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professional

**NEW PASTRY
COLLECTION
SPRING/SUMMER 2021**

MADE IN ITALY

Gel13 Donuts

Gel13 Donuts gelato on stick will surprise you delighting sight and taste.

Practical and funny made of 100% food-grade silicone, it is presented in a 2 pcs kit within sticks and a transparent tray, suitable for the preparation and the display of the product.

Gel13 Donuts mould is composed of 4 cavities of 86 ml each and a specific hole for the stick. No oven-ready sticks.



Gel13 Donuts

**SET 2 SILICONE MOULDS + 50
STICKS + TRAY**

SIZE MOULD: Ø80 H 22.5 MM

**VOLUME MOULD: 86ML X
4=344ML**

CODE: 25.363.87.0098

EAN: 8051085334520

PCS MASTER: 10



*Set 100 pcs & 250 pcs sticks available separately

Gel12 Cremino

Gel12 Cremino, the iconic gelato on stick that never goes out of style.

Practical and functional made of 100% food-grade silicone, it is presented in a 2 pcs kit within sticks and a tray, suitable for the preparation and the display of the product.

Gel12 Cremino mould is composed of 6 cavities of 80ml each and a specific hole for the stick. Try it to discover again the taste of a timeless ice-cream!



Gel12 Cremino

**SET 2 SILICONE MOULDS + 50
STICKS + TRAY**

SIZE MOULD: 45X92 H23 MM

VOLUME MOULD: 6X80ML=480ML

CODE: 25.362.87.0098

EAN: 8051085334544

PCS MASTER: 10



The New Baked Boundaries

TPLUS+

Material advantages

Innovative material as a result of an accurate research by hangar78 Innovation Lab;

- high quality material resistant to high temperatures (up to 180°C-356°F)
- excellent thermic conductivity
- easy unmoulding thanks to the non-stick characteristics of the material
- oven-ready for a 100% accurate shape in the result
- crash resistant, even from accidental drops
- long-lasting shape
- dishwasher safe, the mould remains unaltered

MADE IN ITALY



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Rome 525

"The new avant-garde range for baked pastry"

-60°C +180°C
-76°F +356°F

RECIPE BY LUCIANO GARCIA

The new innovative technology TPLUS+ has been used to create a mould for a modern reinterpretation of the travel cake in a tridimensional cylindrical never seen shape, guaranteeing a perfect baking and a golden-brown colour.

Rome525 is made of two oven-ready elements to create cylindrical cakes easy to unmould thanks to the non-stick characteristics of the material.

Rome525 is great for the creation of cakes (it is recommended to spray the mould with oil before the usage) puff pastry, leavened bakery and sandwich bread.



Rome 525

1 T-PLUS BAKING MOULD

SIZE MOULD: 230 X 55 H 50 MM

VOLUME MOULD: 525 ML

CODE: 53.001.20.0165

EAN: 8051085334575

PCS MASTER: 12



Paris 550

"The new avant-garde range for baked pastry"

-60°C +180°C

-76°F +356°F

CONCEIVED WITH SÉBASTIEN SERVEAU

The new innovative technology TPLUS+ has been used to create a mould for a modern reinterpretation of the travel cake in a unique shape, guaranteeing a perfect baking and golden-brown colour. The mould is completely oven-ready. The products made with Paris550 are unique. The cakes unmould easily thanks to the non-stick characteristics of the material. Paris550 ensures a cavity for fillings and flawless decorations thanks to the supplied practical insert which has to be placed on the base before the filling. It is great for the creation of cakes (it is recommended to spray the mould with oil before the usage) puff pastry, leavened bakery and sandwich bread.



Paris 550

1 T-PLUS BAKING MOULD

SIZE MOULD: 230X50 H 50 MM

VOLUME MOULD: 550 ML

CODE: 53.002.20.0165

EAN: 8051085334599

PCS MASTER: 12



Marguerite

Marguerite cutter has been conceived to cut and bake puff pastry, leavened dough and shortcrust pastry directly in the mould. Marguerite guarantees a perfect baking till 180°C (356°F) thanks to T-Plus innovative material.

Marguerite is composed of 2 cutters which combined together provide an extraordinary tridimensional effect and a unique design. It is recommended to spread the dough at 2,5 mm thickness and to use it at -5°C (23°F).



Marguerite

2 T-PLUS CUTTERS

SIZE MOULD: Ø130 MM

CODE: 53.101.20.0165

EAN: 8051085334346

PCS MASTER: 8



Lunettes

Lunettes cutter has been conceived to cut and bake puff pastry, leavened dough and shortcrust pastry directly in the mould. Lunettes guarantees a perfect baking till a maximum temperature of 180°C (356°F) thanks to T-Plus innovative material. Lunettes is composed of 2 cutters which combined together provide an extraordinary tridimensional effect and a unique design. It is recommended to spread the dough at 2,5 mm thickness and to use it at -5°C (23°F).



Lunettes

2 T-PLUS CUTTERS

SIZE MOULD: 172X78 MM

CODE: 53.103.20.0165

EAN: 8051085334407

PCS MASTER: 4



Papillon

Papillon cutter has been conceived to cut and bake puff pastry, leavened dough and shortcrust pastry directly in the mould. Papillon guarantees a perfect baking till 180°C (356°F) thanks to T-Plus innovative material. Papillon is composed of 2 cutters which combined together provide an extraordinary tridimensional effect and a unique design. It is recommended to spread the dough at 2,5 mm thickness and to use it at -5°C (23°F).



Papillon

2 T-PLUS CUTTERS

SIZE MOULD: 177X80 MM

CODE: 53.102.20.0165

EAN: 8051085334360

PCS MASTER: 4



Dome 40

RECIPE BY HANGAR78 TEAM

Roundish and harmonic lines make Dome 40 a refined and timeless mould for mignons.

Dome40 is composed by 15 cavities of 40 ml volume each.

Perfect for glazed or velvety semifreddos, but also baked preparations.



Dome 40

1 SILICONE MOULD

SIZE MOULD: Ø40 H40MM

VOLUME MOULD: 40MLX15=600ML

CODE: 36.339.87.0065

EAN: 8051085333349

PCS MASTER: 10



Cylindre 500

1 SILICONE MOULD

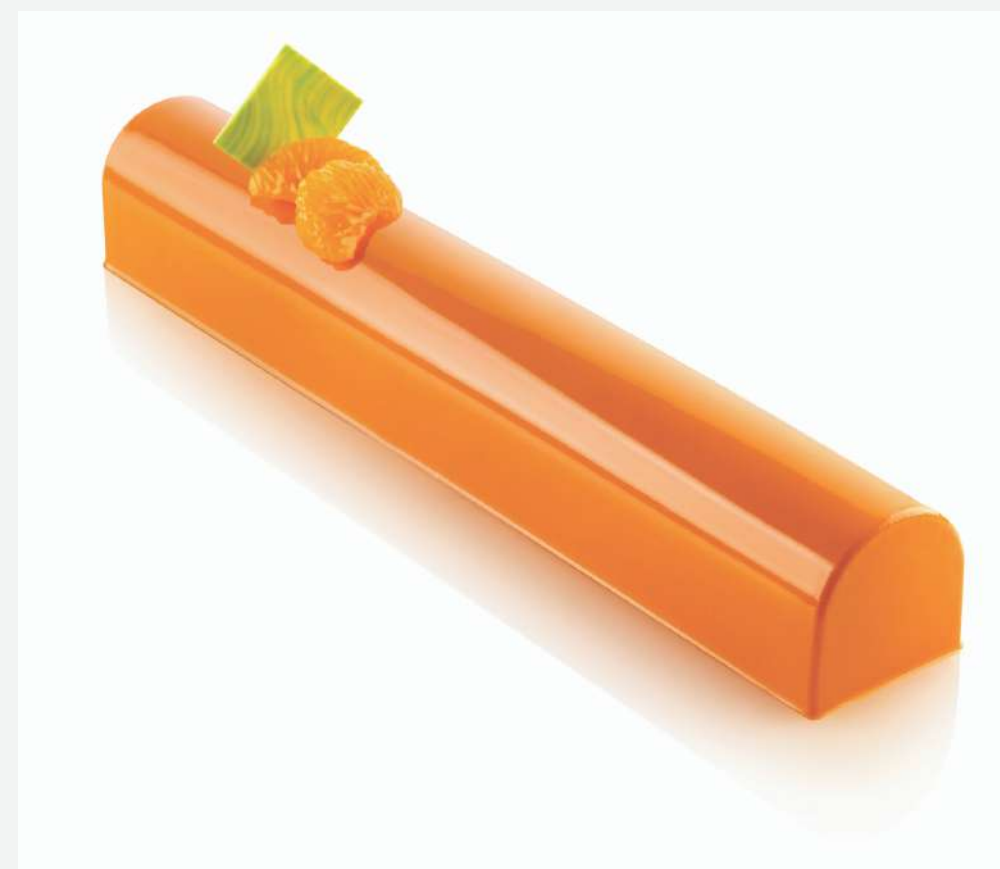
SIZE MOULD: 285X45 H45MM

VOLUME MOULD: 500 ML

CODE:30.427.87.0060

EAN:8051085335817

PCS MASTER: 1



Airplus strips

Ø140-160

Practical and functional micro-perforated strips ideal for baking shortcrust pastry for tarts and leavened pastry.

Airplus Strips take advantage of the fiberglass technology, 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.

The strips are washable and reusable. 5 pcs set. Temperature range: -40°C +230°C (-40°F +446°F).



Airplus strips Ø140-160

5 MICROPERFORATED STRIPS

SIZE MOULD: FROM Ø140 TO Ø160 H40MM

CODE: 70.550.20.0065

EAN: 8051085334728

PCS MASTER: 4



Airplus strips

Ø160-180

Practical and functional micro-perforated strips ideal for baking shortcrust pastry for tarts and leavened pastry.

Airplus Strips take advantage of the fiberglass technology, 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.

The strips are washable and reusable. 5 pcs set. Temperature range: -40°C +230°C (-40°F +446°F).

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Airplus strips Ø160-180

5 MICROPERFORATED STRIPS

SIZE MOULD: FROM Ø160 TO Ø180 H40MM

CODE: 70.551.20.0065

EAN: 8051085334742

PCS MASTER: 4



Airplus strips

Ø180-200

Practical and functional micro-perforated strips ideal for baking shortcrust pastry for tarts and leavened pastry.

Airplus Strips take advantage of the fiberglass technology, 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.

The strips are washable and reusable.
5 pcs set. Temperature range: -40°C
+230°C (-40°F +446°F).



Airplus strips Ø180-200

5 MICROPERFORATED STRIPS

SIZE MOULD: FROM Ø180 TO Ø200 H40MM

CODE: 70.552.20.0065

EAN: 8051085334766

PCS MASTER: 4



Airplus 32 - Midi Plumcake

New micro-perforated fiberglass silicone moulds ideal for baking. These innovative moulds, thanks to their micro-perforated texture, allow an even diffusion of the heat reducing cooking time and ensuring a perfect result. Perfect for both sweet and savoury creations. They are ideal for tarts, baked cakes and puff pastry preparations. The moulds 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).



Airplus 32-Midi Plumcake

1 SILICONE MOULD

SIZE MOULD: 600X400MM

CAVITY SIZE: 130X48 H20MM

CODE: 70.532.20.0065

EAN: 8051085334667

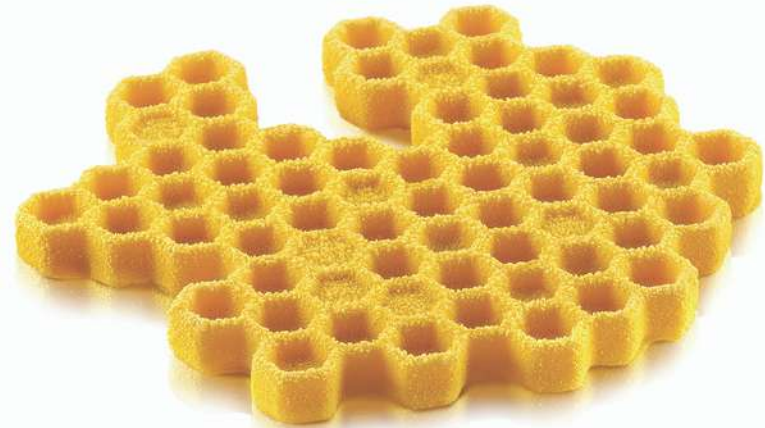
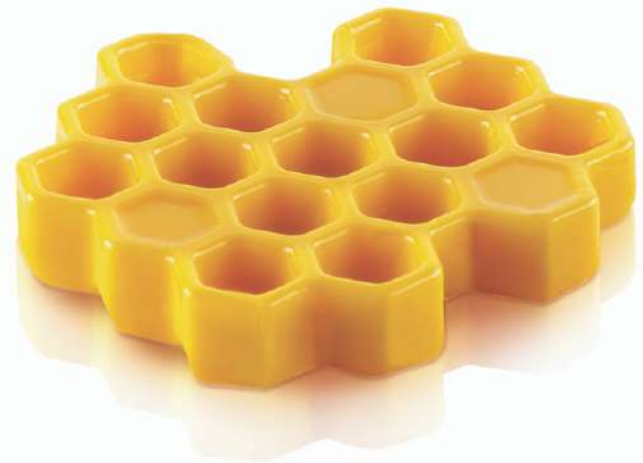
PCS MASTER: 10



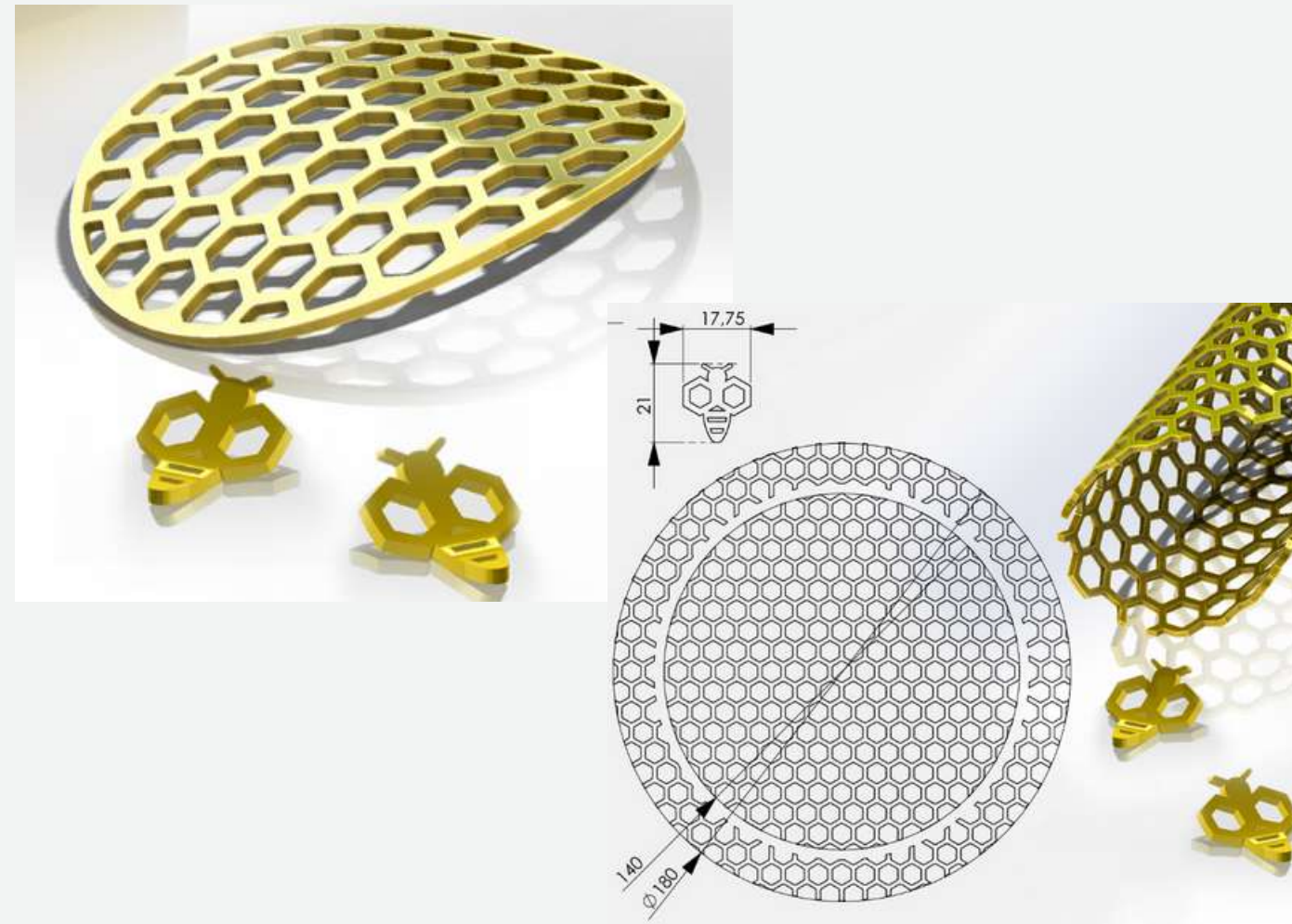
Discover The New Honey Range

The Honey range moulds recreate with accuracy the texture of the hexagonal cells which assemble the beehive, including all the natural imperfections created by the laborious work of the bees in producing the precious nectar.

Miel 8, 18, 80 decorative tops



Alvéolé 3, 9 silicone mats



Beehive 1100 bâche



Miel 8

CONCEIVED WITH MARIKE VAN BEURDEN

The energy and the natural pureness of honey inspired the new Miel range, composed of 3 different size moulds ideal as decorative tops or as a decoration of plated desserts and entremets. Miel moulds recreate with accuracy the texture of the hexagonal cells which assemble the beehive, including all the natural imperfections created by the laborious work of the bees in producing the precious nectar.

Miel8 is characterized by a Ø45 mm, h 8mm and is composed of 15 cavities of 8ml each. It is perfect as a mignon decoration.

MADE IN ITALY



***Pre-order. Available from 15th February.**

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Miel 8

1 SILICONE MOULD

SIZE MOULD: Ø45 H8MM

VOLUME MOULD: 15X8ML= 120 ML

CODE: 36.347.87.0065

EAN: 8051085336111

PCS MASTER: 10



*Pre-order. Available from 15th February.

Miel 18

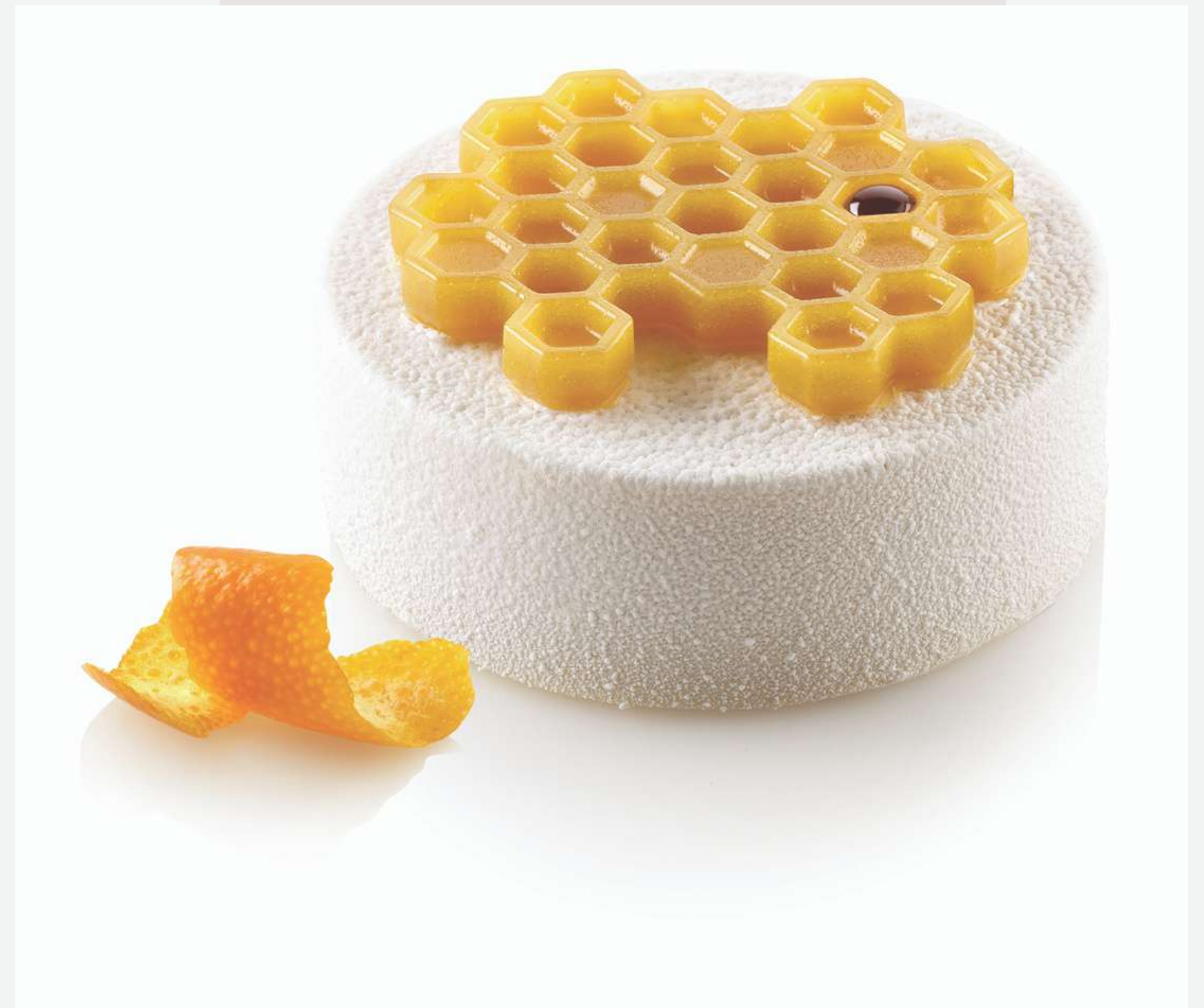
CONCEIVED WITH MARIKE VAN BEURDEN

The energy and the natural pureness of honey inspired the new Miel range, composed of 3 different size moulds ideal as decorative tops or as a decoration of plated desserts and entremets.

Miel moulds recreate with accuracy the texture of the hexagonal cells which assemble the beehive, including all the natural imperfections created by the laborious work of the bees in producing the precious nectar.

Miel18 is characterized by a ø75mm, h8mm and is composed of 6 cavities of 18ml each. It is perfect as single portion and plated desserts decoration.

MADE IN ITALY



***Pre-order. Available from 15th February.**

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Miel 18

1 SILICONE MOULD

SIZE MOULD: Ø75 H8MM

VOLUME MOULD: 18MLX6= 108 ML

CODE: 36.346.87.0065

EAN: 8051085336081

PCS MASTER: 10



***Pre-order. Available from 15th February.**

Miel 80

CONCEIVED WITH MARIKE VAN BEURDEN

The energy and the natural pureness of honey inspired the new Miel range, composed of 3 different size moulds ideal as decorative tops or as a decoration of plated desserts and entremets. Miel moulds recreate with accuracy the texture of the hexagonal cells which assemble the beehive, including all the natural imperfections created by the laborious work of the bees in producing the precious nectar.

Miel80 is characterized by a ø140mm, h10mm and is composed of 2 cavities of 80ml each. It is perfect as decoration of tarts, entremets and plated desserts.



***Pre-order. Available from 15th February.**

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Miel 80

1 SILICONE MOULD

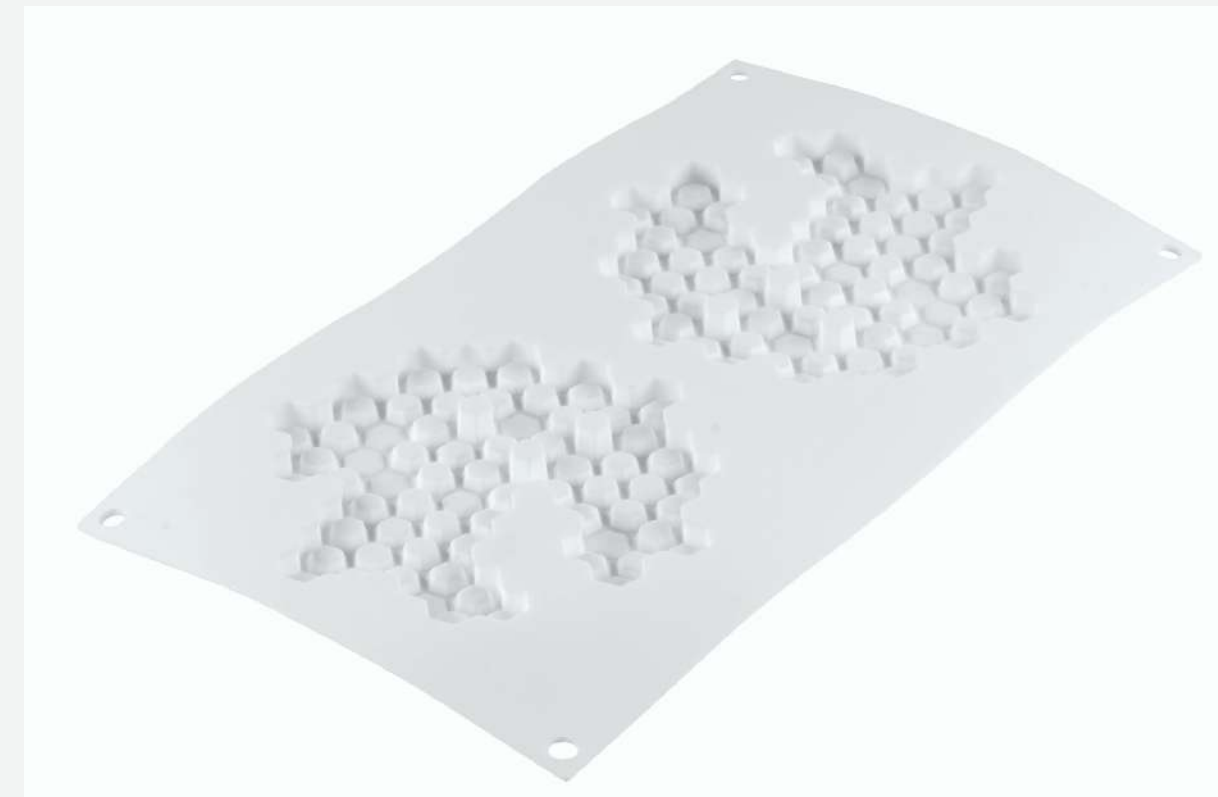
SIZE MOULD: Ø140 H10MM

VOLUME MOULD: 2X80ML=160 ML

CODE: 36.345.87.0065

EAN: 8051085336067

PCS MASTER: 10

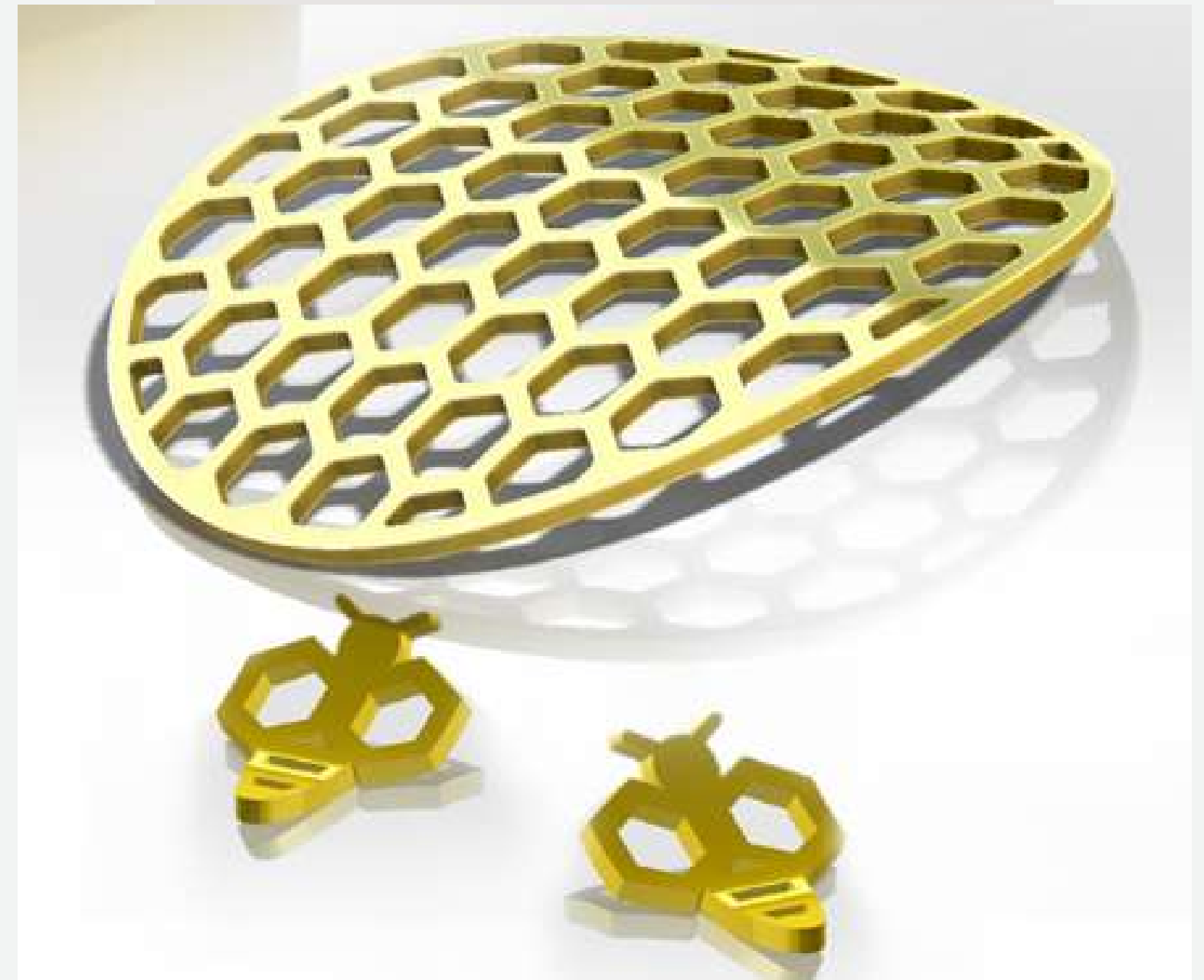


**Pre-order. Available from 15th February.*

Alvéolé 3

Alvéolé is a thin decoration representing the typical hexagonal cells of the beehive built by the bees, where they produce the precious nectar. In the same silicone mat, in addition to the beehive texture, it is provided a bee shaped decoration, for more realistic creations.

Alvéolé3 is composed of 5 ø75mm circular decorations with beehive texture and a volume of 3ml each. The silicone mat includes bee shaped decorations, with a volume of 3 ml and size 21x17,5mm.



***Pre-order. Available from 15th February.**

Alvéolé 3

1 SILICONE MAT

SIZE MAT: 400X82 MM

SIZE MOULD: Ø75 H2MM +21X17,75 MM

VOLUME MOULD: 5X3ML+8X0,5ML = 19ML

CODE: 33.099.87.0065

EAN: 8051085336272

PCS MASTER: 12

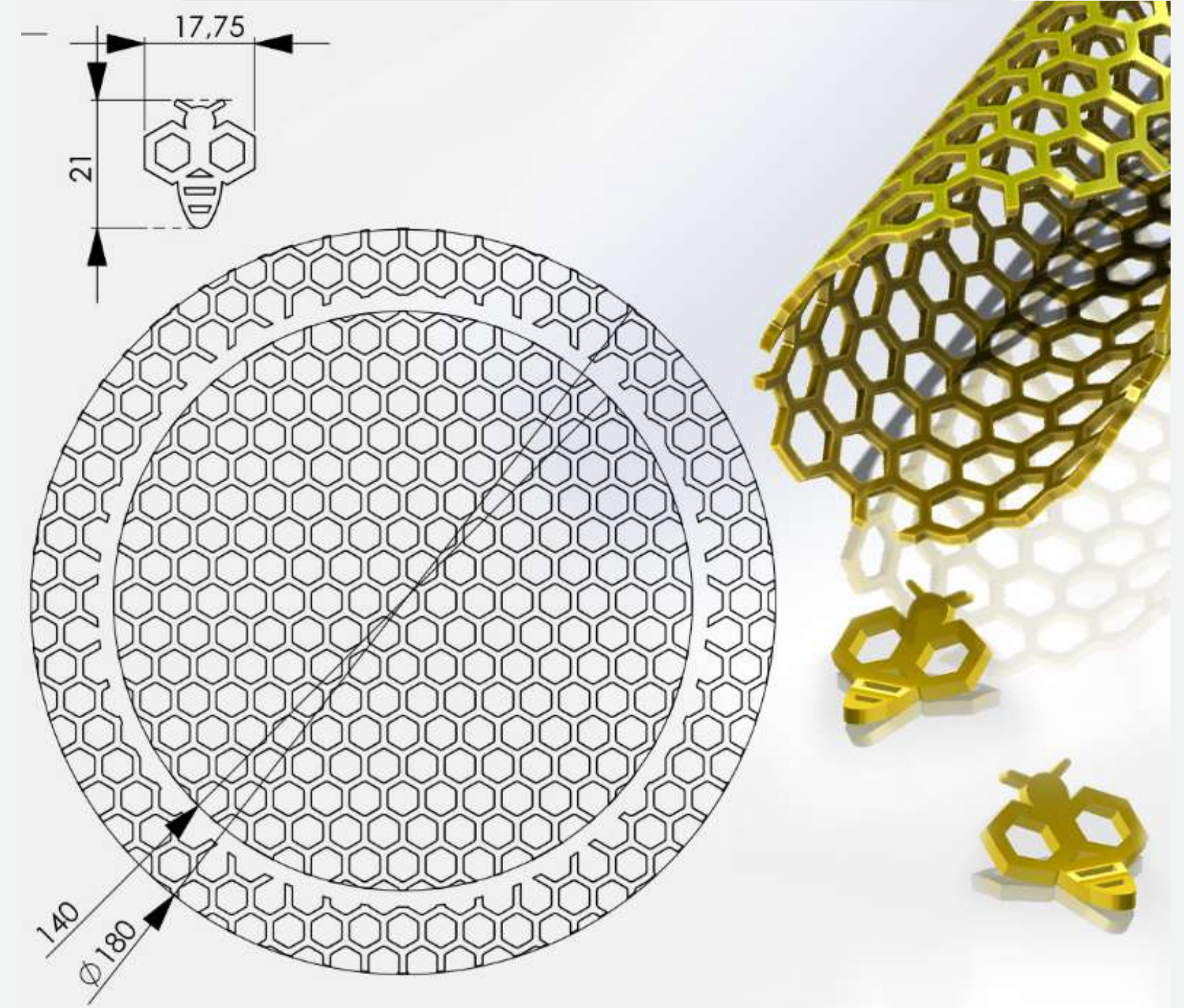


**Pre-order. Available from 15th February.*

Alvéolé 9

Alvéolé is a thin decoration representing the typical hexagonal cells of the beehive built by the bees, where they produce the precious nectar. In the same silicone mat, in addition to the beehive texture, it is provided a bee shaped decoration, for more realistic creations.

Alvéolé9 is composed of 2 Ø140 mm circular decorations with beehive texture and a volume of 9ml and of a circular band of 40mm with a volume of 5ml which can be added to the circular decoration, creating a combination of Ø180mm, or it can be used singularly. The silicone mat includes bee shaped decorations, with a volume of 3 ml and size 21x17,5mm.



***Pre-order. Available from 15th February.**

Alvéolé 9

1 SILICONE MAT

SIZE MAT: 400X200 MM

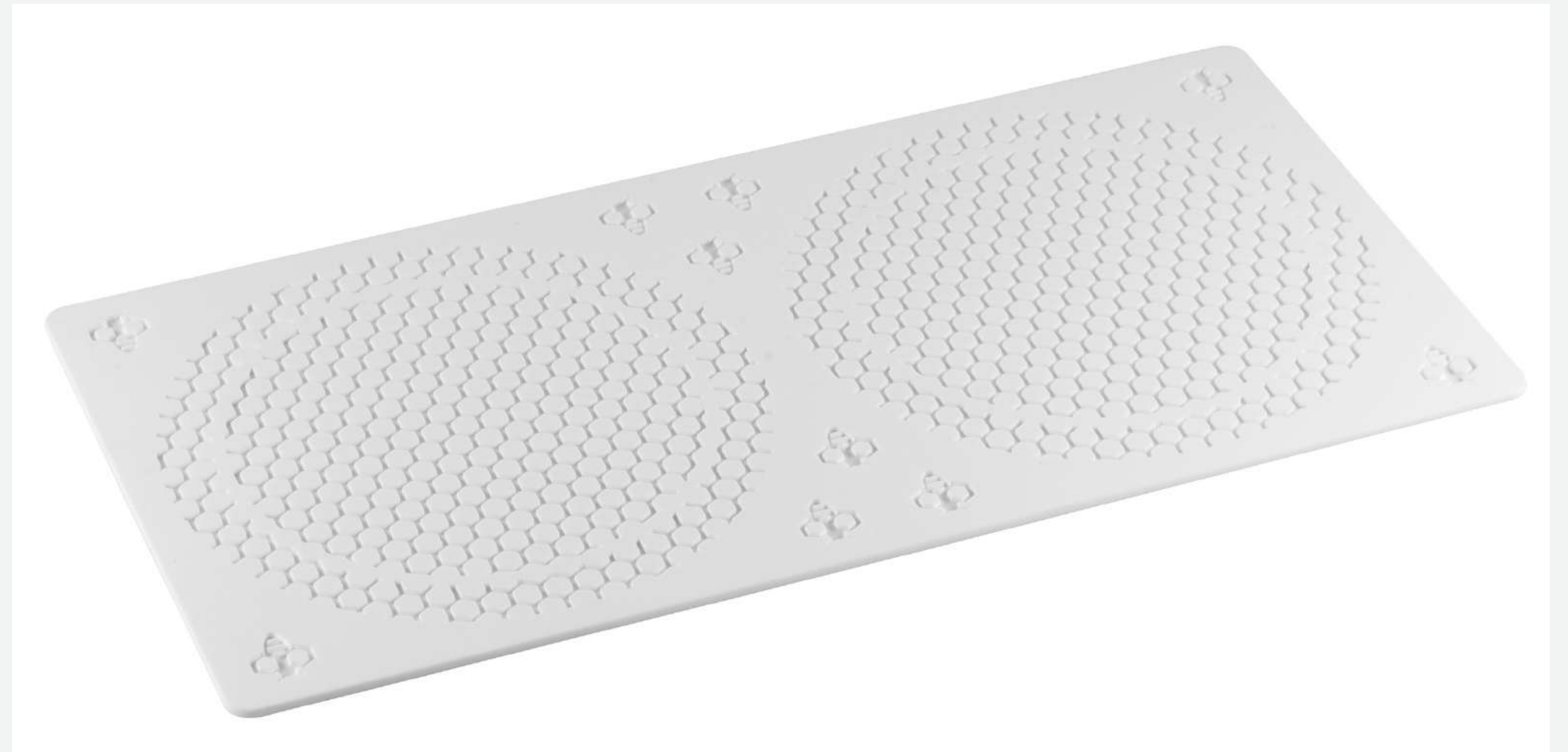
**SIZE DECORATION: Ø140-180 +
21X17,75 MM**

**VOLUME MOULD:
9MLX2+5MLX2+0,5MLX10=33ML**

CODE: 33.100.87.0065

EAN: 8051085336210

PCS MASTER: 6



**Pre-order. Available from 15th February.*

Beehive 1100

CONCEIVED WITH PASCAL HAINIGUE

Beehive1100, the innovative tridimensional bûche which accurately recreates in the upper part the hexagonal cells typical of the beehive where the bees laboriously produce the precious nectar.

The hexagonal cavities can be filled at will to create an even more realistic effect.

Beehive1100 has a volume of 1100ml and sizes 250x90 h73mm.



*Pre-order. Available from 15th February.

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Beehive 1100

1 SILICONE MOULD

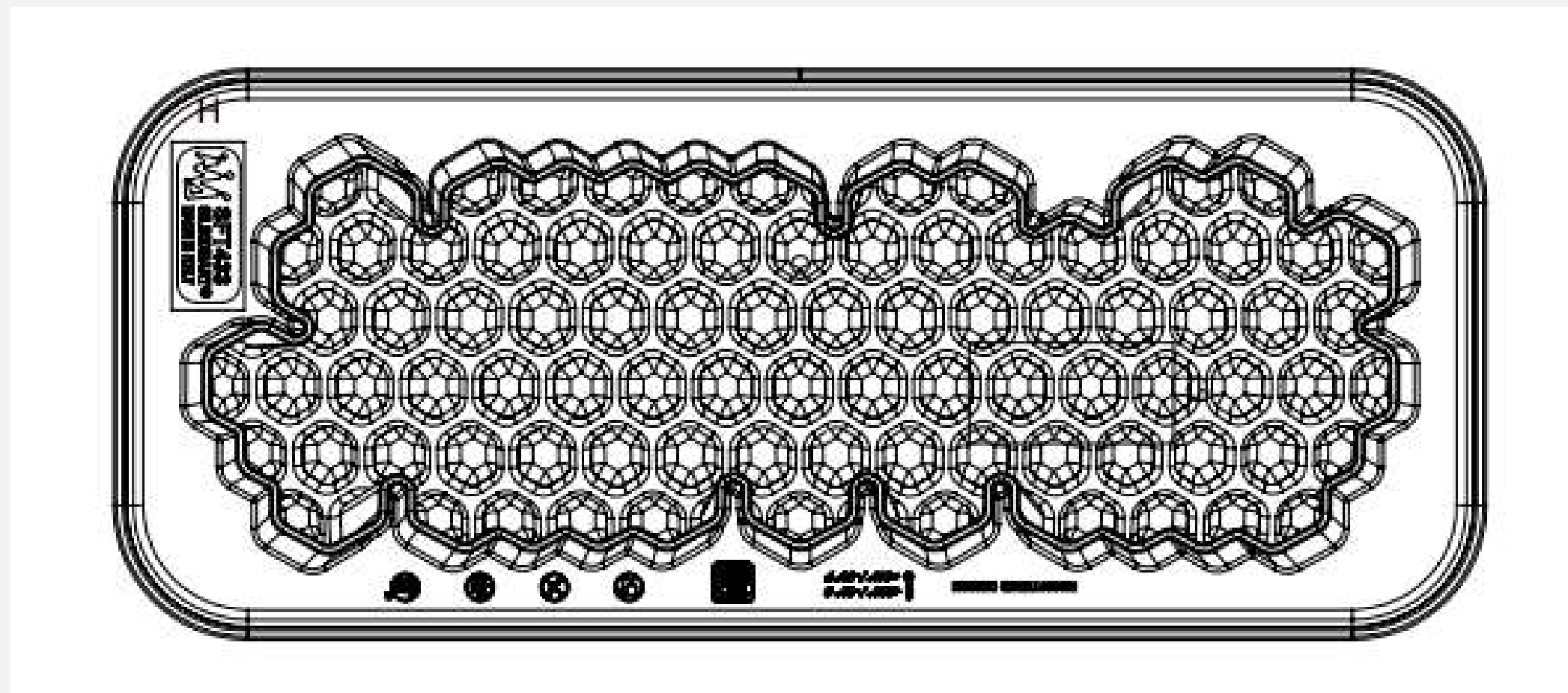
SIZE MOULD: 250X90 H73MM

VOLUME MOULD: 1100 ML

CODE: 30.433.87.0065

EAN: 8051085336142

PCS MASTER: 4



*Pre-order. Available from 15th February.

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CAMPAIGN LAUNCH - S/S 2021



Ecommerce

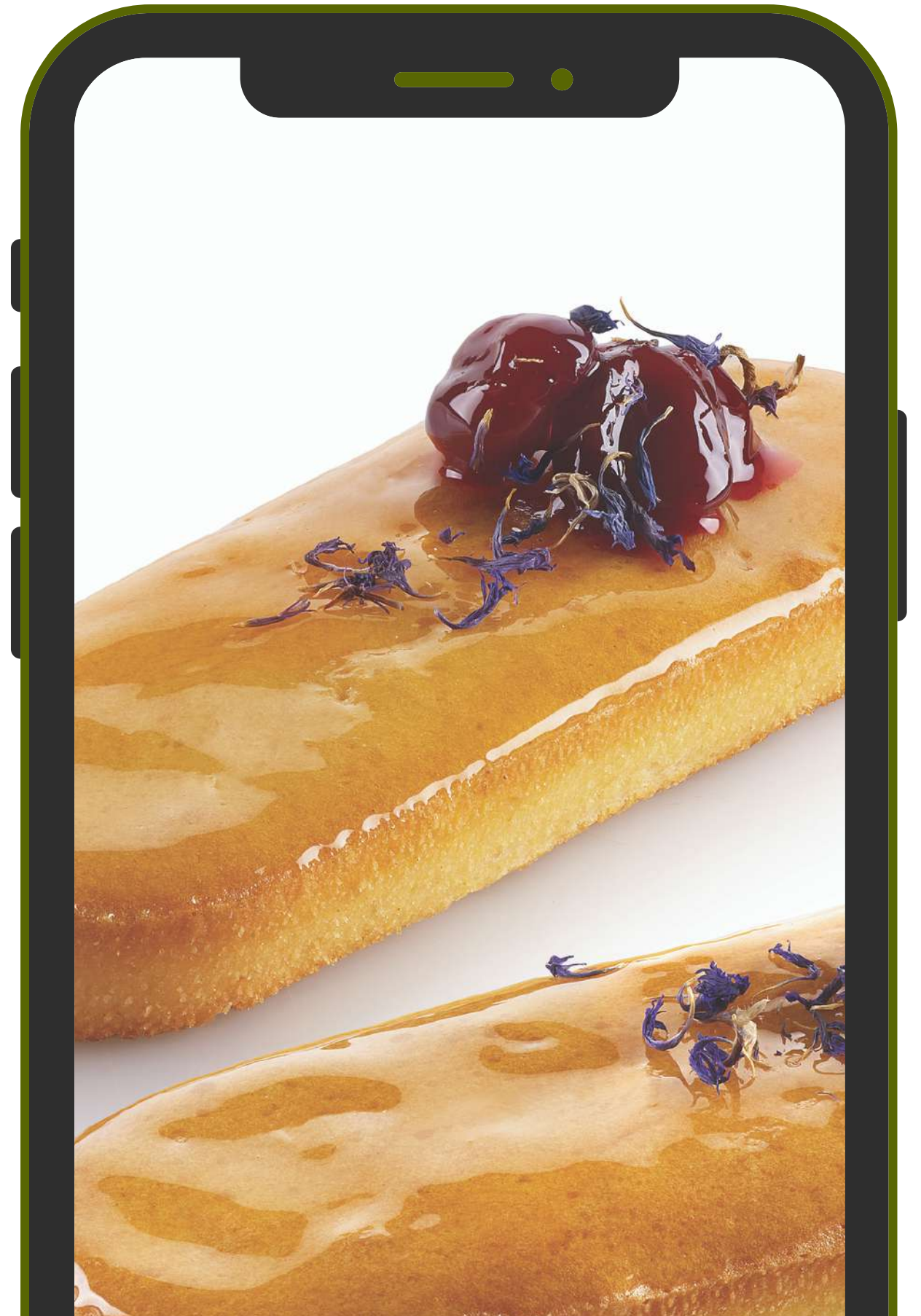
The new collection will be online on 20th January 2021.

A BANNER DEDICATED TO THE NEW COLLECTION

will be placed in the homepage, redirecting to the dedicated section of the menu.

NEW PRODUCTS SECTION

The new collection will have a dedicated space on the menu



Social Media schedule

Facebook – Instagram – Youtube



20/01/21 New Release S/S 21

22/01/21 travel cake Paris550

24/01/21 travel cake Rome525

26/01/21 viennoiserie Lunettes

28/01/21 Gel13 Donuts

30/01/21 Airplus Strips

01/02/21 Gel12 Cremino

03/02/21 viennoiserie Marguerite

05/02/21 Paris550 by Sébastien Serveau

07/02/21 viennoiserie Papillon

09/02/21 Dome 40

11/02/21 Rome525 by Luciano Garcia

13/02/21 Airplus 32



Social Media schedule

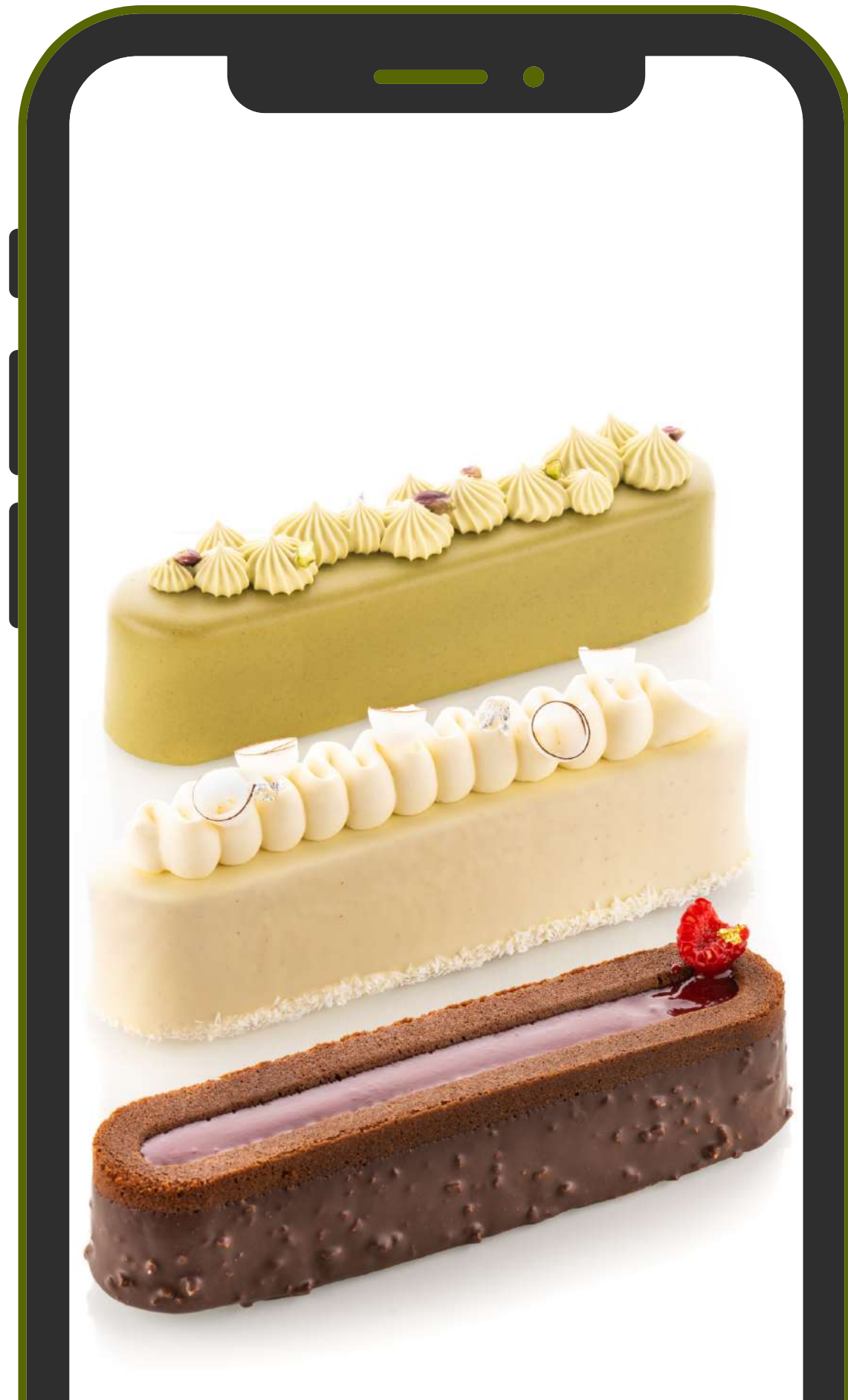
Facebook – Instagram – Youtube



15/02/21 Miel 8
17/02/21 Alvéolé3
19/02/21 Miel 18
21/02/21 Alvéolé 9
23/02/21 Miel 80
25/02/21 Airplus Strips
27/02/21 GEL12 Cremino ADV
01/03/21 Beehive 1100
03/03/21 Rome525 hazelnut
05/03/21 Paris550 pistachio



15/01/2021 Videos dedicated to the new
range moulds GEL12 Cremino, GEL13 Donuts,
Rome525, Paris550, Viennoiserie range.



Advertising pages

ITALY

TUTTO GELATO – PASTICCERIA INTERNAZIONALE

GELATO ARTIGIANALE

PASTRY MAGAZINE

ABROAD

GELATO ARTIGIANALE INTERNATIONAL

LE JOURNAL DU PATISSIER

SO GOOD – DULCYPAS

PASTICCERIA INTERNAZIONALE WORLD WIDE EDITION

ROME⁵²⁵

Una moderna reinterpretación de los cakes de viaje



La nueva tecnología TPLUS+ de Silikomart para crear Rome⁵²⁵,
en molde hecho de un material innovador totalmente fornible capaz
de crear un cake de viaje 3D perfectamente cilíndrico.
Vuestros cakes podrán viajar de una manera única y sexy.



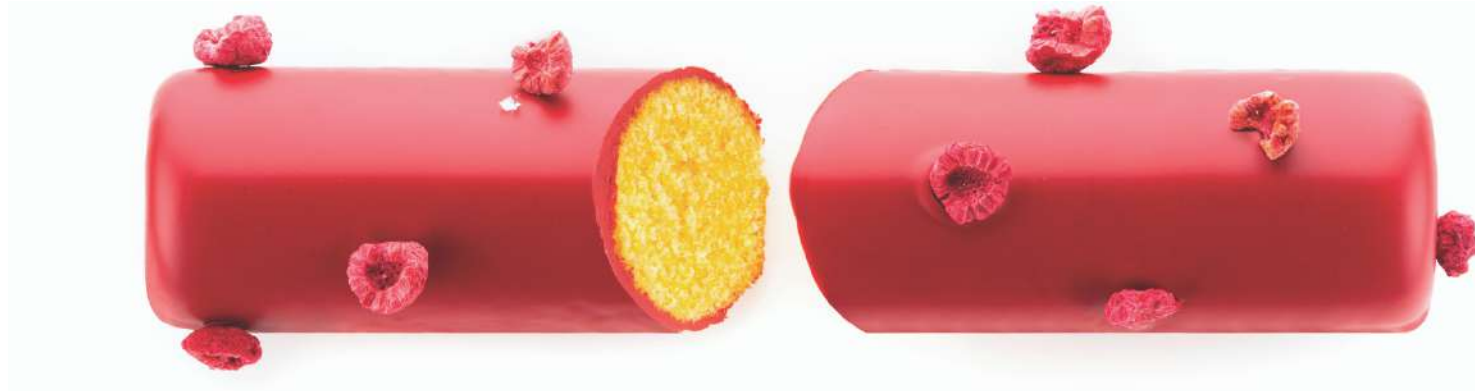
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Travel Cakes Project

We are not able to travel these days, that's why we made our Travel Cakes do it!

Tplus+ moulds Rome525 & Paris550 have travelled around the world with the best pastry chefs, who delighted us creating recipes made with typical ingredients from their native country to reinterpretate travel cakes with an international taste. All the tips and ideas have been collected in a digital leaflet available soon, an interactive digital journey around the globe through our moulds!



Packaging

All the products of the new collection are packed in paper boxes, Steccoflex range gelatos on stick come in a 2 moulds set, included with a display tray and the specific sticks.



Recipes

You will find a Qr code/link card included in every packaging box where to download the exclusive pdf recipe using that mould.

All the recipes are created by great pastry chefs or by the hangar78 team as written in the New Collection presentation or in each packaging.

