# 2024/2025



silikomart
PROFESSIONAL
MADE IN ITALY

# MANIFESTO

Diamo forma alle tue emozioni.

La passione per l'arte della pasticceria è il nostro DNA.
L'innovazione è il nostro modo di pensare al mondo.
Il Made in Italy è il nostro credo.
L'essere una grande famiglia la nostra forza.
Da più di 20 anni.

Disegniamo forme d'avanguardia per la pasticceria 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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# 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.

+230°C
-60°C

Resistenza termica. Heat resistance. Résistance thermique.

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

Infrangibile. Unbreakable. Incassable.

Salvaspazio. Space-efficient.
Peu encombrant.

REUSE

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

BPA FREE

BPA Free.



# MATERIALI INNOVATIVI - INNOVATIVE MATERIALS
# MATÉRIAUX INNOVANTS

TPLUS+

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 completement 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 sformatura grazie alle proprietà antiaderenti del materiale.

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

  Facile à 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 durevolezza. 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 cointain 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

hangar78

## 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 fucina 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'occorenza 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 detergenti
• 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 manegevolezza ed usabilità
*Handling and usability*

⑥ Non deve essere imburrato
*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.**




TPLUS+

**Modo d'uso / How to use:**











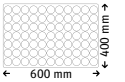
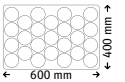
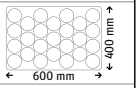
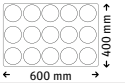
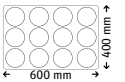
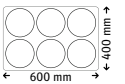
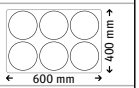
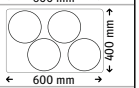
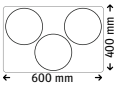
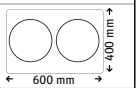
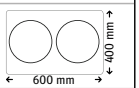
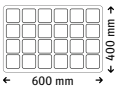
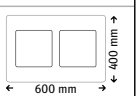
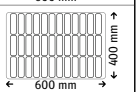
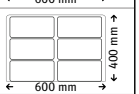
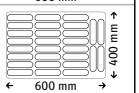
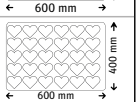
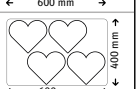
Microfori
Micro holes
+180° C
+356° F

# 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**<br>Size Ring: Ø 80 h 20 mm<br>Size Real Tarte: Ø 80 mm | **6 pcs** | **52.413.20.0000**<br>200 pz | **40 pcs** (600 mm × 400 mm) |
| **3D Ø 180 h 20** | **52.471.20.0065**<br>Size Ring: Ø 180 h 20 mm<br>Size Real Tarte: Ø 180 mm | **1 pcs** | **52.471.20.0000**<br>70 pz | **8 pcs** (600 mm × 400 mm) |

| Size mm: | Description | Pcs for pack | Pcs for master | Pcs for Tray 60x40 cm |
|---|---|---|---|---|
| **Ø 50** | **52.242.20.0165**<br>Size Ring: Ø 50 h 35 mm<br>Size Real Tarte: Ø 50 mm |  <br>6 pcs | **52.242.20.0000**<br>400 pz | **77 pcs**  |
| **Ø 70** | **52.306.20.0165**<br>Size Ring: Ø 70 h 20 mm<br>Size Real Tarte: Ø 70 mm |  <br>8 pcs | **52.306.20.0000**<br>350 pz | **25 pcs**  |
| **Ø 80** | **52.243.20.0165**<br>Size Ring: Ø 80 h 20 mm<br>Size Real Tarte: Ø 80 mm |  <br>6 pcs | **52.243.20.0000**<br>300 pz | **25 pcs**  |
| **Ø 100** | **52.277.20.0165**<br>Size Ring: Ø 100 h 20 mm<br>Size Real Tarte: Ø 100 mm |  <br>4 pcs | **52.277.20.0000**<br>200 pz | **15 pcs**  |
| **Ø 120** | **52.285.20.0165**<br>Size Ring: Ø 120 h 20 mm<br>Size Real Tarte: Ø 120 mm |  <br>4 pcs | **52.285.20.0000**<br>150 pz | **12 pcs**  |
| **Ø 150** | **52.244.20.0165**<br>Size Ring: Ø 150 h 20 mm<br>Size Real Tarte: Ø 140 mm |  <br>2 pcs | **52.244.20.0000**<br>52 pz | **6 pcs**  |
| **Ø 160** | **52.368.20.0065**<br>Size Ring: Ø 160 h 35 mm<br>Size Real Tarte: Ø 160 mm |  <br>1 pcs | **52.368.20.0000**<br>60 pz | **6 pcs**  |
| **Ø 190** | **52.369.20.0065**<br>Size Ring: Ø 190 h 20 mm<br>Size Real Tarte: Ø 180 mm |  <br>1 pcs | **52.369.20.0000**<br>28 pz | **4 pcs**  |
| **Ø 210** | **52.385.20.0065**<br>Size Ring: Ø 210 h 20 mm<br>Size Real Tarte: Ø 200 mm |  <br>1 pcs | **52.385.20.0000**<br>50 pz | **3 pcs**  |
| **Ø 230** | **52.386.20.0065**<br>Size Ring: Ø 230 h 20 mm<br>Size Real Tarte: Ø 220 mm |  <br>1 pcs | **52.386.20.0000**<br>50 pz | **2 pcs**  |
| **Ø 250** | **52.387.20.0065**<br>Size Ring: Ø 250 h 20 mm<br>Size Real Tarte: Ø 240 mm |  <br>1 pcs | **52.387.20.0000**<br>28 pz | **2 pcs**  |
| **80x80** | **52.286.20.0165**<br>Size Ring: 80x80 h 20 mm<br>Size Real Tarte: 80x80 h 20 mm |  <br>6 pcs | **52.286.20.0000**<br>300 pz | **24 pcs**  |
| **200x200** | **52.388.20.0065**<br>Size Ring: 200x200 h 20 mm<br>Size Real Tarte: 190x190 mm |  <br>1 pcs | **52.388.20.0000**<br>28 pz | **2 pcs**  |
| **120x35** | **52.276.20.0165**<br>Size Ring: 120x35 h 20 mm<br>Size Real Tarte: 120x35 h 20 mm |  <br>6 pcs | **52.276.20.0000**<br>300 pz | **36 pcs**  |
| **265x105** | **52.390.20.0065**<br>Size Ring: 265x105 h 20 mm<br>Size Real Tarte: 255x95 h 20 mm |  <br>1 pcs | **52.390.20.0000**<br>100 pz | **6 pcs**  |
| **146x35** | **52.287.20.0165**<br>Size Ring: 146x35 h 20 mm<br>Size Real Tarte: 146x35 h 20 mm |  <br>6 pcs | **52.287.20.0000**<br>300 pz | **28 pcs**  |
| **80x70** | **52.317.20.0165**<br>Size Ring: 80x70 h 20 mm<br>Size Real Tarte: 80x70 h 20 mm |  <br>8 pcs | **52.317.20.0000**<br>350 pz | **30 pcs**  |
| **205x190** | **52.407.20.0065**<br>Size Ring: 205x190 h 20 mm<br>Size Real Tarte: 200x185 h 20 mm |  <br>1 pcs | **52.407.20.0000**<br>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**<br>Size Ring: Ø 80 h 20 mm<br>Size Real Tarte: Ø 80 mm | 6 pcs + | 6 x 50 ml<br>Tot. 300 ml |
| **Ø 100** | **25.277.87.0065**<br>Size Ring: Ø 100 h 20 mm<br>Size Real Tarte: Ø 100 mm | 4 pcs + | 4 x 80 ml<br>Tot. 320 ml |
| **Ø 120** | **25.285.87.0065**<br>Size Ring: Ø 120 h 20 mm<br>Size Real Tarte: Ø 120 mm | 4 pcs + | 2 x 140 ml<br>Tot. 280 ml |
| **Ø 150** | **25.244.87.0065**<br>Size Ring: Ø 150 h 20 mm<br>Size Real Tarte: Ø 140 mm | 2 pcs + | 2 x 230 ml<br>Tot. 460 ml |
| **Ø 190** | **20.369.87.0065**<br>Size Ring: Ø 190 h 20 mm<br>Size Real Tarte: Ø 180 mm | 1 pcs + | Tot. 400 ml |
| **Ø 210** | **20.385.87.0065**<br>Size Ring: Ø 210 h 20 mm<br>Size Real Tarte: Ø 200 mm | 1 pcs + | Tot. 460 ml |
| **Ø 230** | **20.386.87.0065**<br>Size Ring: Ø 230 h 20 mm<br>Size Real Tarte: Ø 220 mm | 1 pcs + | Tot. 555 ml |
| **Ø 250** | **20.387.87.0065**<br>Size Ring: Ø 250 h 20 mm<br>Size Real Tarte: Ø 240 mm | 1 pcs + | Tot. 650 ml |
| **80x80** | **25.286.87.0065**<br>Size Ring: 80x80 h 20 mm<br>Size Real Tarte: 80x80 h 20 mm | 6 pcs + | 6 x 62 ml<br>Tot. 372 ml |
| **200x200** | **20.388.87.0065**<br>Size Ring: 200x200 h 20 mm<br>Size Real Tarte: 190x190 mm | 1 pcs + | Tot. 560 ml |
| **120x35** | **25.276.87.0065**<br>Size Ring:120x35 h 20 mm<br>Size Real Tarte: 120x35 h 20 mm | + 6 pcs | 6 x 50 ml<br>Tot. 300 ml |
| **265x105** | **20.390.87.0065**<br>Size Ring: 265x105 h 20 mm<br>Size Real Tarte: 255x95 h 20 mm | 1 pcs + | Tot. 332 ml |
| **146x35** | **25.287.87.0065**<br>Size Ring: 146x35 h 20 mm<br>Size Real Tarte: 146x35 h 20 mm | 6 pcs<br>+ 10 small trays + | 6 x 28 ml<br>Tot. 168ml |
| **80x70** | **25.317.87.0065**<br>Size Ring: 80x70 h 20 mm<br>Size Real Tarte: 80x70 h 20 mm | 8 pcs + | 8 x 31 ml<br>Tot. 248ml |
| **205x190** | **20.407.87.0065**<br>Size Ring: 205x190 h 20 mm<br>Size Real Tarte: 200x185 h 20 mm | 1 pcs + | 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





## 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**








## 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**





## 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**






## 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**









NEWS

## 3D Tarte ring round Ø 180 h 20

Ring Size: Ø 180 h 20 mm
**52.471.20.0065**






TPLUS+
MADE IN ITALY

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.*



TPLUS+



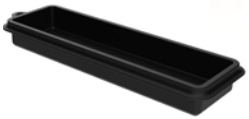
**NEWS**

## 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





## 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.*



+180° C
+356° F

## Lunettes

Size: 172x78 mm
**53.103.20.0165**

The Kit is composed by:
2 cutters









+180° C
+356° F

## Marguerite

Size: Ø 130 mm
**53.101.20.0165**

The Kit is composed by:
2 cutters









+180° C
+356° F

## 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 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





## Piatto 80

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

Plated dessert
Dessert al piatto





## Lampo

Size: 131 x 26 h 2 mm
**33.313.36.0065**



Conceived with
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





## Baccello [13]

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





## Carciofo [28]

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





## Verza [12]

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





## Aglio [4]

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



Conceived with
Alessandro Bergamo

## Pomodorino [14]

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





## Limone [14]

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



## Pannocchia [20]

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



Conceived with
Terry Giacomello





## Peperoncino [13]

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





## Pomodoro 24

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





## Carota 20

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



Conceived with
Viviana Varese

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**





## Tortellino 20

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





## Michetta [92]

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



Cristina Bowerman





## Femore [32]

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





## Milanese [25]

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







## Erbetta [43]

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







THE SEA

# IL MARE





## Canestrello [15]

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





## Polpo [20]

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









## Scampo [20]

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









## Lisca [4]

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 xs [16]

Size: 53 x 33 h 18 mm
Volume: 16 ml
**36.410.87.0065**



NEWS



## Quadrato xs [20]

Size: 37 x 37 h 16 mm
Volume: 20 ml
**36.404.87.0065**



NEWS



## Cacao xs [12]

Size: 50 x 28 h 19 mm
Volume: 12.5 ml
**36.407.87.0065**



Conceived with
Xavi Donnay



NEWS

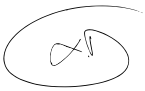


## Madeleine xs [13]

Size: 44 x 32 h 16 mm
Volume: 13 ml
**36.408.87.0065**



Conceived with
Xavi Donnay



# NEWS



## 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

## 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**






## 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**





## Quenelle 10

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





## Quenelle 24

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





## Cupido 30

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





**Double Use Cutter**



## Globe 26

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





## Pillow [30]

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



**Double Use Cutter**

## Gem [30]

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



## Russian Tale [30]

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



## Truffles [20]

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 Gianduia

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 Éclair 75

Size: 130 x 30 h 27 mm
Volume: 75 ml
**36.362.87.0065**





**Double Use Cutter**

Conceived with
Carmine Di Donna



## L'éclair 120

Size: 135 x 28 h 37 mm
Volume: 120 ml
**36.319.87.0065**





**Double Use Cutter**





## Caroline 30

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





**12 Small Trays**



**Double Use Cutter**





## Fashion Éclair 80

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**



## Cylindre [30]

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





**12 Small Trays**



**Double Use Cutter**



## Cylindre [75]

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**







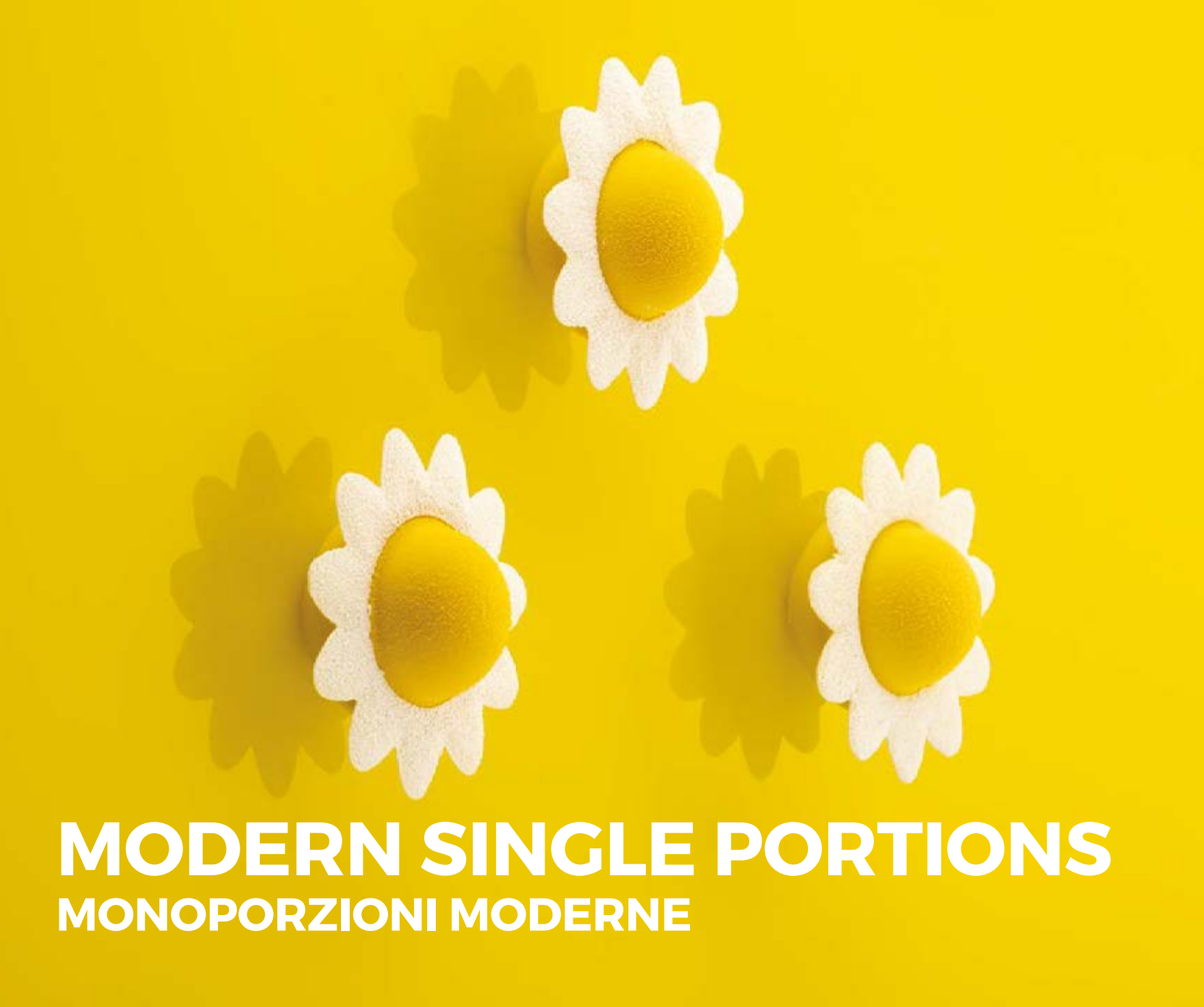
## Éclair 140

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





**Double Use Cutter**



# MODERN SINGLE PORTIONS
## MONOPORZIONI MODERNE

NEWS

## Cubo 3D 85

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





NEWS

## Daisy 60

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





**Double Use Cutter**

Conceived with
Carmine Di Donna





NEWS



## Heartix 85

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





**Double Use Cutter**

NEWS



## Vulcano 85

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



## NEWS



## Egg 70

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



## NEWS



## Neve 110

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 Margaillan



**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**



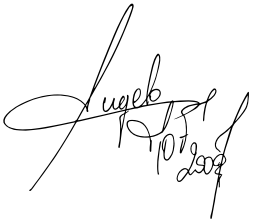


## Madeleine XL 95

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



Conceived with
Angelo Musa





## Vega 90

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

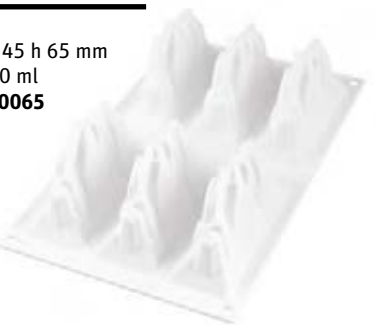
Size: Ø 55 h 25 mm
Volume: 50 ml
**36.301.87.0065**





## 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**



**Double Use Cutter**

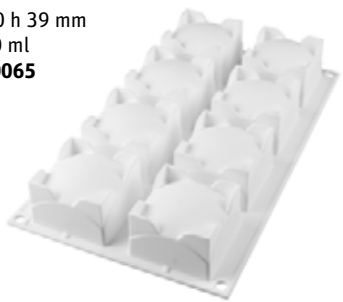


**Insert**



## 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:
1Mould + 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]

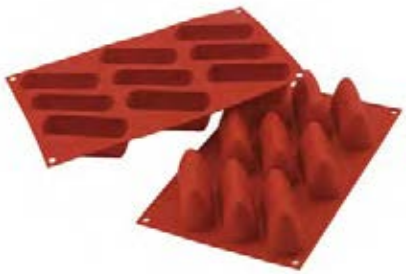
Size: Ø 76 h 42 mm
Volume: 115 ml
**36.201.87.0065**





## 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 & Lampone 110

Size: Ø 65 h 67 mm
Volume: 110 ml
**28.310.87.0065**
+ Plastic support





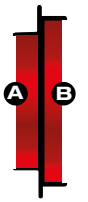
## Mango 130

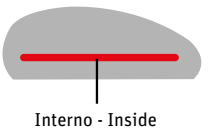
Size: 93 x 57 h 42 mm
Volume: 130 ml
**36.253.87.0065**

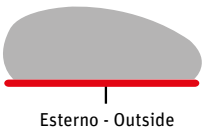




**Double Use Cutter**



## 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**





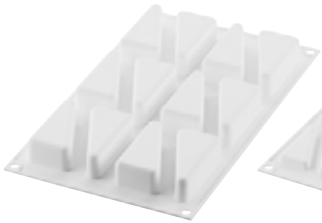
# KIT CAKE TO GO 45





## 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



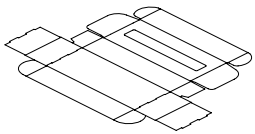
**Silicone mould - base**



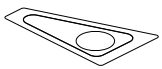
**Silicone mould - top**



**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.*

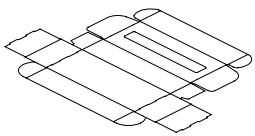
## Box Cake to Go

Size: 25,5 x 10 h 60 mm
24 Self-assembling boxes + 144 Trays
**99.363.24.0001**

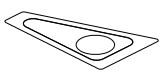
Elegante box automontante 100% compostabile completa di 6 piattini che permettono di esporre al suo interno le preparazioni in modo ordinato e sicuro grazie all'incavo in cui poter posizionare le preparazioni. La box presenta inoltre una pratica finestra che permette di riconoscere il prodotto contenuto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

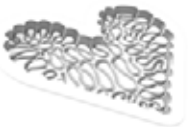
NEWS



## 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



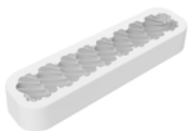
NEWS



## 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**



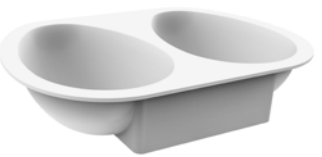
Conceived with
Julien Dugourd





## 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






## 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**





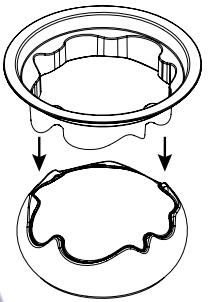


## Splash 1320

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**





## Mistery 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





## Lovely 1200

Size: 182 x 173 h 68 mm
Volume 1200 ml
**30.422.87.0065**



**Silicone Mould**

+



**Double Use Cutter**



## Intreccio 1000

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**



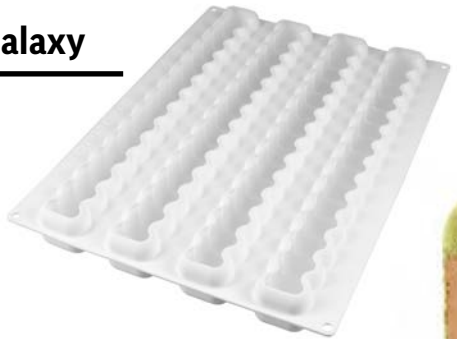






## Modular Flex Galaxy

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


**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**




**Separator for double colours glaze**



**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


**Silicone mould**

+


**Silicone mould insert**



**GELATO WORLD CUP 2018**
**Spain Team: Adolfo Javier Romero Rodriguez, Marc Piqué Casas, Jordi Guillem, Marc Balaguer Fabra, Josè Manuel Candela, Miguel Ángel Señoris 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 Victor 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, Frédérick 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



**Silicone mould**



**Silicone mould top**



**Double use 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



**Silicone mould insert**



**Plastic support**



**Silicone mould**



**Silicone mould top**



**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, Team manager: Pierpaolo Magni**

## 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:
1Silicone 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**



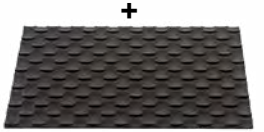
## Kit Bûche Vienna

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**



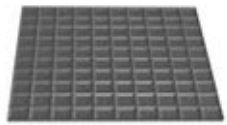
## Kit Bûche Tablette

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



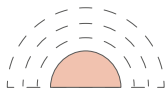
Size: Ø 260 h 40 mm | Volume: 2118 ml | **27.260.87.0060**
Size: Ø 260 h 50 mm | Volume: 2645 ml | **27.626.87.0060**





## Zuccotto 115/1

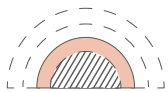




Size: 115 h 57 mm | Volume: 409 ml | **27.011.87.0060**
Set 12 pz/pcs | + 600x400 mm Tray | **25.011.87.0098**

## Zuccotto 135/1

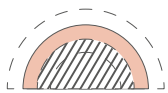




Size: 135 h 67 mm | Volume: 654 ml | **27.013.87.0060**
Set 8 pz/pcs | + 600x400 mm Tray | **25.013.87.0098**

## Zuccotto 160/1

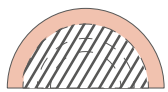




Size: 160 h 80 mm | Volume: 1108 ml | **27.016.87.0060**
Set 6 pz/pcs | + 600x400 mm Tray | **25.016.87.0098**

## 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

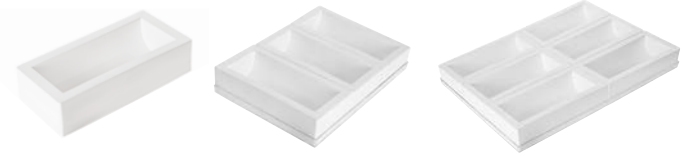


## BÛCHE

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**



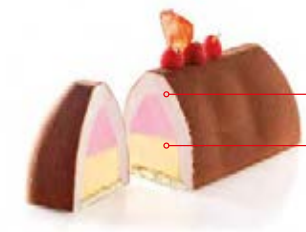
## INSERT GIANDUIA

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

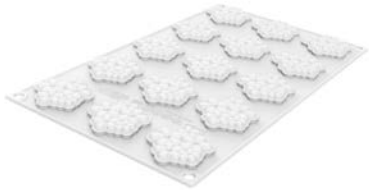
Size: Ø 30 mm
**25.001.86.0065**
Set 2 pcs





## 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**







## Tutù 7

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





## Tutù 24

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





## Tutù 100

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**















## Miel 8

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









## Miel 18

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







## Miel 80

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







## Alvéolé [3]

Size: Ø 75 h 2,5 mm
**33.099.87.0065**





## Alvéolé [9]

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









## Cocoa [35]

Size: Ø 60 h 20 mm
Volume: 35 ml
**36.309.87.0065**







## Paradis [37]

Size: Ø 70 h 11 mm
Volume: 37 ml
**36.298.87.0065**







## Honoré [35]

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 Round 400

Size: Ø 160 h 20 mm
Volume 400 ml
**30.369.87.0065**





## Decor Round 460

Size: Ø 175 h 20 mm
Volume 460 ml
**30.385.87.0065**





## Decor Square 60

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





## Decor Square 560

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





## Plissé [7]

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





### Universo [90]

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





## Plissé [23]

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





### Multiflex [220]

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*



## Tourbillon [9]

Size: Ø 45 h 7 mm
Volume: 9 ml
**36.229.87.0065**







## Tourbillon [28]

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**







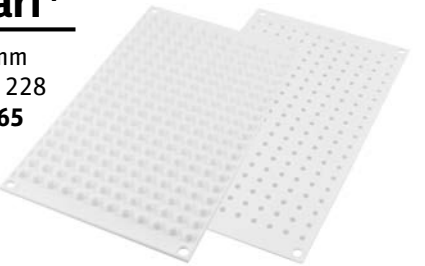
*Dessert al piatto*

*Plate dessert*



## Mini Pearl [1]

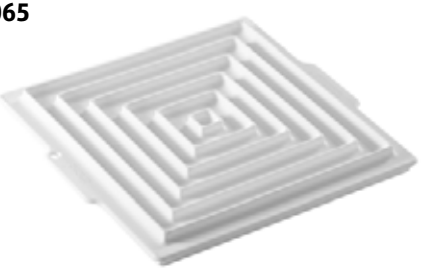
Size: Ø 7 h 6 mm
Volume 1 ml x 228
**36.203.87.0065**





## 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**



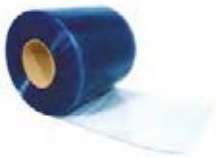


## Goccia

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**

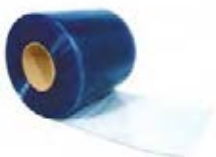


## Fuoco

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**

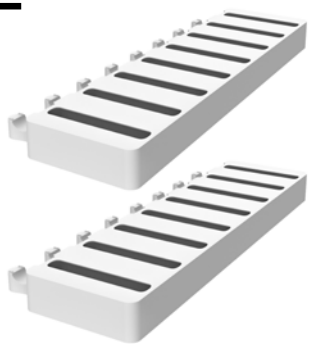


**Sticks**



## 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



**Silicone mould**
**Tray**



**Sticks**



## 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



**Silicone mould**
**Tray**

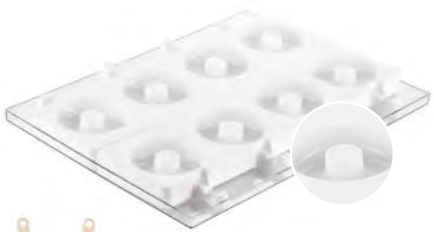


**Sticks**



## 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



**Silicone mould**
**Tray**



**Sticks**



## 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**



Jordi Roca

## 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 cmVassoio/ 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



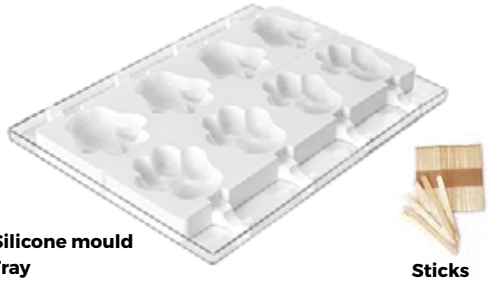
**Silicone mould**
**Tray**

**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



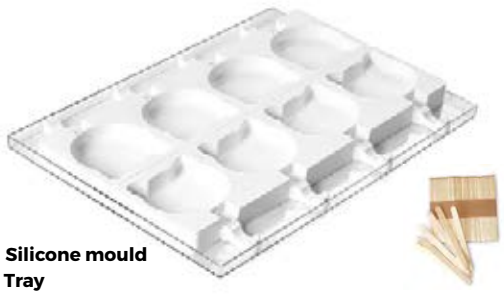
**Silicone mould**
**Tray**

**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

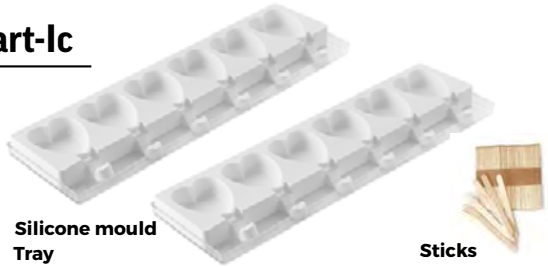
Size: 69 x 38 h 18 mm
Volume: 37 ml
**25.331.87.0060**
Set 2 pz/pcs
+ 100 Bastoncini/Sticks
+ 12 x 40 cm tray
Patented






## 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






## GEL 04 M - Mini Tango

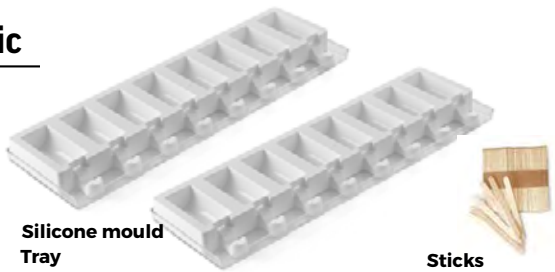
Size: 67 x 32 h 22 mm
Volume: 36 ml
**25.334.87.0060**
Set 2 pz/pcs
+ 100 Bastoncini/Sticks
+ 12 x 40 cm tray
Patented






## GEL 05 M - Mini Chic

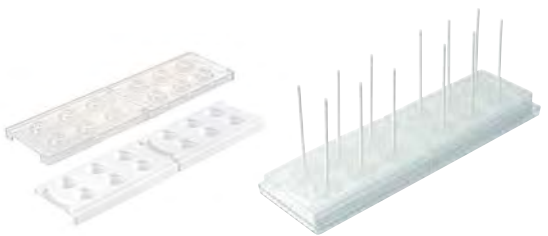
Size: 69 x 38 h 18 mm
Volume: 38 ml
**25.335.87.0060**
Set 2 pz/pcs
+ 100 Bastoncini/Sticks
+ 12 x 40 cm tray
Patented






## 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**





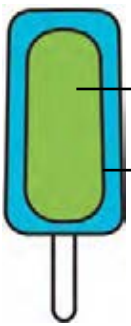


**La nuova era della Gelateria!**
**L'Italiano è l'innovativo e funzionale kit per realizzare gelati e ghiaccioli su stecco come non li avete mai fatti: BIGUSTO!**

**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**

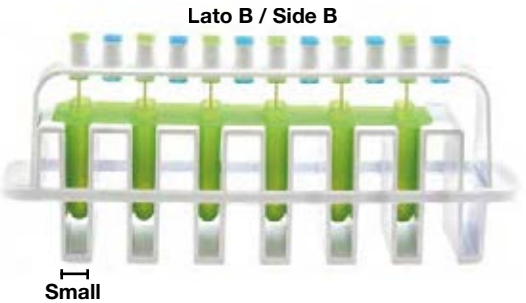





Stampo verde / *Green mould*

Assemblaggio / *Assembly*

**Lato B / Side B**

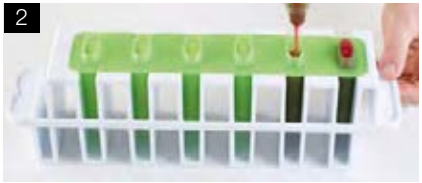


1



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

2



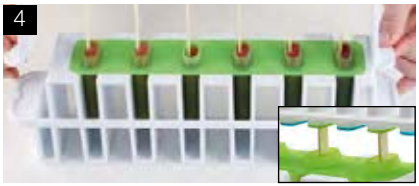
• Riempire lo stampo con la preparazione scelta
• *Fill the mould with the preparation*

3



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

4



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

5



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

6



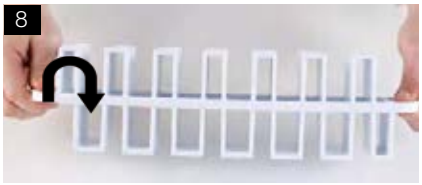
• Sformare
• *Unmould*

7



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

8



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

9



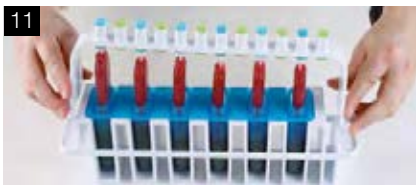
• Posizionare lo stampo in silicone nell'apposito supporto in plastica
• *Put the silicone mould in the plastic support*

10



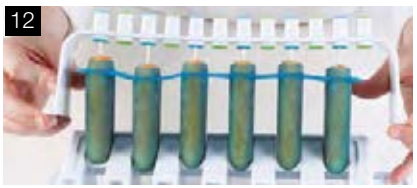
• Riempire lo stampo blu con la preparazione scelta fino all'apposita tacca
• *Fill the blue mould with the preparation till the notch*

11



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

12



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

13



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

14



• Sformare il prodotto
• *Unmould*

15



• 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**



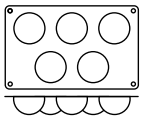




# CLASSIC SINGLE PORTIONS
## MONOPORZIONI CLASSICHE

## SF001 Half Sphere

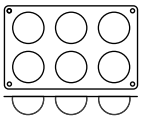
Size: Ø 80 h 40 mm
Volume: 120 ml
**Bulk: 10.001.00.0000**
**Polybag: 30.001.00.0060**





## SF002 Half Sphere

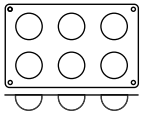
Size: Ø 70 h 35 mm
Volume: 80 ml
**Bulk: 10.002.00.0000**
**Polybag: 30.002.00.0060**





## SF003 Half Sphere

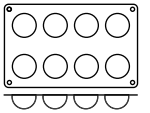
Size: Ø 60 h 30 mm
Volume: 60 ml
**Bulk: 10.003.00.0000**
**Polybag: 30.003.00.0060**





## SF004 Half Sphere

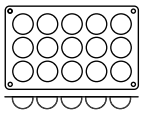
Size: Ø 50 h 25 mm
Volume: 30 ml
**Bulk: 10.004.00.0000**
**Polybag: 30.004.00.0060**





## SF005 Half Sphere

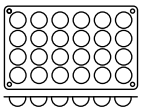
Size: Ø 40 h 20 mm
Volume: 20 ml
**Bulk: 10.005.00.0000**
**Polybag: 30.005.00.0060**





## SF006 Half Sphere

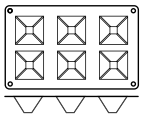
Size: Ø 30 h 15 mm
Volume: 10 ml
**Bulk: 10.006.00.0000**
**Polybag: 30.006.00.0060**





## SF007 Pyramids

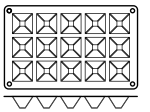
Size: 71 x 71 h 40 mm
Volume: 90 ml
**Bulk: 10.007.00.0000**
**Polybag: 30.007.00.0060**





## SF008 Pyramids

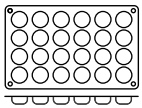
Size: 36 x 36 h 22 mm
Volume: 20 ml
**Bulk: 10.008.00.0000**
**Polybag: 30.008.00.0060**





## SF009 Pomponnetes

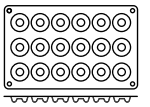
Size: Ø 34 h 16 mm
Volume: 18 ml
**Bulk: 10.009.00.0000**
**Polybag: 30.009.00.0060**





## SF010 Small Savarin

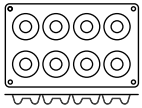
Size: Ø 41 h 12 mm
Volume: 18 ml
**Bulk: 10.010.00.0000**
**Polybag: 30.010.00.0060**





## SF011 Medium Savarin

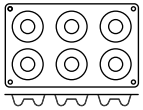
Size: Ø 65 h 21 mm
Volume: 50 ml
**Bulk: 10.011.00.0000**
**Polybag: 30.011.00.0060**





## SF012 Big Savarin

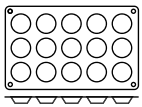
Size: Ø 72 h 23 mm
Volume: 62 ml
**Bulk: 10.012.00.0000**
**Polybag: 30.012.00.0060**





## SF013 Tartelette

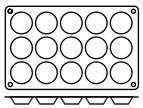
Size: Ø 45 h 10 mm
Volume: 20 ml
**Bulk: 10.013.00.0000**
**Polybag: 30.013.00.0060**





## SF014 Tartelette

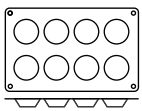
Size: Ø 50 h 15 mm
Volume: 25 ml
**Bulk: 10.014.00.0000**
**Polybag: 30.014.00.0060**





## SF015 Tartelette

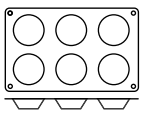
Size: Ø 60 h 17 mm
Volume: 40 ml
**Bulk: 10.015.00.0000**
**Polybag: 30.015.00.0060**





## SF016 Tartelette

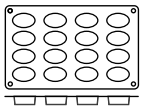
Size: Ø 70 h 20 mm
Volume: 70 ml
**Bulk: 10.016.00.0000**
**polybag: 30.016.00.0060**





## SF017 Small Ovals

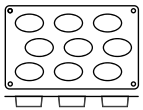
Size: 55 x 33 h 20 mm
Volume: 30 ml
**Bulk: 10.017.00.0000**
**Polybag: 30.017.00.0060**





## SF018 Medium Ovals

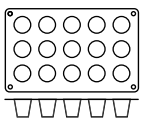
Size: 70 x 50 h 20 mm
Vol. 50 ml
**Bulk: 10.018.00.0000**
**Polybag: 30.018.00.0060**





## SF019 Small Babà

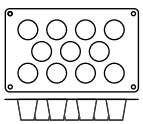
Size: Ø 35 h 38 mm
Volume: 30 ml
**Bulk: 10.019.00.0000**
**Polybag: 30.019.00.0060**





## SF020 Medium Babà

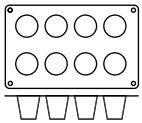
Size: Ø 45 h 48 mm
Volume: 50 ml
**Bulk: 10.020.00.0000**
**Polybag: 30.020.00.0060**





## SF021 Big Babà

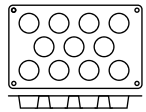
Size: Ø 55 h 60 mm
Volume: 92 ml
**Bulk: 10.021.00.0000**
**Polybag: 30.021.00.0060**





## SF022 Small Muffin

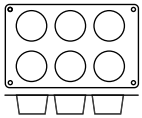
Size: Ø 51 h 28 mm
Volume: 50 ml
**Bulk: 10.022.00.0000**
**Polybag: 30.022.00.0060**





## SF023 Medium Muffin

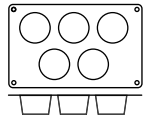
Size: Ø 69 h 35 mm
Volume: 100 ml
**Bulk: 10.023.00.0000**
**Polybag: 30.023.00.0060**





## SF024 Big Muffin

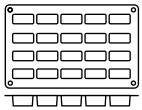
Size: Ø 81 h 32 mm
Volume: 135 ml
**Bulk: 10.024.00.0000**
**Polybag: 30.024.00.0060**





## SF025 Financiers

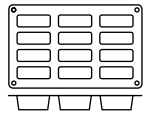
Size: 49 x 26 h 11 mm
Volume: 20 ml
**Bulk: 10.025.00.0000**
**Polybag: 30.025.00.0060**





## SF026 Cakes

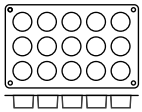
Size: 79 x 29 h 30 mm
Volume: 70 ml
**Bulk: 10.026.00.0000**
**Polybag: 30.026.00.0060**





## SF027 Petit Fours

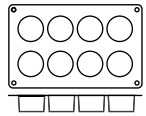
Size: Ø 40 h 20 mm
Volume: 30 ml
**Bulk: 10.027.00.0000**
**Polybag: 30.027.00.0060**





## SF028 Cylinders

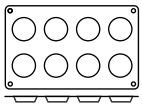
Size: Ø 60 h 35 mm
Volume: 90 ml
**Bulk: 10.028.00.0000**
**Polybag: 30.028.00.0060**





## SF029 Florentins

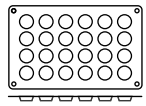
Size: Ø 60 h 12 mm
Volume: 35 ml
**Bulk: 10.029.00.0000**
**Polybag: 30.029.00.0060**





## SF030 Mini Florentins

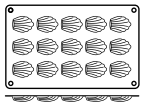
Size: Ø 35 h 5 mm
Volume: 5 ml
**Bulk: 10.030.00.0000**
**Polybag: 30.030.00.0060**





## SF031 Mini Madeleine

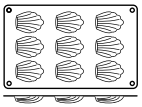
Size: 44 x 34 h 10 mm
Volume: 10 ml
**Bulk: 10.031.00.0000**
**Polybag: 30.031.00.0060**





## SF032 Madeleine

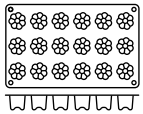
Size: 68 x 45 h 17 mm
Volume: 30 ml
**Bulk: 10.032.00.0000**
**Polybag: 30.032.00.0060**





## SF033 Small Bordelais

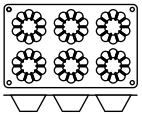
Size: Ø 35 h 35 mm
Volume: 30 ml
**Bulk: 10.033.00.0000**
**Polybag: 30.033.00.0060**





## SF034 Briochette

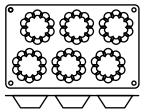
Size: Ø 79 h 37 mm
Volume: 110 ml
**Bulk: 10.034.00.0000**
**Polybag: 30.034.00.0060**





## SF035 Briochette

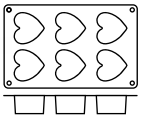
Size: Ø 79 h 30 mm
Volume: 110 ml
**Bulk: 10.035.00.0000**
**Polybag: 30.035.00.0060**





## SF036 Heart

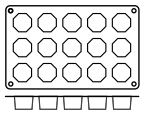
Size: Ø 65 h 40 mm
Volume 130 ml
**Bulk: 10.036.00.0000**
**Polybag: 30.036.00.0060**





## SF037 Octagons

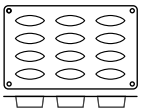
Size: Ø 38 h 26 mm
Volume: 30 ml
**Bulk: 10.037.00.0000**
**Polybag: 30.037.00.0060**





## SF038 Medium Boat

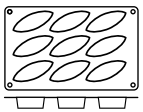
Size: 72 x 30 h 15 mm
Volume: 20 ml
**Bulk: 10.038.00.0000**
**Polybag: 30.038.00.0060**





## SF039 Big Boat

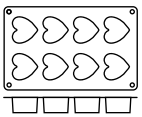
Size: 100 x 44 h 15 mm
Volume: 40 ml
**Bulk: 10.039.00.0000**
**Polybag: 30.039.00.0060**





## SF040 Heart

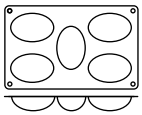
Size: Ø 60 h 35 mm
Volume 90 ml
**Bulk: 10.040.00.0000**
**Polybag: 30.040.00.0060**





## SF041 Half Egg

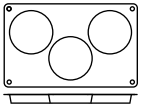
Size: 102 x 73 h 36 mm
Volume: 130 ml
**Bulk: 10.041.00.0000**
**Polybag: 30.041.00.0060**





## SF042 Sponge base

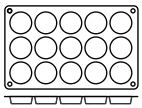
Size: Ø 103 h 20 mm
Volume: 140 ml
**Bulk: 10.042.00.0000**
**Polybag: 30.042.00.0060**





## SF043 Flan Mould

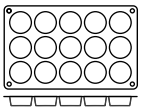
Size: Ø 40 h 13 mm
Volume: 20 ml
**Bulk: 10.043.00.0000**
**Polybag: 30.043.00.0060**





## SF044 Flan Mould

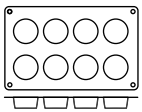
Size: Ø 50 h 14 mm
Volume: 30 ml
**Bulk: 10.044.00.0000**
**Polybag: 30.044.00.0060**





## SF045 Flan Mould

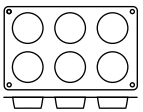
Size: Ø 60 h 17 mm
Volume: 42 ml
**Bulk: 10.045.00.0000**
**Polybag: 30.045.00.0060**





## SF046 Flan Mould

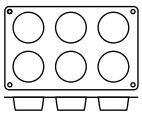
Size: Ø 70 h 17 mm
Volume: 52 ml
**Bulk: 10.046.00.0000**
**Polybag: 30.046.00.0060**





## SF047 Flan Mould

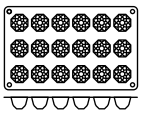
Size: Ø 80 h 18 mm
Volume: 72 ml
**Bulk: 10.047.00.0000**
**Polybag: 30.047.00.0060**





## SF048 Small Diamond

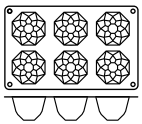
Size: Ø 35 h 23 mm
Volume: 20 ml
**Bulk: 10.048.00.0000**
**Polybag: 30.048.00.0060**





## SF049 Big Diamond

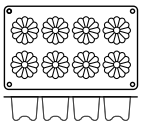
Size: Ø 68 h 45 mm
Volume: 92 ml
**Bulk: 10.049.00.0000**
**Polybag: 30.049.00.0060**





## SF050 Big Bordelais

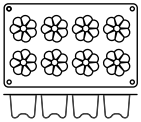
Size: Ø 55 h 50 mm
Volume: 92 ml
**Bulk: 10.050.00.0000**
**Polybag: 30.050.00.0060**





## SF051 Bavarese

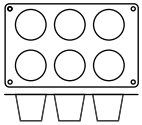
Size: Ø 57 h 57 mm
Volume: 130 ml
**Bulk: 10.051.00.0000**
**Polybag: 30.051.00.0060**





## SF052 Big Muffin

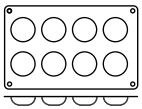
Size: Ø 75 h 60 mm
Volume: 165 ml
**Bulk: 10.052.00.0000**
**Polybag: 30.052.00.0060**





## SF053 Krapfen

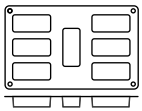
Size: Ø 60 h 20 mm
Volume: 40 ml
**Bulk: 10.053.00.0000**
**Polybag: 30.053.00.0060**





## SF054 Big Financiers

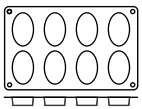
Size: 95 x 45 h 12 mm
Volume: 50 ml
**Bulk: 10.054.00.0000**
**Polybag: 30.054.00.0060**





## SF055 Big Ovals

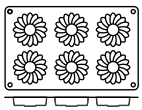
Size: 75 x 55 h 35 mm
Volume: 110 ml
**Bulk: 10.055.00.0000**
**Polybag: 30.055.00.0060**





## SF056 Daisy

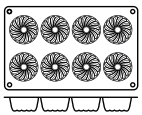
Size: Ø 70 h 28 mm
Volume: 80 ml
**Bulk: 10.056.00.0000**
**Polybag: 30.056.00.0060**





## SF057 Mini Gugelhopf

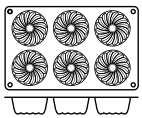
Size: Ø 55 h 36 mm
Volume: 50 ml
**Bulk: 10.057.00.0000**
**Polybag: 30.057.00.0060**





## SF058 Gugelhopf

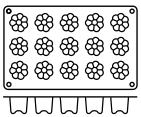
Size: Ø 70 h 36 mm
Volume: 80 ml
**Bulk: 10.058.00.0000**
**Polybag: 30.058.00.0060**





## SF059 Medium Bordelais

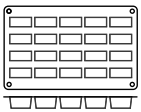
Size: Ø 45 h 45 mm
Volume: 60 ml
**Bulk: 10.059.00.0000**
**Polybag: 30.059.00.0060**





## SF060 Nougats

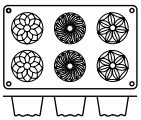
Size: 50 x 25 h 20 mm
Volume: 22 ml
**Bulk: 10.060.00.0000**
**Polybag: 30.060.00.0060**





## SF061 Fantasy

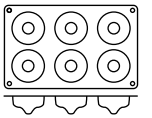
Size: Ø 75 h 40 mm
Volume: 100 ml
**Bulk: 10.061.00.0000**
**Polybag: 30.061.00.0060**





## SF067 Kiss

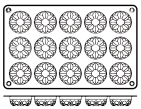
Size: Ø 70 h 57 mm
Volume: 183 ml
**Bulk: 10.067.00.0000**
**Polybag: 30.067.00.0060**





## SF072 Small Sunflower

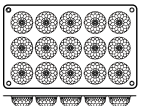
Size: Ø 44 h 27 mm
Volume: 23 ml
**Bulk: 10.072.00.0000**
**Polybag: 30.072.00.0060**





## 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

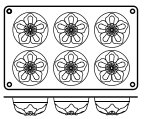
Size: Ø 44 h 27 mm
Volume: 23 ml
**Bulk: 10.074.00.0000**
**Polybag: 30.074.00.0060**





## SF075 Narcissus

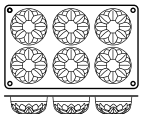
Size: Ø 76 h 40 mm
Volume: 115 ml
**Bulk: 10.075.00.0000**
**Polybag: 30.075.00.0060**





## SF076 Sunflower

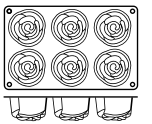
Size: Ø 76 h 40 mm
Volume: 115 ml
**Bulk: 10.076.00.0000**
**Polybag: 30.076.00.0060**





## SF077 Rose

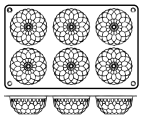
Size: Ø 76 h 40 mm
Volume: 115 ml
**Bulk: 10.077.00.0000**
**Polybag: 30.077.00.0060**





## SF078 Dahlia

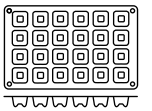
Size: Ø 78 h 40 mm
Volume: 115 ml
**Bulk: 10.078.00.0000**
**Polybag: 30.078.00.0060**





## 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**

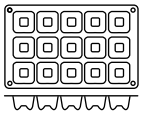




## SF081 Medium Square Savarin

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

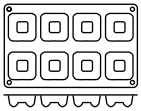




## SF082 Big Square Savarin

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

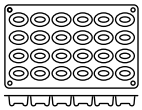




## SF083 Small Oval Savarin

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

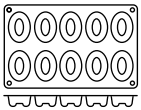




## SF084 Medium Oval Savarin

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

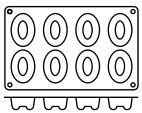




## SF085 Big Oval Savarin

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

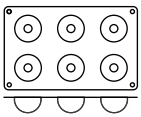




## SF086 Magic Dome

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

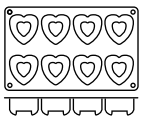




## SF087 Big passion

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

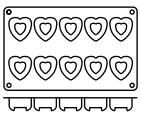




## SF088 Medium passion

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

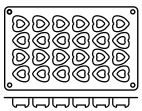




## SF089 Small passion

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

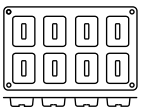




## SF090 Big Lingotto

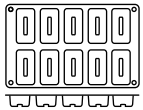
Size: 72 x 45 h 26 mm
Volume: 72 ml
**Bulk: 10.090.00.0000**
**Polybag: 30.090.00.0060**





## SF091 Medium Lingotto

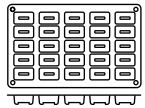
Size: 58 x 37 h 25 mm
Volume: 45 ml
**Bulk: 10.091.00.0000**
**Polybag: 30.091.00.0060**





## SF092 Small Lingotto

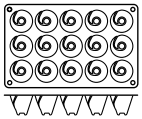
Size: 41 x 23 h 21 mm
Volume: 16 ml
**Bulk: 10.092.00.0000**
**Polybag: 30.092.00.0060**





## SF094 Medium Vulcano

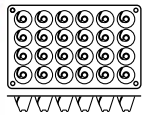
Size: Ø 49 h 43 mm
Volume: 41 ml
**Bulk: 10.094.00.0000**





## SF095 Small Vulcano

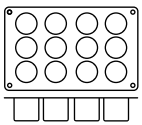
Size: Ø 36 h 31 mm
Volume: 16 ml
**Bulk: 10.095.00.0000**





## SF098 Cylinders

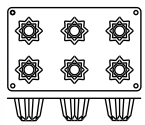
Size: Ø 48 h 50 mm
Volume: 83 ml
**Bulk: 10.098.00.0000**
**Polybag: 30.098.00.0060**





## SF100 Pandorino

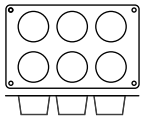
Size: 75 x 75 h 60 mm
Volume: 150 ml
**Bulk: 16.100.00.0000**
**Polybag: 36.100.00.0060**





## SF102 Medium Muffin

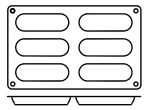
Size: Ø 68 h 38 mm
Volume: 119 ml
**Bulk: 16.102.00.0000**
**Polybag: 36.102.00.0060**





## SF103 Savoiardo

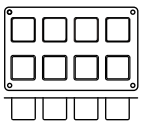
Size: 127,5 x 47 h 17 mm
Volume: 83 ml
**Bulk: 16.103.00.0000**
**Polybag: 36.103.00.0060**





## SF104 Cube

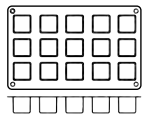
Size: 50 x 50 x 50 mm
Volume: 125 ml
**Bulk: 16.104.00.0000**
**Polybag: 36.104.00.0060**





## SF105 Cube

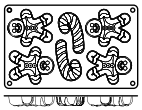
Size: 35 x 35 h 35 mm
Volume: 42 ml
**Bulk: 16.105.00.0000**
**Polybag: 36.105.00.0060**

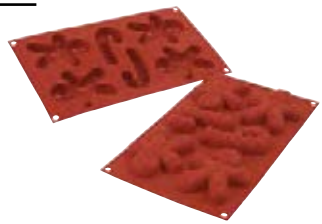




## SF106 Gingerbread Man

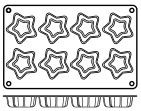
Size: 94,5 x 78 h 21 mm
Volume: 362 ml
**Bulk: 16.106.00.0000**
**Polybag: 36.106.00.0060**





## SF107 Stella

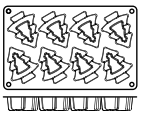
Size: Ø 70 h 25 mm
Volume: 52,5 ml
**Bulk: 16.107.00.0000**
**Polybag: 36.107.00.0060**





## SF108 Pino

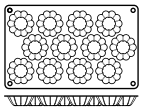
Size: 83,5 x 68 h 30,5 mm
Volume: 81 ml
**Bulk: 16.108.00.0000**
**Polybag: 36.108.00.0060**

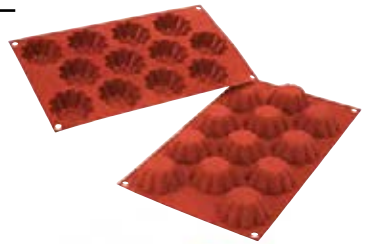




## SF109 Mini Briochette

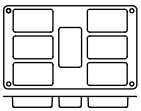
Size: Ø 58 h 22 mm
Volume: 33 ml
**Bulk: 16.109.00.0000**
**Polybag: 36.109.00.0060**





## SF110 Rettangolo

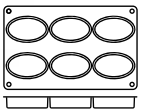
Size: 87 x 48 h 24 mm
Volume: 97 ml
**Bulk: 16.110.00.0000**
**Polybag: 36.110.00.0060**





## SF111 Ovals

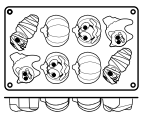
Size: 88 x 53 h 24 mm
Volume: 85 ml
**Bulk: 16.111.00.0000**
**Polybag: 36.111.00.0060**





## SF116 Halloween

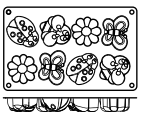
Size: 70 x 64 h 32 mm
Volume: 572 ml
**Bulk: 16.116.00.0000**





## SF117 Springlife

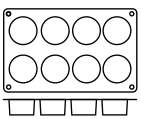
Size: 77 x 57 h 32 mm
Volume: 646 ml
**Bulk: 16.117.00.0000**
**Polybag: 36.117.00.0060**





## SF119 Cylinders

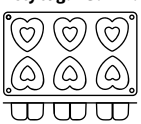
Size: Ø 63 h 40 mm
Volume: 123 ml
**Bulk: 16.119.00.0000**
**Polybag: 36.119.00.0060**





## SF124 Passion

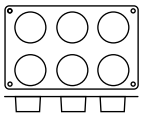
Size: 70x72 h 40 mm
Volume 125 ml
**Bulk: 16.124.00.0000**
**Polybag: 25.124.00.0060**





## SF127 Cylinders

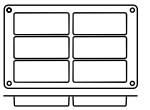
Size: Ø 70 h 35 mm
Volume: 133 ml
**Bulk: 16.127.00.0000**
**Polybag: 36.127.00.0060**





## SF128 Slim

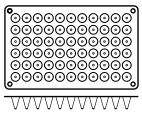
Size: 120 x 45 h 20 mm
Volume: 110 ml
**Bulk: 16.128.00.0000**
**Polybag: 36.128.00.0060**





## SF131 Cono

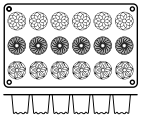
Size: Ø 18 h 30 mm
Volume: 3 ml
**Bulk: 16.131.00.0000**
**Polybag: 36.131.00.0060**





## SF132 Mini Fantasy

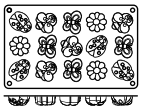
Size: Ø 40 h 22 mm
Volume: 17,5 ml
**Bulk: 16.132.00.0000**
**Polybag: 36.132.00.0060**





## SF135 Mini Springlife

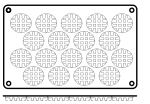
Size: 50 x 38 h 20 mm
Volume: 305 ml
**Bulk: 16.135.00.0000**
**Polybag: 36.135.00.0060**





## SF143 Mini Waffel Round

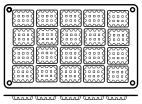
Size: Ø 40 h 12 mm
Volume: 11,5 ml
**Bulk: 16.143.00.0000**
**Box: 36.143.00.0065**





## SF147 Mini Waffel Square

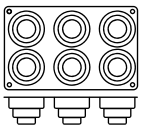
Size 45 x 35 h 10 mm
Volume: 20 ml
**Bulk: 16.147.00.0000**
**Box: 36.147.00.0065**





## SF148 Mini Wonder Cake

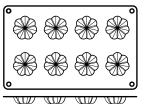
Size: Ø 75 h 60 mm
Volume: 177 ml
**Bulk: 16.148.00.0000**
**Polybag: 36.148.00.0060**





## SF154 Charlotte

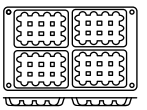
Size: Ø 70 h 41 mm
Volume: 102 ml
**Bulk: 16.154.00.0000**
**Polybag: 36.154.00.0060**





## SF155 Waffel Classic

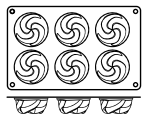
Size: 130 x 81 h 17 mm
Volume: 137 ml
**Bulk: 16.155.00.0000**





## SF158 Vertigo

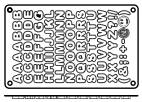
Size: Ø 77 h 37 mm
Volume: 110 ml
**Bulk: 16.158.00.0000**
**Polybag: 36.158.00.0060**





## SF169 Choco ABC

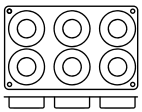
Volume: 115 ml
**Bulk: 16.169.00.0000**
**Polybag: 36.169.00.0060**





## SF170 Donuts

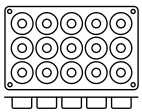
Size: Ø 75-25 h 28 mm
Volume: 98 ml
**Bulk: 16.170.00.0000**
**Pack: 36.170.00.0065**

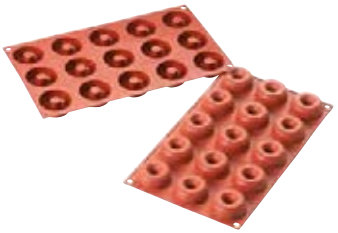




## SF171 Mini Donuts

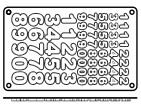
Size: Ø 45-15 h 18 mm
Volume: 22 ml
**Bulk: 16.171.00.0000**
**Pack: 36.171.00.0065**





## SF174 Choco 123

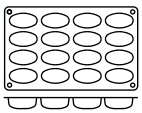
Volume: 124 ml
**Bulk: 16.174.00.0000**
**Polybag: 36.174.00.0060**





## SF176 Soft Ovals

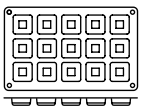
Size: 60 x 30 h 26 mm
Volume: 88 ml
**Bulk: 16.176.00.0000**
**Polybag: 36.176.00.0060**





## SF177 Mini Dessert Square

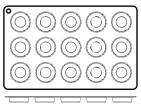
Size: 38 x 38 h 13 mm
Volume: 14 ml
**Bulk: 16.177.00.0000**
**Polybag: 36.177.00.0060**





## SF178 Mini Dessert Round

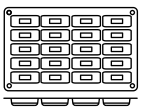
Size: Ø 40 h 13 mm
Volume: 12 ml
**Bulk: 16.178.00.0000**
**Polybag: 36.178.00.0060**





## SF179 Mini Dessert Oval

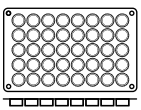
Size: 60 x 24 h 23 mm
Volume: 26 ml
**Bulk: 16.179.00.0000**
**Polybag: 36.179.00.0060**





## SF180 Pastille

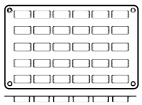
Size: Ø 28 h 11 mm
Volume: 6 ml
**Bulk: 16.180.00.0000**
**Polybag: 36.180.00.0060**

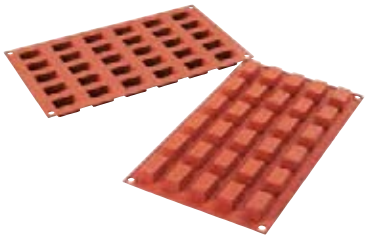




## SF181 Mini Cakes

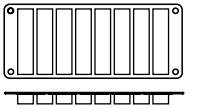
Size: 30 x 18 h 16 mm
Volume: 7,5 ml
**Bulk: 16.181.00.0000**
**Polybag: 36.181.00.0060**





## SF184 Slim Bar

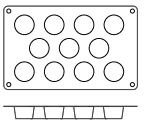
Size: 100 x 26 h 16 mm
Volume: 40 ml
**Bulk: 16.184.00.0000**
**Pack: 36.184.00.0065**





## SF204 Mini cylinders

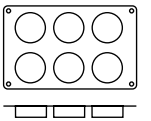
Size: Ø 50 h 27 mm
Volume: 55 ml
**Bulk: 16.204.00.0000**
**Polybag: 36.204.00.0060**





## SF205 Cylinders

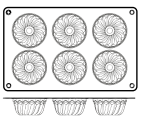
Size: Ø 70 h 27 mm
Volume: 103 ml
**Bulk: 16.205.00.0000**
**Polybag: 36.205.00.0060**





## SF209 Gugelhopf

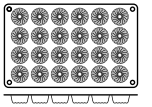
Size: Ø 75 h 40 mm
Volume: 100 ml
**Bulk: 16.209.00.0000**
**Polybag: 36.209.00.0060**





## SF232 Gugelhopf

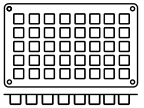
Size: Ø 35 h 20 mm
Volume: 10 ml
**Bulk: 16.232.00.0000**
**Polybag: 36.232.00.0060**





## SF263 Small Cube

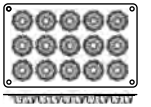
Size: 24 x 24 h 24 mm
Volume: 13 ml
**Bulk: 16.263.00.0000**
**Polybag: 36.263.00.0060**





## SF310 Swirl

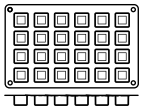
Size: Ø 47.5 h 20 mm
Volume: 16 ml
**Bulk: 16.310.00.0000**
**Polybag: 36.310.00.0060**





## SF351

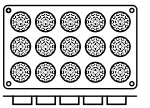
Size: 38x38/30x30 h 15 mm
Volume: 18 ml
**Bulk: 16.351.00.0000**
**Polybag: 36.351.00.0060**





## SF378 Mauresque Round

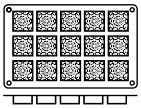
Size: Ø 40 h 16 mm
Volume: 19 ml
**Bulk: 16.378.00.0000**
**Polybag: 36.378.00.0060**

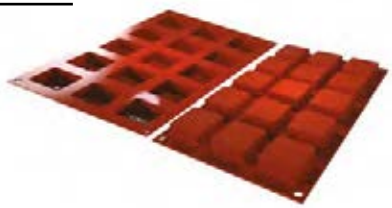




## SF379 Mauresque Square

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

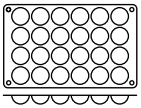




## SF535 Half Sphere

**NEWS**

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

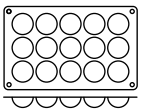




## SF545 Half Sphere

**NEWS**

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

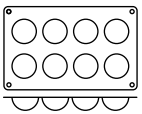




## SF555 Half Sphere

**NEWS**

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

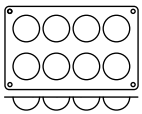




## SF565 Half Sphere

**NEWS**

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









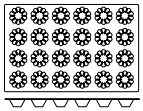




# 60X40
## SESSANTA QUARANTA

## SQ001 Briochette

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

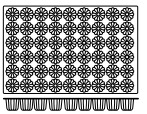


Size mould:600x400 mm



## SQ002 Canneles

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

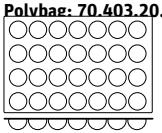


Size mould:600x400 mm



## SQ003 Half Sphere

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

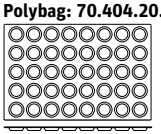


Size mould:600x400 mm



## SQ004 Florentins

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

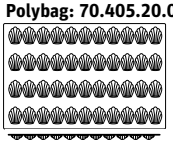


Size mould:600x400 mm



## SQ005 Madeleine

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

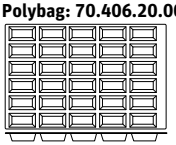


Size mould:600x400 mm



## SQ006 Mini Cake

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

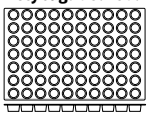


Size mould:600x400 mm



## SQ007 Mini Muffin

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

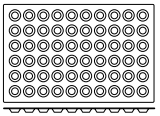


Size mould:600x400 mm



## SQ008 Mini Tartelette

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

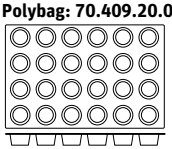


Size mould:600x400 mm



## SQ009 Muffin

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

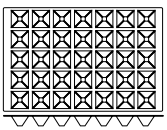


Size mould:600x400 mm



## SQ010 Pyramids

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

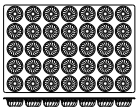


Size mould:600x400 mm



## SQ011 Gugelhopf

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

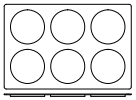


Size mould:600x400 mm



## SQ012 Disco 160x10

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

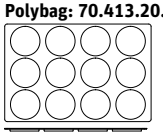


Size mould:600x400 mm



## SQ013 Disco 120x10

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

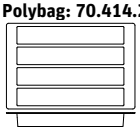


Size mould:600x400 mm



## SQ014 Tronco 50x8

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

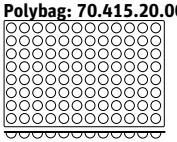


Size mould:600x400 mm



## SQ015 Mini Half Sphere

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

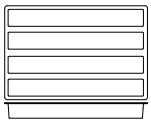


Size mould:600x400 mm



## SQ016 Tronco 50x7

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

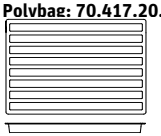


Size mould:600x400 mm



## SQ017 Tronco 50x3

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

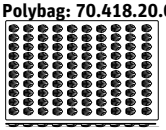


Size mould:600x400 mm



## SQ018 Mini Madeleine

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

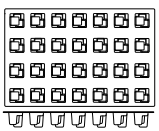


Size mould:600x400 mm



## SQ019 Skyline

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

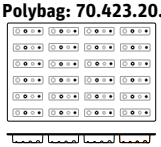


Size mould:600x400 mm



## SQ023 Pois

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

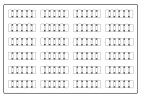


Size mould:600x400 mm



## 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**

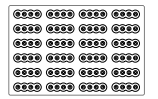


Size mould:600x400 mm



## SQ025 Four Zero

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

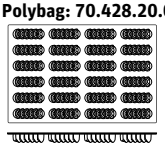


Size mould:600x400 mm



## SQ028 Surf

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

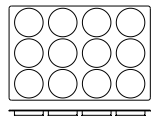


Size mould:600x400 mm



## SQ029 Disco 120x22

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

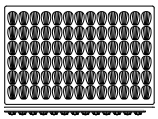


Size mould:600x400 mm



## 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**

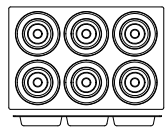


Size mould:600x400 mm



## SQ031 Tart

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

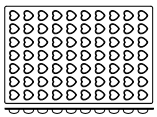


Size mould:600x400 mm



## SQ032 Mini Cuori

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

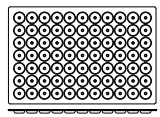


Size mould:600x400 mm



## SQ033 Mini Savarin

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

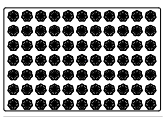


Size mould:600x400 mm



## SQ034 Mini Charlotte

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

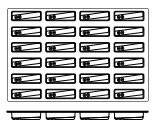


Size mould:600x400 mm



## SQ040 Flûte

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

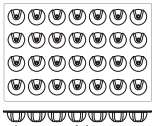


Size mould:600x400 mm



## SQ043 Eclypse

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

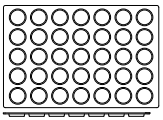


Size mould:600x400 mm



## SQ044 Florentins

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

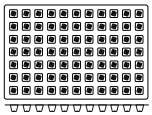


Size mould:600x400 mm



## SQ046 Mini Pyramid

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

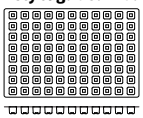


Size mould:600x400 mm



## SQ047 Mini Cube

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

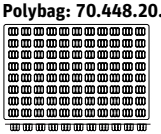


Size mould:600x400 mm



## SQ048 Mini Twist

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

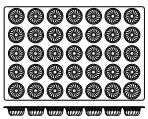


Size mould:600x400 mm



## SQ049 Mid Gugelhopf

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

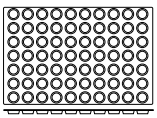


Size mould:600x400 mm



## 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**

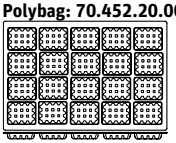


Size mould:600x400 mm



## SQ052 Waffel Square

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

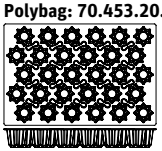


Size mould:600x400 mm



## SQ053 Pandorino

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

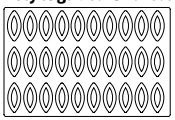


Size mould:600x400 mm



## SQ054 Boat

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

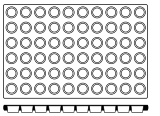


Size mould:600x400 mm



## SQ055 Muffin Mignon

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

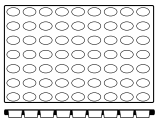


Size mould:600x400 mm



## SQ056 Small Oval

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

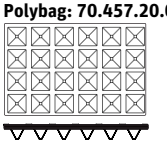


Size mould:600x400 mm



## SQ057 Pyramid

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

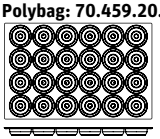


Size mould:600x400 mm



## SQ059 Donuts

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

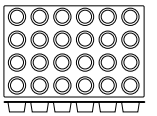


Size mould:600x400 mm



## SQ060 Cylinders

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

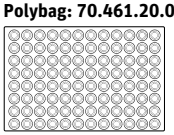


Size mould:600x400 mm



## SQ061 Pomponette

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

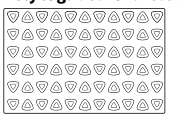


Size mould:600x400 mm



## SQ062 Mini Triangles

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

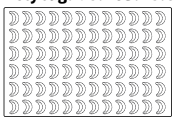


Size mould:600x400 mm



## SQ063 Mini Moons

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

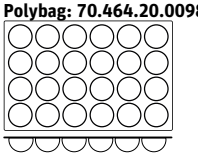


Size mould:600x400 mm



## SQ064 Half Sphere

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

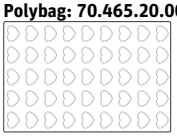


Size mould:600x400 mm



## SQ065 Mini Cuori

Size: 51 x 54 h 39 mm
Volume 33 ml
**Bulk: 40.465.20.0000**
**Polybag: 70.465.20.0098**

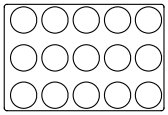


Size mould:600x400 mm



## SQ067 Disco 105x40

Size: Ø 105 h 40 mm
Volume: 341 ml
**Bulk: 40.467.20.0000**
**Polybag: 70.467.20.0098**

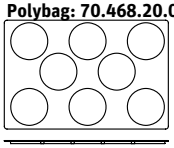


Size mould:600x400 mm



## SQ068 Disco 140x25

Size: Ø 140 h 25 mm
Volume: 382 ml
**Bulk: 40.468.20.0000**
**Polybag: 70.468.20.0098**

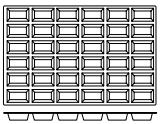


Size mould:600x400 mm



## SQ069 Finanziere

Size: 70 x 26 h 20 mm
Volume: 32 ml
**Bulk: 40.469.20.0000**
**Polybag: 70.469.20.0098**

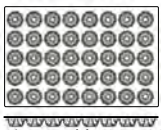


Size mould:600x400 mm



## SQ070 Swirl

Size: Ø 68 h 30 mm
Volume: 60 ml
**Bulk: 40.470.20.0000**
**Polybag: 70.470.20.0098**

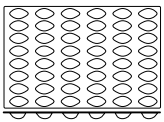


Size mould:600x400 mm



## SQ071 Quenelle

Size: 63 x 31 h 28 mm
Volume: 24 ml
**Bulk: 40.471.20.0000**
**Polybag: 70.471.20.0098**

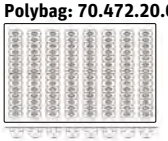


Size mould:600x400 mm



## SQ072 Infinity

Size: 336 x 47 h 40 mm
Volume: 480 ml
**Bulk: 40.472.20.0000**
**Polybag: 70.472.20.0098**

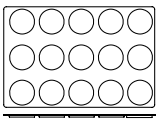


Size mould:600x400 mm



## SQ074 Disco 100x20

Size: Ø 100 h 20 mm
Volume: 155 ml
**Bulk: 40.474.20.0000**
**Polybag: 70.474.20.0098**

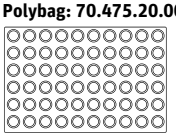


Size mould:600x400 mm



## SQ075 Half Sphere

Size: Ø 42 h 22 mm
Volume: 20 ml
**Bulk: 40.475.20.0000**
**Polybag: 70.475.20.0098**

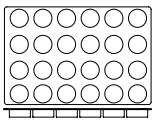


Size mould:600x400 mm



## SQ077 Disco

Size: Ø 75 h 15 mm
Volume: 65 ml
**Bulk: 40.477.20.0000**
**Polybag: 70.477.20.0098**

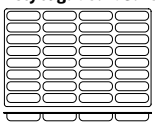


Size mould:600x400 mm



## SQ078 Fashion Cake

Size: 130 x 25 h 25 mm
Volume: 80 ml
**Bulk: 40.478.20.0000**
**Polybag: 70.478.20.0098**

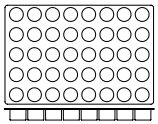


Size mould:600x400 mm



## SQ079 Cylinders

Size: Ø 50 h 30 mm
Volume: 57 ml
**Bulk: 40.479.20.0000**
**Polybag: 70.479.20.0098**

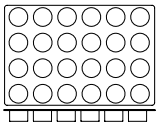


Size mould:600x400 mm



## SQ080 Cylinders

Size: Ø 76 h 45 mm
Volume: 200 ml
**Bulk: 40.480.20.0000**
**Polybag: 70.480.20.0098**

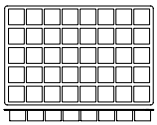


Size mould:600x400 mm



## SQ081 Cubo

Size: 50 x 50 h 50 mm
Volume: 122 ml
**Bulk: 40.481.20.0000**
**Polybag: 70.481.20.0098**

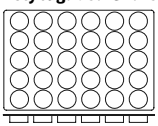


Size mould:600x400 mm



## 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



## SQ083 Stripe Éclair

Size: 130 x 28 h 28 mm
Volume: 95 ml
**Bulk: 40.483.20.0000**
**Polybag: 70.483.20.0098**

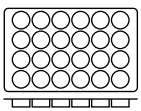


Size mould:600x400 mm



## SQ084 Cylinders NEWS

Size: Ø 76 h 40 mm
Volume: 180 ml
**Bulk: 40.484.20.0000**
**Polybag: 70.484.20.0098**

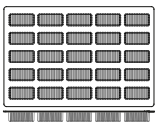


Size mould:600x400 mm



## SQ085 Righe NEWS

Size: 100 x 48 h 40 mm
Volume: 180 ml
**Bulk: 40.485.20.0000**
**Polybag: 70.485.20.0098**

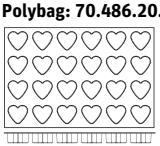


Size mould:600x400 mm



## SQ086 Heart

Size: 78 x 73 h 40 mm
Volume: 155 ml
**Bulk: 40.486.20.0000**
**Polybag: 70.486.20.0098**

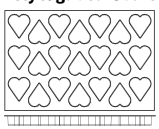


Size mould:600x400 mm



## SQ087 Heart

Size: 95 x 88 h 40 mm
Volume: 210 ml
**Bulk: 40.487.20.0000**
**Polybag: 70.487.20.0098**

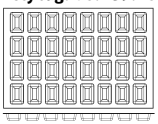


Size mould:600x400 mm



## SQ089 Rectangle Savarin NEWS

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

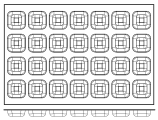


Size mould:600x400 mm



## SQ090 Square Savarin NEWS

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

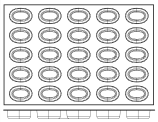


Size mould:600x400 mm



## SQ091 Oval Savarin NEWS

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

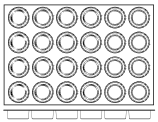


Size mould:600x400 mm



## 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



60 40 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

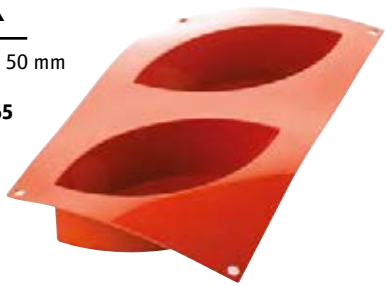
Size: 190x70 h 57 mm
Volume 735 ml
**30.358.00.0065**





## 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
Voleme: 168 ml
**22.001.00.0098**





## SG03 Cuore / Heart

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

Szie: 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

DOUBLE USE

Lato A - Side A



Mini Choux

Lato B - Side B



Choux





## Air Mat Éclair 583x384 mm

Size: 583x384 mm | **40.111.99.0000**

Lato A - Side A



Mini Éclairs

Lato B - Side B



Éclairs




DOUBLE USE



## Air Mat Éclair & Choux 300x400

Size: 300x400 mm | **40.113.99.0000**

Lato A - Side A



Choux

Lato B - Side B



Eclairs



DOUBLE USE





## 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**

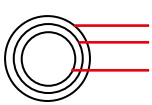
**Fiberglass 4**
Size: 795 x 600 mm | **40.625.00.0000**

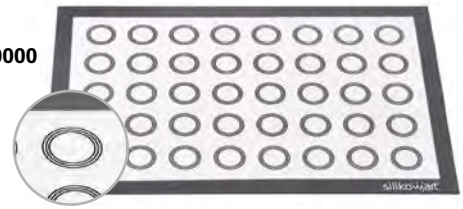
**Fiberglass 5**
Size: 400 x 300 mm | **40.626.87.0000**




## Fiberglass Circles

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

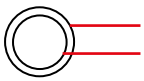


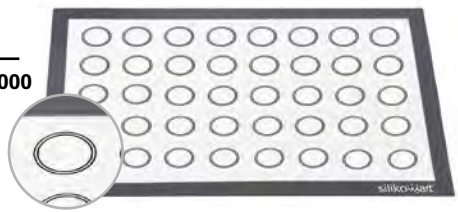






## Macaron Fiberglass

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**



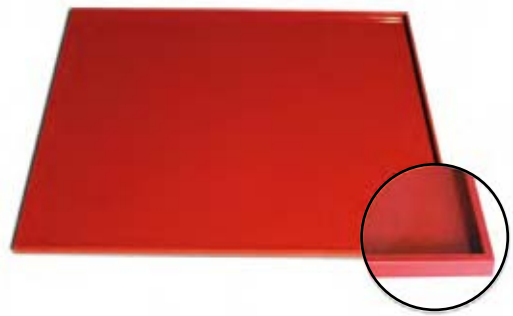
## Tapis Roulade

**Tapis Roulade 01**
Size: 422x352 mm | **13.020.00.000**

**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**



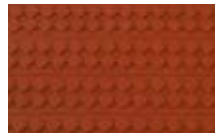
## Tapis Relief 04

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**





# i-Gloo®

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

BPA FREE





## Espogel up

Size: 235x360 h 48 mm
**99.422.86.0165**

BPA FREE





## Espogel down

Size: 235x360 h 48 mm
**99.421.86.0165**

BPA FREE





## Pop stand

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





# I Love Levels

**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 unmoulding 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-lievening 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*







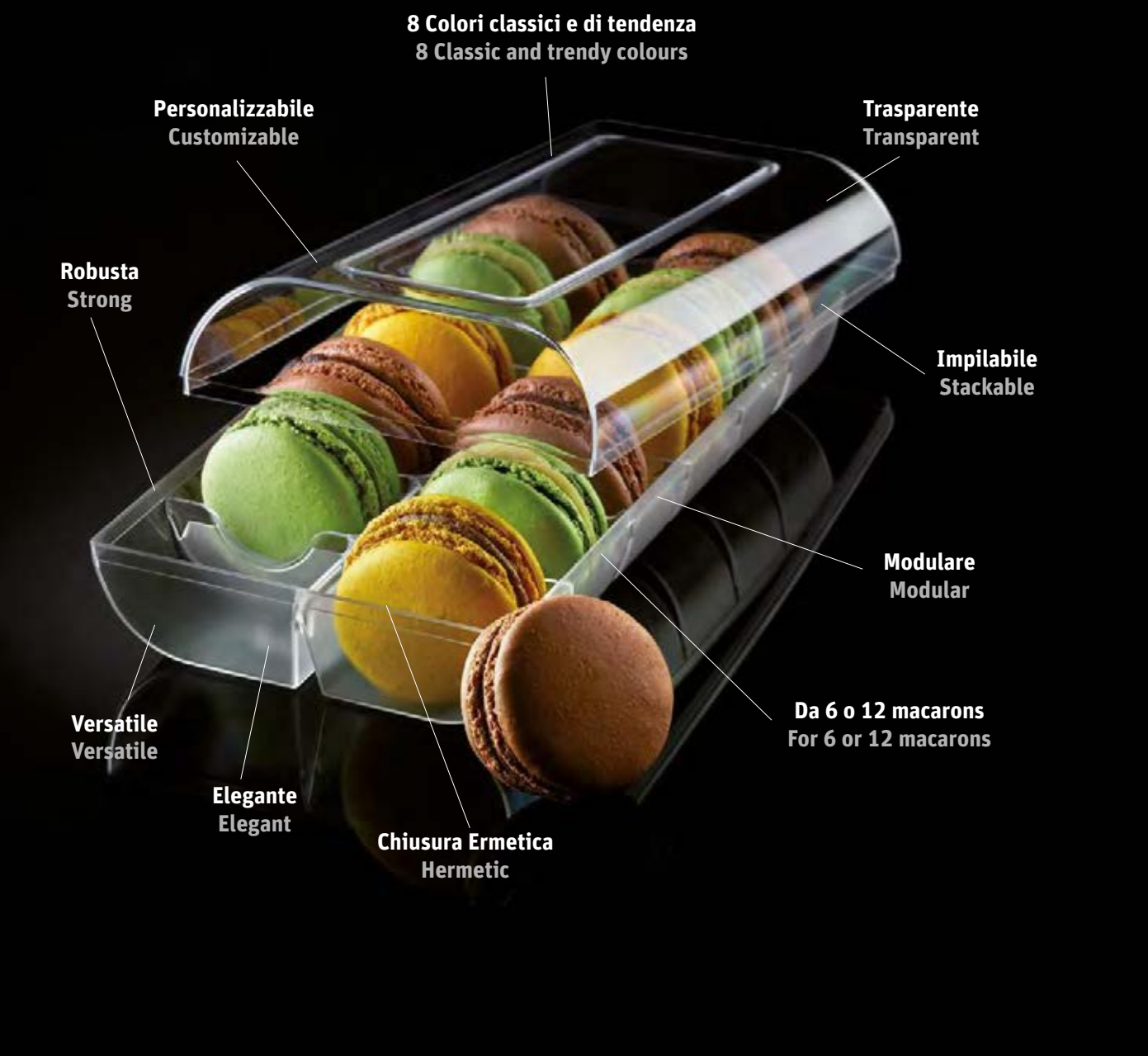




MACADÒ®

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

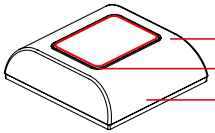
**MORE COLOURS THAN THE RAINBOW, STRONGER THAN A ROCK. NOW YOUR PRECIOUS MACARONS CAN BE SAFELY STORED.**



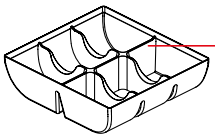
# MACADÒ - CONFEZIONE PORTA MACARON / BOX FOR MACARONS

MACADO 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. MACADO 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 MACADO da 12 e 20 MACADO da 6 nelle teglie 60x40 utilizzati dai professionisti. MACADO' 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.*



LATO A
Sede per impilamento Place for stacking
Spazio per personalizzazione Space for customization
Trasparente Transparent



LATO B
Sedi macaron Place for macarons



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



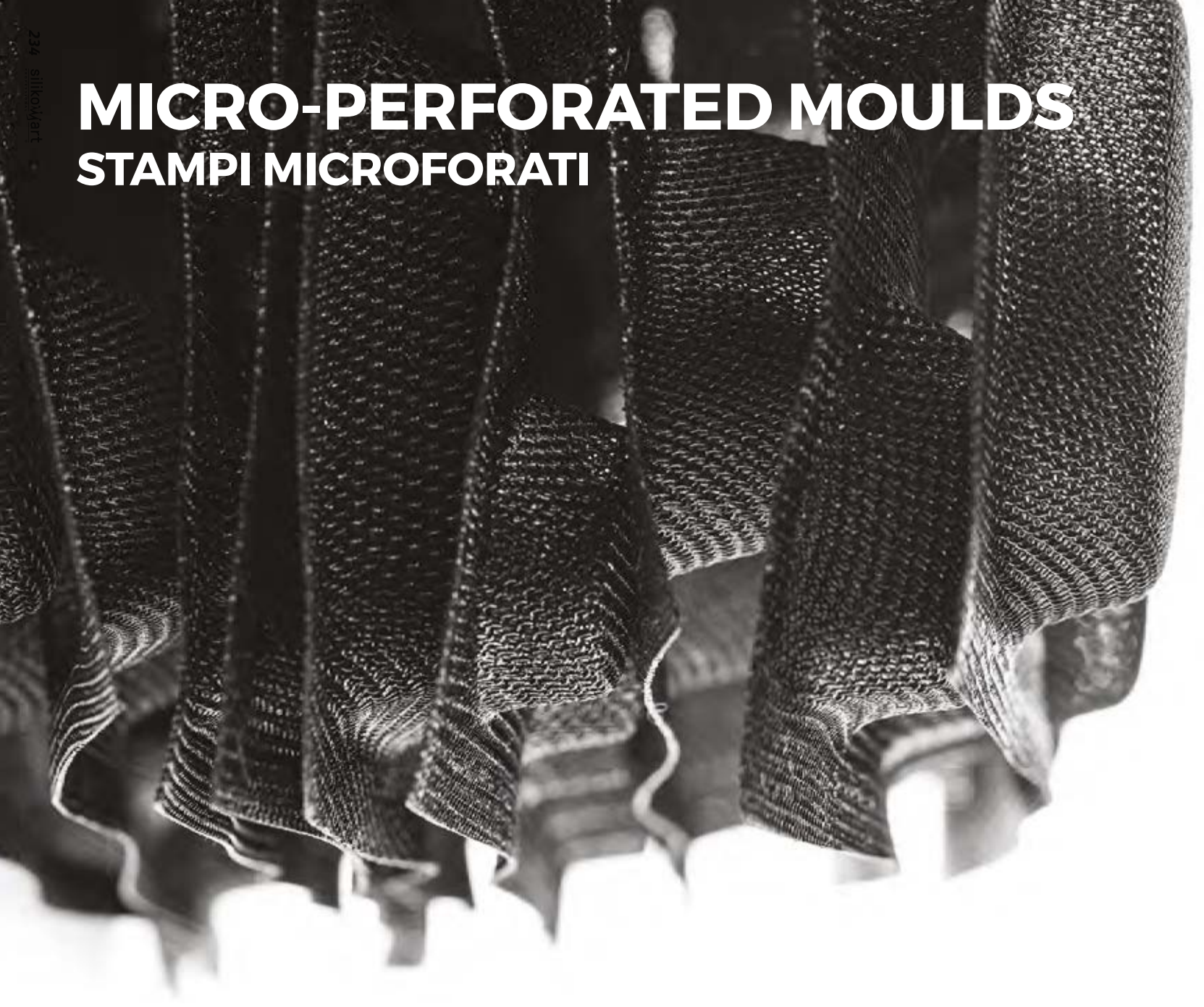









# MICRO-PERFORATED MOULDS
## STAMPI MICROFORATI



**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 sformatura 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 an 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 durevolezza.

I designer Silikomart con la gamma Chocado mirano inoltre ad ampliare gli orizzonti del cioccolato: alcune delle forme vengono abbinate 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 platinic 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.*

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 durevolezza 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 durevolezza. 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.

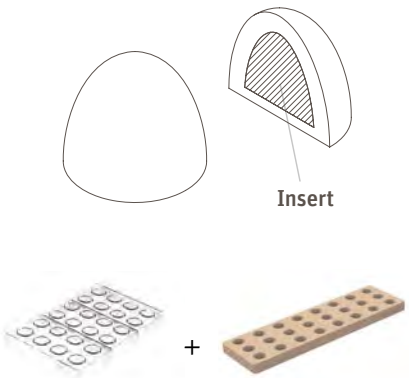
SICUREZZA
Tritan™ non contiene BPA, BPS (bisfenolo S) e altri bisfenoli. È questa peculiarità a rendere Tritan™ un materiale adatto al contatto con gli alimenti.

## *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 cointain BPA, BPS (bisphenol S) or other bisphenols. This fact ensures absolute reliability of these Tritan™ products for food contact.*



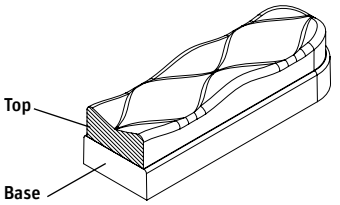

## Kit Dome 01

**Vol. 8 ml**

Praline Size:
Ø 26 h 22 mm

24 Praline / mould
**52.930.86.0065**






By Marike Van Beurden

Marike



Tritan™ Mould + Silicone Mould

## Kit Bar Sisma

**Vol. 52 ml**

Snack Bar Size:
120 x 25 h 22 mm

8 Snack Bar / mould
**52.993.86.0065**






By Marike Van Beurden

Marike



Tritan™ Mould + Silicone Mould

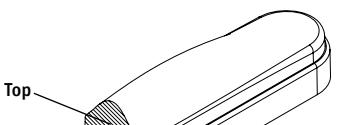
## Kit Bar Magma

**Vol. 53 ml**

Snack Bar Size:
120 x 25 h 25 mm

8 Snack Bars / Mould
**52.994.86.0065**






By Marike Van Beurden

Marike



Tritan™ Mould + Silicone Mould

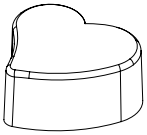
## Kit Bar Vulcano

**Vol. 52 ml**

Snack Bar Size:
120 x 25 h 27 mm

8 Snack Bars / Mould
**52.995.86.0065**





By Kirsten Tibballs



Tritan™ Mould

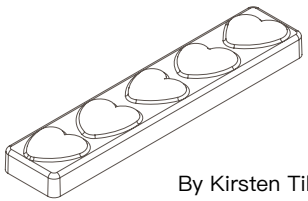
## Tesoro -P

**Vol. 8 ml**

Praline Size:
30 x 27 h 16 mm

24 Praline / Mould
**52.934.86.0065**





By Kirsten Tibballs



Tritan™ Mould

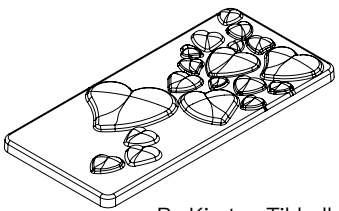
## Tesoro -B

**Vol. 74 ml**

Snack Bar Size:
120 x 25 h 12 mm

8 Snack Bars / Mould
**52.935.86.0065**





By Kirsten Tibballs



Tritan™ Mould

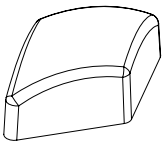
## Tesoro -T

**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**

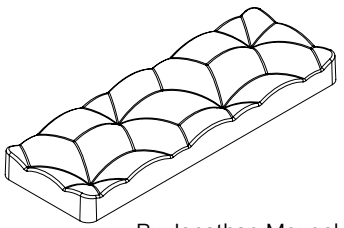
Snack Bar Size:
114 x 23 h 15 mm

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**

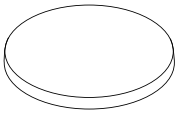
Tablette Size:
150 x 52 h 14 mm

3 Tablettes / Mould
**52.933.86.0065**





Tritan™ Mould



By Luca Bernardini



Tritan™ Mould

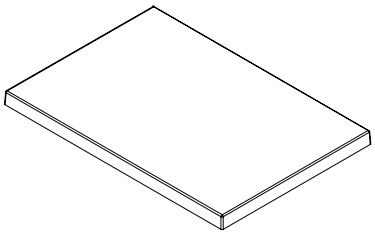
## Degusta 01-P

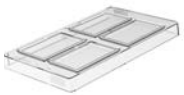
**Vol. 3,2 ml**

Tablette Size:
Ø 35 h 5 mm

15 Pralines / Mould
**52.927.86.0065**







Tritan™ Mould

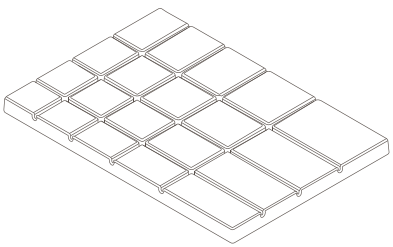
## Degusta02 -T

**Vol. 30 ml**

Tablette Size:
95 x 65 h 5 mm

4 Tablette / Mould
**52.926.86.0065**







Tritan™ Mould

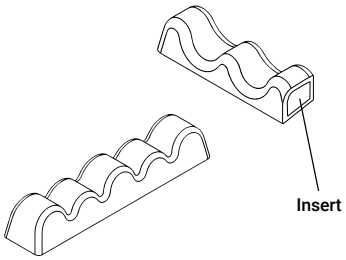
## Degusta 01-T

**Vol. 30 ml**

Tablette Size:
95 x 65 h 5 mm

4 Tablettes / Mould
**52.925.86.0065**








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Tritan™ Mould

Silicone Mould

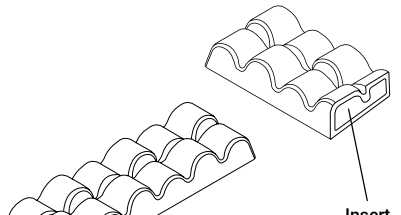
## Kit Sinfonia-B

**Vol. 42 ml**

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

10 snack bar / mould
**52.924.86.0065**








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Tritan™ Mould

Silicone Mould

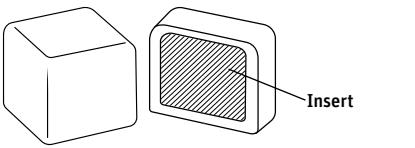
## Kit Sinfonia-T

**Vol. 107 ml**

Tablette Size:
150 x 50 h 20,5 mm

4 Tablettes / mould
**52.923.86.0065**






By Laurent Moreno





+



Tritan™ Mould

Silicone Mould

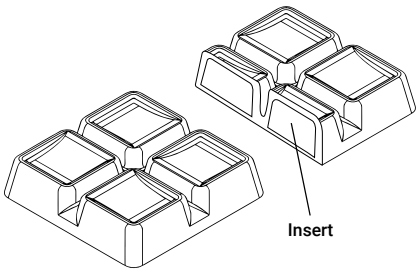
## Kit Cubo 01

**Vol. 8,5 ml**

Praline Size:
21 x 21 h 20 mm

24 Praline / Mould
**52.929.86.0065**








+



Tritan™ Mould

Silicone Mould

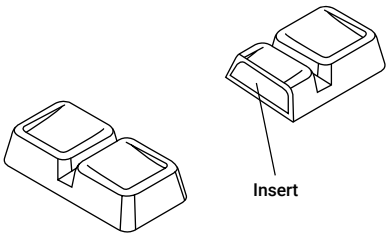
## Kit Blocco-T

**Vol. 77 ml**

Tablette Size:
75 x 75 h 16,5 mm

6 Blocks / Mould
**52.921.86.0065**








+



Tritan™ Mould

Silicone Mould

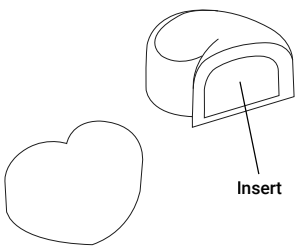
## Kit Blocco-B

**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

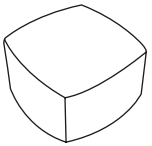
## Kit Cuore 01

**Vol. 9,4 ml**

Praline Size:
35 x 27 h 17 mm

24 pralines / mould
**52.920.86.0065**







Tritan™ Mould

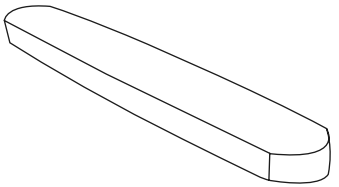
## Cupola-P

**Vol. 8 ml**

Praline Size:
26 x 26 h 16 mm

24 Pralines / Mould
**52.917.86.0065**







Tritan™ Mould

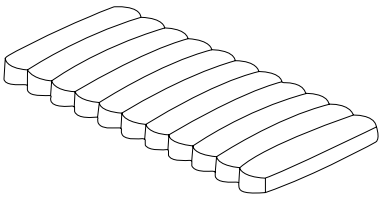
## Cupola-B

**Vol. 27 ml**

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

8 Snack Bars / Mould
**52.918.86.0065**







Tritan™ Mould

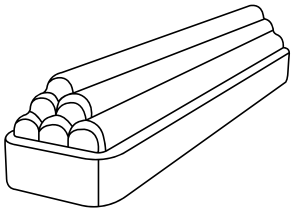
## Cupola-T

**Vol. 117 ml**

Tablette Size:
153 x 74 h 14 mm

3 Tablettes / Mould
**52.919.86.0065**





## Kit Bar Tronco

**Vol. 48 ml**

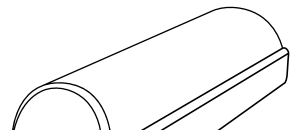
Snack Bar Size:
Silicone Mould 115 x 20 h 13 mm
Vol. 8 x 19 ml
Tritan Mould 128 x 33 h 14 mm
Vol. 8 x 29 ml





Tritan™ Mould + Silicone Mould

8 Snack Bars / Mould
**52.916.86.0065**



## Kit Bar Volta

**Vol. 52 ml**

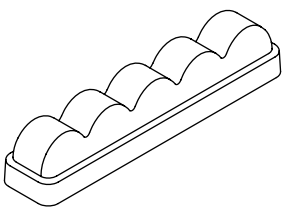
Snack Bar Size:
Silicone Mould 115 x 20 h 13 mm
Vol. 8 x 23 ml
Tritan Mould 128 x 33 h 14 mm
Vol. 8 x 29 ml





Tritan™ Mould + Silicone Mould

8 Snack Bars / Mould
**52.991.86.0065**



## Kit Bar Duna

**Vol. 57 ml**

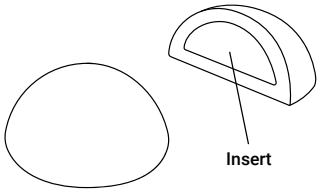
Snack Bar Size:
Silicone Mould 115 x 20 h 13 mm
Vol. 8 x 28 ml
Tritan Mould 128 x 33 h 14 mm
Vol. 8 x 29 ml





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

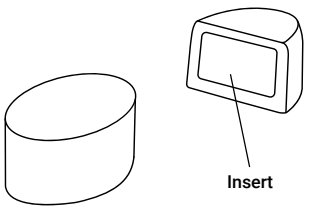
24 pralines / mould
**52.913.86.0065**


Tritan™ Mould

+


Silicone Mould






## Kit Ovale 01

**Vol. 8,5 ml**

Praline Size:
23 x 33 h 15 mm

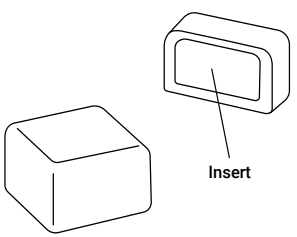
24 pralines / mould
**52.914.86.0065**


Tritan™ Mould

+


Silicone Mould






## Kit Quadro 01

**Vol. 8,9 ml**

Praline Size:
25 x 25 h 15 mm

24 pralines / mould
**52.915.86.0065**

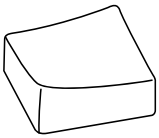

Tritan™ Mould

+


Silicone Mould



## Onda-P



**Vol. 8 ml**

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

By David Vidal

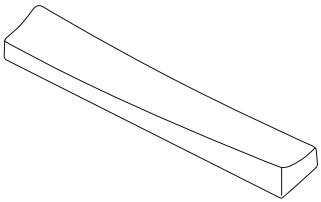
24 Pralines / Mould
**52.901.86.0065**



Tritan™ Mould



## Onda-B



**Vol. 26 ml**

Snack Bar Size:
120 x 20 h 15 mm

By David Vidal

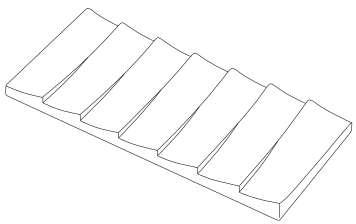
10 Snack Bars / Mould
**52.903.86.0065**



Tritan™ Mould



## Onda-T



**Vol. 85 ml**

Tablette Size:
150,5 x 70 h 11 mm

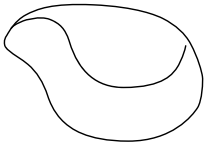
By David Vidal

3 Tablettes / Mould
**52.902.86.0065**



Tritan™ Mould





## Goccia-P

**Vol. 8 ml**

Praline Size:
29 x 41 h 14 mm

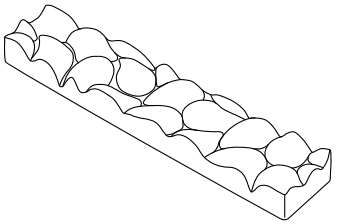
24 Pralines / Mould
**52.907.86.0065**

By Kirsten Tibballs



Tritan™ Mould





## Goccia-B

**Vol. 30 ml**

Snack Bar Size:
120 x 25 h 16 mm

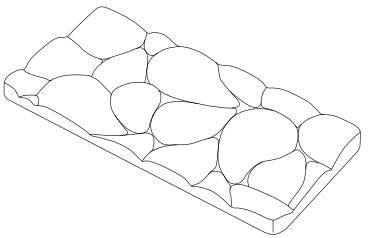
8 Snack bars / Mould
**52.909.86.0065**

By Kirsten Tibballs



Tritan™ Mould





## Goccia-T

**Vol. 80 ml**

Tablette Size:
150 x 70 h 8,3 mm

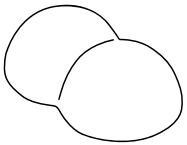
3 Tablettes / Mould
**52.908.86.0065**

By Kirsten Tibballs



Tritan™ Mould





## Bolla-P

**Vol. 8 ml**

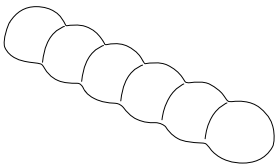
Praline Size:
25 x 40 h 14 mm

24 Pralines / Mould
**52.910.86.0065**





Tritan™ Mould



## Bolla-B

**Vol. 25 ml**

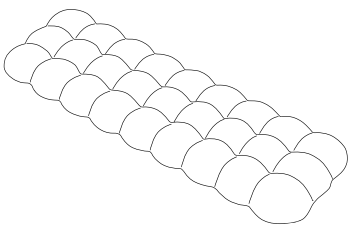
Snack Bar Size:
115 x 25 h 15 mm

10 Snack Bars / Mould
**52.912.86.0065**





Tritan™ Mould



## Bolla-T

**Vol. 68 ml**

Tablette Size:
156 x 61 h 14 mm

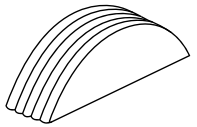
4 Tablettes / Mould
**52.911.86.0065**





Tritan™ Mould

## Riga-P



**Vol. 8 ml**

Praline Size:
47,8 x 15 h 16 mm

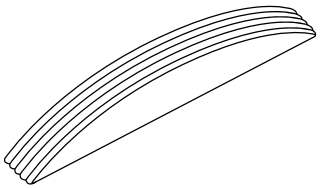
24 Pralines / Mould
**52.904.86.0065**



Tritan™ Mould



## Riga-B



**Vol. 25 ml**

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

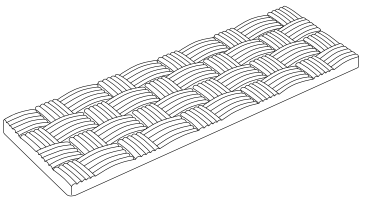
10 Snack Bars / Mould
**52.906.86.0065**



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

### 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**



### 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**



### 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**



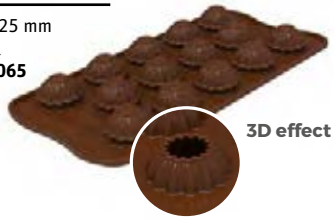
### SCG46 Choco Pine

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**




### Amleto

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



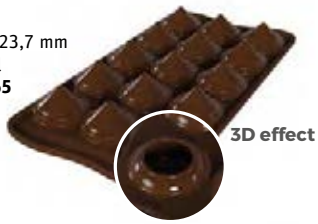

### Mr & Mrs Brown

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



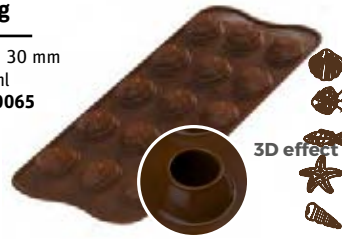

### Kiss

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




### Choco egg

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




### 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**



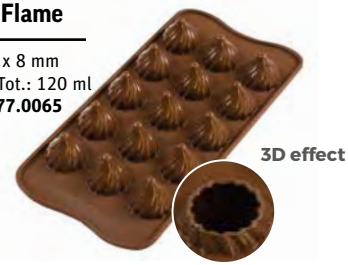

### Choco Drop

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




### Choco Flame

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



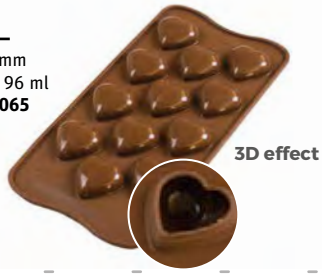
### Tartufino

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



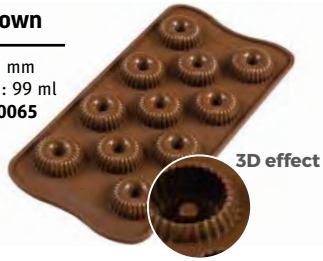

### My Love

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




### Choco Crown

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




### Choco Game

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




### Choco Trees

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






# 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.*








## Spoon Decor

Set 2 spoons | **70.131.99.0067**
Set 2 spoons + cup | **70.131.98.0067**





# TRAYS
## PIATTINI



Compostabile

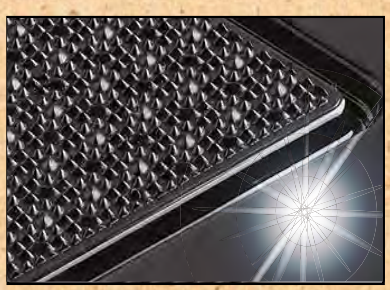
**MADE IN ITALY**







- 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 pe 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 th 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

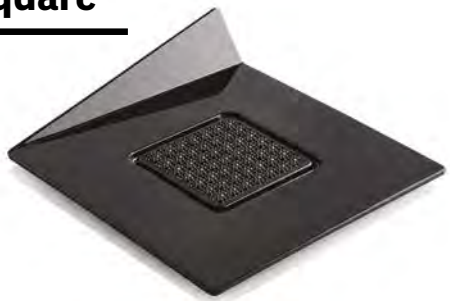
Size: 140x40 mm
Set: 100 pcs
**52.022.87.0065**





## 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

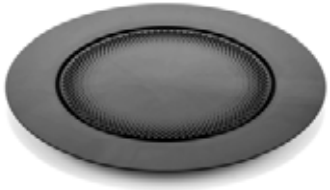
Size: 140 x 40 mm
Set: 100 pcs
**52.022.20.0065**





## Black Trays - Round Ø 165

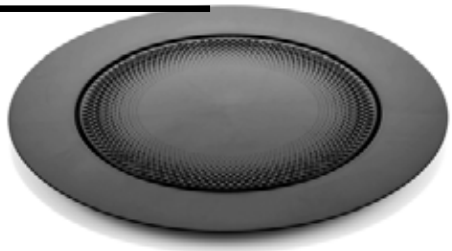
Size: Ø 165 mm
Set: 10 trays
**52.023.20.0065**





## Black Trays - Round Ø 205

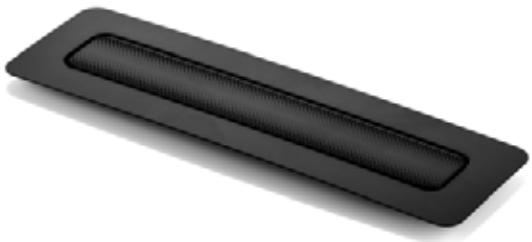
Size: Ø 205 mm
Set: 10 trays
**52.024.20.0065**





## Black Trays - Rectangle 260 x 80

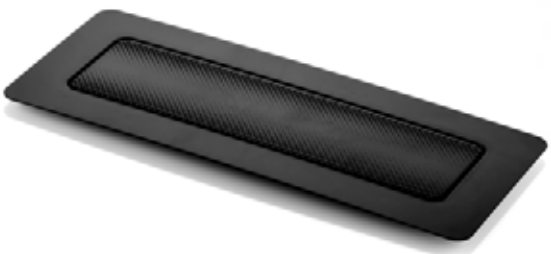
Size: 260 x 80 mm
Set: 10 trays
**52.025.20.0065**





## Black Trays - Rectangle 285 x 120

Size: 285 x 120 mm
Set: 10 trays
**52.026.20.0065**









# ACCESSORIES
## ACCESSORI

## Flower tube 01
Size: 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 35
Size: 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 07
Size: Ø 18 mm
**43.647.99.0001**



### Mini Flower tube 08
Size: Ø 18 mm
**43.648.99.0001**



### 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
Size: Ø 25 mm
**43.607.99.0001**



### Mini decor tube 01
Size: Ø 18 mm
**43.621.99.0001**



### 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 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 09
Size: Ø 25 mm
**43.609.99.0001**



### Mini decor tube 05
Size: Ø 18 mm
**43.625.99.0001**



### 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**



### Decor tube 02
Size: Ø 25 mm
**43.602.99.0001**



### Mini decor tube 07
Size: Ø 18 mm
**43.627.99.0001**



### Decor tube 03
Size: Ø 25 mm
**43.603.99.0001**



### Mini decor tube 08
Size: Ø18 mm
**43.628.99.0001**



### 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 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 09
Size: Ø 18 mm
**43.629.99.0001**



## Color twist big

Size: Ø 25 mm
**70.179.01.0096**



## Color twist small

Size: Ø 18 mm
**70.178.01.0096**



## Tube Adaptor

Large Size: Ø 3 mm
**70.182.01.0096**
Medium Size: Ø 2.5 mm
**70.181.01.0096**
Small Size: Ø 1.5 mm
**70.180.01.0096**



### COLOR TWIST TUBES LIST

| Small | Big | |
|---|---|---|
| 43.641.99.0001 | 43.421.99.0001 | 43.491.99.0001 |
| 43.642.99.0001 | 43.422.99.0001 | 43.492.99.0001 |
| 43.643.99.0001 | 43.423.99.0001 | 43.493.99.0001 |
| 43.644.99.0001 | 43.424.99.0001 | 43.494.99.0001 |
| 43.645.99.0001 | 43.425.99.0001 | 43.495.99.0001 |
| 43.646.99.0001 | 43.426.99.0001 | 43.496.99.0001 |
| 43.647.99.0001 | 43.427.99.0001 | 43.497.99.0001 |
| 43.648.99.0001 | 43.428.99.0001 | 43.498.99.0001 |
| 43.336.99.0000 | 43.429.99.0001 | 43.499.99.0001 |
| 43.337.99.0000 | 43.430.99.0001 | 43.450.99.0001 |
| 43.338.99.0000 | 43.431.99.0001 | 43.451.99.0001 |
| 43.339.99.0000 | 43.432.99.0001 | 43.452.99.0001 |
| 43.325.99.0000 | 43.433.99.0001 | 43.453.99.0001 |
| 43.326.99.0000 | 43.434.99.0001 | 43.454.99.0001 |
| 43.327.99.0000 | 43.435.99.0001 | |
| 43.387.99.0000 | 43.436.99.0001 | |
| 43.388.99.0000 | 43.437.99.0001 | |
| 43.389.99.0000 | 43.438.99.0001 | |
| 43.390.99.0000 | 43.439.99.0001 | |
| 43.310.99.0000 | 43.470.99.0001 | |
| 43.311.99.0000 | 43.471.99.0001 | |
| 43.312.99.0000 | 43.472.99.0001 | |
| 43.313.99.0000 | 43.473.99.0001 | |
| 43.314.99.0000 | 43.474.99.0001 | |
| 43.346.99.0000 | 43.475.99.0001 | |
| 43.347.99.0000 | 43.476.99.0001 | |
| 43.372.99.0000 | 43.477.99.0001 | |
| 43.375.99.0000 | 43.478.99.0001 | |
| 43.378.99.0000 | 43.479.99.0001 | |
| 43.369.99.0000 | 43.480.99.0001 | |
| 43.356.99.0000 | 43.481.99.0001 | |
| 43.357.99.0000 | 43.482.99.0001 | |
| 43.358.99.0000 | 43.483.99.0001 | |
| 43.360.99.0000 | 43.484.99.0001 | |
| 43.361.99.0000 | 43.485.99.0001 | |
| 43.350.99.0000 | 43.486.99.0001 | |
| 43.343.99.0000 | 43.487.99.0001 | |
| 43.344.99.0000 | 43.488.99.0001 | |
| 43.615.99.0001 | 43.489.99.0001 | |
| 43.616.99.0001 | 43.490.99.0001 | |

### 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 | 43.387.99.0000 | 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 |
| Bim Media | | 43.493.99.0001 |
| Bim 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**

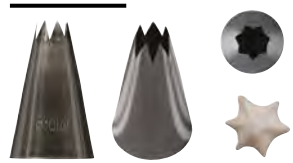


## Open flower leaves



| 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 | 10 x 22 h 52 mm |

## 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 | Ø 17 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 | 3 x 17 h 52 mm |
| BX9022 | 43.361.99.0000 | 3 x 22 h 53 mm |

## 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**





## Religieuse tube 02

Open
Size: Ø 30 mm
**43.444.99.0001**





## Rectangle tube 01

Size: 15 x 25 mm
**43.597.99.0001**





## 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 |

MADE IN GERMANY



## 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*

## Piping Bags Holder

PP Material
**72.336.99.0098**




## Sac â poche

Size: 34 cm
+3 round tubes
+3 star 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**

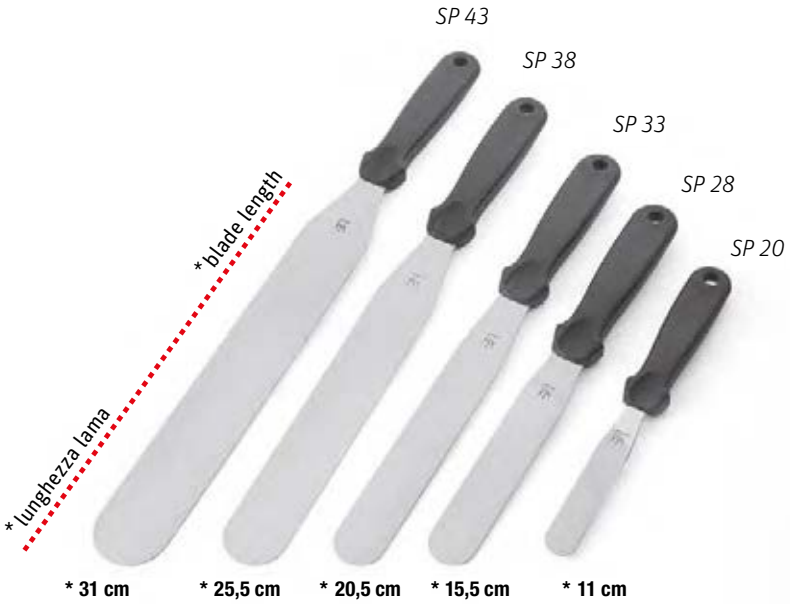
Size: 20,5 cm
**73.433.99.0001**

**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**

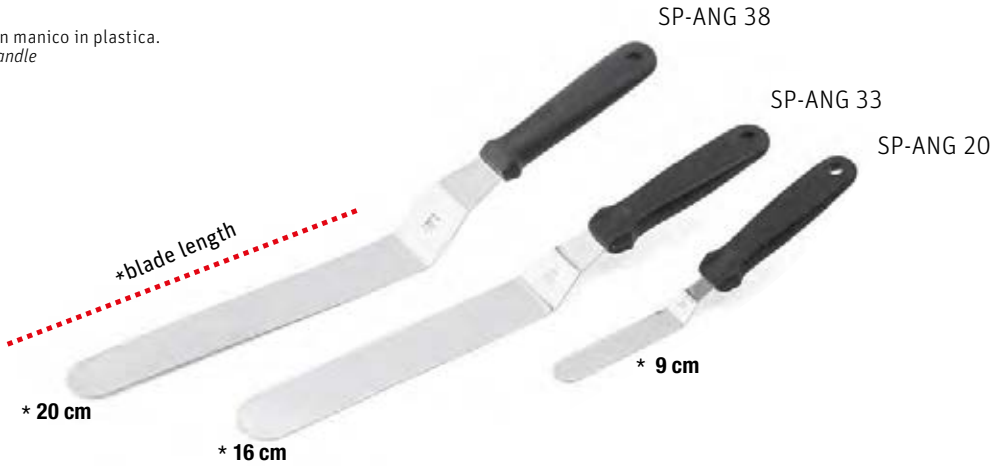
Size: 9 cm
**73.435.99.0001**

**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**

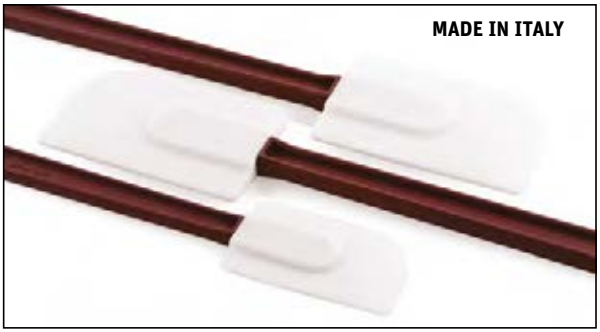



## Silicone Spatula SPS

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**




PVC ALIMENTARE
FOODGRADE PVC

## 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**



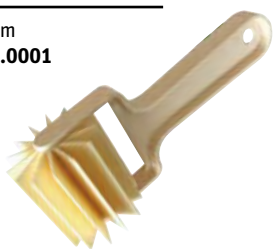
## Cutting Rollers

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 - Sleping 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

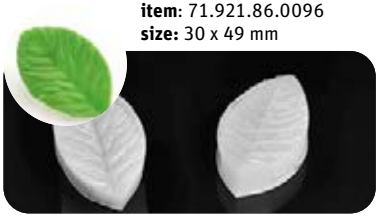
Venatori in silicone per la realizzazione di splendide foglie e fiori in pasta modellabile!
*Silicone moulds to make wonderful modeling paste leaves and flowers!*







**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

## 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**



## 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**



## 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

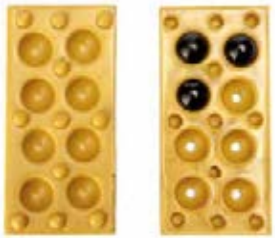
Size: 197x95 h 5 mm
**44.011.02.0600**
**110206**



## 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**
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 sfacettato

Size: 13x18 h 3 mm
**44.013.04.0100**
**130401**



### Tondo sfacettato

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 sfacettato

Size: 14x10 h 2 mm
**44.013.05.0100**
**130501**
Size: 18x13 h 3 mm
**44.013.05.0200**
**130502**



## 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**

### Rondine

Size: 115x115 h 5 mm
**44.009.01.0600**
**090106**



### Rondine Positiva

Size: 115x115 h 5 mm
**44.009.09.0600**
**090906**

## BASE MOULDS

### Luna Pandora con piedistallo

Size: 200x185 h 25 mm
**44.009.20.0100**
**092001**



### Sole Pandora con piedistallo

Size: Ø198 h 25 mm
**44.009.21.0100**
**092101**



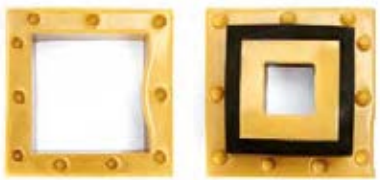
### Cubi con applicato cubi esposti

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**



## 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**

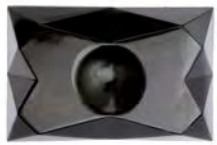




## Rettangolo taglio diamante

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**

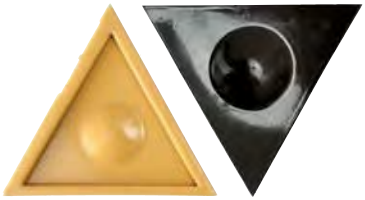




## BASE MOULDS

### 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**



## Cornice corallo

Size: 240x240 h 22 mm
**44.009.18.0100**
**091801**



## Sfere bassa frequenza

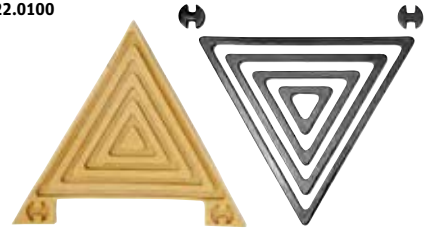
Size: Ø100 mm
**44.001.02.0100**
**010201**
Size: Ø150 mm
**44.001.02.0200**
**010202**



## 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

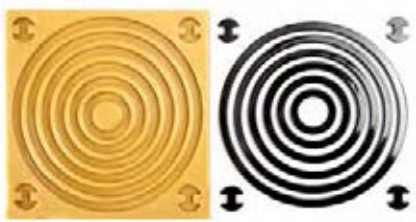
Size:
220x10 h 10 mm
180x10 h 10 mm
140x10 h 10 mm
100x10 h 10 mm
60x10 h 10 mm
**44.009.23.0100**
**092301**





## 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**



## 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
3D TARTE RING ROUND Ø 80 H 20 27
ADJUSTABLE PASTRY WHEEL CUTTER 297
AGLIO 4 49
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AIR MAT CHOUX 583X384 MM 220
AIR MAT ÉCLAIR & CHOUX 300X400 221
AIR MAT ÉCLAIR 583X384 MM 221
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AIRPLUS 03 MINI PLUMCAKE 236
AIRPLUS 11 ECLAIR 238
AIRPLUS 12 ROUND 237
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AIRPLUS 15 ROUND 236
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30030 Mellaredo di Pianiga (VENEZIA) – ITALY

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61.548.10.0061

**CATALOGUE 2024/2025**

# i78

Ingredients
by Silikomart

MADE IN ITALY

i78
by Silikomart

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, pâtissiers professionnels mais aussi amateurs et passionnés de pâtisserie, dans la création de tous types de recettes, des plus simples aux plus élaborées, en quelques étapes rapides. 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.*



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i78 by Silikomart


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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: sacchetto 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*

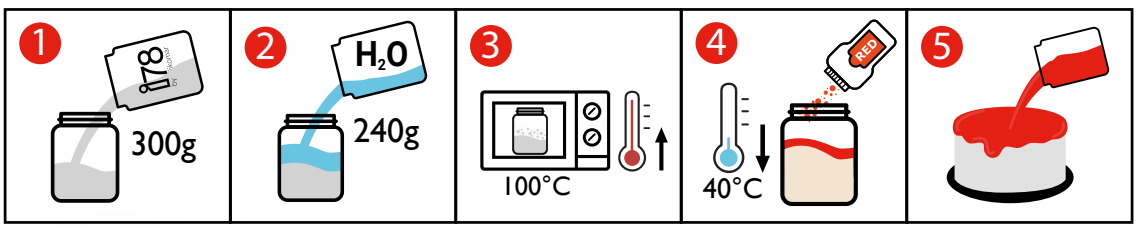
- Facile da utilizzare
- Versatile
- Nessun ingrediente da aggiungere, solo acqua
- Sarà sempre un successo
- Personalizzabile in diversi colori
- Si può aromatizzare con paste concentrate
- Facile da conservare
- Facile da dosare
- Veloce da preparare

- *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. MESCOLA con il frullatore ad immersione.
3. SCALDA fino ad ebollizione.
4. MESCOLA & 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

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: é 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*

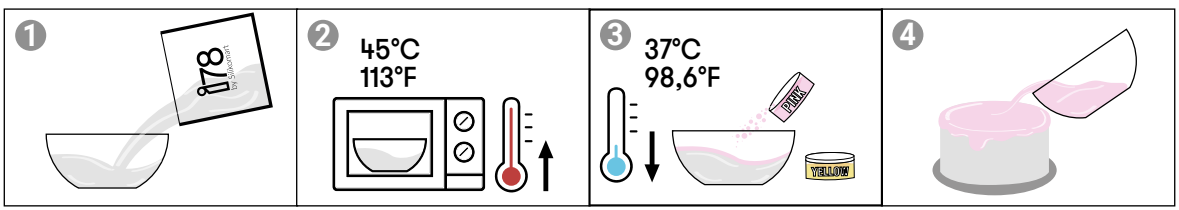
- Molto facile da usare, molto più facile di una tradizionale pasta di zucchero
- Non sono necessari strumenti per stenderla o livellarla
- Molto molto più veloce di una pasta di zucchero tradizionale
- Non si rompe e non si strappa
- Può essere facilmente colorata con coloranti alimentari idrosolubili
- 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 POUDRE 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**

GLUTEN FREE · OGM FREE · AZO FREE






## 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**

GLUTEN FREE · OGM FREE · AZO FREE




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**

GLUTEN FREE



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**

GLUTEN FREE · NO PALM OIL

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**

GLUTEN FREE · OGM FREE · AZO FREE · NO PALM OIL

Usalo con:
Combine with:
Utiliser avec:



Coloranti in polvere
Powder Colors
Colorants en poudre

+



Paste concentrate
Concentrated pastes
Pâtes concentrées

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## 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**

GLUTEN FREE · OGM FREE · AZO FREE



## MUFFIN & CUPCAKE AL CACAO

Item: 99.504.24.0062
Size: 400g
Pcs/master: 6
EAN: 8051085370245

NEW

PREPARATO IN POLVERE PER **MUFFIN & CUPCAKES**
POWDER MIX FOR **MUFFIN & CUPCAKES**
PRÉPARATION EN POUDRE POUR **MUFFIN & CUPCAKES**

GLUTEN FREE · OGM FREE · AZO FREE






## PAN DI ZENZERO

Item: 99.504.13.0062
Size: 400g
Pcs/master: 6
EAN: 8051085370146

NEW

PREPARATO IN POLVERE PER **PAN DI ZENZERO**
POWDER MIX FOR **GINGERBREAD COOKIES**
PRÉPARATION EN POUDRE POUR **PAIN D'ÉPICE**

GLUTEN FREE · OGM FREE · AZO FREE · NO PALM OIL






## TORTA AL CACAO

Item: 99.504.23.0062
Size: 400g
Pcs/master: 6
EAN: 8051085370221

NEW

PREPARATO IN POLVERE PER **TORTA AL CACAO**
POWDER MIX FOR **COCOA CAKE**
PRÉPARATION EN POUDRE POUR **GATEAU AU CACAO**

GLUTEN FREE · OGM FREE · AZO FREE





## TORTA ALLE MELE E CANNELLA

Item: 99.504.26.0062
Size: 400g
Pcs/master: 6
EAN: 8051085370276

NEW




PREPARATO IN POLVERE PER **TORTA ALLE MELE E CANNELLA**
POWDER MIX FOR **APPLE AND CINNAMON CAKE**
PRÉPARATION EN POUDRE POUR **GÂTEAU AUX**

GLUTEN FREE · OGM FREE · AZO FREE



## 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**

GLUTEN FREE · NO PALM OIL · OGM FREE

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**

GLUTEN FREE · NO PALM OIL · OGM FREE



## 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**

GLUTEN FREE · NO PALM OIL · OGM FREE

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 BRISÈE ET DES BISCUIT**

GLUTEN FREE · NO PALM OIL · OGM FREE

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***

GLUTEN FREE · NO PALM OIL · OGM FREE

*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 - BLU

Item: 99.504.19.0062
Size: 100g
Pcs/master: 8
EAN: 8051085370337



### RAINBOW CAKE - ROSSO

Item: 99.504.17.0062
Size: 100g
Pcs/master: 8
EAN: 8051085370290



### RAINBOW CAKE - ARANCIO

Item: 99.504.22.0062
Size: 100g
Pcs/master: 8
EAN: 8051085370399



### RAINBOW CAKE - GIALLO

Item: 99.504.20.0062
Size: 100g
Pcs/master: 8
EAN: 8051085370351



### 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, gianduja, 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, gianduja, 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 CARAMELLO 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 CARAMELLO | | ● | ● | ● | ● | ● |


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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, cosi 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 metalizzato 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 grademetallic 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 le 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**<br>*Cake / Gâteau* | **Meringa**<br>*Meringue / Meringue* | **Cremoso**<br>*Cream / Crémeux* | **Gelato**<br>*Ice-cream / Crème glacée* | **Glassa**<br>*Glaze / Glaçage* |
|---|---|---|---|---|
|  |  |  |  |  |
| **Dosage: 3,5g/Kg** | **Dosage: 7,0g/Kg** | **Dosage: 5,0g/Kg** | **Dosage: 2,0g/Kg** | **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**
*Chocolate / Chocolat*



### NATURAL LIPO COLOR - YELLOW

Item: 99.515.01.0005
Size: 25g
Pcs/master: 6
EAN: 8051085375264

AZO FREE · E171 FREE



Dosage: 20,0g/Kg



### NATURAL LIPO COLOR - RED

Item: 99.515.02.0005
Size: 25g
Pcs/master: 6
EAN: 8051085375288

AZO FREE · E171 FREE



Dosage: 30,0g/Kg



### NATURAL LIPO COLOR - PINK

Item: 99.515.03.0005
Size: 25g
Pcs/master: 6
EAN: 8051085375301

AZO FREE · E171 FREE



Dosage: 20,0g/Kg



### NATURAL LIPO COLOR - BLUE

Item: 99.515.04.0005
Size: 25g
Pcs/master: 6
EAN: 8051085375363

AZO FREE · E171 FREE



Dosage: 30,0g/Kg



### NATURAL LIPO COLOR - GREEN

Item: 99.515.05.0005
Size: 25g
Pcs/master: 6
EAN: 8051085375349

AZO FREE · E171 FREE



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 | ● | ● | ● | ● | ● | ● |



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# COLORANTI IN POLVERE

## *POWDERED COLORS - COLORANTS EN POUDRE*

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<br>*Cake / Gâteau* | Meringa<br>*Meringue / Meringue* | Cremoso<br>*Cream / Crémeux* | Gelato<br>*Ice-cream / Crème glacée* | Glassa<br>*Glaze / Glaçage* |
|---|---|---|---|---|
|  |  |  |  |  |
| Dosage: 0,04g/Kg | Dosage: 0,33g/Kg | Dosage: 0,04g/Kg | Dosage: 0,04g/Kg | 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*

**Cioccolato**
*Chocolate / Chocolat*



**LIPO COLOR - ORANGE**
Item: 99.510.01.0001
Size: 20g
Pcs/master: 6
EAN: 8051085343430



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

Cioccolato
*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

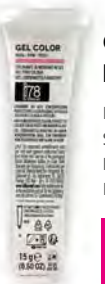




## GEL COLOR BLACK

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 | | | ● | ● | ● |

i78
by Silikomart



COMMODITIES

## 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 DÉCORATIONS 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 cannuccia, 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 amulsifier 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 pò più di tempo per modellare le decorazioni.

*Isomalt is a natural substitute for sugar, wich 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.*

## GOMMA DI XANTHANO




Item: 99.526.01.0001
Size: 40g
Pcs/master: 6
EAN: 8051085345502

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

