chefs of our time into extraordinary and revolutionary works of art.

Italian design and production: a unique combination and a guarantee of quality and excellence throughout the world.

A passionate team of people here to inspire your creativity and shape it.

MANIFESTO

Nous donnons forme à vos émotions.

La passion pour l'art de la pâtisserie est dans notre ADN.

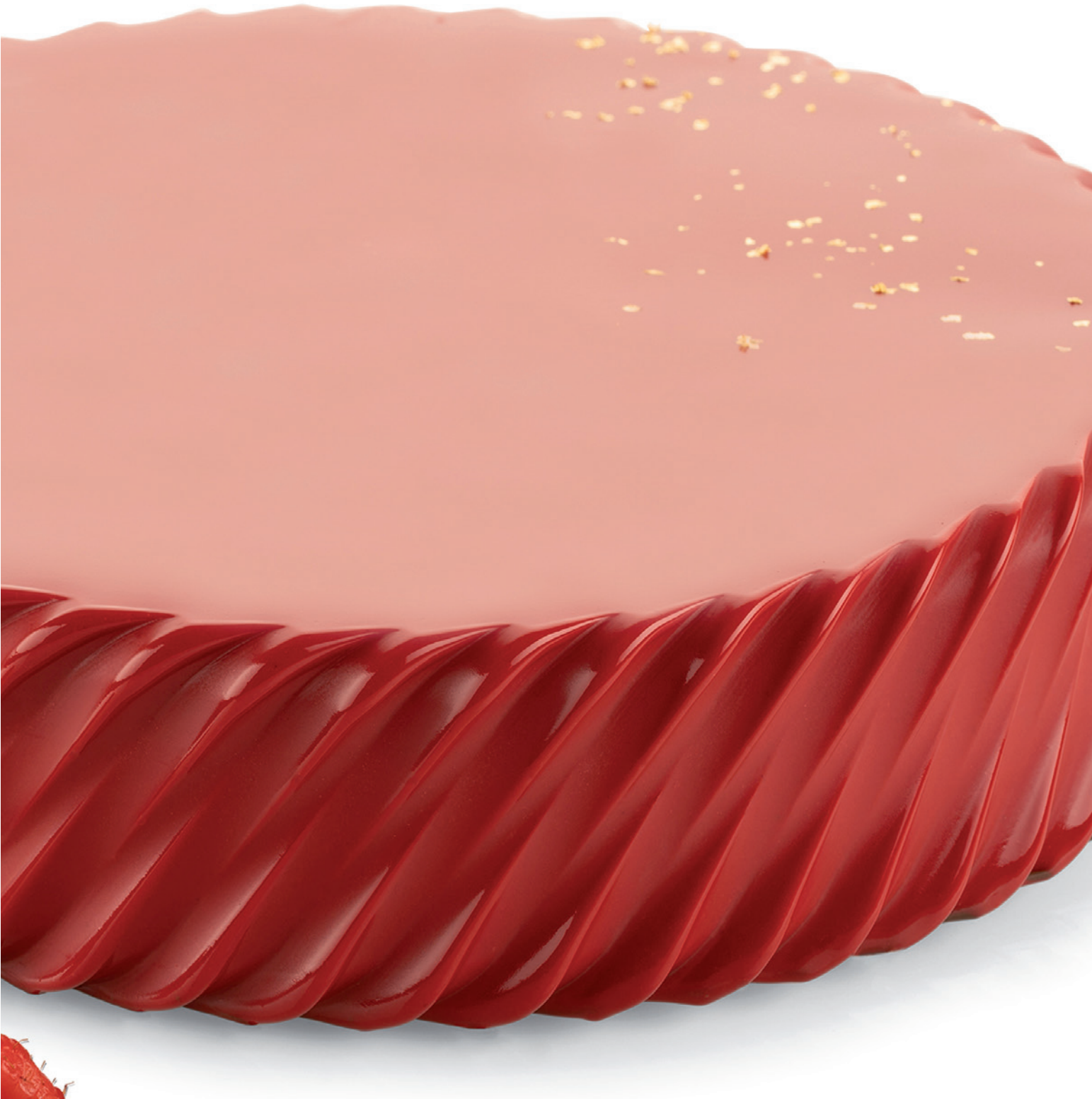
L'innovation est notre mode de penser au monde. Le Made in Italy est notre credo. Être une grande famille est notre force. Depuis plus de 20 ans. Nous dessinons des formes à l'avant-garde pour la pâtisserie que nous voulons pousser vers de nouvelles frontières.

Nous explorons de nouveaux territoires, nous déplaçons les limites de ce qui est réalisable pour créer la nouvelle forme du goût.

Nous sommes aux côtés des pionniers de cet art. Nous transformons le génie créatif des plus grands maîtres pâtisseries contemporains en œuvres d'art extraordinaires et révolutionnaires.

Design italien et production italienne : une combinaison unique, une garantie de qualité et d'excellence dans le monde entier.

Une équipe passionnée de personnes pour inspirer votre créativité et lui donner forme.





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3DESIGN

Le due dimensioni non bastano più! Come specialista delle "forme", Silikomart non ha potuto resistere a questo nuovo trend e ha sviluppato questa nuova gamma, scatenando una vera rivoluzione della pasticceria!

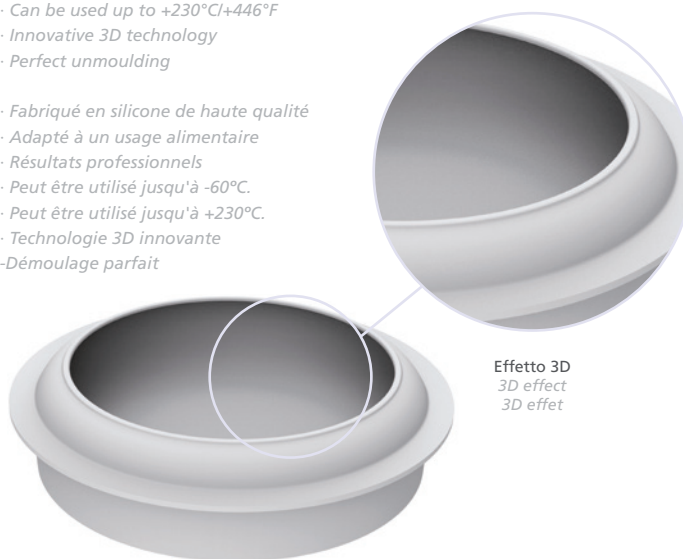
Two dimensions aren't enough anymore! As "shapes" specialist, Silikomart couldn't resist to develop and explore this concept, unchaining a real pastry revolution!

Les deux dimensions ne suffisent plus! En tant que spécialiste des «formes», Silikomart n'a pas pu résister à cette nouvelle tendance et a développé cette nouvelle gamme, déclenchant une véritable révolution de la pâtisserie!

- Realizzato in silicone di alta qualità
- Adatto all'uso alimentare
- Risultati da professionista
- Può essere usato fino a -60°C
- Può essere usato fino a +230°C
- Innovativa tecnologia 3D
- Smodellamento perfetto

- Made in high quality silicone
- Food safe silicone
- Professional results
- Can be used to -60°C/-76°F
- Can be used up to +230°C/+446°F
- Innovative 3D technology
- Perfect unmoulding

- Fabriqué en silicone de haute qualité
- Adapté à un usage alimentaire
- Résultats professionnels
- Peut être utilisé jusqu'à -60°C.
- Peut être utilisé jusqu'à +230°C.
- Technologie 3D innovante
- Démoulage parfait



Effetto 3D
3D effect
3D effet

PETAL

In collaboration with Cécile Farkas Moritel

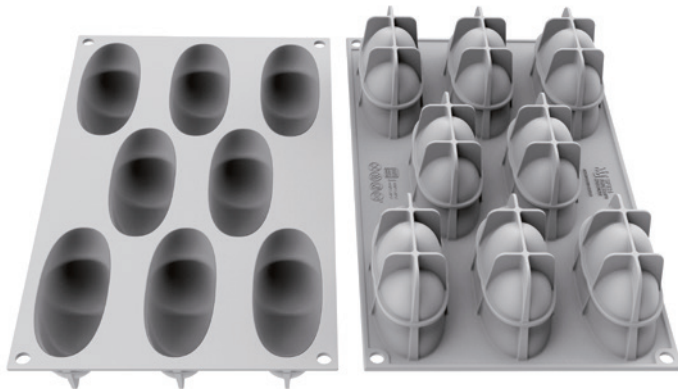
Item: 26.394.13.0065

Size: 98x38 h48 mm

Volume: 94 ml

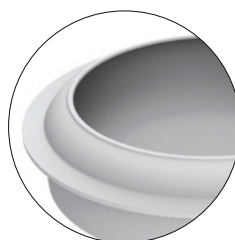
Pcs/Master: 10

EAN: 8051085363766



ECLISSE

Item: 20.455.13.0065
Size: Ø180 h45 mm
Volume: 1000 ml
Pcs/Master: 10
EAN: 8051085367818



Effetto 3D
3D effect
3D effet

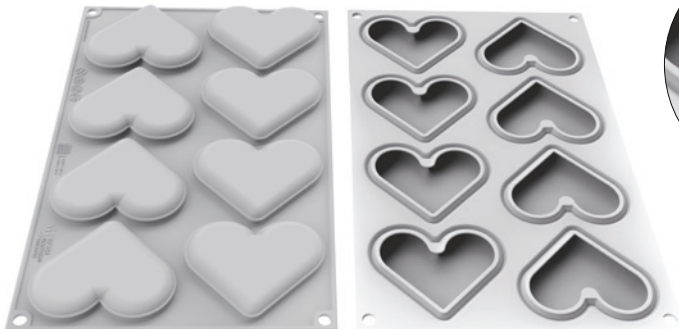
MINI LOVE STORY

Item: 26.395.13.0065
Size: 80x66 h12 mm
Volume: 35 ml
Pcs/Master: 10
EAN: 8051085363858

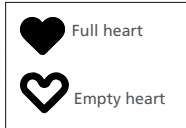
Il kit è composto da:
1 Stampo in silicone
1 Tagliapasta

The kit is composed by:
1 Silicone mould
1 Cutter

Le kit est composé par:
1 Moule en silicone
1 Emporte-pièce



Effetto 3D
3D effect
3D effet



Tagliapasta doppio uso
Double use cutter
Emporte-pièce double usage

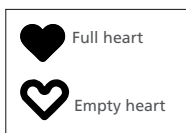
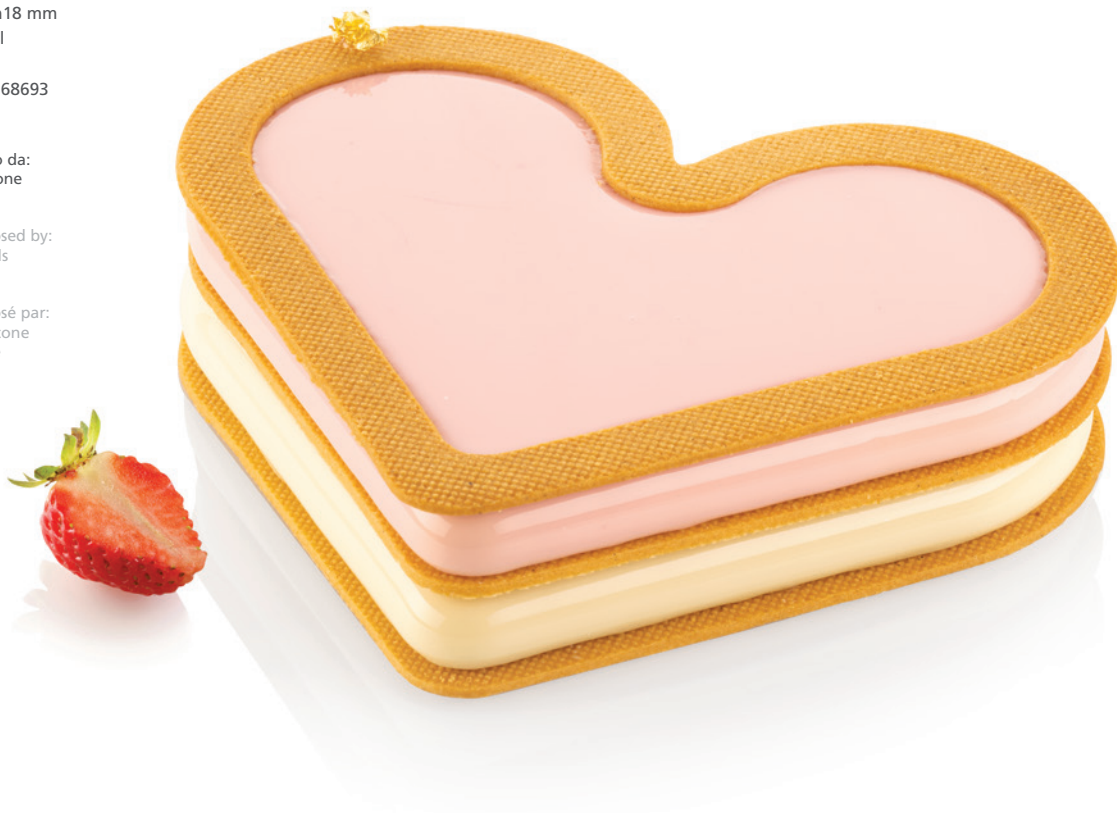
LOVE STORY

Item: 20.454.13.0065
 Size: 210x173 h18 mm
 Volume: 412 ml
 Pcs/Master: 3
 EAN: 8051085368693

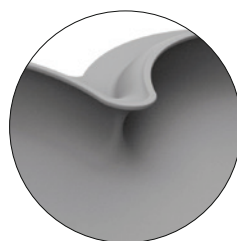
Il kit è composto da:
 2 Stampi in silicone
 1 Tagliapasta

The kit is composed by:
 2 Silicone moulds
 1 Cutter

Le kit est composé par:
 2 Moules en silicone
 1 Emporte-pièce



Tagliapasta doppio uso
 Double use cutter
 Emporte-pièce double usage



Effetto 3D
 3D effect
 3D effet



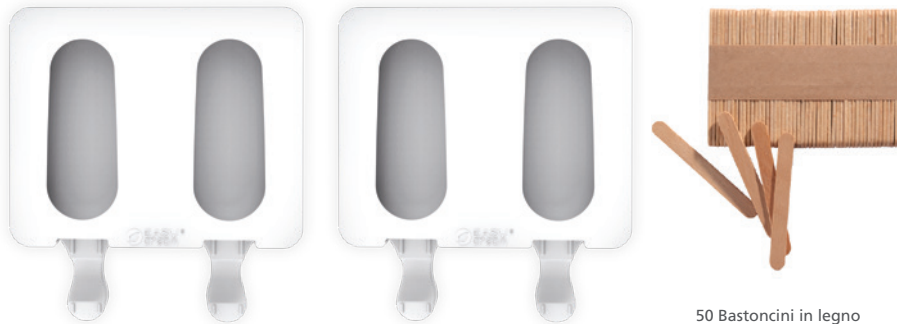
CLASSIC 3D

Item: 25.354.87.0065
Size: 43x93 h25 mm
Volume: 76 ml
Pcs/Master: 3
EAN: 8051085365937

Il kit è composto da:
2 Stampi in silicone
50 Stick

The kit is composed by:
2 Silicone moulds
50 Sticks

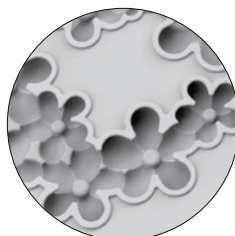
Le kit est composé par:
2 Moules en silicone
50 Bâtonnets



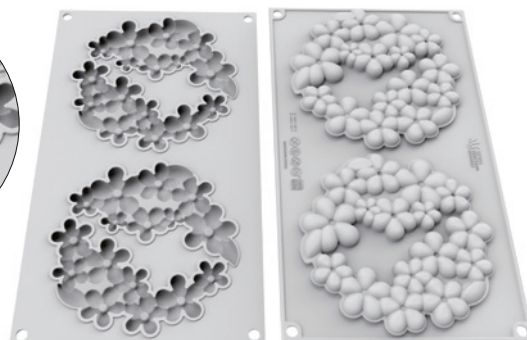
50 Bastoncini in legno
50 Wooden sticks
50 Bâtonnets en bois

FLOWER POWER

Item: 26.391.13.0065
Size: Ø140 h10 mm
Volume: 80 ml
Pcs/Master: 10
EAN: 8051085363896

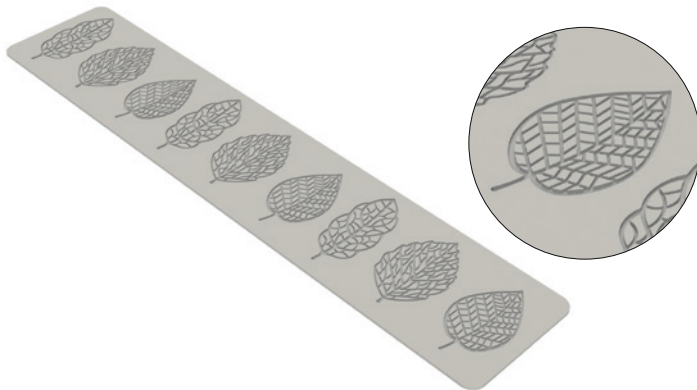
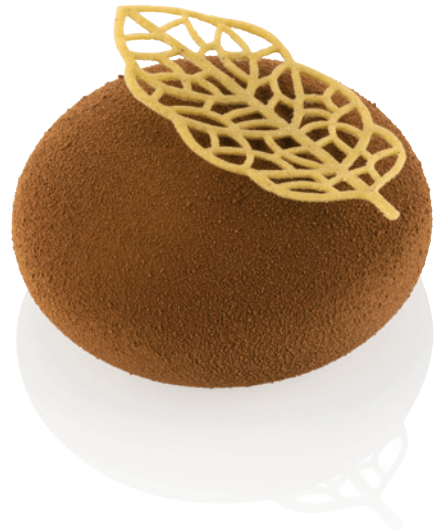
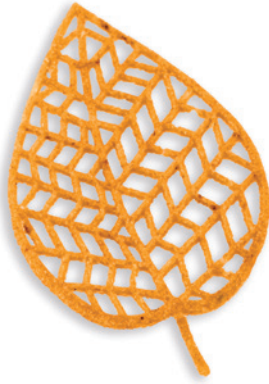


Effetto 3D
3D effect
3D effet



GARDEN

Item: 23.089.13.0065
Size: 80x400 h1 mm
Pcs/Master: 6
EAN: 8051085368723



CHOCO EGG

Item: 22.158.77.0065
Size: Ø23 h30 mm
Volume: 8 ml
Pcs/Display: 5
Pcs/Master: 30
EAN: 8051085363827



Effetto 3D
3D effect
3D effet



CHOCO FRITURE

Item: 22.159.77.0065

Size - Volume:



34 x 32 mm - 4 ml



35 x 27 mm - 4 ml



41 x 17 mm - 4 ml



43 x 38 mm - 5 ml



35 x 26 mm - 3 ml

Pcs/Display: 6

Pcs/Master: 36

EAN: 8051085368495



MACARON FIBERGLASS 30X40

Item: 70.114.00.0065
Size: 400x300
Pcs/Master: 6
EAN: 8051085368617



CHOCOLATE

Kit di stampi termoformati riutilizzabili creati dai designer di Silikomart per la realizzazione di soggetti 3D in cioccolato.

Reusable thermoformed moulds kits created by Silikomart designers for the creation of a 3D chocolate subjects.

Kit de moules thermoformés réutilisables créés par les designers de Silikomart pour la réalisation de sujets 3D en chocolat.

Modo d'uso:

- 1 - Riempire gli stampi con il cioccolato temperato quindi capovolgere lo stampo su una griglia e lasciar colare il cioccolato in eccesso. Ripetere l'operazione fino ad ottenere lo spessore desiderato.
- 2 - Lasciare lo stampo capovolto sulla griglia fino a completa cristallizzazione del cioccolato (circa 4 ore).
- 3 - Una volta che il cioccolato si è rappreso sfornare sbattendo delicatamente gli stampi sul piano di lavoro, i vari componenti in cioccolato si staccheranno facilmente. Qualora non accadesse esercitare una leggera pressione sullo stampo spingendo la sagoma in cioccolato verso l'esterno.
- 4 - Incollare i componenti tra loro utilizzando del cioccolato fuso o scaldandone le estremità con un rapido passaggio su una teglia calda.

How to use:

- 1 - Fill the moulds with tempered chocolate then turn the mould upside down on a grid. Repeat the process until you will get the aimed thickness.
- 2 - Leave the mould upside down on the grid until the chocolate is completely crystallized (about 4 hours).
- 3 - Once the chocolate has set, unmould by gently tapping the moulds on the working surface, the chocolate components will come off easily. If this does not happen, apply a light pressure on the mould by pushing the chocolate shape outwards.
- 4 - Stick the components together using melted chocolate or warm up the edges with a quick passage on a hot baking tray.

Mode d'emploi:

- 1 - Remplir les moules de chocolat tempéré puis retourner le moule sur une grille et laisser couler l'excès de chocolat. Répéter l'opération jusqu'à obtenir l'épaisseur souhaitée.
- 2 - Laisser le moule à l'envers sur la grille jusqu'à cristallisation complète du chocolat (environ 4 heures).
- 3 - Une fois que le chocolat a cristallisé, démouler en frappant doucement les moules sur la surface de travail, les différents composants de chocolat se détacheront facilement. Si cela ne se produit pas, appliquer une légère pression sur le moule en poussant la forme de chocolat vers l'extérieur.
- 4 - Coller les composants ensemble à l'aide d'un peu de chocolat fondu ou en chauffant les extrémités avec un rapide passage sur une plaque chaude.

AL FRED

Item: 70.605.99.0065
Size: Ø100 h160 mm
Pcs/Master: 4
EAN: 8051085337965



Lato A - Side A - Face A



Lato B - Side B - Face B



ALFIE

Item: 70.604.99.0065

Size: Ø90 h122 mm

Pcs/Master: 4

EAN: 8051085337941



Lato A - Side A - Face A



Lato B - Side B - Face B



LOVING BIRDS

Item: 70.608.99.0065
Size: 64x145 h120 mm
Pcs/Master: 4
EAN: 8051085346271



Lato A - Side A - Face A

Lato B - Side B - Face B



FROSTY

Item: 70.611.99.0065
Size: Ø80 h194 mm
Pcs/Master: 4
EAN: 8032539937528



Lato A - Side A - Face A

Lato B - Side B - Face B



KISS

Item: 22.157.77.0065
Volume: 15x8,5 Tot.127,5 ml
Pcs/Display: 6
Pcs/Master: 36
EAN: 8051085356614



Effetto 3D
3D effect
3D effet



LUMIÈRE

In collaboration with Pierre-Jean Quinonero

Item: 20.451.13.0065

Size: 219x89 h76 mm

Volume: 1200ml

Pcs/Master: 4

EAN: 8032539937504



Il kit è composto da:
2 stampi in silicone
1 Base in plastica
1 Stampi in silicone per la decorazione

The kit is composed by:
2 Silicone moulds
1 Plastic base
1 Silicone moulds for decoration

Le kit est composé par:
2 Moules en silicone
1 Base en plastique
1 Moules en silicone pour la décoration



2 Stampi in silicone
2 Silicone moulds
2 Moules en silicone

Base in plastica
Non mettere in forno

*Plastic base
Do not put in the oven*

*Base en plastique
Ne pas mettre au four*

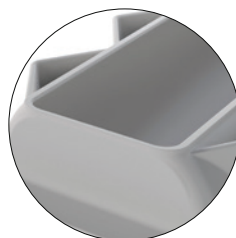


1 Stampo in silicone per la decorazione
1 Silicone mould for decoration
1 Moule en silicone pour la décoration

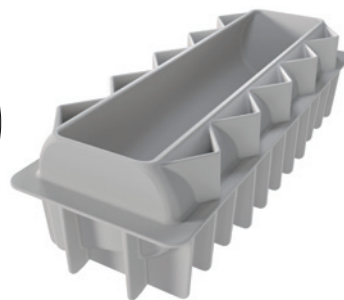


DREAMY

Item: 20.448.13.0065
Size: 250x87 h78 mm
Volume: 1200ml
Pcs/Master: 6
EAN: 8032539937498

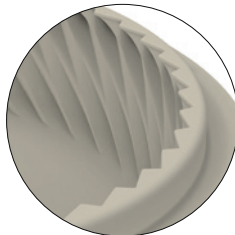
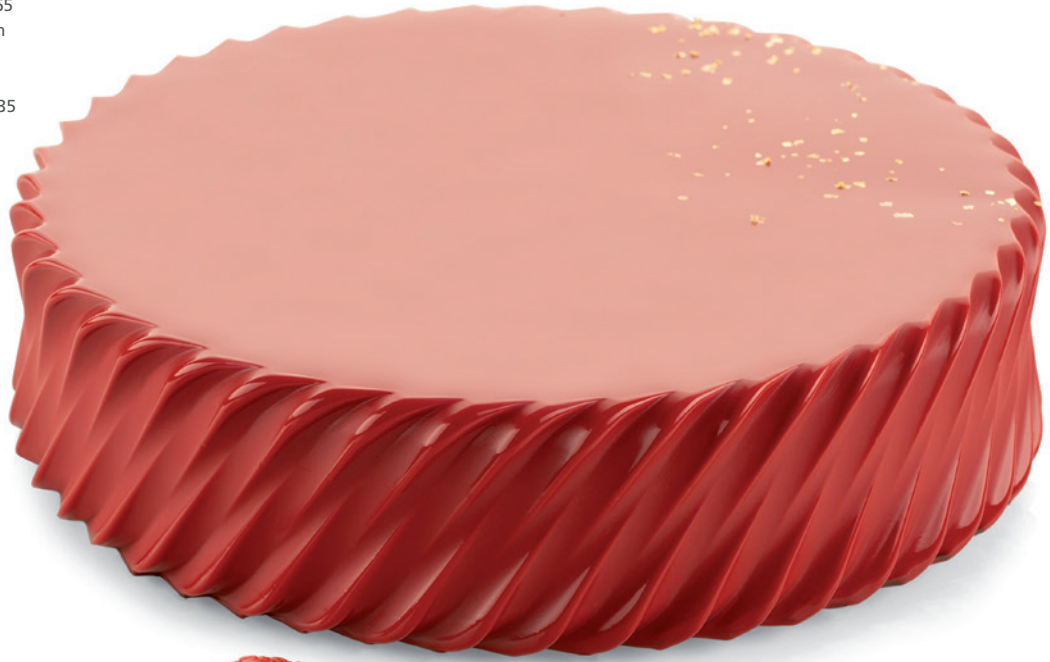


Effetto 3D
3D effect
3D effet



DRESS

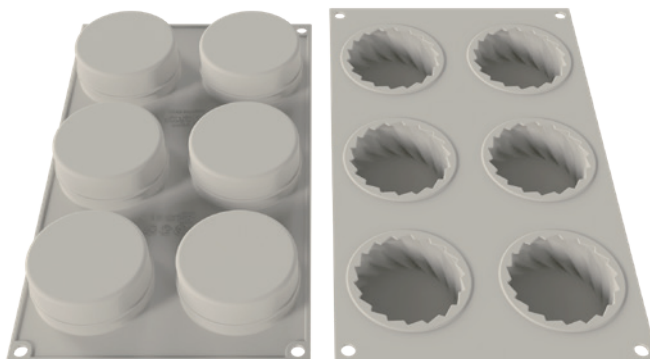
Item: 20.450.13.0065
Size: Ø185 h 47 mm
Volume: 1200ml
Pcs/Master: 4
EAN: 8032539937535



Effetto 3D
3D effect
3D effet

MINI DRESS

Item: 26.377.13.0065
Size: Ø70 h 30 mm
Volume: 6x96ml Tot. 576ml
Pcs/Master: 10
EAN: 8032539937542





ENDLESS LOVE

Item: 20.452.13.0065
Size: Ø190 h 55 mm
Volume: 1500ml
Pcs/Master: 4
EAN: 8051085356669



Effetto 3D
3D effect
3D effet

VOILÀ COOKIE

Prepara in 5 secondi i tuoi biscotti dolci e salati dalla forma perfetta.

Prepare in 5 seconds your perfectly shaped sweet and savory cookies.

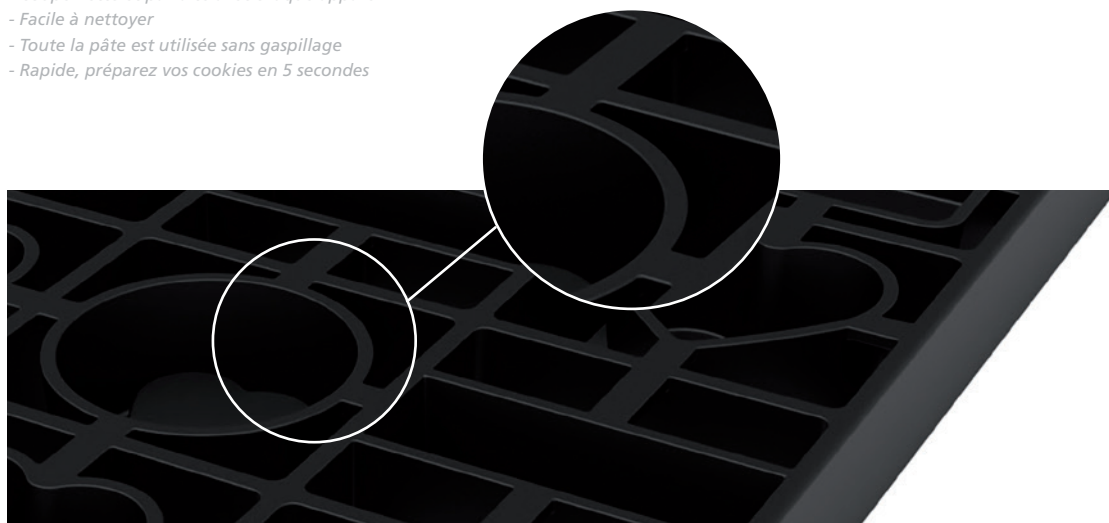
Préparez en 5 secondes vos cookies sucrés et salés avec une forme parfaite.

T PLUS+

- Speciale materiale fornabile
- I biscotti non si muovono nè si attaccano durante la cottura
- Taglio netto e perfetto con ogni impasto
- Facile da pulire
- Tutto l'impasto viene utilizzato senza sprechi
- Salva-tempo, prepara i tuoi biscotti in 5 secondi

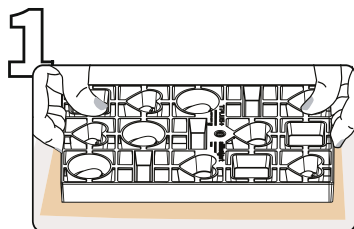
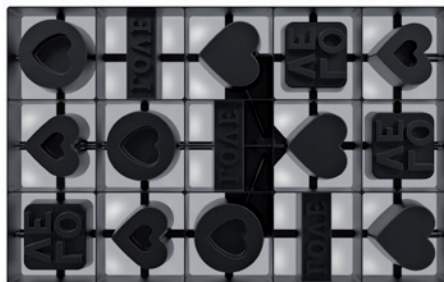
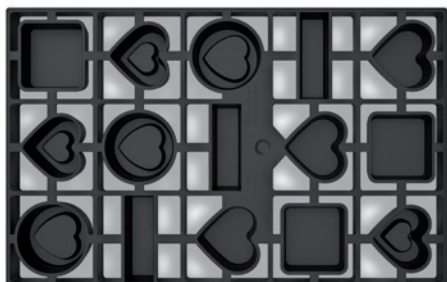
- *Oven-ready special material*
- *The cookies don't move or stick during the baking*
- *Perfect and neat cut with every dough*
- *Easy to clean*
- *All the dough is used without any waste*
- *Time saving, prepare your cookies in 5 seconds*

- *Matériau spécial adapté au four*
- *Les cookies ne bougent ni se collent pas pendant la cuisson*
- *Coupe nette et parfaite avec chaque appareil*
- *Facile à nettoyer*
- *Toute la pâte est utilisée sans gaspillage*
- *Rapide, préparez vos cookies en 5 secondes*

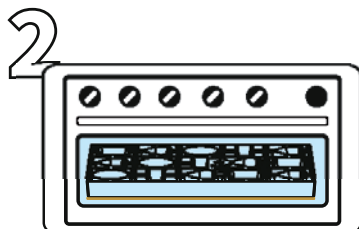


VOILÀ COOKIE - LOVE

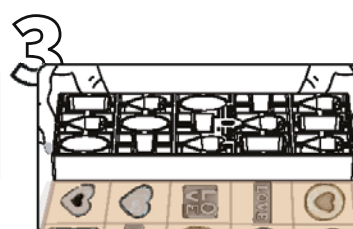
Item: 53.153.20.0065
Size: 154x245 h 20 mm
Pcs/Master: 10
EAN: 8032539937481



PRESS



BAKE AT 180°C - 356°F



REMOVE

i78, il nuovo brand di Ingredienti by Silikomart

*i78, the new brand of
Ingredients by Silikomart*

*i78, la nouvelle marque
d'Ingredients by Silikomart*

Scopri la gamma completa
Discover the whole range
Découvrez la gamme entière





Tutto quello che può servire ad un pasticciere e ad un amatore con in più alcune novità imperdibili.

Dall'esperienza pluriennale di Silikomart, dal costante ascolto delle esigenze del mercato e dal confronto con i grandi protagonisti del settore nasce **i78 – Ingredients by Silikomart**, una linea di ingredienti e prodotti smart, specifici, innovativi e attentamente selezionati, in grado di mettere tutti d'accordo, professionisti pasticceri ma anche amatori e appassionati di pasticceria, nella preparazione di ogni tipo di ricetta, dalle più semplici fino alle più elaborate, con pochi e rapidi passaggi. Prodotti per la decorazione, coloranti sintetici e naturali, preparati per dolci, additivi, paste concentrate: un universo completo di prodotti dedicati alla pasticceria, disponibili spesso in due size diverse, per soddisfare le esigenze di professionisti ma anche quelle degli amatori.

All that can be used by a pastry chef and an amateur with the addition of some unmissable news.

*From the many years of Silikomart experience, from constant listening to the needs of the market and from the comparison with the major players in the sector, **i78 - Ingredients by Silikomart** is born, a line of smart, specific, innovative and carefully selected ingredients and products, able to all agree, professional pastry chefs but also amateurs and pastry enthusiasts, in the preparation of all types of recipes, from the simplest to the most elaborate, with a few quick steps. Products for decoration, synthetic and natural colorants, cake mixes, additives, concentrated pastes: a complete universe of products dedicated to pastry, often available in two different sizes, to meet the needs of professionals but also those of amateurs.*

Tout ce qui peut être utilisé par un pâtissier et un amateur avec en plus quelques nouveautés incontournables.

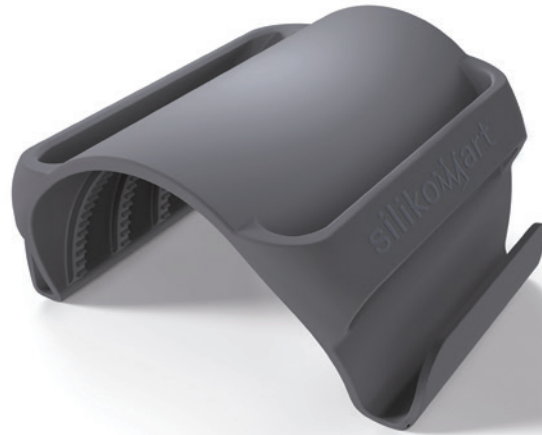
*De la longue expérience de Silikomart, de l'écoute constante des besoins du marché et de la comparaison avec les principaux acteurs du secteur, naît **i78 - Ingredients by Silikomart** une gamme d'ingrédients et des produits smart, spécifiques, innovants et soigneusement sélectionnés, pouvant mettre tout le monde d'accord, pâtissiers professionnels mais aussi amateurs et passionnés de pâtisserie, dans la création de tous types de recettes, des plus simples aux plus élaborées, en quelques étapes rapides. Produits pour la décoration, colorants synthétiques et naturels, préparations pour confiseries, additifs, pâtes concentrées : un univers complet de produits dédiés à la pâtisserie, souvent déclinés en deux formats différents, pour répondre aux besoins des professionnels mais aussi à ceux des amateurs.*



GRIPPY®

GRIPPY

Item: 70.202.55.0001
Size: 128 x 120 h 66 mm
Pcs/Display: 10
EAN: 8051085361366



MADE IN ITALY



ISO 9001
BUREAU VERITAS
Certification



ISO 45001
BUREAU VERITAS
Certification



FSSC22000
BUREAU VERITAS
Certification

