

2024/2025



silikomart
PROFESSIONAL[®]
MADE IN ITALY

MA NI FES TO

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 e l'alta cucina 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 e chef 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.

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.

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The original silikonart platinum silicone
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L'ORIGINALE SILICONE PLATINUM SILIKOMART THE ORIGINAL SILIKOMART PLATINUM SILICONE LE VRAI SILICONE PLATINUM SILIKOMART



Silicone platinum alimentare di qualità premium. Top quality food grade platinum silicone. Silicone platinum alimentaire de qualité premium.



100% sicuro per la salute. 100% safe for health. 100% sûr pour la santé.



Resistenza termica. Heat resistance. Résistance thermique.



Facile da pulire. Easy to wash. Facile à nettoyer.



Infrangibile. Unbreakable. Incassable.



Salvaspazio. Space-efficient. Peu encombrant.



Riutilizzabile. Re-usable. Réutilisable.
3000 cotture garantite. 3000 guaranteed
baking. 3000 cuissons garanties.



BPA Free.



MATERIALI INNOVATIVI - INNOVATIVE MATERIALS MATÉRIAUX INNOVANTS

T PLUS+

La nuova tecnologia **TPLUS+** di Silikomart per realizzare stampi fatti di un materiale totalmente fornabile.

The new **TPLUS+** technology by Silikomart has been used to develop moulds made of a special oven-ready material.

La nouvelle et innovante technologie **TPLUS+** de Silikomart a permis de créer des moules avec un matériau complètement fournable.



+ Materiale di altissima qualità resistente ad alte temperature (fino a 180°C).

High quality material resistant to high temperatures (up to 356°F).

Matériau de haute qualité résistant aux températures élevées (jusqu'à 180°C).

+ Facile sfornatura grazie alle proprietà antiaderenti del materiale.

Easy unmoulding thanks to the non-stick characteristics of the material.

+ Facile a démouler grâce aux propriétés anti-adhésives du matériau.

+ Lavabile in lavastoviglie, lo stampo rimane inalterato.

Dishwasher safe, the mould remains unaltered.

Lavable au lave-vaisselle, le moule reste inchangée.





+ Può essere usato direttamente in forno, per una riuscita della forma precisa al 100%.

Oven-ready material for a 100% accurate shape in the result.

À placer directement dans le four pour obtenir une forme précise à 100%.

+ Resistente agli urti, anche nel caso di cadute accidentali.

Impact resistant, even from accidental drops.

Résistance aux chocs, même en cas de chute accidentelle.



+ Mantiene perfettamente la forma nel tempo.

Long-lasting shape.

Garde parfaitement sa forme dans le temps.

MATERIALI INNOVATIVI - INNOVATIVE MATERIALS MATÉRIAUX INNOVANTS

tritan™
from eastman



CLARITY



DURABILITY



SAFETY



STYLE

La superiorità di **Tritan™** rispetto alle altre materie plastiche è stata chiaramente dimostrata e la qualità dei nostri stampi garantisce un ottimo grado di stampaggio ed un'eccellente purezza del materiale. I prodotti realizzati con **Tritan™** hanno un'estrema durezza. Infatti hanno una resistenza agli urti di gran lunga maggiore rispetto ad altre plastiche e vetro, resistendo straordinariamente agli urti, ai graffi e alle ammaccature, mantenendo queste proprietà anche dopo anni di utilizzo e migliaia di lavaggi in lavastoviglie. **Tritan™** non contiene BPA, BPS (bisfenolo S) e altri bisfenoli. È questa peculiarità a rendere **Tritan™** un materiale adatto al contatto con gli alimenti. Gli stampi Chocado sono realizzati con il materiale innovativo **Tritan™**.

The superiority of **Tritan™** over other plastics has been clearly demonstrated and the quality of our moulds guarantees an excellent degree of moulding and material purity. Products made with **Tritan™** have extreme durability. In fact, they have a greater impact resistance than other plastics and glass, impressively resisting to bumps, scratches and dents, retaining these properties even after years of use and thousands of dishwasher washes. **Tritan™** does not contain BPA, BPS (bisphenol S) or other bisphenols. This fact ensures absolute reliability of these **Tritan™** products for food contact. Chocado moulds are made with the innovative material **Tritan™**.

La supériorité de **Tritan™** sur les autres plastiques a été clairement démontrée et la qualité de nos moules garantit un excellent degré de moulage et une excellente pureté des matériaux. Les produits réalisés avec **Tritan™** ont une durabilité extrême. En fait, ils ont une résistance aux chocs beaucoup plus grande que les autres plastiques et le verre, ils résistent extrêmement bien aux chocs, aux éraflures et aux bosses, et ils conservent ces propriétés même après des années d'utilisation et des milliers de lavages en lave-vaisselle. **Tritan™** ne contient pas de BPA, de BPS (bisphénol S) ou d'autres bisphénols. Cette caractéristique rend les produits en **Tritan™** aptes au contact avec les aliments. Les moules Chocado sont réalisés avec le matériau innovant **Tritan™**.



hangar78

FOOD & PASTRY EXPERIENCE



Workshop

Corsi brevi di formazione che si concentrano su specifiche tematiche del mondo della pasticceria, della cucina e molto altro. I migliori professionisti del settore mettono a disposizione le proprie competenze e la loro esperienza per far apprendere tutte le sfaccettature dell'argomento affrontato.

Master online

Un percorso completo di formazione disponibile 24 ore su 24, 7 giorni su 7. Tutto quello che vuoi sapere sulla pasticceria, dalle basi fino alla più raffinata pasticceria italiana e francese, comodamente a casa tua. Creati con i più grandi esperti italiani e internazionali, danno la possibilità a chiunque di espandere le proprie potenzialità nel mondo della pasticceria. Sia per professionisti che per amatori.

Workshop online

Corsi di formazione online di pasticceria e cucina, per aggiornare le conoscenze su tematiche specifiche ed affinare le proprie tecniche. Ognuno può usufruirne liberamente dalla propria casa, laboratorio o anche regalare un'esperienza unica ad appassionati.

Perché scegliere hangar78

- I migliori insegnanti a livello nazionale ed internazionale
- Ampia selezione di corsi full time completi e corsi più brevi focalizzati su tematiche specifiche
- Posti limitati, per una formazione ed un supporto attento ad ogni singolo studente
- Consulenza su misura, con incontri 1to1 come aiuto nello sviluppo del proprio percorso nel mondo della pasticceria
- Struttura super moderna con singole postazioni e i migliori strumenti di lavoro
- Pagamenti rateizzati, con possibilità di personalizzazione



Scopri di più su
hangar78.com

hangar78

Food and Pastry Innovation Lab.

Il laboratorio dei maestri pasticceri che dà forma al vostro talento.

È qui che nasce l'innovazione di Silikomart.

Dalla nostra cucina creativa di ricerca e sviluppo hangar78 vengono progettate, testate e sviluppate le nuove forme del pastry & food design in ogni loro espressione.

Dal laboratorio nasce la scuola di alta formazione creativa dove i risultati della ricerca vengono trasferiti a selezionati gruppi di allievi in workshop e master di pratica artigianale.

Con un'offerta formativa a 360°, rivolta sia ai professionisti che agli appassionati, hangar78 dispone di aule con attrezzature all'avanguardia dove poter assistere a lezioni e dimostrazioni e disporre di postazioni attrezzate con i più evoluti strumenti professionali.

Situata tra Padova e Venezia, la scuola di cucina e pasticceria hangar78 in poco tempo è diventata un punto di riferimento nel settore della formazione, con un'ampia offerta di corsi pratici e di aggiornamento dedicati al mondo del food.

Posta in un contesto contemporaneo, hangar78 è uno spazio culinario d'eccellenza in cui le idee si incontrano, si mescolano e si trasformano ispirando una crescita personale e professionale continua.

I valori di condivisione, apprendimento e convivialità si concretizzano nelle tre sale all'avanguardia che garantiscono un'esperienza completa.

La cooking arena, dedicata ai corsi di alta ristorazione, è una cucina professionale attrezzata, dotata di 35 comode sedute e maxi schermi per non perdere alcun dettaglio. La sala master, che ospita tutti i corsi pratici, è dotata di 16 postazioni di lavoro, ciascuna attrezzata come una vera e propria cucina, ed è munita di un sistema di videocamere per seguire i docenti in modo accurato. La cucina didattica è uno spazio dove esperti potranno divulgare e condividere le proprie competenze tecniche per corsi dimostrativi e di aggiornamento, ma all'occorrenza si trasforma in un laboratorio pratico di pasticceria, gelateria, panificazione e molto altro.



hangar78

Food and Pastry Innovation Lab.

The pastry chef lab that shapes your talent.

Silikomart's innovation starts here.

New pastry & food design shapes are designed, tested and developed in every expression at hangar78 creative lab of research and development.

The innovation lab inspires the creative advanced training school, where the research results are transferred to selected groups of students through workshops and masters of craft practice.

With a comprehensive training offer addressed to both professionals and pastry enthusiasts, hangar78 has classrooms with advanced equipment where one can attend lectures and demonstrations and have his/her own workstation equipped with the most advanced professional tools.

Located between Padua and Venice, the hangar78 cooking and pastry school has quickly become a reference point in the field of training, with a wide range of practical updating courses dedicated to the world of food.

Placed in a contemporary context, hangar78 is a culinary space of excellence in which ideas meet, mix and transform inspiring a continuous personal and professional growth.

The values of sharing and learning in a friendly atmosphere materialise in the three cutting-edge rooms that ensure a full experience.

The cooking arena, dedicated to haute cuisine courses, is a professional kitchen, equipped with 35 comfortable seats and maxi screens not to miss any details. The master room, which hosts all the practical courses, is provided with 16 workstations, each equipped as a real kitchen and with a camera system to accurately follow the lessons. The didactic kitchen is a space where experts disseminate and share their technical skills for demonstration and updating courses, but if necessary it turns into a practical laboratory for pastry, ice cream, baking and much more.



VERONA ½ kg



Verona ½ kg

Size: Ø 175 h 140 mm
Volume 1900 ml
53.008.20.0165

TPLUSX baking mould for 500 g Pandoro

Stampo in **TPLUSX** antiaderente non teflonato

- Superficie naturalmente antiaderente (senza rivestimenti)
- Resiste alle alte temperature (-30°C +250°C)
- Passa dal freezer al microonde/forno
- Riduce i tempi e la temperatura di cottura
- Cottura più uniforme (meno bruciature)
- Riscaldamento e raffreddamento più rapidi
- Pulizia veloce (lavastoviglie)
- Resiste alle macchie
- Resiste ai detersivi
- Riciclabile
- Conforme FDA/FCN

Non-stick and non-teflon-coated **TPLUSX** mould

- Inherently non-stick surface (no coatings)
- High temperature resistance (-22°F +482°F)
- Freezer to microwave or oven
- Reduce baking time and temperature
- More uniform baking (less charring)
- Faster heating/cooling
- Easy cleaning (dishwasher)
- Stain resistance
- Resistant against cleaning agents
- Recyclable
- FDA/FCN compliant

Moule en **TPLUSX** anti-adhérent et sans teflon

- Surface naturellement antiadhésive (sans revêtement)
- Résistant aux températures élevées (-30°C +250°C)
- Passe du congélateur au micro-ondes/four
- Réduit le temps et la température de cuisson
- Cuisson plus uniforme (moins de brûlures)
- Chauffage et refroidissement plus rapides
- Nettoyage rapide (lave-vaisselle)
- Résistant aux taches
- Résistant aux détergents
- Recyclable
- Conforme aux normes FDA/FCN



Ricetta Esclusiva by
Exclusive Recipe by

Andrea Tortora





TARTE 4.0

CROSTATE 4.0

THE TARTE 4.0 PROJECT: A NEW ERA OF TARTE MAKING

The new TARTE RING project renews the concept of tartes through innovative materials and design.

RING PLUSES

- ① Microfori per l'evaporazione dell'umidità
Micro holes for the evaporation of humidity
- ② I microfori rimangono sempre puliti
Micro holes always remain cleaned
- ③ La frolla si stacca con facilità dall'anello
The shortcrust pastry is easily removable from the ring
- ④ Bordo che conferisce maggiore stabilità
Border to ensure more stability
- ⑤ Maggiore maneggevolezza ed usabilità
Handling and usability
- ⑥ Non deve essere imburattato
It should not be greased
- ⑦ Stabilità termica e cottura omogenea
Thermal stability and homogeneous baking
- ⑧ Può essere utilizzato anche come cutter
Can be used also as cutter

Silikomart kits for tartes consist in: microperforated Tplus+ rings for the creation of the shortcrust base and decorative silicone moulds that allow to create fine decorations.

**Antiaderente
Non-stick**

**Indeformabile
Non-deformable**



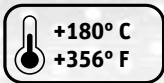
T PLUS+

Modo d'uso / How to use:





Microfori
Micro holes



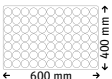


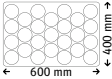


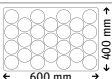


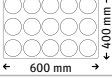


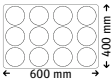


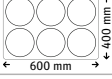


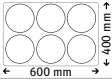


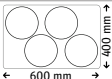


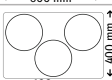





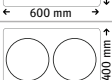


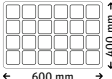





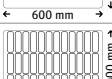








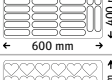




TARTE RING

Anelli microforati da forno in Tplus+
Micro perforated Tplus+ baking rings



Size mm:	Description	Pcs for pack	Pcs for master	Pcs for Tray 60x40 cm
3D Ø 80 h 20	52.413.20.0165 Size Ring: Ø 80 h 20 mm Size Real Tarte: Ø 80 mm	 6 pcs	52.413.20.0000  200 pz	40 pcs 
3D Ø 180 h 20	52.471.20.0065 Size Ring: Ø 180 h 20 mm Size Real Tarte: Ø 180 mm	 1 pcs	52.471.20.0000  70 pz	8 pcs 

Size mm:	Description	Pcs for pack	Pcs for master	Pcs for Tray 60x40 cm
Ø 50	52.242.20.0165 Size Ring: Ø 50 h 35 mm Size Real Tarte: Ø 50 mm	 6 pcs	52.242.20.0000  400 pz	77 pcs 
Ø 70	52.306.20.0165 Size Ring: Ø 70 h 20 mm Size Real Tarte: Ø 70 mm	 8 pcs	52.306.20.0000  350 pz	25 pcs 
Ø 80	52.243.20.0165 Size Ring: Ø 80 h 20 mm Size Real Tarte: Ø 80 mm	 6 pcs	52.243.20.0000  300 pz	25 pcs 
Ø 100	52.277.20.0165 Size Ring: Ø 100 h 20 mm Size Real Tarte: Ø 100 mm	 4 pcs	52.277.20.0000  200 pz	15 pcs 
Ø 120	52.285.20.0165 Size Ring: Ø 120 h 20 mm Size Real Tarte: Ø 120 mm	 4 pcs	52.285.20.0000  150 pz	12 pcs 
Ø 150	52.244.20.0165 Size Ring: Ø 150 h 20 mm Size Real Tarte: Ø 140 mm	 2 pcs	52.244.20.0000  52 pz	6 pcs 
Ø 160	52.368.20.0065 Size Ring: Ø 160 h 35 mm Size Real Tarte: Ø 160 mm	 1 pcs	52.368.20.0000  60 pz	6 pcs 
Ø 190	52.369.20.0065 Size Ring: Ø 190 h 20 mm Size Real Tarte: Ø 180 mm	 1 pcs	52.369.20.0000  28 pz	4 pcs 
Ø 210	52.385.20.0065 Size Ring: Ø 210 h 20 mm Size Real Tarte: Ø 200 mm	 1 pcs	52.385.20.0000  50 pz	3 pcs 
Ø 230	52.386.20.0065 Size Ring: Ø 230 h 20 mm Size Real Tarte: Ø 220 mm	 1 pcs	52.386.20.0000  50 pz	2 pcs 
Ø 250	52.387.20.0065 Size Ring: Ø 250 h 20 mm Size Real Tarte: Ø 240 mm	 1 pcs	52.387.20.0000  28 pz	2 pcs 
80x80	52.286.20.0165 Size Ring: 80x80 h 20 mm Size Real Tarte: 80x80 h 20 mm	 6 pcs	52.286.20.0000  300 pz	24 pcs 
200x200	52.388.20.0065 Size Ring: 200x200 h 20 mm Size Real Tarte: 190x190 mm	 1 pcs	52.388.20.0000  28 pz	2 pcs 
120x35	52.276.20.0165 Size Ring: 120x35 h 20 mm Size Real Tarte: 120x35 h 20 mm	 6 pcs	52.276.20.0000  300 pz	36 pcs 
265x105	52.390.20.0065 Size Ring: 265x105 h 20 mm Size Real Tarte: 255x95 h 20 mm	 1 pcs	52.390.20.0000  100 pz	6 pcs 
146x35	52.287.20.0165 Size Ring: 146x35 h 20 mm Size Real Tarte: 146x35 h 20 mm	 6 pcs	52.287.20.0000  300 pz	28 pcs 
80x70	52.317.20.0165 Size Ring: 80x70 h 20 mm Size Real Tarte: 80x70 h 20 mm	 8 pcs	52.317.20.0000  350 pz	30 pcs 
205x190	52.407.20.0065 Size Ring: 205x190 h 20 mm Size Real Tarte: 200x185 h 20 mm	 1 pcs	52.407.20.0000 28 pz	4 pcs 

KIT TARTE RING

Anelli microforati da forno + stampo in silicone platinum

Micro perforated baking rings + Platinum silicone mould



Tplus+ Ring




Tarte base



Platinum silicone mould



Tarte & Top

Size mm:	Description	Pcs for pack	Pcs for Tray 60x40 cm
Ø 80	25.243.87.0065 Size Ring: Ø 80 h 20 mm Size Real Tarte: Ø 80 mm		6 x 50 ml Tot. 300 ml 
Ø 100	25.277.87.0065 Size Ring: Ø 100 h 20 mm Size Real Tarte: Ø 100 mm		4 x 80 ml Tot. 320 ml 
Ø 120	25.285.87.0065 Size Ring: Ø 120 h 20 mm Size Real Tarte: Ø 120 mm		2 x 140 ml Tot. 280 ml 
Ø 150	25.244.87.0065 Size Ring: Ø 150 h 20 mm Size Real Tarte: Ø 140 mm		2 x 230 ml Tot. 460 ml 
Ø 190	20.369.87.0065 Size Ring: Ø 190 h 20 mm Size Real Tarte: Ø 180 mm		Tot. 400 ml 
Ø 210	20.385.87.0065 Size Ring: Ø 210 h 20 mm Size Real Tarte: Ø 200 mm		Tot. 460 ml 
Ø 230	20.386.87.0065 Size Ring: Ø 230 h 20 mm Size Real Tarte: Ø 220 mm		Tot. 555 ml 
Ø 250	20.387.87.0065 Size Ring: Ø 250 h 20 mm Size Real Tarte: Ø 240 mm		Tot. 650 ml 
80x80	25.286.87.0065 Size Ring: 80x80 h 20 mm Size Real Tarte: 80x80 h 20 mm		6 x 62 ml Tot. 372 ml 
200x200	20.388.87.0065 Size Ring: 200x200 h 20 mm Size Real Tarte: 190x190 mm		Tot. 560 ml 
120x35	25.276.87.0065 Size Ring: 120x35 h 20 mm Size Real Tarte: 120x35 h 20 mm		6 x 50 ml Tot. 300 ml 
265x105	20.390.87.0065 Size Ring: 265x105 h 20 mm Size Real Tarte: 255x95 h 20 mm		Tot. 332 ml 
146x35	25.287.87.0065 Size Ring: 146x35 h 20 mm Size Real Tarte: 146x35 h 20 mm		6 x 28 ml Tot. 168ml 
80x70	25.317.87.0065 Size Ring: 80x70 h 20 mm Size Real Tarte: 80x70 h 20 mm		8 x 31 ml Tot. 248ml 
205x190	20.407.87.0065 Size Ring: 205x190 h 20 mm Size Real Tarte: 200x185 h 20 mm		Tot. 460ml 

NEWS

Kit 3D Tarte Ring Bloom Ø 80 mm

Mould Size: Ø 76,5 h 17 mm

Mould Volume: 45 ml

Ring Size: Ø 80 h 20 mm

25.413.87.0065



NEWS

Kit 3D Tarte Ring Bloom Ø 180 mm

Mould Size: Ø 173 h 22 mm

Mould Volume: 300 ml

Ring Size: Ø 180 h 20 mm

20.471.87.0065



Kit Tarte Ring Blossom Ø 70 mm

Size: 130 x 31 h 28 mm

Volume 75 ml

25.396.87.0065



Conceived with
David Vidal

D. Vidal

Kit Tarte Ring Fleur Ø 80 mm

Mould Size: Ø 74 h 35 mm

Mould Volume: 90 ml

Ring Size: Ø 80 h 20 mm

25.302.87.0065





Kit Tarte Ring Klassik Ø 70 mm

Mould Size: Ø 67 h 20 mm
 Mould Volume: 52 ml
 Ring Size: Ø 70 h 20 mm
25.306.87.0065



Kit Tarte Ring Palet Ø 70 mm

Mould Size: Ø 70 h 20 mm
 Mould Volume: 47 ml
 Ring Size: Ø 70 h 20 mm
25.307.87.0065



Kit Tarte Ring Palet Ø 150 mm

Mould Size: Ø 147 h 18 mm
 Mould Volume: 270 ml
 Ring Size: Ø 150 h 20 mm
25.402.87.0065



Kit Tarte Ring Cocoa Ø 70 mm

Mould Size: Ø 60 h 20 mm

Mould Volume: 36 ml

Ring Size: Ø 70 h 20 mm

25.309.87.0065



x 8 pcs



Kit Tarte Ring Honoré Ø 80 mm

Mould Size: Ø 70 h 13 mm

Mould Volume: 34 ml

Ring Size: Ø 80 h 20 mm

25.294.87.0065



x 8 pcs





Kit Tarte Ring Amore

80x70 mm

Mould Size: 65x55 h 15 mm

Mould Volume: 31 ml

Ring Size: 80x70 h 20 mm

25.317.87.0065



Kit Tarte Ring Amore

205x190 mm

Mould Size: 188x158 h 26 mm

Mould Volume: 460 ml

Ring Size: 205x190 h 20 mm

20.407.87.0065



Kit Tarte Ring Paradis

Ø 80 mm

Mould Size: Ø 70 h 11 mm

Mould Volume: 37 ml

Ring Size: Ø 80 h 20 mm

25.298.87.0065





Kit Tarte Ring Bubble

265x105 mm

Mould Size: 250 x 85 h 20 mm

Mould Volume: 290 ml

Ring Size: 265 x 105 h 20 mm

23.110.87.0065



Kit Tarte Ring Bubble

Ø 190 mm

Mould Size: Ø 170 h 20 mm

Mould Volume: 370 ml

Ring Size: Ø 190 h 20 mm

20.403.87.0065



Kit Tarte Ring Bubble

200x200 mm

Mould Size: 175 x 175 h 20 mm

Mould Volume: 455 ml

Ring Size: 200 x 200 h 20 mm

20.412.87.0065





Kit Tarte Ring Montblanc

Ø 80 mm

Mould Size: Ø 74 h 24 mm

Mould Volume: 106 ml

Ring Size: Ø 80 h 20 mm

25.297.87.0065



Tarte Ring Round Ø 50 h35 mm

Size: Ø 50 h 35 mm

52.242.20.0165

x 6 pcs



Kit Tarte Ring Palet Ø 150 mm

Mould Size: Ø 147 h 18 mm

Mould Volume: 270 ml

Ring Size: Ø 150 h 20 mm

25.402.87.0065



NEWS

3D Tarte ring round Ø 80 h 20

Ring Size: Ø 80 h 20 mm

52.413.20.0165



x 6 pcs



Ø 20 mm

NEWS

3D Tarte ring round Ø 180 h 20

Ring Size: Ø 180 h 20 mm

52.471.20.0065



Ø 20 mm



x 1 pcs

Materiale totalmente fornabile proveniente da una lunga e attenta ricerca da parte del laboratorio di innovazione hangar78.

Specific oven-ready material as a result of an accurate research by hangar78 Innovation Lab.



- + Materiale di altissima qualità resistente ad alte temperature (fino a 180°C).

High quality material resistant to high temperatures (up to 356°F).

- + Può essere usato direttamente in forno, per una riuscita della forma precisa al 100%.

Oven-ready for a 100% accurate shape in the result.

- + Facile sformatura grazie alle proprietà antiaderenti del materiale

Easy unmoulding thanks to the non-stick characteristics of the material

- + Resistente agli urti, anche nel caso di cadute accidentali.

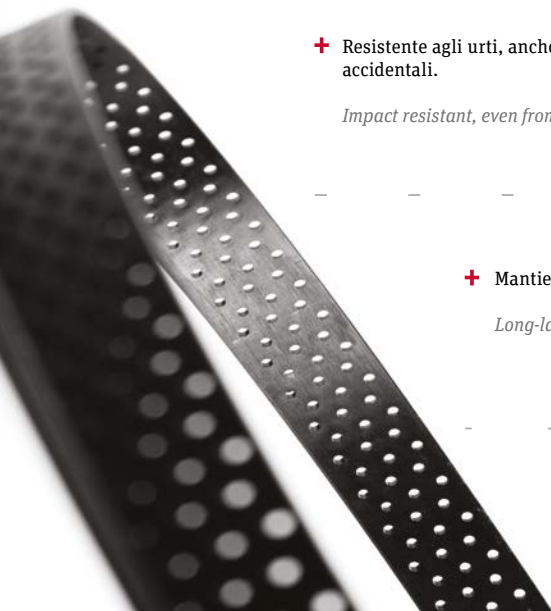
Impact resistant, even from accidental drops.

- + Mantiene perfettamente la forma nel tempo.

Long-lasting shape.

- + Lavabile in lavastoviglie, lo stampo rimane inalterato.

Dishwasher safe, the mould remains unaltered.





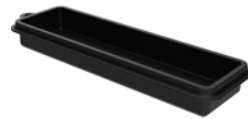
T2PLUS+

NEWS

Oslo 750

Size Platinum Silicone
mould: 251 x 61 h 19 mm
Volume: 219 ml
Size TPlus+ baking
Mould: 260 x 70 h 30 mm
Volume: 540 ml
25.462.87.0065

TPLUS+
baking **MOULD**



Platinum Silicone
MOULD



NEWS

Seville 900

Size Platinum Silicone
mould: 255 x 65 h 43 mm
Volume: 400 ml
Size TPlus+ baking
Mould: 260 x 70 h 30 mm
Volume: 500 ml
25.461.87.0065

TPLUS+
baking **MOULD**



Platinum Silicone
MOULD



NEWS

Florence 760

Size TPlus+ baking
Mould: Ø 143 h 72 mm
Volume: 766 ml
Size Tritan™
Mould: Ø 150 h 75 mm
Volume: 865 ml
53.010.20.0165

TPLUS+
baking **MOULD**



Tritan™ TOP



Turin 620

Size TPlus+ baking Mould and Insert:
230 x 55 h 75 mm
Volume: 620 ml
Size Tritan™
Mould: 236 x 61 h 81 mm
Volume: 800 ml
53.006.20.0165

TPLUS+ baking **MOULD**
and **INSERT**



Tritan™ MOULD



Venice ⁷⁵⁰

Size TPlus+
baking Mould: 156 x 134 h 67 mm
Volume: 750 ml
53.007.20.0165

TPLUS+ baking MOULD



Kyoto ⁸⁰⁰

Size TPlus+
baking Mould: 230 x 60 h 60 mm
Volume 800 ml
53.005.20.0165

TPLUS+ baking MOULD TPLUS+ baking INSERT



Conceived with
Laurent Moreno

A handwritten signature in black ink, reading "Moreno".





Berlin 500

Size TPlus+ baking Mould: 230 x 45 h 55 mm

Volume: 500 ml

Size Tritan™ Mould: 234 x 49 h 59 mm

Volume: 700 ml

53.003.20.0165

TPLUS+ baking MOULD Tritan™ MOULD
TPLUS+ baking INSERT



Trays - Rectangle 260x80 mm

Size: 260x80 h 7 mm

Set: 10 trays

52.025.20.0065



London 520

Size TPlus+ baking Mould: Ø 160 h 41 mm

Volume: 520 ml

53.004.20.0165

TPLUS+ baking MOULD



Trays - Round Ø 165 mm

Size: Ø 165 h 7 mm

Set: 10 trays

52.023.20.0065



Rome ⁵²⁵

Size TPlus+ baking Mould: 230 x 55 h 50 mm
Volume: 525 ml
53.001.20.0165

TPLUS+ baking MOULD



Trays - Rectangle 260x80
Size: 260x80 h 7 mm
Set: 10 trays
52.025.20.0065



Paris ⁵⁵⁰

Size TPlus+ baking Mould: 230 x 50 h 50 mm
Volume: 550 ml
53.002.20.0165

TPLUS+ baking MOULD TPLUS+ baking INSERT





VIENNOISERIE CUTTERS

TAGLIAPASTA PER VIENNOISERIE

I tagliapasta **TPLUS+**, ideati per coppare e cuocere direttamente nello stampo impasti sfogliati lievitati, pasta sfoglia e pasta frolla, sfruttano la tecnologia dell'innovativo materiale **TPLUS+**, che garantisce una cottura e una creazione perfetta fino a 180°C .

TPLUS+ cutters are developed to cut and bake puff pastry, leavened dough and shortcrust pastry directly from the mould taking advantage of the innovative TPLUS+ material, guaranteeing a perfect baking and creation up to 180°C (356°F).

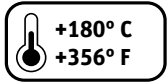


+ Ottima proprietà di incisione, per un taglio netto e preciso.

Great engraving properties, for an accurate and clean cut.

+ Realizzazione di viennoiserie farcite con un unico kit di cutter, che permette di creare un match perfetto tra la base ripiena e la sagoma ritagliata superiore.

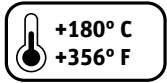
Stuffed viennoiserie with a single cutters kit, creating a perfect match between stuffed base and the top cut-out.



Lunettes

Size: 172x78 mm
53.103.20.0165

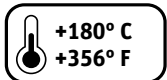
The Kit is composed by:
2 cutters



Marguerite

Size: Ø 130 mm
53.101.20.0165

The Kit is composed by:
2 cutters



Papillon

Size: 177x80 mm
53.102.20.0165

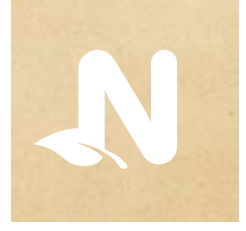
The Kit is composed by:
2 cutters



Naturae[®]

ALTA RISTORAZIONE / HAUTE CUISINE





Naturae *La natura come non l'avete mai vista.*

Un' originale interpretazione degli elementi naturali per dare forma ad un'inedita versione del gusto.

Dal laboratorio di innovazione di Silikomart Professional nasce la nuova gamma Naturae, sviluppata grazie alla visione creativa e avanguardista di alcuni degli chef più acclamati del panorama nazionale e internazionale.

Silikomart Professional approda nel settore HO.RE.CA portando con sé tutti i plus che caratterizzano il silicone platinum. Dall'alta performance, alla resistenza termica e all'estrema flessibilità.

Una linea di stampi in silicone platinum dedicata interamente ai professionisti della ristorazione: le forme di Madre Natura danno vita a piatti esclusivi come antipasti, entrée e portate principali.

La gamma Naturae è composta da stampi in silicone platinum alimentare appositamente sviluppati per la ristorazione.

Naturae *The nature as you have never seen it.*

An original interpretation of elements of nature to shape an innovative version of taste.

From Silikomart Professional innovation lab the new range Naturae develops thanks to the creative and avant-garde vision of some of the most acclaimed chefs in the national and international scenario.

Silikomart Professional lands in the HO.RE.CA sector bringing all the platinum silicone benefits in this new journey. From high performance, to thermal stability and great flexibility of the material.

A range of silicone moulds entirely dedicated to haute cuisine professionals: the shapes of Mother Nature bring to life exclusive plates like starters, entrées and main courses.

Naturae is composed of platinum silicone moulds specifically developed for the haute cuisine.

THE DECORS
I DECORI





Botanica

Size Big: Ø 84 h 2 mm
Size Small: Ø 46 h 2 mm

33.316.36.0065



Plated dessert
Dessert al piatto



Mela & Pera

Size: 80 x 56 h 1.5 mm
60 x 51 h 2 mm
33.317.36.0065



Plated dessert
Dessert al piatto





Piatto⁸⁰

Size: Ø 115 h 15 mm
Volume: 83 ml
33.315.36.0065



Corona

Size: Ø 68 - Ø 77 h 2 mm
33.311.36.0065



Conceived with
Jimmi Eriksson

Plated dessert
Dessert al piatto





Eden

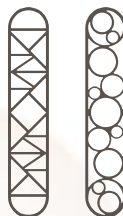
Size: 73 x 33 – 73 x 47
h 2 mm
33.312.36.0065



Conceived with
Jimmi Eriksson

Jimmi Eriksson

Plated dessert
Dessert al piatto



Lampo

Size: 131 x 26 h 2 mm
33.313.36.0065



Conceived with
Jimmi Eriksson

Jimmi Eriksson

Plated dessert
Dessert al piatto





Piuma

Size: 121 x 28 –
79 x 23 h 2 mm
33.314.36.0065



Conceived with
Alessandro Bergamo

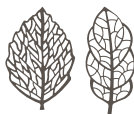
Plated dessert
Dessert al piatto



Bosco

Size: 60.5 x 37 –
71 x 69 h 2 mm
33.301.36.0065





Foresta

Size: 66 x 30 -
62 x 43 h 2 mm
33.302.36.0065



THE GARDEN
L'ORTO





Baccello¹³

Size: 110 x 35 h 12 mm
Volume: 13 ml
36.398.36.0065



Carciofo²⁸

Size: 41 x 62 h 28 mm
Volume: 28 ml
36.400.36.0065





Verza¹²

Size: Ø 70 h 5 mm
Volume: 12 ml
33.318.36.0065



Aglio⁴

Size: 33 x 19 h 19 mm
Volume: 4 ml
36.366.36.0065



Conceived with
Alessandro Bergamo



Pomodorino¹⁴

Size: Ø 31 h 25 mm
Volume: 14 ml
36.376.36.0065



Limone¹⁴

Size: 65 x 35 h 14 mm
Volume: 14 ml
36.371.36.0065





Pannocchia²⁰

Size: 68 x 26 h 21 mm
Volume: 20 ml
36.327.36.0065



Conceived with
Terry Giacomello

Terry Giacomello



Peperoncino¹³

Size: 91 x 31 h 16 mm
Volume: 13 ml
36.329.36.0065





Pomodoro²⁴

Size: Ø 43 h 28 mm
Volume: 24 ml
36.330.36.0065



Carota²⁰

Size: 78 x 23 h 23 mm
Volume: 20 ml
36.328.36.0065



Conceived with
Viviana Varese

Fraïse Fresca

THE LAND

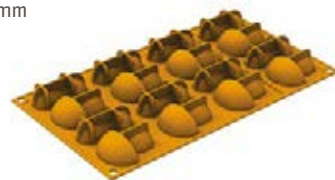
LA TERRA





Porcino

Size: 36 x 59 h 18 mm
46 x 53 h 22 mm
Volume: 13 - 20 ml
36.401.36.0065



Tortellino²⁰

Size: Ø 54 h 22 mm
Volume: 20 ml
36.367.36.0065





Michetta⁹²

Size: Ø 64 h 45 mm
Volume Top: 45 ml
Volume Base: 48 ml
36.356.36.0065



Cristina Bowerman

Cristina Bowerman



Femore³²

Size: 31 x 90 h 26 mm
Volume: 32 ml
36.350.36.0065





Milanese²⁵

Size: 50/45/51 x 52/57/52
h 18,5 mm
Volume: 25 ml
36.348.36.0065



Erbetta⁴³

Size: Ø 100 h 8 mm
Volume: 43 ml
33.310.36.0065



THE SEA

IL MARE





Canestrello¹⁵

Size: 72 x 65 h 8 mm
Volume: 15 ml
36.399.36.0065



Polpo²⁰

Size: 60 x 55 h 20 mm
Volume: 20 ml
36.357.36.0065





Scampo²⁰

Size: 81x 42 h 14 mm
Volume: 20 ml
36.349.36.0065



Lisca⁴

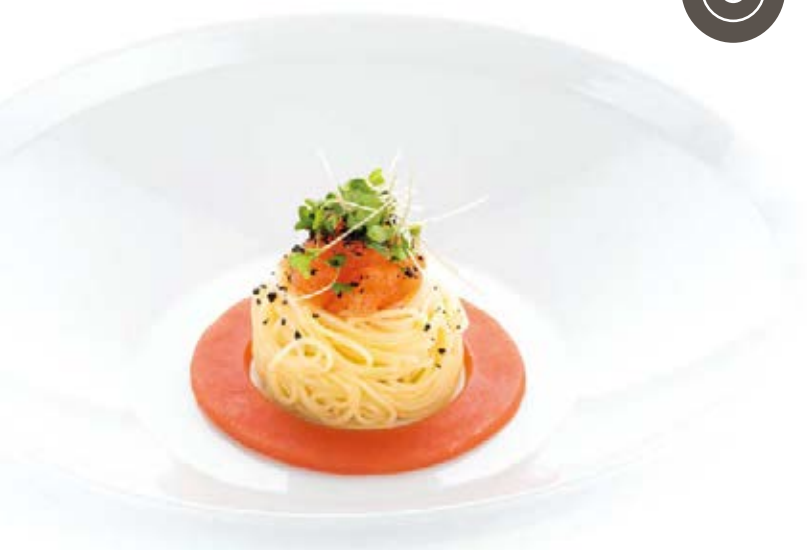
Size: 104 x 35 h 4 mm
Volume: 4 ml
33.309.36.0065



THE GEOMETRY

LA GEOMETRIA





Cerchio 3.0

Size: Ø 22 - 58 - 100 h 5,5 mm
Volume: 2 - 11 - 25 ml
33.303.36.0065



Cerchio 4.0

Size: Ø 100 h 5,5 mm
Volume: 40 ml
33.304.36.0065





Quadrato 3.0

Size: 20 x 20 - 56 x 56
98 x 98 h 5,5 mm
Volume: 2- 12 - 30
33.305.36.0065



Quadrato 4.0

Size: 48,5 x 48,5 h 5,5 mm
Volume: 12,5 ml
33.306.36.0065





Triangolo 2.0

Size: 110,5 x 97
42,41 x 37,6 h 5,5 mm
Volume: 25 - 5 ml
33.308.36.0065



Triangolo 3.0

Size: 103 x 95 h 5,5 mm
Volume: 10,5 ml
33.307.36.0065



MINI DESSERTS

MIGNON



NEWS

Rombo xs¹⁶

Size: 53 x 33 h 18 mm

Volume: 16 ml

36.410.87.0065



NEWS

Quadrato xs²⁰

Size: 37 x 37 h 16 mm

Volume: 20 ml

36.404.87.0065



NEWS

Cacao xs¹²

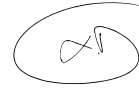
Size: 50 x 28 h 19 mm

Volume: 12.5 ml

36.407.87.0065



Conceived with
Xavi Donnay



NEWS

Madeleine xs¹³

Size: 44 x 32 h 16 mm

Volume: 13 ml

36.408.87.0065



Conceived with
Xavi Donnay





Level up ³⁵

Size: Ø 64 h 11 mm
Volume: 35 ml
25.402.87.0165



Double Use Cutter

Level hearts ³⁵

Size: 80 x 66 h 12 mm
Volume: 35 ml
36.395.87.0065



Double Use Cutter





Judi 40

Size: 75 x 40 h 25 mm

Volume: 40 ml

36.389.87.0065



Conceived with
Diego Lozano

DIEGO LOZANO



Secret 40

Size: Ø 45 h 35 mm

Volume: 40 ml

36.368.87.0065



Conceived with
Nicolas Lambert

Nicolas Lambert

Chantilly ³⁰

Size: Ø 47 h 42 mm
Volume: 30 ml
36.359.87.0065



Egg ³⁰

Size: Ø 34 h 47 mm
Volume: 30 ml
36.331.87.0065



Dome ⁴⁰

Size: Ø 40 h 40 mm
Volume: 40 ml
36.339.87.0065



Kit Loop ³²

Size: Ø 60/31 h 13 mm

Volume: 32 ml

36.323.87.0065

Set 3 pcs:

1 Silicone mould - base

+ Silicone mould - top

+ Cutter



Double Use Cutter



Base



Oblio ³⁰

Size: Ø 50 h 20 mm

Volume: 30 ml

36.341.87.0065

Conceived with
Luca Bernardini



Essenziale ³⁰

Size: Ø 45 h 20 mm

Volume: 30 ml

36.332.87.0065

Conceived with
Luca Bernardini



Samurai ³⁰

Size: Ø 46 h 23 mm

Volume: 30 ml

36.322.87.0065



Quenelle¹⁰

Size: 44 x 21 h 20 mm
Volume: 10 ml
36.325.87.0065



Quenelle²⁴

Size: 63 x 29 h 28 mm
Volume: 24 ml
36.187.87.0065



Cupido³⁰

Size: 45 x 44 h 24 mm
Volume: 30 ml
36.200.87.0065



Double Use Cutter



Globe²⁶

Size: Ø 45 h 20 mm
Volume: 26 ml
36.164.87.0065



Pillow³⁰

Size: 58 x 29 h 23 mm
Volume: 30 ml
36.251.87.0065



Double Use Cutter



Gem³⁰

Size: 40 x 40 h 23 mm
Volume: 30 ml
36.250.87.0065



Russian Tale³⁰

Size: Ø 41 h 45 mm
Volume: 30 ml
36.280.87.0065



Truffles²⁰

Size: Ø 32 h 28 mm
Volume: 20 ml
36.172.87.0065





Sushi Roll

Size: Ø 40 h 25 mm
Volume: 29 ml
36.162.87.0065



Choco Gianduaia

Size: 50 x 18 h 23 mm
Volume: 14 ml
36.125.00.0065



ÉCLAIRS



Kit Éclair

Size: 122 x 26 h 16 mm

Volume: 40 ml

36.369.87.0065

Silicone mould



Micro - perforated fiberglass
silicone mould



Conceived with
Joakim Prat

Truffle Éclair⁷⁵

Size: 130 x 30 h 27 mm

Volume: 75 ml

36.362.87.0065



Double Use Cutter

Conceived with
Carmine Di Donna



L'Éclair¹²⁰

Size: 135 x 28 h 37 mm

Volume: 120 ml

36.319.87.0065



Double Use Cutter



Caroline³⁰

Size: 83 x 23 h 21 mm
Volume: 30 ml
36.291.87.0065



12 Small Trays



Double Use Cutter



Fashion Éclair⁸⁰

Size: 130 x 25 h 25 mm
Volume: 80 ml
36.235.87.0065



Double Use Cutter



Fingers ³⁰

Size: 80 x 22 h 22 mm
Volume: 30 ml
36.289.87.0065



12 Small Trays



Double Use Cutter



Fingers ⁷⁵

Size: 130 x 27 h 27 mm
Volume: 75 ml
36.248.87.0065



Double Use Cutter



Cylindre³⁰

Size: 78 x 22 h 22 mm
Volume: 30 ml
36.288.87.0065



12 Small Trays



Double Use Cutter



Cylindre⁷⁵

Size: 126 x 27 h 27 mm
Volume: 75 ml
36.247.87.0065



Double Use Cutter



Stripe Éclair ⁹⁵

Size: 130 x 28 h 28 mm
 Volume: 95 ml
 36.344.87.0065



Double Use Cutter

Black Trays - Rectangle
 Size: 140x40 mm
 Set: 100 pcs
 52.022.20.0065



Éclair ¹⁴⁰

Size: 129 x 40 h 35 mm
 Volume: 140 ml
 36.197.87.0065



Double Use Cutter



MODERN SINGLE PORTIONS
MONOPORZIONI MODERNE

NEWS

Cubo 3D⁸⁵

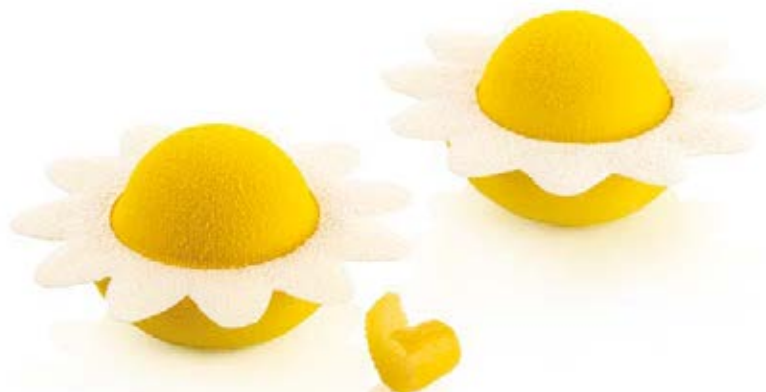
Size: 45 x 45 h 45 mm
Volume: 85 ml
36.412.87.0065



NEWS

Daisy⁶⁰

Size: Ø 58 h 41 mm
Volume: 60 ml
36.417.87.0065



Double Use Cutter

Conceived with
Carmine Di Donna

Handwritten signature of Carmine Di Donna.

NEWS

Heartix⁸⁵

Size: 78 x 70 h 30 mm
Volume: 85 ml
36.418.87.0065



Double Use Cutter



NEWS

Vulcano⁸⁵

Size: Ø 80 h 40 mm
Volume: 85 ml
36.414.87.0065



NEWS

Egg⁷⁰

Size: Ø 46 h 63 mm
Volume: 70 ml
36.411.87.0065



NEWS

Neve¹¹⁰

Size: Ø 70 h 30 mm
Volume: 110 ml
36.405.87.0065



Conceived with
Julien Dugourd

NEWS

Hana ⁸⁷

Size: Ø 72 h 30 mm
Volume: 87 ml
36.416.87.0065



Conceived with
Florent Margailan



NEWS

Kiku ⁷⁰

Size: Ø 58 h 37 mm
Volume: 70 ml
36.415.87.0065



Conceived with
Tomonari Kombu





NEWS

Syrio ¹²⁰

Size: Ø 68 h 58 mm
Volume: 120 ml
36.403.87.0065



Conceived with
Juan Gutierrez



Cilindro 3D ¹⁰⁰

Size: Ø 50 h 55 mm
Volume: 100 ml
36.387.87.0065



Secret 110

Size: Ø 62 h 49 mm

Volume: 110 ml

36.380.87.0065



Conceived with
Nicolas Lambert



Splash 110

Size: Ø 71 h 36 mm

Volume 110 ml

36.374.87.0065



Madeleine XL⁹⁵

Size: 117 x 70 h 22 mm
Volume 95 ml
36.372.87.0065



Conceived with
Angelo Musa



Vega⁹⁰

Size: Ø 64 h 68 mm
Volume 90 ml
36.373.87.0065



Conceived with
Gregory Doyen



Truffle Crown 90

Size: Ø 82 h 29 mm
Volume: 90 ml
36.361.87.0065



Double Use Cutter



Conceived with
Carmine Di Donna

Black Trays - Round
Size: Ø 86 mm
Set: 100 pcs
52.020.20.0065



Intreccio 105

Size: Ø 75 h 35 mm
Volume: 105 ml
36.290.87.0065



Black Trays - Round
Size: Ø 86 mm
Set: 100 pcs
52.020.20.0065



Chantilly 120

Size: Ø 73 h 65 mm
Volume: 120 ml
36.343.87.0065



White Trays - Round

Size: Ø 86 mm
Set: 100 pcs
52.020.87.0065



Vela 100

Size: 115 x 35 h 57 mm
Volume: 100 ml
36.355.87.0065



White Trays - Rectangle

Size: 140x40 mm
Set: 100 pcs
52.022.87.0065





Oblio ⁹⁵

Size: Ø 75 h 30 mm
Volume: 95 ml
36.340.87.0065



Conceived with
Luca Bernardini

White Trays - Round

Size: Ø 86 mm
Set: 100 pcs
52.020.87.0065



Donuts Gourmand ⁸⁰

Size: Ø 72 h 27 mm
Volume: 80 ml
36.354.87.0065



Black Trays - Round

Size: Ø 86 mm
Set: 100 pcs
52.020.20.0065





Astro ⁹⁵

Size: Ø 67 h 79.5 mm
Volume: 95 ml
36.335.87.0065



Black Trays - Round

Size: Ø 86 mm
Set: 100 pcs
52.020.20.0065



Supernova ¹⁰⁵

Size: Ø 64 h 56 mm
Volume: 105 ml
36.358.87.0065



Black Trays - Round

Size: Ø 86 mm
Set: 100 pcs
52.020.20.0065



Montblanc ¹⁰⁵

Size: Ø 74 h 42 mm
Volume: 105 ml
36.297.87.0065



Black Trays - Round
Size: Ø 86 mm
Set: 100 pcs
52.020.20.0065



Fleur ⁹⁰

Size: Ø 74 h 35 mm
Volume: 90 ml
36.302.87.0065



Black Trays - Round
Size: Ø 86 mm
Set: 100 pcs
52.020.20.0065





Essenziale ⁸⁰

Size: Ø 65 h 25 mm
 Volume: 80 ml
 36.333.87.0065



Conceived with
Luca Bernardini



Promise ⁶⁵

Size: Ø 85/44 h 20 mm
 Volume: 65 ml
 36.320.87.0065



Double Use Cutter

Conceived with
David Vidal



Lovely ¹¹⁰

Size: 82 x 77 h 31 mm
 Volume: 110 ml
 36.337.87.0065



Double Use Cutter

Compostable Trays Square

Size: 83x83 mm
 Set: 100 pz
 52.011.20.0065



Dome ¹²⁵

Size: Ø 62 h 52 mm
 Volume: 125 ml
 36.334.87.0065



Compostable Trays Round

Size: Ø 86 mm
 Set: 100 pz
 52.010.20.0065





Cloud ¹²⁰

Size: 71 x 71 h 34 mm
Volume: 120 ml
36.274.87.0065



Fragrance ¹¹⁵

Entremet Size: Ø 60 h 45 mm
Entremet Volume: 115 ml
25.255.87.0065
Set 2 pcs: Silicone mould - top
+ Silicone mould - base





Puzzle ³⁰

Size: 42 x 34 h 28 mm
Volume: 30 ml
36.314.87.0065



Double Use Cutter



Star Game ³⁵

Size: 75 x 25 h 25 mm
Volume: 35 ml
36.316.87.0065



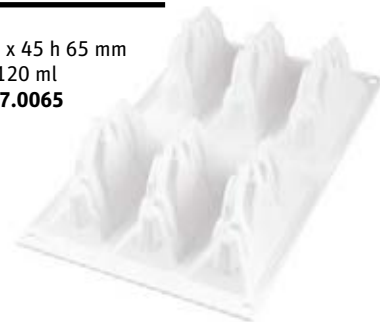
Ode ⁵⁰

Size: Ø 55 h 25 mm
Volume: 50 ml
36.301.87.0065



Tre Cime ¹²⁰

Size: 120 x 45 h 65 mm
Volume: 120 ml
36.249.87.0065



Bloom 120

Size: Ø 68 h 52 mm
Volume: 120 ml
36.254.87.0065



Goutte 55

Size: Ø 54 h 40 mm
Volume: 55 ml
36.256.87.0065





Bûchette ¹⁴⁰

Size: 75 x 50 h 46 mm

Volume: 140 ml

36.318.87.0065



Parfum ¹¹⁰

Size: Ø 75 h 37 mm

Volume: 110 ml

36.185.87.0065





Kit The Ring ⁶⁵

Size: Ø 85/50 h 18 mm

Volume: 65 ml

25.268.99.0065

Set 3 pcs:

1 Silicone mould - base
+ Silicone mould - top
+ cutter



Base



Insert



Double Use Cutter

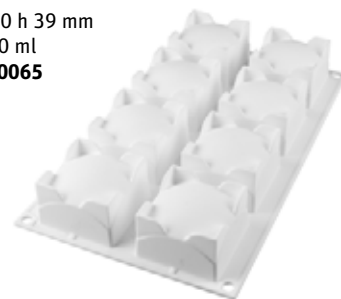


Square Sphere ¹¹⁰

Size: 60 x 60 h 39 mm

Volume: 110 ml

36.236.87.0065



Samurai ¹¹⁰

Size: Ø 70 h 35 mm
Volume: 110 ml
36.210.87.0065



Russian Tale ¹²⁵

Size: Ø 67 h 73 mm
Volume: 125 ml
28.311.87.0065
Set 2 pcs:
1 Mould + 1 plastic support



Silicone Mould



Plastic Support



Pillow ⁸⁰

Size: 82x43 h 32 mm
Volume: 80 ml
36.165.99.0065



Double Use Cutter



Truffles 40

Size: Ø 42 h 36 mm
Volume: 40 ml
36.258.87.0065



Truffles 70

Size: Ø 52 h 45 mm
Volume: 70 ml
36.259.87.0065



Truffles 120

Size: Ø 62 h 52 mm
Volume: 120 ml
36.192.87.0065



Amorini Origami 110

Size: 74 x 83 h 35 mm
Volume: 110 ml x 6
36.283.87.0065



Double Use Cutter



Ti Voglio Bene 270

Size: 100 x 100 h 30 mm
Volume: 270 ml
25.987.87.0065
Set 7 Pillow moulds + 1 Cupido mould



1 pc

7 pcs



Amorini 100

Size: 63 x 65 h 39 mm
Volume: 100 ml
36.186.99.0065



Double Use Cutter



Rosa 145

Size: Ø 70 h 55 mm
Volume: 145 ml
36.217.87.0065



Universo 90

Size: Ø 67 h 27 mm
Volume: 90 ml
36.296.87.0065



Stone 85

Size: Ø 65 h 30 mm
Volume: 85 ml
36.163.87.0065



Game 115

Size: Ø 65 h 40 mm
Volume: 115 ml
25.239.87.0065
Set 2 pcs:
1 Silicone mould - base
+ 1 Silicone mould - top



Base

Top



Gem 100

Size: 61 x 61 h 30 mm
Volume: 100 ml
36.206.87.0065



MUL 3D 48

Size: Ø 48 mm
Volume: 58 ml
25.303.99.0065
Set 2 pcs



MUL 3D 58

Size: Ø 58 mm
Volume: 102 ml
25.301.99.0065
Set 2 pcs



MUL 3D Egg

Size: Ø 50 h 73 mm
Volume: 100 ml
25.307.99.0065
Set 2 pcs



Multiflex Oval 125

Size: 76 x 47 h 45 mm
Volume: 125 ml
Set 1 pcs **28.103.87.4565**
Set 3 pcs **25.103.87.4598** + 30 x 40 cm Tray
Set 7 pcs **25.103.87.4698** + 60 x 40 cm Tray



Multiflex Drop 125

Size: 80 x 50 h 45 mm
Volume: 125 ml
Set 1 pcs **28.102.87.4565**
Set 3 pcs **25.102.87.4598** + 30 x 40 cm Tray
Set 7 pcs **25.102.87.4698** + 60 x 40 cm Tray



Multiflex 40

Size: Ø 45 h 25 mm

Volume: 40 ml

Set 1 pcs **28.145.87.4565**

Set 5 pcs **25.145.87.4598** + 30 x 40 cm Tray

Set 10 pcs **25.146.87.4598** + 60 x 40 cm Tray



Multiflex 125

Size: Ø 60 h 45 mm

Volume: 125 ml

Set 1 pcs **28.160.87.4565**

Set 3 pcs **25.160.87.4598** + 30 x 40 cm Tray

Set 7 pcs **25.161.87.4598** + 60 x 40 cm Tray



Multiflex 170

Size: Ø 70 h 45 mm

Volume: 170 ml

Set 1 pcs **28.170.87.4565**

Set 3 pcs **25.170.87.4598** + 30 x 40 cm Tray

Set 7 pcs **25.171.87.4598** + 60 x 40 cm Tray



Multiflex 190

Size: Ø 90 h 30 mm

Volume: 190 ml

Set 1 pcs **28.190.87.3065**

Set 5 pcs **25.191.87.3098** + 60 x 40 cm Tray



Multiflex 220

Size: Ø 80 h 45 mm

Volume: 220 ml

Set 1 pcs **28.180.87.4565**

Set 3 pcs **25.180.87.4598** + 30 x 40 cm Tray

Set 6 pcs **25.181.87.4598** + 60 x 40 cm Tray



Zen ¹⁰⁰

Size: 87x63 h 36 mm
Volume: 100 ml
36.193.99.0065



Double Use Cutter



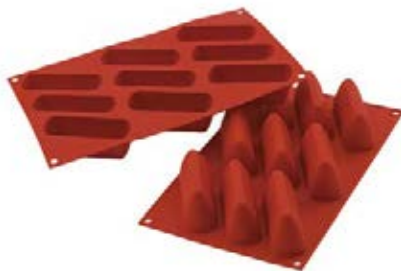
Igloo ¹¹⁵

Size: Ø 76 h 42 mm
Volume: 115 ml
36.201.87.0065



Gianduiotto

Size: 93x31 h 42 mm
Volume: 85 ml
36.126.00.0065



Midi Bûche

Size: 84x32 h 35 mm
Volume: 83 ml
36.130.00.0065





3D FRUITS

FRUTTA 3D

Mora & Lampona ¹¹⁰

Size: Ø 65 h 67 mm

Volume: 110 ml

28.310.87.0065

+ Plastic support



Mango ¹³⁰

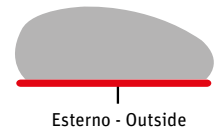
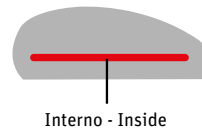
Size: 93 x 57 h 42 mm

Volume: 130 ml

36.253.87.0065



Double Use Cutter



Fragola 120

Size: 60 x 77 h 54 mm
Volume: 120 ml
28.316.87.0065
+ Plastic support



Fragola 30

Size: 48 x 37 h 33 mm
Volume: 30 ml
36.281.87.0065



Double Use Cutter



Limone & Lime 120

Size: 88 x 61 h 44 mm
Volume: 120 ml
28.315.87.0065
+ Plastic support



Limone & Lime 30

Size: 55 x 38 h 27 mm
Volume: 30 ml
36.282.87.0065



Double Use Cutter



Mela, Ciliegia & Pesca ¹¹⁵

Size: Ø 60 h 55 mm
Volume: 115 ml
28.313.87.0065
+ Plastic support



Mela, Ciliegia & Pesca ³⁰

Size: Ø 39 h 30 mm
Volume: 30 ml
36.278.87.0065



Pera & Fico ¹¹⁵

Size: 60 x 55 h 76 mm
Volume: 115 ml
28.314.87.0065
+ Plastic support



Foresta & Ananas ¹¹⁰

Size: Ø 60 h 73 mm
Volume: 110 ml
28.312.87.0065
+ Plastic support



Cacao ¹²⁰

Size: 102x57 h 42 mm
Volume: 120 ml
36.252.87.0065



Double Use Cutter



Nocciola ¹²⁵

Size: 59 x 59 h 62 mm
Volume: 125 ml
28.317.87.0065
+ Plastic support



Marron Glacé ³⁰

Size: 47 x 48 h 25 mm
Volume: 30 ml
36.242.87.0065



Marron Glacé ¹¹⁰

Size: 72 x 74 h 40 mm
Volume 6x110 ml
36.241.87.0065



KIT CAKE TO GO ⁴⁵

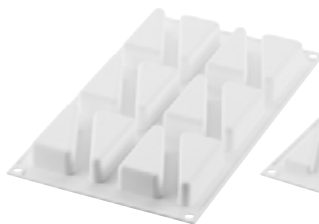


Kit Cake to Go ⁴⁵

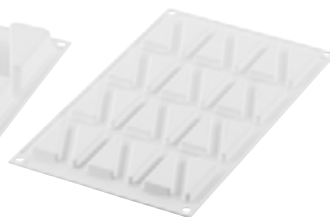
Size Big: 75 x 38 h 23 mm
Volume 40 ml
Size Small: 52 x 25 h 7 mm
Volume 6 ml

25.363.87.0065

1 Silicone mould - base + 1 Silicone mould - top
+ 1 cutter + 1 Self-assembling box + 6 Trays



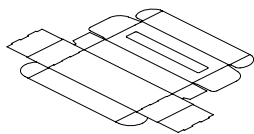
Silicone mould - base



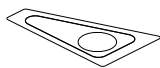
Silicone mould - top



Double Use Cutter



Self-assembling box



6 Trays



Un kit pensato per dare un prodotto completo al 100% al professionista: due stampi in silicone per realizzare delle preparazioni che conquisteranno i clienti con le loro combinazioni di consistenze e colori. Accompagnati da un tagliapasta doppio uso per poter realizzare basi d'appoggio e decorazioni per le preparazioni. Gli stampi sono accompagnati da un'elegante box automontante completa di 6 piattini in carta 100% compostabile che permettono di poter esporre al suo interno le preparazioni in modo ordinato, pronte per essere portate via. Ogni box presenta una finestrella in acetato di cellulosa che permette di vedere il prodotto contenuto all'interno.

A kit designed to offer a 100% complete product to the professionals: two silicone moulds providing preparations that will delight customers with their combinations of textures and colours. A double use cutter for bases or inserts included. The moulds come with an elegant self-assembling box with tailored trays that provide a clear display of the products in the box, ready to be delivered. Each box has a window that allows to see the product inside it.

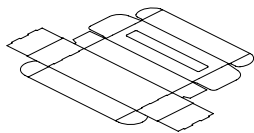
Box Cake to Go

Size: 25,5 x 10 h 60 mm
24 Self-assembling boxes
+ 144 Trays

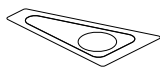
99.363.24.0001

Elegante box automontante 100% compostabile completa di 6 piattini che permettono di esporre al suo interno le preparazioni in modo ordinato e sicuro grazie all'incavo in cui poter posizionare le preparazioni. La box presenta inoltre una pratica finestra che permette di riconoscere il prodotto contenuto all'interno.

An elegant self-assembling box with 6 tailored trays that provide a clear display of the products in the box, ready to be delivered. Each box has a window that allows to see the product inside it.



24 Self-assembling boxes



144 Trays







MODERN CAKES

TORTE MODERNE

NEWS

Level Hearts 580



Top Size: 190 x 155 h 12 mm

Volume: 165 ml

Base Size: 210 x 173 h 18 mm

Volume: 412 ml

30.472.87.0065

Set 3 pcs: 1 Silicone mould - top + 1

Silicone mould - base + 1 Cutter

Top



Base



Platinum Silicone Moulds

+



Double Use Cutter

NEWS

Andromeda 1080

Size: 185 x 185 h 42 mm

Volume: 1080 ml

30.470.87.0065



NEWS

Dune ⁸⁵⁰

Size: Ø 160 h 45 mm
Volume: 850 ml
30.453.87.0065



Conceived with
Francisco Moreira

NEWS

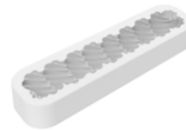
Kit Cashmere ⁶²⁰

Top Size: 232 x 46 h 32 mm
Volume: 210 ml
Base Size: 240 x 50 h 35 mm
Volume: 410 ml
25.463.87.0065
Set 2 pcs: Silicone mould - top + Silicone
mould - base



Top

Base



NEWS

Neve 1100

Size: Ø 170 h 53 mm
Volume: 1100 ml
30.464.87.0065



Conceived with
Julien Dugourd

Half Eggs 385

Size: 145 x 102 h 46 mm
Volume: 2 x 385 ml
70.075.87.0065



Kit Spiral Roll ¹¹⁰⁰

Size: 80 x 250 h 67 mm

Volume: 1100 ml

25.959.20.0065

Kit composto da: / Kit composed by:

1 Bûche in plastica / 1 Plastic Bûche

1 Tappetini in silicone / 1 Silicone mats

2 Testatine in silicone / 2 Silicone headers



1 Plastic Bûche



1 Silicone mat

2 Silicone headers



Winter Pine ¹²⁰⁰

Size: 250 x 83 h 78 mm

Volume: 1200 ml

30.448.87.0065



Kit Levante 1200

Size: Ø 180 h 50 mm

Volume: 1200 ml

25.618.87.0065

Set 2 pcs: 1 Silicone mould - top
+ 1 Silicone mould - base



Silicone mould - top



Silicone mould - base



Kit Leaf 1200

Size: Ø 180 h 50 mm

Volume: 1200 ml

25.619.87.0065

Set 2 pcs: 1 Silicone mould - top
+ 1 Silicone mould - base



Silicone mould - top



Silicone mould - base



Conceived with
Francisco Moreira



Kit Choco Globe

Size: Base Ø 150 h 50 mm

Top Ø 150 h 75 mm

Volume base: 750 ml - top 866 ml

25.449.87.0065

Set 2 pcs: 1 Tritan™ mould - top

+ 1 Silicone mould - base

Tritan™ mould - top



Silicone mould - base





Splash 1320

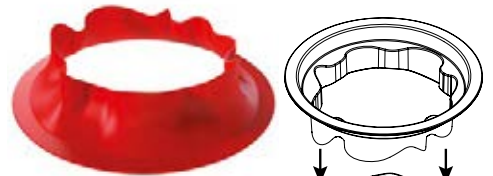
Size: Ø 170 h 77 mm

Volume: 1320 ml

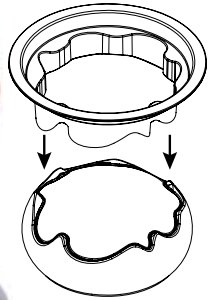
30.447.87.0065

Set 2 pcs: 1 Plastic separator
+ 1 Silicone mould

Plastic separator
to make a double decoration



Silicone mould



Mystery 1100

Size: Ø 170 h 55 mm

Volume: 1100 ml

30.446.87.0065



Grégoire Berger





Stecco 01 XXL 765

Size: 185 x 95 h 58 mm

Volume: 765 ml

20.439.87.0065

Set 2 pcs: 1 Silicone mould

+ 1 Thermoformed mould



Silicone Mould



Thermoformed
mould for chocolate
sticks



NEWS

Bunny 520

Silicone mould Size: 276 x 268 h 31 mm

Volume: 520 ml

Thermoformed mould Size: 242 x 228 h 6 mm

Volume: 158 ml

25.341.87.0065

Set 2 pcs: 1 Silicone mould

+ 1 Thermoformed mould



Silicone Mould



Thermoformed
mould

Conceived with
Jeffrey Cagnes



Lovely¹²⁰⁰

Size: 182 x 173 h 68 mm

Volume 1200 ml

30.422.87.0065



Silicone Mould

+



Double Use Cutter

Intreccio¹⁰⁰⁰

Size: Ø 180 h 60 mm

Volume 1000 ml

30.432.87.0065





Essenziale 1000

Size: Ø 180 h 40 mm
Volume: 1000 ml
30.411.87.0065



Conceived with
Luca Bernardini



Kit Love 360

Size: Ø 120 h 35 mm
Volume 360 ml
25.440.87.0065
Set 2 pcs: 1 Silicone mould
+ 1 Silicone mat



Silicone Mould + Silicone Mat



Oblio 1100

Size: Ø 180 h 60 mm
Volume: 1100 ml
30.429.87.0065



Conceived with
Luca Bernardini



Elegance ¹⁰⁸⁰

Size: 250 h 75 mm

Volume: 1080 ml

20.416.87.0065

Set 2 pcs: 1 Silicone moulds
+ 1 Plastic base



Silicone Mould

+



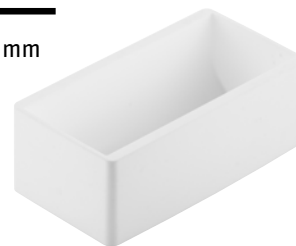
Plastic Base

Sleek Log ⁸⁰⁰

Size: 180 x 80 h 65 mm

Volume: 800 ml

27.188.87.0065





Kit Woody 1100

Size: 240 x 100 h 82 mm

Volume: 1100 ml

20.420.87.0065

Set 3 pcs: 2 Silicone moulds
+ 1 Plastic base



2 Silicone Moulds

+



Plastic Base



Beehive 1100

Size: 250 x 90 h 73 mm

Volume: 1100 ml

30.433.87.0065





Cloud 1600

Size: 200 x 200 h 55 mm
Volume: 1600 ml
20.341.87.0065



Kit Klassik 580

Mould Size: Ø 157 h 15 mm
Mould Volume: 2 x 290 ml
Item: 25.401.99.0065
Set 2 pcs: 2 Silicone mould



Silicone mould

+



Silicone mould



Eclipse 600

Size: Ø 140 h 43 mm
Volume: 600 ml
20.376.87.0065





Cubik 1400

Size: 172 x 172 h 50 mm
 Volume: 1400 ml
20.343.87.0065



Kit Fleur 1085

Size: Ø 160 h 80 mm
 Volume: 1085 ml
25.410.87.0065
 Set 2 pcs: 1 Silicone mould - base
 + 1 Silicone mould - top



Silicone mould - base

+



Silicone mould - top



Moonlight Sonata 1000

Size: 230 x 178 h 53 mm
 Volume: 1000 ml
20.350.87.0065



Eclipse 1000

Size: Ø 180 h 45 mm
Volume: 1000 ml
30.455.87.0065



Game 1200

Size: Ø 180 h 50 mm
Volume: 1200 ml
20.370.87.0065
Set 2 pcs:
1 Silicone mould - base
+ 1 Silicone mould - top



+



Silicone mould - base

Silicone mould - top



Ying Yang 2500

Size: 245x195 h 50 mm
Volume: 2500 ml
20.342.87.0065
Set 2 pcs



Saturn 1200

Size: Ø 200/70 h 45 mm
Volume: 1200 ml
27.207.87.0065



Vague 1100

Size: Ø 200 h 45 mm
Volume: 1100 ml
28.205.87.0065



Universo 1200

Size: Ø 180 h 50 mm
Volume: 1200 ml
20.349.87.0065



Universo 600

Size: Ø 140 h 45 mm
Volume: 600 ml
20.394.87.0065



Vortex 1000

Size: Ø 180 h 48 mm
Volume: 1000 ml
27.848.87.0065



Kalipso 450

Size: Ø 120 h 40 mm
Volume: 450 ml
27.120.87.0065



Amore Origami ⁶⁰⁰

Size: 150 x 135 h 55 mm
Volume 600 ml
30.366.87.0065



Double Use Cutter



Amore ⁶⁰⁰

Size: 142 x 137 h 50 mm
Volume: 600 ml
32.860.87.0065



Double Use Cutter



Ti Amo ¹⁰⁰⁰

Size: 170 x 164 h 63 mm
Volume: 1000 ml
32.890.87.0065



Double Use Cutter



Jr. Pillow ⁶⁰⁰

Size: 190 x 73 h 60 mm
Volume: 600 ml
32.801.87.0065



Double Use Cutter



Mr. Pillow ¹⁰⁰⁰

Size: 217 x 94 h 70 mm
Volume: 1000 ml
32.802.87.0065



Double Use Cutter



Kit Mille Bolle ¹³⁰⁰

Size: 300 x 100 h 36 mm
Volume: 1300 ml
25.994.99.0065
Set 3 pcs: 2 Silicone moulds
+ 1 plastic support



Silicone Mould

+



Plastic Support

+



Silicone Mat



Gem 600

Size: 132 x 132 h 40 mm
Volume: 600 ml
38.334.87.0065



Gem 1000

Size: 160 x 160 h 50 mm
Volume: 1000 ml
38.335.87.0065



Matelassé 1000

Size: 160 x 160 h 53 mm
Volume: 1000 ml
22.865.87.0065



Bubble 1400

Size: 180 x 180 h 50 mm
Volume: 1400 ml
27.201.87.0065



Modular Flex Infinity

Size: 375 x 47 h 40 mm
Volume: 2000 ml
32.146.87.0065



Modular Flex Galaxy

Size: 375 x 42 h 42 mm
Volume: 2000 ml
32.147.87.0065



Modular Flex Trilogy

Size: 375 x 51 h 46 mm
Volume: 2000 ml
32.148.87.0065



Silikomart Professional is proud to be part of the world pastry competitions.



Kit Magia del tempo ¹⁰⁰⁰

Size: Ø 185 h 60 mm
Volume 1000 ml
25.955.99.0065
Set 3 pcs:
1 Silicone mould
+ Cutter + Separator



Silicone mould



Double use cutter



Separator for double colours glaze



GOLD MEDAL AT THE PASTRY WORLD CUP 2015 IN LYON
Italian Team: Francesco Boccia, Fabrizio Donatone, Emmanuele Forcone

Kit Magia del tempo ⁶⁰⁰

Size: Ø 160 h 60 mm
Volume 600 ml
25.954.99.0065
Set 3 pcs:
1 Silicone mould
+ Cutter
+ Separator



Silicone mould



Double use cutter



Separator for double colours glaze



Kit Red Tail ²⁰⁰⁰

Size: Ø 240 h 65 mm
Volume 2000 ml
25.991.87.0065
Set 3 pcs: 1 Silicone mould
+ 1 Silicone mould- insert
+ Cutter



Silicone mould



Silicone mould insert



Double use cutter



GOLD MEDAL AT GELATO WORLD CUP 2016
Italian Team: The coach Diego Crosara, Antonio Capuano, Luigi Tirabassi, Alberto Carretta, Amelio Mazzella.

Kit Bubble Crown ¹⁰⁰⁰

Entremet Size: Ø 180 h 60 mm

Entremet Volume 1000 ml

25.997.87.0065

Set 3 pcs: 1 Silicone mould

+ Silicone mould - top

+ Silicone mould - insert



WORLD PASTRY JUNIORES CHAMPIONSHIP HELD AT SIGEP 2017.

Singapour Team: The coach Lim Hock Seng, Rachel Chong, Lim Wei Hrn

Bandoneón ¹⁸⁰⁰

Size: 256 x 95h 87 mm

Volume 1800 ml

20.375.87.0065



GELATO WORLD CUP 2018

Argentina Team: Maximiliano Cesar Maccarrone, Néstor Eduardo Zacaria, Ariel Segesser, Erica Paula Rodriguez, Ruben Omar Darré

Incontro ⁷⁵⁰

Size: Ø 160 h 50 mm

Volume 750 ml

20.367.87.0065



GOLD MEDAL AT THE WORLD TROPHY OF PASTRY, ICE CREAM, CHOCOLATE FIPGC 2017

Italian Team: The coach: Roberto Mascellaro, Giuseppe Russi, Matteo Cutolo ed Enrico Casarano

Kit Eternity ¹⁸⁰⁰

Size: Ø 220 h 72 mm

Volume 1800 ml

25.368.87.0065

Set 2 pcs: 1 Silicone mould

+ Silicone mould - insert



GELATO WORLD CUP 2018

Spain Team: Adolfo Javier Romero Rodriguez, Marc Piqué Casas, Jordi Guillem, Marc Balaguer Fabra, José Manuel Candela, Miguel Ángel Señorís Leiva

Kit Trinity ¹⁴⁰⁰

Size: Ø 200 h 57 mm

Volume: 1400 ml

25.998.87.0065

Set 3 pcs:

1 Silicone mould

+ 2 Silicone mould - insert



Silicone mould



**Silicone mould
insert**



**Silicone mould
insert**



COUPE DU MONDE DE LA PÂTISSERIE 2017

USA Team: Bill Foltz, Rabii Saber and Víctor Dagatan

Water Drop ¹²⁰⁰

Size: Ø 180 h 60 mm

Volume: 1200 ml

20.345.87.0065



COUPE DU MONDE DE LA PÂTISSERIE 2017

Belgium Team: The coach: Arnaud Szalies, Nicolas Arnaud,
Frédéric Dever, David Redon

Kit Symphony 1900

Entremet Size: Ø 240 h 47 mm
Entremet Volume: 1900 ml
25.992.87.0065
Set 3 pcs: 1 Silicone mould
+ Silicone mould - top
+ Cutter



GELATO WORLD CUP 2016

Swiss Team: Paolo Campani, Daniel Miguel Ricigliano,
Kurt Wust, Luca Danesi, Giuseppe Piffaretti

Kit Stella del Circo 1000

Size: 280 x 60 h 71 mm
Volume: 1 l
25.938.87.0065
Set 4 pcs: 1 Silicone mould
+ Silicone mould - insert
+ 1 Silicone mould - top + Plastic support



COUPE DU MONDE DE LA PÂTISSERIE 2013

Italian Team: Francesco Boccia, Marcello Boccia, Lucca Cantarin

Armonia 1000

Size: Ø 180-40 h 50 mm
Volume: 1 l
28.202.87.0065



COUPE DU MONDE DE LA PÂTISSERIE 2013

Italian Team: Francesco Boccia, Marcello Boccia, Lucca Cantarin

Paradise 1500

Size: 220/70 h 60 mm
Volume: 1,5 l
27.227.87.0065



GELATO WORLD CUP 2012

Italian Team: Ernst Knam, Filippo Novelli, Leonardo Ceschin, Francesco Falasconi,
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Ruben ¹⁴⁰

Size: 114 x 57 h 45 mm

Volume: 140 ml

36.245.87.0065



Double use cutter



Zen ¹⁰⁰⁰

Size: 182 x 143 h 68 mm

Volume: 1000 ml

38.331.87.0065



Double use cutter



Kit Lady Queen ¹⁰⁰⁰

Size: 180/60 h 50 mm
Volume: 1000 ml
25.931.87.0065
Set 2 pcs:
1 Silicone mould - insert
+ 1 Silicone mould



Silicone mould
insert

Silicone mould



Savarin ¹⁶⁰

Size: Ø 160/80 h 40 mm
Volume: 532 ml | **27.716.87.0060**

Size: Ø 160/80 h 40 mm
Set 6 pcs + 600x400 mm tray | **25.716.87.0098**



Savarin ¹⁸⁰

Size: Ø 180/60 h 50 mm
Volume: 981 ml | **27.818.87.0060**

Size: Ø 180/60 h 50 mm
Set 6 pcs + 600x400 mm tray | **25.818.87.0098**



Savarin ¹¹⁵

Size: Ø 115/30 h 40 mm
Volume: 345 ml
27.711.87.0065

Size: Ø 115/30 h 40 mm
Set 12 pcs + 600x400 mm tray
25.711.87.0098



Kit Bûche Arabesque

Size: 250 x 90 h 70 mm

Volume: 1300 ml

25.055.99.0065

Set 2 pcs:

Bûche Mould + Arabesque Mat



Silicone mould

+



Silicone mat



Kit Bûche Wood

Size: 250 x 90 h 70 mm

Volume: 1300 ml

25.051.99.0065

Set 2 pcs:

Bûche Mould + Wood Mat



Silicone mould

+



Silicone mat



Kit Bûche Vienna

Size: 250 x 90 h 70 mm

Volume: 1300 ml

25.052.99.0065

Set 2 pcs:

Bûche Mould + Vienna Mat



Silicone mould

+



Silicone mat



Kit Bûche Matelassé

Size: 250 x 90 h 70 mm

Volume: 1300 ml

25.053.99.0065

Set 2 pcs:

Bûche Mould + Matelassé Mat



Silicone mould

+



Silicone mat



Kit Bûche Tablette

Size: 250 x 90 h 70 mm

Volume: 1300 ml

25.073.99.0065

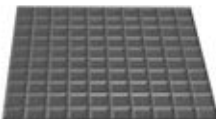
Set 2 pcs:

Mould + Tablette Mat



Silicone mould

+



Silicone mat



Also Available

TEX01 Wood

Size: 250 x 185 h 4 mm

33.051.20.0065



TEX02 Vienna

Size: 250 x 185 h 4 mm

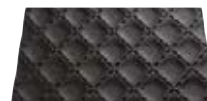
33.052.20.0065



TEX03 Matelassé

Size: 250 x 185 h 3 mm

33.053.20.0065



TEX05 Arabesque

Size: 250 x 185 h 3 mm

33.055.20.0065



TEX06 Coffee

Size: 250 x 185 h 3 mm

33.056.20.0065



TEX08 Love

Size: 250 x 185 h 3 mm

33.058.20.0065



TOR Ø 100

Size: Ø 100 h 40 mm | Volume: 312 ml | **27.104.87.0060**
Size: Ø 100 h 40 mm | Set 15 pz/pcs | **25.104.87.0098** + 60 x 40 cm Tray

Size: Ø 100 h 50 mm | Volume: 389 ml | **27.100.87.0060**
Size: Ø 100 h 50 mm | Set 15 pz/pcs | **25.100.87.0098** + 60 x 40 cm Tray



TOR Ø 115

Size: Ø 115 h 40 mm | Volume: 413 ml | **27.115.87.0060**
Size: Ø 115 h 40 mm | Set 12 pz/pcs | **25.115.87.0098** + 60 x 40 cm Tray

Size: Ø 115 h 50 mm | Volume: 515 ml | **27.611.87.0060**
Size: Ø 115 h 50 mm | Set 12 pz/pcs | **25.611.87.0098** + 60 x 40 cm Tray



TOR Ø 135

Size: Ø 135 h 40 mm | Volume: 570 ml | **27.135.87.0060**
Size: Ø 135 h 40 mm | Set 8 pz/pcs | **25.135.87.0098** + 60 x 40 cm Tray

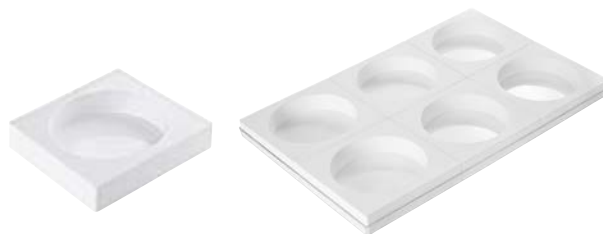
Size: Ø 135 h 50 mm | Volume: 705 ml | **27.613.87.0060**
Size: Ø 135 h 50 mm | Set 8 pz/pcs | **25.613.87.0098** + 60 x 40 cm Tray



TOR Ø 160

Size: Ø 160 h 40 mm | Volume: 800 ml | **27.160.87.0060**
Size: Ø 160 h 40 mm | Set 6 pz/pcs | **25.160.87.0098** + 60 x 40 cm Tray

Size: Ø 160 h 50 mm | Volume: 1000 ml | **27.616.87.0060**
Size: Ø 160 h 50 mm | Set 6 pz/pcs | **25.616.87.0098** + 60 x 40 cm Tray



TOR Ø 180

Size: Ø 180 h 40 mm | Volume: 1013 ml | **27.180.87.0060**
Size: Ø 180 h 40 mm | Set 6 pz/pcs | **25.180.87.0098** + 60 x 40 cm Tray

Size: Ø 180 h 50 mm | Volume: 1266 ml | **27.618.87.0060**
Size: Ø 180 h 50 mm | Set 6 pz/pcs | **25.618.87.0098** + 60 x 40 cm Tray



TOR Ø 100 **NEWS**

Size: Ø 100 h 30 mm | Volume: 230 ml | **30.456.87.0060**



TOR Ø 120 **NEWS**

Size: Ø 120 h 30 mm | Volume: 330 ml | **30.457.87.0060**



TOR Ø 140 **NEWS**

Size: Ø 140 h 30 mm | Volume: 452 ml | **30.458.87.0060**



TOR Ø 160 **NEWS**

Size: Ø 160 h 30 mm | Volume: 595 ml | **30.459.87.0060**



TOR Ø 180 **NEWS**

Size: Ø 180 h 30 mm | Volume: 750 ml | **30.460.87.0060**



TOR Ø 200

Size: Ø 200 h 40 mm | Volume: 1252 ml | **27.200.87.0060**
Size: Ø 200 h 50 mm | Volume: 1563 ml | **27.620.87.0060**



TOR Ø 220

Size: Ø 220 h 40 mm | Volume: 1474 ml | **27.220.87.0060**
Size: Ø 220 h 50 mm | Volume: 1842 ml | **27.622.87.0060**



TOR Ø 240

Size: Ø 240 h 40 mm | Volume: 1804 ml | **27.240.87.0060**
Size: Ø 240 h 50 mm | Volume: 2253 ml | **27.624.87.0060**



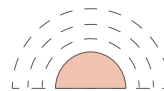
TOR Ø 260

Size: Ø 260 h 40 mm | Volume: 2118 ml | **27.260.87.0060**
Size: Ø 260 h 50 mm | Volume: 2645 ml | **27.626.87.0060**



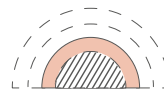
Zuccotto ^{115/1}

Size: 115 h 57 mm | Volume: 409 ml | **27.011.87.0060**
Set 12 pz/pcs | + 600x400 mm Tray | **25.011.87.0098**



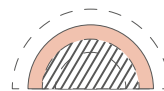
Zuccotto ^{135/1}

Size: 135 h 67 mm | Volume: 654 ml | **27.013.87.0060**
Set 8 pz/pcs | + 600x400 mm Tray | **25.013.87.0098**



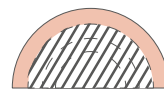
Zuccotto ^{160/1}

Size: 160 h 80 mm | Volume: 1108 ml | **27.016.87.0060**
Set 6 pz/pcs | + 600x400 mm Tray | **25.016.87.0098**



Zuccotto ^{180/1}

Size: 180 h 90 mm | Volume: 1570 ml | **27.018.87.0060**
Set 6 pz/pcs | + 600x400 mm Tray | **25.018.87.0098**



TOR 100x100

Size: 100x100 h 40 mm | Volume: 396 ml | **27.410.87.0060**
Size: 100x100 h 40 mm | Set 15 pz/pcs | **25.410.87.0098** + 60 x 40 cm Tray

Size: 100x100 h 50 mm | Volume: 495 ml | **27.510.87.0060**
Size: 100x100 h 50 mm | Set 15 pz/pcs | **25.510.87.0098** + 60 x 40 cm Tray



TOR 120x120

Size: 120x120 h 40 mm | Volume: 572 ml | **27.412.87.0060**
Size: 120x120 h 40 mm | Set 8 pz/pcs | **25.412.87.0098** + 60 x 40 cm Tray

Size: 120x120 h 50 mm | Volume: 714 ml | **27.512.87.0060**
Size: 120x120 h 50 mm | Set 8 pz/pcs | **25.512.87.0098** + 60 x 40 cm Tray



TOR 135x135

Size: 135x135 h 40 mm | Volume: 714 ml | **27.413.87.0060**
Size: 135x135 h 40 mm | Set 8 pz/pcs | **25.413.87.0098** + 60 x 40 cm Tray

Size: 135x135 h 50 mm | Volume: 982 ml | **27.513.87.0060**
Size: 135x135 h 50 mm | Set 8 pz/pcs | **25.513.87.0098** + 60 x 40 cm Tray



TOR 160x160

Size: 160x160 h 40 mm | Volume: 1019 ml | **27.416.87.0060**
Size: 160x160 h 40 mm | Set 6 pz/pcs | **25.416.87.0098** + 60 x 40 cm Tray

Size: 160x160 h 50 mm | Volume: 1273 ml | **27.516.87.0060**
Size: 160x160 h 50 mm | Set 6 pz/pcs | **25.516.87.0098** + 60 x 40 cm Tray



TOR 180x180

Size: 180x180 h 40 mm | Volume: 1248 ml | **27.418.87.0060**
Size: 180x180 h 40 mm | Set 6 pz/pcs | **25.418.87.0098** + 60 x 40 cm Tray

Size: 180x180 h 50 mm | Volume: 1558 ml | **27.518.87.0060**
Size: 180x180 h 50 mm | Set 6 pz/pcs | **25.518.87.0098** + 60 x 40 cm Tray

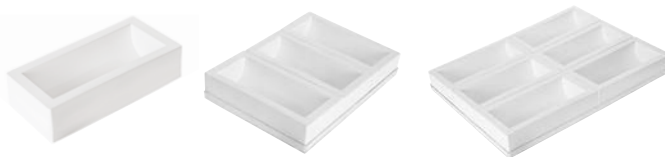


BÛCHE

Bûche/1 | Set 1 pcs
Size: 250x90 h 70 mm | Volume: 1300 ml | **27.259.87.0060**

Bûche/3 | Set 3 pcs + 30x40 cm Tray
Size: 250x90 h 70 mm | Volume: 1300 ml | **25.259.87.0198**

Bûche/6 | Set 6 pcs + 60x40 cm Tray
Size: 250x90 h 70 mm | Volume: 1300 ml | **25.259.87.0098**

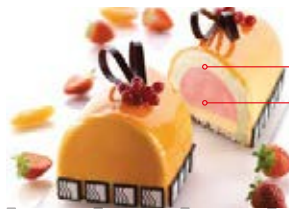


INSERT BÛCHE

Insert Bûche/1 | Set 1 pcs
Size: 220x60 h 50 mm | Volume: 565 ml | **27.226.87.0060**

Insert Bûche/4 | Set 4 pcs + 30x40 cm Tray
Size: 220x60 h 50 mm | Volume: 565 ml | **25.226.87.0198**

Insert Bûche/8 | Set 8 pcs + 60x40 cm Tray
Size: 220x60 h 50 mm | Volume: 565 ml | **25.226.87.0098**



BÛCHE

INSERT BÛCHE

GIANDUIA

Gianduia/1 | Set 1 pz/pcs
Size: 250x80 h 90 mm | Volume: 1200 ml | **27.258.87.0060**

Gianduia/3 | Set 3 pz/pcs + 30x40 cm Tray
Size: 250x80 h 90 mm | Volume: 1200 ml | **25.258.87.0198**

Gianduia/6 | Set 6 pz/pcs + 60x40 cm Tray
Size: 250x80 h 90 mm | Volume: 1200 ml | **25.258.87.0098**

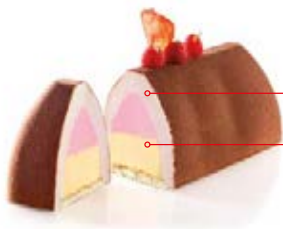


INSERT GIANDUIA

Insert Gianduia/1 | Set 1 pz/pcs
Size: 225x60 h 60 mm | Volume: 600 ml | **27.225.87.0060**

Insert Gianduia/4 | Set 4 pz/pcs + 30x40 cm Tray
Size: 225x60 h 60 mm | Volume: 600 ml | **25.225.87.0198**

Insert Gianduia/8 | Set 8 pz/pcs + 60x40 cm Tray
Size: 225x60 h 60 mm | Volume: 600 ml | **25.225.87.0098**



GIANDUIA

INSERT GIANDUIA





DECORATIVE ELEMENTS ELEMENTI DECORATIVI

NEWS **Chablon Mustache**

Size Small mustache: 11 x 38 h 2 mm

Size Big mustache: 21 x 70 h 2 mm

25.007.86.0065

Set 2 pcs



2 pcs

NEWS **Chablon Heart 31x31 mm**

Size: 31 x 31 h 2 mm

25.008.86.0065

Set 2 pcs



2 pcs

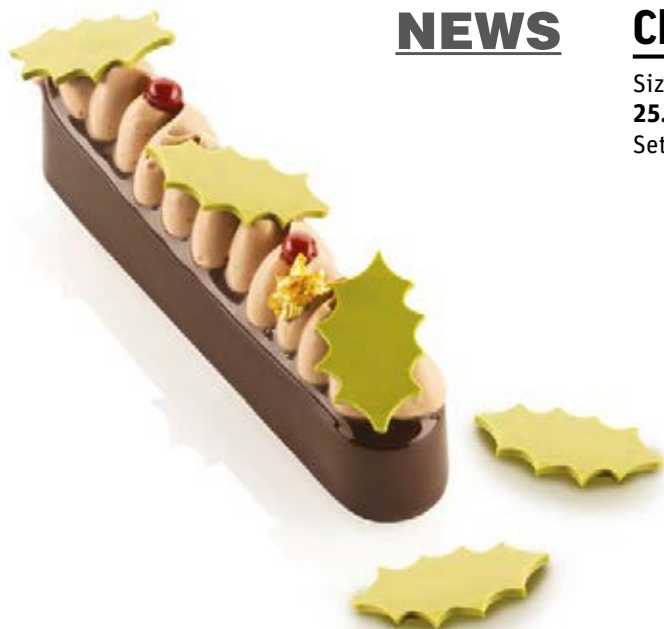
NEWS

Chablon Holly 40x20 mm

Size: 40 x 22 h 2 mm

25.005.86.0065

Set 2 pcs



2 pcs

NEWS

Chablon Star Ø30 mm

Size: Ø 30 h 2 mm

25.004.86.0065

Set 2 pcs



2 pcs



Chablon Oval

Size: 34x24 mm
25.002.86.0065
Set 2 pcs



Chablon Round

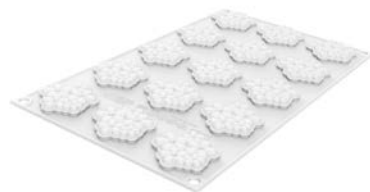
Size: Ø 30 mm
25.001.86.0065
Set 2 pcs





Flora ⁷

Size: Ø 45 h 7 mm
 Volume: 7 ml
36.393.87.0065



Flora ¹⁹

Size: Ø 75 h 8 mm
 Volume: 19 ml
36.392.87.0065



Flora ⁸⁰

Size: Ø 140 h 10 mm
 Volume: 80 ml
36.391.87.0065





Tutù⁷

Size: Ø 45 h 6 mm
 Volume: 7 ml
36.384.87.0065



Tutù²⁴

Size: Ø 75 h 8 mm
 Volume: 24 ml
36.383.87.0065



Tutù¹⁰⁰

Size: Ø 140 h 9 mm
 Volume: 100 ml
36.382.87.0065



Saint Honoré ⁴⁰

Size: Ø 76 h 15 mm

Volume: 40 ml

36.365.87.0065



Saint Honoré ²⁸⁰

Size: Ø 160 h 28 mm

Volume: 280 ml

30.445.87.0065



Crown Honoré 270

Size: Ø 177 h 18 mm - Ø 69 h 14 mm

Volume: 240-33 ml

30.444.87.0065





Miel⁸

Size: Ø 45 h 8 mm
Volume: 8 ml
36.347.87.0065



Miel¹⁸

Size: Ø 74 h 8 mm
Volume: 18 ml
36.346.87.0065



Miel⁸⁰

Size: Ø 140 h 10 mm
Volume: 80 ml
36.345.87.0065





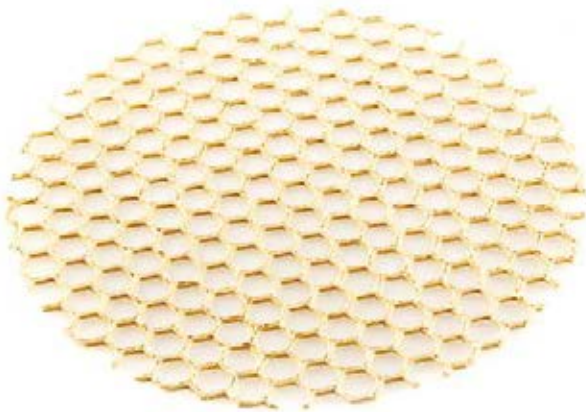
Alvéolé³

Size: Ø 75 h 2,5 mm
33.099.87.0065



Alvéolé⁹

Size: Ø 140-180 h 2,5 mm
33.100.87.0065





Cocoa³⁵

Size: Ø 60 h 20 mm

Volume: 35 ml

36.309.87.0065



Paradis³⁷

Size: Ø 70 h 11 mm

Volume: 37 ml

36.298.87.0065



Honoré³⁵

Size: Ø 70 h 13 mm

Volume: 35 ml

36.294.87.0065





Decor Round 50

Size: Ø 67 h 15 mm
Volume 50 ml
36.243.87.0065



Decor Round 80

Size: Ø 85 h 15 mm
Volume 80 ml
36.277.87.0065



Decor Round 140

Size: Ø 105 h 17 mm
Volume 140 ml
36.285.87.0065



Decor Round 230

Size: Ø 122 h 20 mm
Volume 230 ml
36.244.87.0065





Decor Round⁴⁰⁰

Size: Ø 160 h 20 mm
Volume 400 ml
30.369.87.0065



Decor Round⁴⁶⁰

Size: Ø 175 h 20 mm
Volume 460 ml
30.385.87.0065



Decor Square⁶⁰

Size: 67 x 67 h 15 mm
Volume 60 ml
36.286.87.0065



Decor Square⁵⁶⁰

Size: 170 x 170 h 20 mm
Volume 560 ml
30.388.87.0065





Plissé⁷

Size: Ø 45 h 6.4 mm
Volume: 7 ml
36.313.87.0065



Universo⁹⁰

Size: Ø 67 h 27 mm
Volume: 90 ml
36.296.87.0065



Plissé²³

Size: Ø 75 h 7.7 mm
Volume: 23 ml
36.312.87.0065



Multiflex²²⁰

Size: Ø 80 h 45 mm
Volume: 220 ml
Set 1 pcs
28.180.87.4565

Set 3 pcs + 30x40 cm tray
25.180.87.4598

Set 6 pcs + 60x40 cm tray
25.181.87.4598



Plissé 100

Size: Ø 140 h 10 mm

Volume: 100 ml

36.311.87.0065



Universo 1200

Size: Ø 180 h 50 mm

Volume: 1200 ml

20.349.87.0065



Dessert al piatto
Plate dessert



Tourbillon⁹

Size: Ø 45 h 7 mm

Volume: 9 ml

36.229.87.0065



Tourbillon²⁸

Size: Ø 75 h 8 mm

Volume: 28 ml

36.230.87.0065



Tourbillon ¹⁰⁰

Size: Ø 140 h 9 mm

Volume: 100 ml

36.231.87.0065

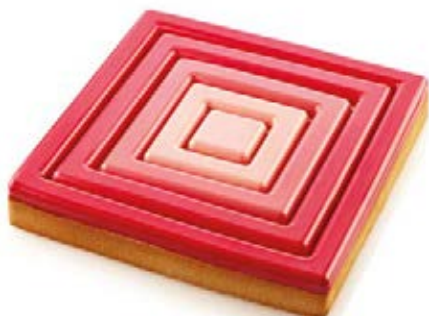
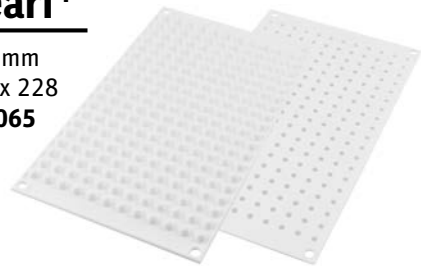


Dessert al piatto
Plate dessert



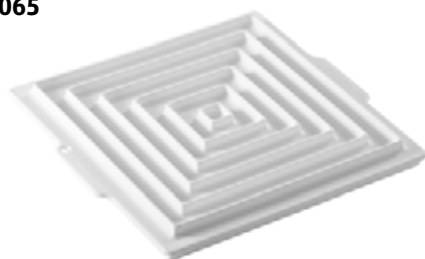
Mini Pearl¹

Size: Ø 7 h 6 mm
Volume 1 ml x 228
36.203.87.0065



Insert Decor Square

Size: 40x40/260x260 h 10 mm
28.002.87.0065



Insert Decor Round

Size: Ø 40/Ø 260 h 10 mm
28.001.87.0065





Goccia

Size: Ø 60 mm Ø 260 mm h 45 mm

25.101.99.0065

Set 3 pcs: 1 Silicone stripe
+ 1 PVC roll +Spatula



Silicone stripe



PVC roll



Spatula



Fuoco

Size: Ø 60 mm Ø 260 mm h 45 mm

25.102.99.0065

Set 3 pcs: 1 Silicone stripe
+ 1 PVC roll +Spatula



Silicone stripe



PVC roll



Spatula

Micro Love ⁵

Size: 23 x 25 h 13 mm

Volume: 5 ml

36.227.87.0065



Micro Oval ⁵

Size: 26 x 19 h 12 mm

Volume: 5 ml

36.223.87.0065



Micro Round ⁵

Size: Ø 24 h 12 mm

Volume: 5 ml

36.224.87.0065



Micro Rectangle ⁵

Size: 26 x 16 h 13 mm

Volume: 5 ml

36.237.87.0065



Micro Stone ⁵

Size: Ø 26 h 12 mm

Volume: 5 ml

36.226.87.0065



Micro Dome ⁵

Size: Ø 26 h 14 mm
Volume: 5 ml
36.221.87.0065



Micro Square ⁵

Size: 21x21 h 13 mm
Volume: 5 ml
36.225.87.0065



Micro Savarin ⁵

Size: Ø 26 h 12 mm
Volume: 5 ml
36.222.87.0065



Micro Gem ⁵

Size: 23x23 h 13 mm
Volume: 5 ml
36.228.87.0065



Micro Truffles ⁵

Size: Ø 22 h 20 mm
Volume: 5 ml
36.257.87.0065



ICE CREAMS

GELATI



NEWS

GEL18 - CLASSIC WAVE

Size: 93 x 48 h 30 mm
Volume: 88 ml
25.368.87.0098
Set 2 pz/pcs
+ 50 Bastoncini/Sticks
+ 30 x 40 cm Vassoio/Tray
Patented



Silicone mould

Tray

Sticks

NEWS

GEL18M - CLASSIC WAVE

Size: 38 x 69 h 22 mm
Volume: 37 ml
25.398.87.0060
Set 2 pz/pcs
+ 100 Bastoncini/Sticks
+ 12 x 40 cm Vassoio/Tray
Patented



Silicone mould

Sticks



Tray



GEL 017 M - Sun

Size: Ø 54 h 19 mm
Volume: 35 ml
25.397.87.0060
Set 2 pz/pcs
+ 100 Bastoncini/Sticks
+ 12 x 40 cm Vassoio/Tray
Patented



Silicone mould



Tray

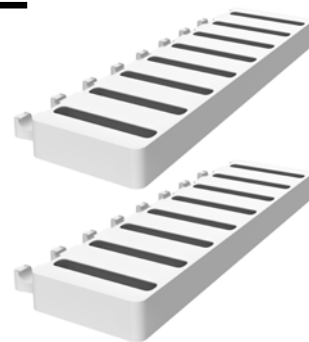


Sticks



GEL 016 - Rondò

Size: Ø 32 h 96 mm
Volume: 75 ml
25.366.87.0098
Set 2 pz/pcs
+ 50 Bastoncini/Sticks
+ 30 x 40 cm Vassoio/Tray
Patented



Silicone mould



Tray



Sticks

Gel 14 - 3D

Size: 43 x 93 h 25 mm

Volume: 76 ml

25.364.87.0098

Set 2 pz/pcs

+ 50 Bastoncini/Sticks

+ 30 x 40 cm Vassoio/Tray

Patented



Sticks

Silicone mould
Tray



Gel 12 - Cremino

Size: 45 x 92 h 23 mm

Volume: 80 ml

25.362.87.0098

Set 2 pz/pcs

+ 50 Bastoncini/Sticks

+ 30x40 cm Vassoio/Tray

Patented



Sticks

Silicone mould
Tray



Gel 13 - Donuts

Size: Ø 80 h 22 mm

Volume: 86 ml

25.363.87.0098

Set 2 pz/pcs

+ 50 Bastoncini/Sticks

+ 30x40 cm Vassoio/Tray

Patented



Sticks

Silicone mould
Tray



GEL 11 - Shock

Size: 92 x 47 h 25 mm
Volume: 80 ml
25.361.87.0098
Set 2 pz/pcs
+ 50 Bastoncini/Sticks
+ 30 x 40 cm Vassoio/Tray
Patented



Silicone mould
Tray



Sticks



GEL 01 - Classic

Size: 93 x 48 h 25 mm
Volume: 90 ml x 6
25.311.87.0098
Set 2 pz/pcs
+ 50 Bastoncini/Sticks
+ 30 x 40 cm Vassoio/ tray
Patented



Silicone mould
Tray

Sticks



GEL 02 - Choco Stick

Size: 92 x 48 h 24 mm
Volume: 90 ml
25.312.87.0098
Set 2 pz/pcs
+ 50 Bastoncini/Sticks
+ 30 x 40 cm Vassoio/tray
Patented



Silicone mould
Tray

Sticks



GEL 03 - Heart-ic

Size: 91 x 85 h 23 mm
Volume: 96 ml
25.313.87.0098
Set 2 pz/pcs
+ 50 Bastoncini/Sticks
+ 30 x 40 cm Vassoio/tray
Patented



Silicone mould
Tray

Sticks



GEL 04 - Tango

Size: 92 x 45 h 27 mm
Volume: 90 ml
25.314.87.0098
Set 2 pz/pcs
+ 50 Bastoncini/Sticks
+ 30 x 40 cm Vassoio/tray
Patented



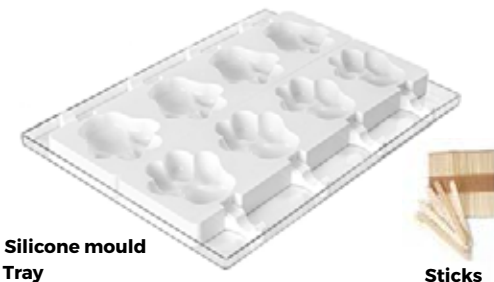
**Silicone mould
Tray**

Sticks



GEL 06 - Pata

Size: 89 x 84 h 24 mm
Volume: 98 ml
25.316.87.0098
Set 2 pz/pcs
+ 50 Bastoncini/Sticks
+ 30 x 40 cm Vassoio/tray
Patented



**Silicone mould
Tray**

Sticks



GEL 07 - Mr Funny

Size: Ø 83 h 22 mm
Volume: 100 ml
25.317.87.0098
Set 2 pz/pcs
+ 50 Bastoncini/Sticks
+ 30 x 40 cm Vassoio/tray
Patented



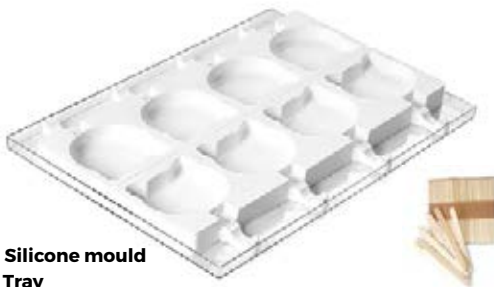
**Silicone mould
Tray**

Sticks



GEL 08 - Cat

Size: 88 x 82 h 20 mm
Volume: 95 ml
25.318.87.0098
Set 2 pz/pcs
+ 50 Bastoncini/Sticks
+ 30 x 40 cm Vassoio/tray
Patented



**Silicone mould
Tray**

Sticks



GEL 01 M - Mini Classic

Size: 69 x 38 h 18 mm

Volume: 37 ml

25.331.87.0060

Set 2 pz/pcs

+ 100 Bastoncini/Sticks

+ 12 x 40 cm tray

Patented

Silicone mould
Tray

Sticks



GEL 03 M - Mini Heart-Ic

Size: 55 x 68 h 18 mm

Volume: 45 ml

25.333.87.0060

Set 2 pz/pcs

+ 100 Bastoncini/Sticks

+ 12 x 40 cm tray

Patented

Silicone mould
Tray

Sticks



GEL 04 M - Mini Tango

Size: 67 x 32 h 22 mm

Volume: 36 ml

25.334.87.0060

Set 2 pz/pcs

+ 100 Bastoncini/Sticks

+ 12 x 40 cm tray

Patented

Silicone mould
Tray

Sticks



GEL 05 M - Mini Chic

Size: 69 x 38 h 18 mm

Volume: 38 ml

25.335.87.0060

Set 2 pz/pcs

+ 100 Bastoncini/Sticks

+ 12 x 40 cm tray

Patented

Silicone mould
Tray

Sticks



MUL 3D 28

Size: Ø 28 mm

Volume: 11 ml

+ Sticks 50 pz/pcs

25.305.99.0065



Mini Kube

Size: 20 x 20 h 20 mm
Volume: 8 ml
25.371.87.0065
Set 2 pz/pcs
+ 50 Bastoncini/Sticks
+ 12 x 40 cm tray



Mini Bar

Size: 60 x 20 h 20 mm
Volume: 24 ml
25.372.87.0065
Set 2 pz/pcs
+ 50 Bastoncini/Sticks
+ 12 x 40 cm tray



Mini Pick

Size: 60 x 20 h 18 mm
Volume: 22 ml
25.373.87.0065
Set 2 pz/pcs
+ 50 Bastoncini/Sticks
+ 12 x 40 cm tray



Kono

Size: Ø 30 h 22 mm
Volume: 10 ml
+ 12x40 cm tray
22.381.87.0065

Kono/3
Set 3 pcs
+ 30 x 40 cm tray
25.381.87.0098



Fiamma

Size: Ø 30 h 35 mm
Volume: 12 ml
+ 12x40 cm tray
22.382.87.0065

Fiamma/3
Set 3 pcs
+ 30 x 40 cm tray
25.382.87.0098



Bisc 01 - Classic

Size: 87x 48 h 24 mm
Volume: 97 ml
25.110.87.0098
+ 30 x 40 cm tray
Set 2 pz/pcs



Bisc 02 - Discotto

Size: Ø 76 h 25 mm
Volume: 114 ml
25.120.87.0098
+ 30 x 40 cm tray
Set 2 pz/pcs



Bisc 03 - Slim

Size: 120 x 45 h 20 mm
Volume: 110 ml
25.128.87.0098
+ 30 x 40 cm tray
Set 2 pz/pcs



Bisc 04 - Double

Size: 68 x 99 h 20 mm
Volume: 134 ml
25.133.87.0098
+ 30 x 40 cm tray
Set 2 pz/pcs



Bisc 02 M - Mini Discotto

Size: Ø 63 h 22 mm
Volume: 61 ml
25.134.87.0098
+ 30 x 40 cm tray
Set 2 pz/pcs



Bisc 04 M - Mini Double

Size: 70 x 48 h 20 mm
Volume: 69 ml
25.140.87.0098
+ 30 x 40 cm tray
Set 2 pz/pcs



Kit Drop Gel

Size: 232 x 332 h 19 mm
Volume: 1120 ml
25.031.87.0065



Kit Choco Gel

Size: 232 x 286 h 23 mm
Volume: 1050 ml
25.033.87.0065



Kit Bubble Gel

Size: 232 x 330 h 23 mm
Volume: 915 ml
25.034.87.0065



Tapis Gel 02

Size: 320 x 220 h 10 mm
Volume: 693 ml
70.035.87.0065



Tapis Gel 03

Size: 320 x 128 h 10 mm
Volume: 398 ml
70.039.87.0065



La nuova era della Gelateria!

L'italiano è l'innovativo e funzionale kit per realizzare gelati e ghiaccioli su stecco come non li avete mai fatti: **BIGUSTO!**

The new era of La Gelateria!

L'italiano is the innovative and functional kit to make ice creams and popsicles on stick as you have never done them before: **DOUBLE-FLAVOURED!**



L'italiano

Size: 55 x 105 h 22 mm

Volume 97 ml

25.365.99.0065

Set 4 pz/pcs

+ 100 Bastoncini/Sticks



Stampo verde / Green Mould

37 x 90 h 13,5 mm

Vol 36 ml

Stampo Blu / Blue mould

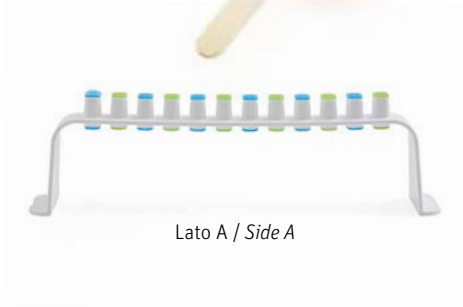
55 x 105 h 22 mm

Vol 97 ml



La stabilità dei supporti in plastica e la flessibilità degli stampi in silicone si sposano perfettamente in questo kit garantendo una perfetta tenuta della forma, una sformatura facilitata del prodotto garantita fino a -60°C, ottimizzazione dei tempi di realizzazione e facilità di stoccaggio.

The stability of the plastic supports and the flexibility of the silicone moulds are perfectly combined in this kit guaranteeing a flawless result, easy unmoulding guaranteed till -60°C, lower production time and storage easiness.



Lato A / Side A

Supporto Stecchi
Stick Support

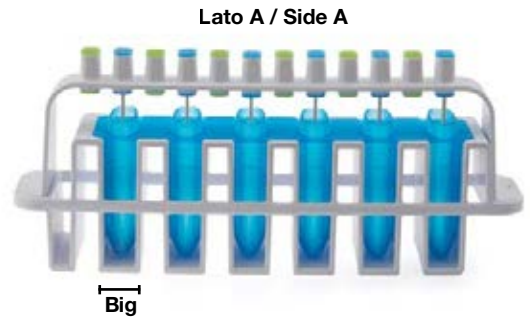


Lato B / Side B

Base / Base
Lato A: Stampo Blu / Side A: Blue mould
Lato B: Stampo Verde / Side B: Green mould



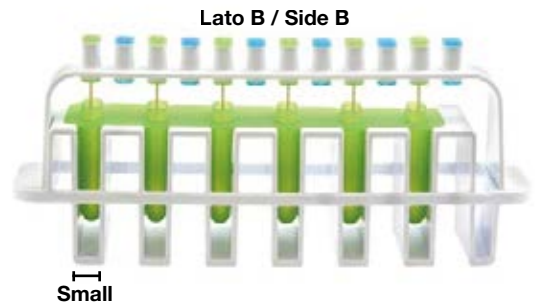
Stampo blu / Blue mould
Assemblaggio / Assembly



Lato A / Side A



Stampo verde / Green mould
Assemblaggio / Assembly



Lato B / Side B



- Posizionare lo stampo in silicone per inserti verde nell'apposito supporto in plastica
- *Put the green insert silicone mould in the plastic support*



- Riempire lo stampo con la preparazione scelta
- *Fill the mould with the preparation*



- Inserire i bastoncini in legno negli appositi supporti in silicone verdi
- *Insert the wood sticks inside the green silicone supports*



- Posizionare il supporto con i bastoncini in legno sullo stampo inserito, quindi abbattere
- *Combine the plastic support with sticks with the silicone mould, then put in the blast chiller*



- Sfilare gli stecchi dai supporti in silicone
- *Take the sticks out of the silicone supports*



- Sformare
- *Unmould*



- Posizionare gli inserti su stecco negli appositi supporti in silicone blu
- *Place the on stick inserts inside the blue silicone supports*



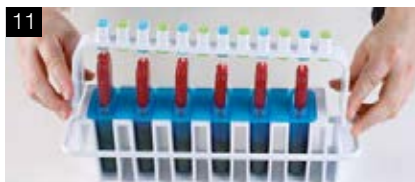
- Ruotare il supporto in plastica
- *Turn the plastic support*



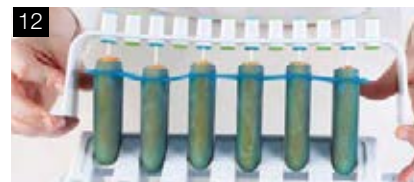
- Posizionare lo stampo in silicone nell'apposito supporto in plastica
- *Put the silicone mould in the plastic support*



- Riempire lo stampo blu con la preparazione scelta fino all'apposita tacca
- *Fill the blue mould with the preparation till the notch*



- Inserire gli inserti nello stampo quindi abbattere
- *Place the inserts inside the mould then put in the blast chiller*



- Estrarre le preparazioni su stecco dal supporto in plastica
- *Take the preparations on stick out of the plastic support*



- Sfilare gli stecchi dai supporti in silicone
- *Take the sticks out of the silicone supports*



- Sformare il prodotto
- *Unmould*



- Decorare a piacere.
- *Garnish with decorations at will.*

Sticks

Size: 113 x 10 h 2 mm
500 pcs | **99.400.99.0001**



Mini Sticks

Size: 72 x 8 h 2 mm
500 pcs | **99.401.99.0001**



Take Away Bag 01

Size: 60 x 130 + 30 mm
1000 pcs | **99.405.99.0001**
200 pcs | **99.405.99.0002**
Paper



Take Away Bag 02

Size: 90 x 130 + 30 mm
1000 pcs | **99.406.99.0001**
200 pcs | **99.406.99.0002**
Paper



Espogel Up Mini

Size: 235 x 360 h 48 mm
99.432.86.0165
24 pcs Mini Sticks | 35 pcs Kono



Espogel Up

Size: 235 x 360 h 48 mm
99.422.86.0165
27 pcs Sticks



Espogel Down

Size: 235 x 360 h 48 mm
99.421.86.0165



Pop Sticks

Size: 120 Ø 3,8 mm
50 pcs | **99.411.99.0001**

Size: 152 Ø 3,8 mm
50 pcs | **99.412.99.0001**

Size: 228 Ø 3,8 mm
50 pcs | **99.413.99.0001**



Pop Stand

Size: Ø 220 h 110 mm
Black | **25.939.20.0065**
White | **25.939.87.0065**



Take Away Box

Size: 278x228 h 56 mm
100 pcs | **99.430.99.0082**

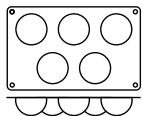




CLASSIC SINGLE PORTIONS
MONOPORZIONI CLASSICHE

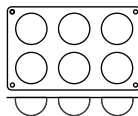
SF001 Half Sphere

Size: Ø 80 h 40 mm
Volume: 120 ml
Bulk: 10.001.00.0000
Polybag: 30.001.00.0060



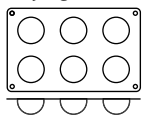
SF002 Half Sphere

Size: Ø 70 h 35 mm
Volume: 80 ml
Bulk: 10.002.00.0000
Polybag: 30.002.00.0060



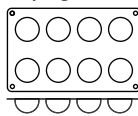
SF003 Half Sphere

Size: Ø 60 h 30 mm
Volume: 60 ml
Bulk: 10.003.00.0000
Polybag: 30.003.00.0060



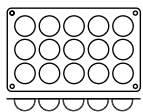
SF004 Half Sphere

Size: Ø 50 h 25 mm
Volume: 30 ml
Bulk: 10.004.00.0000
Polybag: 30.004.00.0060



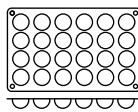
SF005 Half Sphere

Size: Ø 40 h 20 mm
Volume: 20 ml
Bulk: 10.005.00.0000
Polybag: 30.005.00.0060



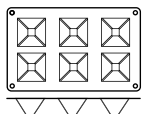
SF006 Half Sphere

Size: Ø 30 h 15 mm
Volume: 10 ml
Bulk: 10.006.00.0000
Polybag: 30.006.00.0060



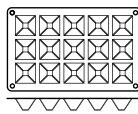
SF007 Pyramids

Size: 71 x 71 h 40 mm
Volume: 90 ml
Bulk: 10.007.00.0000
Polybag: 30.007.00.0060



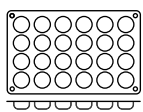
SF008 Pyramids

Size: 36 x 36 h 22 mm
Volume: 20 ml
Bulk: 10.008.00.0000
Polybag: 30.008.00.0060



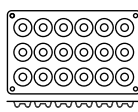
SF009 Pomponnetes

Size: Ø 34 h 16 mm
Volume: 18 ml
Bulk: 10.009.00.0000
Polybag: 30.009.00.0060



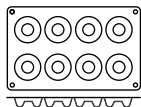
SF010 Small Savarin

Size: Ø 41 h 12 mm
Volume: 18 ml
Bulk: 10.010.00.0000
Polybag: 30.010.00.0060



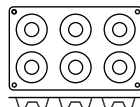
SF011 Medium Savarin

Size: Ø 65 h 21 mm
Volume: 50 ml
Bulk: 10.011.00.0000
Polybag: 30.011.00.0060



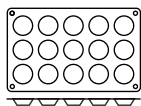
SF012 Big Savarin

Size: Ø 72 h 23 mm
Volume: 62 ml
Bulk: 10.012.00.0000
Polybag: 30.012.00.0060



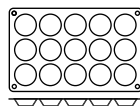
SF013 Tartelette

Size: Ø 45 h 10 mm
Volume: 20 ml
Bulk: 10.013.00.0000
Polybag: 30.013.00.0060



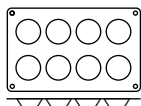
SF014 Tartelette

Size: Ø 50 h 15 mm
Volume: 25 ml
Bulk: 10.014.00.0000
Polybag: 30.014.00.0060



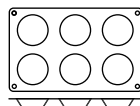
SF015 Tartelette

Size: Ø 60 h 17 mm
Volume: 40 ml
Bulk: 10.015.00.0000
Polybag: 30.015.00.0060



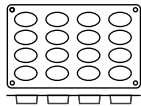
SF016 Tartelette

Size: Ø 70 h 20 mm
Volume: 70 ml
Bulk: 10.016.00.0000
Polybag: 30.016.00.0060



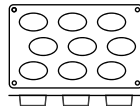
SF017 Small Ovals

Size: 55 x 33 h 20 mm
Volume: 30 ml
Bulk: 10.017.00.0000
Polybag: 30.017.00.0060



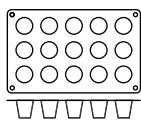
SF018 Medium Ovals

Size: 70 x 50 h 20 mm
Vol. 50 ml
Bulk: 10.018.00.0000
Polybag: 30.018.00.0060



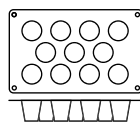
SF019 Small Babà

Size: Ø 35 h 38 mm
Volume: 30 ml
Bulk: 10.019.00.0000
Polybag: 30.019.00.0060



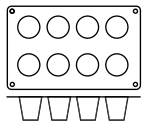
SF020 Medium Babà

Size: Ø 45 h 48 mm
Volume: 50 ml
Bulk: 10.020.00.0000
Polybag: 30.020.00.0060



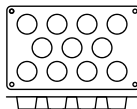
SF021 Big Babà

Size: Ø 55 h 60 mm
Volume: 92 ml
Bulk: 10.021.00.0000
Polybag: 30.021.00.0060



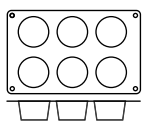
SF022 Small Muffin

Size: Ø 51 h 28 mm
Volume: 50 ml
Bulk: 10.022.00.0000
Polybag: 30.022.00.0060



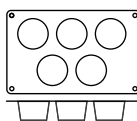
SF023 Medium Muffin

Size: Ø 69 h 35 mm
Volume: 100 ml
Bulk: 10.023.00.0000
Polybag: 30.023.00.0060



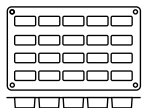
SF024 Big Muffin

Size: Ø 81 h 32 mm
Volume: 135 ml
Bulk: 10.024.00.0000
Polybag: 30.024.00.0060



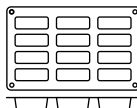
SF025 Financiers

Size: 49 x 26 h 11 mm
Volume: 20 ml
Bulk: 10.025.00.0000
Polybag: 30.025.00.0060



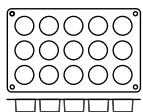
SF026 Cakes

Size: 79 x 29 h 30 mm
Volume: 70 ml
Bulk: 10.026.00.0000
Polybag: 30.026.00.0060



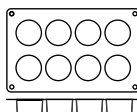
SF027 Petit Fours

Size: Ø 40 h 20 mm
Volume: 30 ml
Bulk: 10.027.00.0000
Polybag: 30.027.00.0060



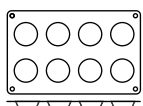
SF028 Cylinders

Size: Ø 60 h 35 mm
Volume: 90 ml
Bulk: 10.028.00.0000
Polybag: 30.028.00.0060



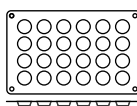
SF029 Florentins

Size: Ø 60 h 12 mm
Volume: 35 ml
Bulk: 10.029.00.0000
Polybag: 30.029.00.0060



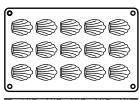
SF030 Mini Florentins

Size: Ø 35 h 5 mm
Volume: 5 ml
Bulk: 10.030.00.0000
Polybag: 30.030.00.0060



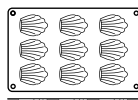
SF031 Mini Madeleine

Size: 44 x 34 h 10 mm
Volume: 10 ml
Bulk: 10.031.00.0000
Polybag: 30.031.00.0060



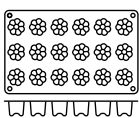
SF032 Madeleine

Size: 68 x 45 h 17 mm
Volume: 30 ml
Bulk: 10.032.00.0000
Polybag: 30.032.00.0060



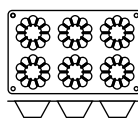
SF033 Small Bordelais

Size: Ø 35 h 35 mm
Volume: 30 ml
Bulk: 10.033.00.0000
Polybag: 30.033.00.0060



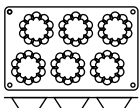
SF034 Briochette

Size: Ø 79 h 37 mm
Volume: 110 ml
Bulk: 10.034.00.0000
Polybag: 30.034.00.0060



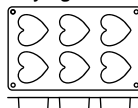
SF035 Briochette

Size: Ø 79 h 30 mm
Volume: 110 ml
Bulk: 10.035.00.0000
Polybag: 30.035.00.0060



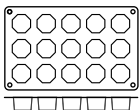
SF036 Heart

Size: Ø 65 h 40 mm
Volume: 130 ml
Bulk: 10.036.00.0000
Polybag: 30.036.00.0060



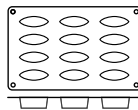
SF037 Octagons

Size: Ø 38 h 26 mm
Volume: 30 ml
Bulk: 10.037.00.0000
Polybag: 30.037.00.0060



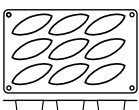
SF038 Medium Boat

Size: 72 x 30 h 15 mm
Volume: 20 ml
Bulk: 10.038.00.0000
Polybag: 30.038.00.0060



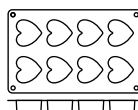
SF039 Big Boat

Size: 100 x 44 h 15 mm
Volume: 40 ml
Bulk: 10.039.00.0000
Polybag: 30.039.00.0060



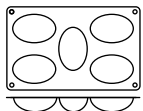
SF040 Heart

Size: Ø 60 h 35 mm
Volume: 90 ml
Bulk: 10.040.00.0000
Polybag: 30.040.00.0060



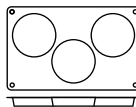
SF041 Half Egg

Size: 102 x 73 h 36 mm
Volume: 130 ml
Bulk: 10.041.00.0000
Polybag: 30.041.00.0060



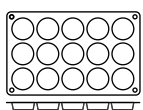
SF042 Sponge base

Size: \varnothing 103 h 20 mm
Volume: 140 ml
Bulk: 10.042.00.0000
Polybag: 30.042.00.0060



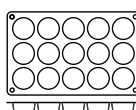
SF043 Flan Mould

Size: \varnothing 40 h 13 mm
Volume: 20 ml
Bulk: 10.043.00.0000
Polybag: 30.043.00.0060



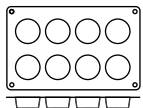
SF044 Flan Mould

Size: \varnothing 50 h 14 mm
Volume: 30 ml
Bulk: 10.044.00.0000
Polybag: 30.044.00.0060



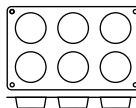
SF045 Flan Mould

Size: \varnothing 60 h 17 mm
Volume: 42 ml
Bulk: 10.045.00.0000
Polybag: 30.045.00.0060



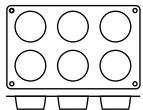
SF046 Flan Mould

Size: \varnothing 70 h 17 mm
Volume: 52 ml
Bulk: 10.046.00.0000
Polybag: 30.046.00.0060



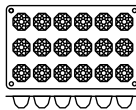
SF047 Flan Mould

Size: \varnothing 80 h 18 mm
Volume: 72 ml
Bulk: 10.047.00.0000
Polybag: 30.047.00.0060



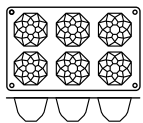
SF048 Small Diamond

Size: \varnothing 35 h 23 mm
Volume: 20 ml
Bulk: 10.048.00.0000
Polybag: 30.048.00.0060



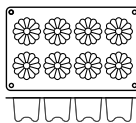
SF049 Big Diamond

Size: \varnothing 68 h 45 mm
Volume: 92 ml
Bulk: 10.049.00.0000
Polybag: 30.049.00.0060



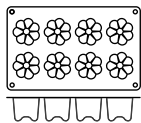
SF050 Big Bordelais

Size: \varnothing 55 h 50 mm
Volume: 92 ml
Bulk: 10.050.00.0000
Polybag: 30.050.00.0060



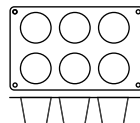
SF051 Bavarese

Size: Ø 57 h 57 mm
Volume: 130 ml
Bulk: 10.051.00.0000
Polybag: 30.051.00.0060



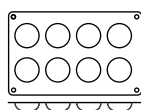
SF052 Big Muffin

Size: Ø 75 h 60 mm
Volume: 165 ml
Bulk: 10.052.00.0000
Polybag: 30.052.00.0060



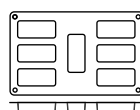
SF053 Krapfen

Size: Ø 60 h 20 mm
Volume: 40 ml
Bulk: 10.053.00.0000
Polybag: 30.053.00.0060



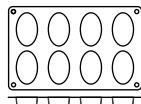
SF054 Big Financiers

Size: 95 x 45 h 12 mm
Volume: 50 ml
Bulk: 10.054.00.0000
Polybag: 30.054.00.0060



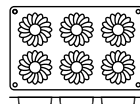
SF055 Big Ovals

Size: 75 x 55 h 35 mm
Volume: 110 ml
Bulk: 10.055.00.0000
Polybag: 30.055.00.0060



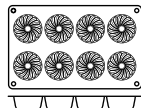
SF056 Daisy

Size: Ø 70 h 28 mm
Volume: 80 ml
Bulk: 10.056.00.0000
Polybag: 30.056.00.0060



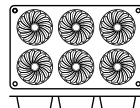
SF057 Mini Gugelhopf

Size: Ø 55 h 36 mm
Volume: 50 ml
Bulk: 10.057.00.0000
Polybag: 30.057.00.0060



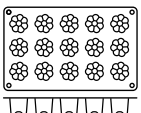
SF058 Gugelhopf

Size: Ø 70 h 36 mm
Volume: 80 ml
Bulk: 10.058.00.0000
Polybag: 30.058.00.0060



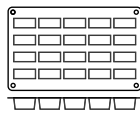
SF059 Medium Bordelais

Size: Ø 45 h 45 mm
Volume: 60 ml
Bulk: 10.059.00.0000
Polybag: 30.059.00.0060



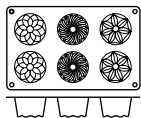
SF060 Nougats

Size: 50 x 25 h 20 mm
Volume: 22 ml
Bulk: 10.060.00.0000
Polybag: 30.060.00.0060



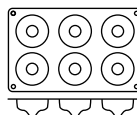
SF061 Fantasy

Size: Ø 75 h 40 mm
Volume: 100 ml
Bulk: 10.061.00.0000
Polybag: 30.061.00.0060



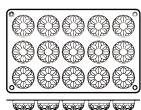
SF067 Kiss

Size: Ø 70 h 57 mm
Volume: 183 ml
Bulk: 10.067.00.0000
Polybag: 30.067.00.0060



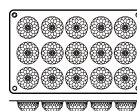
SF072 Small Sunflower

Size: Ø 44 h 27 mm
Volume: 23 ml
Bulk: 10.072.00.0000
Polybag: 30.072.00.0060



SF073 Small Dahlia

Size: Ø 44 h 25 mm
Volume: 23 ml
Bulk: 10.073.00.0000
Polybag: 30.073.00.0060



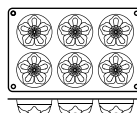
SF074 Small Rose

Size: Ø 44 h 27 mm
Volume: 23 ml
Bulk: 10.074.00.0000
Polybag: 30.074.00.0060



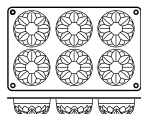
SF075 Narcissus

Size: Ø 76 h 40 mm
Volume: 115 ml
Bulk: 10.075.00.0000
Polybag: 30.075.00.0060



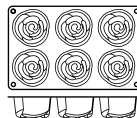
SF076 Sunflower

Size: Ø 76 h 40 mm
Volume: 115 ml
Bulk: 10.076.00.0000
Polybag: 30.076.00.0060



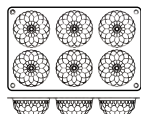
SF077 Rose

Size: Ø 76 h 40 mm
Volume: 115 ml
Bulk: 10.077.00.0000
Polybag: 30.077.00.0060



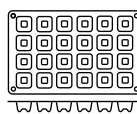
SF078 Dahlia

Size: Ø 78 h 40 mm
Volume: 115 ml
Bulk: 10.078.00.0000
Polybag: 30.078.00.0060



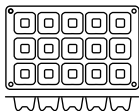
SF080 Small Square Savarin

Size: 32,5 x 32,5 h 20 mm
Volume: 16 ml
Bulk: 10.080.00.0000
Polybag: 30.080.00.0060



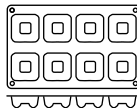
SF081 Medium Square Savarin

Size: 45,5 x 45,5 h 28 mm
Volume: 45 ml
Bulk: 10.081.00.0000
Polybag: 30.081.00.0060



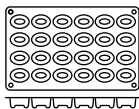
SF082 Big Square Savarin

Size: 62,5 x 62,5 h 25 mm
Volume: 73 ml
Bulk: 10.082.00.0000
Polybag: 30.082.00.0060



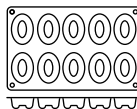
SF083 Small Oval Savarin

Size: 41 x 29 h 20 mm
Volume: 16 ml
Bulk: 10.083.00.0000
Polybag: 30.083.00.0060



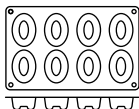
SF084 Medium Oval Savarin

Size: 67 x 49 h 23 mm
Volume: 48 ml
Bulk: 10.084.00.0000
Polybag: 30.084.00.0060



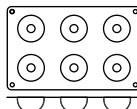
SF085 Big Oval Savarin

Size: 74 x 57 h 27 mm
Volume: 72 ml
Bulk: 10.085.00.0000
Polybag: 30.085.00.0060



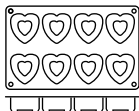
SF086 Magic Dome

Size: Ø 75 h 40 mm
Volume: 115 ml
Bulk: 10.086.00.0000
Polybag: 30.086.00.0060



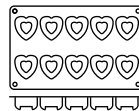
SF087 Big passion

Size: 59x60 h 30 mm
Volume 72 ml
Bulk: 10.087.00.0000
Polybag: 30.087.00.0060



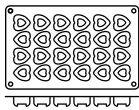
SF088 Medium passion

Size: 48x54 h 27 mm
Volume 45 ml
Bulk: 10.088.00.0000
Polybag: 30.088.00.0060



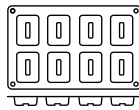
SF089 Small passion

Size: 33x35 h 22 mm
Volume 16 ml
Bulk: 10.089.00.0000
Polybag: 30.089.00.0060



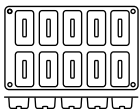
SF090 Big Lingotto

Size: 72 x 45 h 26 mm
Volume: 72 ml
Bulk: 10.090.00.0000
Polybag: 30.090.00.0060



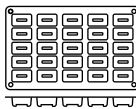
SF091 Medium Lingotto

Size: 58 x 37 h 25 mm
Volume: 45 ml
Bulk: 10.091.00.0000
Polybag: 30.091.00.0060



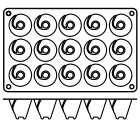
SF092 Small Lingotto

Size: 41 x 23 h 21 mm
Volume: 16 ml
Bulk: 10.092.00.0000
Polybag: 30.092.00.0060



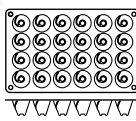
SF094 Medium Vulcano

Size: Ø 49 h 43 mm
Volume: 41 ml
Bulk: 10.094.00.0000



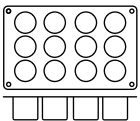
SF095 Small Vulcano

Size: Ø 36 h 31 mm
Volume: 16 ml
Bulk: 10.095.00.0000



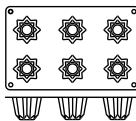
SF098 Cylinders

Size: Ø 48 h 50 mm
Volume: 83 ml
Bulk: 10.098.00.0000
Polybag: 30.098.00.0060



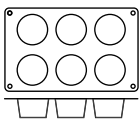
SF100 Pandorino

Size: 75 x 75 h 60 mm
Volume: 150 ml
Bulk: 16.100.00.0000
Polybag: 36.100.00.0060



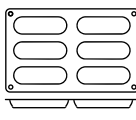
SF102 Medium Muffin

Size: Ø 68 h 38 mm
Volume: 119 ml
Bulk: 16.102.00.0000
Polybag: 36.102.00.0060



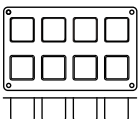
SF103 Savoiardo

Size: 127,5 x 47 h 17 mm
Volume: 83 ml
Bulk: 16.103.00.0000
Polybag: 36.103.00.0060



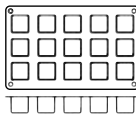
SF104 Cube

Size: 50 x 50 x 50 mm
Volume: 125 ml
Bulk: 16.104.00.0000
Polybag: 36.104.00.0060



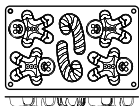
SF105 Cube

Size: 35 x 35 h 35 mm
Volume: 42 ml
Bulk: 16.105.00.0000
Polybag: 36.105.00.0060



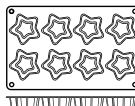
SF106 Gingerbread Man

Size: 94,5 x 78 h 21 mm
Volume: 362 ml
Bulk: 16.106.00.0000
Polybag: 36.106.00.0060



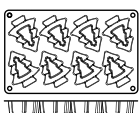
SF107 Stella

Size: Ø 70 h 25 mm
Volume: 52,5 ml
Bulk: 16.107.00.0000
Polybag: 36.107.00.0060



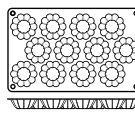
SF108 Pino

Size: 83,5x68 h 30,5 mm
Volume: 81 ml
Bulk: 16.108.00.0000
Polybag: 36.108.00.0060



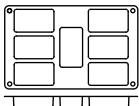
SF109 Mini Briochette

Size: Ø 58 h 22 mm
Volume: 33 ml
Bulk: 16.109.00.0000
Polybag: 36.109.00.0060



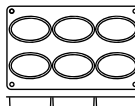
SF110 Rettangolo

Size: 87 x 48 h 24 mm
Volume: 97 ml
Bulk: 16.110.00.0000
Polybag: 36.110.00.0060



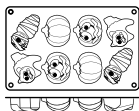
SF111 Ovals

Size: 88 x 53 h 24 mm
Volume: 85 ml
Bulk: 16.111.00.0000
Polybag: 36.111.00.0060



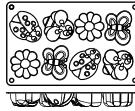
SF116 Halloween

Size: 70 x 64 h 32 mm
Volume: 572 ml
Bulk: 16.116.00.0000



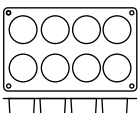
SF117 Springlife

Size: 77 x 57 h 32 mm
Volume: 646 ml
Bulk: 16.117.00.0000
Polybag: 36.117.00.0060



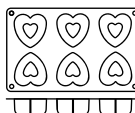
SF119 Cylinders

Size: Ø 63 h 40 mm
Volume: 123 ml
Bulk: 16.119.00.0000
Polybag: 36.119.00.0060



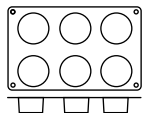
SF124 Passion

Size: 70x72 h 40 mm
Volume: 125 ml
Bulk: 16.124.00.0000
Polybag: 25.124.00.0060



SF127 Cylinders

Size: Ø 70 h 35 mm
Volume: 133 ml
Bulk: 16.127.00.0000
Polybag: 36.127.00.0060



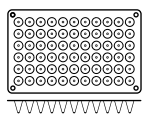
SF128 Slim

Size: 120 x 45 h 20 mm
Volume: 110 ml
Bulk: 16.128.00.0000
Polybag: 36.128.00.0060



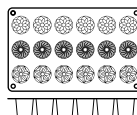
SF131 Cono

Size: Ø 18 h 30 mm
Volume: 3 ml
Bulk: 16.131.00.0000
Polybag: 36.131.00.0060



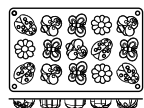
SF132 Mini Fantasy

Size: Ø 40 h 22 mm
Volume: 17,5 ml
Bulk: 16.132.00.0000
Polybag: 36.132.00.0060



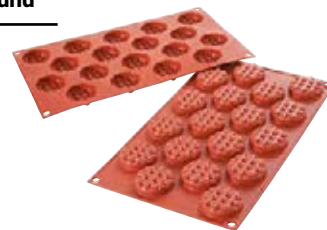
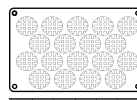
SF135 Mini Springlife

Size: 50 x 38 h 20 mm
Volume: 305 ml
Bulk: 16.135.00.0000
Polybag: 36.135.00.0060



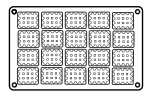
SF143 Mini Waffel Round

Size: Ø 40 h 12 mm
Volume: 11,5 ml
Bulk: 16.143.00.0000
Box: 36.143.00.0065



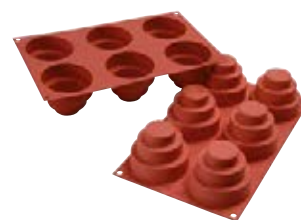
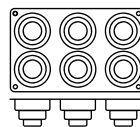
SF147 Mini Waffel Square

Size 45 x 35 h 10 mm
Volume: 20 ml
Bulk: 16.147.00.0000
Box: 36.147.00.0065



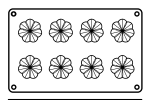
SF148 Mini Wonder Cake

Size: Ø 75 h 60 mm
Volume: 177 ml
Bulk: 16.148.00.0000
Polybag: 36.148.00.0060



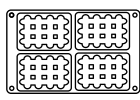
SF154 Charlotte

Size: Ø 70 h 41 mm
Volume: 102 ml
Bulk: 16.154.00.0000
Polybag: 36.154.00.0060



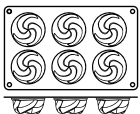
SF155 Waffel Classic

Size: 130 x 81 h 17 mm
Volume: 137 ml
Bulk: 16.155.00.0000



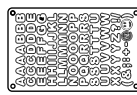
SF158 Vertigo

Size: Ø 77 h 37 mm
Volume: 110 ml
Bulk: 16.158.00.0000
Polybag: 36.158.00.0060



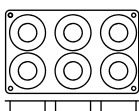
SF169 Choco ABC

Volume: 115 ml
Bulk: 16.169.00.0000
Polybag: 36.169.00.0060



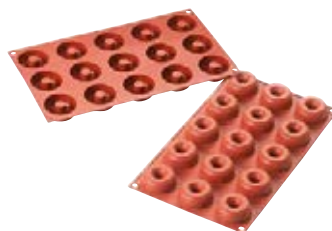
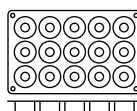
SF170 Donuts

Size: Ø 75-25 h 28 mm
Volume: 98 ml
Bulk: 16.170.00.0000
Pack: 36.170.00.0065



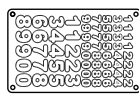
SF171 Mini Donuts

Size: Ø 45-15 h 18 mm
Volume: 22 ml
Bulk: 16.171.00.0000
Pack: 36.171.00.0065



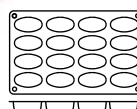
SF174 Choco 123

Volume: 124 ml
Bulk: 16.174.00.0000
Polybag: 36.174.00.0060



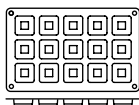
SF176 Soft Ovals

Size: 60 x 30 h 26 mm
Volume: 88 ml
Bulk: 16.176.00.0000
Polybag: 36.176.00.0060



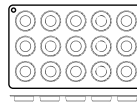
SF177 Mini Dessert Square

Size: 38 x 38 h 13 mm
Volume: 14 ml
Bulk: 16.177.00.0000
Polybag: 36.177.00.0060



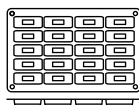
SF178 Mini Dessert Round

Size: Ø 40 h 13 mm
Volume: 12 ml
Bulk: 16.178.00.0000
Polybag: 36.178.00.0060



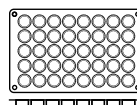
SF179 Mini Dessert Oval

Size: 60 x 24 h 23 mm
Volume: 26 ml
Bulk: 16.179.00.0000
Polybag: 36.179.00.0060



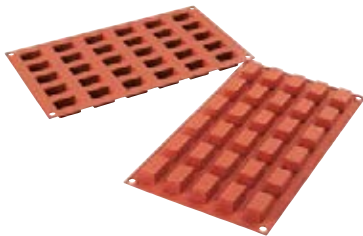
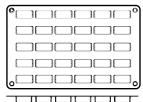
SF180 Pastille

Size: Ø 28 h 11 mm
Volume: 6 ml
Bulk: 16.180.00.0000
Polybag: 36.180.00.0060



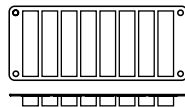
SF181 Mini Cakes

Size: 30 x 18 h 16 mm
Volume: 7,5 ml
Bulk: 16.181.00.0000
Polybag: 36.181.00.0060



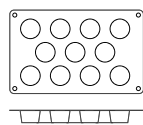
SF184 Slim Bar

Size: 100 x 26 h 16 mm
Volume: 40 ml
Bulk: 16.184.00.0000
Pack: 36.184.00.0065



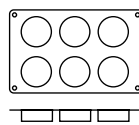
SF204 Mini cylinders

Size: Ø 50 h 27 mm
Volume: 55 ml
Bulk: 16.204.00.0000
Polybag: 36.204.00.0060



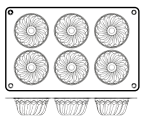
SF205 Cylinders

Size: Ø 70 h 27 mm
Volume: 103 ml
Bulk: 16.205.00.0000
Polybag: 36.205.00.0060



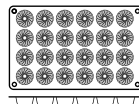
SF209 Gugelhopf

Size: Ø 75 h 40 mm
Volume: 100 ml
Bulk: 16.209.00.0000
Polybag: 36.209.00.0060



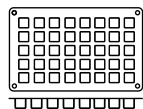
SF232 Gugelhopf

Size: Ø 35 h 20 mm
Volume: 10 ml
Bulk: 16.232.00.0000
Polybag: 36.232.00.0060



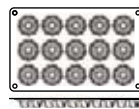
SF263 Small Cube

Size: 24 x 24 h 24 mm
Volume: 13 ml
Bulk: 16.263.00.0000
Polybag: 36.263.00.0060



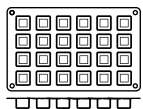
SF310 Swirl

Size: Ø 47,5 h 20 mm
Volume: 16 ml
Bulk: 16.310.00.0000
Polybag: 36.310.00.0060



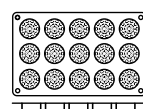
SF351

Size: 38x38/30x30 h 15 mm
Volume: 18 ml
Bulk: 16.351.00.0000
Polybag: 36.351.00.0060



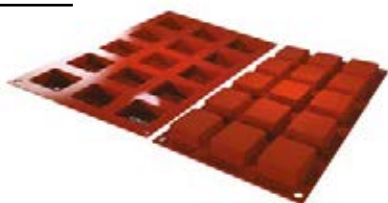
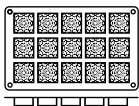
SF378 Mauresque Round

Size: Ø 40 h 16 mm
Volume: 19 ml
Bulk: 16.378.00.0000
Polybag: 36.378.00.0060



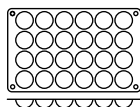
SF379 Mauresque Square

Volume: 40 x 40 h 16 mm
Volume: 23 ml
Bulk: 16.379.00.0000
Polybag: 36.379.00.0060

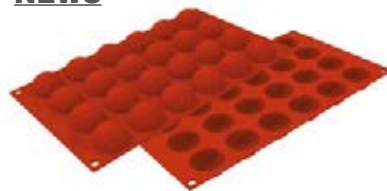


SF535 Half Sphere

Size: Ø 35 h 20 mm
Volume: 13 ml
Bulk: 16.535.00.0000
Polybag: 36.535.00.0060

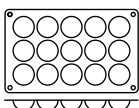


NEWS



SF545 Half Sphere

Size: Ø 45 h 24 mm
Volume: 27 ml
Bulk: 16.545.00.0000
Polybag: 36.545.00.0060

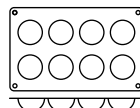


NEWS



SF555 Half Sphere

Size: Ø 55 h 30 mm
Volume: 46 ml
Bulk: 16.555.00.0000
Polybag: 36.555.00.0060

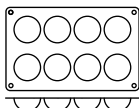


NEWS



SF565 Half Sphere

Size: Ø 65 h 34 mm
Volume: 75 ml
Bulk: 16.565.00.0000
Polybag: 36.565.00.0060



NEWS



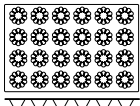




60X40
SESSANTA QUARANTA

SQ001 Briochette

Size: Ø 79 h 35 mm
Volume: 84 ml
Bulk: 40.401.20.0000
Polybag: 70.401.20.0098

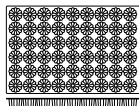


Size mould:600x400 mm



SQ002 Canneles

Size: Ø 56 h 50 mm
Volume: 80 ml
Bulk: 40.402.20.0000
Polybag: 70.402.20.0098

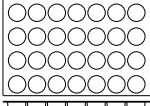


Size mould:600x400 mm



SQ003 Half Sphere

Size: Ø 70 h 35 mm
Volume: 90 ml
Bulk: 40.403.20.0000
Polybag: 70.403.20.0098

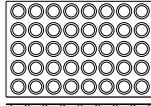


Size mould:600x400 mm



SQ004 Florentins

Size: Ø 60 h 11 mm
Volume: 25 ml
Bulk: 40.404.20.0000
Polybag: 70.404.20.0098



Size mould:600x400 mm



SQ005 Madeleine

Size: 77 x 44 h 18 mm
Volume: 32 ml
Bulk: 40.405.20.0000
Polybag: 70.405.20.0098

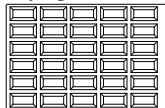


Size mould:600x400 mm



SQ006 Mini Cake

Size: 99 x 49 h 30 mm
Volume: 130 ml
Bulk: 40.406.20.0000
Polybag: 70.406.20.0098

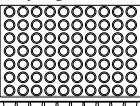


Size mould:600x400 mm



SQ007 Mini Muffin

Size: Ø 45 h 30 mm
Volume: 40 ml
Bulk: 40.407.20.0000
Polybag: 70.407.20.0098

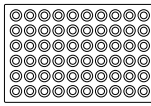


Size mould:600x400 mm



SQ008 Mini Tartelette

Size: Ø 44 h 10 mm
Volume: 10 ml
Bulk: 40.408.20.0000
Polybag: 70.408.20.0098

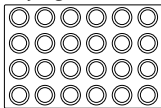


Size mould:600x400 mm



SQ009 Muffin

Size: Ø 69 h 39 mm
Volume: 122 ml
Bulk: 40.409.20.0000
Polybag: 70.409.20.0098

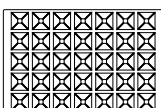


Size mould:600x400 mm



SQ010 Pyramids

Size: 65 x 65 h 35 mm
Volume: 61 ml
Bulk: 40.410.20.0000
Polybag: 70.410.20.0098

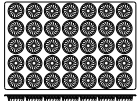


Size mould:600x400 mm



SQ011 Gugelhopf

Size: Ø 71 h 35 mm
Volume: 90 ml
Bulk: 40.411.20.0000
Polybag: 70.411.20.0098

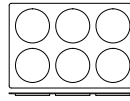


Size mould:600x400 mm



SQ012 Disco 160x10

Size: Ø 160 h 10 mm
Volume: 200 ml
Bulk: 40.412.20.0000
Polybag: 70.412.20.0098

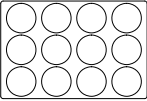


Size mould:600x400 mm



SQ013 Disco 120x10

Size: Ø 120 h 10 mm
Volume: 112 ml
Bulk: 40.413.20.0000
Polybag: 70.413.20.0098

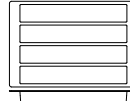


Size mould:600x400 mm



SQ014 Tronco 50x8

Size: 495x80 h 63 mm
Volume: 2137 ml
Bulk: 40.414.20.0000
Polybag: 70.414.20.0098

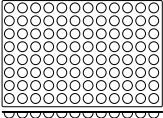


Size mould:600x400 mm



SQ015 Mini Half Sphere

Size: Ø 35 h 17,5 mm
Volume: 11 ml
Bulk: 40.415.20.0000
Polybag: 70.415.20.0098

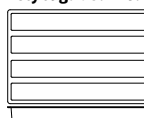


Size mould:600x400 mm



SQ016 Tronco 50x7

Size: 495 x 70 h 70 mm
Volume: 2400 ml
Bulk: 40.416.20.0000
Polybag: 70.416.20.0098

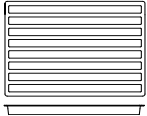


Size mould:600x400 mm



SQ017 Tronco 50x3

Size: 500x30 h 30 mm
Volume: 445 ml
Bulk: 40.417.20.0000
Polybag: 70.417.20.0098

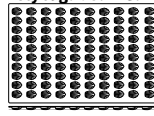


Size mould:600x400 mm



SQ018 Mini Madeleine

Size: 45 x 26 h 12 mm
Volume: 12 ml
Bulk: 40.418.20.0000
Polybag: 70.418.20.0098

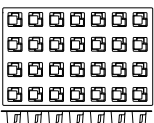


Size mould:600x400 mm



SQ019 Skyline

Size: 52 x 52 h 60 mm
Volume: 104 ml
Bulk: 40.419.20.0000
Polybag: 70.419.20.0098

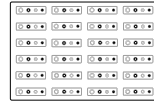


Size mould:600x400 mm



SQ023 Pois

Size: 117 x 29,5 h 33 mm
Volume: 107 ml
Bulk: 40.423.20.0000
Polybag: 70.423.20.0098

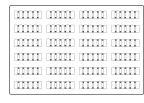


Size mould:600x400 mm



SQ024 Up & Down

Size: 117 x 31,8 h 32,7 mm
Volume: 99 ml
Bulk: 40.424.20.0000
Polybag: 70.424.20.0098

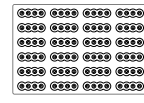


Size mould:600x400 mm



SQ025 Four Zero

Size: 117 x 33 h 33 mm
Volume: 103 ml
Bulk: 40.425.20.0000
Polybag: 70.425.20.0098



Size mould:600x400 mm



SQ028 Surf

Size: 118 x 33 h 36 mm
Volume: 100 ml
Bulk: 40.428.20.0000
Polybag: 70.428.20.0098

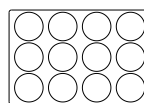


Size mould:600x400 mm



SQ029 Disco 120x22

Size: Ø 120 h 22 mm
Volume: 120 ml
Bulk: 40.429.20.0000
Polybag: 70.429.20.0098

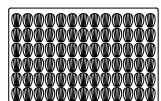


Size mould:600x400 mm



SQ030 Mid Madeleine

Size: 46,5 x 33 h 14,5 mm
Volume: 11 ml
Bulk: 40.430.20.0000
Polybag: 70.430.20.0098

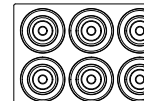


Size mould:600x400 mm



SQ031 Tart

Size: Ø 165 h 39 mm
Volume: 613 ml
Bulk: 40.431.20.0000
Polybag: 70.431.20.0098

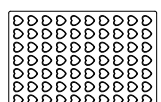


Size mould:600x400 mm



SQ032 Mini Cuori

Size: 36 x 39 h 16 mm
Volume: 11 ml
Bulk: 40.432.20.0000
Polybag: 70.432.20.0098

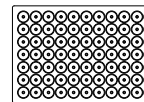


Size mould:600x400 mm



SQ033 Mini Savarin

Size: Ø 41 h 12 mm
Volume: 12 ml
Bulk: 40.433.20.0000
Polybag: 70.433.20.0098

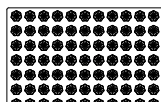


Size mould:600x400 mm



SQ034 Mini Charlotte

Size: Ø 35 h 15 mm
Volume: 8,5 ml
Bulk: 40.434.20.0000
Polybag: 70.434.20.0098



Size mould:600x400 mm



SQ040 Flûte

Size: 119 x 35 h 32 mm
Volume: 104 ml
Bulk: 40.440.20.0000
Polybag: 70.440.20.0098



Size mould:600x400 mm



SQ043 Eclipse

Size: Ø 70 h 37 mm
Volume: 100 ml
Bulk: 40.443.20.0000
Polybag: 70.443.20.0098

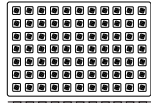


Size mould: 600x400 mm



SQ046 Mini Pyramid

Size: 28 x 28 h 25 mm
Volume: 11 ml
Bulk: 40.446.20.0000
Polybag: 70.446.20.0098

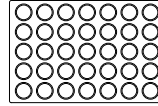


Size mould: 600x400 mm



SQ044 Florentins

Size: Ø 60 h 12 mm
Volume: 33,5 ml
Bulk: 40.444.20.0000
Polybag: 70.444.20.0098

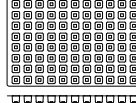


Size mould: 600x400 mm



SQ047 Mini Cube

Size: 25 x 25 h 24 mm
Volume: 12 ml
Bulk: 40.447.20.0000
Polybag: 70.447.20.0098

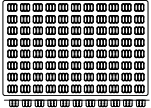


Size mould: 600x400 mm



SQ048 Mini Twist

Size: 30 x 25 h 22 mm
Volume: 12 ml
Bulk: 40.448.20.0000
Polybag: 70.448.20.0098



Size mould: 600x400 mm



SQ049 Mid Gugelhopf

Size: Ø 60 h 37 mm
Volume: 80 ml
Bulk: 40.449.20.0000
Polybag: 70.449.20.0098

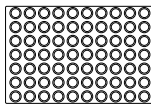


Size mould: 600x400 mm



SQ050 Florentins

Size: Ø 45 h 10 mm
Volume: 15 ml
Bulk: 40.450.20.0000
Polybag: 70.450.20.0098

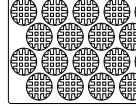


Size mould: 600x400 mm



SQ051 Waffel Round

Size: Ø 90 h 24 mm
Volume: 107 ml
Bulk: 40.451.20.0000
Polybag: 70.451.20.0098

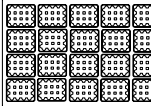


Size mould: 600x400 mm



SQ052 Waffel Square

Size: 95 x 70 h 24 mm
Volume: 113 ml
Bulk: 40.452.20.0000
Polybag: 70.452.20.0098

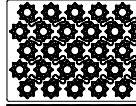


Size mould: 600x400 mm



SQ053 Pandorino

Size: Ø 76 h 74 mm
Volume: 188 ml
Bulk: 40.453.20.0000
Polybag: 70.453.20.0098

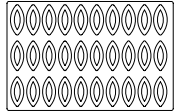


Size mould: 600x400 mm



SQ054 Boat

Size: 105 x 45 h 15 mm
Volume: 34 ml
Bulk: 40.454.20.0000
Polybag: 70.454.20.0098

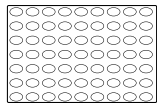


Size mould:600x400 mm



SQ056 Small Oval

Size: 51 x 31 h 20 mm
Volume: 20 ml
Bulk: 40.456.20.0000
Polybag: 70.456.20.0098

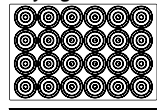


Size mould:600x400 mm



SQ059 Donuts

Size: Ø 85 h 29 mm
Volume: 133 ml
Bulk: 40.459.20.0000
Polybag: 70.459.20.0098

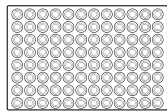


Size mould:600x400 mm



SQ061 Pomponette

Size: Ø 36 h 17 mm
Volume: 15 ml
Bulk: 40.461.20.0000
Polybag: 70.461.20.0098



Size mould:600x400 mm



SQ063 Mini Moons

Size: 31x 47 h 13 mm
Volume: 9,5 ml
Bulk: 40.463.20.0000
Polybag: 70.463.20.0098

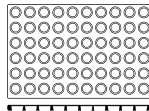


Size mould:600x400 mm



SQ055 Muffin Mignon

Size: Ø 40 h 20 mm
Volume: 25 ml
Bulk: 40.455.20.0000
Polybag: 70.455.20.0098

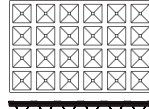


Size mould:600x400 mm



SQ057 Pyramid

Size: 72 x 72 h 60 mm
Volume: 118 ml
Bulk: 40.457.20.0000
Polybag: 70.457.20.0098

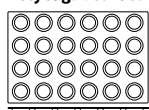


Size mould:600x400 mm



SQ060 Cylinders

Size: Ø 70 h 35 mm
Volume: 133 ml
Bulk: 40.460.20.0000
Polybag: 70.460.20.0098



Size mould:600x400 mm



SQ062 Mini Triangles

Size: 36 x 38 h 12 mm
Volume: 9,5 ml
Bulk: 40.462.20.0000
Polybag: 70.462.20.0098

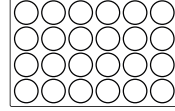


Size mould:600x400 mm



SQ064 Half Sphere

Size: Ø 70 h 41 mm
Volume: 112 ml
Bulk: 40.464.20.0000
Polybag: 70.464.20.0098



Size mould:600x400 mm



SQ065 Mini Cuori

Size: 51 x 54 h 39 mm

Volume 33 ml

Bulk: 40.465.20.0000

Polybag: 70.465.20.0098



Size mould:600x400 mm



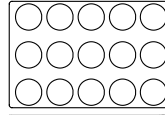
SQ067 Disco 105x40

Size: Ø 105 h 40 mm

Volume: 341 ml

Bulk: 40.467.20.0000

Polybag: 70.467.20.0098



Size mould:600x400 mm



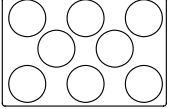
SQ068 Disco 140x25

Size: Ø 140 h 25 mm

Volume: 382 ml

Bulk: 40.468.20.0000

Polybag: 70.468.20.0098



Size mould:600x400 mm



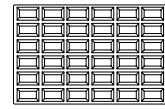
SQ069 Finanziere

Size: 70 x 26 h 20 mm

Volume: 32 ml

Bulk: 40.469.20.0000

Polybag: 70.469.20.0098



Size mould:600x400 mm



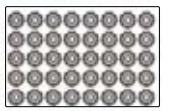
SQ070 Swirl

Size: Ø 68 h 30 mm

Volume: 60 ml

Bulk: 40.470.20.0000

Polybag: 70.470.20.0098



Size mould:600x400 mm



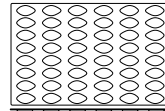
SQ071 Quenelle

Size: 63 x 31 h 28 mm

Volume: 24 ml

Bulk: 40.471.20.0000

Polybag: 70.471.20.0098



Size mould:600x400 mm



SQ072 Infinity

Size: 336 x 47 h 40 mm

Volume: 480 ml

Bulk: 40.472.20.0000

Polybag: 70.472.20.0098



Size mould:600x400 mm



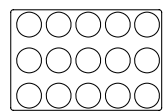
SQ074 Disco 100x20

Size: Ø 100 h 20 mm

Volume: 155 ml

Bulk: 40.474.20.0000

Polybag: 70.474.20.0098



Size mould:600x400 mm



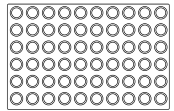
SQ075 Half Sphere

Size: Ø 42 h 22 mm

Volume: 20 ml

Bulk: 40.475.20.0000

Polybag: 70.475.20.0098



Size mould:600x400 mm



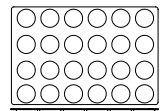
SQ077 Disco

Size: Ø 75 h 15 mm

Volume: 65 ml

Bulk: 40.477.20.0000

Polybag: 70.477.20.0098



Size mould:600x400 mm



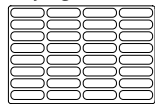
SQ078 Fashion Cake

Size: 130 x 25 h 25 mm

Volume: 80 ml

Bulk: 40.478.20.0000

Polybag: 70.478.20.0098



Size mould: 600x400 mm



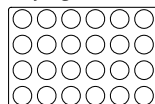
SQ080 Cylinders

Size: Ø 76 h 45 mm

Volume: 200 ml

Bulk: 40.480.20.0000

Polybag: 70.480.20.0098



Size mould: 600x400 mm



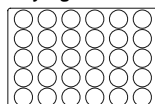
SQ082 Florentines

Size: Ø 80 h 12 mm

Volume: 56 ml

Bulk: 40.482.20.0000

Polybag: 70.482.20.0098



Size mould: 600x400 mm



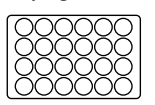
SQ084 Cylinders **NEWS**

Size: Ø 76 h 40 mm

Volume: 180 ml

Bulk: 40.484.20.0000

Polybag: 70.484.20.0098



Size mould: 600x400 mm



SQ086 Heart

Size: 78 x 73 h 40 mm

Volume: 155 ml

Bulk: 40.486.20.0000

Polybag: 70.486.20.0098



Size mould: 600x400 mm



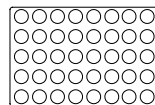
SQ079 Cylinders

Size: Ø 50 h 30 mm

Volume: 57 ml

Bulk: 40.479.20.0000

Polybag: 70.479.20.0098



Size mould: 600x400 mm



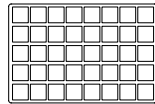
SQ081 Cubo

Size: 50 x 50 h 50 mm

Volume: 122 ml

Bulk: 40.481.20.0000

Polybag: 70.481.20.0098



Size mould: 600x400 mm



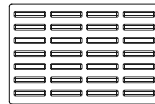
SQ083 Stripe Éclair

Size: 130 x 28 h 28 mm

Volume: 95 ml

Bulk: 40.483.20.0000

Polybag: 70.483.20.0098



Size mould: 600x400 mm



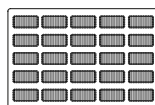
SQ085 Righe **NEWS**

Size: 100 x 48 h 40 mm

Volume: 180 ml

Bulk: 40.485.20.0000

Polybag: 70.485.20.0098



Size mould: 600x400 mm



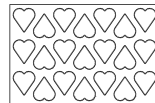
SQ087 Heart

Size: 95 x 88 h 40 mm

Volume: 210 ml

Bulk: 40.487.20.0000

Polybag: 70.487.20.0098

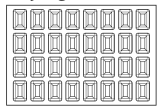


Size mould: 600x400 mm



SQ089 Rectangle Savarin **NEWS**

Size: 78 x 51 h 28 mm
Volume: 90 ml
Bulk: 40.489.20.0000
Polybag: 70.489.20.0098

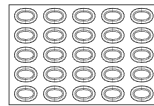


Size mould: 600x400 mm



SQ091 Oval Savarin **NEWS**

Size: 87 x 59 h 35 mm
Volume: 130 ml
Bulk: 40.491.20.0000
Polybag: 70.491.20.0098

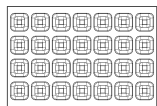


Size mould: 600x400 mm



SQ090 Square Savarin **NEWS**

Size: 67 x 67 h 26 mm
Volume: 90 ml
Bulk: 40.490.20.0000
Polybag: 70.490.20.0098

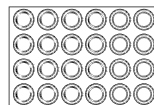


Size mould: 600x400 mm



SQ092 Capsula **NEWS**

Size: Ø 80 h 35 mm
Volume: 120 ml
Bulk: 40.492.20.0000
Polybag: 70.492.20.0098



Size mould: 600x400 mm

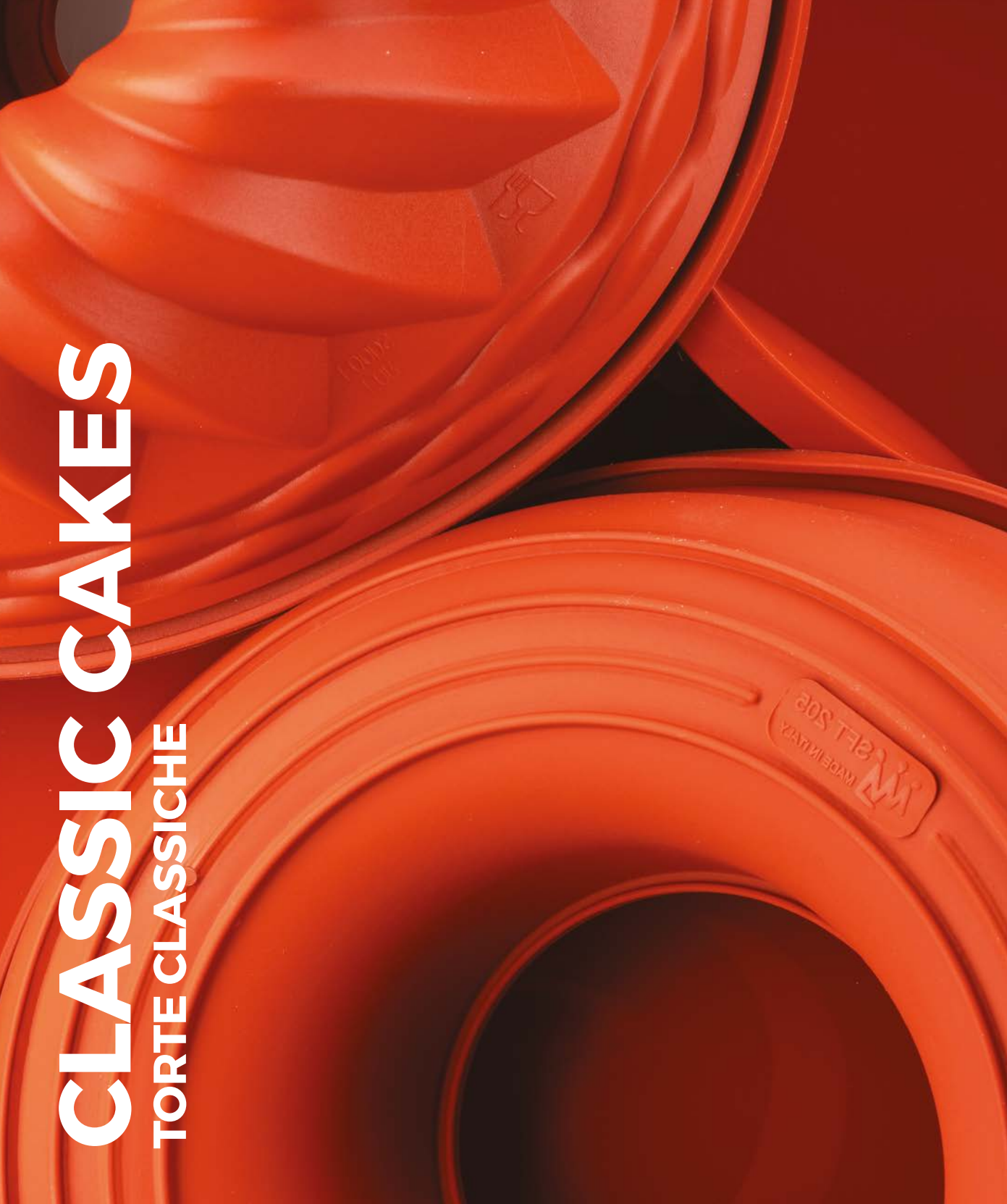


6040[®]
sessanta quaranta



CLASSIC CAKES

TORTE CLASSICHE



Round Pan



SFT 118 Round Pan

Size: Ø 180 h 40 mm
Volume: 1000 ml
Bulk: 20.118.00.0000
Polybag: 30.118.00.0060

SFT 120 Round Pan

Size: Ø 200 h 40 mm
Volume: 1050 ml
Bulk: 20.120.00.0000
Polybag: 30.120.00.0060

SFT 122 Round Pan

Size: Ø 220 h 42 mm
Volume: 1400 ml
Bulk: 20.122.00.0000
Polybag: 30.122.00.0060

SFT 124 Round Pan

Size: Ø 240 h 47 mm
Volume: 1700 ml
Bulk: 20.124.00.0000
Polybag: 30.124.00.0060

SFT 126 Round Pan

Size: Ø 260 h 45 mm
Volume: 2200 ml
Bulk: 20.126.00.0000
Polybag: 30.126.00.0060

SFT 128 Round Pan

Size: Ø 280 h 47 mm
Volume: 2500 ml
Bulk: 20.128.00.0000
Polybag: 30.128.00.0060

SFT 180 Round Pan

Size: Ø 180 h 65 mm
Volume: 1500 ml
Bulk: 20.180.00.0000
Polybag: 30.180.00.0060

SFT 226 Round Pan

Size: Ø 260 h 55 mm
Volume: 2500 ml
Bulk: 20.226.00.0000
Polybag: 30.226.00.0060

SFT 228 Pizza Pan

Size: Ø 280 h 20 mm
Volume: 1300 ml
Bulk: 10.228.00.0000
Polybag: 30.228.00.0060

Rectangular Cake

SFT 300 Bake & Roast

Size: 280x220 h 40 mm
Volume: 1300 ml
Bulk: 20.300.00.0000
Polybag: 30.300.00.0060

SFT 306 Square Pan

Size: 228x228 h 50 mm
Volume: 2300 ml
Bulk: 20.306.00.0000
Polybag: 30.306.00.0060

SFT 332 Lasagnera

Size: 330x220 h 55 mm
Volume: 4500 ml
Bulk: 20.332.00.0000



Flan Pan



SFT 424 Flan Pan

Size: Ø 240 h 30 mm
Volume: 1250 ml
Bulk: 20.424.00.0000
Polybag: 30.424.00.0060

SFT 426 Flan Pan

Size: Ø 260 h 30 mm
Volume: 1300 ml
Bulk: 20.426.00.0000
Polybag: 30.426.00.0060

SFT 428 Flan Pan

Size: Ø 280 h 30 mm
Volume: 1750 ml
Bulk: 20.428.00.0000
Polybag: 30.428.00.0060

Plum Cake



SFT 326 Plum Cake

Size: 240x105 h 65 mm
Volume: 1500 ml
Bulk: 20.326.00.0000
Polybag: 30.326.00.0060

SFT 330 Plum Cake

Size: 260x100 h 70 mm
Volume: 1550 ml
Bulk: 20.330.00.0000
Polybag: 30.330.00.0060

SFT 331 Plum Cake

Size: 300x100 h 70 mm
Volume: 1700 ml
Bulk: 20.331.00.0000
Polybag: 30.331.00.0060

SFT181 Charlotte

Size: Ø 180 h 60 mm
Volume: 1,35 l
Bulk: 20.181.00.0000
Polybag: 30.181.00.0060



SFT203 Tree

Size: 280 x 200 h 40 mm
Volume: 1,05 l
Bulk: 20.203.00.0000
Polybag: 30.203.00.0060



SFT205 Savarin

Size: Ø 240 h 55 mm
Volume: 1,55 l
Bulk: 20.205.00.0000
Polybag: 30.205.00.0060



SFT220 Daisy

Size: Ø 220 h 45 mm
Volume: 1,3 l
Bulk: 20.220.00.0000
Polybag: 30.220.00.0060



SFT224 Savarin Cake

Size: Ø 240 h 60 mm
Volume: 1,25 l
Bulk: 20.224.00.0000
Polybag: 30.224.00.0060



SFT249 Gugelhopf

Size: Ø 200 h 90 mm
Volume: 1,5 l
Bulk: 20.249.00.0000
Polybag: 30.249.00.0060



SFT251 Rose

Size: Ø 220 h 100 mm
Volume: 2,25 l
Bulk: 20.251.00.0000
Polybag: 30.251.00.0060



SFT252 Sunflower

Size: Ø 260 h 70 mm
Volume: 2,25 l
Bulk: 20.252.00.0000
Polybag: 30.252.00.0060



SFT522 Brioche

Size: Ø 220 h 80 mm
Volume: 1,7 l
Bulk: 20.522.00.0000
Polybag: 30.522.00.0060



SFT300 Bake & Roast

Size: 280 x 220 h 40 mm
Volume: 2,25 l
Bulk: 20.300.00.0000
Polybag: 30.300.00.0060



SFT306 Square Pan

228 x 228 h 50 mm
Volume: 2,3 l
Bulk: 20.306.00.0000
Polybag: 30.306.00.0060



SFT330 Plum Cake

Size: 260 x 100 h 70 mm
Volume: 1,55 l
Bulk: 20.330.00.0000
Polybag: 30.330.00.0060



SFT331 Plum Cake

Size: 300 x 100 h 70 mm
Volume: 1,7 l
Bulk: 20.331.00.0000
Polybag: 30.331.00.0060



SFT326 Plum Cake

Size: 240 x 105 h 65 mm
Volume: 1,5 l
Bulk: 20.326.00.0000
Polybag: 30.326.00.0060



SFT600 Star Bundt Form

Size: Ø 240 h 100 mm
Volume: 2,3 l
Bulk: 20.600.00.0000
Polybag: 30.600.00.0060





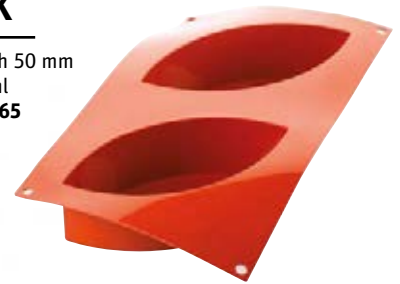
Cake PH20

Size: 190x70 h 57 mm
Volume 735 ml
30.358.00.0065



Cake MK

Size: 170x80 h 50 mm
Volume 470 ml
36.218.00.0065



CONFISERIE & BON BON

STAMPI PER GELATINE



SG01 Arancio / Lemonslice

Size: 45 x 18 h 15 mm
Volume: 168 ml
22.001.00.0098



SG03 Cuore / Heart

Size: 34 x 30 h 18 mm
Volume: 192 ml
22.003.00.0098



SG04 Mezzasfera / Halfsphere

Size: Ø 27 h 13,5 mm
Volume: 120 ml
22.004.00.0098



SG05 Bon bon / Pastille

Size: Ø 30 h 11 mm
Volume: 144 ml
22.005.00.0098



SG08 Fragola / Strawberry

Size: 36 x 30 h 20 mm
Volume: 240 ml
22.008.00.0098



SG10 Rettangolo / Rectangle

Size: 60 x 22 h 16 mm
Volume: 240 ml
22.010.00.0098



Tappetini in silicone microforati con anima in fibra di vetro.

Microperforated silicone mats with fiberglass core

Air Mat

Small Size: 300x400 mm | 40.109.99.0000
Gastronorm Size: 520x315 mm | 40.110.99.0000
Big Size: 583x384 mm | 40.107.99.0000



Air Mat Choux 583x384 mm

Size: 583x384 mm | 40.112.99.0000
From Ø 2 cm to Ø 7 cm

Lato A - Side A

Lato B - Side B



Mini Choux

Choux



Air Mat Éclair 583x384 mm

Size: 583x384 mm | 40.111.99.0000

Lato A - Side A



Mini Éclairs

Lato B - Side B



Éclairs



Air Mat Éclair & Choux 300x400

Size: 300x400 mm | 40.113.99.0000

Lato A - Side A



Choux

Lato B - Side B



Eclairs



Fiberglass

Fiberglass 1

Size: 583 x 384 mm | **40.846.00.0000**

Fiberglass 2

Size: 520 x 315 mm | **40.623.00.0000**

Fiberglass 3

Size: 620 x 420 mm | **40.624.00.0000**

Fiberglass 4

Size: 795 x 600 mm | **40.625.00.0000**

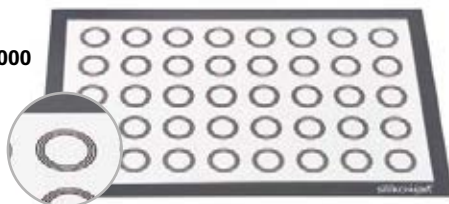
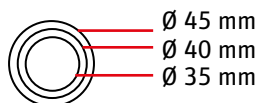
Fiberglass 5

Size: 400 x 300 mm | **40.626.87.0000**



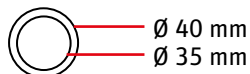
Fiberglass Circles

Size: 583 x 384 mm | **40.108.99.0000**



Macaron Fiberglass

Size: 400 x 300 mm | **40.114.99.0000**



Silicone mat with circles with a fiberglass core perfect for baking macarons and biscuits. Perfect for modelling pastes, chocolate and sugar.

Silicopat

Silicopat 1

Size: 400x600 mm | **13.001.00.0000**

Silicopat 5

Size: 270x420 mm | **13.005.00.0000**

Silicopat 6

Size: 360x430 mm | **13.006.00.0000**

Silicopat 7

Size: 300x400 mm | **13.007.00.0000**

Silicopat 8

Size: 250x350 mm | **13.008.00.0000**

Silicopat 9

Size: 310x510 mm | **13.009.00.0000**

Silicopat 11

Size: 750x450 mm | **13.011.00.0000**



Tapis Roulade

Tapis Roulade 01

Size: 422x352 mm | **13.020.00.0000**

Tapis Roulade 02

Size: 546x352 mm | **13.021.00.0000**

Tapis Roulade 03

Size: 325x325 mm | **13.022.00.0000**

Tapis Roulade 05

Size: 360x560 mm | **13.029.00.0000**



DECORATIVE MATS

Love Mat

Size: 600x400 h 8 mm | **33.032.20.0096**



Ret H4

Size: 600x400 h 40 mm | **43.445.99.0000**

Ret H5

Size: 600x400 h 50 mm | **43.446.99.0000**



Macaron Mat

Size: 300x400 mm | Ø 35 mm x 48 | **33.041.00.0060**

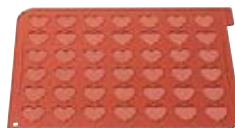
Size: 600x400 mm | Ø 40 mm x 70 | **33.042.20.0060**



Heart Macaron

Size: 300x400 mm

Macaron size: 38,5 x 35 mm
33.043.00.0060



Whoopies

Size: 300x400 mm

Whoopies size: Ø 70 mm

33.046.00.0060



Tapis Relief 01

Greca Grande 600x400 mm

Each Band h 4 cm

70.612.00.0098



Tapis Relief 04

Fregio 600x400 mm

Each Band h 3 cm

70.550.00.0098



Tapis Relief 06

Scacchi 600x400 mm

Each Band h 3 cm

70.552.00.0098



Tapis Relief 01 Bis

Greca Piccola 600x400 mm

Each Band h 3 cm

70.558.00.0098



Tapis Relief 10

Greca Quadri 600x400 mm

Each Band h 4 cm

70.556.00.0098



Tapis Relief 08

Cuori 600x400 mm

Each Band h 3 cm

70.554.00.0098



Tapis Relief 02

Pois 600x400 mm

70.617.00.0098



Tapis Relief 05

Musica 600x400 mm

Each Band h 3 cm

70.551.00.0098



Tapis Relief 09

Fiori 600x400 mm

Each Band h 4 cm

70.555.00.0098



Tapis Relief 11

Maiolica 600x400 mm

Each Band h 3 cm

70.557.00.0098



TEX01 Wood

Size: 250 x 185 h 6 mm
33.051.20.0065



TEX02 Vienna

Size: 250 x 185 h 6 mm
33.052.20.0065



TEX03 Matelassé

Size: 250 x 185 h 36 mm
33.053.20.0065



TEX05 Arabesque

Size: 250 x 185 h 6 mm
33.055.20.0065



TEX06 Coffee

Size: 250 x 185 h 6 mm
33.056.20.0065



TEX08 Love

Size: 250 x 185 h 6 mm
33.058.20.0065



Modo d'uso / How to use:



WMAT Pois

Size: 600x400 h 3 mm
33.063.20.0065





La linea i-Gloo propone una serie di prodotti in policarbonato infrangibile nel tempo e agli urti, ideali per la conservazione, lo stoccaggio e l'esposizione delle vostre creazioni. Sono resistenti e indeformabili anche dopo essere stati posti a basse temperature (-60° C) risultando quindi essere utilizzabili anche in abbattitore.

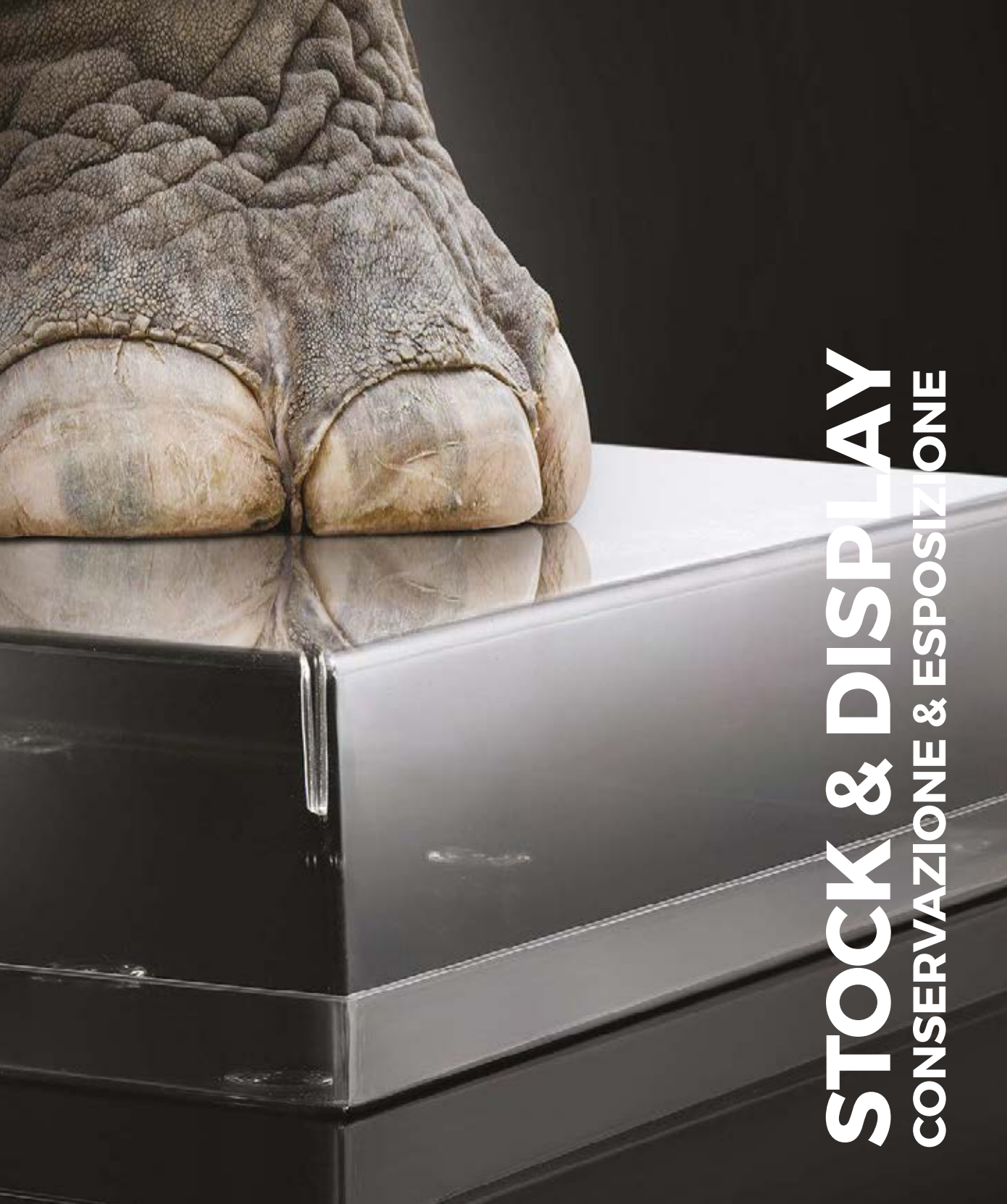
The i-Gloo range proposes a series of products in polycarbonate which is ideal for the conservation, stocking and exhibition of your creations. They are resistant and do not lose their shape even after undergoing low temperature (-60°C) and thus are usable also in the blast chiller.

VANTAGGI / ADVANTAGE

- Assoluta trasparenza
- Facile identificazione del prodotto all'interno
- Resistenza agli urti
- Impilabilità

- *Absolute transparency*
- *Easy identification of the product inside*
- *Crash-proof*
- *Stackable*





STOCK & DISPLAY

CONSERVAZIONE & ESPOSIZIONE

I-Gloo 5.5

Size: 600x400 h 55 mm
Cover
99.429.86.0000



I-Gloo 8.5

Size: 600x400 h 85 mm
Cover
99.433.86.0000



Total I-Gloo 5.5

Size: 600x400 h 55 mm
Tray + Cover
25.425.86.0000



Total I-Gloo 8.5

Size: 600x400 h 85 mm
Tray + Cover
25.427.86.0000



Vgel01

Size: 300x400 h 12 mm
Tray
99.424.86.0000



Vgel02

Size: 600x400 h 22 mm
Tray
99.428.86.0000



Small I-Gloo

Size: 390x109 h 32 mm
Cover
99.426.86.0000



Small total I-Gloo

Size: 390x109 h 32 mm
Tray + Cover
25.426.87.0098



Vgel03

Size: 119x395 h 12 mm
Tray
25.425.87.0098
Set 2 pcs



Small Tray éclair

Size: 32x140 mm
Small: 52.235.20.0002
Set 100 pcs

Size: 42x102 mm
Small: 52.291.20.0002
Set 100 pcs



Espositori per l'esposizione nella vetrina. Occupano lo spazio di vaschette standard. Adatti per tutta la linea Steccoflex , Steccoflex Mini, Easy Pop e Conoflex.

Stands for displaying in the showcase. They take the space of a standard container. Ideal for the whole Steccoflex, Steccoflex Mini, Easy Pop and Conoflex.

Espogel up mini

Size: 235x360 h 48 mm
99.432.86.0165
24 pz Sticks | 35 pz Kono



Espogel up

Size: 235x360 h 48 mm
99.422.86.0165



Espogel down

Size: 235x360 h 48 mm
99.421.86.0165



Pop stand

Size: Ø 220 h 110 mm
Black | **25.939.20.0065**
White | **25.939.87.0065**



25.434.99.0082

I LOVE LEVELS è il kit pensato per creare, trasportare e stoccare con facilità creazioni multistrato. I LOVE LEVELS è composto da tre elementi: un coperchio in policarbonato trasparente I-GLOO altezza 5.5 cm, uno stampo in silicone rettangolare e una tavoletta 60x40 cm. Lo stampo rettangolare graduato rende pratico e preciso il riempimento, la tavoletta consente un agevole spostamento delle realizzazioni da una superficie all'altra, mentre il coperchio in policarbonato assicura uno stoccaggio impeccabile. Una soluzione innovativa e pratica concepita per agevolare e utilizzare la produzione in laboratorio.

I LOVE LEVELS is the kit designed to easily create, transport and store multi-layered preparations. I LOVE LEVELS is composed of three elements: a transparent polycarbonate I-GLOO 5.5 cm high lid, a rectangular silicone mould and a 60x40 cm cake board. The rectangular graduated mould facilitates practical and precise filling, the cake board allows an easy passage from one surface to the other, while the polycarbonate cover ensures impeccable storage. An innovative and practical solution designed to facilitate an optimize the production in the pastry laboratory.



Size: 600 x 400 h 55 mm



90° Size: 555 x 355 h 50 mm
Volume: 9900 ml



Size: 600 x 400 mm

COVER

- ⊕ Chiusura ad incastro per evitare la formazione di brina e di condensa
Safe closing to avoid dew or frost formation
- ⊕ Perfettamente impilabile riducendo al minimo gli spazi di stoccaggio
Perfectly stackable occupying minimum storage space
- ⊕ Ideale come supporto per lo stampo
Ideal as support for the mould



MOULD

- ⊕ Realizzato in silicone platinico di alta qualità
Made in high-quality platinum liquid silicone
- ⊕ Estremamente flessibile per agevolare lo smodellamento della preparazione
Extremely flexible to ease the un moulding of the preparation
- ⊕ Dotato di misurazioni per facilitare il riempimento
Equipped with notches to make the filling easier



top resistance
NEW MATERIAL

Cake Board

Size: 600x400 mm | 99.434.87.0000

CAKE BOARD

- ⊕ Privo di bordi in modo da garantire un passaggio impeccabile da una superficie all'altra
Edgeless in order to ensure a perfect passage from one surface to the other
- ⊕ Realizzato in plastica di alta qualità caratterizzata da un perfetto isolamento termico e da una migliore distribuzione dell'umidità
Made in high-quality plastic, characterised by a perfect thermal insulation and a better distribution of humidity
- ⊕ Ideale anche per la prelievitazione di brioches, panettoni e preparazioni affini
Ideal also for the pre-lievining of brioches, panettone cakes and similar preparations
- ⊕ Può essere riposto nei carrelli da laboratorio
It can be stowed in the pastry trolleys
- ⊕ Coincide con il coperchio I-GLOO consentendo un facile trasporto delle preparazioni
It matches the I-GLOO cover allowing an easy movement of the preparations





POTETE FARNE DI TUTTI I COLORI SENZA MAI UNA ROTTURA.
DA OGGI I VOSTRI PREZIOSI MACARONS HANNO UN RIFUGIO SICURO.

MORE COLOURS THAN THE RAINBOW, STRONGER THAN A ROCK. NOW
YOUR PRECIOUS MACARONS CAN BE SAFELY STORED.

8 Colori classici e di tendenza
8 Classic and trendy colours

Personalizzabile
Customizable

Trasparente
Transparent

Robusta
Strong

Impilabile
Stackable

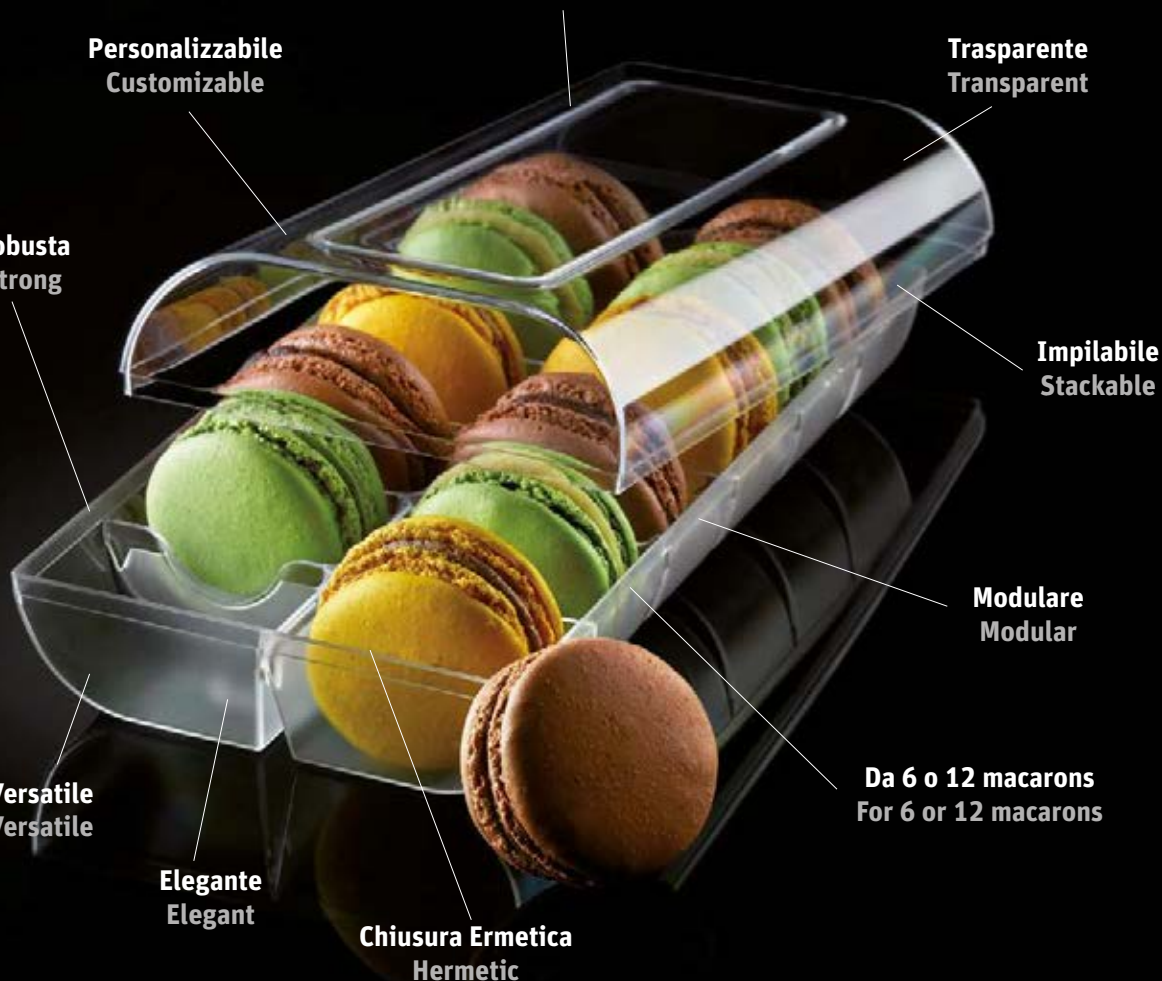
Modulare
Modular

Versatile
Versatile

Da 6 o 12 macarons
For 6 or 12 macarons

Elegante
Elegant

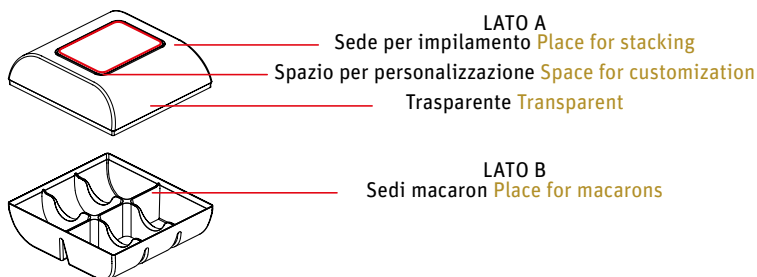
Chiusura Ermetica
Hermetic



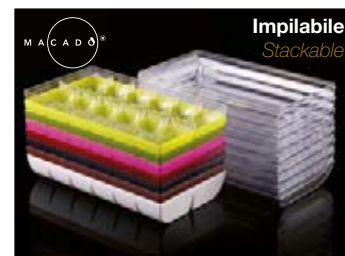
MACADÒ - CONFEZIONE PORTA MACARON / BOX FOR MACARONS

MACADÒ è una pratica e funzionale confezione in plastica resistente porta macarons, disponibile nelle versioni da 6 e da 12, composta da un coperchio trasparente e da una base disponibile in 8 colori design. Il coperchio è dotato di una chiusura ermetica a incastro stabile, in modo da preservare i macarons dall'umidità, la sua trasparenza, inoltre, permette una chiara e immediata visione dei prodotti contenuti. MACADÒ presenta una struttura del fondo a celle che permette di separare i macarons in modo tale che non si tocchino né rovinino nella fase di esposizione e trasporto. La confezione è stata progettata seguendo una logica di modularità che permette di esporre esattamente 10 MACADÒ da 12 e 20 MACADÒ da 6 nelle teglie 60x40 utilizzati dai professionisti. MACADÒ' può essere personalizzato con un adesivo, un nastro o con qualsivoglia materiale di decoro normalmente utilizzato in pasticceria.

MACADÒ is a practical, resistant and functional plastic box for macarons. Available in 2 sizes: for 6 or for 12 macarons. It is composed by a transparent cover, and a tray available in 8 design colours. The cover can be closed hermetically with a stable joint. In this way macarons are protected from humidity. Furthermore, thanks to its transparency, the products inside are clearly visible. MACADÒ can be customized with a sticker, a ribbon or any other decorative element used in pastry shops.



Color	Macadò 6 pcs Master 90 pcs	Macadò 12 pcs Master 48 pcs	
<u>FUXIA</u>	72.351.19.0000	72.352.19.0000	
<u>FLUO GREEN</u>	72.351.62.0000	72.352.62.0000	
<u>RUBY RED</u>	72.351.31.0000	72.352.31.0000	
<u>WHITE</u>	72.351.83.0000	72.352.83.0000	
<u>TRANSPARENT</u>	72.351.86.0000	72.352.86.0000	
<u>BLACK</u>	72.351.20.0000	72.352.20.0000	





MICRO-PERFORATED MOULDS

STAMPI MICROFORATI

NUOVO MATERIALE MICROFORATO

Nuovo materiale microforato in silicone e fibra di vetro ideale per la cottura. Questo innovativo materiale grazie alla sua trama microforata consente una diffusione uniforme del calore, riducendo i tempi di cottura e garantendo un risultato perfetto. Ideale sia per creazioni dolci che salate. Ideale per creare crostate, prodotti lievitati e sfoglie. Gli stampi con questo materiale sono antiaderenti e possono essere utilizzati su entrambi i lati per preparare tartellette vuote o ripiene.

Range di temperatura: - 40° C + 230° C

NEW MICRO-PERFORATED MATERIAL

New micro-perforated material with a glass fiber ideal for baking. This innovative material thanks to its micro-perforated texture allows a uniform diffusion of the heat and the moisture output, reducing cooking times and ensuring a perfect result. Perfect both for sweet and savory creations. Ideal to create tarts, leavened products, short pastry and crust. The moulds developed with this material are non-stick and can be used on both sides to prepare empty or stuffed tartlets.

Temperature range: - 40° C + 230° C (- 40° F + 446° F)

- + Ideali per tutti i tipi di impasto, texture e consistenze: dalle masse montate ai lievitati sfogliati, alle paste friabili.

Ideal for all kind of batters, pastries and doughs: perfect for sponge cakes, shortcrust, flaky textures, puff pastry and yeasted dough.

- + L'impasto rimane contenuto nella cavità dello stampo microforato e non fuoriesce.

The dough remains inside the micro-perforated mould cavity and does not leak out.

- + Stampo antiaderente.

Non stick mould.

- + Smodellamento semplice e perfetto.

Easy and perfect unmoulding.

- + Stampo utilizzabile su entrambi i lati per preparare gusci di pasta frolla o pasta brisée e tartellette ripiene.

The mould can be used on both sides to prepare shortcrust pastry or brisée pastry shells and stuffed tartlets

- + I cake ad alto contenuto di grasso potrebbero leggermente fuoriuscire dalla base dello stampo durante la cottura, garantendo comunque un risultato finale impeccabile.

High fat cake doughs could slightly leak out from the base of the mould during baking, ensuring in any case an excellent final result.



Airplus 02 Plum Cake

Size mould: 195x290 mm
Size: 270 x 70 h 30 mm
Set 4 pz/pcs
70.502.20.0465



Tray 600x400 mm



Airplus 03 Mini Plumcake

Size mould: 195x290 mm
Size: 40 x 95 h 25 mm
Set 4 pz/pcs
70.503.20.0465



Tray 600x400 mm



Airplus 13 Round

Size mould: 300x400 mm
Size: Ø 60 h 40 mm
Set 2 pz/pcs
70.513.20.0265



Tray 600x400 mm



Airplus 14 Round

Size mould: 300x400 mm
Size: Ø 85 h 20 mm
Set 2 pz/pcs
70.514.20.0265



Tray 600x400 mm



Airplus 15 Round

Size mould: 300x400 mm
Size: Ø 40 h 16 mm
Set 2 pz/pcs
70.515.20.0265



Tray 600x400 mm



Airplus 16 Round

Size mould: 300x400 mm

Size: Ø 50 h 16 mm

Set 2 pz/pcs

70.516.20.0265



Tray 600x400 mm



Airplus 18 Round

Size mould: 300x400 mm

Size: Ø 48 h 22 mm

Set 2 pz/pcs

70.518.20.0265



Tray 600x400 mm



Airplus 12 Round

Size mould: 300x400 mm

Size: Ø 120 h 30 mm

Set 2 pz/pcs

70.512.20.0265



Tray 600x400 mm



Airplus 17 Square

Size mould: 300x400 mm

Size: 50 x 50 h 20 mm

Set 2 pz/pcs

70.517.20.0265



Tray 600x400 mm



Airplus 19 Square

Size mould: 300x400 mm

Size: 85 x 85 h 20 mm

Set 2 pz/pcs

70.519.20.0265



Tray 600x400 mm



Airplus 20 Square

Size mould: 300x400 mm

Size: 35 x 35 h 16 mm

Set 2 pz/pcs

70.520.20.0265



Tray 600x400 mm



Airplus 21 Triangle

Size mould: 300x400 mm

Size: 60x60x60 h 25 mm

Set 2 pz/pcs

70.521.20.0265



Tray 600x400 mm



Airplus 11 Eclair

Size mould: 300x400 mm

Size: 25 x 125h 5 mm

Set 2 pz/pcs

70.511.20.0265



Tray 600x400 mm



Airplus 31 Eclair

Size mould: 600x400 mm

Size: 25 x 125h 5 mm

Set 1 pz/pcs

70.531.20.0065



Tray 600x400 mm



Airplus 32 Midi Plumcake

Size mould: 600x400 mm

Size: 130 x 48 h 20 mm

Set 1 pz/pcs

70.532.20.0065



Tray 600x400 mm



AIRPLUS® STRIPS

Pratiche e funzionali fasce microforate ideali per la cottura della pasta frolla e dei lievitati. Le Airplus Strips sfruttano la tecnologia e l'antiaderenza della fibra di vetro intrecciata, che rende le fasce perfettamente antiaderenti. I microfori consentono una diffusione uniforme del calore per una cottura perfetta e una sfornatura veloce senza la necessità di ungerle. Le Airplus Strips sono l'ideale per una facile gestione di stoccaggio in laboratorio, le fasce sono facilmente lavabili e riutilizzabili. Set da 5 strips.

Range di temperatura: - 40°C +230°C

Practical and functional micro-perforated strips ideal for baking shortcrust pastry for tarts and leavened pastry. Airplus Strips take advantage of the technology of the fiberglass texture, which makes the strips completely non-stick. The micro-holes allow a uniform diffusion of the heat for a perfect baking and a quick unmoulding without the necessity of greasing them. Airplus Strips are ideal for an easy stocking in the lab. The strips are washable and reusable. 5 pcs set.

Temperature range: - 40°C + 230°C (-40°F +446°F) .



Airplus Strip Ø 140-160

Size: da Ø 140 a Ø 160 h 40 mm

5 pz/pcs

70.550.20.0065



Airplus Strip Ø 160-180

Size: da Ø 160 a Ø 180 h 40 mm

5 pz/pcs

70.551.20.0065



Airplus Strip Ø 180-200

Size: da Ø 180 a Ø 200 h 40 mm

5 pz/pcs

70.552.20.0065



chocado

LA GAMMA CHOCADO

Dal laboratorio di innovazione di Silikomart Professional nasce Chocado: la nuova gamma di forme progettate da cioccolatieri per i cioccolatieri.

Silikomart Professional approda nel settore dell'alta cioccolateria portando con sé tutti i plus che caratterizzano il nuovo materiale Tritan™ e il silicone liquido platinico. Dall'alta performance, alla resistenza termica e all'estrema durezza.

I designer Silikomart con la gamma Chocado mirano inoltre ad ampliare gli orizzonti del cioccolato: alcune delle forme vengono abbinare a stampi in silicone dando così la possibilità ai cioccolatieri di realizzare inserti perfetti, unendo nuovi sapori e consistenze al cioccolato. I cioccolatini estivi ne sono l'esempio, perfetti da proporre anche nei mesi dove il consumo del cioccolato si riduce.

All'interno della gamma Chocado nasce inoltre una collezione signature, dove alcuni tra i più acclamati professionisti del panorama internazionale, Paul Occhipinti, Alexandre Bourdeaux, Vincent Guerlais, David Vidal, Kirsten Tibballs e Andrey Dubovik danno vita a tre diverse forme per ciascuno di loro: una per realizzare Praline, una per Snack Bar e una per Tablette.

The Chocado range

From the innovative laboratory of Silikomart Professional comes Chocado: the new range of shapes designed by chocolatiers for chocolatiers.

Silikomart Professional lands in the haute chocolatier sector bringing with it all the advantages that characterize the new Tritan™ material and the platinum liquid silicone. From high performance, to thermal resistance and extreme durability.

Through Chocado collection, Silikomart designers aim to broaden the horizons of chocolate: some shapes match with silicone moulds, in order to give the chance to chocolatiers to create perfect inserts, combining new flavours and textures and giving life to the so called "summer chocolates". These chocolates will be the perfect to offer in those months where the chocolate consumption decreases.

Within Chocado range it is presented a collection designed and signed by some of the most acclaimed professionals on the international scene: Paul Occhipinti, Alexandre Bourdeaux, Vincent Guerlais, David Vidal, Kirsten Tibballs and Andrey Dubovik. Each of them created three different shapes, one to make pralines, one for snack bar and one for tablette.



SHIKOMOL
professional

BPA FREE

tritan™

from eastman



CLARITY



DURABILITY



SAFETY



STYLE

Tritan™: MEGLIO DI QUALSIASI ALTRA PLASTICA

Gli stampi Chocado sono realizzati con il materiale innovativo Tritan™ che garantisce un'eccellente grado di durezza e sicurezza. La superiorità di Tritan™ rispetto alle altre materie plastiche è stata chiaramente dimostrata e la qualità dei nostri stampi garantisce un'ottimo grado di stampaggio ed un'eccellente purezza del materiale.

DURATA

I prodotti realizzati con Tritan™ hanno un'estrema durezza. Infatti hanno una resistenza agli urti di gran lunga maggiore rispetto ad altre plastiche e vetro, resistendo straordinariamente agli urti, ai graffi e alle ammaccature, mantenendo queste proprietà anche dopo anni di utilizzo e migliaia di lavaggi in lavastoviglie.

SICUREZZA

Tritan™ non contiene BPA, BPS (bisfenolo S) e altri bisfenoli. È questa peculiarità a rendere Tritan™ un materiale adatto al contatto con gli alimenti.

Tritan™: BETTER THAN ANY OTHER PLASTIC

Chocado moulds are made with the innovative material Tritan™ that provides an excellent level of durability and safety. The superiority of Tritan™ over other plastics has been clearly demonstrated and the quality of our moulds guarantees an excellent degree of moulding and material purity.

DURABILITY

Products made with Tritan™ have extreme durability. In fact, they have a greater impact resistance than other plastics and glass, impressively resisting to bumps, scratches and dents, retaining these properties even after years of use and thousands of dishwasher washes.

SAFETY

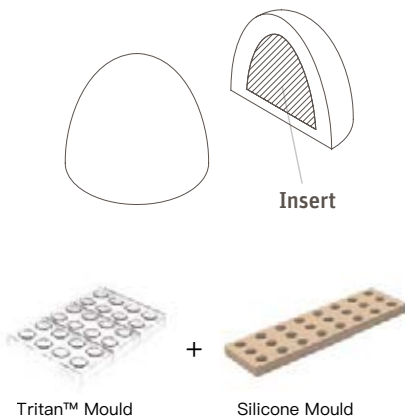
Tritan™ does not contain BPA, BPS (bisphenol S) or other bisphenols. This fact ensures absolute reliability of these Tritan™ products for food contact.

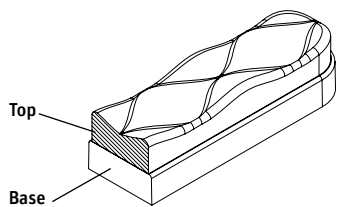
Kit Dome 01

Vol. 8 ml

Praline Size:
Ø 26 h 22 mm

24 Praline / mould
52.930.86.0065





Top

Base

By Marike Van Beurden

Marike

Kit Bar Sisma

Vol. 52 ml

Snack Bar Size:
120 x 25 h 22 mm

8 Snack Bar / mould
52.993.86.0065

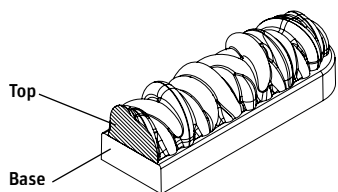


Tritan™ Mould

+



Silicone Mould



Top

Base

By Marike Van Beurden

Marike

Kit Bar Magma

Vol. 53 ml

Snack Bar Size:
120 x 25 h 25 mm

8 Snack Bars / Mould
52.994.86.0065

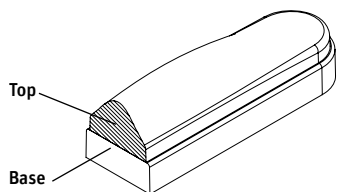


Tritan™ Mould

+



Silicone Mould



Top

Base

By Marike Van Beurden

Marike

Kit Bar Vulcano

Vol. 52 ml

Snack Bar Size:
120 x 25 h 27 mm

8 Snack Bars / Mould
52.995.86.0065

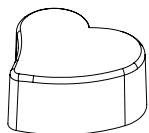


Tritan™ Mould

+



Silicone Mould



By Kirsten Tibballs

Kirsten Tibballs



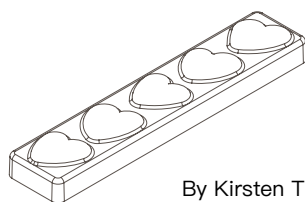
Tritan™ Mould

Tesoro -P

Vol. 8 ml

Praline Size:
30 x 27 h 16 mm

24 Praline / Mould
52.934.86.0065



By Kirsten Tibballs

Kirsten Tibballs



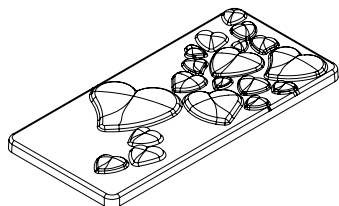
Tritan™ Mould

Tesoro -B

Vol. 74 ml

Snack Bar Size:
120 x 25 h 12 mm

8 Snack Bars / Mould
52.935.86.0065



By Kirsten Tibballs

Kirsten Tibballs



Tritan™ Mould

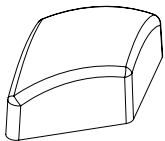
Tesoro -T

Vol. 74 ml

Tablette Size:
150 x 70 h 10 mm

3 Tablette / Mould
52.936.86.0065





By Jonathan Mougel

Jonathan Mougel
PÂTISSIER
MEILLEUR OUVRIER DE FRANCE

Gemma -P

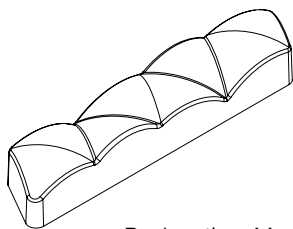
Vol. 7,8 ml

Praline Size:
41 x 25 h 15 mm

24 Praline / mould
52.931.86.0065



Tritan™ Mould



By Jonathan Mougel

Jonathan Mougel
PÂTISSIER
MEILLEUR OUVRIER DE FRANCE

Gemma -B

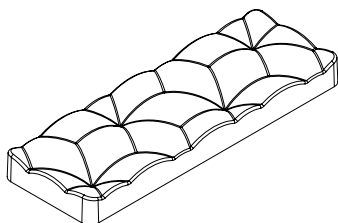
Vol. 53 ml

Snack Bar Size:
114 x 23 h 15 mm

10 Snack Bars / Mould
52.932.86.0065



Tritan™ Mould



By Jonathan Mougel

Jonathan Mougel
PÂTISSIER
MEILLEUR OUVRIER DE FRANCE

Gemma -T

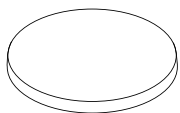
Vol. 92,5 ml

Tablette Size:
150 x 52 h 14 mm

3 Tablettes / Mould
52.933.86.0065



Tritan™ Mould



By Luca Bernardini



Tritan™ Mould

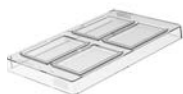
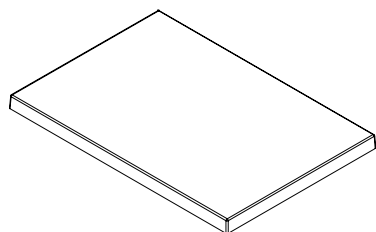


Degusta 01-P

Vol. 3,2 ml

Tablette Size:
Ø 35 h 5 mm

15 Pralines / Mould
52.927.86.0065



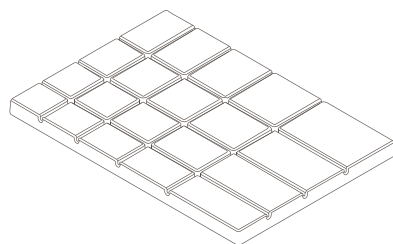
Tritan™ Mould

Degusta02 -T

Vol. 30 ml

Tablette Size:
95 x 65 h 5 mm

4 Tablette / Mould
52.926.86.0065



Tritan™ Mould

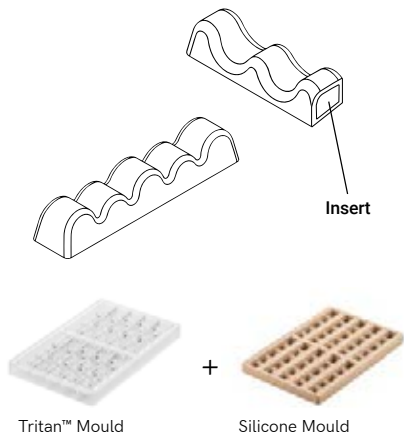
Degusta 01-T

Vol. 30 ml

Tablette Size:
95 x 65 h 5 mm

4 Tablettes / Mould
52.925.86.0065



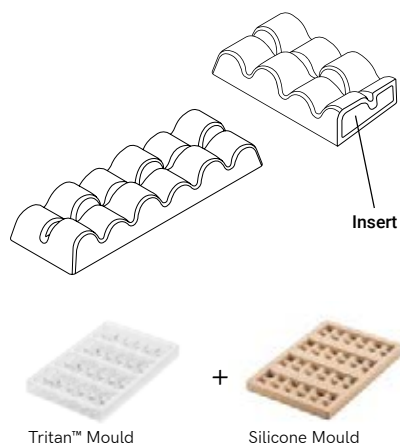


Kit Sinfonia-B

Vol. 42 ml

Snack Bar Size:
120 x 25 h 20,5 mm

10 snack bar / mould
52.924.86.0065

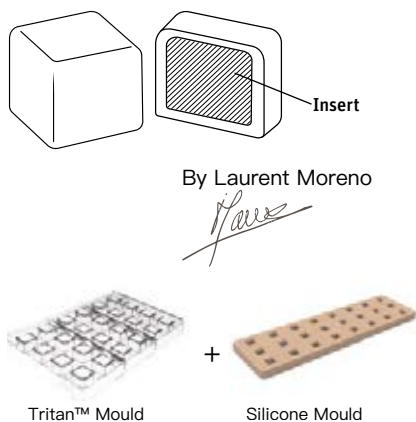


Kit Sinfonia-T

Vol. 107 ml

Tablette Size:
150 x 50 h 20,5 mm

4 Tablettes / mould
52.923.86.0065



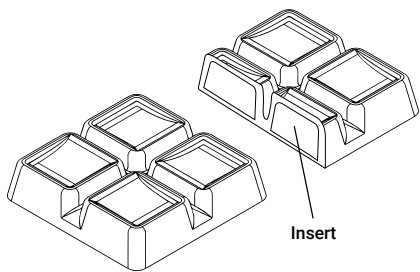
Kit Cubo 01

Vol. 8,5 ml

Praline Size:
21 x 21 h 20 mm

24 Praline / Mould
52.929.86.0065





Tritan™ Mould

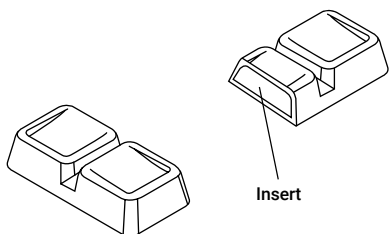
Silicone Mould

Kit Blocco-T

Vol. 77 ml

Tablette Size:
75 x 75 h 16,5 mm

6 Blocks / Mould
52.921.86.0065



Tritan™ Mould

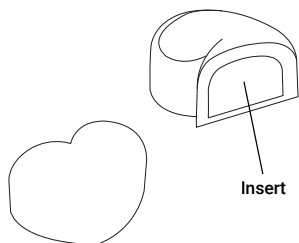
Silicone Mould

Kit Blocco-B

Vol. 38,5 ml

Snack Bar Size:
75,5 x 38 h 16,5 mm

10 Snack Bar / Mould
52.922.86.0065



Tritan™ Mould

Silicone Mould

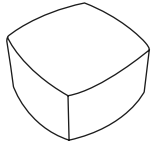
Kit Cuore 01

Vol. 9,4 ml

Praline Size:
35 x 27 h 17 mm

24 pralines / mould
52.920.86.0065





Cupola-P

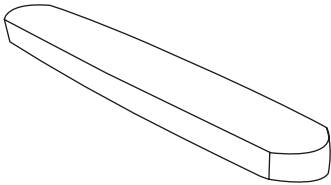
Vol. 8 ml

Praline Size:
26 x 26 h 16 mm

24 Pralines / Mould
52.917.86.0065



Tritan™ Mould



Cupola-B

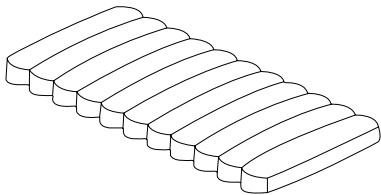
Vol. 27 ml

Snack Bar Size:
121 x 20,5 h 15,5 mm

8 Snack Bars / Mould
52.918.86.0065



Tritan™ Mould



Cupola-T

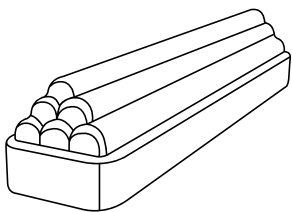
Vol. 117 ml

Tablette Size:
153 x 74 h 14 mm

3 Tablettes / Mould
52.919.86.0065



Tritan™ Mould



Kit Bar Tronco

Vol. 48 ml

Snack Bar Size:
Silicone Mould 115 x 20 h 13 mm
Vol. 8 x 19 ml
Tritan Mould 128 x 33 h 14 mm
Vol. 8 x 29 ml



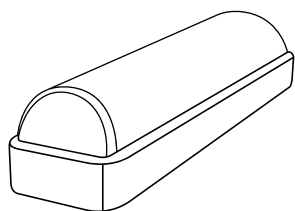
Tritan™ Mould

+



Silicone Mould

8 Snack Bars / Mould
52.916.86.0065



Kit Bar Volta

Vol. 52 ml

Snack Bar Size:
Silicone Mould 115 x 20 h 13 mm
Vol. 8 x 23 ml
Tritan Mould 128 x 33 h 14 mm
Vol. 8 x 29 ml



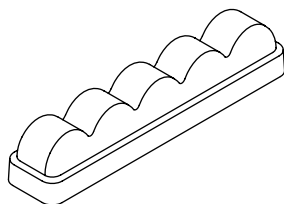
Tritan™ Mould

+



Silicone Mould

8 Snack Bars / Mould
52.991.86.0065



Kit Bar Duna

Vol. 57 ml

Snack Bar Size:
Silicone Mould 115 x 20 h 13 mm
Vol. 8 x 28 ml
Tritan Mould 128 x 33 h 14 mm
Vol. 8 x 29 ml



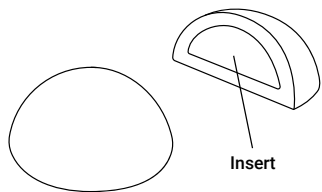
Tritan™ Mould

+



Silicone Mould

8 Snack Bars / Mould
52.992.86.0065



Kit Semisfera 01

Vol. 8,5 ml

Praline Size:
Ø31 mm h 16,5 mm

24 pralines / mould
52.913.86.0065

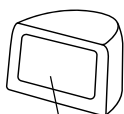
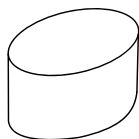


Tritan™ Mould

+



Silicone Mould



Insert

Kit Ovale 01

Vol. 8,5 ml

Praline Size:
23 x 33 h 15 mm

24 pralines / mould
52.914.86.0065

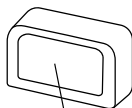
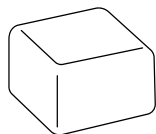


Tritan™ Mould

+



Silicone Mould



Insert

Kit Quadro 01

Vol. 8,9 ml

Praline Size:
25 x 25 h 15 mm

24 pralines / mould
52.915.86.0065



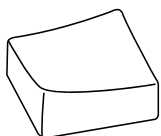
Tritan™ Mould

+



Silicone Mould

Onda-P



By David Vidal

D. Vidal



Tritan™ Mould

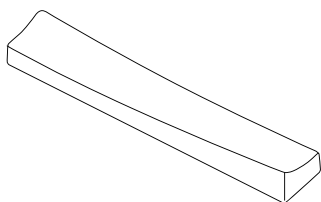
Vol. 8 ml

Praline Size:
28,5 x 28,5 h 13 mm

24 Pralines / Mould
52.901.86.0065



Onda-B



By David Vidal

D. Vidal



Tritan™ Mould

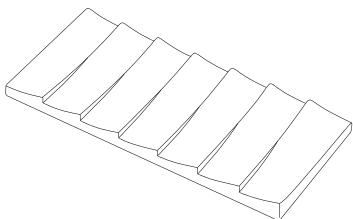
Vol. 26 ml

Snack Bar Size:
120 x 20 h 15 mm

10 Snack Bars / Mould
52.903.86.0065



Onda-T



By David Vidal

D. Vidal



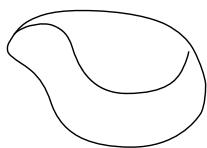
Tritan™ Mould

Vol. 85 ml

Tablette Size:
150,5 x 70 h 11 mm

3 Tablettes / Mould
52.902.86.0065





By Kirsten Tibballs

Goccia-P

Vol. 8 ml

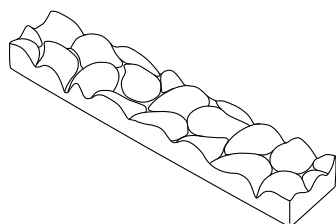
Praline Size:
29 x 41 h 14 mm

24 Pralines / Mould
52.907.86.0065



Tritan™ Mould

Kirsten Tibballs



By Kirsten Tibballs

Goccia-B

Vol. 30 ml

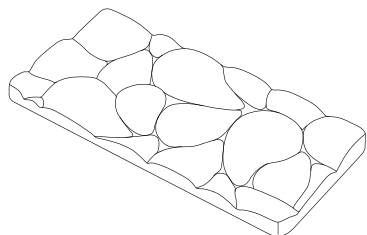
Snack Bar Size:
120 x 25 h 16 mm

8 Snack bars / Mould
52.909.86.0065



Tritan™ Mould

Kirsten Tibballs



By Kirsten Tibballs

Goccia-T

Vol. 80 ml

Tablette Size:
150 x 70 h 8,3 mm

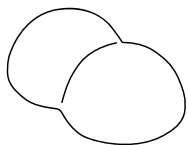
3 Tablettes / Mould
52.908.86.0065



Tritan™ Mould

Kirsten Tibballs





Bolla-P

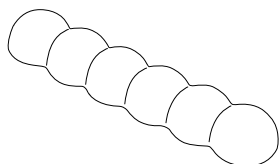
Vol. 8 ml

Praline Size:
25 x 40 h 14 mm

24 Pralines / Mould
52.910.86.0065



Tritan™ Mould



Bolla-B

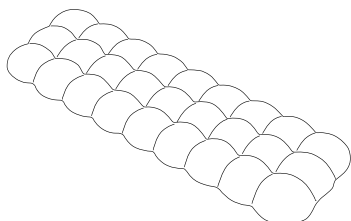
Vol. 25 ml

Snack Bar Size:
115 x 25 h 15 mm

10 Snack Bars / Mould
52.912.86.0065



Tritan™ Mould



Bolla-T

Vol. 68 ml

Tablette Size:
156 x 61 h 14 mm

4 Tablettes / Mould
52.911.86.0065



Tritan™ Mould

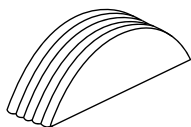


Riga-P

Vol. 8 ml

Praline Size:
47,8 x 15 h 16 mm

24 Pralines / Mould
52.904.86.0065



Tritan™ Mould

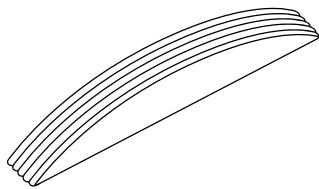


Riga-B

Vol. 25 ml

Snack Bar Size:
119,5 x 18 h 17 mm

10 Snack Bars / Mould
52.906.86.0065



Tritan™ Mould

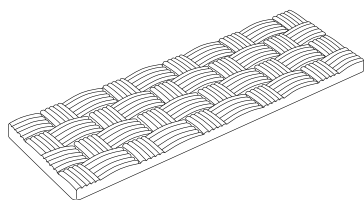


Riga-T

Vol. 68 ml

Tablette Size:
150 x 55 h 9 mm

4 Tablettes / Mould
52.905.86.0065



Tritan™ Mould





CHOCOLATE

CIOCCOLATO

Kit Rudolf

Size: 147 h 236 mm
Set 5 Moulds
Item: 70.105.99.0065



Thermoformed Moulds



Body Right



Body Left



Eyes + Paws



Snout



Horns + Nose
+ Paws + Ears

Kit Santa

Size: 248 h 188 mm
Set 6 Moulds
Item: 70.104.99.0065



Thermoformed Moulds



Body Right



Body Left



Eyes + Hands



Hat + Pom Pom
+ Shoes



Beard



Nose + Ears + Buckle

Kit Mr. Snow

Size: 181 h 212 mm
Set 4 Moulds
Item: 70.106.99.0065



Thermoformed Moulds



Body Right



Body Left



Eyes + Hands



Carrot nose
+ Hat

Kit Effy

Size: 205 x 170 h205 mm
Set 5 Moulds
Item: 70.101.99.0065



Thermoformed Moulds



Body Right



Body Left



Eyes + Paws



Ears



Paws + Trunk

Kit Teddy

Size: 140 x 161 h210 mm
Set 5 Moulds
Item: 70.103.99.0065



Thermoformed Moulds



Body Right



Body Left



Eyes + Paws



Snout



Nose + Paws
+ Ears

Koala

Size: 155 h 160 mm
Set 4 Moulds
Item: 70.107.99.0065



Thermoformed Moulds



Body Right



Body Left



Eyes + Paws + Feet



Nose + Ears - Hair

Alfie

Size: 122x113 h 87 mm
70.604.99.0065



Side A



Side B



Al Fred

Size: 160x117 h 103 mm
70.605.99.0065



Side A



Side B



Loving Birds

Size: 145x118 h 32 mm
70.608.99.0065



Side A



Side B



Lady Cocca

Size: 110x115 h 161 mm
70.603.99.0065



Side A



Side B



Lucky Bunny

Size: 110x111 h 205 mm
70.601.99.0065

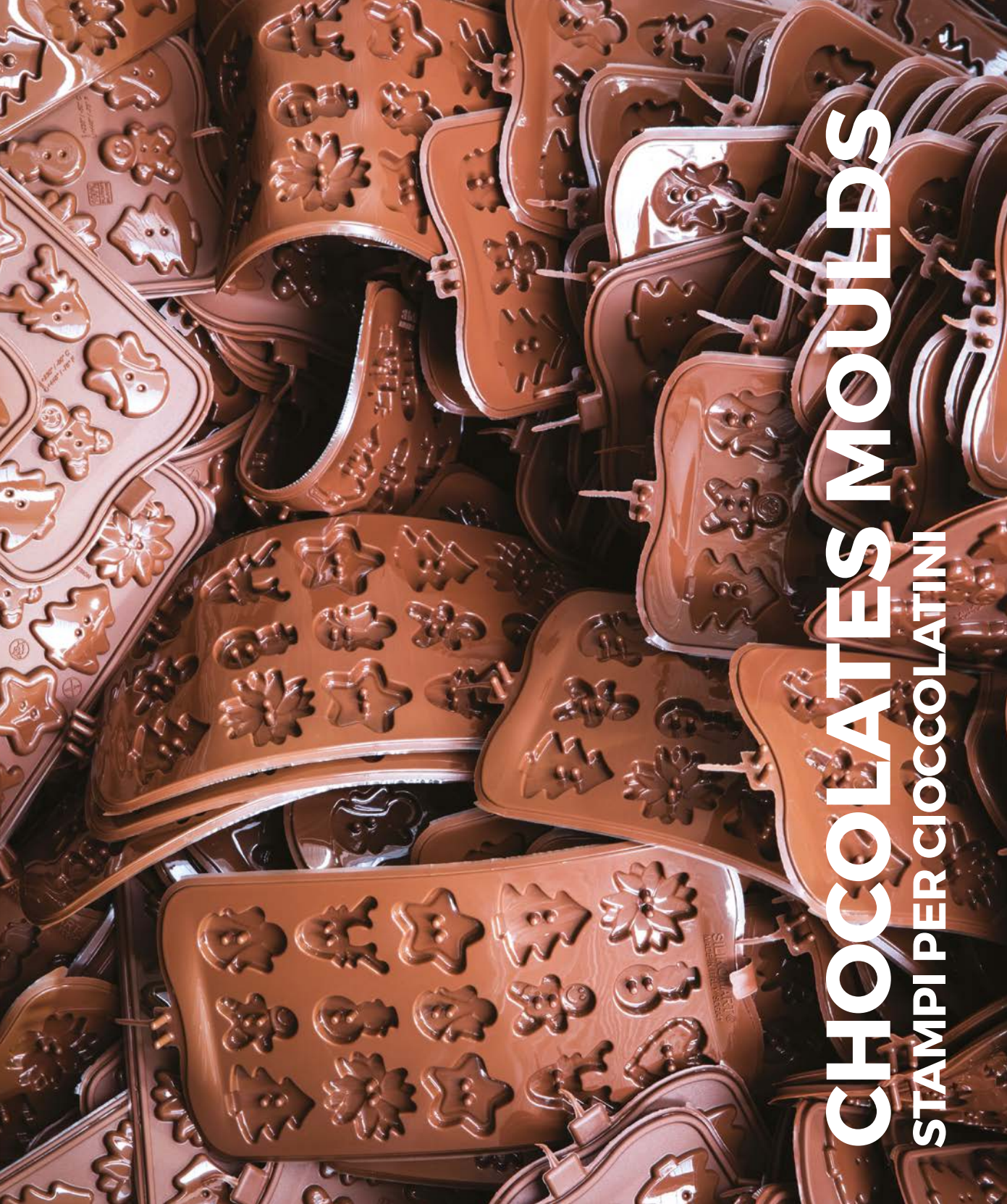


Side A



Side B





CHOCOLATES MOULDS

STAMPI PER CIOCCOLATINI

CHOCOLATE MOULDS - STAMPI PER CIOCCOLATINI

SCG01 Monamour

Size: 30 x 22 h 25 mm
Volume: 10 ml
22.101.77.0065



SCG02 Cubo

Size: 26 x 26 h 18 mm
Volume: 10 ml
22.102.77.0065



SCG03 Imperial

Size: Ø 28 h 20 mm
Volume: 10 ml
22.103.77.0065



SCG04 Vertigo

Size: Ø 28 h 20 mm
Volume: 10 ml
22.104.77.0065



SCG05 Easter

Size: 30x43 h 16 mm
Volume 6 ml
22.105.77.0065



SCG06 Christmas

Size: 34 x 34 h 18,5 mm
Volume: 4 ml
22.106.77.0065



SCG07 Praline

Size: Ø 30 h 18,5 mm
Volume: 10 ml
22.107.77.0065



SCG08 Fleury

Size: 30 x 30 h 15,5 mm
Volume: 9 ml
22.108.77.0065



SCG09 Jack

Size: 37 x 20 h 20 mm
Volume: 8 ml
22.109.77.0065



SCG10 Nature

Size: 51 x 23 h 14,5 mm
Volume: 10 ml
22.110.77.0065



SCG11 Tablette

Size: 38 x 28 h 4,5 mm
Volume: 3,5 ml
22.111.77.0065



SCG12 Mr. Ginger

Size: 43 x 35 h 12 mm
Volume: 4 ml
22.112.77.0065



SCG13 Rose

Size: Ø 28 h 18 mm
Volume: 7 ml
22.113.77.0065



SCG16 Dino

Size: 40 x 33 h 16 mm
Volume: 8 ml
22.116.77.0065



SCG17 Tea time

Size: 43,6 x 29 h 15 mm
Volume: 10 ml
22.117.77.0065



CHOCOLATE MOULDS - STAMPI PER CIOCCOLATINI

SCG19 Fantasia

Size: Ø 28,5 h 15 mm
Volume: Tot. 6,5 ml
22.119.77.0065



SCG20 Kono

Size: Ø 26 h 28 mm
Volume: 7,5 ml
22.120.77.0065



SCG21 Macaron

Size: Ø 26 h 28 mm
Volume: 7,5 ml
22.121.77.0065



SCG23 Choco Winter

Size: 33 x 27 h 15 mm
volume: 116 ml
22.123.77.0065



SCG24 Choco Springlife

Size: 36 x 26 h 15 mm
volume: 111 ml
22.124.77.0065



SCG26 Choco Gufi

34 x 30 h 15 mm
Volume: Tot. 112,5 ml
22.126.77.0065



SCG27 Choco Angels

Size: 35 x 30 h 16 mm
Volume: Tot. 111,4 ml
22.127.77.0065



SCG28 Choco Spoon

Size: 96 x 26 h 6 mm
Volume: 43 ml
22.128.77.0065



SCG29 Choco Botton

Size: 30 x 30 h 6 mm
Volume: Tot. 50 ml
22.129.77.0065



SCG30 Choco Easter

Size: 34 x 34 h 18 mm
Volume: Tot. 104 ml
22.130.77.0065



SCG32 Choco Fruit

Size: 32 x 32 h 15 mm
Volume: 10 ml
22.132.77.0065



SCG33 Choco Keys

Size: 86 x 38 h 14 mm
Volume: 10 ml
22.133.77.0065



SCG34 Choco Goal

Size: Ø 27 h 13 mm
Volume: 3 ml
22.134.77.0065



SCG35 Choco Pigs

Size: 31 x 29 h 15 mm
Volume 6 ml
22.135.77.0065



SCG36 Classic Choco Bar

Size: 155 x 77 h 9 mm
Volume: 91 ml
22.136.77.0065



CHOCOLATE MOULDS - STAMPI PER CIOCCOLATINI

SCG37 Tablette Choco Bar

Size: 155 x 77 h 9 mm
Volume: 85 ml
22.137.77.0065



SCG38 Love Choco Bar

Size: 155 x 77 h 9 mm
Volume: 85 ml
22.138.77.0065



SCG40 Choco Frozen

Size: Ø 35 h 4 mm
Volume: 3 ml
22.140.77.0065



SCG43 Choco Melody

Size: Ø 36 h 24 mm
Volume: 5 ml
22.143.77.0065



SCG45 Winter Stars

Size: Ø 30 h 15 mm
Volume: 5.6 ml
22.145.77.0065



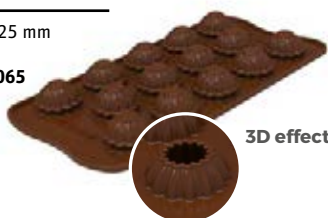
SCG46 Choco Pine

Size: 56x75 h 8 mm
Volume: 13 ml
22.146.77.0065



SCG60 Winter ball

Size: Ø 27 h 25 mm
Volume: 8 ml
22.160.77.0065



3D effect

Amleto

Size: 29 x 32 h 21 mm
Volume: 10 ml
22.155.77.0065



3D effect

Mr & Mrs Brown

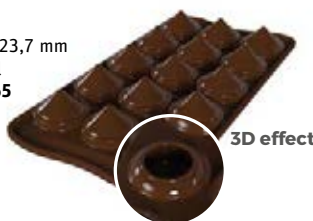
Size: Ø 25 h 40,5 mm
Volume: 10 ml
22.156.77.0065



3D effect

Kiss

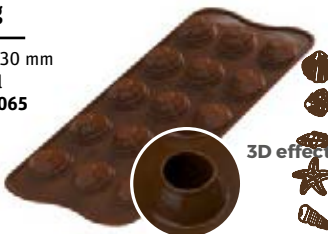
Size: Ø 28,3 h 23,7 mm
Volume: 8,5 ml
22.157.77.0065



3D effect

Choco egg

Size: Ø 23 h 30 mm
Volume: 8 ml
22.158.77.0065



3D effect

Choco Friture

size 34 x 32 mm
volume 4 ml x 2 Tot. 8 ml
size 35 x 27 mm
volume 4 ml x 2 Tot. 8 ml
size 41 x 17 mm
volume 4 ml x 2 Tot. 8 ml
size 43 x 38 mm
volume 5 ml x 2 Tot. 10 ml
size 35 x 26 mm
volume 3 ml x 2 Tot. 6 ml
22.159.77.0065



Choco Spiral

Size: Ø 24 h 30 mm
Volume: 9 ml
22.152.77.0165



3D effect

Choco Drop

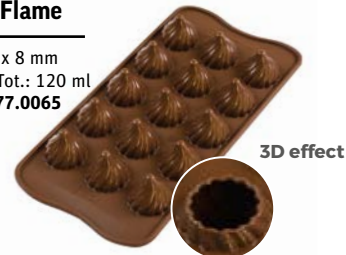
Size: Ø 23 h 30 mm
Volume: 8 ml
22.153.77.0065



3D effect

Choco Flame

Size: 15 x 8 mm
Volume Tot.: 120 ml
22.147.77.0065



3D effect

CHOCOLATE MOULDS - STAMPI PER CIOCCOLATINI

Tartufino

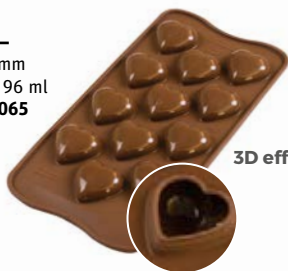
Size: 15 x 8 mm
Volume Tot.: 120 ml
22.150.77.0065



3D effect

My Love

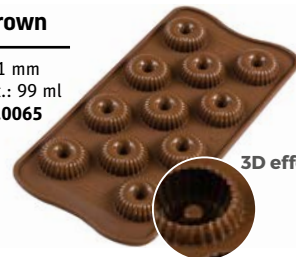
Size: 12 x 8 mm
Volume Tot.: 96 ml
22.148.77.0065



3D effect

Choco Crown

Size: 9 x 11 mm
Volume Tot.: 99 ml
22.149.77.0065



3D effect

Choco Game

Size: 15 x 8 mm
Volume Tot.: 120 ml
22.151.77.0165



3D effect

Choco Trees

Size: Ø 28 h 30 mm
Volume Tot.: 128 ml
22.154.77.0065



3D effect



CHOCOLATE ACCESSORIES

ACCESSORI CIOCCOLATO



Forchetta 2 Rebbi / 2 Prongs Fork

*Fork to grab and dip
the chocolates into the topping.*

70.174.99.0001



Forchetta 3 Rebbi / 3 Prongs Fork

*Fork to grab and dip
the chocolates into the topping.*

70.175.99.0001



Forchetta a spirale / Spiral Fork

Fork to grab and dip the chocolates into the topping.

70.173.99.0001



Spatole Angolari / Edge Spatulas

Edge stainless steel spatula with plastic handle.

SP-ANG 20

Size: 9 cm

73.435.99.0001

SP-ANG 33

Size: 16 cm

73.436.99.0001

SP-ANG 38

Size: 20 cm

73.438.99.0001



Choco Leaves Spatula

01 Size: 80x25 mm

73.511.99.0062

02 Size: 120x25 mm

73.512.99.0062



Choco Leaves Spatula

03 Size: 50x35 mm

73.513.99.0062

04 Size: 60x45 mm

73.514.99.0062



Choco Leaves Spatula

05 Size: 40x20 mm

73.515.99.0062

06 Size: 60x30 mm

73.516.99.0062

07 Size: 80x40 mm

73.517.99.0062



Fogli in PVC / PVC Sheets

Flexible guitar sheets to get a shiny effect on your chocolates.

50 pcs - Size: 60 x 40 cm
73.479.86.0001



Fogli chitarra

600 x 400 mm
Set 50 pz/pcs
73.480.86.0001



Spatola in acciaio / Steel spatula

Stainless steel spatula excellent for stretching out and smoothing chocolate, creamy and liquid mixture.

Size: 120 h 120 mm
70.141.00.0001



Raschietti / Scrapers

Stainless steel scrapers with plastic handle.

SCRAPER 130 mm
Size: 130 h 15mm
70.157.99.0001

SCRAPER 175 mm
Size: 175 h 12 mm
70.158.99.0001



Raschietti con manico / Scrapers with handle

Stainless steel scrapers with plastic handle.

SCRAPER 170 mm
Size: 170 h 60 mm
70.171.99.0001

SCRAPER 270 mm
Size: 270 h 55 mm
70.172.99.0001



Funnel Choc



Size: Ø 130 h 140 mm
Volume: 1000 ml + 3 tubes

70.095.99.0065

MADE OF POLYCARBONATE



In dotazione 3 puntali intercambiabili in silicone platinico alimentare al 100% dei seguenti diametri: Ø4; Ø7; Ø10 mm.

Interchangeable nozzle in 100% food platinic silicone are supplied in the following diameters: Ø4; Ø7; Ø10 mm.

Il Funnel Choc di Silikomart è un colino dosatore, di qualità professionale, eccellente per la preparazione delle vostre portate. Perfetto per riempire gli stampi versando la giusta dose di prodotto, per decorare e guarnire con estrema precisione e senza spreco. Adatto per liquidi, fondenti, gelatine, cioccolato, creme, etc.

Funnel Choc by Silikomart is a professional quality dosing funnel, excellent to prepare your desserts. Perfect to fill the moulds by pouring the right quantity of product, to decorate and garnish with the utmost precision and without waste. Suitable for liquids, fondants, jellies, chocolate, creams, etc.



MADE OF
POLYCARBONATE

MAX TEMP
120°C

Spoon Decor

Set 2 spoons | **70.131.99.0067**

Set 2 spoons + cup | **70.131.98.0067**



23 cm

19 cm



TRAYS
PIATTINI



Compostable

MADE IN ITALY



- Materiale compostabile
Compostable material

- Presa facilitata
Easy grip

- Antiscivolo
Non-slip

- Antigraffio
Scratchproof

- Impilabile
Stackable

The new trays range by Silikomart is born, produced in Italy with 100% compostable material.



COMPOSTABLE: a material turns into compost due to the decomposition (it must occur for at least 90% in just 3 months).



RECYCLABLE: once the life cycle is completed, materials and products are subjected to physio-chemical and / or mechanical processes that transform them into a new raw material or product.



BIODEGRADABILITY: the ability of organic substances (and some synthetic compounds too) to be degraded into simpler substances due to the enzymatic activity of microorganisms.

La vetrina che funziona invita il cliente a comprare! The shop window is an invitation to purchase!

Non bastano un ricco assortimento e la varietà dei colori e delle forme: sono essenziali anche l'ordine, la pulizia e la cura con cui i prodotti vengono esposti.

Sì, perché la vetrina di un gelatiere "parla" e comunica ai suoi clienti la qualità del suo lavoro, rispecchia il suo metodo e la sua professionalità. Silikomart, leader mondiale nelle forme per l'alta gelateria, da sempre all'avanguardia nella ricerca e attenta alle esigenze del mercato, ha ideato una nuova linea di piattini compostabili e in plastica riutilizzabili, dedicati al mondo della pasticceria fredda: eleganti e comodi per presentare, stoccare e maneggiare al meglio le preziose e delicate monoporzioni di ogni gelatiere, grazie a un pratico invito alla presa e un utile fondo antiscivolo, a garanzia di uno stabile posizionamento.

Your shop window "speaks" to your clients communicating them the quality of your work, reflecting your method and professionalism.

Silikomart, with its avant-garde research aimed at satisfying the demand of the market, has designed a new range of compostable trays dedicated to the white art's world: elegant and handy trays in order to present, stock and handle the precious single portions of pastry chefs in the best way, also thanks to a practical grip and to a useful non-slip base to guarantee a steady positioning.



Compostable Trays

Le proprietà compostabili del piattino sono pensate per uno smaltimento più semplice per il professionista e sostenibile per il nostro pianeta.

The compostable properties of the trays are designed for an easier disposal and a sustainable solution for our Planet.

Compostable Trays - Square

Size: 83x83 mm
Set: 100 pcs
52.011.20.0065

Compostable



Compostable Trays - Round

Size: Ø 86 mm
Set: 100 pcs
52.010.20.0065

Compostable



Compostable Trays - Rectangle

Size: 140x40 mm
Set: 100 pcs
52.012.20.0065

Compostable



Trays

Eleganti vassoi riutilizzabili in plastica ideali per presentare, stoccare e trasportare le tue monoporzioni grazie ad un'innovativa sezione centrale antiscivolo e ad un pratico invito alla presa. Grazie ai colori nero o bianco e al design minimal, il piattino mette in risalto l'estetica del prodotto finito per un colpo d'occhio elegante e raffinato.

Elegant and reusable plastic trays perfect for displaying, storing and transporting your single portions thanks to an innovative non-slip central section and the practical lateral flap. The minimal design and the black/white colour of the trays highlights the aesthetics of the product for an elegant and refined glance.

White Trays - Square

Size: 83x83 mm
Set: 100 pcs
52.021.87.0065



White Trays - Round

Size: Ø 86 mm
Set: 100 pcs
52.020.87.0065



White Trays - Rectangle

Size: 140x40 mm
Set: 100 pcs
52.022.87.0065

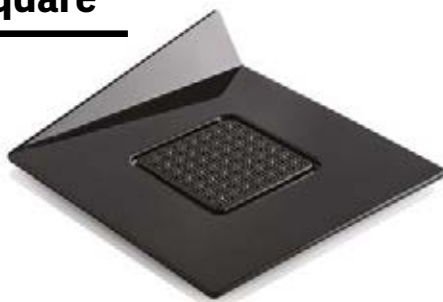


Black Trays - Square

Size: 83 x 83 mm

Set: 100 pcs

52.021.20.0065



Black Trays - Round

Size: Ø 86 mm

Set: 100 pcs

52.020.20.0065



Black Trays - Rectangle

Size: 140 x 40 mm

Set: 100 pcs

52.022.20.0065



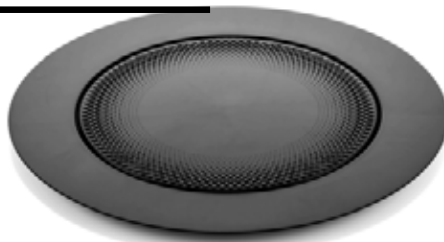
Black Trays - Round Ø 165

Size: Ø 165 mm
Set: 10 trays
52.023.20.0065



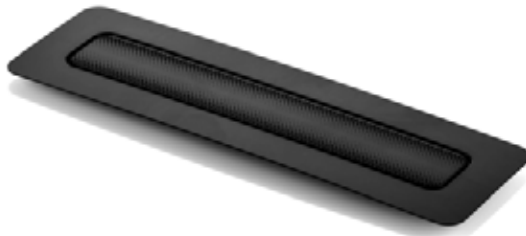
Black Trays - Round Ø 205

Size: Ø 205 mm
Set: 10 trays
52.024.20.0065



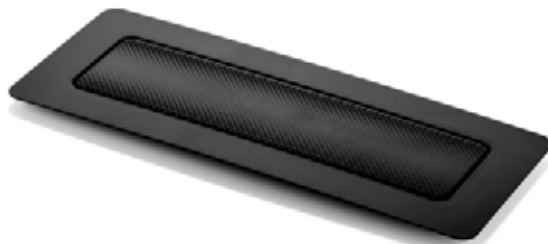
Black Trays - Rectangle 260 x 80

Size: 260 x 80 mm
Set: 10 trays
52.025.20.0065



Black Trays - Rectangle 285 x 120

Size: 285 x 120 mm
Set: 10 trays
52.026.20.0065







ACCESSORIES

ACCESSORI

Flower tube 01Size: Ø 25 mm
43.421.99.0001**Flower tube 02**Size: Ø 25 mm
43.422.99.0001**Flower tube 03**Size: Ø 25 mm
43.423.99.0001**Flower tube 04**Size: Ø 25 mm
43.424.99.0001**Flower tube 05**Size: Ø 25 mm
43.425.99.0001**Flower tube 06**Size: Ø 25 mm
43.426.99.0001**Flower tube 07**Size: Ø 25 mm
43.427.99.0001**Flower tube 08**Size: Ø 25 mm
43.428.99.0001**Flower tube 09**Size: Ø 25 mm
43.429.99.0001**Flower tube 10**Size: Ø 25 mm
43.430.99.0001**Flower tube 12**Size: Ø 25 mm
43.432.99.0001**Flower tube 32**Size: Ø 25 mm
43.482.99.0001**Grass tube 13**Size: Ø 25 mm
43.433.99.0001**Grass tube 14**Size: Ø 25 mm
43.434.99.0001**Flower tube 17**Size: Ø 25 mm
43.437.99.0001**Flower tube 18**Size: Ø 25 mm
43.438.99.0001**Flower tube 19**Size: Ø 25 mm
43.439.99.0001**Flower tube 20**Size: Ø 25 mm
43.470.99.0001**Flower tube 21**Size: Ø 25 mm
43.471.99.0001**Flower tube 22**Size: Ø 25 mm
43.472.99.0001**Flower tube 23**Size: Ø 25 mm
43.473.99.0001**Flower tube 24**Size: Ø 25 mm
43.474.99.0001**Flower tube 25**Size: Ø 25 mm
43.475.99.0001**Flower tube 26**Size: Ø 25 mm
43.476.99.0001**Flower tube 27**Size: Ø 25 mm
43.477.99.0001**Flower tube 28**Size: Ø 25 mm
43.478.99.0001**Flower tube 29**Size: Ø 25 mm
43.479.99.0001**Flower tube 30**Size: Ø 25 mm
43.480.99.0001**Flower tube 33**Size: Ø 25 mm
43.483.99.0001**Flower tube 34**Size: Ø 25 mm
43.484.99.0001

Flower tube 35Size: Ø 25 mm
43.485.99.0001**Flower tube 36**Size: Ø 22 mm
43.486.99.0001**Flower tube 37**Size: Ø 25 mm
43.487.99.0001**Flower tube 38**Size: Ø 25 mm
43.488.99.0001**Flower tube 39**Size: Ø 25 mm
43.489.99.0001**Flower tube 40**Size: Ø 25 mm
43.490.99.0001**Snowflakes Tube**Size: Ø 25 mm
43.435.99.0001**Star tube**Size: Ø 25 mm
43.436.99.0001**Flower tube 41**Size: Ø 25 mm
43.491.99.0001**Flower tube 42**Size: Ø 25 mm
43.492.99.0001**Flower tube 43**Size: Ø 25 mm
43.493.99.0001**Flower tube 44**Size: Ø 25 mm
43.494.99.0001**Flower tube 45**Size: Ø 25 mm
43.495.99.0001**Flower tube 46**Size: Ø 25 mm
43.496.99.0001**Flower tube 47**Size: Ø 25 mm
43.497.99.0001**Flower tube 48**Size: Ø 25 mm
43.498.99.0001**Flower tube 49**Size: Ø 25 mm
43.499.99.0001**Flower tube 50**Size: Ø 25 mm
43.650.99.0001**Flower tube 51**Size: Ø 25 mm
43.651.99.0001**Flower tube 52**Size: Ø 25 mm
43.652.99.0001**Flower tube 53**Size: Ø 25 mm
43.653.99.0001**Flower tube 54**Size: Ø 25 mm
43.654.99.0001**Mini Flower tube 01**Size: Ø 18 mm
43.641.99.0001**Mini Flower tube 02**Size: Ø 18 mm
43.642.99.0001**Mini Flower tube 03**Size: Ø 18 mm
43.643.99.0001**Mini Flower tube 04**Size: Ø 18 mm
43.644.99.0001**Mini Flower tube 05**Size: Ø 18 mm
43.645.99.0001**Mini Flower tube 06**Size: Ø 18 mm
43.646.99.0001

Mini Flower tube 07Size: Ø 18 mm
43.647.99.0001**Mini Flower tube 08**Size: Ø 18 mm
43.648.99.0001**Decor tube 01**Size: Ø 25 mm
43.601.99.0001**Mini decor tube 02**Size: Ø 18 mm
43.622.99.0001**Decor tube 09**Size: Ø 25 mm
43.609.99.0001**Mini decor tube 05**Size: Ø 18 mm
43.625.99.0001**Decor tube 02**Size: Ø 25 mm
43.602.99.0001**Mini decor tube 07**Size: Ø 18 mm
43.627.99.0001**Ball tube regular**Size: Ø 25 mm
43.615.99.0001**Ball tube irregular**Size: Ø 25 mm
43.616.99.0001**Decor tube 07 Mini decor tube 01**Size: Ø 25 mm
43.607.99.0001Size: Ø 18 mm
43.621.99.0001**Decor tube 05**Size: Ø 25 mm
43.605.99.0001**Mini decor tube 03**Size: Ø 18 mm
43.623.99.0001**Decor tube 06**Size: Ø 25 mm
43.606.99.0001**Mini decor tube 04**Size: Ø 18 mm
43.624.99.0001**Decor tube 04**Size: Ø 25 mm
43.604.99.0001**Mini decor tube 06**Size: Ø 18 mm
43.626.99.0001**Decor tube 10**Size: Ø 25 mm
43.610.99.0001**Decor tube 11**Size: Ø 25 mm
43.611.99.0001**Mini decor tube 12**Size: Ø 18 mm
43.632.99.0001**Mini decor tube 13**Size: Ø 18 mm
43.633.99.0001**Mini decor tube 14**Size: Ø 18 mm
43.634.99.0001**Mini decor tube 15**Size: Ø 18 mm
43.635.99.0001**Mini decor tube 10**Size: Ø 18 mm
43.630.99.0001**Mini decor tube 11**Size: Ø 18 mm
43.631.99.0001**Mini decor tube 09**Size: Ø 18 mm
43.629.99.0001

Color twist big

Size: \emptyset 25 mm
70.179.01.0096



Color twist small

Size: \emptyset 18 mm
70.178.01.0096



COLOR TWIST TUBES LIST

Small

43.641.99.0001
43.642.99.0001
43.643.99.0001
43.644.99.0001
43.645.99.0001
43.646.99.0001
43.647.99.0001
43.648.99.0001
43.336.99.0000
43.337.99.0000
43.338.99.0000
43.339.99.0000
43.325.99.0000
43.326.99.0000
43.327.99.0000
43.387.99.0000
43.388.99.0000
43.389.99.0000
43.390.99.0000
43.310.99.0000
43.311.99.0000
43.312.99.0000
43.313.99.0000
43.314.99.0000
43.346.99.0000
43.347.99.0000
43.372.99.0000
43.375.99.0000
43.378.99.0000
43.369.99.0000
43.356.99.0000
43.357.99.0000
43.358.99.0000
43.360.99.0000
43.361.99.0000
43.350.99.0000
43.343.99.0000
43.344.99.0000
43.615.99.0001
43.616.99.0001

Big

43.421.99.0001
43.422.99.0001
43.423.99.0001
43.424.99.0001
43.425.99.0001
43.426.99.0001
43.427.99.0001
43.428.99.0001
43.429.99.0001
43.430.99.0001
43.431.99.0001
43.432.99.0001
43.433.99.0001
43.434.99.0001
43.435.99.0001
43.436.99.0001
43.437.99.0001
43.438.99.0001
43.439.99.0001
43.470.99.0001
43.471.99.0001
43.472.99.0001
43.473.99.0001
43.474.99.0001
43.475.99.0001
43.476.99.0001
43.477.99.0001
43.478.99.0001
43.479.99.0001
43.480.99.0001
43.481.99.0001
43.482.99.0001
43.483.99.0001
43.484.99.0001
43.485.99.0001
43.486.99.0001
43.487.99.0001
43.488.99.0001
43.489.99.0001
43.490.99.0001

43.491.99.0001
43.492.99.0001
43.493.99.0001
43.494.99.0001
43.495.99.0001
43.496.99.0001
43.497.99.0001
43.498.99.0001
43.499.99.0001
43.450.99.0001
43.451.99.0001
43.452.99.0001
43.453.99.0001
43.454.99.0001

Tube Adaptor

Large Size: \emptyset 3 mm
70.182.01.0096
Medium Size: \emptyset 2.5 mm
70.181.01.0096
Small Size: \emptyset 1.5 mm
70.180.01.0096



ADAPTOR TUBES LIST

Small	Medium	Large
43.332.99.0000	43.336.99.0000	43.421.99.0001
43.333.99.0000	43.337.99.0000	43.422.99.0001
43.334.99.0000	43.338.99.0000	43.423.99.0001
43.335.99.0000	43.339.99.0000	43.424.99.0001
43.320.99.0000	43.325.99.0000	43.425.99.0001
43.321.99.0000	43.326.99.0000	43.426.99.0001
43.322.99.0000	43.327.99.0000	43.427.99.0001
43.323.99.0000	43.328.99.0000	43.428.99.0001
43.324.99.0000	43.388.99.0000	43.429.99.0001
43.379.99.0000	43.389.99.0000	43.430.99.0001
43.380.99.0000	43.390.99.0000	43.431.99.0001
43.381.99.0000	43.310.99.0000	43.432.99.0001
43.382.99.0000	43.311.99.0000	43.433.99.0001
43.383.99.0000	43.312.99.0000	43.434.99.0001
43.384.99.0000	43.313.99.0000	43.435.99.0001
43.385.99.0000	43.314.99.0000	43.436.99.0001
43.386.99.0000	43.346.99.0000	43.437.99.0001
43.301.99.0000	43.347.99.0000	43.438.99.0001
43.302.99.0000	43.372.99.0000	43.439.99.0001
43.303.99.0000	43.375.99.0000	43.470.99.0001
43.304.99.0000	43.378.99.0000	43.471.99.0001
43.305.99.0000	43.369.99.0000	43.472.99.0001
43.306.99.0000	43.356.99.0000	43.473.99.0001
43.307.99.0000	43.357.99.0000	43.474.99.0001
43.308.99.0000	43.358.99.0000	43.475.99.0001
43.309.99.0000	43.360.99.0000	43.476.99.0001
43.363.99.0000	43.361.99.0000	43.477.99.0001
43.364.99.0000	43.350.99.0000	43.478.99.0001
43.352.99.0000	43.343.99.0000	43.479.99.0001
43.366.99.0000	43.344.99.0000	43.480.99.0001
43.367.99.0000	43.615.99.0001	43.481.99.0001
43.368.99.0000	43.616.99.0001	43.482.99.0001
43.371.99.0000		43.483.99.0001
43.370.99.0000		43.484.99.0001
43.374.99.0000		43.485.99.0001
43.373.99.0000		43.486.99.0001
43.353.99.0000		43.487.99.0001
43.376.99.0000		43.488.99.0001
43.377.99.0000		43.489.99.0001
43.355.99.0000		43.490.99.0001
43.349.99.0000		43.491.99.0001
Mini Flower		43.492.99.0001
Bin Media		43.493.99.0001
Bin Grande		43.494.99.0001
		43.495.99.0001
		43.496.99.0001
		43.497.99.0001
		43.498.99.0001
		43.499.99.0001
		43.450.99.0001
		43.451.99.0001
		43.452.99.0001
		43.453.99.0001
		43.454.99.0001



Star french tubes



Name	Item	Size
BF 310	43.332.99.0000	Ø 4 mm
BF 311	43.333.99.0000	Ø 6 mm
BF 312	43.334.99.0000	Ø 7 mm
BF 313	43.335.99.0000	Ø 9 mm
BF 314	43.336.99.0000	Ø 10 mm
BF 314/11	43.337.99.0000	Ø 11 mm
BF 315	43.338.99.0000	Ø 12 mm
BF 316	43.339.99.0000	Ø 13 mm
BF 317	43.340.99.0000	Ø 15 mm
BF 318	43.341.99.0000	Ø 16 mm
BF 319	43.342.99.0000	Ø 18 mm

BX 10 S

Size: da Ø 4 a15 mm
Set 10 pz/pcs
43.097.99.0000



Round tubes



Name	Item	Size
BT 202	43.301.99.0000	Ø 2 mm
BT 203	43.302.99.0000	Ø 3 mm
BT 204	43.303.99.0000	Ø 4 mm
BT 205	43.304.99.0000	Ø 5 mm
BT 206	43.305.99.0000	Ø 6 mm
BT 207	43.306.99.0000	Ø 7 mm
BT 208	43.307.99.0000	Ø 8 mm
BT 209	43.308.99.0000	Ø 9 mm
BT 210	43.309.99.0000	Ø 10 mm
BT 211	43.310.99.0000	Ø 11 mm
BT 212	43.311.99.0000	Ø 12 mm
BT 213	43.312.99.0000	Ø 13 mm
BT 214	43.313.99.0000	Ø 14 mm
BT 215	43.314.99.0000	Ø 15 mm
BT 216	43.315.99.0000	Ø 16 mm
BT 217	43.316.99.0000	Ø 17 mm
BT 218	43.317.99.0000	Ø 18 mm
BT 220	43.318.99.0000	Ø 20 mm
BT 222	43.319.99.0000	Ø 22 mm
BT 224	43.320.99.0000	Ø 24 mm

Close star tubes



Name	Item	Size
BC 320	43.321.99.0000	Ø 2 mm
BC 321	43.322.99.0000	Ø 3 mm
BC 322	43.323.99.0000	Ø 4 mm
BC 323	43.324.99.0000	Ø 5 mm
BC 324	43.325.99.0000	Ø 6 mm
BC 325	43.326.99.0000	Ø 7 mm
BC 326	43.327.99.0000	Ø 8 mm
BC 327	43.328.99.0000	Ø 9 mm
BC 328	43.329.99.0000	Ø 10 mm
BC 329	43.330.99.0000	Ø 11 mm
BC 330	43.331.99.0000	Ø 12 mm

Open flower tubes



Name	Item	Size
BA 411	43.346.99.0000	small
BA 413	43.347.99.0000	medium
BA 415	43.348.99.0000	large

BS 10 T

Size: da Ø 4 a15 mm
Set 10 pz/pcs
43.096.99.0000



Open flower leaves



Name	Item	Size
BX1105	43.362.99.0000	Ø 5 h 42 mm
BX1115	43.363.99.0000	Ø 4 h 42 mm
BX1123	43.364.99.0000	Ø 3 h 42 mm
BX1132	43.365.99.0000	Ø 2 h 42 mm

Star tubes



Name	Item	Size
BS 102	43.379.99.0000	Ø 2 mm
BS 103	43.380.99.0000	Ø 3 mm
BS 104	43.381.99.0000	Ø 4 mm
BS 105	43.382.99.0000	Ø 5 mm
BS 106	43.383.99.0000	Ø 6 mm
BS 107	43.384.99.0000	Ø 7 mm
BS 108	43.385.99.0000	Ø 8 mm
BS 109	43.386.99.0000	Ø 9 mm
BS 110	43.387.99.0000	Ø 10 mm
BS 111	43.388.99.0000	Ø 11 mm
BS 112	43.389.99.0000	Ø 12 mm
BS 113	43.390.99.0000	Ø 13 mm
BS 114	43.391.99.0000	Ø 14 mm
BS 115	43.392.99.0000	Ø 15 mm
BS 116	43.393.99.0000	Ø 16 mm
BS 117	43.394.99.0000	Ø 17 mm
BS 118	43.395.99.0000	Ø 18 mm

Star ribbon tubes



Name	Item	Size
BR 330	43.343.99.0000	small
BR 331	43.344.99.0000	medium
BR 332	43.345.99.0000	large

Flower tubes



Name	Item	Size
BD 300	43.349.99.0000	small
BD 301	43.350.99.0000	medium
BD 302	43.351.99.0000	large

BX 1013

Name	Item	Size
BX1013	43.352.99.0000	Ø 13 h 43 mm

BX 1303

Name	Item	Size
BX1303	43.367.99.0000	3 x 17 h 40 mm

BX 1217

Name	Item	Size
BX1217	43.366.99.0000	3 x 17 h 40 mm

BX 1405

Name	Item	Size
BX1405	43.368.99.0000	5 x 20 h 43 mm

BX 1510

Name	Item	Size
BX1510	43.369.99.0000	10x22h52mm

BX 1713

Name	Item	Size
BX1713	43.371.99.0000	Ø 13 h 40 mm

BX 1605

Name	Item	Size
BX1605	43.370.99.0000	8 x 5 h 52 mm

BX 1820

Name	Item	Size
BX1820	43.372.99.0000	Ø 20 h 42 mm

BX 2117

Name	Item	Size
BX2117	43.374.99.0000	Ø 17 h 45 mm

BX 1906

Name	Item	Size
BX1906	43.373.99.0000	Ø 17 x 6 h 47 mm

BX 2013

Name	Item	Size
BX2013	43.353.99.0000	Ø 13 h 42 mm

BX 2219

Name	Item	Size
BX2219	43.375.99.0000	Ø 19 h 52 mm

BX 2312 - BX2314 - BX2315



Name	Item	Size
BX2312	43.376.99.0000	Ø12 h 41mm
BX2314	43.377.99.0000	Ø 14 h 39 mm
BX2315	43.378.99.0000	Ø15 h 46 mm

BX 3005



Name	Item	Size
BX3005	43.354.99.0000	Ø 5 h 50 mm

BX 5017



Name	Item	Size
BX5017	43.356.99.0000	Ø17 h 47 mm

BX 6018



Name	Item	Size
BX6018	43.357.99.0000	Ø18 h 48 mm

BX 4014



Name	Item	Size
BX4014	43.355.99.0000	Ø 14 h 50 mm

BX 7020



Name	Item	Size
BX7020	43.358.99.0000	Ø 20 h 52 mm

BX 8019



Name	Item	size
BX8019	43.359.99.0000	Ø19 h 52 mm

BX 9017



Name	Item	size
BX9017	43.360.99.0000	3x17h52mm
BX9022	43.361.99.0000	3x 22h53mm

BIM 340

Name	Item
Ø25 x 90 mm	70.529.99.0066
Ø6 x 63 mm	43.457.99.0001
Ø6 x 75 mm	43.458.99.0001
Ø8 x 92 mm	43.459.99.0001



Ideale per riempire cannoli, krapfen e bigné
Perfect for stuff cream horns, krapfens, cream puffs

Tube Cleaning Brush

Name	Item
BRU	41.090.99.0000



BOS 26

Set 26 pz/pcs
40.805.99.0000



BOS 36 BIG

Set 36 pz/pcs
40.454.99.0000



BOS 52

Set 52 pz/pcs
40.716.00.0000



BPC 6C

Tubes
Set 6 pz/pcs
73.103.99.0096



polycarbonate

BPC 6A

Star Tubes
Set 6 pz/pcs
73.101.99.0096



polycarbonate

BPC 12A

Star Tubes + Round tubes
Set 12 pz/pcs
73.104.99.0096



polycarbonate

BPC 12B

Mixed Tubes
Set 12 pz/pcs
73.105.99.0096



polycarbonate

Religieuse tube 01

Close
Size: Ø 30 mm
43.443.99.0001



Rectangle tube 01

Size: 15 x 25 mm
43.597.99.0001



Religieuse tube 02

Open
Size: Ø 30 mm
43.444.99.0001



Square tube 02

Size: 15 x 20 mm
43.596.99.0001



Piping bags Poliuretano

Size: 200 mm
70.143.99.0066
 Size: 250 mm
70.144.99.0066
 Size: 300 mm
70.145.99.0066



Disposable Piping Bags Small

Size: 360 mm
 Set 24 pz/pcs
70.097.99.0065
 Size: 560 mm
 Set 24 pz/pcs
70.149.99.0065



Disposable Piping Bags

Size: 560 mm
 Set 100 pz/pcs
70.142.99.0065



Cotton piping bags

41.943.99.0000	STD	025	25 cm
41.944.99.0000	STD	028	28 cm
40.871.00.0000	STD	034	34 cm
40.856.00.0000	STD	040	40 cm
40.891.00.0000	STD	046	46 cm
41.598.99.0000	STD	050	50 cm
41.945.99.0000	STD	055	55 cm
41.599.99.0000	STD	060	60 cm
41.946.99.0000	STD	065	65 cm
41.947.99.0000	STD	070	70 cm
41.948.99.0000	STD	075	75 cm



Silicone piping bags

Size: Ø 185 h 450 mm
70.300.86.0160



- Facile da riempire
- Non assorbe odori né sapori
- Design ergonomico
- Utilizzabile in freezer fino a -60°C
- Utilizzabile in forno fino a +230°C
- Lavabile e sterilizzabile
- Easy to fill
- It does not absorb any odour
- Design ergonomico
- It can be put in the freezer up to -76°F
- It can be used in the oven up to +446°F
- Dishwasher safe and sterilizable

MADE IN GERMANY

Piping Bags Holder

PP Material
72.336.99.0098



Sac à poche

Size: 34 cm
 +3 round tubes
70.033.99.0060



Modelling Tools 8

Set 8 pcs
72.338.19.0096



Roll Tool

72.341.19.0096



Smooth Rolling Pin

Big Size: Ø 40 x 400 mm
70.306.87.0069

Small Size: Ø 25 x 230 mm
70.305.87.0069



Decorative Rollin Pins

Stripes Size: Ø 42 x 400 mm
70.303.20.0065



Star Size: Ø 42 x 400 mm
70.304.20.0065



Straight spatulas

Spatola liscia in acciaio inox con manico in plastica.
Stainless steel spatula with plastic handle.

SP 20

Size: 11 cm
73.431.99.0001

SP 28

Size: 15,5 cm
73.432.99.0001

SP 33

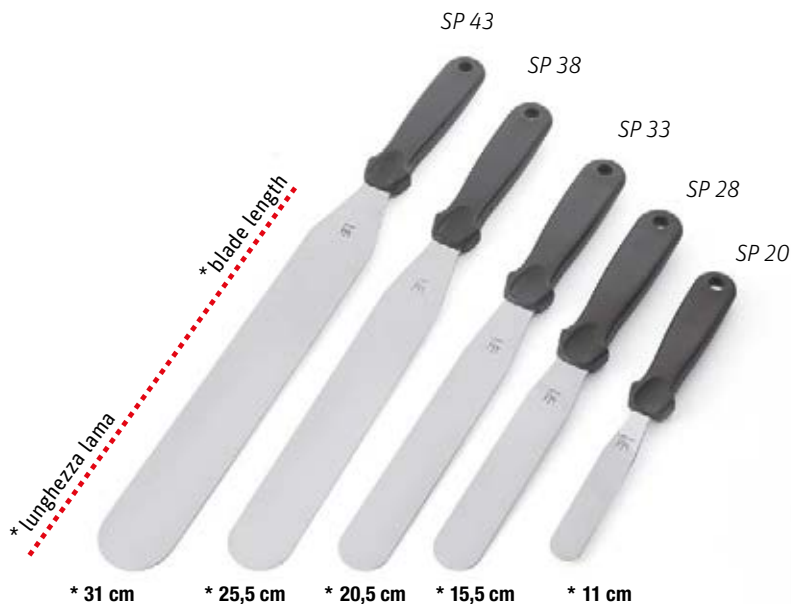
Size: 20,5 cm
73.433.99.0001

SP 38

Size: 25,5 cm
73.434.99.0001

SP 43

Size: 31 cm
73.437.99.0001



Edged spatulas

Spatola angolare in acciaio inox con manico in plastica.
Stainless steel spatula with plastic handle.

SP-ANG 20

Size: 9 cm
73.435.99.0001

SP-ANG 33

Size: 16 cm
73.436.99.0001

SP-ANG 38

Size: 20 cm
73.438.99.0001



SP Special 20

Spatola a punta in acciaio inox con manico in plastica.
Pointed stainless steel spatula with plastic handle.

Size: 8 cm
73.439.99.0001



Scraper

Spatula Size: 120x120 mm
70.141.00.0001

Scraper 01 Size: 130 mm
70.157.99.0001

Scraper 02 Size: 175 mm
70.158.99.0001



Silicone Spoon SPC

Size: 25 cm
70.104.87.0002



Size: 36 cm
70.105.87.0002



Size: 41 cm
70.106.87.0002



Silicone Spatula SPS

Size: 25 cm
70.101.87.0002



Size: 36 cm
70.102.87.0002



Size: 41 cm
70.103.87.0002



Whisk

Whisk small
Mini Size: 210 - Ø 50 mm
73.446.99.0001



Whisk medium
Medium Size: 245 - Ø 60 mm
73.447.99.0001



Whisk big
Medium Size: 300 - Ø 70 mm
73.448.99.0001



PVC Roll

Size: 305 m x 25 mm
73.471.86.0001

Size: 305 m x 30 mm
73.472.86.0001

Size: 305 m x 35 mm
73.473.86.0001

Size: 305 m x 40 mm
73.474.86.0001

Size: 305 m x 45 mm
73.475.86.0001

Size: 305 m x 50 mm
73.476.86.0001

Size: 305 m x 55 mm
73.477.86.0001

Size: 305 m x 60 mm
73.478.86.0001



Round Cooling Grid

Round Size: 300 mm
73.442.99.0001



Blowthorch

Volume: 20 ml
70.056.99.0001

Volume: 60 ml
70.058.99.0001



Thermo Choc

Size: 320x70 mm
70.096.98.0062



Gradual Bottles

Volume: 100 ml
70.136.99.0061

Volume: 250 ml
70.137.99.0061

Volume: 500 ml
70.138.99.0061



Stainless Cake Tray

Size: 280 x 330 mm
70.132.00.0001



PVC Sheet

Size: 600x400 mm
Set: 50 pcs
73.479.86.0001



Parchment Paper

Size: 600 x 400 mm - 500 sheets
73.481.99.0001
Size: 600 x 400 - 1000 sheets
73.482.99.0001



Pot Holder

Size: 175x175 mm
Black: **70.198.20.0001**
Grey: **70.198.55.0001**



Zeus Glove

Size: 285 x 168 h 20 mm
Black: **70.200.20.0001**
Grey: **70.200.55.0001**



Zeus Profi Glove

Size: 385 x 168 h 20 mm
Black: **70.500.20.0001**
Grey: **70.500.55.0001**

Cake Cardboard Drums Round

Size: Ø 20 cm
Silver: **73.451.99.0001**
Gold: **73.451.98.0001**
Black: **73.451.97.0001**



Size: Ø 25 cm
Silver: **73.452.99.0001**
Gold: **73.452.98.0001**
Black: **73.452.97.0001**



Size: Ø 30 cm
Silver: **73.453.99.0001**
Gold: **73.453.98.0001**
Black: **73.453.97.0001**



Size: Ø 35 cm
Silver: **73.454.99.0001**
Gold: **73.454.98.0001**
Black: **73.454.97.0001**



Size: Ø 40 cm
Silver: **73.455.99.0001**
Gold: **73.455.98.0001**
Black: **73.454.97.0001**

Size: Ø 45 cm
Silver: **73.456.99.0001**
Gold: **73.456.98.0001**
Black: **73.456.97.0001**

Cake Cardboard Drums Square

Size: 20 x 20 cm
Silver: **73.461.99.0001**
Black: **73.461.97.0001**



Size: 25 x 25 cm
Silver: **73.462.99.0001**
Gold: **73.462.98.0001**
Black: **73.462.97.0001**



Size: 30 x 30 cm
Silver: **73.463.99.0001**
Gold: **73.463.98.0001**
Black: **73.463.97.0001**



Size: 35 x 35 cm
Silver: **73.464.99.0001**
Gold: **73.464.98.0001**
Black: **73.464.97.0001**

Size: 40 x 40 cm
Silver: **73.465.99.0001**
Gold: **73.465.98.0001**
Black: **73.465.97.0001**



Size: 45 x 45 cm
Silver: **73.466.99.0001**
Gold: **73.466.98.0001**
Black: **73.466.97.0001**

Roller Dockers

Size: 120 mm
70.037.00.0001



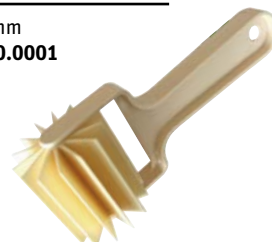
Cutting Rollers

Size: 120 mm
70.036.00.0001



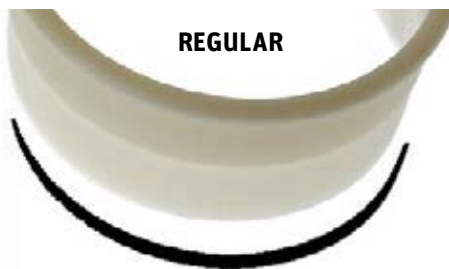
Strudel Cutting

Size: 60 mm
70.038.00.0001



Set di tagliapasta per realizzare biscottini e decorazioni utilizzando pasta di zucchero e cioccolato plastico. Ogni set permette di ottenere simpatiche figure per decorare cup cake, biscottini e torte a tuo piacimento.

Cookie cutters sets to make cookies and sugar paste or chocolate paste decorations; each set allows you to create nice shapes for decorating cup cakes, cookies and cupcakes.



Cutter 03 Irregular Square

Item: **72.303.87.0069**
 Size: 3 x 3 - 4 x 4 - 5 x 5 - 6 x 6 - 7 x 7
 8 x 8 - 9 x 9 - 10 x 10 - 11 x 11 cm



Cutter 05 Irregular Hexagon

Item: **72.305.87.0069**
 Size: 3 x 2.5 - 4 x 3.5 - 5 x 4.5 - 6 x 5.5 - 7.5 x 6.5
 8.5 x 7.5 - 9.5 x 8.5 - 10.5 x 9 - 12 x 10 cm

Cutter 06 Regular Hexagon

Item: **72.306.87.0069**
 Size: 3 x 2.5 - 4 x 3.5 - 5 x 4.5 - 6 x 5.5 - 7.5 x 6.5
 8.5 x 7.5 - 9.5 x 8.5 - 10.5 x 9 - 12 x 10 cm



Cutter 07 Irregular Oval

Item: **72.307.87.0069**
 Size: 3 x 4.3 - 3.9 x 5.7 - 5 x 7 - 5.9 x 8.3
 6.9 x 9.6 - 7.8 x 11 - 8.8 x 12.3 cm



Cutter 09 Irregular Clover

Item: **72.309.87.0069**
 Size: ø 2.9 - 4.1 - 5.4 - 6.8 - 8.3 - 9.3
 10.8 - 12.4 cm

Cutter 10 Regular Clover

Item: **72.310.87.0069**
 Size: ø 2.9 - 4.1 - 5.4 - 6.8 - 8.3 - 9.3
 10.8 - 12.4 cm



Cutter 15 Irregular Moon

Item: **72.315.87.0069**
 Size: 8 x 3.5 - 9 x 4.5 - 9.5 x 6 - 10 x 7
 11.5 x 8 - 12 x 9.5 - 13 x 10.5 cm

Cutter 16 Regular Moon

Item: **72.316.87.0069**
 Size: 8 x 3.5 - 9 x 4.5 - 9.5 x 6 - 10 x 7
 11.5 x 8 - 12 x 9.5 - 13 x 10.5 cm



Cutter 17 Irregular Flower

Item: **72.317.87.0069**
 Size: ø 3.5 - 4.5 - 6 - 7 - 8 - 9.5 - 10.5 - 12 cm

Cutter 18 Regular Flower

Item: **72.318.87.0069**
 Size: ø 3.5 - 4.5 - 6 - 7 - 8 - 9.5 - 10.5 - 12 cm

Cutter 19 Irregular Boat

Item: **72.319.87.0069**

Size: 3 x 2 - 4.5 x 3 - 6 x 3.5 - 7.5 x 4.5
9 x 5.5 10.5 x 6.5 - 12 x 7.5 cm



Cutter 12 David Star

Item: **72.312.87.0069**

Size: ø 4 - 5.5 - 7 - 8.5 - 10 - 11.5 - 13 cm



Cutter 11 Star

Item: **72.311.87.0069**

Size: ø 4 - 5.5 - 7 - 8.5 - 10 - 11.5 - 13 cm



Adjustable Pastry Wheel Cutter

5 Blades:

43.451.99.0001 - Regular

43.452.99.0001 - Irregular



7 Blades:

43.453.99.0001 - Regular



Sugarflex

Dresses & Tools - Abiti & Accessori

SLK 198 - Bow

item: 71.298.00.0096

size: 44 x 45 mm



SLK 199 - Bows

item: 71.299.00.0096

size max: 35 x 25 mm



SLK 340 - Medium bows

item: 71.440.00.0096

size max: 18 x 13 mm



SLK 339 - Love bows

item: 71.439.00.0096

size max: 15 x 20 mm



SLK 281 - Crowns

item: 71.381.00.0096

size max: 58 x 24 mm



Animals - Animali

SLK 306 - Butterflies

item: 71.406.00.0096

size max: 44 x 28 mm



SLK 073 - Starfish

item: 71.173.00.0096

size: 50 x 50 mm



SLK 071 - Dolphin

item: 71.171.00.0096

size: 78 x 50 mm



SLK 077 - Shell

item: 71.177.00.0096

size: 44 x 47 mm



SLK 021 - Dinosaurs

item: 71.121.00.0096

size max: 15 x 20 mm



Baby Party

SLK 312 - Sleeping baby

item: 71.412.00.0096
size: 48 x 35 mm



SLK 403 - Sleeping baby

item: 71.503.00.0096
size: 10 x 20 mm



SLK 311 - Baby footsteps

item: 71.411.00.0096
size max: 25 x 16 mm



SLK 326 - Big numbers

item: 71.426.00.0096
size max: 27 x 17 mm



Circus - Circo

SLK 016 - Clown

item: 71.116.00.0096
size: 65 x 30 mm



SLK 425 Ballon

item: 71.525.86.0096
size: Ø 120 mm



SLK 328 - Alphabet

item: 71.428.00.0096
size max: 18 x 15 mm



Decorations - Decori

SLK 329 - Alphabet cursive

item: 71.429.00.0096
size max: 7 x 6 mm



SLK 144 - Decoro

item: 71.244.00.0096
size: 53 x 25 mm



SLK 146 - Decoro

item: 71.246.00.0096
size: 40 x 42 mm



SLK 393 - Decoro

item: 71.493.00.0096
size: 125 x 20 mm



FLOWERS - FIORI

SLK 295 - Roses

item: 71.395.00.0096
size max: 25 x 25 mm



SLK 241 - Flower

item: 71.341.00.0096
size max: 24 x 24 mm



SLK 066 - Rose

item: 71.166.00.0096
size: 42 x 49 mm



SLK 355 - Roses

item: 71.455.00.0096
size max: 16 x 15 mm



SLK 346 - Wild flowers

item: 71.446.00.0096
size max: 35 x 32 mm



SLK 351 - Flowers

item: 71.451.00.0096
size max: 22 x 23 mm



SLK 384 - Rose

item: 71.484.00.0096
size max: 33 x 33 mm



SLK 380 - Palmes

item: 71.480.00.0096
size max: 52 x 40 mm



LOVE - AMORE

SLK 142 - Cross

item: 71.242.00.0096
size max: 36 x 48 mm



CHRISTMAS - NATALE

SLK 131 - Snowflake

item: 71.231.00.0096
size max: 30 x 35 mm



FAIRY TALE - FIABA

SLK 041 - Rabbit

item: 71.141.00.0096
size: 53 x 43 mm



SLK 141 - Rabbit

item: 71.241.00.0096
size: 53 x 43 mm



SLK 164 - Train

item: 71.264.00.0096
size: 50 x 25 mm



SLK 247 - Pirates

item: 71.347.00.0096

size max: 50 x 42 mm



LEAVES AND FLOWERS - FOGLIE E FIORI

Venatori in silicone per la realizzazione di splendide foglie e fiori in pasta modellabile!

Silicone moulds to make wonderful modeling paste leaves and flowers!



SLK 921

item: 71.921.86.0096

size: 30 x 49 mm



SLK 908

item: 71.908.86.0096

size: 100 x 60 mm



TRD 10 Ornamental

Size: 80x400 h 1 mm

33.090.20.0169



TRD 14 Roses

Size: 80x400 h 1 mm

33.094.20.0069







ARTISANAL MOULDS

STAMPI ARTIGIANALI

BIRTH & BIRTHDAY

Ciuccio

Size: 55 h 40 mm
44.002.03.0100
020301



Bimbo cammina

Size: 60x33 h 40 mm
44.002.07.0100
020701



Biberon

Size: 155 h 50 mm
44.002.04.0100
020401



Stella con faccia di bimbo

Size: 170x170 h 20 mm
44.002.10.0100
021001



Bavaglino

Size: 195x150 h 15 mm
44.002.05.0100
020501



Bimbo dorme

Size: 60x35 h 30 mm
44.002.08.0100
020801



Culla

Size: 130x90 h 90 mm
44.002.06.0100
020601



Bimbo seduto

Size: 25x35 h 50 mm
44.002.09.0100
020901



Fiocco farfalla

Size: 105x87 h 15 mm
44.005.01.0100
050101



Stella

Size: 170x170 h 20 mm
44.002.01.0100
020101



BIRTH & BIRTHDAY

Regali sorpresa

Size: 23x23 h 23 mm
Size: 30x30 h24 mm
44.005.02.0100
050201



Cicogna

Size: 125x75 h 70 mm
44.002.02.0100
020201



EUCHARIST

Comunione Bambino

Size: 55x50 h 150 mm
44.003.01.0100
030101



Comunione Bambina

Size: 55x50 h 150 mm
44.003.02.0100
030201



Libro

Size: 150x85 h 15 mm
44.003.03.0100
030301



Calice

Size: Ø 50 h 180 mm
44.003.04.0100
030401



WEDDING

Abbraccio

Size: 80x50 h 200 mm
44.004.01.0100
040101



Sposi Romeo e Giulietta

Size: 48x95 h 270 mm
44.004.01.0200
040102



Champagne

Size: Ø 70 h 240 mm
44.004.04.0100
040401



Bollicine di cuori

Size: 17x115 h 135 mm
44.004.08.0100
040801



CHRISTMAS

Stella di stella

Size: 120 h 10 mm
44.006.02.0100
060201



Albero di Natale

Size: 145 h 90 mm
44.006.04.0100
060401



Babbo Natale

Size: 140 h 100 mm
44.006.03.0100
060301



Candela decoro

Size: 70 h 150 mm
44.006.06.0100
060601



Galassia

Size: 140x55 h 15 mm
44.006.07.0100
060701



Albero di Natale Cometa e Stelle

Size: 350x250 h 35 mm
44.006.05.0100
060501



Natalino

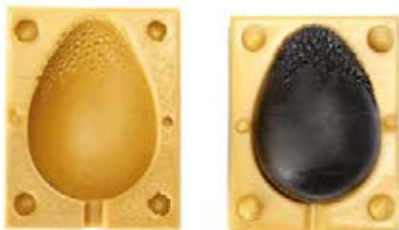
Size: 160x105 h 15 mm
44.006.08.0100
060801



EASTER

Uovo strass

Size: h 130 mm
44.007.01.0100
070101



Uovo spirale

Size: h 130 mm
44.007.03.0100
070301



Uovo bottoni

Size: h 130 mm
44.007.02.0100
070201



Campana fiorella

Size: 122 h 124 mm
44.007.04.0100
070401



HALLOWEEN

Faccia mummia

Size: Ø 60 mm
44.008.01.0100
080101



Faccia zucca

Size: Ø 60 mm
44.008.02.0100
080201



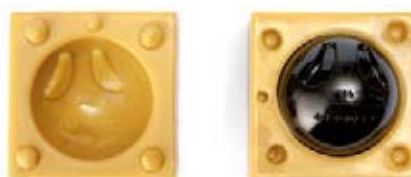
Faccia jason

Size: Ø 60 mm
44.008.03.0100
080301



Faccia teschio

Size: Ø 60 mm
44.008.04.0100
080401



Rosa bocciolo

Size: Ø 17 mm
Ø 26 mm Ø 30 mm
piccola/media/grande
small/medium/large
44.010.01.0100
100101



Rosa

Size: 75x35 mm
44.010.01.0400
100104



Margherita Mary

Size: Ø 80 h 11 mm
44.010.02.0100
100201



Saggitaria

Size: Ø 70 h 10 mm
44.010.03.0100
100301



Girasole

Size: Ø 80 h 8 mm
44.010.04.0100
100401



Futura

Size: Ø 82 h 12 mm
44.010.05.0100
100501



Perline

Size: Ø 30 mm Ø 40 mm
Ø 50 mm
piccola/media/grande
small/medium/large
44.012.01.0100
120101



Stella

Size: Ø 30 mm Ø 40 mm
Ø 45 mm
piccola/media/grande
small/medium/large
44.012.02.0100
120201



Stile 6 linee

Size: Ø 30 mm Ø 40 mm Ø 45 mm
piccola/media/grande
small/medium/large
44.012.03.0100
120301



LEAVES

Fico

Size: 320x280 h 4 mm
44.011.01.0100

110101

Size: 195x167 h 4 mm
44.011.01.0200

110102

Size: 130x110 h 4 mm
44.011.01.0300

110103



Stile onda

Size: 270x230 h 8 mm
44.011.02.0200

110202

Size: 157x140 h 5 mm
44.011.04.0100

110401

Size: 105x93 h 5 mm
44.011.04.0200

110402



Mistica

Size: 500x157 h 7 mm
44.011.03.0100

110301



Stile onda

Size: 165x50 h 6 mm
44.011.02.0300

110203



Stile onda

Size: 285x250 h 7 mm
44.011.02.0400

110204



Stile onda

Size: 160x90 h 5 mm
44.011.02.0500

110205



Stile onda

Size: 197x95 h 5 mm
44.011.02.0600

110206



SPHERES

Sfere lisce

Size: Ø15 mm - 10 pz/pcs
44.001.01.0700

010107

Size: Ø25 mm - 8 pz/pcs
44.001.01.0100

010101

Size: Ø40 mm - 2 pz/pcs
44.001.01.0200

010102

Size: Ø60 mm - 1 pz/pcs
44.001.01.0300

010103

Size: Ø100 mm - 1 pz/pcs
44.001.01.0400

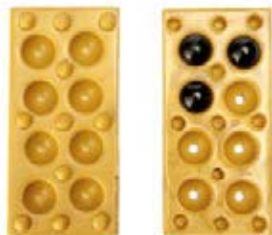
010104

Size: Ø150 mm - 1 pz/pcs
44.001.01.0500

010105

Size: Ø200 mm - 1 pz/pcs
44.001.01.0600

010106



Mezza sfera

Size: 10 h 5 mm - 16 pz/pcs
44.013.02.0100 130201

Size: 14 h 6 mm - 16 pz/pcs
44.013.02.0200 130202

Size: 20 h 8 mm - 12 pz/pcs
44.013.02.0300 130203

Size: 25 h 8 mm - 10 pz/pcs
44.013.02.0400 130204



Perla

Size: Ø5 mm - 20 pz/pcs
44.013.06.0100 130601

Size: Ø6 mm - 18 pz/pcs
44.013.06.0200 130602

Size: Ø8 mm - 18 pz/pcs
44.013.06.0300 130603

Size: Ø10 mm - 14 pz/pcs
44.013.06.0400 130604



DIAMONDS

Ovali

Size: 25x18 h 6 mm
44.013.01.0100
130101



Pralineria Dado

Size: 20x20 h 20 mm
44.015.01.0100
150101



Goccia sfaccettato

Size: 13x18 h 3 mm
44.013.04.0100
130401



Tondo sfaccettato

Size: 6 h 2 mm
44.013.03.0100
130301 - 16 pz/pcs
Size: 8 h 2 mm
44.013.03.0200
130302 - 18 pz/pcs
Size: 20 h 4 mm
44.013.03.0300
130303 - 12 pz/pcs
Size: 20 h 5 mm
44.013.03.0400
130304 - 10 pz/pcs



Rettangolo sfaccettato

Size: 14x10 h 2 mm
44.013.05.0100
130501
Size: 18x13 h 3 mm
44.013.05.0200
130502



APPLICATION FOR CAKES

Cuore singolo

Size: 100x100 h 30 mm
44.004.02.0100
040201



Chiave di cuori

Size: 84x44 h 15 mm
44.004.05.0100
040501



Lucchetti d'amore

Size: 82x30 h 12 mm
44.004.06.0100
040601



Goccia

volume 208 ml
44.013.07.0100
130701



Base

volume 1400 ml
44.001.17.0100
011701



Ciliegia cuore

Size: 41x43 h 16 mm
44.004.07.0100
040701



Pesce

misure/size 115x80 h 140 mm
44.009.29.0100
092901



Note musicali

doppia
Size: 62x85 h 11 mm
singola
Size: 85x50 h 11 mm
44.009.19.0100
091901



Cigno e fior di loto

Cigno
Size: 95x65 h 105 mm
Fior di loto
Size: 70x70 h 70 mm
44.009.28.0100
092801



APPLICATION FOR CAKES

Libellula e fior di gerbera

Size: 100x145 h 35 mm
44.009.26.0100
092601

libellula fior di gerbera
Size: 160x160 h 7 mm



Farfalla

Size: 140x120 h 70 mm
44.009.25.0100
092501



Colomba

Size: 135x63 h 120 mm
44.009.30.0100
093001



Set donna

scarpa
Size: 69x70 h 14 mm
borsa
Size: 70x68 h 14 mm
rossetto
Size: 54x18 h 14 mm
profumo
Size: 59x66 h 14 mm
44.009.24.0100
092401



SPOTS

Goccia corna

Size: 140x85 h 5 mm
44.009.01.0800
090108



Goccia Positiva

Size: 140x85 h 5 mm
44.009.09.0800
090908



Pipa

Size: 140x55 h 5 mm
44.009.01.0700
090107



Pipa Positiva

Size: 140x55 h 5 mm
44.009.09.0700
090907



Tridente

Size: 130x60 h 5 mm
44.009.01.0300
090103



Tridente Positivo

Size: 130x60 h 5 mm
44.009.09.0300
090903



Pettine

Size: 115x110 h 5 mm
44.009.01.0400
090104



Pettine Positivo

Size: 115x110 h 5 mm
44.009.09.0400
090904



SPOTS

Uovo

Size: 120x110 h 5 mm
44.009.01.0500
090105



Uovo Positivo

Size: 120x110 h 5 mm
44.009.09.0500
090905

BASE MOULDS

Luna Pandora con piedistallo

Size: 200x185 h 25 mm
44.009.20.0100
092001



Rondine

Size: 115x115 h 5 mm
44.009.01.0600
090106



Rondine Positiva

Size: 115x115 h 5 mm
44.009.09.0600
090906

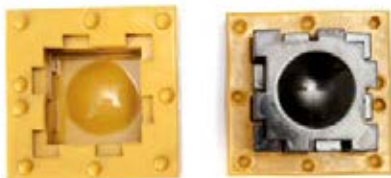
Sole Pandora con piedistallo

Size: Ø198 h 25 mm
44.009.21.0100
092101



Cubi con applicato cubi esposti

Size: 100x100 mm
44.001.06.0100
010601
Size: 150x150 mm
44.001.06.0200
010602
Size: 200x200 mm
44.001.06.0300
010603



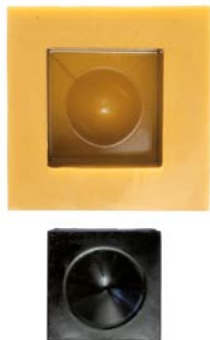
Cubi a quattro facce

Size: 100x100 mm
44.001.07.0100
010701
Size: 150x150 mm
44.001.07.0200
010702
Size: 200x200 mm
44.001.07.0300
010703



Cubi lisci

Size: Ø20 mm
44.001.05.0100
010501
Size: Ø60 mm
44.001.05.0200
010502
Size: Ø100 mm
44.001.05.0300
010503
Size: Ø150 mm
44.001.05.0400
010504
Size: Ø200 mm
44.001.05.0500
010505



Triangoli con sede

Size: 150x30 mm
44.001.09.0100
010901
Size: 200x40 mm
44.001.09.0200
010902



BASE MOULDS

Cilindri bassa frequenza

Size: 100 h 30 mm

44.001.10.0100

011001

Size: 150 h 30 mm

44.001.10.0200

011002

Size: 200 h 30 mm

44.001.10.0300

011003



Rettangolo liscio

Size: 130x200 h40 mm

44.001.11.0100

011101



Rettangolo taglio diamante

Size: 130x200 h 40 mm

44.001.12.0100

011201



Altare tre gradini

Size: 120x150 h 30 mm

44.001.13.0100

011301



Incrocio di lune

Size: 168x114 h10 mm

44.001.15.0100

011501



Cuore doppio

Size: 150x150 h 30 mm

44.004.03.0100

040301



Cornice Cuore

Size: 125x100 h 5 mm

44.009.27.0100

092701



Roccia

Size: 150x105 h 100 mm

44.001.14.0100

011401

Size: 110x105 h 85 mm

44.001.14.0200

011402



BASE MOULDS

Triangolo equilatero

Size: h 120 mm
44.009.06.0100
090601

Size: h 150 mm
44.009.06.0200
090602

Size: h 200 mm
44.009.06.0300
090603



Triangolo rettangolo

Size: 120x70 h 9 mm
44.009.07.0300
090703

Size: 115x34 h 9 mm
44.009.07.0400
090704

Size: 140x100 h 11 mm
44.009.07.0100
090701

Size: 92x70 h 9 mm
44.009.07.0200
090702



FRAMES

Cornice aperta

Size: 200x23 h 300 mm
44.009.04.0100
090401



Cornice decoro

Size: 235x25 h 300 mm
44.009.05.0100
090501



Cornice fiamma

Size: 240x40 h 345 mm
44.009.12.0100
091201



Cornice Stile Cuore

Size: 170x25 h 255 mm
44.009.03.0100
090301



Cornice chiave di violino

Size: 395x160 h 10 mm
44.009.13.0100
091301



Luna e nuvola

Size: 342x10 h 240 mm
44.009.14.0100
091401



FRAMES

Cornice corallo

Size: 240x240 h 22 mm
44.009.18.0100
091801



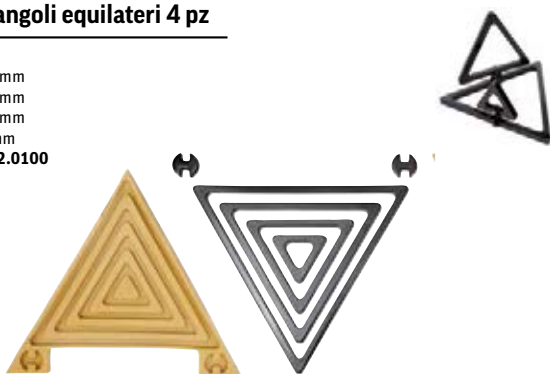
Sfere bassa frequenza

Size: Ø100 mm
44.001.02.0100
010201
Size: Ø150 mm
44.001.02.0200
010202



Set triangoli equilateri 4 pz

Size:
270 h 10 mm
204 h 10 mm
135 h 10 mm
67 h 10 mm
44.009.22.0100
092201



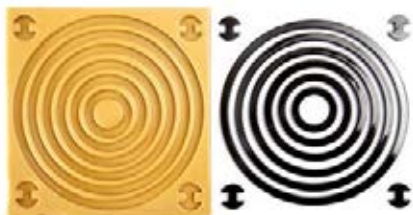
Set quadri 5 pz

Size:
220x10 h 10 mm
180x10 h 10 mm
140x10 h 10 mm
100x10 h 10 mm
60x10 h 10 mm
44.009.23.0100
092301



Set sei anelli

Size:
240x10 h 10 mm
204x10 h 10 mm
168x10 h 10 mm
131x10 h 10 mm
95x10 h 10 mm
59x10 h 10 mm
44.009.15.0100
091501



Colonne di stelle

Size: Ø100 mm
44.006.01.0100
060101



Sfere alta frequenza

Size: Ø100 mm
44.001.03.0100
010301
Size: Ø150 mm
44.001.03.0200
010302



FRAMES

Colonna di cilindri

Size 663x130 h 25 mm

44.009.16.0100

091601



Tondi

Size: 235x8 mm

44.009.02.0100

090201

Size: 180x14 mm

44.009.02.0200

090202



Fascia Macchie

Size: 1500x10 h 6 mm

44.009.11.0100

091101



Barra ingranaggio

Size: 1177x20 h 20 mm

44.009.17.0100

091701



Barra dente ondulato

Size: 1370x20 h 20 mm

44.009.10.0100

091001



Barra dente di sega

Size: 1370x20 h 20 mm

44.009.08.0100

090801



3D TARTE RING ROUND Ø 180 H 20	27	BÛCHE/6	149	ÉCLAIR 140	79
3D TARTE RING ROUND Ø 80 H 20	27	BÛCHETTE 140	100	ECLIPSE 1000	132
ADJUSTABLE PASTRY WHEEL CUTTER	297	BUNNY 520	125	ECLIPSE 600	130
AGLIO 4	49	BX 10 S	282	EDEN	44
AIR MAT	220	CACAO 120	113	EDGED SPATULAS	288
AIR MAT CHOUX 583X384 MM	220	CACAO XS 12	66	EGG 30	69
AIR MAT ÉCLAIR & CHOUX 300X400	221	CAKE BOARD	231	EGG 70	83
AIR MAT ÉCLAIR 583X384 MM	221	CAKE CARDBOARD DRUMS ROUND	291	ELEGANCE 1080	128
AIRPLUS 02 PLUM CAKE	236	CAKE CARDBOARD DRUMS SQUARE	291	ERBETTA 43	56
AIRPLUS 03 MINI PLUMCAKE	236	CAKE MK	217	ESPOGEL DOWN	186
AIRPLUS 11 ECLAIR	238	CAKE PH20	217	ESPOGEL DOWN	229
AIRPLUS 12 ROUND	237	CANESTRELLO 15	58	ESPOGEL UP	186
AIRPLUS 13 ROUND	236	CARCIOFO 28	48	ESPOGEL UP	229
AIRPLUS 14 ROUND	236	CAROLINE 30	76	ESPOGEL UP MINI	186
AIRPLUS 15 ROUND	236	CAROTA 20	52	ESPOGEL UP MINI	229
AIRPLUS 16 ROUND	237	CERCHIO 3.0	61	ESSENZIALE 1000	127
AIRPLUS 17 SQUARE	237	CERCHIO 4.0	61	ESSENZIALE 30	70
AIRPLUS 18 ROUND	237	CHABLON HEART	152	ESSENZIALE 80	94
AIRPLUS 19 SQUARE	237	CHABLON HOLLY 40X20 MM	153	FASHION ÉCLAIR 80	76
AIRPLUS 20 SQUARE	238	CHABLON MUSTACHE	152	FEMORE 32	55
AIRPLUS 21 TRIANGLE	238	CHABLON OVAL	154	FIAMMA	179
AIRPLUS 31 ECLAIR	238	CHABLON ROUND	154	FIBERGLASS	222
AIRPLUS 32 MIDI PLUMCAKE	238	CHABLON STAR Ø30 MM	153	FIBERGLASS CIRCLES	222
AIRPLUS STRIP Ø 140-160	239	CHANTILLY 120	90	FINGERS 30	77
AIRPLUS STRIP Ø 160-180	239	CHANTILLY 30	69	FINGERS 75	77
AIRPLUS STRIP Ø 180-200	239	CHOCO GIANDUIA	73	FLEUR 90	93
AL FRED	258	CHOCO LEAVES SPATULA	265	FLORA 19	155
ALFIE	258	CILINDRO 3D 100	86	FLORA 7	155
ALVÉOLÉ 3	160	CLOSE STAR TUBES	282	FLORA 80	155
ALVÉOLÉ 9	160	CLOUD 120	96	FLORENCE 760	31
AMORE 600	134	CLOUD 1600	130	FLOWER TUBES	278
AMORE ORIGAMI 600	134	COCOA 35 161		FLOWER TUBES	282
AMORINI 100	104	COLOR TWIST	281	FOGLI CHITARRA	266
AMORINI ORIGAMI 110	104	COMPOSTABLE TRAYS	272	FORCHETTA 2 REBBI	265
ANDROMEDA 1080	118	CORONA	43	FORCHETTA 3 REBBI	265
ARMONIA 1000	141	COTTON PIPING BAGS	286	FORCHETTA A SPIRALE	265
ASTRO 95	92	CROWN HONORÉ 270	158	FORESTA	46
BACCELLO 13	48	CUBIK 1400	131	FORESTA & ANANAS 110	112
BALL TUBE	280	CUBO 3D 85	81	FRAGOLA 120	111
BANDONEÓN 1800	139	CUPIDO 30	71	FRAGOLA 30	111
BEEHIVE 1100	129	CUPOLA-B	248	FRAGRANCE 115	96
BERLIN 500	33	CUPOLA-P	248	FUNNEL CHOC	267
BIM 340	284	CUPOLA-T	248	FUOCO	169
BISC 01 CLASSIC	180	CUTTERS	292	GAME 115	105
BISC 02 DISCOTTO	180	CUTTING ROLLERS	291	GAME 1200	132
BISC 02 M MINI DISCOTTO	181	CYLINDRE 30	78	GEL 01 CLASSIC	176
BISC 03 SLIM	180	CYLINDRE 75	78	GEL 01 M MINI CLASSIC	178
BISC 04 DOUBLE	180	DAISY 60	81	GEL 016 RONDÒ	174
BISC 04 M MINI DOUBLE	181	DECOR ROUND 140	162	GEL 017 M SUN	174
BLACK TRAYS	274	DECOR ROUND 230	162	GEL 02 CHOCO STICK	176
BLOOM 120	99	DECOR ROUND 400	163	GEL 03 HEART-IC	176
BLOWTHORCH	290	DECOR ROUND 460	163	GEL 03 M MINI HEART-IC	178
BOCCHETTE BX	283	DECOR ROUND 50	162	GEL 04 M MINI TANGO	178
BOLLA-B	253	DECOR ROUND 80	162	GEL 04 TANGO	177
BOLLA-P	253	DECOR SQUARE 560	163	GEL 05 M MINI CHIC	178
BOLLA-T	253	DECOR SQUARE 60	163	GEL 06 PATA	177
BOS 26	284	DECOR TUBES	280	GEL 07 MR FUNNY	177
BOS 36 BIG	284	DECORATIVE ROLLIN PINS	287	GEL 08 CAT	177
BOS 52	284	DEGUSTA 01-P	245	GEL 11 SHOCK	176
BOSCO	45	DEGUSTA 01-T	245	GEL 12 CREMINO	175
BOTANICA	42	DEGUSTA02 -T	245	GEL 13 DONUTS	175
BOX CAKE TO GO	115	DISPOSABLE PIPING BAGS	286	GEL 14 - 3D	175
BPC	285	DISPOSABLE PIPING BAGS SMALL	286	GEL18 - CLASSIC WAVE	173
BS 10 T	282	DOME 125	95	GEL18M - CLASSIC WAVE	173
BUBBLE 1400	136	DOME 40	69	GEM 100	105
BÛCHE/1	149	DONUTS GOURMAND 80	91	GEM 1000	136
BÛCHE/3	149	DUNE 850	119	GEM 30	72

GEM 600	136	KIT LEAF 1200	122	LOVE MAT	223
GEMMA -B	244	KIT LEVANTE 1200	122	LOVELY 110	95
GEMMA -P	244	KIT LOOP 32	70	LOVELY 1200	126
GEMMA -T	244	KIT LOVE 360	127	LOVING BIRDS	258
GIANDUIA/1	149	KIT MAGIA DEL TEMPO 1000	138	LUCKY BUNNY	258
GIANDUIA/3	149	KIT MAGIA DEL TEMPO 600	138	LUNETTES	37
GIANDUIA/6	149	KIT MILLE BOLLE 1300	135	MACADÒ	233
GIANDUIOTTO	108	KIT MR. SNOW	256	MACARON FIBERGLASS	222
GLOBE 26	71	KIT OVALE 01	250	MACARON MAT	224
GOCCIA	169	KIT QUADRO 01	250	MADELEINE XL 95	88
GOCCIA-B	252	KIT RED TAIL 2000	138	MADELEINE XS 13	66
GOCCIA-P	252	KIT RUDOLF	256	MANGO 130	110
GOCCIA-T	252	KIT SANTA	256	MARGUERITE	37
GOUTTE 55	99	KIT SEMISFERA 01	250	MARRON GLACÉ 110	113
GRADUAL BOTTLES	290	KIT SINFONIA-B	246	MARRON GLACÉ 30	113
HALF EGGS 385	120	KIT SINFONIA-T	246	MATELASSÉ 1000	136
HANA 87	84	KIT SPIRAL ROLL 1100	121	MELA & PERA	42
HEART MACARON	224	KIT STELLA DEL CIRCO 1000	141	MELA, CILIEGIA & PESCA 115	112
HEARTIX 85	82	KIT SYMPHONY 1900	141	MELA, CILIEGIA & PESCA 30	112
HONORÉ 35	161	KIT TARTE RING 120X35	19	MICHETTA 92	55
I LOVE LEVELS	230	KIT TARTE RING 146X35	19	MICRO DOME 5	171
I-GLOO	228	KIT TARTE RING 200X200	19	MICRO GEM 5	171
IGLOO 115	108	KIT TARTE RING 205X190	19	MICRO LOVE 5	170
INCONTRO 750	139	KIT TARTE RING 265X105	19	MICRO OVAL 5	170
INSERT BÛCHE/1	149	KIT TARTE RING 80X70	19	MICRO RECTANGLE 5	170
INSERT BÛCHE/4	149	KIT TARTE RING 80X80	19	MICRO ROUND 5	170
INSERT BÛCHE/8	149	KIT TARTE RING AMORE 205X190	24	MICRO SAVARIN 5	171
INSERT DECOR ROUND	168	KIT TARTE RING AMORE 80X70	24	MICRO SQUARE 5	171
INSERT DECOR SQUARE	168	KIT TARTE RING BLOSSOM Ø 70	21	MICRO STONE 5	170
INSERT GIANDUIA	149	KIT TARTE RING BUBBLE 200X200	25	MICRO TRUFFLES 5	171
INTRECCIO 1000	126	KIT TARTE RING BUBBLE 265X105	25	MIDI BÛCHE	108
INTRECCIO 105	89	KIT TARTE RING BUBBLE Ø 190	25	MIEL 18	159
JR. PILLOW 600	135	KIT TARTE RING COCOA Ø 70	23	MIEL 8	159
JUDI 40	68	KIT TARTE RING FLEUR Ø 80	21	MIEL 80	159
KALIPSO 450	133	KIT TARTE RING HONORÉ Ø 80	23	MILANESE 25	56
KIKU 70	84	KIT TARTE RING KLASSIK Ø 70	22	MINI BAR	179
KIT 3D TARTE RING BLOOM Ø 180	20	KIT TARTE RING MONTBLANC Ø 80	26	MINI DECOR TUBES	280
KIT 3D TARTE RING BLOOM Ø 80	20	KIT TARTE RING Ø 100	19	MINI FLOWER TUBES	279
KIT BAR DUNA	249	KIT TARTE RING Ø 120	19	MINI KUBE	179
KIT BAR MAGMA	242	KIT TARTE RING Ø 150	19	MINI PEARL 1	168
KIT BAR SISMA	242	KIT TARTE RING Ø 190	19	MINI PICK	179
KIT BAR TRONCO	249	KIT TARTE RING Ø 210	19	MINI STICKS	186
KIT BAR VOLTA	249	KIT TARTE RING Ø 230	19	MISTERY 1100	124
KIT BAR VULCANO	242	KIT TARTE RING Ø 250	19	MODELLING TOOLS 8	287
KIT BLOCCO-B	247	KIT TARTE RING Ø 80	19	MODULAR FLEX GALAXY	137
KIT BLOCCO-T	247	KIT TARTE RING PALET Ø 150	26	MODULAR FLEX INFINITY	137
KIT BUBBLE CROWN 1000	139	KIT TARTE RING PALET Ø 70	22	MODULAR FLEX TRILOGY	137
KIT BUBBLE GEL	182	KIT TARTE RING PARADIS Ø 80	24	MONTBLANC 105	93
KIT BÛCHE ARABESQUE	144	KIT TEDDY	257	MOONLIGHT SONATA 800	131
KIT BÛCHE MATELASSÉ	145	KIT THE RING 65	101	MORA & LAMPONE 110	110
KIT BÛCHE TABLETTE	145	KIT TRINITY 1400	140	MR. PILLOW 1000	135
KIT BÛCHE VIENNA	144	KIT WOODY 1100	129	MUL 3D 28	178
KIT BÛCHE WOOD	144	KOALA	257	MUL 3D 48	106
KIT CAKE TO GO 45	115	KONO	179	MUL 3D 58	106
KIT CASHMERE 620	119	KYOTO 800	32	MUL 3D EGG	106
KIT CHOCO GEL	182	LADY COCCA	258	MULTIFLEX 125	107
KIT CHOCO GLOBE	123	LAMPO	44	MULTIFLEX 170	107
KIT CUBO 01	246	L'ÉCLAIR 120	75	MULTIFLEX 190	107
KIT CUORE 01	247	LEVEL HEARTS 35	67	MULTIFLEX 220	107
KIT DOME 01	241	LEVEL HEARTS 580	118	MULTIFLEX 40	107
KIT DROP GEL	182	LEVEL UP 35	67	MULTIFLEX DROP 125	106
KIT ÉCLAIR	75	LIMONE & LIME 120	111	MULTIFLEX OVAL 125	106
KIT EFFY	257	LIMONE & LIME 30	111	NEVE 110	83
KIT ETERNITY 1800	139	LIMONE 14	50	NEVE 1100	120
KIT FLEUR 1085	131	LISCA 4	59	NOCCIOLA 125	113
KIT KLASSIK 580	130	L'ITALIANO	183	OBLIO 1100	127
KIT LADY QUEEN 1000	143	LONDON 520	33	OBLIO 30	70

OBLIO 95	91	RING Ø 230	17	SCG53 CHOCO DROP	262
ODE 50	98	RING Ø 250	17	SCG54 CHOCO TREES	263
ONDA-B	251	RING Ø 50	17	SCG55 AMLETO	262
ONDA-P	251	RING Ø 70	17	SCG56 MR & MRS BROWN	262
ONDA-T	251	RING Ø 80	17	SCG57 KISS	262
OPEN FLOWER LEAVES	282	ROLL TOOL	287	SCG58 CHOCO EGG	262
OPEN FLOWER TUBES	282	ROLLER DOCKERS	291	SCG59 CHOCO FRITURE	262
OSLO 750	30	ROMBO XS 16	65	SECRET 110	87
PANNOCCCHIA 20	51	ROME 525	34	SECRET 40	68
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Dove Siamo

Silikomart è in via Tagliamento 78 a Mellaredo di Pianiga in provincia di Venezia, dista 12 km dal vivace centro di Padova e 34 km da Venezia.

Silikomart

Via Tagliamento 78

30030 Mellaredo di Pianiga (VENEZIA) – ITALY

Coordinate GPS

45.465454, 9.18651599

Telefono: +39 041 5190550

ORARI DI SEGRETERIA

Dal Lunedì al Venerdì

MATTINO: dalle ore 9:00 alle ore 13:00

POMERIGGIO: dalle ore 14:00 alle ore 18:00

Sabato e festivi esclusi

ORARI SHOWROOM

Dal Lunedì al Venerdì

MATTINO: dalle ore 9:00 alle ore 13:00

POMERIGGIO: dalle ore 14:00 alle ore 17:00

Sabato e festivi esclusi

www.silikomart.com

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Dalla stazione prendere un taxi oppure un autobus direzione TREVISO.

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Autobus linea direzione PIANIGA, ferma a MELLAREDO

zona industriale ogni 15 minuti circa.

Fermata Autobus più vicina 5 minuti a piedi da Hangar78.

Da stazione treni PADOVA CENTRALE:

Autobus di linea direzione TREVISO.

In Aereo:

Da Aeroporto Marco Polo a Venezia:

In auto: 35 minuti

In bus 1:40 h fino a Stazione Autobus / Stazione Ferroviaria

PADOVA CENTRALE (www.fsbusitalia.it)

Da aeroporto Antonio Canova a Treviso:

In auto: 55 minuti

Mezzi pubblici: Linea 6 ACTT fino a Stazione ferroviaria di Treviso – Treno

Treviso/Padova – Autobus da Padova Stazione Autobus a Pianiga

CATALOGUE 2024/2025

i78

Ingredients
by Silikomart

MADE IN ITALY



Tutto quello che può servire ad un pasticcere 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. Tutti i prodotti sono il risultato di test rigorosi sviluppati nel laboratorio di ricerca e innovazione hangar78. 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. All products are the result of careful study and rigorous testing at the hangar78 research and innovation laboratory. 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, pâtisseries 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. Tous les produits sont le résultat d'une étude minutieuse et de tests rigoureux au laboratoire de recherche et d'innovation hangar78. 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.



INNOVATION

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i78
by Silikomart



Guarda il video
Watch the video
Regardez la vidéo

THE ONE MIRROR GLAZE

L'unico preparato per glassa a specchio in polvere che assicura gli stessi risultati di quella preparata a mano. Un unico prodotto per creare molteplici glasse. Facile da usare (è praticamente impossibile sbagliare), non richiede l'aggiunta di altri ingredienti ma solo acqua...più facile di così! Inoltre The One Mirror Glaze di i78 by Silikomart può essere aromatizzata con paste concentrate o cioccolato e colorata con coloranti idrosolubili (anche naturali). Disponibile in due formati: sachetto da 300g e da 1 kg per rispondere alle esigenze di tutti i consumatori. La glassa a specchio in polvere The One Mirror Glaze garantisce un risultato trasparente e brillante, che si mantiene anche a temperature negative.

The only powdered mirror glaze preparation that ensures the same results as the one prepared by hand. A single product to create multiple glazes. Easy to use (it is practically impossible to fail), it does not require the addition of other ingredients but only water... It can't get easier than that! Furthermore, The One Mirror Glaze by i78 by Silikomart can be flavored with concentrated or chocolate pastes and colored with water-soluble colorants (including natural ones). Available in two sizes: 300g and 1Kg bags to meet the needs of all consumers. The One Mirror Glaze powdered mirror glaze guarantees a transparent and shiny result, which is maintained even at negative temperatures.

Le glaçage unique! La seule préparation pour glaçage miroir en poudre qui assure les mêmes résultats que celle préparée à la main. Un seul produit pour créer plusieurs glaçages. Facile à utiliser (il est pratiquement impossible de se tromper), il ne nécessite pas l'ajout d'autres ingrédients mais uniquement de l'eau... plus simple que ça! De plus, The One Mirror Glaze de i78 by Silikomart peut être aromatisé avec des pâtes concentrées ou chocolat et coloré avec des colorants hydrosolubles (y compris naturels). Disponible en deux formats : sachet de 300g et de 1Kg pour répondre aux besoins de tous les consommateurs. Le glaçage miroir en poudre The One Mirror Glaze garantit un résultat transparent et brillant, qui se maintient même à des températures négatives.



THE ONE MIRROR GLAZE

Item: 99.523.02.0001
Size: 1Kg
Pcs/master: 3
EAN: 8051085370764



THE ONE MIRROR GLAZE

Item: 99.524.02.0001
Size: 300g
Pcs/master: 6
EAN: 8051085370788

I PLUS DI THE ONE MIRROR GLAZE DI I78 BY SILIKOMART

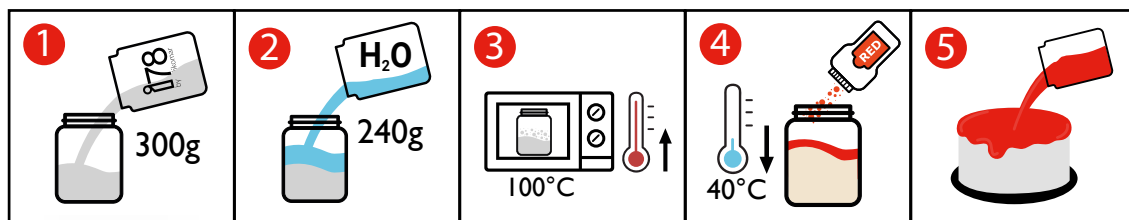
THE BENEFITS OF THE ONE MIRROR GLAZE BY i78 BY SILIKOMART

LES AVANTAGES DE THE ONE MIRROR GLAZE DE i78 BY SILIKOMART

- Facile da utilizzare
 - Versatile
 - Nessun ingrediente da aggiungere, solo acqua
 - Sarà sempre un successo
 - Personalizzabile in diversi colori
 - Si può aromatizzare con paste concentrate
 - Facile da conservare
 - Facile da dosare
 - Veloce da preparare
- Easy to use
 - Versatile
 - No ingredients to add, just water
 - Will always be a success
 - Customizable in different colors
 - It can be flavored with concentrated pastes
 - Easy to store
 - Easy to dose
 - Quick to prepare
- Facile à utiliser
 - Polyvalent
 - Aucun ingrédient à ajouter, juste de l'eau
 - Sera toujours un succès
 - Personnalisable en différentes couleurs
 - Il peut être aromatisé avec des pâtes concentrées
 - Facile à ranger
 - Facile à doser
 - Rapide à préparer

MODO D'USO

HOW TO USE - MODE D'EMPLOI



1. VERSA 300g di The One Mirror Glaze e 240g d'acqua.
2. MESCOLO con il frullatore ad immersione.
3. SCALDA fino ad ebollizione.
4. MESCOLO & COLORA.
5. UTILIZZA a 40°C su torte fredde, semifreddi, mousse, bavaresi.

1. POUR 300g of The One Mirror Glaze and 240g of water.
2. MIX with the hand blender.
3. HEAT until boiling.
4. MIX & COLOR.
5. USE at 40°C / 104°F on frozen cakes, semifreddo, mousses, bavarians.

1. VERSER 300g de The One Mirror Glaze et 240g d'eau.
2. MÉLANGER avec le mixeur plongeant.
3. CHAUFFER jusqu'à ébullition.
4. MÉLANGER & COLORER.
5. UTILISER à 40°C sur gâteaux froids, semifreddo, mousses, bavarois.



BEFORE



AFTER

i78

by Silikomart



Guarda il video
Watch the video
Regardez la vidéo

Liquid Sugar Paste di i78 è l'innovativa pasta di zucchero a colata. Quando si utilizza la classica pasta di zucchero da copertura è molto importante stenderla in modo uniforme, evitando antiestetiche grinze e senza lavorarla troppo perché diventerebbe appiccicosa e non liscia. Liquid Sugar Paste di i78 risponde a queste necessità: è un gel bianco pronto all'uso dalla consistenza densa che può essere colorato e aromatizzato secondo le proprie esigenze. In poche semplici mosse sarà possibile ricoprire in modo perfetto qualsiasi tipo di torta. Con il prodotto avanzato è possibile sia preparare della pasta di zucchero da modellaggio sia della crema al burro da decorazione.

Liquid Sugar Paste by i78 is the innovative pouring sugar paste. Using the classic sugar paste for cake coverage it is very important to spread it evenly, avoiding unsightly wrinkles and without working it too much because it would become sticky and not smooth. Liquid Sugar Paste by i78 meets these needs: it is a ready-to-use white gel with a thick consistency that can be colored and flavored according to your needs. In a few simple steps it will be possible to perfectly cover any kind of cake. With the leftover product it is possible to prepare both modeling sugar paste and decoration buttercream.

Liquid Sugar Paste de i78 est l'innovante pâte à sucre liquide. Lors de l'utilisation de la pâte à sucre classique pour le recouvrement, il est très important de l'étaler uniformément, en évitant les inesthétiques plis et sans trop la travailler car elle deviendrait collante et non lisse. Liquid Sugar Paste de i78 répond à ces besoins: c'est un gel blanc prêt à l'emploi de consistance épaisse qui peut être coloré et aromatisé selon vos besoins. En quelques étapes simples, il sera possible de recouvrir parfaitement tout type de gâteau. Avec le produit avancé, il est possible de préparer à la fois de la pâte à sucre à modeler et de la crème au beurre pour décoration.



LIQUID SUGAR PASTE (1KG)

Item: 99.521.02.0001

Size: 1kg

Pcs/master: 4

EAN: 8051085374632

LIQUID SUGAR PASTE (3KG)

Item: 99.522.01.0001

Size: 3kg

Pcs/master: 2

EAN: 8051085341306

I PLUS DI LIQUID SUGAR PASTE DI i78 BY SILIKOMART

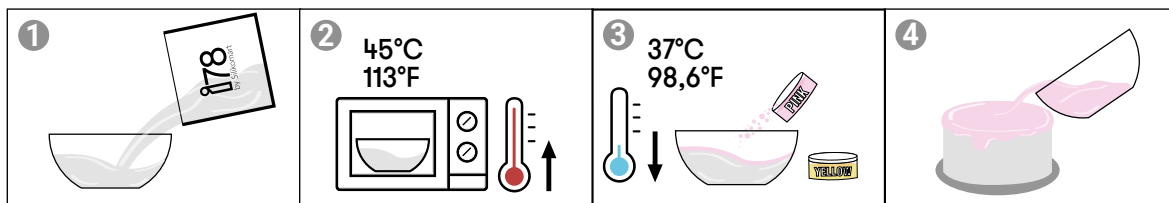
THE BENEFITS OF LIQUID SUGAR PASTE BY i78 BY SILIKOMART

LES AVANTAGES DE LIQUID SUGAR PASTE DE i78 BY SILIKOMART

- Molto facile da usare, molto più facile di una tradizionale pasta di zucchero
- Non sono necessari strumenti per stenderla o livellarla
- Molto molto più veloce di una pasta di zucchero tradizionale
- Non si rompe e non si strappa
- Può essere facilmente colorata con coloranti alimentari idrosolubili
- Può essere aromatizzata con paste concentrate così ha un sapore migliore
- Un unico prodotto per tante paste di zucchero diverse
- Nessuno spreco
- Non teme l'umidità
- La torta si può conservare in frigo
- *Very easy to use, much easier than a traditional sugar paste*
- *No tools required to spread it out or leveling it*
- *Much much faster than a traditional sugar paste*
- *Does not crack and tear*
- *Can be easily colored with water-soluble food colorants*
- *It can be flavored with concentrated pastes so it tastes better*
- *One products for many many different sugar pastes*
- *No waste*
- *Does not fear humidity*
- *The cake can be stored in the fridge*
- *Très simple à utiliser, bien plus simple qu'une pâte à sucre traditionnelle*
- *Aucun outil nécessaire pour l'étaler ou la niveler*
- *Beaucoup plus rapide qu'une pâte à sucre traditionnelle*
- *Ne craque pas et ne se déchire pas*
- *Peut être facilement coloré avec des colorants alimentaires hydrosolubles*
- *Il peut être aromatisé avec des pâtes concentrées pour un meilleur goût*
- *Un produit pour de nombreuses pâtes à sucre différentes*
- *Pas de déchets*
- *Ne craint pas l'humidité*
- *Le gâteau peut être conservé au réfrigérateur*

MODO D'USO

HOW TO USE - MODE D'EMPLOI



1. SCALDARE fino ad ottenere una consistenza fluida.
3. ABBASSARE la temperatura a 37°C.
4. COLARE sulla torta da rivestire.
5. ATTENDERE circa 1 ora che la pasta solidifichi.

1. HEAT until a fluid consistency is obtained.
3. LOWER the temperature to 37°C / 99°F.
4. POUR onto the cake to be coated.
5. WAIT about 1 hour for the paste to solidify.

1. CHAUFFER jusqu'à obtention d'une consistance fluide.
3. BAISSER la température à 37°C.
4. VERSER sur le gâteau à enrober.
5. ATTENDRE environ 1 heure que la pâte se solidifie.



BEFORE

- Super sottile
Super thin
Super fine
- Colorabile
Colorable
Colorable
- Aromatizzabile
Can be flavored
Peut être aromatisée
- Abbassa i tempi di lavorazione
It reduces processing times
Elle réduit les délais de travail
- Non teme l'umidità del frigorifero
It does not fear the humidity
of the refrigerator
Elle ne craint pas l'humidité
du réfrigérateur



AFTER

i78

by Silikomart



I PLUS DEI CAKE MIX i78 - THE BENEFITS OF THE i78 CAKE MIXES LES AVANTAGES DES PRÉPARATIONS EN POUVRE i78

La linea di cake mix i78, completamente gluten free, offre la possibilità ad amatori ed esperti di preparare in poco tempo dei dolci buoni e semplici da realizzare con ingredienti completamente made in Italy.

The i78 cake mix line, completely gluten free, offers amateurs and experts the possibility to prepare good and simple cakes in no time with completely made-in-Italy ingredients.

La gamme de préparations pour gâteaux i78, entièrement sans gluten, offre aux amateurs et aux experts la possibilité de préparer de bons gâteaux simples en un rien de temps avec des ingrédients entièrement fabriqués en Italie.



- Facile da usare
- Ingredienti di alta qualità
- Made in Italy
- Istruzioni chiare
- Facile senza glutine a casa
- Nessuna attrezzatura speciale necessaria
- Fa risparmiare tempo
- Nessuna esperienza di cottura necessaria
- Ampia scelta
- Traduzione in 6 lingue
- Adatto a tutta la famiglia

- Easy to use
- High quality ingredients
- Made in Italy
- Clear instructions
- Easy gluten free at home
- No special equipment needed
- Time saving
- No baking experience needed
- Wide choice
- Translation in 6 languages
- Suitable for the whole family

- Facile à utiliser
- Ingrédients de haute qualité
- Made in Italy
- Instructions claires
- Facile sans gluten à la maison
- Aucun équipement spécial nécessaire
- Un gain de temps
- Aucune expérience en pâtisserie requise
- Vaste choix
- Traduction en 6 langues
- Convient à toute la famille





BROWNIES

Item: 99.504.11.0062
 Size: 400g
 Pcs/master: 6
 EAN: 8051085370108

NEW

PREPARATO IN POLVERE PER BROWNIES
 POWDER MIX FOR BROWNIES
 PRÉPARATION EN POUDRE POUR BROWNIES



CREMA AL BURRO

Item: 99.504.25.0062
 Size: 200g
 Pcs/master: 6
 EAN: 8051085370269

NEW

PREPARATO IN POLVERE PER CREMA AL BURRO
 POWDER MIX FOR BUTTER CREAM
 PRÉPARATION EN POUDRE POUR CRÈME AU BEURRE



Usalo con:
 Combine with:
 Utiliser avec:



Coloranti in polvere
 Powder Colors
 Colorants en poudre

+



Paste concentrate
 Concentrated pastes
 Pâtes concentrées



FROSTING ALLA VANIGLIA

Item: 99.504.15.0062
 Size: 200g
 Pcs/master: 6
 EAN: 8051085370184

NEW

PREPARATO IN POLVERE PER FROSTING
 POWDER MIX FOR FROSTING
 PRÉPARATION EN POUDRE POUR FROSTING



Usalo con:
 Combine with:
 Utiliser avec:



Coloranti in polvere
 Powder Colors
 Colorants en poudre

+



Paste concentrate
 Concentrated pastes
 Pâtes concentrées



GHIACCIA REALE

Item: 99.504.16.0062

Size: 200g

Pcs/master: 6

EAN: 8051085370207

NEW



PREPARATO IN POLVERE PER GHIACCIA REALE
 POWDER MIX FOR ROYAL ICING
 PRÉPARATION EN POUDRE POUR GLAÇAGE ROYALE



Usalo con:
 Combine with:
 Utiliser avec:



Coloranti in polvere
 Powder Colors
 Colorants en poudre

+



Paste concentrate
 Concentrated pastes
 Pâtes concentrées

**MACARON - BIANCO**

Item: 99.504.14.0062

Size: 200g

Pcs/master: 6

EAN: 8051085370160

NEW



PREPARATO IN POLVERE PER MACARON - BIANCO
 POWDER MIX FOR MACARONS - WHITE
 PRÉPARATION EN POUDRE POUR MACARONS - BLANC



Usalo con:
 Combine with:
 Utiliser avec:



Coloranti in polvere
 Powder Colors
 Colorants en poudre

+



Paste concentrate
 Concentrated pastes
 Pâtes concentrées

**RED VELVET**

Item: 99.504.12.0062

Size: 400g

Pcs/master: 6

EAN: 8051085370122

NEW



PREPARATO IN POLVERE PER RED VELVET
 POWDER MIX FOR RED VELVET CAKE
 PRÉPARATION EN POUDRE POUR RED VELVET



MUFFIN & CUPCAKE AL CACAO

Item: 99.504.24.0062
 Size: 400g
 Pcs/master: 6
 EAN: 8051085370245



PREPARATO IN POLVERE PER MUFFIN & CUPCAKES
 POWDER MIX FOR MUFFIN & CUPCAKES
 PRÉPARATION EN POUDRE POUR MUFFIN & CUPCAKES



PAN DI ZENZERO

Item: 99.504.13.0062
 Size: 400g
 Pcs/master: 6
 EAN: 8051085370146



PREPARATO IN POLVERE PER PAN DI ZENZERO
 POWDER MIX FOR GINGERBREAD COOKIES
 PRÉPARATION EN POUDRE POUR PAIN D'ÉPICE



TORTA AL CACAO

Item: 99.504.23.0062
 Size: 400g
 Pcs/master: 6
 EAN: 8051085370221



PREPARATO IN POLVERE PER TORTA AL CACAO
 POWDER MIX FOR COCOA CAKE
 PRÉPARATION EN POUDRE POUR GATEAU AU CACAO



TORTA ALLE MELE E CANNELLA

Item: 99.504.26.0062
 Size: 400g
 Pcs/master: 6
 EAN: 8051085370276



PREPARATO IN POLVERE PER TORTA ALLE MELE E CANNELLA
 POWDER MIX FOR APPLE AND CINNAMON CAKE
 PRÉPARATION EN POUDRE POUR GÂTEAU AUX



PAN DI SPAGNA

Item: 99.504.06.0062
 Size: 400g
 Pcs/master: 6
 EAN: 8051085341597



PREPARATO IN POLVERE PER PAN DI SPAGNA
 POWDER MIX FOR SPONGE CAKE
 PRÉPARATION EN POUDRE POUR GÉNOISE



Usalo con:
 Combine with:
 Utiliser avec:



Coloranti in polvere
 Powder Colors
 Colorants en poudre



Paste concentrate
 Concentrated pastes
 Pâtes concentrées

TORTA VANIGLIA

Item: 99.504.09.0062
 Size: 400g
 Pcs/master: 6
 EAN: 8051085341672



PREPARATO IN POLVERE PER TORTA VANIGLIA
 POWDER MIX FOR VANILLA FLAVORED CAKE
 PRÉPARATION EN POUDRE POUR GÂTEAU SAVEUR VANILLE



CUPCAKE & MUFFIN

Item: 99.504.03.0062

Size: 400g

Pcs/master: 6

EAN: 8051085341535



PREPARATO IN POLVERE PER CUPCAKE & MUFFIN
POWDER MIX FOR CUPCAKE & MUFFIN
PRÉPARATION EN POUDRE POUR CUPCAKE & MUFFIN



Usalo con:
Combine with:
Utiliser avec:



Coloranti in polvere
Powder Colors
Colorants en poudre



Paste concentrate
Concentrated pastes
Pâtes concentrées

FROLLA & BISCOTTI

Item: 99.504.04.0062

Size: 400g

Pcs/master: 6

EAN: 8051085341559



PREPARATO IN POLVERE PER FROLLA & BISCOTTI
POWDER MIX FOR SHORTCRUST PASTRY AND COOKIES
PRÉPARATION EN POUDRE POUR PÂTE BRISÉE ET DES BISCUIT



Usalo con :
Combine with:
Utiliser avec:



Coloranti in polvere
Powder Colors
Colorants en poudre



Paste concentrate
Concentrated pastes
Pâtes concentrées

TORTA ALLE MANDORLE E CAROTE

Item: 99.504.08.0062

Size: 400g

Pcs/master: 6

EAN: 8051085341627



PREPARATO IN POLVERE PER
TORTA ALLE MANDORLE E CAROTE
POWDER MIX FOR ALMOND AND CARROT* CAKE
PRÉPARATION EN POUDRE POUR
GATEAU AUX AMANDES ET CAROTTES*



*ingrediente fresco da aggiungere, non contenuto nella confezione.
*Fresh ingredient to add, not included in the package.
*Ingrédient frais à ajouter, non inclus dans l'emballage.

ITEM	PALM OIL FREE	AZO FREE	E171 FREE	OGM FREE	GLUTEN FREE	VEGAN FRIENDLY
BROWNIES	●	●	●	●	●	
CREMA AL BURRO	●	●	●	●	●	
FROSTING ALLA VANIGLIA		●	●	●	●	
GHIACCIA REALE	●	●	●	●	●	●
MACARON BIANCO	●	●	●	●	●	
RED VELVET	●	●	●	●	●	
MUFFIN & CUPCAKE CACAO	●	●	●	●	●	
PAN DI ZENZERO	●	●	●	●	●	
TORTA AL CACAO	●	●	●	●	●	
TORTA MELE CANNELLA	●	●	●	●	●	
PAN DI SPAGNA	●	●	●	●	●	
TORTA VANIGLIA	●	●	●	●	●	
CUPCAKES & MUFFIN	●	●	●	●	●	
FROLLA & BISCOTTI	●	●	●	●	●	
TORTA MANDORLE E CAROTE	●	●	●	●	●	

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TORTA ARCOBALENO

RAINBOW CAKE - RAINBOW CAKE

La rainbow cake, è una torta a piani coloratissima, davvero spettacolare in cui ogni strato ha un colore diverso fino a creare un arcobaleno farcito di golosa crema. I preparati in polvere i78 by Silikomart per rainbow cake sono pensati per permettere la massima personalizzazione del dolce: scegli singolarmente i colori e combinali come vuoi tu grazie alle pratiche confezioni singole da 100 grammi. Ogni confezione di preparato alimentare in polvere è pensato per la realizzazione di uno strato di torta rainbow cake del diametro di 22/24 cm.

The rainbow cake is a very colorful layer cake, truly spectacular, in which every layer has a different color to create a rainbow filled with delicious cream. The i78 by Silikomart powder mixes for rainbow cake are designed to allow maximum customization of the dessert: choose the colors individually and combine them as you wish thanks to the practical single 100-gram packs. Each pack of powdered food preparation is designed for making a Ø 22/24 cm layer of rainbow.

Le rainbow cake (gâteau arc-en-ciel) est un gâteau à plusieurs niveaux très coloré, vraiment spectaculaire dans lequel chaque couche a une couleur différente pour créer un arc-en-ciel qui peut être rempli de délicieuse crème. Les mélanges en poudre i78 by Silikomart pour rainbow cake sont conçus pour permettre une personnalisation maximale du dessert: choisissez les couleurs individuellement et combinez-les à votre guise grâce aux pratiques conditionnements individuels de 100 grammes. Chaque paquet de préparation alimentaire en poudre est conçu pour réaliser une couche de rainbow cake d'un diamètre de 22/24 cm.

PREPARATO PER IN POLVERE PER RAINBOW CAKE
POWDER MIX FOR RAINBOW CAKE
PRÉPARATION EN POUDRE POUR RAINBOWCAKE



RAINBOW CAKE - VERDE

Item: 99.504.21.0062
Size: 100g
Pcs/master: 8
EAN: 8051085370375



RAINBOW CAKE - ARANCIO

Item: 99.504.22.0062
Size: 100g
Pcs/master: 8
EAN: 8051085370399



RAINBOW CAKE - BLU

Item: 99.504.19.0062
Size: 100g
Pcs/master: 8
EAN: 8051085370337



RAINBOW CAKE - GIALLO

Item: 99.504.20.0062
Size: 100g
Pcs/master: 8
EAN: 8051085370351



RAINBOW CAKE - ROSSO

Item: 99.504.17.0062
Size: 100g
Pcs/master: 8
EAN: 8051085370290



RAINBOW CAKE - VIOLA

Item: 99.504.18.0062
Size: 100g
Pcs/master: 8
EAN: 8051085370313



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PASTE CONCENTRATE

CONCENTRATED PASTES - PÂTES CONCENTRÉES

Paste aromatizzanti altamente concentrate da aggiungere a creme, impasti e gelati, ottime anche in cottura. Bastano pochi grammi per conferire l'aroma scelto alle vostre preparazioni. Semplicissime da usare, garantiscono un risultato professionale e sono perfette da usare con The One Mirror Glaze, Liquid Sugar Paste e Cake Mix. Disponibili in otto versioni: 100% nocciola, 99% pistacchio, gianduia, vaniglia, limone invernale, fragola, tiramisù e caramello salato.

Highly concentrated flavoring pastes to add to creams, doughs and ice creams, also excellent for baking. A few grams are enough to add the chosen aroma to your preparations. Extremely simple to use, they guarantee a professional result and are perfect to use with The One Mirror Glaze, Liquid Sugar Paste and Cake Mix. Available in eight versions: 100% hazelnut, 99% pistachio, gianduia, vanilla, winter lemon, strawberry, tiramisu and salted caramel.

Pâtes aromatisantes très concentrées à ajouter aux crèmes, pâtes et glaces, également excellentes pour la cuisson. Quelques grammes suffisent pour ajouter l'arôme choisi à vos préparations. Extrêmement simples à utiliser, ils garantissent un résultat professionnel et sont parfaits à utiliser avec The One Mirror Glaze, Liquid Sugar Paste et Cake Mix. Disponible en huit versions : 100% noisette, 99% pistache, gianduia, vanille, citron d'hiver, fraise, tiramisu et caramel salé.



PASTA AROMATIZZANTE NOCCIOLA 100%

FLAVOURING PASTE - HAZELNUT 100% | PÂTE AROMATISÉE - NOISETTE 100%

Item: 99.525.01.0001
Size: 150g
Pcs/master: 6
EAN: 8051085341320



PASTA AROMATIZZANTE GIANDUJA

FLAVOURING PASTE - GIANDUJA | PÂTE AROMATISÉE - GIANDUJA

Item: 99.525.02.0001
Size: 150g
Pcs/master: 6
EAN: 8051085341344



PASTA AROMATIZZANTE PISTACCHIO 99%

FLAVOURING PASTE - PISTACHIO 99% | PÂTE AROMATISÉE - PISTACHE 99%

Item: 99.525.03.0001
Size: 150g
Pcs/master: 6
EAN: 8051085341351



PASTA AROMATIZZANTE ALLA VANIGLIA

FLAVOURING PASTE - VANILLA | PÂTE AROMATISÉE - VANILLE

Item: 99.525.04.0001
Size: 150g
Pcs/master: 6
EAN: 8051085341368



PASTA AROMATIZZANTE LIMONE

FLAVOURING PASTE - LEMON 100% | PÂTE AROMATISÉE - CITRON 100%

Item: 99.525.07.0001
Size: 150g
Pcs/master: 6
EAN: 8051085372027



PASTA AROMATIZZANTE FRAGOLA

FLAVOURING PASTE - STRAWBERRY | PÂTE AROMATISÉE - FRAISE

Item: 99.525.05.0001
Size: 150g
Pcs/master: 6
EAN: 8051085372003



PASTA AROMATIZZANTE TIRAMISÙ

FLAVOURING PASTE - TIRAMISÙ | PÂTE AROMATISÉE - TIRAMISÙ

Item: 99.525.08.0001
Size: 150g
Pcs/master: 6
EAN: 8051085372034



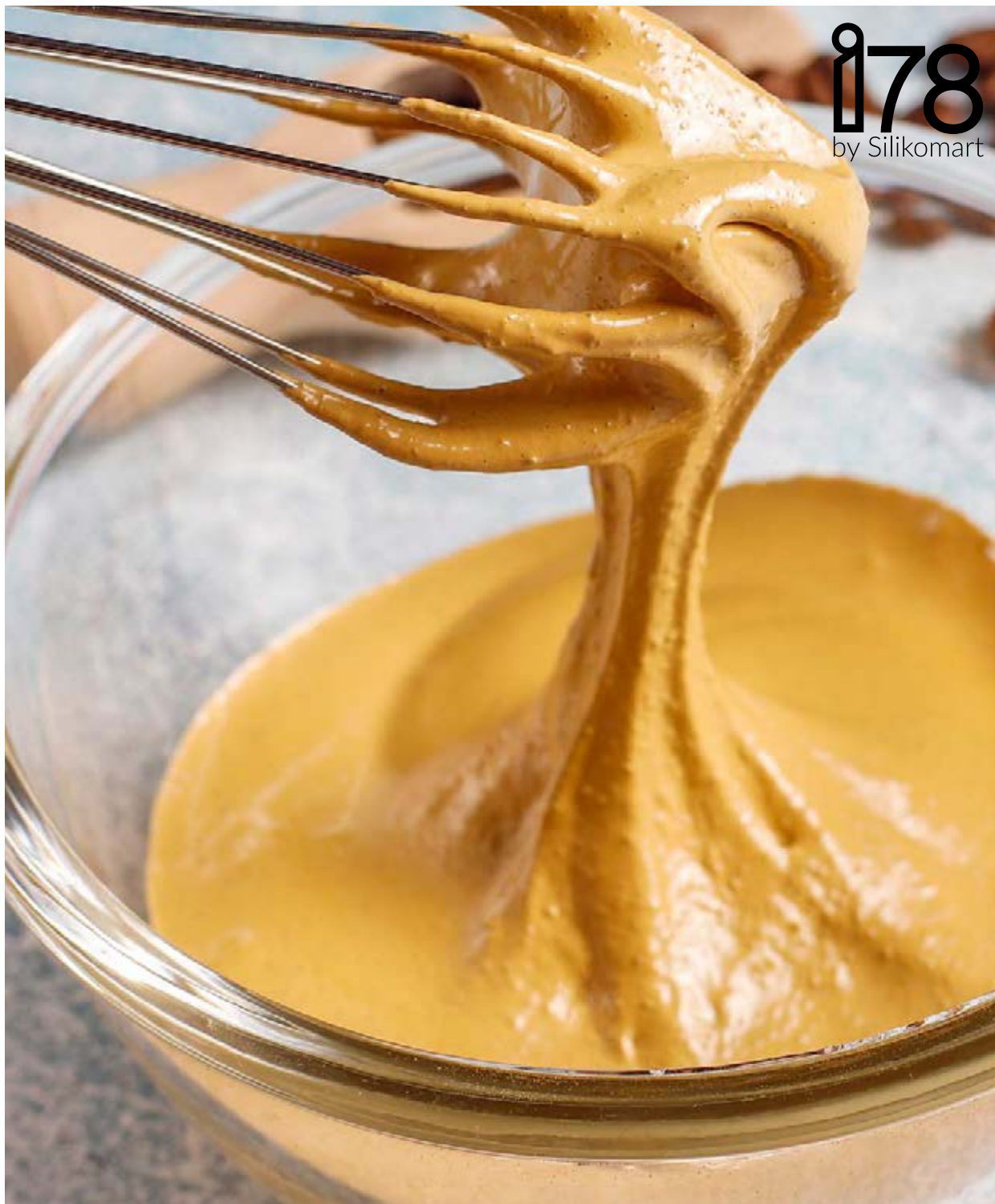
PASTA AROMATIZZANTE CARMELLO SALATO

FLAVOURING PASTE - CARAMEL | PÂTE AROMATISÉE - CARAMEL

Item: 99.525.06.0001
Size: 150g
Pcs/master: 6
EAN: 8051085372010

ITEM	COLOR	AZO FREE	E171 FREE	OGM FREE	GLUTEN FREE	PALM OIL FREE
PASTA NOCCIOLA	●	●	●	●	●	●
PASTA GIANDUJA	●	●	●	●	●	●
PASTA PISTACCHIO	●	●	●	●	●	●
PASTA VANILLA	●	●	●	●	●	●
PASTA LIMONE	●	●	●	●	●	●
PASTA FRAGOLA	●	●	●	●	●	●
PASTA TIRAMISÙ	●	●	●	●	●	●
PASTA CARMELLO	●	●	●	●	●	●

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GLASSA A SPECCHIO PRONTA ALL'USO**READY TO USE MIRROR GLAZE - GLAÇAGE MIROIR PRÊT À L'EMPLOI**

Glassa a specchio pronta all'uso. Perfetta per essere utilizzata come copertura di semifreddi, mousse, bavaresi e qualsiasi dessert freddo. La glassa è lucida, fluida e semplicissima da usare. È possibile colorare la glassa a specchio con coloranti alimentari in polvere o in gel.

Mirror glaze ready to use. It is perfect to be used as a cover for semifreddos, mousses, bavarian creams and any cold dessert. The glaze is glossy, fluid and super easy to use. You can color the mirror glaze with powdered or gel food coloring.

Glaçage miroir prêt à l'emploi. Parfait pour être utilisé comme couverture pour les semifreddos, les mousses, les crèmes bavaroises et tout dessert froid. Le glaçage est luisant, fluide et super facile à utiliser. Vous pouvez colorer le glaçage miroir avec du colorant alimentaire en poudre ou en gel.

**READY MADE MIRROR GLAZE RED**

Item: 99.505.05.0001
Size: 250g
Pcs/master: 6
EAN: 8051085339785

**READY MADE MIRROR GLAZE CHOCO**

Item: 99.505.03.0001
Size: 250g
Pcs/master: 6
EAN: 8051085339747

**READY MADE MIRROR GLAZE NEUTRAL**

Item: 99.505.00.0001
Size: 225g
Pcs/master: 6
EAN: 8051085339808



SUGAR PASTE

SUGAR PASTE - PÂTE À SUCRE

Pasta di Zucchero bianca e colorata senza olio di palma, disponibile in pratiche confezioni pronte all'uso.

Ideale per coprire torte di compleanno, torte da cerimonia e torte per ogni occasione, così come viene usata per decorare cupcake, cake pops e tante altre preparazioni. Ideale inoltre per modellare ogni tipo di decorazione.

White and colored sugar paste without palm oil, available in practical ready-to-use packaging. Ideal for covering birthday cakes, ceremony cakes and cakes for any occasion, as well as used to decorate cupcakes, cake pops and many other preparations. Also ideal for modeling any type of decoration.

Pâte à sucre blanche et colorée sans huile de palme, disponible en paquets pratiques prêts à l'emploi. Idéal pour recouvrir les gâteaux d'anniversaire, les gâteaux de cérémonie et les gâteaux de toutes occasions, ainsi que pour décorer les cupcakes, cake pops et bien d'autres préparations. Idéale également pour modeler tout type de décoration.





SUGAR PASTE BLACK

Item: 99.501.01.0001
Size: 250g
Pcs/master: 8
EAN: 8051085333752



SUGAR PASTE BROWN COCOA

Item: 99.501.15.0001
Size: 250g
Pcs/master: 8
EAN: 8051085369898



SUGAR PASTE DARK BLUE

Item: 99.501.04.0001
Size: 250g
Pcs/master: 8
EAN: 8051085333899



SUGAR PASTE GREEN

Item: 99.501.06.0001
Size: 250g
Pcs/master: 8
EAN: 8051085333875



SUGAR PASTE LIGHT BLUE

Item: 99.501.08.0001
Size: 250g
Pcs/master: 8
EAN: 8051085333912



SUGAR PASTE PINK

Item: 99.501.09.0001
Size: 250g
Pcs/master: 8
EAN: 8051085333936



SUGAR PASTE RED

Item: 99.501.10.0001
Size: 250g
Pcs/master: 8
EAN: 8051085333950



SUGAR PASTE YELLOW

Item: 99.501.13.0001
Size: 250g
Pcs/master: 8
EAN: 8051085333998



SUGAR PASTE ORANGE

Item: 99.501.14.0001
Size: 250g
Pcs/master: 8
EAN: 8051085369881





**SUGAR PASTE
WHITE**

Item: 99.501.12.0001
 Size: 250g
 Pcs/master: 8
 EAN: 8051085333974



**SUGAR PASTE 500 GR
WHITE**

Item: 99.502.01.0001
 Size: 500g
 Pcs/master: 4
 EAN: 8051085345083



**SUGAR PASTE 1 KG
WHITE**

Item: 99.503.01.0001
 Size: 1Kg
 Pcs/master: 5
 EAN: 8051085344253



**SUGAR PASTE 1 KG
BLACK**

Item: 99.503.03.0001
 Size: 1Kg
 Pcs/master: 5
 EAN: 8051085369263



**SUGAR PASTE 1 KG
LIGHT BLUE**

Item: 99.503.05.0001
 Size: 1Kg
 Pcs/master: 5
 EAN: 8051085369300



**SUGAR PASTE 1 KG
PINK**

Item: 99.503.04.0001
 Size: 1Kg
 Pcs/master: 5
 EAN: 8051085369287



**SUGAR PASTE 1 KG
RED**



















































































Item: 99.503.02.0001
 Size: 1Kg
 Pcs/master: 5
 EAN: 8051085369225



**SUGAR PASTE 5 KG
WHITE**

Item: 99.532.01.0001
 Size: 5Kg
 Pcs/master: 1
 EAN: 8051085370092



ITEM	COLOR	AZO FREE	E171 FREE	PALM OIL FREE	GLUTEN FREE
SUGAR PASTE BLACK					
SUGAR PASTE BROWN COCOA					
SUGAR PASTE DARK BLUE					
SUGAR PASTE GREEN					
SUGAR PASTE LIGHT BLUE					
SUGAR PASTE PINK					
SUGAR PASTE RED					
SUGAR PASTE YELLOW					
SUGAR PASTE ORANGE					
SUGAR PASTE WHITE 250 GR					
SUGAR PASTE WHITE 500 GR					
SUGAR PASTE WHITE 1 KG					
SUGAR PASTE WHITE 5 KG					
SUGAR PASTE BLACK 1 KG					
SUGAR PASTE LIGHT BLUE 1 KG					
SUGAR PASTE PINK 1 KG					
SUGAR PASTE RED 1 KG					

Natural VELVET SPRAY

Colorante alimentare spray effetto velluto per decorare preparazioni congelate. Burro di cacao spray, perfetto per mousse, entremet e prodotti congelati in genere. Agitare bene prima e durante l'uso. Spruzzare uniformemente con piccole pressioni uno strato sottile ed omogeneo mantenendo una distanza di circa 25/30 cm dalla superficie congelata. Seguire attentamente le istruzioni riportate in etichetta.

Food grade velvet spray for the decoration of frozen preparations. Cocoa butter spray, perfect for mousses, entremets and frozen products in general. Shake well before and during using. Spray evenly with small pressures a thin and homogeneous layer keeping about 25/30 cm from the frozen surface. Carefully follow the instructions on the label.

Colorant alimentaire en spray à effet velours pour décorer les préparations congelées beurre de cacao en spray, parfait pour les mousses, les entremets et les produits surgelés en général. Bien agiter avant et pendant l'utilisation. Pulvériser uniformément avec de petites pressions une couche fine et homogène en gardant une distance d'environ 25/30 cm de la surface gelée. Suivre attentivement les instructions sur l'étiquette.



NATURAL VELVET SPRAY LIGHT BLUE

Item: 99.537.01.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085377985



NATURAL VELVET SPRAY YELLOW

Item: 99.537.02.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085378005



NATURAL VELVET SPRAY PINK

Item: 99.537.03.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085378029



NATURAL VELVET SPRAY RED MAGENTA

Item: 99.537.04.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085378043



NATURAL VELVET SPRAY GREEN

Item: 99.537.05.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085378067



ITEM	COLOR	AZO FREE	E171 FREE	PALM OIL FREE	GLUTEN FREE
NATURAL VELVET SPRAY LIGHT BLUE					
NATURAL VELVET SPRAY YELLOW					
NATURAL VELVET SPRAY PINK					
NATURAL VELVET SPRAY RED MAGENTA					
NATURAL VELVET SPRAY GREEN					

VELVET SPRAY**VELVET SPRAY - VELVET SPRAY**

Colorante alimentare spray effetto velluto per decorare preparazioni congelate. Burro di cacao spray, perfetto per mousse, entremet e prodotti congelati in genere. Agitare bene prima e durante l'uso. Spruzzare uniformemente con piccole pressioni uno strato sottile ed omogeneo mantenendo una distanza di circa 50 cm dalla superficie congelata. Seguire attentamente le istruzioni riportate in etichetta.

Food grade velvet spray for the decoration of frozen preparations. Cocoa butter spray, perfect for mousses, entremets and frozen products in general. Shake well before and during using. Spray evenly with small pressures a thin and homogeneous layer keeping about 50 cm from the frozen surface. Carefully follow the instructions on the label.

Colorant alimentaire en spray à effet velours pour décorer les préparations congelées beurre de cacao en spray, parfait pour les mousses, les entremets et les produits surgelés en général. Bien agiter avant et pendant l'utilisation. Pulvériser uniformément avec de petites pressions une couche fine et homogène en gardant une distance d'environ 50 cm de la surface gelée. Suivre attentivement les instructions sur l'étiquette.

**VELVET SPRAY GOLD**

Item: 99.516.09.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085338986

**VELVET SPRAY LIGHT BLUE**

Item: 99.516.10.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085339006

**VELVET SPRAY ORANGE**

Item: 99.516.01.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085338825

**VELVET SPRAY LIME**

Item: 99.516.11.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085339020

**VELVET SPRAY LIGHT BROWN**

Item: 99.516.12.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085339044

**VELVET SPRAY YELLOW**

Item: 99.516.03.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085338863

**VELVET SPRAY CHERRY RED**

Item: 99.516.13.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085339068

**VELVET SPRAY FUCSIA**

Item: 99.516.14.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085339082

**VELVET SPRAY PINK**

Item: 99.516.05.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085338900





VELVET SPRAY BUTTER WHITE

Item: 99.516.15.0001
 Size: 250ml
 Pcs/master: 6
 EAN: 8051085339105



VELVET SPRAY PURPLE

Item: 99.516.16.0001
 Size: 250ml
 Pcs/master: 6
 EAN: 8051085339129



VELVET SPRAY GREEN

Item: 99.516.07.0001
 Size: 250ml
 Pcs/master: 6
 EAN: 8051085338948



VELVET SPRAY WHITE

Item: 99.516.02.0001
 Size: 250ml
 Pcs/master: 6
 EAN: 8051085338849



VELVET SPRAY RED

Item: 99.516.06.0001
 Size: 250ml
 Pcs/master: 6
 EAN: 8051085338924



VELVET SPRAY BLACK

Item: 99.516.08.0001
 Size: 250ml
 Pcs/master: 6
 EAN: 8051085338962



VELVET SPRAY BROWN

Item: 99.516.04.0001
 Size: 250ml
 Pcs/master: 6
 EAN: 8051085338887



ITEM	COLOR	AZO FREE	E171 FREE	OGM FREE	GLUTEN FREE	PALM OIL FREE
VELVET SPRAY GOLD						
VELVET SPRAY LIGHT BLUE						
VELVET SPRAY ORANGE						
VELVET SPRAY LIME						
VELVET SPRAY LIGHT BROWN						
VELVET SPRAY YELLOW						
VELVET SPRAY CHERRY RED						
VELVET SPRAY FUCSIA						
VELVET SPRAY PINK						
VELVET SPRAY BUTTER WHITE						
VELVET SPRAY PURPLE						
VELVET SPRAY GREEN						
VELVET SPRAY WHITE						
VELVET SPRAY RED						
VELVET SPRAY BLACK						
VELVET SPRAY BROWN						



VELVET SPRAY GOLD

Item: 99.534.09.0001
Size: 400ml
Pcs/master: 9
EAN: 8051085373956



VELVET SPRAY LIGHT BLUE

Item: 99.534.10.0001
Size: 400ml
Pcs/master: 9
EAN: 8051085373970



VELVET SPRAY ORANGE

Item: 99.534.01.0001
Size: 400ml
Pcs/master: 9
EAN: 8051085373819



VELVET SPRAY LIME

Item: 99.534.11.0001
Size: 400ml
Pcs/master: 9
EAN: 8051085373994



VELVET SPRAY LIGHT BROWN

Item: 99.534.12.0001
Size: 400ml
Pcs/master: 9
EAN: 8051085374014



VELVET SPRAY YELLOW

Item: 99.534.03.0001
Size: 400ml
Pcs/master: 9
EAN: 8051085373833



VELVET SPRAY CHERRY RED

Item: 99.534.13.0001
Size: 400ml
Pcs/master: 9
EAN: 8051085374021



VELVET SPRAY FUCSIA

Item: 99.534.14.0001
Size: 400ml
Pcs/master: 9
EAN: 8051085374045



VELVET SPRAY PINK

Item: 99.534.05.0001
Size: 400ml
Pcs/master: 9
EAN: 8051085373871



VELVET SPRAY BUTTER WHITE

Item: 99.534.15.0001
Size: 400ml
Pcs/master: 9
EAN: 8051085374069



VELVET SPRAY PURPLE

Item: 99.534.16.0001
Size: 400ml
Pcs/master: 9
EAN: 8051085374083



VELVET SPRAY GREEN

Item: 99.534.07.0001
Size: 400ml
Pcs/master: 9
EAN: 8051085373918





VELVET SPRAY WHITE

Item: 99.534.02.0001
 Size: 400ml
 Pcs/master: 9
 EAN: 8051085373796



VELVET SPRAY RED

Item: 99.534.06.0001
 Size: 400ml
 Pcs/master: 9
 EAN: 8051085373895



VELVET SPRAY BLACK

Item: 99.534.08.0001
 Size: 400ml
 Pcs/master: 9
 EAN: 8051085373932



VELVET SPRAY BROWN

Item: 99.534.04.0001
 Size: 400ml
 Pcs/master: 9
 EAN: 8051085373857



ITEM	COLOR	AZO FREE	E171 FREE	OGM FREE	GLUTEN FREE	PALM OIL FREE
VELVET SPRAY GOLD						
VELVET SPRAY LIGHT BLUE						
VELVET SPRAY ORANGE						
VELVET SPRAY LIME						
VELVET SPRAY LIGHT BROWN						
VELVET SPRAY YELLOW						
VELVET SPRAY CHERRY RED						
VELVET SPRAY FUCSIA						
VELVET SPRAY PINK						
VELVET SPRAY BUTTER WHITE						
VELVET SPRAY PURPLE						
VELVET SPRAY GREEN						
VELVET SPRAY WHITE						
VELVET SPRAY RED						
VELVET SPRAY BLACK						
VELVET SPRAY BROWN						

METALLIC SPRAY

Colorante alimentare spray effetto metallizzato per decorare preparazioni congelate. Burro di cacao spray, perfetto per mousse, entremet e prodotti congelati in genere. Agitare bene prima e durante l'uso. Spruzzare uniformemente con piccole pressioni uno strato sottile ed omogeneo mantenendo una distanza di circa 25/30 cm dalla superficie congelata. Seguire attentamente le istruzioni riportate nell'etichetta.

Food grade metallic spray for the decoration of frozen preparations. Cocoa butter spray, perfect for mousses, entremets and frozen products in general. Shake well before and during using. Spray evenly with small pressures a thin and homogeneous layer keeping about 25/30 cm from the frozen surface. Carefully follow the instructions on the label.

Colorant alimentaire en spray à effet métallique pour décorer les préparations congelées beurre de cacao en spray, parfait pour les mousses, les entremets et les produits surgelés en général. Bien agiter avant et pendant l'utilisation. Pulvériser uniformément avec de petites pressions une couche fine et homogène en gardant une distance d'environ 25/30 cm de la surface gelée. Suivre attentivement les instructions sur l'étiquette.



METALLIC SPRAY GOLD











Item: 99.536.01.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085377886



METALLIC SPRAY SILVER

Item: 99.536.02.0001
Size: 250ml
Pcs/master: 6
EAN: 8051085377909



ITEM	COLOR	AZO FREE	E171 FREE	PALM OIL FREE	GLUTEN FREE
METALLIC SPRAY GOLD					
METALLIC SPRAY SILVER					

i78

by Silikomart



COLORANTI NATURALI

NATURAL COLORS - COLORANTS NATURELS

I coloranti naturali i78 by Silikomart sono estratti vegetali da frutta e verdura con potere colorante. Non sono coloranti ma degli alimenti a tutti gli effetti! Sono particolarmente apprezzati per la loro facilità d'utilizzo, per la loro brillantezza e per le alte performance anche in cottura. Disponibili in versione idrosolubile (per meringhe, glasse e altre preparazioni a base d'acqua) e liposolubili (per cioccolato e preparazioni a base grassa).

The natural colors i78 by Silikomart are plant extracts from fruit and vegetables with coloring power. They are not colorants but food in all respects! They are particularly appreciated for their ease of use, for their brilliance and for their high performance even in baking. Available in water-soluble version (for meringues, icings and other water-based preparations) and fat-soluble (for chocolate and fat-based preparations).

Les colorants naturels de i78 by Silikomart sont des extraits végétaux de fruits et légumes avec pouvoir colorant. Ce ne sont pas des colorants mais des aliments à tous égards! Ils sont particulièrement appréciés pour leur facilité d'utilisation, pour leur brillance et pour leurs hautes performances même dans la préparation au four. Disponibles en version hydrosoluble (pour meringues, glaçages et autres préparations aqueuses) et liposoluble (pour chocolat et préparations grasses).



Natural IDRO COLOR

NATURAL IDRO COLOR - NATURAL IDRO COLOR - NATURAL IDRO COLOR

Preparazione alimentare in polvere, idrosolubile, con proprietà coloranti.

Water-soluble powdered food preparation with coloring properties.

Préparation alimentaire en poudre, soluble dans l'eau, avec propriétés colorantes.



NATURAL IDRO COLOR - YELLOW

Item: 99.512.01.0065

Size: 15g

Pcs/master: 12

EAN: 8051085374953



NEW FORMULA

NATURAL IDRO COLOR - RED

Item: 99.512.02.0065

Size: 15g

Pcs/master: 12

EAN: 8051085374977



NATURAL IDRO COLOR - PINK

Item: 99.512.03.0065

Size: 15g

Pcs/master: 12

EAN: 8051085374991



NATURAL IDRO COLOR - BLUE

Item: 99.512.04.0065

Size: 15g

Pcs/master: 12

EAN: 8051085375011



NATURAL IDRO COLOR - GREEN

Item: 99.512.05.0065

Size: 15g

Pcs/master: 12

EAN: 8051085375035



Natural LIPO COLOR

NATURAL LIPO COLOR - NATURAL LIPO COLOR - NATURAL LIPO COLOR

Preparazione alimentare in polvere, liposolubile, con proprietà coloranti.

Fat-soluble powdered food preparation with coloring properties.

Préparation alimentaire en poudre, liposoluble, avec propriétés colorantes.



NATURAL LIPO COLOR - YELLOW

Item: 99.514.01.0065

Size: 15g

Pcs/master: 12

EAN: 8051085375059



NATURAL LIPO COLOR - RED

Item: 99.514.02.0065

Size: 15g

Pcs/master: 12

EAN: 8051085375073





NATURAL LIPO COLOR - PINK

Item: 99.514.03.0065
 Size: 15g
 Pcs/master: 12
 EAN: 8051085375097



NATURAL LIPO COLOR - BLUE

Item: 99.514.04.0065
 Size: 15g
 Pcs/master: 12
 EAN: 8051085375110



NATURAL LIPO COLOR - GREEN

Item: 99.514.05.0065
 Size: 15g
 Pcs/master: 12
 EAN: 8051085375134



IDRO COLOR - IDRO COLOR - IDRO COLOR

Colorante alimentare in polvere

Idrosolubilewater-soluble food colouring powder

Colorant alimentaire hydrosoluble en poudre



IDRO COLOR - ORANGE

Item: 99.509.01.0095
 Size: 5g
 Pcs/master: 12
 EAN: 8051085374939



IDRO COLOR - YELLOW

Item: 99.509.03.0095
 Size: 5g
 Pcs/master: 12
 EAN: 8051085374854



IDRO COLOR - BLUE

Item: 99.509.02.0095
 Size: 5g
 Pcs/master: 12
 EAN: 8051085374830



IDRO COLOR - BROWN

Item: 99.509.04.0095
 Size: 5g
 Pcs/master: 12
 EAN: 8051085374878



IDRO COLOR - RED

Item: 99.509.05.0095
 Size: 5g
 Pcs/master: 12
 EAN: 8051085374892



IDRO COLOR - GREEN

Item: 99.509.06.0095
 Size: 5g
 Pcs/master: 12
 EAN: 8051085374915



NEW SIZE NATURAL IDRO COLOR - NATURAL IDRO COLOR - NATURAL IDRO COLOR

Preparazione alimentare in polvere, idrosolubile, con proprietà coloranti.

Water-soluble powdered food preparation with coloring properties.

Préparation alimentaire en poudre, soluble dans l'eau, avec propriétés colorantes.



NATURAL IDRO COLOR - YELLOW

Item: 99.513.01.0005

Size: 25g

Pcs/master: 6

EAN: 8051085375189



NATURAL IDRO COLOR - RED

Item: 99.513.02.0005

Size: 25g

Pcs/master: 6

EAN: 8051085375165



NATURAL IDRO COLOR - PINK

Item: 99.513.03.0005

Size: 25g

Pcs/master: 6

EAN: 8051085375202



NATURAL IDRO COLOR - BLUE

Item: 99.513.04.0005

Size: 25g

Pcs/master: 6

EAN: 8051085375226



NATURAL IDRO COLOR - GREEN

Item: 99.513.05.0005

Size: 25g

Pcs/master: 6

EAN: 8051085375387



ALTAMENTE CONCENTRATI - HIGHLY CONCENTRATED - HAUTEMENT CONCENTRÉ

Torta
Cake / Gâteau



Dosage: 3,5g/Kg

Meringa
Meringue / Meringue



Dosage: 7,0g/Kg

Cremoso
Cream / Crémeux



Dosage: 5,0g/Kg

Gelato
Ice-cream / Crème glacée



Dosage: 2,0g/Kg

Glassa
Glaze / Glaçage



Dosage: 6,67g/Kg



Dosage: 2,0g/Kg



Dosage: 3,34g/Kg



Dosage: 10,0g/Kg



Dosage: 2,0g/Kg



Dosage: 2,67g/Kg



Dosage: 3,5g/Kg



Dosage: 3,34g/Kg



Dosage: 10,0g/Kg



Dosage: 2,0g/Kg



Dosage: 4,67g/Kg



Dosage: 15,0g/Kg



Dosage: 10,0g/Kg



Dosage: 10,0g/Kg



Dosage: 5,0g/Kg



Dosage: 13,34g/Kg



Dosage: 6,5g/Kg



Dosage: 10,0g/Kg



Dosage: 10,0g/Kg



Dosage: 4,0g/Kg



Dosage: 6,67g/Kg

NATURAL LIPO COLOR - NATURAL LIPO COLOR - NATURAL LIPO COLOR

Preparazione alimentare in polvere, liposolubile, con proprietà coloranti.
Fat-soluble powdered food preparation with coloring properties.
Préparation alimentaire en poudre, liposoluble, avec propriétés colorantes.

Cioccolato
Chocolato / Chocolat



NATURAL LIPO COLOR - YELLOW

Item: 99.515.01.0005
 Size: 25g
 Pcs/master: 6
 EAN: 8051085375264



Dosage: 20,0g/Kg



NATURAL LIPO COLOR - RED

Item: 99.515.02.0005
 Size: 25g
 Pcs/master: 6
 EAN: 8051085375288



Dosage: 30,0g/Kg



NATURAL LIPO COLOR - PINK

Item: 99.515.03.0005
 Size: 25g
 Pcs/master: 6
 EAN: 8051085375301



Dosage: 20,0g/Kg



NATURAL LIPO COLOR - BLUE

Item: 99.515.04.0005
 Size: 25g
 Pcs/master: 6
 EAN: 8051085375363



Dosage: 30,0g/Kg



NATURAL LIPO COLOR - GREEN

Item: 99.515.05.0005
 Size: 25g
 Pcs/master: 6
 EAN: 8051085375349



Dosage: 20,0g/Kg



ITEM	COLOR	AZO FREE	E171 FREE	OGM FREE	GLUTEN FREE	VEGAN FRIENDLY
NATURAL IDRO YELLOW	●	●	●	●	●	●
NATURAL IDRO RED	●	●	●	●	●	●
NATURAL IDRO PINK	●	●	●	●	●	●
NATURAL IDRO BLUE	●	●	●	●	●	●
NATURAL IDRO GREEN	●	●	●	●	●	●
NATURAL LIPO YELLOW	●	●	●	●	●	●
NATURAL LIPO RED	●	●	●	●	●	●
NATURAL LIPO PINK	●	●	●	●	●	●
NATURAL LIPO BLUE	●	●	●	●	●	●
NATURAL LIPO GREEN	●	●	●	●	●	●



i78
by Silikomart

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by Silikomart



COLORANTI IN POLVERE

POWDERED COLORS - COLORANTS EN POWDRE

I Coloranti alimentari idrosolubili e liposolubili in polvere sono ad alta concentrazione e ad alto potere di pigmentazione. Grazie all'alta qualità del colorante, sarà sufficiente una piccolissima quantità per colorare paste di zucchero, marzapane, glassa, meringa, cioccolato, mousse, glasse e molto altro.

The water-soluble and fat-soluble food colors in powder are highly concentrated and they have a high pigmentation power. Thanks to the high quality of the product, a very small amount will be sufficient to color sugar paste, marzipan, icing, meringue, chocolate, mousse, icing and much more.

Les colorants alimentaires en poudre hydrosolubles et liposolubles sont très concentrés et ont un haut pouvoir pigmentant. Grâce à la haute qualité du colorant, une très petite quantité suffira pour colorer la pâte à sucre, la pâte d'amande, le glaçage, la meringue, le chocolat, la mousse, le glaçage et bien plus encore.



IDRO COLOR - IDRO COLOR - IDRO COLOR

Colorante alimentare in polvere

Idrosolubilewater-soluble food colouring powder

Colorant alimentaire hydrosoluble en poudre



IDRO COLOR - ORANGE

Item: 99.508.01.0001

Size: 25g

Pcs/master: 6

EAN: 8051085343201



IDRO COLOR - BLUE

Item: 99.508.02.0001

Size: 25g

Pcs/master: 6

EAN: 8051085343225



IDRO COLOR - YELLOW

Item: 99.508.03.0001

Size: 25g

Pcs/master: 6

EAN: 8051085343249



IDRO COLOR - BROWN

Item: 99.508.04.0001

Size: 25g

Pcs/master: 6

EAN: 8051085343263



IDRO COLOR - RED

Item: 99.508.05.0001

Size: 25g

Pcs/master: 6

EAN: 8051085343287



IDRO COLOR - GREEN

Item: 99.508.06.0001

Size: 25g

Pcs/master: 6

EAN: 8051085343300





Torta
Cake / Gâteau



Dosage: 0,04g/Kg

Meringa
Meringue / Meringue



Dosage: 0,33g/Kg

Cremoso
Cream / Crémeux



Dosage: 0,04g/Kg

Gelato
Ice-cream / Crème glacée



Dosage: 0,04g/Kg

Glassa
Glaze / Glaçage



Dosage: 0,04g/Kg



Dosage: 0,55g/Kg



Dosage: 0,50g/Kg



Dosage: 0,1g/Kg



Dosage: 0,2g/Kg



Dosage: 0,53g/Kg



Dosage: 0,55g/Kg



Dosage: 0,53g/Kg



Dosage: 0,2g/Kg



Dosage: 0,34g/Kg



Dosage: 0,53g/Kg



Dosage: 0,70g/Kg



Dosage: 0,70g/Kg



Dosage: 0,2g/Kg



Dosage: 0,5g/Kg



Dosage: 0,54g/Kg



Dosage: 0,55g/Kg



Dosage: 0,53g/Kg



Dosage: 0,04g/Kg



Dosage: 0,5g/Kg



Dosage: 0,53g/Kg



Dosage: 0,55g/Kg



Dosage: 0,50g/Kg



Dosage: 0,1g/Kg



Dosage: 0,3g/Kg



Dosage: 5,34g/Kg

LIPO COLOR - LIPO COLOR - LIPO COLOR

Colorante alimentare liposolubile in polvere

Liposoluble food colouring powder

Colorant alimentaire liposoluble en poudre



LIPO COLOR - ORANGE

Item: 99.510.01.0001

Size: 20g

Pcs/master: 6

EAN: 8051085343430



Cioccolato

Chocolat / Chocolat



Dosage: 0,1g/Kg



LIPO COLOR - BLUE

Item: 99.510.02.0001

Size: 20g

Pcs/master: 6

EAN: 8051085343478



Dosage: 1,9g/Kg



LIPO COLOR - YELLOW

Item: 99.510.03.0001

Size: 20g

Pcs/master: 6

EAN: 8051085343492



Dosage: 1,2g/Kg



LIPO COLOR - BROWN

Item: 99.510.04.0001

Size: 20g

Pcs/master: 6

EAN: 8051085343454



Dosage: 0,5g/Kg



LIPO COLOR - WHITE

Item: 99.510.09.0001

Size: 20g

Pcs/master: 6

EAN: 8051085364855



Ciocolato

Chocolate / Chocolat



Dosage: 10,0g/Kg



LIPO COLOR - RED

Item: 99.510.06.0001

Size: 20g

Pcs/master: 6

EAN: 8051085343539



Dosage: 1,6g/Kg



LIPO COLOR - GREEN

Item: 99.510.07.0001

Size: 20g

Pcs/master: 6

EAN: 8051085343553



Dosage: 1,6g/Kg



LIPO COLOR - BLACK

Item: 99.510.08.0001

Size: 20g

Pcs/master: 6

EAN: 8051085343676



Dosage: 14,0g/Kg

PEARL COLOR - PEARL COLOR - PEARL COLOR

Colorante alimentare perlato in polvere
Pearly food colouring powder
Colorant alimentaire perlé en poudre



PEARL COLOR - COPPER

Item: 99.511.02.0001
 Size: 20g
 Pcs/master: 6
 EAN: 8051085343591



PEARL COLOR - GOLD






















































































Item: 99.511.05.0001
 Size: 20g
 Pcs/master: 6
 EAN: 8051085364893



PEARL COLOR - RED

Item: 99.511.04.0001
 Size: 20g
 Pcs/master: 6
 EAN: 8051085343638



ITEM	COLOR	AZO FREE	E171 FREE	OGM FREE	GLUTEN FREE
IDRO COLOR ORANGE					
IDRO COLOR BLUE					
IDRO COLOR YELLOW					
IDRO COLOR BROWN					
IDRO COLOR RED					
IDRO COLOR GREEN					
LIPO COLOR ORANGE					
LIPO COLOR BLUE					
LIPO COLOR YELLOW					
LIPO COLOR BROWN					
LIPO COLOR WHITE					
LIPO COLOR RED					
LIPO COLOR GREEN					
LIPO COLOR BLACK					
PEARL COLOR COPPER					
PEARL COLOR GOLD					
PEARL COLOR RED					

PENNARELLI PER DECORARE ALIMENTI
DECORATIVE PENS FOR DECORATING FOOD
STYLO DÉCORATIFS POUR DÉCORER LES ALIMENTS

Pennarelli alimentari pronti all'uso a punta fine per disegnare o scrivere su pasta di zucchero, cioccolato plastico, fogli di glassa e fogli di ostia.

Ready-to-use food markers with fine tip for drawing or writing on sugar paste, plastic chocolate, icing sheets and wafer sheets.

Marqueurs alimentaires prêts à l'emploi à pointe fine pour dessiner ou écrire sur pâte à sucre, chocolat plastique, feuilles de glaçage et feuilles d'azyme.



DECORATIVE PENS

Item: 99.538.01.0065
 EAN: 8051085378197



DOUBLE DECORATIVE PEN

Item: 99.519.01.0001
 Color: Black
 Pcs/master: 40
 EAN: 8051085344291



COLORANTI ALIMENTARI IN GEL GEL FOOD COLOURS - COLORANTS ALIMENTAIRES EN GEL

Colorante concentrato in gel. Ideale per la colorazione in massa di: pasta di zucchero, prodotti da forno, panna e glasse.

Concentrated gel colouring. Ideal for colouring the surface of sugar paste, bakery product, cream and glazes.

Colorant concentré en gel. Idéal pour la coloration en masse de: pâte à sucre, produits de pâtisserie et boulangerie, crèmes et glaçages.





GEL COLOR ORANGE

Item: 99.506.01.0001
 Size: 15g
 Pcs/master: 12
 EAN: 8051085339150



GEL COLOR LIGHT BLUE

Item: 99.506.02.0001
 Size: 15g
 Pcs/master: 12
 EAN: 8051085339181



GEL COLOR RED

Item: 99.506.06.0001
 Size: 15g
 Pcs/master: 12
 EAN: 8051085339303



GEL COLOR YELLOW

Item: 99.506.03.0001
 Size: 15g
 Pcs/master: 12
 EAN: 8051085339211



GEL COLOR BLACK

Item: 99.506.04.0001
 Size: 15g
 Pcs/master: 12
 EAN: 8051085339242



GEL COLOR PINK

Item: 99.506.05.0001
 Size: 15g
 Pcs/master: 12
 EAN: 8051085339273



GEL COLOR GREEN

Item: 99.506.07.0001
 Size: 15g
 Pcs/master: 12
 EAN: 8051085339334



GEL COLOR PURPLE

Item: 99.506.08.0001
 Size: 15g
 Pcs/master: 12
 EAN: 8051085339365



ITEM	COLOR	AZO FREE	E171 FREE	OGM FREE	GLUTEN FREE	VEGAN FRIENDLY
GEL COLOR ORANGE						
GEL COLOR LIGHT BLUE						
GEL COLOR RED						
GEL COLOR YELLOW						
GEL COLOR BLACK						
GEL COLOR PINK						
GEL COLOR GREEN						
GEL COLOR PURPLE						



GLITTER DUST POLVERE SCINTILLANTE EXTRA FINE
EXTRA FINE GLITTERING POWDER - POUDRE SCINTILLANTE EXTRAFINE

Miscela di coloranti perlescente, in polvere, per uso alimentare con pompetta ad aria, ideale per decorazioni e per la colorazione in superficie di: prodotti a base di zucchero, cioccolato, crema al burro, meringhe, masse grasse in generale.

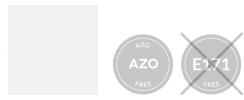
Mixture of foodgrade pearlescent powdered colors, with an air pump, ideal for decorations and for coloring the surface of: sugar-based products, chocolate, butter cream, meringues, fatty masses in general.

Mélange de colorants nacrés, en poudre, à usage alimentaire avec une pompe à air, idéal pour les décorations et pour colorer la surface de: produits à base de sucre, chocolat, crème au beurre, meringues, masses grasses en général.



GLITTER DUST SILVER

Item: 99.507.09.0001
 Size: 10g
 Pcs/master: 6
 EAN: 8051085364190



GLITTER DUST BRONZE

Item: 99.507.02.0001
 Size: 10g
 Pcs/master: 6
 EAN: 8051085339440



GLITTER DUST PINK

Item: 99.507.12.0001
 Size: 10g
 Pcs/master: 6
 EAN: 8051085364299



GLITTER DUST GOLD

Item: 99.507.10.0001
 Size: 10g
 Pcs/master: 6
 EAN: 8051085364251



GLITTER DUST RED

Item: 99.507.04.0001
 Size: 10g
 Pcs/master: 6
 EAN: 8051085339501



GLITTER DUST GREEN*

Item: 99.507.13.0001
 Size: 10g
 Pcs/master: 6
 EAN: 8051085364329



**Attualmente non disponibile
 Currently not available
 Actuellement indisponible*



GLITTER DUST LIGHT BLUE









































Item: 99.507.14.0001
 Size: 10g
 Pcs/master: 6
 EAN: 8051085364350



GLITTER DUST YELLOW

Item: 99.507.11.0001
 Size: 10g
 Pcs/master: 6
 EAN: 8051085364268



ITEM	COLOR	AZO FREE	E171 FREE	OGM FREE	GLUTEN FREE
GLITTER SILVER					
GLITTER BRONZE					
GLITTER PINK					
GLITTER GOLD					
GLITTER RED					
GLITTER GREEN					
GLITTER LIGHT BLUE					
GLITTER YELLOW					



READY LACE - READY LACE - READY LACE

GEL ALIMENTARE SENZA GLUTINE PRONTO ALL'USO PER CREARE PIZZI PERFETTI ED ELASTICI E ALTRE DECORAZIONI PER TORTE.

Ready Lace è un gel colorabile per la realizzazione di bellissimi pizzi in zucchero per decorare torte, biscotti ecc. Semplicissimo da utilizzare, permette di decorare torte e dessert attraverso un vero effetto tridimensionale. Disponibile in due formati: 140g e 520g.

EDIBLE GLUTENFREE GEL READY-TO-USE TO CREATE PERFECT AND ELASTIC LACES AND OTHER CAKE DECORATIONS.

Ready Lace is a colorable gel for making beautiful sugar lace to decorate cakes, biscuits, etc. Extremely simple to use, it allows you to decorate cakes and desserts with a true three-dimensional effect. Available in two sizes: 140g and 520g

GEL ALIMENTAIRE PRÊT À L'EMPLOI SANS GLUTEN POUR CRÉER DES DENTELLES ET AUTRES DÉCORAZIONI PARFAITES ET ÉLASTIQUE.

Ready Lace est un gel colorable permettant de réaliser de belles dentelles en sucre pour la décoration de gâteaux, biscuits, etc. Extrêmement simple à utiliser, il permet de décorer gâteaux et desserts avec un véritable effet tridimensionnel. Disponible en deux formats: 140g e 520g.



READY LACE - 140 g

Item: 99.531.01.0001
Size: 140g
Pcs/master: 6
EAN: 8051085341474



READY LACE - 520 g

Item: 99.531.03.0001
Size: 500g
Pcs/master: 10
EAN: 8051085372331



MODO D'USO

HOW TO USE - MODE D'EMPLOI



NO-STICK DECOR



Staccante alimentare spray per ungere teglie, stampi, forme e piastre.

Food grade no-stick spray for greasing ovens, pans, moulds and hot plates.

Agent de démoulage alimentaire en spray pour graisser les plaques de cuisson, les moules et les assiettes.

Item: 99.518.99.0001

Size: 200ml

Pcs/master: 6

EAN: 8051085344383



COOLER DECOR



Raffreddante rapido in spray, per fissare prodotti a base di zucchero e composizioni di cioccolato, garantendo una presa rapida ed istantanea. Con cannucchia, ideale per zucchero e cioccolato.

Rapid cooling spray, to fix sugar-based products and chocolate compositions, ensuring a quick and instant set. With straw, ideal for sugar and chocolate.

Spray à refroidissement rapide, pour fixer les produits sucrés et les compositions chocolatées, assurant une prise rapide et instantanée. Avec paille, idéal pour le sucre et le chocolat.

Item: 99.517.99.0001

Size: 400ml

Pcs/master: 9

EAN: 8051085344420



BRILL DECOR



Lucidante alimentare da pasticceria. Ideale per lucidare cioccolato, pasta di zucchero, marzapane, cioccolato plastico.

Food polish for confectionery. Ideal for polishing chocolate, sugar paste, marzipan, plastic chocolate.

Vernis alimentaire pour la confiserie. Idéal pour polir le chocolat, la pâte à sucre, la pâte d'amande, le chocolat plastique.

Item: 99.533.99.0001

Size: 400ml

Pcs/master: 9

EAN: 8051085371013





SCIROPPO DI GLUCOSIO

Liquido denso, conferisce elasticità alla pasta di zucchero, cioccolato plastico, fondant. Viene utilizzato anche per le caramelle.

Thick liquid, gives elasticity to the sugar paste, plastic chocolate, fondant. It is also used for candies and sweets.

Liquide épais, donne de l'élasticité à la pâte de sucre, le chocolate en plastique, fondant. Il est également utilisé pour des bonbons.

Item: 99.531.02.0001

Size: 230g

Pcs/master: 6

EAN: 8051085340149



AGAR AGAR

L'agar agar viene utilizzato come gelificante naturale all'interno di molte preparazioni, soprattutto nella cucina vegetariana e vegana, ma anche in quella tradizionale nella preparazione di gelatine sia per i dolci, come la panna cotta, oppure per preparazioni salate, come gli aspic. Non altera in nessun modo il sapore delle pietanze in cui viene utilizzato ed è completamente vegetale.

The agar agar is used as a natural gelling agent in many preparations, especially in vegetarian and vegan foods, but also in the traditional ones in the preparation of the gelatin for sweets, such as "crème brûlée" or for salty preparations such as aspic. It does not alter the flavor of the foods in any way in which it is used and is completely vegetable.

L'agar-agar est utilisé comme agent gélifiant naturel dans de nombreuses préparations, en particulier dans la cuisine végétarienne et végétalienne, mais aussi dans celui traditionnel dans la préparation des gélatine pour les gâteaux, comme la crème brûlée, ou pour les préparations salées, comme aspic. Il ne modifie en rien la saveur de la nourriture dans laquelle il est utilisé et est entièrement végétale.

Item: 99.528.01.0001

Size: 40g

Pcs/master: 6

EAN: 8051085345373



CMC

CMC: Viene utilizzata come addensante, ma anche come agente anti-aggregante ed emulsionante.

CMC: It is used as a thickener, but also as an anti-aggregating and emulsifier agent.

CMC: Est utilisée comme épaississant, mais aussi comme agent d'anti agrégation et émulsifiant.

Item: 99.529.01.0001

Size: 40g

Pcs/master: 6

EAN: 8051085345403



ISOMALTO



Item: 99.527.01.0001

Size: 500g

Pcs/master: 6

EAN: 8051085344406



L'isomalto è un sostituto naturale dello zucchero. Si tratta di un disaccaride composto dai due zuccheri glucosio e mannitolo. L'isomalto non ha l'indesiderato "effetto di raffreddamento" (cooling effect) proprio di altri zuccheri alcolici. Può essere utilizzato anche per la scultura di zucchero ed alcuni lo preferiscono in quanto cristallizza più lentamente. È trasparente (in questo differisce dal caramello) quindi potete lasciarlo così o colorarlo (aggiungendo dei coloranti in gel prima di scioglierlo). Il sapore è uguale a quello del normale zucchero. Raffreddandosi più lentamente del caramello, si ha un po' più di tempo per modellare le decorazioni.

Isomalt is a natural substitute for sugar, which is mainly used for its physical characteristics similar to those of sugar. Isomalt is a disaccharide composed of two sugars glucose and mannitol. The isomalt can be dissolved either in the microwave or in a pan with double bottom. Isomalt is transparent (this differs from caramel) then you can either leave as it is or colour it (put the gel colour before it is dissolved). The flavour is equal to that of regular sugar. It cools more slowly than caramel and you have a little more time to shape the decorations.

L'isomalt est un substitut naturel du sucre, qui est principalement utilisé pour ses caractéristiques physique similaires à celles du sucre. L'isomalt est un disaccharide composé de deux sucres glucose et le mannitol. L'isomalt n'a pas indésirable "effet de refroidissement" que les autres sucres. L'isomalt peut également être utilisé pour la sculpture du sucre et un peu le préfère à sucre parce qu'il cristallise plus lentement. L'isomalt est transparent (ceci diffère de caramel) alors vous pouvez laisser aussi ou le colorer et mettre le gel colorant avant la dissolution. L'arôme est égale à celui du sucre ordinaire. Il est vrai qu'il se refroidit plus lentement que le caramel, donc vous avez un peu de plus de temps pour façonner les décorations.



Item: 99.526.01.0001

Size: 40g

Pcs/master: 6

EAN: 8051085345502



GOMMA DI XANTHANO

Utilizzata come emulsionante e addensante per tutti i tipi di alimenti, dalle salse fino ai dolci e bevande.

Spume e mousse: in ricette dolci come la panna montata, la meringa o anche mousse ne aumenta la stabilità, facendole "scendere" più lentamente. In questo caso, 1g per litro sarà sufficiente.

Gelati: è un'opzione perfetta per aumentare la sua consistenza, poiché è necessario usare meno grassi nelle ricette. Agisce anche come emulsionante, favorendo la formazione di microbolle d'aria che conferiscono volume e leggerezza al gelato.

Dolci e prodotti da forno o pasticceria: ti sarà di grande aiuto per aumentare la compattezza e migliorare la consistenza di qualsiasi pane, dolce, biscotto o torta che vorrai preparare.

Used as an emulsifier and thickener for all kinds of foods, from sauces to desserts and drinks.

Foams and mousses: in sweet recipes such as whipped cream, meringue or even mousses it increases their stability, making them 'go down' more slowly. In this case, 1g per litre will be sufficient.

Ice cream: this is a perfect option to increase its consistency, as less fat needs to be used in recipes. It also acts as an emulsifier, favouring the formation of micro air bubbles that give ice cream volume and lightness.

Sweets and baked goods or pastries: it will help to increase the firmness and improve the consistency of any bread, cake, biscuit or pie you wish to prepare. Utilisé comme émulsifiant et épaississant pour toutes sortes d'aliments, des sauces aux desserts et aux boissons.

Mousses: dans les recettes sucrées telles que les crèmes fouettées, les meringues ou même les mousses, il augmente leur stabilité, ce qui les fait "descendre" plus lentement. Dans ce cas, 1 g par litre sera suffisant.

Crème glacée: c'est une option parfaite pour augmenter sa consistance, car il faut utiliser moins de matières grasses dans les recettes. Il agit également comme un émulsifiant, favorisant la formation de microbulles d'air qui donnent à la crème glacée volume et légèreté.

Sucreries et produits de boulangerie ou de pâtisserie: il aidera à augmenter la fermeté et à améliorer la consistance de tout pain, gâteau, biscuit ou tarte que vous souhaitez préparer.

**FOGLIA ARGENTO 999/1000 80x80 mm**

5 fogli d'argento alimentare 80 x 80 mm
5 edible silver sheets 80 x 80 mm
5 feuilles d'argent alimentaire 80 x 80 mm

Item: 99.535.02.0001

Pcs/master: 50

EAN: 8051085375578

**FOGLIA ORO 23 K 80x80 mm**

5 fogli oro edibile 23k
5 23k gold edible sheets
5 feuilles d'or alimentaire 23 carats

Item: 99.535.01.0001

Pcs/master: 50

EAN: 8051085375561

