

2018
#bethefirstbeoriginal

Innovazione, ricerca, arte e passione: sono questi i valori su cui è fondata Silikomart e che da anni guidano il mio lavoro e quello dei miei collaboratori. Silikomart è sempre attenta all'evoluzione del mondo del food, dove i confini tra pasticceria, gelateria e ristorazione si fanno sempre più fluidi, ne anticipiamo i nuovi trend. Credo fortemente nell'importanza del Made in Italy e dell'artigianalità ed è per questo che i nostri prodotti sono pensati, disegnati, testati e realizzati a Venezia nei nostri stabilimenti produttivi dove, proprio come degli chef nelle loro cucine e laboratori, possiamo controllare ogni fase del processo di sviluppo del prodotto, dalla scelta delle materie prime al confezionamento. Sono sicuro che solo così posso garantirne l'alta qualità.

Innovation, research, art and passion: from this powerful mosaic Silikomart was born and still today they lead my work and the work of my collaborators. Silikomart is always attentive to the evolution of the food sector, where the boundaries between pastry, ice-cream and restaurant business are increasingly fluids and where we create new trends. I strongly believe in the importance of the Made in Italy and the craftsmanship; this is why our products are designed, created, tested and produced in our production plant in Venice in order to follow up the whole process. Just like chefs in their kitchens and laboratories we want control every phase of the product development process, from the raw materials choice to the packaging. I am sure that, only in this way, I can guarantee the high quality.

Martellato Dario

*Grazie al mio team e agli chef
che hanno creduto in noi!*

*Thanks to my team and to the
chefs who made it happen!*



The company, that stands out for its made in Italy products, always innovative and at the forefront in production and distribution systems, has become a national and international landmark in the field of pastry and gelato making and Ho.Re.Ca, offering itself for years as a leader of high quality and safe silicone moulds. For Silikomart the focus is placed on the value of its products perceived by customers, for this reason it constantly invests on training through consultings, courses and demonstrations to continue to improve and be the leading player in the market. It is a reality in continuous evolution, with a gaze always aimed to the surrounding world, because that is where our projects come from.

La société made in Italy, toujours innovante et à l'avant-garde dans les systèmes de production et de distribution, est devenue une référence nationale et internationale dans le domaine de la pâtisserie, de la crème glacée et de l'Ho.Re.Ca, s'offrant pendant des années comme un chef de file de l'haute qualité et de la sécurité des moules en silicone. Pour Silikomart l'accent est mis sur la valeur de ses produits perçue par les clients, pour cette raison la société investit constamment sur la formation avec des consultings, des cours et des démonstrations afin de continuer à améliorer et à être le leader dans le marché. C'est une réalité en constante évolution, avec un oeil toujours tourné vers le monde qui l'entoure, parce que c'est là qui s'origine tout projet de l'avenir.



STAMPI PERSONALIZZATI

Silikomart si avvale di un proprio ufficio interno di Ricerca & Sviluppo capace di progettare assieme al cliente stampi in silicone personalizzati. I prodotti possono quindi essere studiati per rispondere a specifiche esigenze grazie alla qualità della materia prima e alla ventennale esperienza dell'azienda.

La compañía del Made in Italy, innovadora y a la vanguardia en los sistemas de producción y distribución, se ha convertido en el punto de referencia nacional e internacional en el sector de la pastelería, heladería y Ho.Re.Ca, siendo desde años líder para la alta calidad y seguridad de sus moldes en silicona. Silikomart centra su atención en el valor que los clientes perciben de sus productos; por eso sigue invirtiendo en la formación a través de consultorías, cursos y demostraciones para seguir mejorando y ser el sujeto de referencia en el mercado. Se trata de una realidad en continua evolución, que no deja de tener en cuenta el mundo que la rodea, porque es desde ahí que cada proyecto futuro toma forma.



CUSTOMIZED MOLDS

Silikomart internal technical Research & Development department excels at developing customized silicone moulds with the customer. Thanks to the quality of raw materials and the twenty-year experience of the company, the products can be studied to meet specific needs.

Caratteristiche predominanti dei prodotti Silikomart, tutti rigorosamente MADE IN ITALY, sono praticità e innovazione frutto di una continua ricerca nel design e della costante sperimentazione di nuove tecnologie e materiali. L'utilizzo del miglior silicone liquido -LSR-platinico alimentare al 100%, assicura allo stampo una maggiore stabilità e resistenza termica che varia dai - 60 °C ai + 230 °C rispetto a quello solido, garantendo così una grande versatilità di utilizzo e la riproduzione perfetta della forma in tutti i suoi minimi dettagli. Nel corso degli anni l'azienda ha ampliato enormemente la sua gamma e, al fine di renderla più composita, si è anche aperta allo stampaggio di materie plastiche, realizzando prodotti di estrema utilità e resistenza, ai quali il mercato ha reagito con entusiasmo.



Leading characteristic of Silikomart products, which are all Made in Italy, is the guarantee of handiness and innovation thanks to the research in design and the constant experimentation of state-of-the-art technologies and materials. The use of the best platinum 100% food safe LSR silicone grants to the moulds a higher stability and thermal resistance that varies between -60°C and +230°C. The result is a large versatility and allows the creation of any shape, reproducing all its smallest details. During these years the company has expanded the range offered in order to make it complete and has included useful and resistant products made of plastic.

Per ogni progetto di personalizzazione viene eseguita:

- analisi di fattibilità
- previsione dei costi
- sviluppo progetto
- fase di testing
- produzione

Obiettivo finale: realizzazione di un prodotto rigorosamente testato pienamente conforme alle normative FDA e CE che risponde alle esigenze del cliente, garantendo la massima trasparenza e convenienza.

For each customization project, five steps are followed:

- feasibility analysis
- cost forecast
- project development
- testing phase
- production

Final target: developing a tailor-made product that undergoes strict tests that fully complies the FDA and CE regulations and that meets the customer's needs, while granting the maximum transparency and value for money.



Per ottimizzare i costi, lo sviluppo dei progetti di personalizzazione si basa su soglie minime di pianificazione d'acquisto e continuità di riordino da parte del cliente.

In order to minimize costs, the development of customization projects is based on minimum purchase thresholds and continuity of reorder from the customer.

SOMMARIO INDEX



TARTE 4.0
TARTE RING

8



DESIGN MOULDS COLLECTION

14



TORTIERE INNOVATIVE
INNOVATIVE CAKE MOULDS

18



MONOPORZIONI INNOVATIVE
INNOVATIVE MONOPORTION MOULDS

76



MICRO

122



INSERTI E DECORAZIONI
TORTIERE E MONOPORZIONI
CAKE MOULDS AND MONOPORTION MOULDS INSERTS AND DECORATIONS

130



STAMPI PER GELATI SU STECCO
MOULDS FOR ICE CREAMS ON STICK

136



STAMPI PER GHIACCIOLI
POPSICLES MOULDS

168



STAMPI PER BISCOTTI GELATO
ICE CREAM COOKIES MOULDS

172



**STOCCAGGIO, ESPOSIZIONE
TRASPORTO**
*STORAGE, EXPOSITION
AND TRANSPORT*

188



**STAMPI PER MONOPORZIONI E
TORTE CLASSICHE**
*MONOPORTION AND CLASSIC
CAKES MOULDS*

198



MACARON MACADO

259



TAPPETI DA COTTURA
BAKING MATS

264



TAPPETI DECORATIVI
DECORATIVE MATS

267



TAGLIAPASTA
CUTTERS

272



STAMPI PER DECORO
MOULDS FOR DECORATIONS

279



**FLOWER TUBES
& CLASSIC TUBES**

324



**STAMPI E ACCESSORI
PER IL CIOCCOLATO**
*MOULDS AND TOOLS
FOR CHOCOLATE*

344



ALIMENTARI
FOOD RANGE

362



STAMPI PER SCULTURE
*MOULDS FOR SCULPTURES
FOR CHOCOLATE*

376



HANGAR 78
FOOD & PASTRY EXPERIENCE

394

Per altre richieste di prodotti professionali non presenti a catalogo, contattare Silikomart o visitare il sito www.silikomart.com. Vi ringraziamo fin d'ora per segnalare a Silikomart eventuali incongruenze presenti nel catalogo. Silikomart si riserva di modificare colore, modelli e misure descritti nel catalogo a Sua discrezione e senza obbligo di preavviso. Il presente catalogo annulla e sostituisce il precedente. Qualsiasi riproduzione parziale o totale di questo catalogo non potrà essere realizzata senza la dovuta autorizzazione scritta da parte di Silikomart; ogni violazione sarà perseguita ai sensi di legge.

For enquiries relevant for professional products which do not appear on this catalogue, please contact Silikomart or visit www.silikomart.com. Thanks for notifying to Silikomart any eventual mistake on this catalogue. Silikomart is allowed to modify colours, product style and sizes as described in this catalogue without notice. This catalogue replaces the previous one. Partial or total reproduction of this catalogue is strictly forbidden; any violation of this norm will be persecuted according to the existing law.

Tarte 4.0[®]



Tarte 4.0 è il nuovo progetto di Silikomart Professional che ripensa e rinnova il concetto di crostate, attraverso tecnologie e materiali innovativi. Speciali anelli microforati si combinano a stampi in silicone di design per creare crostate perfette nella cottura e nella finitura.

Tarte 4.0 is the new project by Silikomart Professional that rethinks and renews the concept of tarts, through innovative technologies and materials. Special micro-perforated rings are combined with silicone moulds designed to create tarts with perfect baking and finishing.



Stampo Tarte 4.0
Tarte 4.0 Mould

Anello Termoplastico Composito
Thermoplastic Composite Ring



Ø 80



Ø 150



Ø 190



ANELLO TERMOPLASTICO COMPOSITO

- Inderformabile
- Inossidabile
- Antiaderente
- Non deve essere imburato
- Lavabile in lavastoviglie
- Stabilità termica e cottura omogenea
- Può essere utilizzato anche come cutter

THERMOPLASTIC COMPOSITE RING

- *Non-deformable*
- *Stainless*
- *Non-stick*
- *It should not be greased*
- *Can be cleaned in the dishwasher*
- *Thermal stability and homogeneous baking*
- *Can be used also as cutter*

STAMPO

Ideale per creare decorazioni o monoporzioni dalla forma arrotondata ed elegante

MOULD

Ideal to create rounded and elegant shaped decorations or single portions



Microfori per l'evaporazione dell'umidità
Micro holes for the evaporation of humidity

I microfori rimangono sempre puliti
Micro holes always remain cleaned

Bordo conferisce maggiore stabilità
Border to ensure more stability

Maggiore maneggevolezza ed usabilità
Handling and usability

La frolla si stacca con facilità dall'anello
The shortcrust pastry is easily removable from the ring

Tappeto in silicone microforato antiaderente - AIR MAT
Silicone micro perforated mat - AIR MAT

TARTE RING Ø 80

52.243.20.0165

Size: Ø 80 h 20 mm
Size Real Tarte: Ø 70 mm



x 6
PCS



ONLY RINGS



KIT TARTE RING Ø 80

25.243.87.0065



x 6
PCS

Ø 80 mm

+



Vol. 50 ml



TARTE RING Ø 150

52.244.20.0165

Size: Ø 150 h 20 mm
Size Real Tarte: Ø 140 mm



ONLY RINGS



KITTARTE RING Ø 150

25.244.87.0065



Ø 150 mm

+



Vol. 230 ml



TARTE RING Ø 190

52.369.20.0065

Size: Ø 190 h 20 mm
Size Real Tarte: Ø 180 mm



ONLY RING



KIT TARTE RING Ø 190

20.369.87.0065



+



Vol. 400 ml



Utilizzo / Use:



- Coppare la pasta con l'anello.
- Cut the shortcrust pastry with the ring.



- Eliminare l'eccesso.
- Remove the excess.



- Posizionare la pasta all'interno dell'anello.
- Put the shortcrust pastry inside the ring.



- Creare le strisce a misura per i bordi.
- Create the strips of shortcrust pastry for the borders.



- Togliere l'eccesso e se necessario rifilare la pasta frolla. Informare.
- Remove the excess and if it is necessary edge the shortcrust pastry. Bake.



- Riempire lo stampo con la preparazione.
- Pipe the cavities of the mould with the preparation.



- Posizionare l'inserto all'interno dello stampo. Abbattere.
- Place the insert inside the mould. Blast chill.



- Sformare.
- Unmould.



- Glassare.
- Glaze.



- Sformare la pasta frolla e rimuovere l'anello.
- Take out the shortcrust pastry of the oven and remove the ring.



- Riempire la pasta frolla con la crema. Abbattere.
- Fill the shortcrust pastry with the cream. Blast chill.



- Posizionare il disco sopra la pasta frolla.
- Place the disc over the shortcrust pastry.



KIT BÛCHE LOVE¹³⁰⁰

25.058.99.0065

Size: 250x90 h 70 mm
Volume 1300 ml



SQ032 MINI CUORI

bulk: 40.432.20.0000
polybag: 70.432.20.0098
Size: 36x39 h 16 mm
Volume: 11 ml



CUPIDO³⁰

36.200.87.0065

Size: 45x44 h 24 mm
Volume: 30 ml



TIVOGLIO BENE²⁷⁰

25.987.87.0065

Size: 100x100 h 30 mm
Volume: 270 ml



AMORE⁶⁰⁰

32.860.87.0065

Size: 142x137 h 50 mm
Volume: 600 ml



MICRO LOVE⁵

36.227.87.0065

Size: 23x25 h 13 mm
Volume: 5 ml



SQ065 MINI CUORI

bulk: 40.465.20.0000
polybag: 70.465.20.0098
Size: 51x54 h 23 mm
Volume: 33 ml



AMORINI¹⁰⁰

36.186.99.0065

Size: 63x65 h 39 mm
Volume: 100 ml



AMORE ORIGAMI⁶⁰⁰

30.366.87.0065

Size: 150x135 h 55 mm
Volume: 600 ml



TI AMO¹⁰⁰⁰

32.890.87.0065

Size: 170x164 h 63 mm
Volume: 1000 ml



MINI PEARL¹

36.203.87.0065
Size: Ø7 h 6 mm
Volume: 1 ml



TRUFFLES²⁰

36.172.87.0065
Size: Ø32 h 28 mm
Volume: 20 ml



TRUFFLES⁷⁰

36.259.87.0065
Size: Ø52 h 45 mm
Volume: 70 ml



BUBBLE CROWN¹⁰⁰⁰

25.997.87.0065
Size: Ø180 h 60 mm
Volume: 1000 ml



CLOUD¹⁶⁰⁰

20.341.87.0065
Size: 200x200 h 55 mm
Volume: 1600 ml



TRUFFLES⁵

36.257.87.0065
Size: Ø22 h 20 mm
Volume: 5 ml



TRUFFLES⁴⁰

36.258.87.0065
Size: Ø42 h 36 mm
Volume: 40 ml



TRUFFLES¹²⁰

36.192.87.0065
Size: Ø62 h 52 mm
Volume: 120 ml



KIT MILLE BOLLE¹³⁰⁰

25.994.99.0065
Set 3 pz/pcs
Size: 300x100 h 36 mm
Volume: 1300 ml



BUBBLES¹⁴⁰⁰

27.201.87.0065
Size: 180x180 h 50 mm
Volume: 1400 ml



GEM STYLE

MIGNON GEM³⁰

36.250.87.0065

Size: 40x40 h 23 mm
Volume: 30 ml



GEM¹⁰⁰

36.206.87.0065

Size: 61x61 h 30 mm
Volume: 100 ml



GEM¹⁰⁰⁰

38.335.87.0065

Size: 160x160 h 50 mm
Volume: 1000 ml



MICRO GEM⁵

36.228.87.0065

Size: 23x23 h 13 mm
Volume: 5 ml



GEM⁶⁰⁰

38.334.87.0065

Size: 132x132 h 40 mm
Volume: 600 ml



PILLOW STYLE

MIGNON PILLOW³⁰

36.251.87.0065

Size: 58x29 h 23 mm
Volume: 30 ml



PILLOW⁸⁰

36.165.99.0065

Size: 82x43 h 32 mm
Volume: 80 ml



JR. PILLOW⁶⁰⁰

32.801.87.0065

Size: 190x73 h 60 mm
Volume: 600 ml



MR. PILLOW¹⁰⁰⁰

32.802.87.0065

Size: 217x94 h 70 mm
Volume: 1000 ml



ROUND STYLE

MICRO STONE⁵

36.226.87.0065

Size: Ø26 h 12 mm
Volume: 5 ml



GLOBE²⁶

36.164.87.0065

Size: Ø45 h 20 mm
Volume: 26 ml



ECLIPSE⁶⁰⁰

20.376.87.0065

Size: Ø140 h 43 mm
Volume: 600 ml



UNIVERSO¹²⁰⁰

20.349.87.0065

Size: Ø 180 h 50 mm
Volume: 1200 ml



STONE⁸⁵

36.163.87.0065

Size: Ø65 h 30 mm
Volume: 85 ml



ECLIPSE¹⁰⁰⁰

28.201.87.0065

Size: Ø180 h 45 mm
Volume: 1000 ml



NEW STYLE

EYE¹²⁰⁰

30.373.87.0065

Size: 250x140 h 65 mm
Volume: 1200 ml



GAME¹²⁰⁰

20.370.87.0065

Size: Ø 180 h 50 mm
Volume: 1200 ml



INCONTRO⁷⁵⁰

20.367.87.0065

Size: Ø 160 h 50 mm
Volume: 750 ml



KIT ETERNITY¹⁸⁰⁰

25.368.87.0065

Size: Ø 220 h 72 mm
Volume: 1800 ml



KIT MILLE BOLLE¹³⁰⁰

25.994.99.0065

Set 3 pz/pcs
Size: 300x100 h 36 mm
Volume: 1300 ml



Stampo in silicone
Silicone Mould



Supporto in plastica
Plastic support



Tappeto in silicone
Silicone Mat

KIT SAHARA¹²⁵⁰

25.993.99.0065

Set 3 pz/pcs
Size: 300x100 h 36 mm
Volume: 1250 ml



Stampo in silicone
Silicone Mould



Supporto in plastica
Plastic support



Tappeto in silicone
Silicone Mat

SQUARE SPHERE¹²⁰⁰

30.364.87.0065

Size: 160x160 h 60 mm
Volume: 1200 ml



In collaboration with
Pastry Chef Alexandre Bordeaux



KIT ETOILE⁷²⁰

25.742.87.0065

Set 2 pz/pcs
Size: Star Ø 96 h 55 mm
Tips 75x48 h 52 mm
Volume: 720 ml



Tre Cime¹²⁰



Tre Cime⁶⁵⁰



In collaboration with
Pastry Chef Martin Troi



TRE CIME¹²⁰

36.249.87.0065

Size: 120x45 h 65 mm
Volume: 120 ml



Tre cime di dolcezza, tre cime di sapore, un inedito incontro tra la grandezza del gusto e la maestosità del panorama dolomitico. Lo stampo TRE CIME120 di Silikomart Professional è composto da sei cavità da 120 ml ciascuna ed è stato studiato per dare forma al fascino dello scenario montano che potrà essere assaporato ad ogni morso.

Three peaks of sweetness, three peaks of flavour, an innovative encounter between the greatness of the taste and the majesty of the Dolomite landscape. TRE CIME120 mould by Silikomart Professional is provided with six cavities (120 ml each) and has been designed to give shape to the mountain scenery and let you taste its charm at every bite.



TRE CIME⁶⁵⁰

20.372.87.0065

Size: 210x80 h 110 mm
Volume: 650 ml



Tre cime di dolcezza, tre cime di sapore, un inedito incontro tra la grandezza del gusto e la maestosità del panorama dolomitico. Lo stampo TRE CIME di Silikomart Professional, con un volume totale di 650 ml, è stato studiato per dare forma al fascino dello scenario montano che potrà essere assaporato ad ogni morso.

Three peaks of sweetness, three peaks of flavour, an innovative encounter between the greatness of the taste and the majesty of the Dolomite landscape. TRE CIME mould by Silikomart Professional, with a total volume of 650ml, has been designed to give shape to the mountain scenery and let you taste its charm at every bite.



RUBEN¹²⁰

36.245.87.0065

Size: 114x57 h 45 mm
Volume: 120 ml



In collaboration with
Pastry Chef Roberto Rinaldini

ECLIPSE⁶⁰⁰

20.376.87.0065

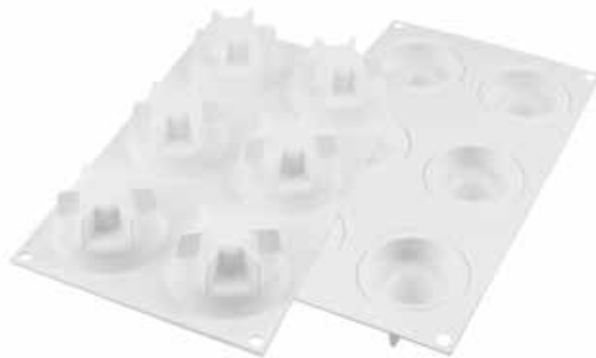
Size: Ø 140 h 43 mm
Volume: 600 ml



GAME¹²⁰

25.239.87.0065

Size: Ø 65 h 40 mm
Volume: 120 ml



GAME¹²⁰⁰

20.370.87.0065

Size: Ø 180 h 50 mm
Volume: 1200 ml



INCONTRO⁷⁵⁰

20.367.87.0065

Size: Ø 160 h 50 mm

Volume: 750 ml



Silikomart Professional è stata scelta dal team Italia composto da Fabio Orlando, Giuseppe Russi, Matteo Cutolo ed Enrico Casarano, per sviluppare lo stampo Incontro con cui ha conquistato l'oro al Campionato del Mondo di Pasticceria, Gelateria, Cioccolateria - FIPGC 2017.

Silikomart Professional was selected by the Italian team to develop the mould Incontro with whom Fabio Orlando, Giuseppe Russi, Matteo Cutolo and Enrico Casarano, won during the The World Trophy of Pastry, Ice Cream, Chocolate – FIPGC 2017



Team Italia:
The coach Fabio Orlando, Giuseppe Russi, Matteo Cutolo ed Enrico Casarano.

EYE¹²⁰⁰

30.373.87.0065

Size: 250x140 h 65 mm

Volume: 1200 ml



CUTTER INCLUDED

Silikomart Professional è stata scelta dal team Francia per sviluppare lo stampo che ha permesso a Jean Jacques Borne (team manager), Julien Jallat, Guillaume Abreuveir e Nabil Barina di vincere il premio speciale di miglior torta moderna durante il Campionato del Mondo di Pasticceria, Gelateria, Cioccolateria.

Silikomart Professional has been selected by the France team to develop the mould that has allowed Jean Jacques Borne (team manager), Julien Jallat, Guillaume Abreuveir and Nabil Barina to win the special award for best modern cake during The World Trophy of Pastry, Ice Cream, Chocolate.



Team Francia:
Jean Jacques Borne, Julien Jallat, Guillaume Abreuveir e Nabil Barina

REGISTERED DESIGN
© 2012 - Silikomart all rights reserved

BANDONEÓN¹⁸⁰⁰

20.375.87.0065

Size: 256x95 h 87 mm

Volume: 1800 ml



Silikomart Professional è stata scelta dal Team Argentina per sviluppare il kit con cui ha realizzato la torta gelato al Campionato Mondiale della Gelateria 2018.

Silikomart Professional has been chosen by the Argentina team in order to design the kit used to make the gelato cake at Gelato World Cup 2018.



Team Argentina: Maximiliano Maccarrone
Eduardo Zacaria, Ariel Segesser
Erica Rodriguez, Ruben Darre, Sergio Mercado

KIT ETERNITY¹⁸⁰⁰

25.368.87.0065

Set 2 pz/pcs

Size: Ø 220 h 72 mm

Volume: 1800 ml



Silikomart Professional è stata scelta dal Team Spagna per sviluppare il kit con cui ha realizzato la torta gelato al Campionato Mondiale della Gelateria 2018.

Silikomart Professional has been chosen by the Spanish team in order to design the kit used to make the gelato cake at Gelato World Cup 2018.



Team Spagna: Adolfo Romero Rodriguez,
Marc Pique Casas, Jordi Gullen Muñoz,
Marc Balaguer Fabra, José Manuel
Marcos Candela, Miguel Señorís Leiva



CAMPIONI DEL MONDO 2016

THE WORLD CHAMPIONS 2016

Silikomart Professional è stata scelta dal team Italia per sviluppare il kit che gli ha permesso di realizzare l'entremet "The Bloop" Campione del Mondo. La squadra italiana composta da Sara Accorroni e Luigi Bruno D'Angelis dopo duri mesi di lavoro e allenamenti sotto l'esperta ed attenta guida dei team manager Roberto Rinaldini, Davide Malizia e Mario Romani ha conquistato l'oro a Parigi ai Mondial Des Arts Sucrés 2016. Il Kit Canto della Sirena è composto da 3 elementi: uno stampo in silicone per realizzare una preparazione dal volume di 1085 ml, un supporto in plastica per garantire una maggiore stabilità dello stampo in fase di realizzo e un tappeto in silicone dalla originale trama ondulata.

**Un grazie di cuore al Team Italia da Silikomart Professional: quando il
Made in Italy fa la vera differenza!**

Silikomart Professional has been chosen by the Italian team in order to design the kit used to make the World Champion entremet "The Bloop". The Italian team, composed by Sara Accorroni and Luigi Bruno D'Angelis, after many months of hard work and trainings and under the expert and diligent guidance of the team managers Roberto Rinaldini, Davide Malizia and Mario Romani, has conquered the gold medal at Mondial Des Arts Sucrés 2016 in Paris. Kit Canto della Sirena is composed by 3 elements: one silicone mould to make a preparation (1085 ml volume), one plastic support to guarantee a better stability of the mould during the preparation and one silicone mat with a very original weavy weft.

**A big thank to the Italian Team by Silikomart Professional: when the
Made in Italy makes the real difference!**

KIT CANTO DELLA SIRENA

25.995.99.0065

Set 3 pz/pcs

Size: 300x100 h 36 mm

Volume: 1300 ml



Stampo in silicone
Silicone Mould



Supporto in plastica
Plastic support



Tappeto in silicone
Silicone Mat





CAMPIONI DEL MONDO 2015

THE WORLD CHAMPIONS 2015

Il magic team composto da Fabrizio Donatone, Francesco Boccia e Emmanuele Forcone, dopo duri mesi di lavoro e allenamenti ha conquistato l'oro a Lione alla Coppa del Mondo della Pasticceria 2015. Dopo la competizione il Team Italia ha deciso di affidare a Silikomart Professional la realizzazione di due kit che permettono di riprodurre gli entremet alla frutta e al cioccolato campioni del mondo. Questa vittoria è stata un grande motivo d'orgoglio per tutto il settore, per il Made in Italy nel mondo e per Silikomart Professional.

Un grazie di cuore al Team Italia da Silikomart Professional: quando il Made in Italy fa la vera differenza!

The magic team composed by Fabrizio Donatone, Francesco Boccia and Emmanuele Forcone, after months of hard work and training, won the golden medal at the Pastry World Cup 2015 in Lyon. After the competition the Italian Team decided to entrust Silikomart Professional the creation of two kits to accurately reproduce the fruit and the chocolate entremets winners of the world's cup. This victory has been a great source of pride for the entire sector, for the Made in Italy in the world and for Silikomart Professional.

A big thank to the Italian Team by Silikomart Professional: when the Made in Italy makes the real difference!



1000 ml

WATCH THE VIDEO



600 ml

KIT MAGIA DEL TEMPO¹⁰⁰⁰

25.955.99.0065

Size: Ø 185 h 60 mm
Volume: 1000 ml



CUTTER INCLUDED



KIT MAGIA DEL TEMPO⁶⁰⁰

25.954.99.0065

Size: Ø 155 h 50 mm
Volume: 600 ml



CUTTER INCLUDED



Tagliapasta doppio uso / Double use cutter

Inserto - Insert



Base - Base



Separatore per doppio glassaggio / Separator for double colours icing



Utilizzo / Use:



- Versare il cioccolato nello stampo per realizzare la camicia
- *Fill the mould with the chocolate to make a shell*



- Eliminare il cioccolato in eccesso
- *Remove the chocolate in excess*



- Riempire per 1/4 lo stampo con la preparazione scelta
- *Fill 1/4 of the mould with th preparation*



- Coppare il pandispagna con il tagliapasta interno
- *Cut the sponge base with the inside cutter*



- Rimuovere il pan di spagna in eccesso
- *Remove the sponge base in excess*



- Inserire l'inserto in pandispagna
- *Insert the sponge base*



- Riempire fino a 2/4 lo stampo con la preparazione scelta
- *Fill till 2/4 of the mould with the preparation*



- Riempire fino a 3/4 lo stampo con la preparazione scelta
- *Fill till 3/4 of the mould with the preparation*



- Inserire in pandispagna
- *Insert the sponge base*



- Completare il riempimento
- *Fill the mould to the top*



- Coppare il pandispagna con il tagliapasta esterno
- *Cut the sponge base with the outside cutter*



- Rimuovere il pan di spagna in eccesso
- *Remove the sponge base in excess*



- Chiudere con il pandispagna e abbattere
- *Cover with sponge base and put in the blast chiller*



- Sformare il prodotto
- *Unmould*



- Posizionare il separatore per doppio glassaggio
- *Place the Plastic Separator on the cake*



- Procedere alla glassatura esterna
- *Ice the outside part*



- Completare con la glassatura interna
- *Ice the inside part*



- Togliere il separatore
- *Remove the Plastic Separator*

KIT ALI DI FATA

25.956.99.0065

Set 5 pz/pcs
Size: 55 x 250 h 48 mm
Volume: 1400 ml



WATCHTHEVIDEO



Supporto in plastica
Plastic support



Base / Base
Size: 215x250 h 13,5 mm
Volume: 725 ml



Tappeto ondulato / Wavy mat
Size: 215x250 h 7,35 mm

Inserto Grande - Big Insert
Size: 55x250 h 48 mm
Volume: 550 ml

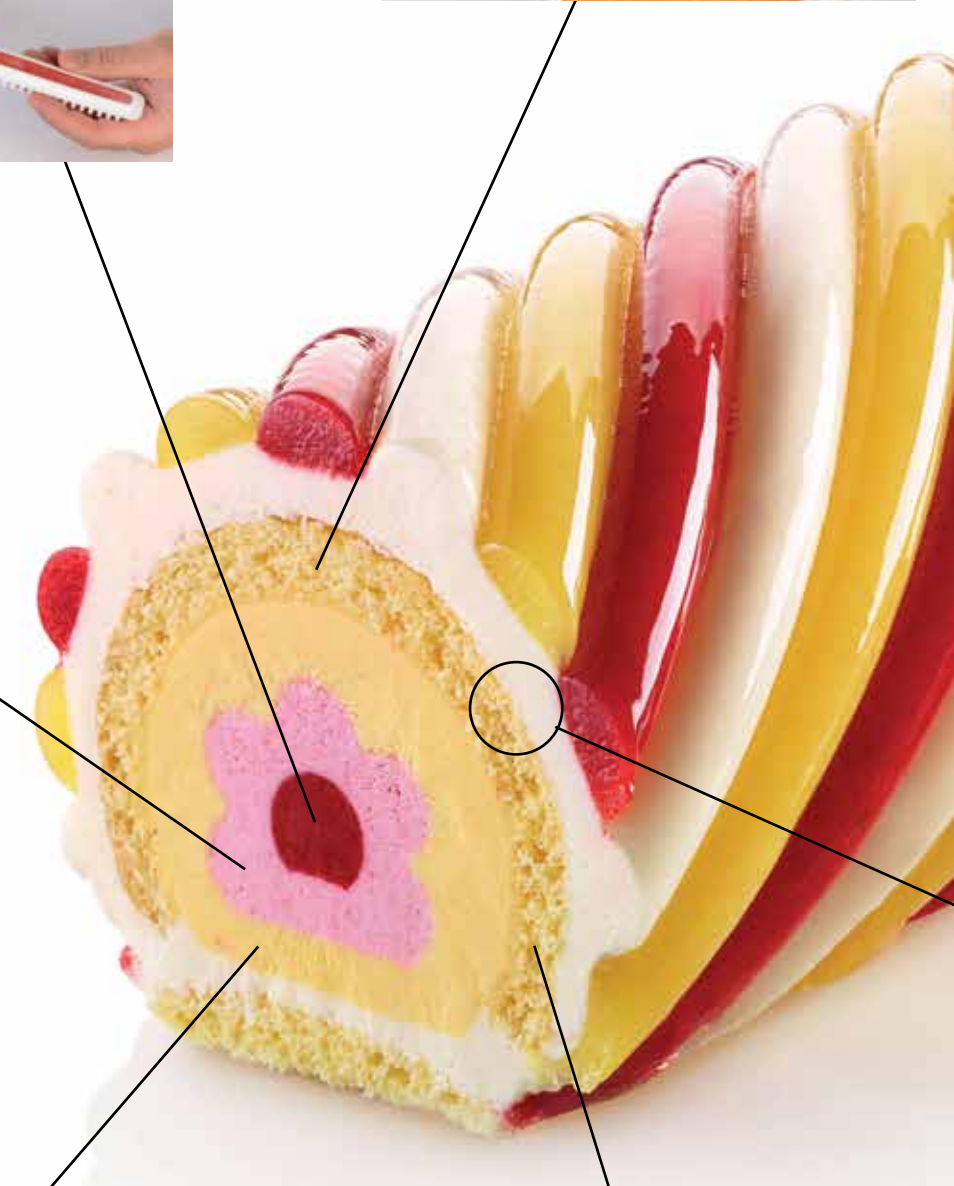


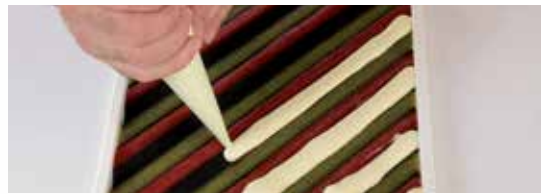
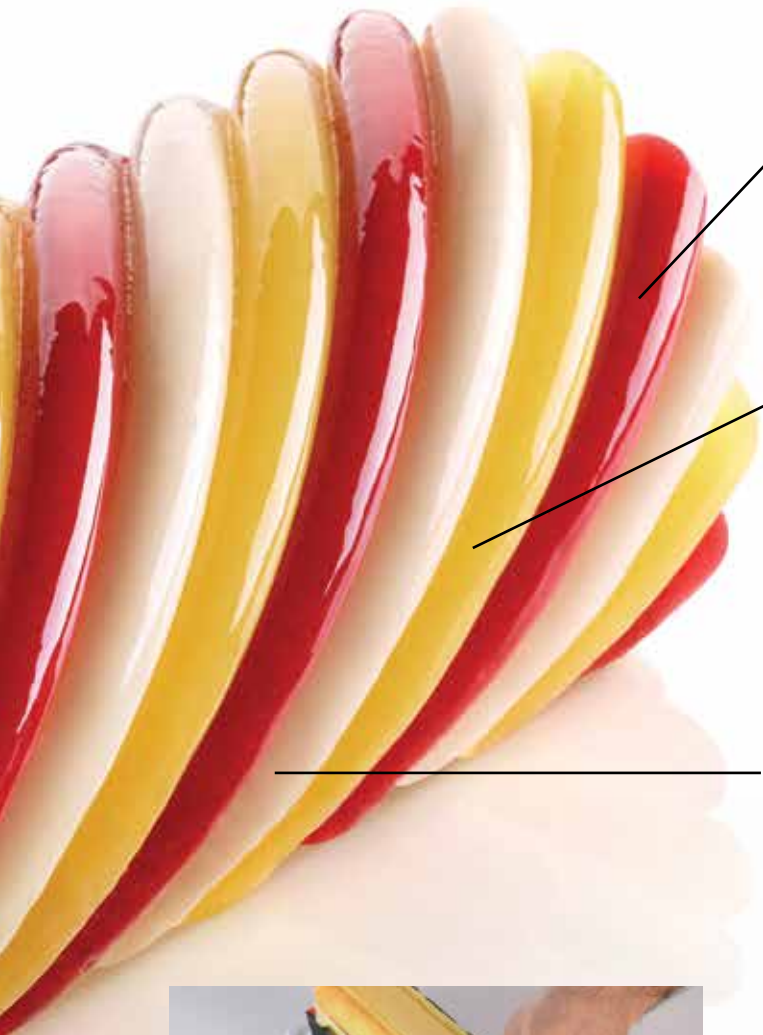
Pistillo - Pistillios
Size: 14,5x250 h 13,5 mm
Volume: 40 ml



Inserto fiore - Flower insert
Size: 38x250 h 31 mm
Volume: 220 ml

KIT ALI DI FATA





Utilizzo / Use:



- Riempire la Base con la preparazione per il pan di spagna. Livellare e infornare.
- Fill the Base mould with the sponge base preparation. Level and put in the oven



- Sformare
- Unmould



- Riempire lo stampo Inserto Pistillo con la preparazione scelta. Abbattere
- Fill the Insert Pistil mould with the preparation. Put in the blast chiller



- Riempire metà dello stampo Inserto Fiore con la preparazione scelta.
- Fill half of the Insert Flower mould with the preparation



- Sformare l'inserto pistillo
- Unmould the Insert Pistil



- Inserire l'inserto pistillo nello stampo Inserto Fiore.
- Put the insert pistil inside the Insert Flower mould



- Completare il riempimento dello stampo Inserto Fiore.
- Fill the Insert Flower mould to the top



- Livellare e abbattere
- Level and put in the blast chiller



- Sformare
- Unmould the flower insert



- Riempire lo stampo Inserto Grande per 1/3 con la preparazione scelta.
- Fill 1/3 of the Big Insert mould with the preparation



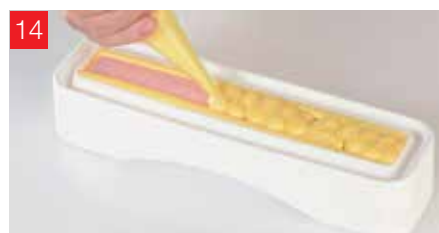
- Con la sac à poche realizzare delle linee tra i petali dell'inserto fiore.
- With a piping bag make some stripes on the flower insert



- Inserire l'inserto fiore nell'inserto grande
- Put the flower insert inside the Big Insert mould



- Inserire l'inserto fiore nell'inserto grande.
- Fill the Big Insert mould to the top



- Completare il riempimento dello stampo Inserto Grande.
- Level it



- Livellare e abbattere.
- Level and put in the blast chiller



- Sformare.
- Unmold



- Con la sac à poche applicare la preparazione scelta sul pan di spagna.
- With a piping bag put some preparation on the sponge base



- Livellare.
- Level



- Posizionare al centro del pan di spugna l'inserto grande.
- Put the big insert in the middle of the sponge base



- Posizionare il Tappeto Ondulato sulla Base.
- Put the Wavy Mat on the Base mould



- Inserire con la sac à poche la prima gelatina ogni tre onde del Tappeto.
- With a piping bag put the first gelatin every three waves of the Wavy Mat



- Inserire con la sac à poche la seconda gelatina ogni tre onde del Tappeto.
- With a piping bag put the second gelatin every three waves of the Wavy Mat



- Completare il riempimento con la terza preparazione.
- Fill the Wavy Mat with the third preparation



- Livellare e abbattere.
- Level and put in the blast chiller



- Con un tool a lama percorre i bordi della base.
- With a blade tool trace the border of the Base mould



- Sformare.
- Unmould



- Posizionare il Tappeto Ondulato nel Supporto Inferiore.
- Put the Wavy Mat on the Plastic Support



- Inserire l'inserto grande.
- Put in the big insert



- Far aderire il Tappeto Ondulato all'inserto grande.
- Make the Wavy Mat and the big insert stick together



- Chiudere con il Sostegno Superiore.
- Cover with the Plastic Support



- Riempire con la preparazione scelta.
- Fill with the preparation to the top



- Chiudere con il pan di spugna e abbattere.
- Cover with sponge base and put in the blast chiller



- Togliere il Supporto Superiore.
- Take off the Plastic Support



- Estrarre il tronchetto con il Tappeto.
- Unmould the log with the Wavy Mat



- Sformare delicatamente il Tappeto.
- Take delicately off the Wavy Mat



- Spruzzare con gelatina neutra.
- Sprinkle with neutral gelatin

KIT TRINITY¹⁴⁰⁰

25.998.87.0065

Set 3 pz/pcs
Size: Ø 200 h 57 mm
Volume: 1400 ml



Silikomart Professional è stata scelta dal team USA per sviluppare il kit con il quale William Folz, Victor Dagatan e Rabii Saber hanno partecipato alla Coupe du Monde de la Pâtisserie 2017

Silikomart Professional was selected by the USA team to develop the kit with whom William Folz, Victor Dagatan and Rabii Saber competed in the Coupe du Monde de la Pâtisserie 2017



The coach Gilles Renusson, Victor Dagatan, Rabii Saber and William Folz

TESORO¹³⁰⁰

25.351.87.0065

Set 2 pz/pcs
Size: 170x104 h 80 mm
Volume: 1300 ml



Silikomart Professional è stata scelta dal team UK per sviluppare lo stampo con cui Florian Poirot, Chris Zammit e Andrew Blas hanno partecipato alla Coupe du Monde de la Pâtisserie 2017

Silikomart Professional was selected by the UK team to develop the mould with whom Florian Poirot, Chris Zammit and Andrew Blas competed at Coupe du Monde de la Pâtisserie 2017



Chris Zammit, Florian Poirot, Andrew Blas and the coach Martin Chiffers

WATER DROP¹²⁰⁰

20.345.87.0065

Size: Ø 180 h 60 mm
Volume: 1200 ml



Silikomart Professional è stata scelta dal team Belgio per sviluppare lo stampo che ha permesso a Nicolas Arnaud, David Redon e Frédéric Dever di realizzare la torta al cioccolato durante la Coupe du Monde de la Pâtisserie 2017

Silikomart Professional was selected by the Belgian team to develop a mould with whom Nicolas Arnaud, David Redon and Frédéric Dever created the chocolate cake at the Coupe du Monde de la Pâtisserie 2017



Nicolas Arnaud, Frédéric Dever, David Redon and the coach Arnaud Szalies

BUBBLE CROWN¹⁰⁰⁰

25.997.87.0065

Set 3 pz/pcs
Size: Ø 180 h 60 mm
Volume: 1000 ml



Silikomart Professional è stata scelta dal team Singapore per sviluppare il kit con cui hanno gareggiato al Campionato Mondiale di Pasticceria Juniores tenutosi a Sigep 2017

Silikomart Professional has been selected by the Singapore team to develop the kit by whom the components competed at the World Pastry Juniores Championship held at Sigep 2017



Team Singapore: Lim Wei Hrn, the head coach Lim Hock Seng and Rachel Chong

KIT RED TAIL

25.991.87.0065

Set 3 pz/pcs

Size: Ø 240 h 65 mm

Volume: 2000 ml



Silikomart Professional è stata scelta dal team Italia per sviluppare il kit che gli ha permesso di realizzare la torta gelato Red Tail Campione del Mondo. Sotto l'esperta ed attenta guida del team manager Diego Crosara, rinomato pastry chef, la squadra italiana composta da Antonio Capuano, Luigi Tirabassi, Alberto Carretta e Amelio Mazzella di Regnella ha conquistato l'oro alla Coppa della Mondo della Gelateria 2016.

Silikomart Professional has been chosen by the Italian team in order to design the kit used to make the ice-cream cake Red Tail at Gelato World Cup 2016. Under the expert and meticulous eyes of the team manager Diego Crosara, famous pastry chef, the Italian team composed by Antonio Capuano, Luigi Tirabassi, Alberto Carretta and Amelio Mazzella di Regnella has won the gold medal at Gelato World Cup 2016.



The coach Diego Crosara, Antonio Capuano, Luigi Tirabassi, Alberto Carretta, Amelio Mazzella.

KIT FLAME

25.988.87.0065

Set 3 pz/pcs

Size: Ø 240 h 85 mm

Volume: 2000 ml



Piqué Casas Marc, Masià Berenger Mario, Sirvent López Antonio, Romero Rodríguez Adolfo Javier, Comes Prats Judit

Silikomart Professional è stata scelta dalla squadra spagnola per sviluppare il kit con cui ha realizzato la torta gelato al Campionato Mondiale della Gelateria 2016.

Silikomart Professional has been chosen by the Spanish team in order to design the kit used to make the gelato cake at Gelato World Cup 2016.

KIT DIAMOND CROWN

25.985.87.0065

Set 3 pz/pcs
Size: Ø 240 h 75 mm
Volume: 2000 ml



Silikomart Professional è stata scelta dalla squadra Argentina per sviluppare il kit con cui ha realizzato la torta gelato al Campionato Mondiale della Gelateria 2016.

Silikomart Professional has been chosen by the Argentinian team in order to design the kit used to make the gelato cake at Gelato World Cup 2016.



Darre Ruben Omar, Segesser Ariel,
Celentano Daniel Miguel,
Rodriguez Erica Paula, Zacaria Eduardo Nestor

KIT SYMPHONY

25.992.87.0065

Set 3 pz/pcs
Size: Ø 240 h 47 mm
Volume: 1400 ml



Silikomart Professional è stata scelta dalla squadra Svizzera per sviluppare il kit con cui ha realizzato la torta gelato al Campionato Mondiale della Gelateria 2016.

Silikomart Professional has been chosen by the Swiss team in order to design the kit used to make the gelato cake at Gelato World Cup 2016.



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

Cubik



Cloud



CUBIK¹⁴⁰⁰

20.343.87.0065

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



Nonostante la sua semplicità geometrica CUBIK di Silikomart Professional è un prodotto di forte impatto emozionale ed estremamente versatile. Con la sua capienza di 1400 ml è adatto a molteplici preparazioni. Una forma curiosa ma allo stesso tempo elegante nel suo design minimale.

In spite of its geometric simplicity, CUBIK by Silikomart Professional is extremely versatile, a product of strong emotional effect. Thanks to its capacity -1400 ml- it is suitable for many creations. A curious but elegant shape at the same time with its minimalistic design.



In collaboration with
Pastry Chef Dinara Kasko



CLOUD¹⁶⁰⁰

20.341.87.0065

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



Simbolo di cambiamento e movimento, la nuvola da sempre evoca qualcosa di soffice, leggero e delicato. È a questo che si ispira il design unico di CLOUD, lo stampo in silicone di Silikomart Professional dal volume di 1600 ml, adatto ad un uso tanto in abbattitore quanto in forno, per realizzazioni impeccabili.

Symbol of changes and movement, the cloud always recalls to something soft, light and gentle. Cloud, and its unique design, gets inspiration from all this. CLOUD, the silicone mould by Silikomart Professional, with a volume of 1600 ml is suitable for both baking and blast chilling, guaranteeing flawless results.



In collaboration with
Pastry Chef Dinara Kasko



YIN YANG²⁵⁰⁰

20.342.87.0065

Set 2 pz/pcs

Size: 245 x 195 h 50 mm

Volume: 2500 ml



Yin e Yang è il simbolo della dualità esistente in ogni elemento dell'Universo: due entità opposte ma complementari che formano la perfezione, anche nel gusto. È proprio a questo che si ispira YIN YANG, lo stampo di Silikomart Professional composto da due stampi da 1250 ml ciascuno. YIN YANG fonde sapientemente eleganza, versatilità e garantisce risultati eccellenti.

Yin Yang is the symbol of the existing duality of every elements in the Universe: two opposites but complementary entities that gives life to perfection, also in taste. This is what YIN YANG, the mould by Silikomart Professional, is inspired by. It is composed by two moulds with a volume of 1250 ml each. YIN YANG fuses together elegance, versatility and guarantees flawless results.



MOONLIGHT SONATA¹⁰⁰⁰

20.350.87.0065

Size: 230 x 178 h 53 mm

Volume: 1000 ml



In collaboration with
Pastry Chef Nina Tarasova

Le diverse consistenze e i diversi sapori si armonizzano come le dolci note di una sonata al chiaro di luna. L'equilibrio nel contrasto ha guidato i designer Silikomart Professional nella realizzazione di Moonlight Sonata. Lo stampo, dalla forma delicata ed elegante, è perfetto per le vostre creazioni più ispirate per una sinfonia che incanterà fin dal primo assaggio.

Different textures and different tastes harmonize them like the sweet notes of a sonata under the moonlight. The search of balance in the contrast leded Silikomart Professional designers during the creation of Moonlight Sonata. Le mould with its delicate and elegant shape is perfect for your most inspired creations that will charm everybody from the very first taste.



UNIVERSO¹²⁰⁰

20.349.87.0065

Size: Ø 180 h 50 mm

Volume: 1200 ml



Semplicemente il tutto in un'unica forma. Linee armoniche, tondeggianti e avvolgenti per questo stampo che nella sua apparente semplicità potrà racchiudere un mondo, anzi un universo di sapori. Lasciatevi stupire dalla sua infinita versatilità sia per preparazioni cotte che per semifreddi.

Simply everything in one shape. Harmonious, roundish and enveloping lines designed for this mould that in its seeming simplicity would contain a world, or even better an universe of tastes. Let you surprise by its endless versatility in baked preparations as well as in cold preparations.



ARMONIA

28.202.87.0065

Size: Ø 180-40 h 50 mm

Volume: 1000 ml



Onde eleganti avvolgono delicate note di gusto. Stile ed eleganza, ecco ciò che contraddistingue questo stampo dalla forma inconfondibile. Realizzato in collaborazione con il Team Italia composto dal presidente Gino Fabbri, il capitano Lucca Cantarin, Francesco e Marcello Boccia e l'allenatore Alessandro Dalmasso, ARMONIA si presta a preparazioni in versione gelato ma anche in cotto, garantendo risultati impeccabili.

Elegant waves wrap delicate notes of taste. Style and elegance, that's what distinguishes this mould with a unique shape. Created in collaboration with the Team Italia composed by the president Gino Fabbri, the captain Lucca Cantarin, Francesco and Marcello Boccia and the coach Alessandro Dalmasso, ARMONIA is perfect for ice cream but also baked preparations, ensuring flawless results.



INSERT DECOR ROUND



28.001.87.0065



Utilizzo / Use:



- Riempire con il primo preparato 1/3 dello stampo Armonia
- Fill 1/3 of the Armonia mould with the first preparation



- Inserire il prodotto ottenuto dallo stampo Insert Decor Round nello stampo Armonia
- Put the preparation of the Insert Decor Round mould into the Armonia mould



- Completare con il secondo preparato
- Fill up the mould to the top with the second preparation



- Livellare
- Level



- Chiudere con il pan di spugna
- Cover with sponge base



- Sformare il prodotto
- Unmould

ECLIPSE

28.201.87.0065

Set 2 pz/pcs
Size: Ø 180 h 45 mm
Volume: 1000 ml



MINI TRUFFLES

36.172.87.0065



Essenziale, sinuosa, dalla forma bombata in tutta la sua superficie.

Eclipse si differenzia da tutti gli altri stampi per tortiera perchè dotata di due parti in silicone, una delle quali (A) estremamente flessibile e in grado di semplificare maggiormente la fase di sfornatura e di ridurre i tempi di produzione durante la lavorazione.

Essential, sinuous, with a round shaped surface. Eclipse differs from all the other baking pan moulds because it is equipped with two silicone parts, one of which (A) extremely flexible, apt to further simplify the phase of unmould and to reduce the time of production during the processing.



Utilizzo / Use:



- Riempire con il primo preparato 1/3 della parte B dello stampo Eclipse
- Fill 1/3 of the part B of the Eclipse mould with the first preparation



- Inserire il pan di spagna (SQ012 - Disco)
- Put the sponge base (SQ012 - Disco)



- Chiudere lo stampo Eclipse con la parte A
- Close up the Eclipse mould with the part A



- Riempire lo stampo Eclipse con il secondo preparato
- Fill the Eclipse mould with the second preparation



- Chiudere con il pan di spagna
- Cover with sponge base



- Sformare il prodotto
- Unmould

VORTEX

27.848.87.0065

Size: Ø 180 h 48 mm

Volume: 960 ml



Un vortice di gusto! VORTEX è uno stampo dalla forma estremamente innovativa, caratterizzato da un motivo a spirale che conferisce alle preparazioni un tocco di grande originalità. Estremamente pratico e maneggevole, VORTEX risulta idoneo ad un uso tanto in abbattitore quanto in forno.

A vortex of taste! VORTEX is a mould with an extremely innovative shape, characterized by a spiral pattern that gives a touch of great originality to the preparations. Extremely practical and handy, VORTEX is suitable both for the blast chiller and the oven.



Utilizzo / Use:



- 1
- Riempire lo stampo con la preparazione scelta
 - Fill the mould with the preparation



- 2
- Sformare il prodotto
 - Unmould



- 3
- Decorare a piacere
 - Garnish with decorations at will

VAGUE

28.205.87.0065

Size: Ø 200 h 45 mm

Volume: 1100 ml



GLOBE

pag. 105

36.164.87.0065



Delicate e armoniche onde percorrono questa forma caratterizzata da un elegante motivo circolare pensato per creare dessert dalle inconfondibili vibrazioni di gusto. Adatto ad un uso tanto in abbattitore quanto in forno, VAGUE può essere inoltre accostato allo stampo GLOBE, con il quale realizzare golosi mignon da appoggiare sulla superficie delle creazioni per creare un disegno sinuoso e delicato che ricorda il movimento elegante di un sasso che si posa sull'acqua.

Fine and harmonious waves cover this mould characterized by an elegant round motif designed to create vibrant tasty desserts. Suitable both for baking and blast chiller, VAGUE can be combined with GLOBE mould to make exquisite small pastries to be placed on top of your desserts to create an elegant and sinuous drawing like a stone layed down in the water.



Utilizzo / Use:



- 1
- Riempire lo stampo con la preparazione scelta
 - Fill the mould with the preparation



- 2
- Sformare il prodotto
 - Unmould

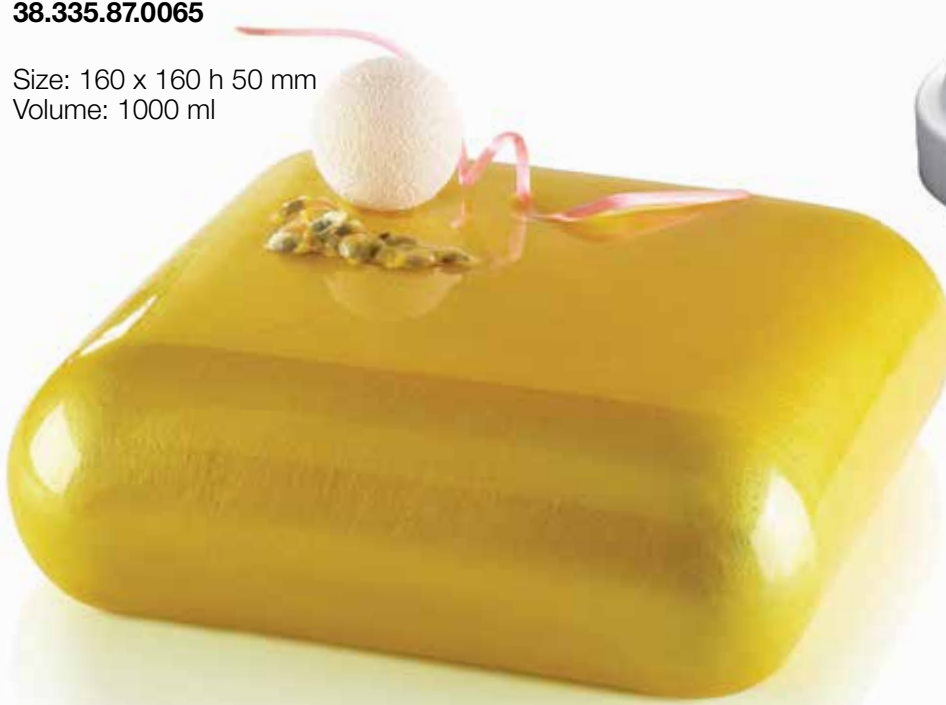


- 3
- Decorare a piacere
 - Garnish with decorations at will

GEM¹⁰⁰⁰

38.335.87.0065

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



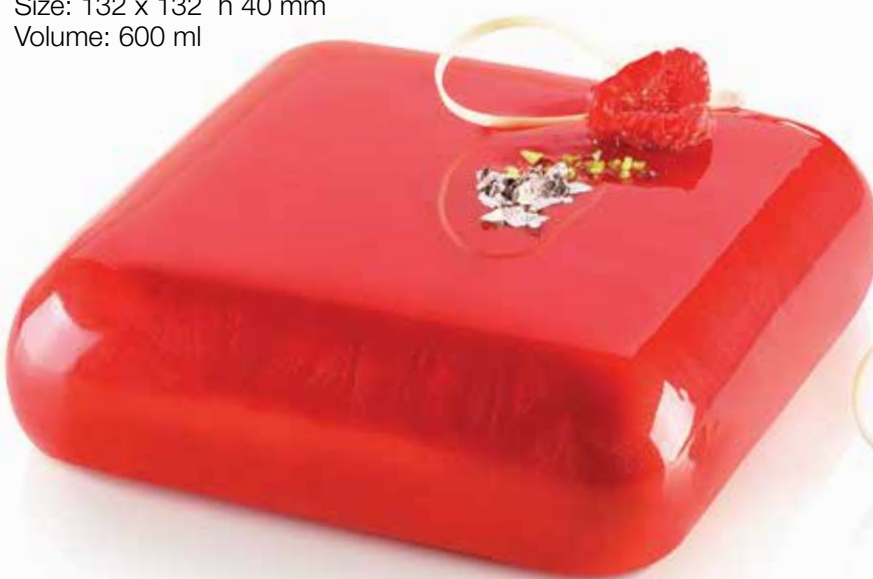
Il design è reso unico dalla speciale e innovativa bordatura sulla parte superiore che conferisce alle preparazioni una particolare forma arrotondata alla base. GEM1000 è uno stampo dalle svariate declinazioni, prestandosi in egual misura a preparazioni in versione gelato, semifreddo o cotta.

Its unique design is due to the special and innovative border placed in the upper part of the mould which gives a particular rounded shape to the base of preparations. GEM1000 is a very versatile mould, suitable for semifreddos, ice-creams and baked creations.

GEM⁶⁰⁰

38.334.87.0065

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



Illumina la tua vetrina con creazioni preziose dal taglio perfetto con GEM600. Classico e moderno allo stesso tempo, lo stampo Gem600 permette di realizzare preparazioni dal volume di 600 ml caratterizzate da uno stile semplice e armonioso.

Light your shop window up with precious and perfect creations with GEM600. Classic and modern at the same time, Gem 600 mould enables you to make preparations with a volume of 600 ml characterized by a simple and harmonious style.

*Stella
del
Circo*



STELLA DEL CIRCO

25.938.87.0065

Set 4 pz/pcs
Volume: 960 ml



Un perfetto esercizio di stile nato dal gioco tra equilibrio, gusto e forma. 4 stampi si uniscono in un'unica combinazione vincente. Costituito da 4 componenti: tre stampi in silicone alimentare 100% Made in Italy e un sostegno in plastica per garantire una maggiore stabilità in fase di realizzo.

A perfect style exercise born from the game of balance, taste and shape. 4 molds come together in one winning combination. It is composed by 4 pieces: 3 moulds 100% Made in Italy Food safe silicone and one plastic support to guarantee more stability during the realization stage.



Lo stampo è realizzato in collaborazione con il Team Italia composto da: il presidente Gino Fabbri, il capitano Lucca Cantarin, Francesco e Marcello Boccia e l'allenatore Alessandro Dalmaso. Team Italia, premiato alla Coupe du Monde de la Pâtisserie di Lione 2013.

The Kit is realized in collaboration with the Team Italia which is composed by: the president Gino Fabbri, the captain Lucca Cantarin, Francesco e Marcello Boccia and the trainer Alessandro Dalmaso. Team Italia, award winning at the Coupe du Monde de la Pâtisserie of Lione 2013.



A
ONE 270/50 h 50
 Size: 270 x 50 h 50 mm
 Volume: 584 ml



B
Plastic Support



C
ONE 280/60 h71
 Size: 280 x 60 h 71 mm
 Volume: 1000 ml



D
MINI TRUFFLES
 Size: Ø 32 mm h 28mm
 volume: 20ml

Utilizzo / Use:



- 1**
- Riempire con il primo preparato 1/3 dello stampo A
 - Fill 1/3 of the mould A with the first preparation



- 2**
- Completare con il secondo preparato
 - Fill up the mould to the top with the second preparation



- 3**
- Sformare il prodotto
 - Unmould the preparation



- 4**
- Inserire il sostegno in plastica B nello stampo C
 - Put the plastic support B in the mould C



- 5**
- Riempire con il terzo preparato 1/3 dello stampo C
 - Fill 1/3 of the mould C with the third preparation



- 6**
- Inserire il prodotto ottenuto dallo stampo A nello stampo C
 - Put the preparation of the mould A into the mould C



- 7**
- Togliere il supporto in plastica B dallo stampo C
 - Take off the plastic support B of the mould C



- 8**
- Sformare il prodotto
 - Unmould



- 9**
- Decorare a piacere con le preparazioni ottenute con lo stampo D
 - Garnish with the decorations made with the mould D at will

KIT LADY QUEEN

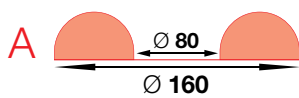
25.931.87.0065

Kit composto da/Kit composed by
 A 1 pz/pcs SAV 160/80
 B 1 pz/pcs SAV 180/60

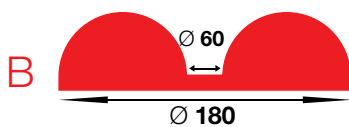
In collaboration with
 Pastry Chef Sonia Balacchi



SAV160



SAV180



KIT LADY QUEEN



Utilizzo / Use:



- Versare il preparato per l'inserto nello stampo SAV 160/80 h 40
- Fill the SAV 160/80 h 40 with the insert preparation



- Coprire e livellare e successivamente mettere lo stampo con il suo vassoio nell'abbattitore
- Cover and level it; put the mould with the corresponding tray into the shock freezer



- Sformare il prodotto così ottenuto
- Take the cake out of the mould



- Creare la base della SAV 180/60 h.50 con una preparazione a piacere
- Create the SAV base at will



- Inserire l'inserto realizzato con lo stampo SAV 160/80 h 40
- Put the cake-insert in the SAV160/80 h 40



- Inserire l'inserto nella TOR
- Put the cake-insert in the TOR



- Sformare il prodotto così ottenuto
- Take the cake out of the mould



- Glassare a piacere
- Cover the cake with icing



SAVARIN 160/1

27.716.87.0060

Size: Ø 160/80 h 40 mm
Volume: 532 ml



SAVARIN 160/6

25.716.87.0098

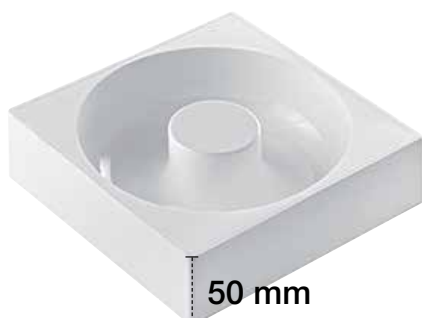
Set 6 pz/pcs
Size: Ø 160/80 h 40 mm
Volume: 532 ml



SAVARIN 180/1

27.818.87.0060

Size: Ø 180/60 h 50 mm
Volume: 981 ml



SAVARIN 180/6

25.818.87.0098

Set 6 pz/pcs
Size: Ø 180/60 h 50 mm
Volume: 981 ml



SAVARIN¹¹⁵

27.711.87.0065

Size: Ø 115/30 h 40 mm
Volume: 345 ml



SAVARIN 115/12

25.711.87.0098

Set 12 pcs
Size: Ø 115/30 h 40 mm
Volume: 345 ml



PARADISE¹⁵⁰⁰

27.227.87.0065

Size: Ø 220/70 h 60 mm

Volume: 1500 ml



In collaboration with
Team Italia: Ernst Knam, Filippo Novelli, Leonardo
Ceschin, Francesco Falasconi, Pierpaolo Magni

Campione del mondo! Premiato alla coppa del Mondo della Gelateria 2012, PARADISE consente di realizzare in modo pratico e veloce una torta sezionabile in 14 porzioni. Lo stampo è ideale per torte gelato, semidifreddi ma anche per preparazioni da forno. E per un ulteriore tocco di originalità, è possibile abbinare le preparazioni ottenute con PARADISE alle decorazioni realizzate con INSERT DECOR ROUND!

World champion! Awarded to the World Cup of Ice Cream 2012, PARADISE allows to make in a practical and fast way a cake sectioned into 14 portions. The mould is ideal for ice-cream cakes, semidifreddos but also for baked preparations. And for an extra touch of originality, you can match the preparations created with PARADISE with the decorations made with INSERT DECOR ROUND!

INSERT DECOR ROUND



28.001.87.0065



Utilizzo / Use:



- Versare il preparato nello stampo Paradise
- Fill the BUC mould with the preparation



- Coprire e livellare e successivamente mettere lo stampo con il suo vassoio nell'abbattitore
- Cover and level it; put the mould with the corresponding tray into the shock freezer



- Sformare il prodotto così ottenuto
- Take the cake out of the mould



- Inserire il preparato per la decorazione in ID01 Round
- Fill the ID01 ROUND with the insert preparation



- Sformare il prodotto così ottenuto
- Take the cake out of the mould



- Inserire la decorazione
- Put the decoration on the cake

GENOISE¹⁵⁰⁰

27.196.87.0065

Size: Ø 190/160 h 67 mm

Volume: 1500 ml



SATURN¹²⁰⁰

27.207.87.0065

Size: Ø 200/70 h 45 mm

Volume: 1200 ml



Lo stampo per creazioni spaziali! Classica ed elegante, SATURN consente ai professionisti del gusto di realizzare facilmente preparazioni di alto livello estetico, da proporre in versione gelato, semifreddo ma anche in versione cotta.

The mould for space creations! Classic and elegant, SATURN allows professionals to easily make preparations of a high aesthetic level, to be proposed in ice cream, semifreddo but also baked version.

JR. PILLOW⁶⁰⁰

32.801.87.0065

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



TAGLIAPASTA DOPPIO USO DOUBLE USE CUTTER

**CUTTER
INCLUDED**



Tagliapasta Interno
Inside Cutter

Tagliapasta Esterno
Outside Cutter



Interno - Inside



Esterno - Outside

Utilizzo / Use:



- 1
- Riempire lo stampo Jr Pillow
 - Fill half of the mould with the preparation



- 2
- Coppare il pan di spugna con il tagliapasta interno
 - Cut the sponge base with the inside cutter



- 4
- Inserire il pan di spugna e completare il riempimento
 - Insert the sponge base



- 5
- Riempire lo stampo Jr Pillow
 - Fill up the mould to the top



- 6
- Livellare e abbattere
 - Level and put in the blast chiller



- 7
- Sformare il prodotto
 - Unmould



- 8
- Coppare il pan di spugna con il tagliapasta esterno
 - Cut the sponge base with the outside cutter



- 9
- Posizionare la preparazione sulla base di pan di spugna
 - Put the preparation on the sponge base

MR. PILLOW¹⁰⁰⁰

32.802.87.0065

Size: 217 x 94 h 70 mm

Volume: 1000 ml



TAGLIAPASTA DOPPIO USO DOUBLE USE CUTTER

CUTTER
INCLUDED



Tagliapasta Interno
Inside Cutter

Tagliapasta Esterno
Outside Cutter



Interno - Inside



Esterno - Outside

Utilizzo / Use:



- Riempire lo stampo Mr Pillow
- Fill the Mr Pillow



- Inserire il prodotto ottenuto dallo stampo Jr Pillow nello stampo Mr Pillow
- Put the preparation of the Jr Pillow mould into the Mr Pillow mould



- Completare con il secondo preparato
- Fill up the mould to the top with the second preparation



- Chiudere con il pan di spugna
- Cover with sponge base



- Sformare il prodotto
- Unmould

AMORE⁶⁰⁰

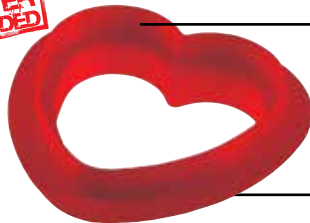
32.860.87.0065

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



TAGLIAPASTA DOPPIO USO
DOUBLE USE CUTTER

CUTTER INCLUDED



Tagliapasta Interno
Inside Cutter

Tagliapasta Esterno
Outside Cutter



Interno - Inside



Esterno - Outside

AMORE ORIGAMI⁶⁰⁰

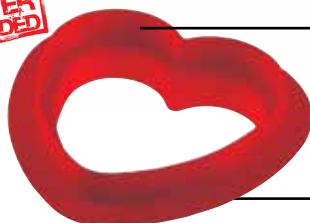
30.366.87.0065

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



TAGLIAPASTA DOPPIO USO
DOUBLE USE CUTTER

CUTTER INCLUDED



Tagliapasta Interno
Inside Cutter

Tagliapasta Esterno
Outside Cutter

In collaboration with
Pastry Chef Michaël Bartocetti
and Philippe Caccavelli



Interno - Inside



Esterno - Outside

TI AMO¹⁰⁰⁰

32.890.87.0065

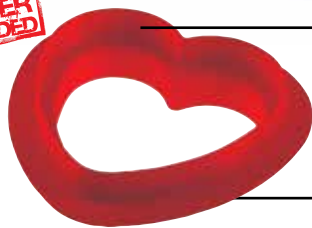
Size: 170 x 164 h 63 mm

Volume: 1000 ml



TAGLIAPASTA DOPPIO USO DOUBLE USE CUTTER

CUTTER INCLUDED



Tagliapasta Interno
Inside Cutter

Tagliapasta Esterno
Outside Cutter



Interno - Inside



Esterno - Outside

Utilizzo / Use:



- 1
- Riempire lo stampo con la preparazione scelta per metà
 - Fill half of the mould with the preparation



- 2
- Coppare il pan di spugna con il tagliapasta interno
 - Cut the sponge base with the inside cutter



- 3
- 4
- Inserire il pan di spugna e completare il riempimento
 - Insert the sponge base and fill up the mould to the top



- 5
- Livellare e abbattere
 - Level and put in the blast chiller



- 6
- Sformare il prodotto
 - Unmould



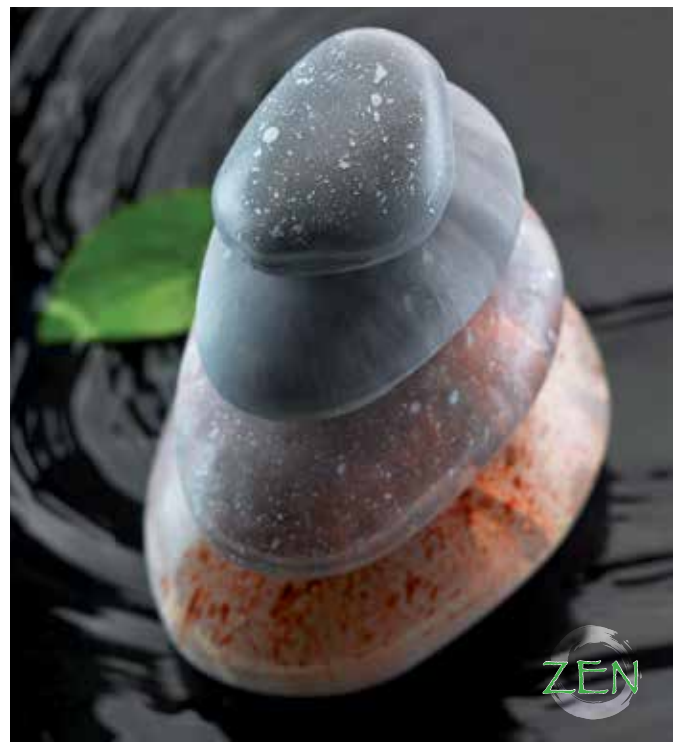
- 7
- Coppare il pan di spugna con il tagliapasta esterno
 - Cut the sponge base with the outside cutter



- 8
- 9
- Posizionare la preparazione sulla base di pan di spugna
 - Put the preparation on the sponge base



ZEN



Linee sinuose e perfette allo stesso tempo, proprio come lo sono quelle della natura, caratterizzano ZEN le esclusive forme di Silikomart Professional dalla flessibilità e design inconfondibili. Armonia ed equilibrio si fondono in questi innovativi e ricercati stampi, che coniugano la bellezza e la semplicità della natura all'esperienza e creatività del professionista. In dotazione, un funzionale tagliapasta per realizzare originali inserti e/o basi d'appoggio che si adattano perfettamente alla forma dello stampo. Gli stampi ZEN permettono di realizzare semifreddi, mousses e preparazioni in cotto, dalla forma liscia e perfettamente delineata, proprio come quella di un sasso levigato dall'acqua.

Sinuous and perfect lines, just as those of nature, distinguish ZEN the exclusive shapes by Silikomart Professional characterized by great flexibility and unique design. Beauty and simplicity merge with experience and creativity in these moulds, a perfect balance between harmony and proportions. The single moulds come with a functional cutter to make original inserts and/or supporting bases perfectly combinable with ZEN shape. ZEN moulds enables to make semifreddos, mousses and baked creations with a perfectly delineated shape, like the one of a pebble smoothed by water.

Utilizzo / Use:



- Riempire lo stampo con la preparazione scelta per metà
- Fill half of the mould with the preparation



- Coppare la gelatina con il tagliapasta interno
- Cut the gelatin with the inside cutter



- Inserire la gelatina
- Insert the gelatin



- Completare il riempimento
- Fill up the mould to the top



- Livellare e abbattere
- Level and put in the blast chiller



- Sformare il prodotto
- Unmould



- Coppare il pan di spagna con il tagliapasta esterno
- Cut the sponge base with the outside cutter



- Posizionare la preparazione sulla base di pan di spagna
- Put the preparation on the sponge base

ZEN³⁰⁰

38.333.87.0065

Size: 124 x 89 h 45 mm
Volume: 300 ml



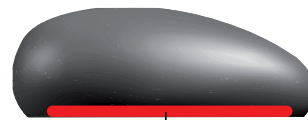
TAGLIAPASTA DOPPIO USO
DOUBLE USE CUTTER

CUTTER INCLUDED

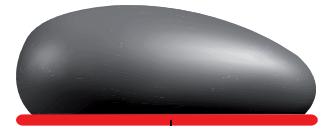


Tagliapasta Interno
Inside Cutter

Tagliapasta Esterno
Outside Cutter



Interno - Inside



Esterno - Outside

ZEN⁶⁰⁰

38.336.87.0065

Size: 155 x 114 h 58 mm
Volume: 600 ml



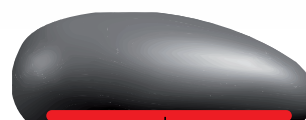
TAGLIAPASTA DOPPIO USO
DOUBLE USE CUTTER

CUTTER INCLUDED

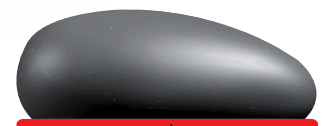


Tagliapasta Interno
Inside Cutter

Tagliapasta Esterno
Outside Cutter



Interno - Inside



Esterno - Outside

ZEN¹⁰⁰⁰

38.331.87.0065

Size: 182 x 143 h 68 mm
Volume: 1000 ml



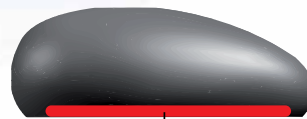
TAGLIAPASTA DOPPIO USO
DOUBLE USE CUTTER

CUTTER INCLUDED

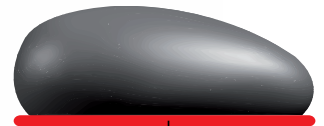


Tagliapasta Interno
Inside Cutter

Tagliapasta Esterno
Outside Cutter



Interno - Inside



Esterno - Outside

ZEN¹⁰⁰

36.193.99.0065

Size: 87 x 63 h 36 mm
Volume: 100 ml



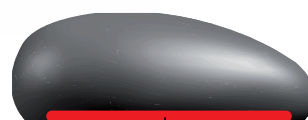
TAGLIAPASTA DOPPIO USO
DOUBLE USE CUTTER

CUTTER INCLUDED

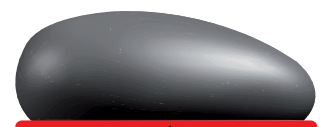


Tagliapasta Interno
Inside Cutter

Tagliapasta Esterno
Outside Cutter



Interno - Inside



Esterno - Outside

MATELASSÉ¹⁰⁰⁰

22.865.87.0065

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



Per preparazioni da copertina! Alta moda e design si fondono con creatività in questa forma di tendenza, che coniuga linee dolci a rotondità smussate in uno stampo destinato a preparazioni...da passerella! Studiato per reinterpretare con stile ed originalità le creazioni del professionista, MATELASSÉ è dotato al suo interno di una speciale bordatura in grado di conferire una forma radicalmente innovativa alle creazioni e che, inoltre, agevola notevolmente la fase di smodellamento.

For cover preparations! High fashion and design come together in this trendy shape, which combines soft lines to smoothed curves into a mould designed for... catwalk preparations! Crafted for reinterpreting with style and originality the creations of the professional, MATELASSÉ is equipped with a special border that confers creations a radically innovative shape and that, moreover, greatly facilitates the unmoulding phase.



BUBBLES¹⁴⁰⁰

27.201.87.0065

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



Linee morbide e rotondeggianti contraddistinguono il sinuoso BUBBLE, lo stampo di Silikomart Professional che permette di realizzare creazioni dal volume di 1400 ml dall'estetica e dal gusto inconfondibili. Resistente a temperature che vanno da -60°C a +230°C, BUBBLE è indicato per la più ampia gamma di preparazioni, da semifreddi fino a creazioni in cotto.

Curvy and roundish lines distinguish BUBBLE, the new mould by Silikomart Professional which enables you to make unique sinuous creations of a volume of 1400 ml. BUBBLE is resistant to temperature ranges between -60°C (-76°F) and +230°C (+446°F), therefore it is suitable both for baking and blast chiller.



TASTE PUZZLE

72.343.99.0065

Size: Single Letter 17 x 30 h 5 mm

TASTE PUZZLE è un kit composto da due barre e da un abbecedario realizzati in silicone platinico, pensato per comporre delle scritte da applicare ai gelati direttamente con dei gusti naturali, evitando così di utilizzare i classici segnagusto in plastica. Ecologico, pratico e funzionale, con TASTE PUZZLE potrete dare un tocco di originalità alle vetrine dei vostri laboratori!

TASTE PUZZLE is a kit composed by two bars and an abecedarian in platinic silicone, designed to create words with natural tastes that you can put directly on gelato ice-cream, replacing the classical plastic ice-cream flavor markers

Eco-friendly, practical and functional, with TASTE PUZZLE your shop ice-cream cabinets will have a touch of originality.



Utilizzo / Use:



- Sistemare le lettere all'interno dello stampo
- Place the letters inside the mould



- Inserire la cioccolata all'interno delle lettere
- Fill the letters with chocolate



- Inserire la preparazione nello stampo
- Fill up the mould to the top with the preparation



- Livellare
- Level



- Sformare il prodotto
- Unmould



KIT BÛCHE



PER TRONCHETTI D'AUTORE! Concepiti per rivisitare i classici tronchetti, questi kit permettono al professionista di realizzare delle creazioni dall'altissimo livello estetico, in un connubio geniale di originalità e praticità.

FOR ENCHANTING LOGS! Designed to revisit the classic logs, these kits allow the professional to make creations with a very high aesthetic level, in a brilliant blend of originality and practicality.

Utilizzo / Use:



- Inserire il tappetino nello stampo Bûche
- Put the mat into the Bûche mould



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



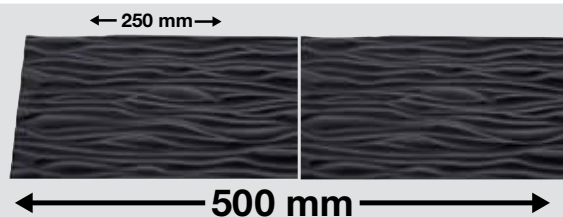
- Sformare il prodotto con il tappetino
- Unmould the preparation with the Mat



- Togliere delicatamente il tappetino
- Unmould gently the mat

La modularità dei tappetini permette di realizzare tronchetti di varie dimensioni

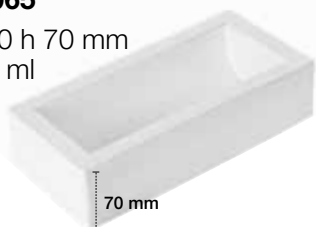
The modularity mats allows you to create logs of different sizes.



KIT BÛCHE LOVE

25.058.99.0065

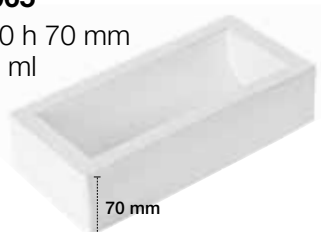
Size: 250 x 90 h 70 mm
Volume 1300 ml



KIT BÛCHE WOOD

25.051.99.0065

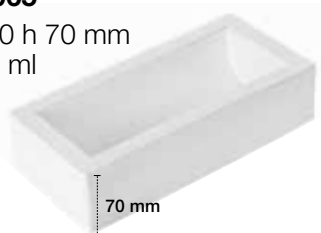
Size: 250 x 90 h 70 mm
Volume 1300 ml



KIT BÛCHE VIENNA

25.052.99.0065

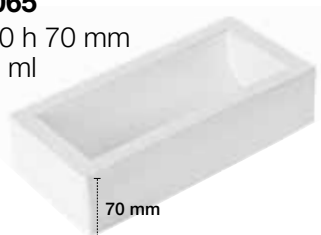
Size: 250 x 90 h 70 mm
Volume 1300 ml



KIT BÛCHE MATELASSÈ

25.053.99.0065

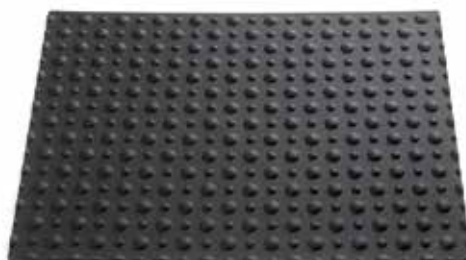
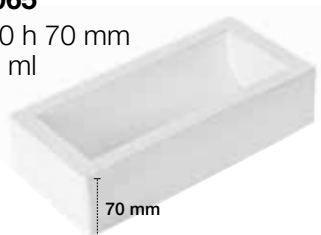
Size: 250 x 90 h 70 mm
Volume 1300 ml



KIT BÛCHE POIS

25.054.99.0065

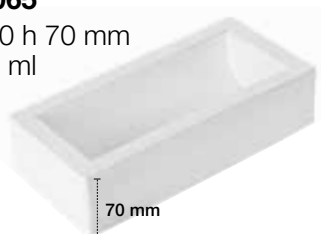
Size: 250 x 90 h 70 mm
Volume 1300 ml



KIT BÛCHE ARABESQUE

25.055.99.0065

Size: 250 x 90 h 70 mm
Volume 1300 ml

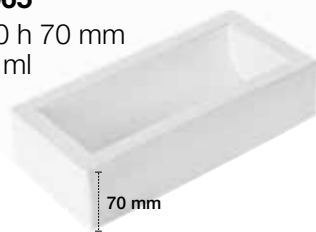


KIT BÛCHE COFFEE

25.056.99.0065

Size: 250 x 90 h 70 mm

Volume 1300 ml

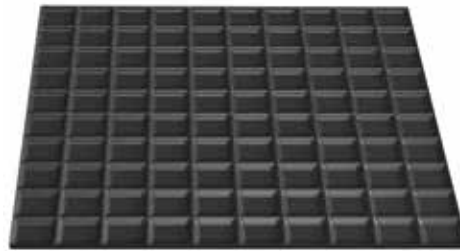
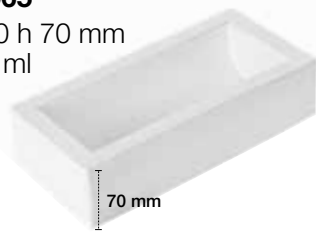


KIT BÛCHE TABLETTE

25.073.99.0065

Size: 250 x 90 h 70 mm

Volume 1300 ml



TAPPETI TEXTURE SINGOLI - INDIVIDUAL TEXTURE MAT

TEX01 WOOD

33.051.20.0065

Size: 250 x 185 h 6 mm



TEX02 VIENNA

33.052.20.0065

Size: 250 x 185 h 6 mm



TEX03 MATELASSÈ

33.053.20.0065

Size: 250 x 185 h 6 mm



TEX04 POIS

33.054.20.0065

Size: 250 x 185 h 6 mm



TEX05 ARABESQUE

33.055.20.0065

Size: 250 x 185 h 6 mm



TEX06 COFFEE

33.056.20.0065

Size: 250 x 185 h 6 mm



In collaboration with
Pastry Chef Jérôme De Oliveira

TEX08 LOVE

33.058.20.0065

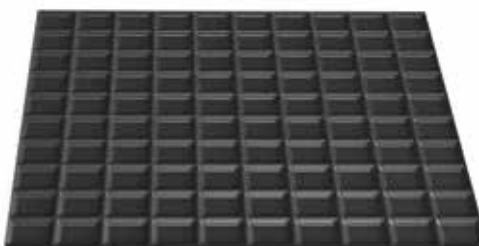
Size: 250 x 185 h 6 mm



TEX13 TABLETTE

33.073.20.0065

Size: 250 x 185 h 6 mm



TAPPETI

Per personalizzare o dare un tocco di originalità a monoporzioni, torte o semifreddi, Silikomart Professional presenta al professionista il pratico e maneggevole COFFEE MAT, il tappeto in silicone dalla trama a chicco di caffè. Di dimensioni 60x40, COFFEE MAT si presta a decorazioni di varie misure, da realizzare in cioccolato, frolla o gelatina e da utilizzare come decoro o come inserto.

Silikomart Professional presents the practical and handy COFFEE MAT, the silicone mat with a coffee bean weave, perfect to customize or to give an original touch to single-serving desserts, cakes or semifreddos. 60x40 sized, COFFEE MAT is suitable for many sized creations made of chocolate, shortcrust pastry or jelly that can be used as decoration or insert.



COFFEE MAT

33.031.20.0096

Size: 600 x 400 h 8 mm

In collaboration with
Champion du Monde
Jérôme De Oliveira



LOVE MAT

33.032.20.0096

Size: 600 x 400 h 8 mm



RET H4

43.445.99.0000

Size: 600 x 400 h 40 mm



RET H5

43.446.99.0000

Size: 600 x 400 h 50 mm



Spessore - Thickness 15¹⁰



Ideale per dare una forma rettangolare a torte in versione gelato, semifreddo o cotta.

Ideal to give a rectangular shape to cakes in an ice-cream, semifreddo or baked version.

REGISTERED DESIGN

© 2012 - Silikomart all rights reserved

MODULAR FLEX WAVE

32.145.87.0065

Size: 375 x 40 h 45 mm

Volume: 2500 ml



Choose the size!

Concepito dai designers Sillikomart per rispondere al contempo a necessità di ottimizzazione ed estetica in vetrina, con WAVE approda nel mondo della gelateria e della pasticceria creativa non solo una nuova forma, ma un concetto nuovo di produzione in laboratorio. WAVE consente infatti di realizzare in un'unica, veloce operazione 5 tronchetti che possono essere combinati tra loro o, al contrario, divisi in porzioni più piccole o addirittura in monoporzioni, in modo da consentire agli artigiani del gusto la realizzazione di creazioni che rispondano, anche nelle misure, alle loro effettive esigenze.

Conceived by Sillikomart designers to meet the needs of a beautiful result in the window display as well as optimization of the preparation, WAVE arrives in the world of ice cream and creative pastry with a new shape and a new concept. WAVE allows easily and quickly to make 5 little logs which can be combined each other or divided in smaller portions or monoportions, so that artisans can make creations which coincide, even in sizes, with their necessities.



Utilizzo / Use:



- Riempire lo stampo
- Fill the mould



- Inserire l'inserto
- Put the cake-insert



- Completare con il preparato
- Fill up the mould to the top with the preparation



- Chiudere con il pan di spagna
- Cover with sponge base



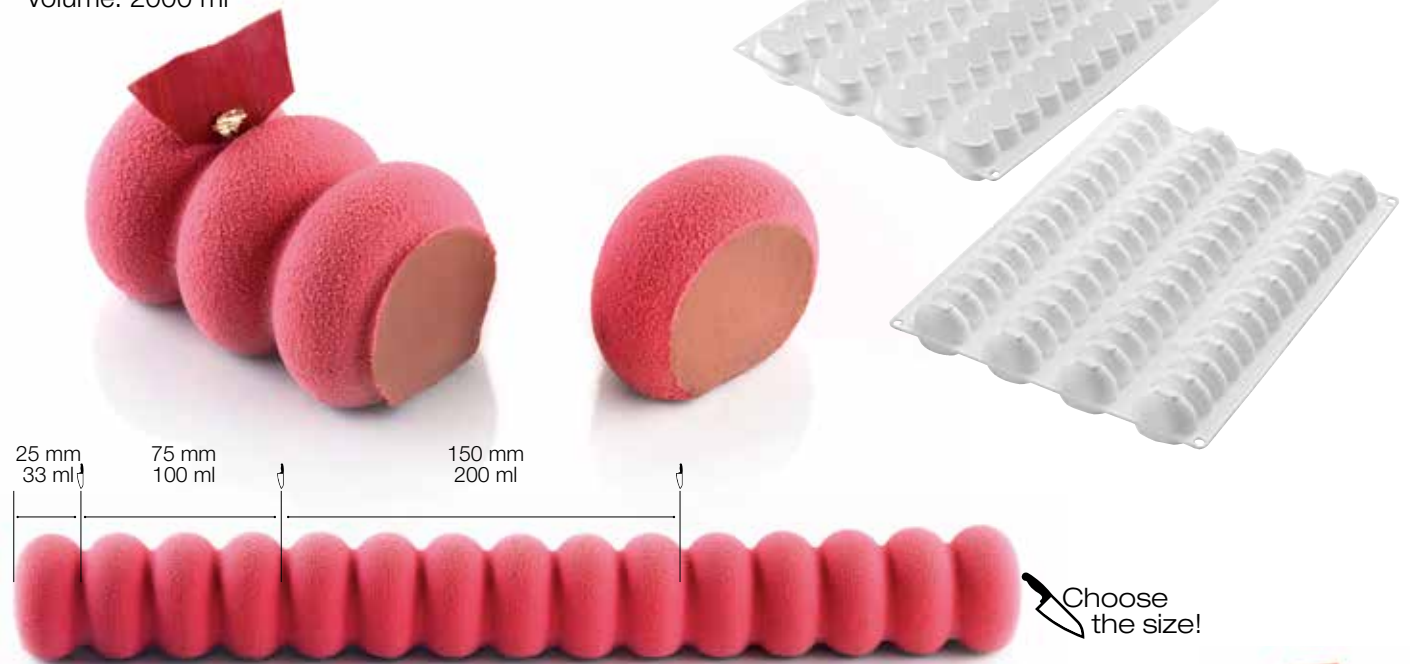
- Stormare il prodotto
- Unmould

MODULAR FLEX INFINITY

32.146.87.0065

Size: 375 x 47 h 40 mm

Volume: 2000 ml



Concepito dai designers Silikomart per rispondere al contempo a necessità di ottimizzazione ed estetica in vetrina, con INFINITY approda nel mondo della gelateria e della pasticceria creativa non solo una nuova forma, ma un concetto nuovo di produzione in laboratorio. INFINITY consente infatti di realizzare in un'unica, veloce operazione 4 tronchetti che possono essere combinati tra loro o, al contrario, divisi in porzioni più piccole o addirittura in monoporzioni, in modo da consentire agli artigiani del gusto la realizzazione di creazioni che rispondano, anche nelle misure, alle loro effettive esigenze.

Conceived by Silikomart designers to meet the needs of a beautiful result in the window display as well as optimization of the preparation, INFINITY arrives in the world of ice cream and creative pastry with a new shape and a new concept. INFINITY allows easily and quickly to make 4 little logs which can be combined each other or divided in smaller portions or monoportions, so that artisans can make creations which coincide, even in sizes, with their necessities.



Utilizzo / Use:



- Riempire lo stampo
- Fill the mould



- Inserire l'inserto
- Put the cake-insert



- Completare con il preparato
- Fill up the mould to the top with the preparation



- Chiudere con il pan di spagna
- Cover with sponge base



- Sfornare il prodotto
- Unmould

MODULAR FLEX GALAXY

32.147.87.0065

Size: 375 x 42 h 42 mm

Volume: 2000 ml



Choose the size!

Concepito dai designers Silikomart per rispondere al contempo a necessità di ottimizzazione ed estetica in vetrina, con GALAXY approda nel mondo della gelateria e della pasticceria creativa non solo una nuova forma, ma un concetto nuovo di produzione in laboratorio. GALAXY consente infatti di realizzare in un'unica, veloce operazione 4 tronchetti che possono essere combinati tra loro o, al contrario, divisi in porzioni più piccole o addirittura in monoporzioni, in modo da consentire agli artigiani del gusto la realizzazione di creazioni che rispondano, anche nelle misure, alle loro effettive esigenze.

Conceived by Silikomart designers to meet the needs of a beautiful result in the window display as well as optimization of the preparation, GALAXY arrives in the world of ice cream and creative pastry with a new shape and a new concept. GALAXY allows easily and quickly to make 4 little logs which can be combined each other or divided in smaller portions or monoportions, so that artisans can make creations which coincide, even in sizes, with their necessities.



Utilizzo / Use:



- Riempire lo stampo
- Fill the mould



- Chiudere con il pan di spagna
- Cover with sponge base



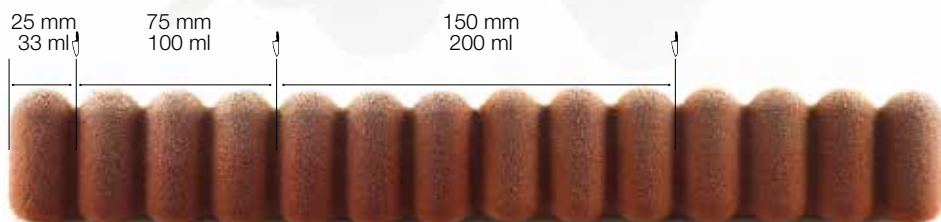
- Sformare il prodotto
- Unmould

MODULAR FLEX TRILOGY

32.148.87.0065

Size: 375 x 46 h 51 mm

Volume: 2000 ml



Choose the size!

Concepito dai designers Silikomart per rispondere al contempo a necessità di ottimizzazione ed estetica in vetrina, con TRILOGY approda nel mondo della gelateria e della pasticceria creativa non solo una nuova forma, ma un concetto nuovo di produzione in laboratorio. TRILOGY consente infatti di realizzare in un'unica, veloce operazione 4 tronchetti che possono essere combinati tra loro o, al contrario, divisi in porzioni più piccole o addirittura in monoporzioni, in modo da consentire agli artigiani del gusto la realizzazione di creazioni che rispondano, anche nelle misure, alle loro effettive esigenze.

Conceived by Silikomart designers to meet the needs of a beautiful result in the window display as well as optimization of the preparation, TRILOGY arrives in the world of ice cream and creative pastry with a new shape and a new concept. TRILOGY allows easily and quickly to make 4 little logs which can be combined each other or divided in smaller portions or monoportions, so that artisans can make creations which coincide, even in sizes, with their necessities.



Utilizzo / Use:



- Riempire lo stampo
- Fill the mould



- Chiudere con il pan di spagna
- Cover with sponge base



- Sformare il prodotto
- Unmould

Pera & Fico



PERA & FICO¹¹⁵

28.314.87.0065

Set 2 pz/pcs

Size: 60x55 h 76 mm

Volume: 115 ml



La freschezza e la naturale bellezza della frutta viene esaltata da Pera&Fico di Silikomart Professional. Il kit è composto da uno stampo in silicone con cinque cavità da 115 ml ciascuna e da un pratico supporto in plastica per una perfetta tenuta in fase di preparazione. Pera&Fico ricreeranno in modo realistico e sorprendente i due diversi frutti secondo la nuova frontiera 3D.

The freshness and the natural beauty of fruits is enhanced by Pera&Fico of Silikomart Professional. The kit is composed by a silicone mould provided with five cavities (115 ml each) and a practical plastic support for a perfect result during preparation. Pera&Fico will recreate in a realistic and astonishing way the two different fruits according to the new 3D frontier.



INSERT FIAMMA

pag. 185



22.382.87.0065

*Mela, Ciliegia
& Pesca*



MELA, CILIEGIA & PESCA¹¹⁵

28.313.87.0065

Set 2 pz/pcs

Size: Ø60 h 55 mm

Volume: 115 ml



Fresche, succose, invitanti, una gioia per gli occhi e per il palato. Ciliegia, Mela e Pesca, tre frutti così diversi ma in fondo così simili, li ritroviamo insieme nel kit Mela, Ciliegia & Pesca di Silikomart Professional. Un'unica soluzione per realizzare diverse tipologie di monoporzioni secondo la nuova frontiera della frutta 3D. Grazie a questo stampo in silicone e al pratico supporto in plastica, le preparazioni sono innumerevoli e dal successo garantito. Il kit Mela, Ciliegia & Pesca è stato creato per chi non vuole porsi limiti, per chi vuole stupire creando delle realistiche composizioni di frutta.

Fresh, juicy, inviting, a sight for sore eyes and palate. Cherry, Apple and Peach, three fruits so different but in fact very similar, you will find them finally together in the Mela, Ciliegia & Pesca kit by Silikomart Professional. A single and unique solution to realize different kind of individual portions according the new 3d fruit frontier. Thanks to this silicone mould and its handy plastic support, the preparations will be countless and successful. The Mela, Ciliegia & Pesca kit is created for those people who don't want any limitation, for those people who want impress and surprise creating realistic fruit compositions.



Russian Tale



RUSSIAN TALE¹²⁵

28.311.87.0065

Set 2 pz/pcs

Size: Ø67 h 73 mm

Volume: 125 ml



Dalla tradizionale architettura orientale al vostro laboratorio per ricreare preparazioni dal gusto raffinato e senza tempo. Questo è il concetto su cui si basa RUSSIAN TALE di Silikomart Professional composto da uno stampo in silicone con cinque cavità da 125 ml ciascuna e da un supporto in plastica per aumentarne la stabilità e facilitarne l'utilizzo. Il vero MADE IN ITALY per garantire performance elevate e di successo.

From the Oriental traditional architecture to your laboratory, this mould is ideal to prepare tasteful and timeless desserts. This is the concept of RUSSIAN TALE by Silikomart Professional composed by one silicone mould made of 5 cavities -125 ml each- and a plastic support to improve stability and simplify its use. The real made in Italy to guarantee high performance and perfect results.



INSERT FIAMMA

pag. 185



22.382.87.0065



Mora & Lamponc



In collaboration with
Pastry Chef Nicolas Lambert

MORA&LAMPONE¹¹⁰

25.310.87.0065

Set 2 pz/pcs

Size: Ø65 h 67 mm

Volume: 110 ml



Cosa nascondono questi scrigni del bosco? Sembrano semplici more e lamponi ma possono racchiudere infinite combinazioni di gusto: la fantasia è il solo limite. Provvisto di cinque cavità da 110 ml ciascuna e corredato dal pratico supporto in plastica per una perfetta tenuta in fase di preparazione e abbattimento, MORA&LAMPONE110 è l'esclusivo stampo di Silikomart Professional studiato nei minimi dettagli che permette di ricreare fedelmente la forma della frutta in 3D.

What do these forest chests hide? They seem to be just blackberries and raspberries but they may hold infinite taste combinations: fantasy is the only limit. Provided with 5 cavities (110 ml each) and equipped with the practical plastic support for a perfect result during preparation and blast chilling, MORA&LAMPONE110 is an exclusive mould by Silikomart Professional designed to re-create accurately the 3D shape of fruit.



INSERT FIAMMA

pag. 185



22.382.87.0065

*Foresta
&
Ananas*



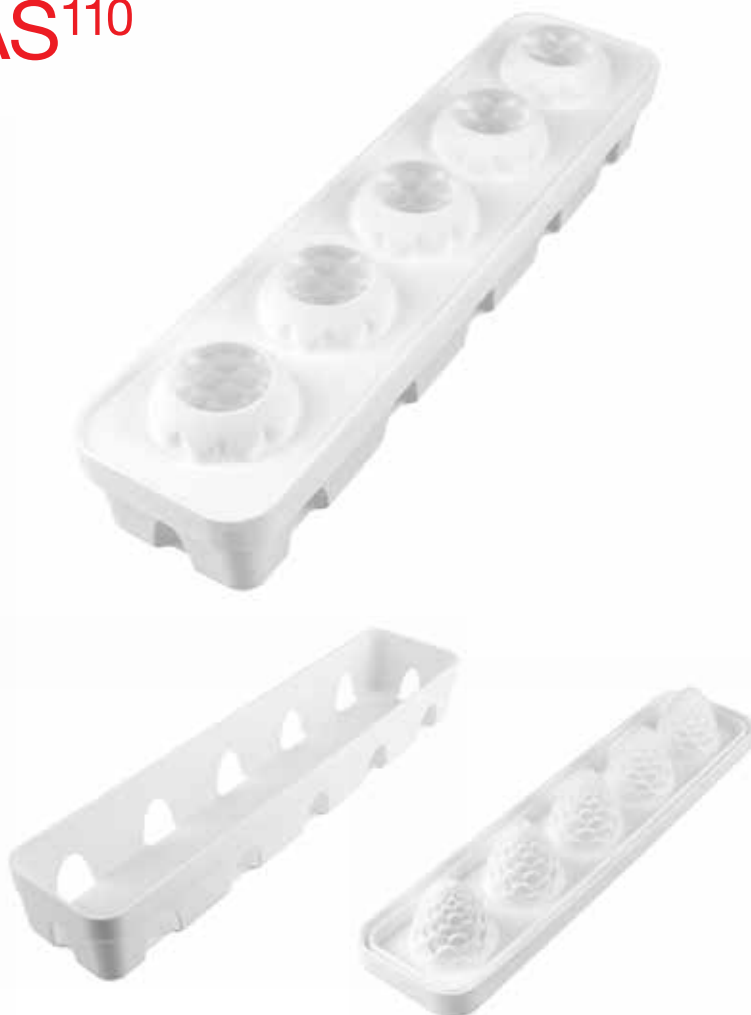
FORESTA & ANANAS¹¹⁰

28.312.87.0065

Set 2 pz/pcs

Size: Ø 60 h 73 mm

Volume: 110 ml



Innumerevoli ed inaspettate sono le sorprese che vi riserverà Foresta&Ananas110 di Silikomart Professional, rivoluzionando il mondo dei dessert. Questa forma è un ritorno alle origini, alla natura, alla riscoperta di sapori armonici e perfetti, reinterpretandoli in modo sorprendente. Una base in plastica fa da supporto ad uno stampo in silicone a 5 cavità da 110 ml ciascuna in cui potrete creare nuove golosità da porzione finalmente in 3D.

Countless and unexpected are the surprises that will be reserved by the newest mould Foresta&Ananas110 by Silikomart Professional, revolutionizing the world of desserts. This shape is a return to the roots, to the nature, to the rediscovery of harmonic and perfect tastes, reinterpreting them in a surprising way. A plastic base is the support of a 5-cavity (110 ml each) silicone mould which will allow you to create new single portion desserts finally in 3D.



INSERT FIAMMA

pag. 185

22.382.87.0065



MUL3D - 28

25.305.99.0065

Set 4 pz/pcs
+ 36 bastoncini/sticks

11,5 ml Ø 28 mm



Sticks
99.411.99.0001
50 pz/pcs



MUL3D - 48

25.303.99.0065

Set 2 pz/pcs

58 ml Ø 48 mm



MUL3D - 58

25.301.99.0065

Set 2 pz/pcs

102 ml Ø 58 mm



Utilizzo / Use:



- Riempire lo stampo SF005 con il primo preparato.
- *Fill the SF005 mould with the first preparation.*



- Livellare e mettere lo stampo SF005 nell'abbattitore.
- *Level and put the mould into the shock freezer.*



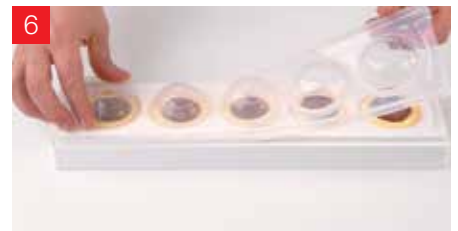
- Riempire la parte B dello stampo MUL3D con il secondo preparato.
- *Fill part B of the MUL3D mould with the second preparation.*



- Sformare il prodotto ottenuto dallo stampo SF005.
- *Unmould the preparation of the SF005 mould.*



- Inserire il prodotto ottenuto dallo stampo SF005 nella parte B dello stampo MUL3D.
- *Put the preparation of the SF005 mould into part B of the MUL3D.*



- Chiudere lo stampo MUL3D con la parte A.
- *Close up the MUL3D mould with part A.*



- Riempire lo stampo MUL3D attraverso la parte A con il secondo preparato.
- *Fill the MUL3D mould through the hole of part A with the second preparation.*



- Mettere lo stampo MUL3D nell'abbattitore e togliere la parte A.
- *Put the MUL3D mould into the shock freezer and remove part A.*

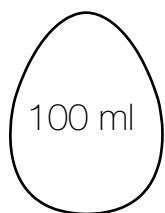


- Sformare il prodotto ottenuto dallo stampo MUL3D.
- *Unmould the preparation of the MUL3D mould.*

MUL3D - EGG

25.307.99.0065

Set 2 pz/pcs



50 x 73 mm



MULTIFLEX 40/1

28.145.87.0060

Set 1 pz/pcs




Ø 45 h 25 mm



MULTIFLEX 40/5

25.145.87.4598

Set 5 pz/pcs + tray 30x40 cm

 x 35

MULTIFLEX 40/10

25.146.87.4598

Set 10 pz/pcs + tray 60x40 cm

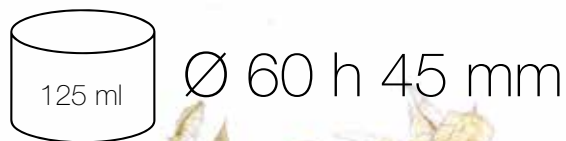
 x 70



MULTIFLEX 60/1

28.160.87.4565

Set 1 pz/pcs



MULTIFLEX 60/3

25.160.87.4598

Set 3 pz/pcs + tray 30x40 cm



MULTIFLEX 60/7

25.161.87.4598

Set 7 pz/pcs + tray 60x40 cm



MULTIFLEX 70/1

28.170.87.4565

Set 1 pz/pcs



MULTIFLEX 70/3

25.170.87.4598

Set 3 pz/pcs + tray 30x40 cm



MULTIFLEX 70/7

25.171.87.4598

Set 7 pz/pcs + tray 60x40 cm



MULTIFLEX 80/1

28.180.87.4565

Set 1 pz/pcs



Ø 80 h 45 mm



MULTIFLEX 80/3

25.180.87.4598

Set 3 pz/pcs + tray 30x40 cm

 x 15

MULTIFLEX 80/6

25.181.87.4598

Set 6 pz/pcs + tray 60x40 cm

 x 35



MULTIFLEX 90/1

28.190.87.3065

Set 1 pz/pcs



Ø 90 h 30 mm



MULTIFLEX 90/5

25.191.87.3098

Set 5 pz/pcs + tray 60x40 cm

 x 20



CUPOLE01

25.149.87.0065

Set 2 pz/pcs

55 ml

Ø 80 h 20 mm



CUPOLE02

25.150.87.0065

Set 1 pz/pcs

120 ml

Ø 120 h 20 mm





Utilizzo / Use:



- 1
- Versare il contenuto nel relativo inserto
 - *Fill the cake-insert*



- 2
- Creare la base della TOR con una preparazione a piacimento
 - *Create the ice cream base for the TOR mould*



- 3
- Inserirvi l'inserto nella TOR
 - *Put the cake-insert in the TOR*



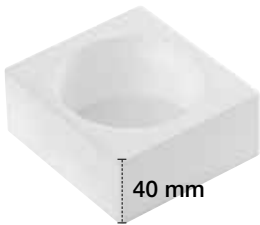
- 4
- Coprire e livellare e successivamente mettere lo stampo con il suo vassoio nell'abbattitore
 - *Cover and level it; put the mould with the corresponding tray into the shock freezer*



- 5
- Sformare il prodotto così ottenuto
 - *Take the cake out of the mould*



- 6
- Glassare e decorare a piacimento
 - *Spread icing on the cake and decorate*

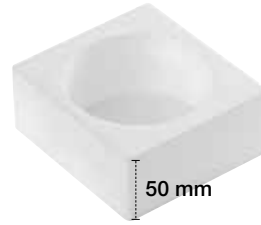


TOR100 h40/1

27.104.87.0060

Size: Ø 100 h 40 mm

Volume: 312 ml



TOR100 h50/1

27.100.87.0060

Size: Ø 100 h 50 mm

Volume: 389 ml



TOR115 h40/1

27.115.87.0060

Size: Ø 115 h 40 mm

Volume: 413 ml



TOR115 h50/1

27.611.87.0060

Size: Ø 115 h 50 mm

Volume: 515 ml



TOR135 h40/1

27.135.87.0060

Size: Ø 135 h 40 mm

Volume: 570 ml

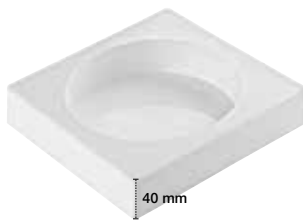


TOR135 h50/1

27.613.87.0060

Size: Ø 135 h 50 mm

Volume: 705 ml

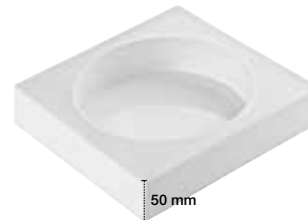


TOR160 h40/1

27.160.87.0060

Size: Ø 160 h 40 mm

Volume: 800 ml



TOR160 h50/1

27.616.87.0060

Size: Ø 160 h 50 mm

Volume: 1000 ml



TOR180 h40/1

27.180.87.0060

Size: Ø 180 h 40 mm

Volume: 1013 ml

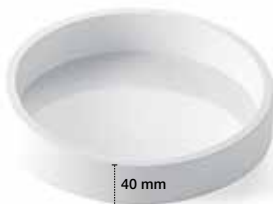


TOR180 h50/1

27.618.87.0060

Size: Ø 180 h 50 mm

Volume: 1266 ml



TOR200 h40/1

27.200.87.0060

Size: Ø 200 h 40 mm

Volume: 1252 ml



TOR200 h50/1

27.620.87.0060

Size: Ø 200 h 50 mm

Volume: 1563 ml



TOR220 h40/1

27.220.87.0060

Size: Ø 220 h 40 mm

Volume: 1474 ml



TOR220 h50/1

27.622.87.0060

Size: Ø 220 h 50 mm

Volume: 1842 ml



TOR240 h40/1

27.240.87.0060

Size: Ø 240 h 40 mm
volume 1804 ml



TOR240 h50/1

27.624.87.0060

Size: Ø 240 h 50 mm
Volume: 2253 ml



TOR260 h40/1

27.260.87.0060

Size: Ø 260 h 40 mm
Volume: 2118 ml



TOR260 h50/1

27.626.87.0060

Size: Ø 260 h 50 mm
Volume: 2645 ml



TOR100 h40/15

25.104.87.0098

Set 15 pz/pcs
Size: Ø 100 h 40 mm
Volume: 312 ml



TOR100 h50/15

25.100.87.0098

Set 15 pz/pcs
Ø 100 h 50 mm
Volume: 389 ml



TOR115 h40/12

25.115.87.0098

Set 12 pz/pcs
Size: Ø 115 h 40 mm
Volume: 413 ml



TOR115 h50/12

25.611.87.0098

Set 12 pz/pcs
Ø 115 h 50 mm
Volume: 515 ml



TOR135 h40/8

25.135.87.0098

Set 8 pz/pcs
Size: Ø 135 h 40 mm
Volume: 570 ml



TOR135 h50/8

25.613.87.0098

Set 8 pz/pcs
Ø 135 h 50 mm
Volume: 705 ml



TOR160 h40/6

25.160.87.0098

Set 6 pz/pcs
Size: Ø 160 h 40 mm
Volume: 800 ml



TOR160 h50/6

25.616.87.0098

Set 6 pz/pcs
Ø 160 h 50 mm
Volume: 1000 ml



TOR180 h40/6

25.180.87.0098

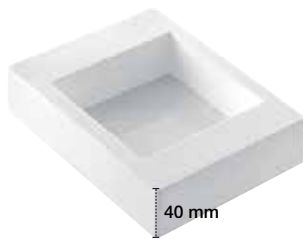
Set 6 pz/pcs
Size: Ø 180 h 40 mm
Volume: 800 ml



TOR180 h50/6

25.618.87.0098

Set 6 pz/pcs
Ø 180 h 50 mm
Volume: 1000 ml



TOR100x100 h40/1

27.410.87.0060

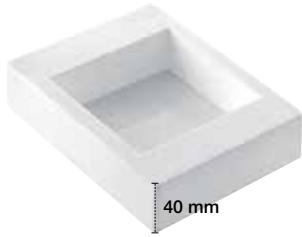
Size: 100x100 h 40 mm
Volume: 396 ml



TOR100x100 h50/1

27.510.87.0060

Size: 100x100 h 50 mm
Volume: 495 ml



TOR120x120 h40/1

27.412.87.0060

Size: 120x120 h 40 mm
Volume: 572 ml



TOR120x120 h50/1

27.512.87.0060

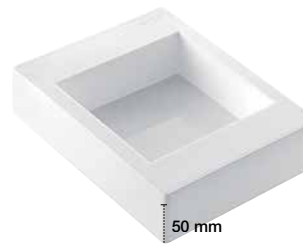
Size: 120x120 h 50 mm
Volume: 714 ml



TOR135x135 h40/1

27.413.87.0060

Size: 135x135 h 40 mm
Volume: 714 ml



TOR135x135 h50/1

27.513.87.0060

Size: 135x135 h 50 mm
Volume: 982 ml



TOR160x160 h40/1

27.416.87.0060

Size: 160x160 h 40 mm
Volume: 1019 ml



TOR160x160 h50/1

27.516.87.0060

Size: 160x160 h 50 mm
Volume: 1273 ml



TOR180x180 h40/1

27.418.87.0060

Size: 180x180 h 40 mm
Volume: 1248 ml



TOR180x180 h50/1

27.518.87.0060

Size: 180x180 h 50 mm
Volume: 1558 ml



TOR100x100 h40/15

25.410.87.0098

Set 15 pz/pcs
100x100 h 40 mm
Volume: 396 ml



TOR100x100 h50/15

25.510.87.0098

Set 15 pz/pcs
100x100 h 50 mm
Volume: 495 ml



TOR120x120 h40/8

25.412.87.0098

Set 8 pz/pcs
120x120 h 40 mm
Volume: 572 ml



TOR120x120 h50/8

25.512.87.0098

Set 8 pz/pcs
120x120 h 50 mm
Volume: 714 ml



TOR135x135 h40/8

25.413.87.0098
Set 8 pz/pcs
135x135 h 40 mm
Volume: 714 ml



TOR135x135 h50/8

25.513.87.0098
Set 8 pz/pcs
135x135 h 50 mm
Volume: 982 ml



TOR160x160 h40/6

25.416.87.0098
Set 6 pz/pcs
160x160 h 40 mm
Volume: 1019 ml



TOR160x160 h50/6

25.516.87.0098
Set 6 pz/pcs
160x160 h 50 mm
Volume: 1273 ml



TOR180x180 h40/6

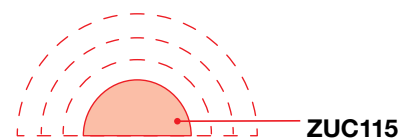
25.418.87.0098
Set 6 pz/pcs
180x180 h 40 mm
Volume: 1248 ml



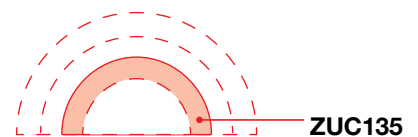
TOR180x180 h50/6

25.518.87.0098
Set 6 pz/pcs
180x180 h 50 mm
Volume: 1558 ml

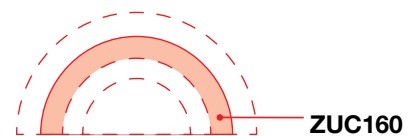
ZUCCOTTO



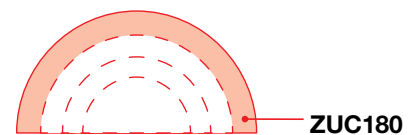
ZUC115



ZUC135



ZUC160



ZUC180



ZUCCOTTO115/1

27.011.87.0060

Ø 115 h 57 mm
Volume: 409 ml



ZUCCOTTO115/12

25.011.87.0098

Set 12 pz/pcs
Ø 115 h 57 mm
Volume: 409 ml



ZUCCOTTO135/1

27.013.87.0060

Ø 135 h 67 mm
Volume: 654 ml



ZUCCOTTO135/8

25.013.87.0098

Set 8 pz/pcs
Ø 135 h 67 mm
Volume: 654 ml



ZUCCOTTO160/1

27.016.87.0060

Ø 160 h 80 mm
Volume: 1108 ml



ZUCCOTTO160/6

25.016.87.0098

Set 6 pz/pcs
Ø 160 h 80 mm
Volume: 1108 ml



ZUCCOTTO180/1

27.018.87.0060

Ø 180 h 90 mm
Volume: 1570 ml



ZUCCOTTO180/6

25.018.87.0098

Set 6 pz/pcs
Ø 180 h 90 mm
Volume: 1570 ml

Utilizzo / Use:



- Versare il contenuto nello stampo ZUC115
- Fill the ZUC115 mould with the base preparation



- Coprire e livellare
- Cover and level



- Sformare il prodotto così ottenuto
- Unmould



- Inserire il primo inserto nello stampo ZUC135. Coprire e livellare
- Put the first insert in the ZUC135. Cover and level



- Sformare il secondo inserto
- Unmould the second insert



- Versare il contenuto nello stampo ZUC160. Inserire il secondo inserto. Coprire e livellare
- Fill the ZUC160 mould with the base preparation. Put the second insert. Cover and level

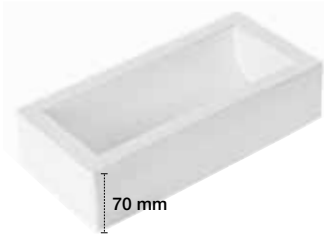


- Sformare il terzo inserto
- Unmould the third insert



- Ripetere il procedimento (vd. Punto 7-8) con lo stampo ZUC180. Glassare e decorare a piacimento
- Repeat the procedure (see Point n. 7-8) with the mould ZUC180. Garnish with decorations at will

BÛCHE



BÛCHE/1
27.259.87.0060
 Set 1 pz/pcs
 Size: 250 x 90 h 70 mm
 Volume: 1300 ml



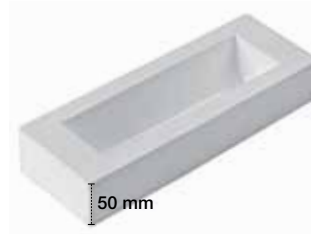
BÛCHE/3
25.259.87.0198
 Set 3 pz/pcs
 Size: 250 x 90 h 70 mm
 Volume: 1300 ml



BÛCHE/6
25.259.87.0098
 Set 6 pz/pcs
 Size: 250 x 90 h 70 mm
 Volume: 1300 ml



INSERT BÛCHE



INSERT BÛCHE/1
27.226.87.0060
 Set 1 pz/pcs
 Size: 220 x 60 h 50 mm
 Volume: 565 ml



INSERT BÛCHE/4
25.226.87.0198
 Set 4 pz/pcs
 Size: 220 x 60 h 50 mm
 Volume: 565 ml



INSERT BÛCHE/8
25.226.87.0098
 Set 8 pz/pcs
 Size: 220 x 60 h 50 mm
 Volume: 565 ml



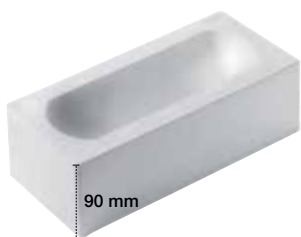
MIDI BÛCHE
36.130.00.0065
 Size: 84 x 32 h 35 mm
 Volume: 9 x 83 ml tot 747 ml



MINI BÛCHE
36.129.00.0065
 Size: 44 x 18 h 20 mm
 Volume: 30 x 14 ml tot 420 ml



GIANDUIA



GIANDUIA/1
27.258.87.0060
 Set 1 pz/pcs
 Size: 250 x 80 h 90 mm
 Volume: 1200 ml



GIANDUIA/3
25.258.87.0198
 Set 3 pz/pcs
 Size: 250 x 80 h 90 mm
 Volume: 1200 ml



GIANDUIA/6
25.258.87.0098
 Set 6 pz/pcs
 Size: 250 x 80 h 90 mm
 Volume: 1200 ml

INSERT GIANDUIA



INSERT GIANDUIA/1
27.225.87.0060
 Set 1 pz/pcs
 Size: 225 x 60 h 69 mm
 Volume: 600 ml



INSERT GIANDUIA/4
25.225.87.0198
 Set 4 pz/pcs
 Size: 225 x 60 h 69 mm
 Volume: 600 ml



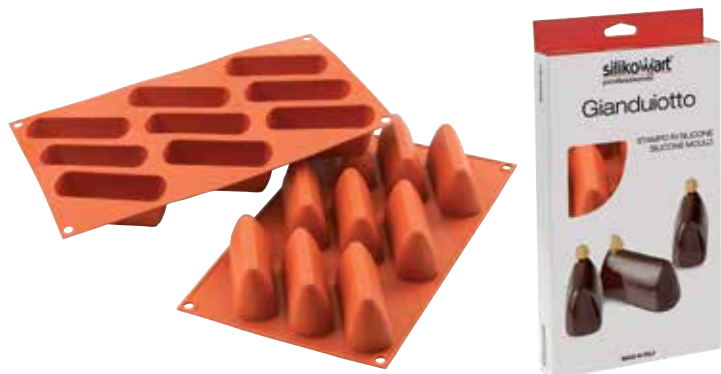
INSERT GIANDUIA/8
25.225.87.0098
 Set 8 pz/pcs
 Size: 225 x 60 h 69 mm
 Volume: 600 ml



GIANDUIOTTO
36.126.00.0065
 Size: 93 x 31 h 42 mm
 Volume: 9 x 85 ml tot 765 ml



CHOCO GIANDUIA
36.125.00.0065
 Size: 50 x 18 h 23 mm
 Volume: 24 x 14 ml tot 336 ml





CURVEFLEX: L'INNOVAZIONE IN LABORATORIO! Stampi pensati per creazioni sinuose, eleganti ed essenziali allo stesso tempo. La speciale ed innovativa bordatura presente all'interno di questi stampi, inoltre, oltre a conferire una forma radicalmente innovativa alle preparazioni, agevola notevolmente la fase di smodellamento.

CURVEFLEX: INNOVATION IN LABORATORY! Moulds designed for sinuous, elegant and essential creations at the same time. The special and innovative border within these moulds, besides conferring a radically innovative shape to preparations, greatly facilitates the unmoulding phase.



Ogni cavità dello stampo è dotata di una **speciale bordatura** che permette di ottenere monoporzioni dalla forma arrotondata.
*Each cavity of the mould is provided with a **special border** that allows to obtain rounded individual portions.*

Utilizzo / Use:



- Riempire con il primo preparato 1/3 dello stampo Globe
- Fill 1/3 of the Globe mould with the first preparation



- Completare con i frutti rossi
- Fill up the mould to the top with the red fruits



- Sformare il prodotto
- Unmould



- Riempire con il secondo preparato 1/3 dello stampo Stone e inserire il prodotto ottenuto dallo stampo Globe
- Fill 1/3 of the Stone mould with the first preparation and put the preparation of the Globe mould



- Chiudere con il pan di spagna
- Cover with sponge base



- Sformare il prodotto
- Unmould

TRUFFLES⁵

36.257.87.0065

Size: Ø 22 h 20 mm
Volume: 5 ml



TRUFFLES²⁰

36.172.87.0065

Size: Ø 32 h 28 mm
Volume: 20 ml



TRUFFLES⁴⁰

36.258.87.0065

Size: Ø 42 h 36 mm
Volume: 40 ml



TRUFFLES⁷⁰

36.259.87.0065

Size: Ø 52 h 45 mm
Volume: 70 ml



TRUFFLES¹²⁰

36.192.87.0065

Size: Ø 62 h 52 mm

Volume: 120 ml



Truffles



GLOBE²⁶

36.164.87.0065

Size: Ø 45 h 20 mm
Volume: 26 ml



STONE⁸⁵

36.163.87.0065

Size: Ø 65 h 30 mm
Volume: 85 ml



MINI TRUFFLES



36.172.87.0065



PILLOW³⁰

36.251.87.0065

Size: 58x29 h 23 mm
Volume: 30 ml



PILLOW⁸⁰

36.165.99.0065

Size: 82x43 h 32 mm
Volume: 80 ml



TAGLIAPASTA DOPPIO USO
DOUBLE USE CUTTER

**CUTTER
INCLUDED**

**CUTTER
INCLUDED**



Tagliapasta Interno
Inside Cutter

Tagliapasta Esterno
Outside Cutter



Interno - Inside



Esterno - Outside

GEM³⁰

36.250.87.0065

Size: 40x40 h 23 mm

Volume: 30 ml



GEM¹⁰⁰

36.206.87.0065

Size: 61x61 h 30 mm

Volume: 100 ml



SQUARE SPHERE¹¹⁰

36.236.87.0065

Size: 60x60 h 39 mm

Volume: 110 ml



In collaboration with
Pastry Chef Alexandre Bordeaux

CACAO¹¹⁵

36.252.87.0065

Size: 102x57 h 42 mm

Volume: 115 ml



**CUTTER
INCLUDED**

In collaboration with
Pastry Chef Nina Tarasova

IGLOO¹¹⁵

36.201.87.0065

Size: Ø 76 h 42 mm
Volume: 115 ml



PARFUM¹¹⁰

36.185.87.0065

Size: Ø 75 h 37 mm
Volume: 110 ml



In collaboration with
Pastry Chef Jérôme De Oliveira

MARRON GLACE³⁰

36.242.87.0065

Size: 47x48 h 25 mm

Volume: 30 ml



MARRON GLACE¹¹⁰

36.241.87.0065

Size: 72x74 h 40 mm

Volume: 110 ml



**CUTTER
INCLUDED**



MANGO¹³⁰

36.253.87.0065

Size: 93x57 h 42 mm

Volume: 130 ml



**CUTTER
INCLUDED**

In collaboration with
Champion du monde
Julien Alvarez



BLOOM¹²⁰

36.254.87.0065

Size: 68x68 h 52 mm

Volume: 120 ml



In collaboration with
MOF Guillaume Mabilleau



CUPIDO³⁰

36.200.87.0065

Size: 45 x 44 h 24 mm

Volume: 30 ml



AMORINI¹⁰⁰

36.186.99.0065

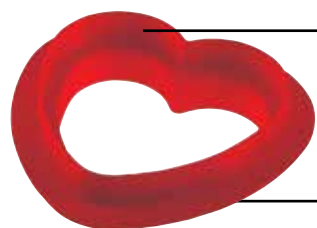
Size: 63 x 65 h 39 mm

Volume: 100 ml



TAGLIAPASTA DOPPIO USO
DOUBLE USE CUTTER

**CUTTER
INCLUDED**



*Tagliapasta Interno
Inside Cutter*

*Tagliapasta Esterno
Outside Cutter*



Interno - Inside



Esterno - Outside

TI VOGLIO BENE²⁷⁰

25.987.87.0065

Size: 100 x 100 h 30 mm

Volume: 270 ml



x 7
PCS



x 1
PCS



Éclair



FASHION ÉCLAIR⁸⁰

36.235.87.0065

Size: 125x25 h 25 mm
Volume: 80 ml



Vassoio - Trays
52.235.20.0002
100 pz/pcs



**CUTTER
INCLUDED**

In collaboration with
Pastry Chef Johan Martin



CYLINDRE⁷⁵

36.247.87.0065

Size: 126x27 h 27 mm
Volume: 75 ml



Vassoio - Trays
52.235.20.0002
100 pz/pcs



**CUTTER
INCLUDED**

In collaboration with
Pastry Chef François Daubinet



FINGERS⁷⁵

36.248.87.0065

Size: 130x27 h 27 mm

Volume: 75 ml



Vassoio - Trays

52.235.20.0002

100 pz/pcs



CUTTER INCLUDED

In collaboration with
Pastry Chef François Galtier



ÉCLAIR¹⁴⁰

36.197.87.0065

Size: 129x40 h 35 mm

Volume: 140 ml



CUTTER INCLUDED

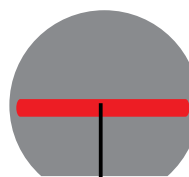


TAGLIAPASTA DOPPIO USO - DOUBLE USE CUTTER

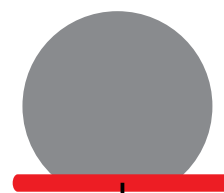


Tagliapasta Interno
Inside Cutter

Tagliapasta Esterno
Outside Cutter



Interno
Inside



Esterno
Outside

Éclair



GOUTTE⁵⁵

36.256.87.0065

Size: 54x54 h 41 mm

Volume: 55 ml



In collaboration with
Champion du monde
Christophe Michalak

QUENELLE²⁴

36.187.87.0065

Size: 63x29 h 28 mm

Volume: 24 ml



In collaboration with
Pastry Chef Frank Haasnoot

KIT LOVISSIMO

25.909.87.0065



SF121 OVAL
Set 2 pz/pcs
Size: 140 x 75 h 35 mm
Volume: 257 ml

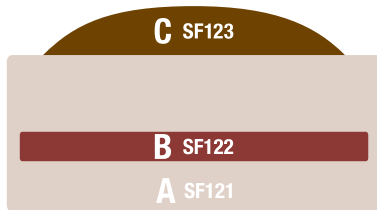


SF122 OVAL INSERT
Set 2 pz/pcs
Size: 132 x 67 h 12,5 mm
Volume: 77 ml



SF123 OVAL
Set 1 pz/pcs
Size: 95 x 52,5 h 11 mm
Volume: 20,5 ml

*Non venduti separatamente
*Not sold separately



Silikomart ha collaborato con Arnaud Cadoret e ha realizzato in esclusiva questi stampi per il concorso Charles Proust 2010, competizione dove ha ottenuto il primo premio per la stampa. Il Kit propone tre stampi modulari che abbinati compongono una forma perfetta per equilibrio e eleganza.

Silikomart collaborated with Arnaud Cadoret and created these moulds for the Charles Proust 2010 competition, being awarded the first prize for the press. The kit is composed by three modular moulds that, combined together, create a perfect shape in terms of balance and elegance

Utilizzo / Use:



SAMURAI¹¹⁰

36.210.87.0065

Size: Ø 70 h 35 mm

Volume: 110 ml



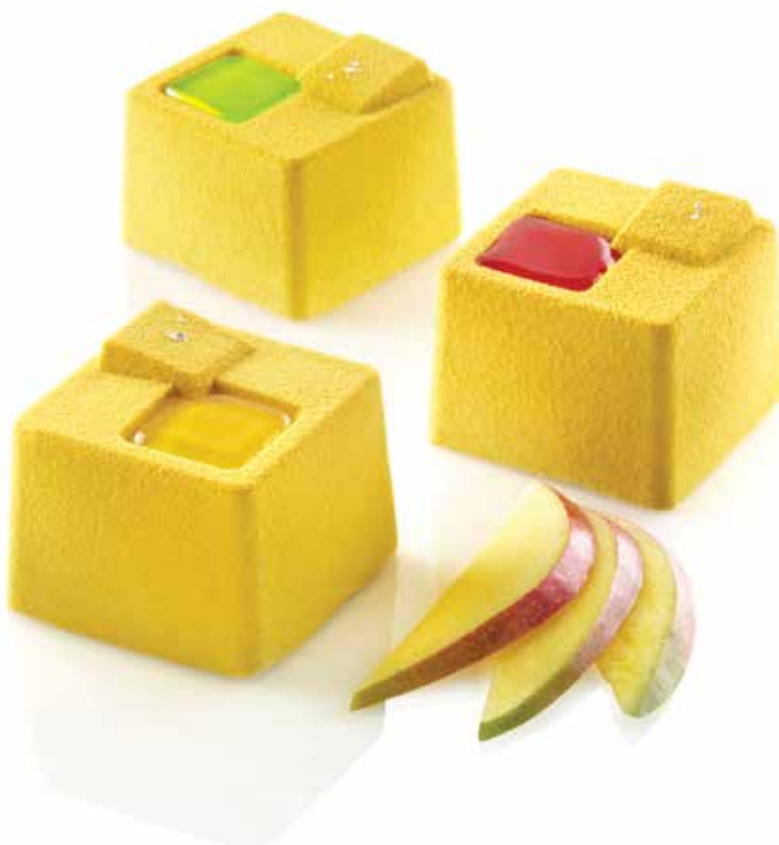
In collaboration with
Team Giappone: Kazuhiro Nakayama,
Junji Tokunaga e Shinichi Sugita

4KUADRO¹⁵⁰

36.216.87.0065

Size: 60 x 60 h 50 mm

Volume: 150 ml



MINI PEARL¹

36.203.87.0065

Size: Ø 7 h 6 mm

Volume: 1 ml



Micro Gem





micro®
FLEX

MADE IN ITALY



MICRO PASTRY JEWELS

5 ml of pure pleasure

Ideale per buffet, dessert al piatto
e come decorazione

*Ideal for buffet, plated desserts
and as decoration*

*A special range
conceived by Pastry Chef
Luca Montersino*

MICRO DOME⁵

36.221.87.0065

Size: Ø 26 h 14 mm

Volume: 5 ml



MICRO GEM⁵

36.228.87.0065

Size: 23 x 23 h 13 mm

Volume: 5 ml



MICRO LOVE⁵

36.227.87.0065

Size: 23 x 25 h 13 mm

Volume: 5 ml



MICRO OVAL⁵

36.223.87.0065

Size: 26 x 19 h 12 mm

Volume: 5 ml



MICRO SQUARE⁵

36.225.87.0065

Size: 21 x 21 h 13 mm

Volume: 5 ml



MICRO ROUND⁵

36.224.87.0065

Size: Ø 24 h 12 mm

Volume: 5 ml



MICRO SAVARIN⁵

36.222.87.0065

Size: Ø 26 h 12 mm

Volume: 5 ml



MICRO STONE⁵

36.226.87.0065

Size: Ø 26 h 12 mm

Volume: 5 ml



MICRO RECTANGLE⁵

36.237.87.0065

Size: 26x16 h 13 mm
Volume: 5 ml



Micromart

Da gustare o per stupire; i nuovi stampi sushi gelato sono una concreta e palpabile trasformazione. Direttamente dalla tradizione culinaria giapponese si è ideato un concetto innovativo di "fare gelato" in modo facile e veloce utilizzando gli stampi della linea Sushi.

To taste or to amaze; the new sushi ice cream moulds are a real and concrete transformation. Straight from the Japanese culinary tradition it has been developed an innovative concept of "making ice cream" in a fast and easy way using the moulds of the line Sushi.

SUSHI ROLL

36.162.87.0065

Size: Ø 40 h 25 mm

Volume: 29 ml



SUSHI MAKI

36.175.87.0065

Size: 35 x 35 h 25 mm

Volume: 26,3 ml



SUSHI NIGIRI

36.176.87.0065

Size: 60 x 30 h 26 mm
Volume: 28 ml



SUSHI GUNKAN

30.017.87.0065

Size: 55 x 33 h 20 mm
Volume: 30 ml



TOURBILLON by Yann Brys

Tourbillon: un vortice di gusto vi incanterà come un rapido e frenetico susseguirsi di idee. Un turbinio di sensazioni e di sapori che potrete donare alle vostre creazioni dolci e salate più sorprendenti. Provatelo sui dessert al piatto, come decorazione o perchè no come inserto nelle vostre preparazioni. Un modo semplice ed innovativo per creare decorazioni uniche che entusiasmeranno la vista e il palato.

Tourbillon: a vortex of taste that will charm you like a rapid and frantic succession of ideas. A swirling of sensations and flavours that you could give to your sweet and savoury surprising creations. Try it on plate desserts, as decoration and, why not, as an insert for your preparations. An easy and innovative way to create unique decorations that will excite your sight and taste.



In collaboration with
Pastry Chef Yann Brys

TOURBILLON⁹

36.229.87.0065

Size: Ø 45 h 7 mm

Volume: 9 ml



TOURBILLON²⁸

36.230.87.0065

Size: Ø 75 h 8 mm
Volume: 28 ml



TOURBILLON¹⁰⁰

36.231.87.0065

Size: Ø 140 h 9 mm
Volume: 100 ml



GOCCIA

25.101.99.0065

Set 3 pz/pcs

Size: Ø 60 mm Ø 260 mm h 4.5 mm



REGISTERED DESIGN

Una fascia per creare delle decorazioni perfette e sorprendenti. Sulla fascia sono riportate le indicazioni per realizzare decorazioni con un diametro da Ø 60 mm a Ø 260 mm. Sono inclusi nella confezione un rotolo di plastica 10 m x h 5 cm e una pratica spatola per allineare la fascia e stendere uniformemente il cioccolato. Con Crown Decor Goccia avrete una colata di dolcezza che abbraccerà i vostri dessert.

A stripe that will allow you to create perfect and surprising decorations. On the stripe are marked the guideline to create the decorations from Ø 60 mm a Ø 260 mm of diameter. In the box you will find also a non-stick PVC tape 10m x 5 h cm and a very handy spatula that will help you to align the stripe and spread the chocolate uniformly. Thanks to Crown Decor Goccia you will have a sweet pour that will embrace your desserts.



Utilizzo / Use:



- Stendere il rotolo di plastica
- *Roll out of plastic roll*



- Stendere la fascia di silicone sul rotolo di plastica
- *Lay the silicone stripe on the plastic roll*



- Sistemarla con l'apposita spatola
- *Place it properly with the spatula*



- Stendere il cioccolato
- *Pour the chocolate*



- Livellare e lasciare riposare
- *Level and let it set*



- Togliere la fascia in silicone
- *Take the silicone stripe off*



- Arrotolare il rotolo di plastica intorno all'anello in metallo
- *Roll the plastic roll around the metal ring*



- Arrotolare la decorazione all'anello in metallo
- *Roll the decoration around the metal ring*



- Togliere il rotolo di plastica dalla decorazione in cioccolato
- *Take off the plastic roll from the chocolate decoration*

FUOCO

25.102.99.0065

Set 3 pz/pcs

Size: Ø 60 mm Ø 260 mm h 4.5 mm



REGISTERED DESIGN



Una fascia per creare delle decorazioni perfette e sorprendenti. Sulla fascia sono riportate le indicazioni per realizzare decorazioni con un diametro da Ø 60 mm a Ø 260 mm. Sono inclusi nella confezione un rotolo di plastica 10 m x h 5 cm e una pratica spatola per allineare la fascia e stendere uniformemente il cioccolato. Con Crown Decor Fuoco i vostri dessert saranno avvolti da dolci fiamme.

A stripe that will allow you to create perfect and surprising decorations. On the stripe are marked the guideline to create the decorations from Ø 60 mm a Ø 260 mm of diameter. In the box you will find also a non-stick PVC tape 10m x 5 cm and a very handy spatula that will help you to align the stripe and spread the chocolate uniformly. Thanks to Crown Decor Fuoco your desserts will be surrounded by sweet flames.

Utilizzo / Use:



- 1 • Stendere il rotolo di plastica
- Roll out of plastic roll



- 2 • Stendere la fascia di silicone sul rotolo di plastica
- Lay the silicone stripe on the plastic roll



- 3 • Sistemarla con l'apposita spatola
- Place it properly with the spatula



- 4 • Stendere il cioccolato
- Pour the chocolate



- 5 • Livellare e lasciare riposare
- Level and let it set



- 6 • Togliere la fascia in silicone
- Take the silicone stripe off



- 7 • Arrotolare il rotolo di plastica intorno all'anello in metallo
- Roll the plastic roll around the metal ring



- 8 • Arrotolare la decorazione all'anello in metallo
- Roll the decoration around the metal ring



- 9 • Togliere il rotolo di plastica dalla decorazione in cioccolato
- Take off the plastic roll from the chocolate decoration

INSERT DECOR ROUND

28.001.87.0065

per creazioni da Ø40 a Ø 260 passo 20 mm
for creation from Ø40 up to Ø 260 pitch 20 mm



Concepito per realizzare inserti e decori dalla forma circolare da applicare all'interno o sulla superficie di torte gelato, semifreddos o preparazioni in versione cotta, INSERT DECOR è pensato per valorizzare con originalità ed eleganza le creazioni dei professionisti. Estremamente pratico e funzionale, Insert Decor consente di realizzare decorazioni di 12 misure diverse (6 per ciascun lato dello stampo), risultando adatto a preparazioni delle più svariate misure.

Designed to make circular shaped inserts and decorations to be placed inside or on the surface of ice cream cakes, semifreddos or baked preparations, INSERT DECOR is thought to enhance with originality and elegance the creations of professionals. Extremely practical and functional, Insert Decor allows to make decorations of 12 different sizes (6 for each side of the mould), resulting suitable for preparations of the most different sizes.



- 1
- Versare il preparato per l'inserto nello stampo
 - Fill the mould with the preparation



- 2
- Sformare il prodotto così ottenuto.
 - Unmold



- 3
- Creare la base della TOR con una preparazione a piacimento.
 - Create the ice cream base for the TOR mould.



- 4
- Inserire l'inserto preparato nella Tor
 - Put the cake-insert in the TOR.



- 5
- Coprire l'inserto con il preparato
 - Cover the insert with the preparation.

INSERT DECOR SQUARE

28.002.87.0065

per creazioni da 40x40 a 260x260 passo 20 mm
for creation from 40x40 up to 260x260 pitch 20 mm



Concepito per realizzare inserti e decori dalla forma quadrata da applicare all'interno o sulla superficie di torte gelato, semifreddi o preparazioni in versione cotta, INSERT DECOR è pensato per valorizzare con originalità ed eleganza le creazioni dei professionisti. Estremamente pratico e funzionale, Insert Decor consente di realizzare decorazioni di 12 misure diverse (6 per ciascun lato dello stampo), risultando adatto a preparazioni delle più svariate misure.

Designed to make square shaped inserts and decorations to be placed inside or on the surface of ice cream cakes, semifreddos or baked preparations, INSERT DECOR is thought to enhance with originality and elegance the creations of professionals. Extremely practical and functional, Insert Decor allows to make decorations of 12 different sizes (6 for each side of the mould), resulting suitable for preparations of the most different sizes.



- 1
- Versare il preparato per decorazione nello stampo
 - Fill the mould with preparation.



- 2
- Sformare il prodotto così ottenuto.
 - unmold.



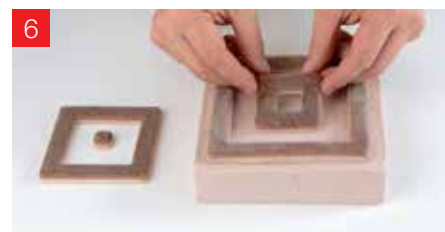
- 3
- Creare la base della TOR con una preparazione a piacere.
 - Create the ice cream base in the TOR mould.



- 4
- Coprire e livellare e successivamente mettere lo stampo con il suo vassoio nell'abbattitore.
 - Cover and level it; put the mould with the corresponding tray into the shock freezer.



- 5
- Sformare il prodotto così ottenuto.
 - Take the cake out of the mould.



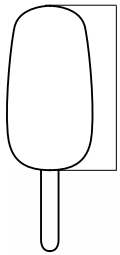
- 6
- Inserire la decorazione sopra la TOR
 - Put the decoration on the TOR.

GEL01 CLASSIC

25.311.87.0098



Set 2 pz/pcs
+ 50 bastoncini/sticks



93 x 48 h 25 mm

90 ml



PATENTED



Sticks

99.400.99.0001
500 pz/pcs



113 mm



Take Away Bag 02

99.406.99.0001
1000 pz/pcs

99.406.99.0002
200 pz/pcs



9 x 13 + 3 cm

Utilizzo / Use:

1



- Riempire lo stampo Classic con la preparazione scelta
- Fill the mould with the ice cream base preparation

2



- Inserire lo stecco nell'apposita fessura
- Insert the stick in the proper hole

3



- Livellare
- Level it

4



- Inserire lo stampo Classic e il suo vassoio nell'abbattitore
- Insert the Classic and the relative tray in the blast chiller

5



- Sformare il gelato su stecco così ottenuto e decorare a piacere
- Unmold the ice-cream and garnish with decorations at will

Espogel Down

- 99.421.72.0165
- 99.421.62.0165
- 99.421.19.0165
- 99.421.86.0165

Espogel Up

- 99.422.72.0165
- 99.422.19.0165
- 99.422.86.0165



Utilizzo / Use:



- Riempire lo stampo Classic con la preparazione scelta e inserirlo in forno
- *Fill the mould Classic with the preparation and put it inside the oven.*



- Togliere dal forno
- *Take it out of the oven.*



- Inserire il bastoncino di legno
- *Insert the wood stick.*



- Sformare la preparazione così ottenuta.
- *Unmold.*



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



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

CLASSIC

Savory



Ricetta - Recipe



REGISTERED DESIGN
© 2012 - Silikomart all rights reserved

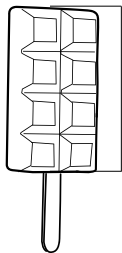
Mousse al pomodoro su stecco
Tomato mousse on a stick

GEL02 CHOCO STICK

25.312.87.0098



Set 2 pz/pcs
+ 50 bastoncini/sticks



92 x 48 h 24 mm

90 ml



PATENTED



Sticks

99.400.99.0001
500 pz/pcs



Take Away Bag 02

99.406.99.0001
1000 pz/pcs



99.406.99.0002
200 pz/pcs

Utilizzo / Use:



- Riempire lo stampo ChocoStick con la preparazione scelta
- Fill the mould with the ice cream base preparation



- Inserire lo stecco nell'apposita fessura
- Insert the stick in the proper hole



- Livellare. Inserire lo stampo ChocoStick con il vassoio nell'abbattitore
- Level it. Insert the ChocoStick and the relative tray in the blast chiller



- Sformare il gelato su stecco così ottenuto.
- Unmold the ice-cream



- Decorare a piacere
- Garnish with decorations at will

Espogel Down

- 99.421.72.0165
- 99.421.62.0165
- 99.421.19.0165
- 99.421.86.0165

Espogel Up

- 99.422.72.0165
- 99.422.19.0165
- 99.422.86.0165



Utilizzo / Use:



1

- Riempire lo stampo Chocostick con la preparazione scelta e inserirlo in forno
- *Fill the mould Chocostick with the preparation and put it inside the oven.*



2

- Togliere dal forno
- *Take it out of the oven.*



3

- Inserire il bastoncino di legno
- *Insert the wood stick.*



4

- Sformare la preparazione così ottenuta.
- *Unmold.*



5

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

CHOCO STICK

Savory



Ricetta - Recipe



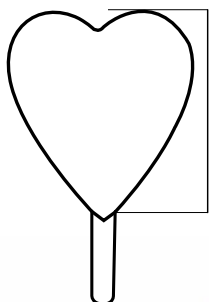
REGISTERED DESIGN
© 2012 - Silikomart all rights reserved

Chocostick al radicchio e aceto balsamico
Radicchio and balsamic vinegar Chocostick

GEL03 HEART-IC

25.313.87.0098

Set 2 pz/pcs
+ 50 bastoncini/sticks



91 x 85 h 23 mm

96 ml



PATENTED

Sticks

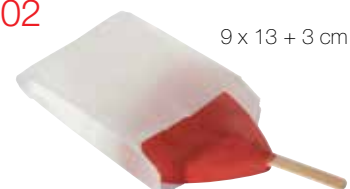
99.400.99.0001
500 pz/pcs



Take Away Bag 02

99.406.99.0001
1000 pz/pcs

99.406.99.0002
200 pz/pcs



Utilizzo / Use:



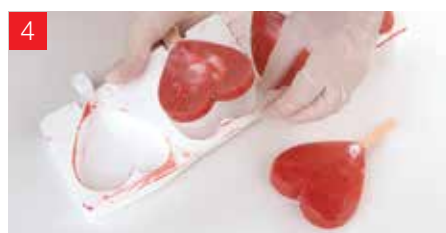
- 1
- Riempire lo stampo Heart-ic con la preparazione scelta
 - Fill the mould with the ice cream base preparation



- 2
- Inserire lo stecco nell'apposita fessura
 - Insert the stick in the proper hole



- 3
- Livellare. Inserire lo stampo Heart-ic con il vassoio nell'abbattitore
 - Level it. Insert the Heart-ic and the relative tray in the blast chiller



- 4
- Sformare il gelato su stecco così ottenuto
 - Unmold the ice-cream



- 5
- Decorare a piacere
 - Garnish with decorations at will

Espogel Down

- 99.421.72.0165
- 99.421.62.0165
- 99.421.19.0165
- 99.421.86.0165

Espogel Up

- 99.422.72.0165
- 99.422.19.0165
- 99.422.86.0165



Utilizzo / Use:



1

- Riempire lo stampo Heart-Ic con la preparazione scelta e inserirlo in forno
- *Fill the mould Heart-Ic with the preparation and put it inside the oven.*



2

- Togliere dal forno
- *Take it out of the oven.*



3

- Inserire il bastoncino di legno
- *Insert the wood stick.*



4

- Sformare la preparazione così ottenuta.
- *Unmold.*



5

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



6

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

HEART-IC

Savory

Ricetta - Recipe



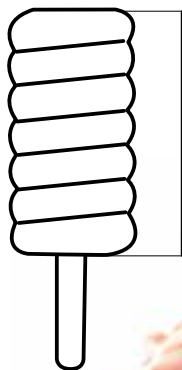
REGISTERED DESIGN
© 2012 - Silikomart all rights reserved

Cuore al nero di seppia e basilico
Heart of black cuttlefish and basil

GEL04 TANGO

25.314.87.0098

Set 2 pz/pcs
+ 50 bastoncini/sticks



92 x 45 h 27 mm

90 ml



PATENTED



Sticks

99.400.99.0001
500 pz/pcs



113 mm



Take Away Bag 02

99.406.99.0001
1000 pz/pcs

99.406.99.0002
200 pz/pcs



9 x 13 + 3 cm

Utilizzo / Use:



- 1

 - Riempire lo stampo Tango con la preparazione scelta
 - Fill the mould with the ice cream base preparation



- 2

 - Inserire lo stecco nell'apposita fessura
 - Insert the stick in the proper hole



- 3

 - Livellare. Inserire lo stampo Tango con il vassoio nell'abbattitore
 - Level it. Insert the Tango and the relative tray in the blast chiller



- 4

 - Sformare il gelato su stecco così ottenuto
 - Unmold the ice-cream



- 5

 - Decorare a piacere
 - Garnish with decorations at will

Espogel Down

- 99.421.72.0165
- 99.421.62.0165
- 99.421.19.0165
- 99.421.86.0165



Espogel Up

- 99.422.72.0165
- 99.422.19.0165
- 99.422.86.0165



Utilizzo / Use:



- 1 • Riempire lo stampo Tango con la preparazione scelta e inserirlo in forno
- Fill the mould Tango with the preparation and put it inside the oven.



- 2 • Togliere dal forno
- Take it out of the oven.



- 3 • Inserire il bastoncino di legno
- Insert the wood stick.



- 4 • Sformare la preparazione così ottenuta.
- Unmold.



- 5 • Decorare a piacere.
- Garnish with decorations at will.



- 6 • Decorare a piacere.
- Garnish with decorations at will.

TANGO

Savory



Ricetta - Recipe



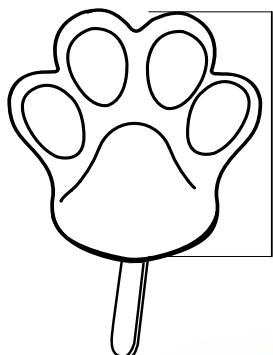
REGISTERED DESIGN
© 2012 - Silikomart all rights reserved

Mousse di finocchio su stecco
Fennel mousse on a stick

GEL06 PATA

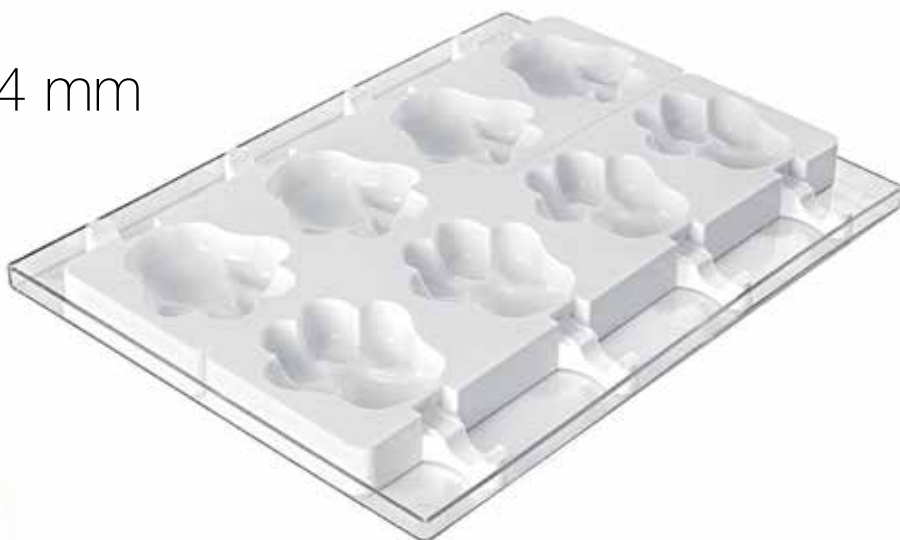
25.316.87.0098

Set 2 pz/pcs
+ 50 bastoncini/sticks



89 x 84 h 24 mm

98 ml



PATENTED



Sticks

99.400.99.0001
500 pz/pcs



Take Away Bag 02

99.406.99.0001
1000 pz/pcs



9 x 13 + 3 cm

99.406.99.0002
200 pz/pcs

Utilizzo / Use:



- Riempire lo stampo Pata con la preparazione scelta
- Fill the mould with the ice cream base preparation



- Inserire lo stecco nell'apposita fessura
- Insert the stick in the proper hole



- Livellare. Inserire lo stampo Pata con il vassoio nell'abbattitore
- Level it. Insert the Pata and the relative tray in the blast chiller



- Sformare il gelato su stecco così ottenuto
- Unmold the ice-cream



- Decorare a piacere
- Garnish with decorations at will

Espogel Down

- 99.421.72.0165
- 99.421.62.0165
- 99.421.19.0165
- 99.421.86.0165

Espogel Up

- 99.422.72.0165
- 99.422.19.0165
- 99.422.86.0165



Utilizzo / Use:



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



- Riempire lo stampo Pata con la preparazione scelta e inserirlo in forno
- Fill the mould Pata with the preparation and put it inside the oven.



- Togliere dal forno
- Take it out of the oven.



- Inserire il bastoncino di legno
- Insert the wood stick.



- Sformare la preparazione così ottenuta.
- Unmold.



Ricetta - Recipe



REGISTERED DESIGN
© 2012 - Silikomart all rights reserved

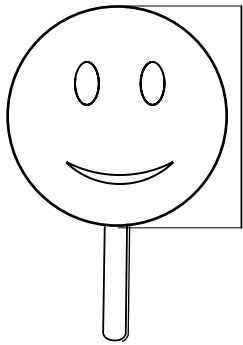
Mousse di zucca e pomodorini su stecco
Pumpkin and cherry tomatoes mousse on a stick

GEL07 MR FUNNY

25.317.87.0098



Set 2 pz/pcs
+ 50 bastoncini/sticks



Ø 83 h 22 mm

100 ml



PATENTED



Sticks

99.400.99.0001
500 pz/pcs



113 mm



Take Away Bag 02

99.406.99.0001
1000 pz/pcs

99.406.99.0002
200 pz/pcs



9 x 13 + 3 cm

Utilizzo / Use:



- 1
- Riempire lo stampo Mr Funny con la preparazione scelta
 - Fill the mould with the ice cream base preparation



- 2
- Inserire lo stecco nell'apposita fessura
 - Insert the stick in the proper hole



- 3
- Livellare. Inserire lo stampo Mr funny con il vassoio nell'abbattitore
 - Level it. Insert the Mr Funny and the relative tray in the blast chiller



- 4
- Sformare il gelato su stecco così ottenuto
 - Unmold the ice-cream



- 5
- Decorare a piacere
 - Garnish with decorations at will



Espogel Down

- 99.421.72.0165
- 99.421.62.0165
- 99.421.19.0165
- 99.421.86.0165

Espogel Up

- 99.422.72.0165
- 99.422.19.0165
- 99.422.86.0165



REGISTERED DESIGN
© 2012 - Silikomart all rights reserved

Utilizzo / Use:



- Riempire lo stampo Mr Funny con la preparazione scelta e inserirlo in forno
- Fill the mould Mr Funny with the preparation and put it inside the oven.



- Togliere dal forno
- Take it out of the oven.



- Inserire il bastoncino di legno
- Insert the wood stick.



- Sformare la preparazione così ottenuta.
- Unmold.



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



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

MR FUNNY

Savory

Ricetta - Recipe



REGISTERED DESIGN
© 2012 - Silikomart all rights reserved

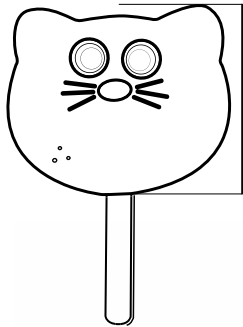
Mousse di piselli su stecco
Peas mousse on a stick

GEL08 CAT

25.318.87.0098

Set 2 pz/pcs
+ 50 bastoncini/sticks

Stecco[®]
FLEX



88 x 82 h 20 mm

95 ml



PATENTED

Sticks
99.400.99.0001
500 pz/pcs



Take Away Bag 02
99.406.99.0001
1000 pz/pcs



99.406.99.0002
200 pz/pcs

Utilizzo / Use:



- 1
- Riempire lo stampo Cat con la preparazione scelta
 - Fill the mould with the ice cream base preparation



- 2
- Inserire lo stecco nell'apposita fessura. Inserire lo stampo Cat con il vassoio nell'abbattitore
 - Insert the stick in the proper hole. Insert the Cat and the relative tray in the blast chiller



- 3
- Sformare il gelato su stecco così ottenuto
 - Unmold the ice-cream



- 4
- Decorare a piacere
 - Garnish with decorations at will



- 5
- Decorare a piacere
 - Garnish with decorations at will



Espogel Down

- 99.421.72.0165
- 99.421.62.0165
- 99.421.19.0165
- 99.421.86.0165

Espogel Up

- 99.422.72.0165
- 99.422.19.0165
- 99.422.86.0165



Utilizzo / Use:



- Riempire lo stampo Cat con la preparazione scelta e inserirlo in forno
- *Fill the mould Cat with the preparation and put it inside the oven.*

- Inserire il bastoncino di legno
- *Insert the wood stick.*



- Sformare il gelato su stecco così ottenuto
- *Unmold the ice-cream*



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



CAT

Savory

Ricetta - Recipe



REGISTERED DESIGN
© 2012 - Silikomart all rights reserved

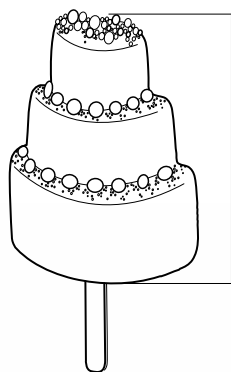
Bresaola su stecco con cuore di formaggio spalmabile
Bresaola on stick with an heart of cream cheese

GEL09 WEDDING STICK

25.319.87.0098



Set 2 pz/pcs
+ 50 bastoncini/sticks



85 x 83 h 25 mm

92 ml



PATENTED

Sticks

99.400.99.0001
500 pz/pcs



113 mm



Take Away Bag 02

99.406.99.0001
1000 pz/pcs

9 x 13 + 3 cm



Utilizzo / Use:



- Riempire lo stampo Wedding Stick con la preparazione scelta
- Fill the mould with the ice cream base preparation



- Inserire lo stecco nell'apposita fessura. Inserire lo stampo Cat con il vassoio nell'abbattitore
- Insert the stick in the proper hole. Insert the Cat and the relative tray in the blast chiller



- Sformare il gelato su stecco così ottenuto
- Unmold the ice-cream



- Decorare a piacere
- Garnish with decorations at will



- Decorare a piacere
- Garnish with decorations at will



Espogel Down

- 99.421.72.0165
- 99.421.62.0165
- 99.421.19.0165
- 99.421.86.0165

Espogel Up

- 99.422.72.0165
- 99.422.19.0165
- 99.422.86.0165

Utilizzo / Use:



- Riempire lo stampo Wedding con la preparazione scelta e inserirlo in forno
- Fill the mould Wedding with the preparation and put it inside the oven.



- Inserire il bastoncino di legno
- Insert the wood stick.



- Sformare il gelato su stecco così ottenuto
- Unmold the ice-cream



- Decorare a piacere
- Garnish with decorations at will



WEDDING STICK

Savory



Ricetta - Recipe



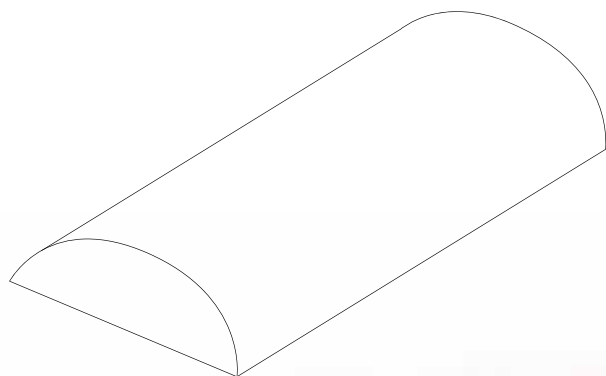
REGISTERED DESIGN
© 2012 - Silikomart all rights reserved

Wedding stick con salmone e basilico
Wedding stick with salmon and basil

INSIDER

30.066.00.0065

200 x 157 h 13 mm



Utilizzo / Use:



- 1
- Riempire lo stampo con la preparazione scelta
 - *Fill the mould with the ice cream base preparation*



- 2
- Sformare il prodotto ottenuto
 - *Unmold the insert*



- 3
- Riempire lo stampo con la preparazione scelta
 - *Fill the mould with the ice cream base preparation*



- 4
- Inserire il prodotto ottenuto da Insider nello stampo
 - *Put the preparation into the mould*



- 5
- Riempire lo stampo
 - *Fill the mould*

ACCESSORI & TAKE AWAY

STICKS

99.400.99.0001

Size: 113 x 10 h 2 mm
500 bastoncini in legno
500 pz/pcs wood sticks



MINI STICKS

99.401.99.0001

Size: 72 x 8 h 2 mm
500 bastoncini in legno
500 pz/pcs wood sticks

TAKE AWAY BAG 01

99.405.99.0001

Size: 6 x 13 + 3 cm
1000 pz/pcs

99.405.99.0002

200 pz/pcs

Sacchetto in carta pergamin 45 g per conservare singolarmente il prodotto su stecco. Adatto per i modelli Steccoflex Classic/Tango/ ChocoStick.

Bag made of pergamin paper 45 g for preserving the product on stick. Ideal for Steccoflex Classic/Tango/ChocoStick.



TAKE AWAY BAG 02

99.406.99.0001

Size: 9 x 13 + 3 cm
1000 pz/pcs

99.406.99.0002

200 pz/pcs

Sacchetto in carta pergamin 45 g per conservare singolarmente il prodotto su stecco. Adatto per i modelli Steccoflex Heart-ic/Pata/Mr Funny.

Bag made of pergamin paper 45 g for preserving the product on stick. Ideal for Steccoflex Heart-ic/Pata/Mr Funny.

TAKE AWAY BOX

99.430.99.0082

Size: 278 x 228 h 56 mm

100 pz/pcs scatole in polistirolo espanso con etichetta personalizzabile da applicare.

100 pz/pcs expanded polystyrene containers with customizable label to stick on.



Etichetta personalizzabile da applicare/
Customizable label to stick on



COOL BAG

99.431.99.0001

Size: 320 x 240 h 270 mm
10 pz/pcs

Borsa termica, impermeabile e resistente. Contiene un massimo di 3 Take Away Box.

Water-resistant thermal bag. Contains 3 Take Away Boxes maximum.



POP STICKS

99.411.99.0001

Size: 120 mm ø 3,8 mm
50 bastoncini di carta piccoli
50 pz/pcs small paper sticks

99.412.99.0001

Size: 152 mm ø 3,8 mm
50 bastoncini di carta piccoli
50 pz/pcs small paper sticks

99.413.99.0001

Size: 228 mm ø 3,8 mm
50 bastoncini di carta medi
50 pz/pcs medium paper sticks

99.414.99.0001

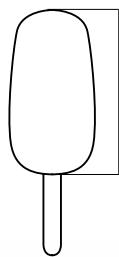
Size: 300 mm ø 3,8 mm
50 bastoncini di carta grandi
50 pz/pcs big paper sticks

GEL01M MINI CLASSIC

25.331.87.0060

Stecco®
FLEX *Mini*

Set 2 pz/pcs
+ 100 bastoncini/sticks



69 x 38 h 18 mm

37 ml



PATENTED



Mini Sticks

99.401.99.0001
500 pz/pcs



72 mm



Take Away Bag 01

99.405.99.0001
1000 pz/pcs

6 x 13 + 3 cm



99.405.99.0002
200 pz/pcs

Utilizzo / Use:



- 1

 - Riempire lo stampo Mini Classic con la preparazione scelta
 - Fill the mould with the ice cream base preparation



- 2

 - Inserire lo stecco nell'apposita fessura
 - Insert the stick in the proper hole



- 3

 - Livellare. Inserire lo stampo Mini Classic con il vassoio nell'abbattitore
 - Level it. Insert the Mini Classic and the relative tray in the blast chiller



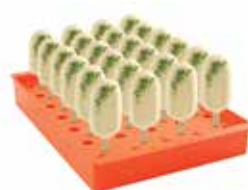
- 4

 - Sformare il gelato su stecco così ottenuto
 - Unmold the ice-cream



- 5

 - Decorare a piacere
 - Garnish with decorations at will



Espogel Up Mini

■ 99.432.62.0165

□ 99.432.86.0165

MINI CLASSIC

Savory



Ricetta - Recipe



Mini mozzarella in carrozza
Small "mozzarella in carrozza"

Utilizzo / Use:



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



- Inserire lo stampo in forno
- Put in the oven



- Inserire lo stecco nell'apposita fessura
- Insert the stick in the proper hole



- Sformare lo stecco così ottenuto
- Unmold



- Decorare a piacere
- Garnish with decorations at will

Pop Stand

■ 25.939.20.0065

□ 25.939.87.0065

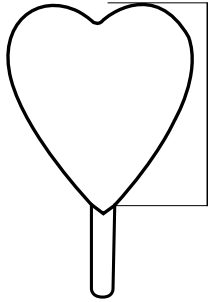


GEL03M MINI HEART-IC

25.333.87.0060

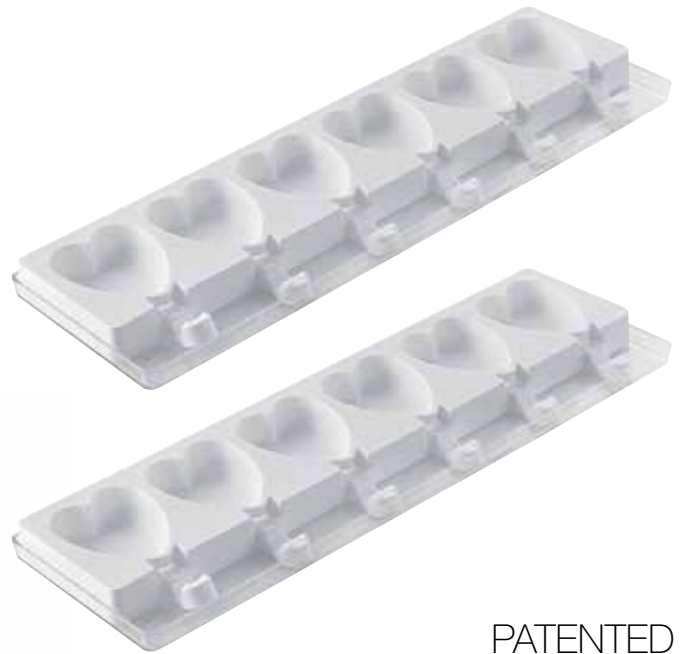


Set 2 pz/pcs
+ 100 bastoncini/sticks



55 x 68 h 18 mm

45 ml



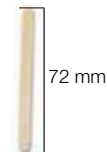
PATENTED



Mini Sticks

99.401.99.0001

500 pz/pcs



Take Away Bag 01

99.405.99.0001

1000 pz/pcs

6 x 13 + 3 cm



99.405.99.0002

200 pz/pcs

Utilizzo / Use:



- Riempire lo stampo Mini Heart con la preparazione scelta
- Fill the mould with the ice cream base preparation



- Inserire lo stecco nell'apposita fessura
- Insert the stick in the proper hole



- Livellare. Inserire lo stampo Mini Heart con il vassoio nell'abbattitore
- Level it. Insert the Mini Heart and the relative tray in the blast chiller



- Sformare il gelato su stecco così ottenuto
- Unmold the ice-cream



- Decorare a piacere
- Garnish with decorations at will



Espogel Up Mini

■ 99.432.62.0165

□ 99.432.86.0165

MINI HEART-IC

Savory



Ricetta - Recipe



Cuore di prosciutto crudo, tartufo e funghi
Heart of raw ham, truffle mushrooms

Utilizzo / Use:



- Riempire lo stampo Mini Heart-ic con la preparazione scelta
- Fill the mould with the ice cream base preparation



- Inserire lo stampo in forno
- Put in the oven



- Inserire lo stecco nell'apposita fessura
- Insert the stick in the proper hole



- Sformare lo stecco così ottenuto
- Unmold



- Decorare a piacere
- Garnish with decorations at will

Pop Stand

■ 25.939.20.0065

□ 25.939.87.0065

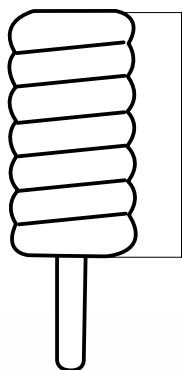


GEL04M MINITANGO

25.334.87.0060

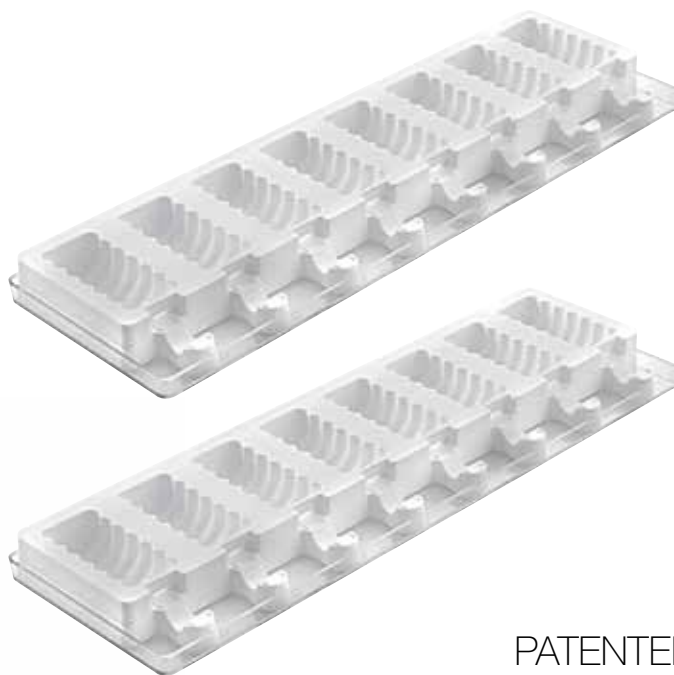
Stecco[®]
FLEX *Mini*

Set 2 pz/pcs
+ 100 bastoncini/sticks



67 x 32 h 22 mm

36 ml



PATENTED



Mini Sticks

99.401.99.0001
500 pz/pcs



72 mm



Take Away Bag 01

99.405.99.0001
1000 pz/pcs

6 x 13 + 3 cm



99.405.99.0002
200 pz/pcs

Utilizzo / Use:



- 1 Riempire lo stampo Mini Tango con la preparazione scelta
Fill the mould with the ice cream base preparation



- 2 Inserire lo stecco nell'apposita fessura
Insert the stick in the proper hole



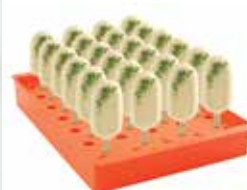
- 3 Livellare. Inserire lo stampo Mini Tango con il vassoio nell'abbattitore
Level it. Insert the Mini Tango and the relative tray in the blast chiller



- 4 Sformare il gelato su stecco così ottenuto
Unmold the ice-cream



- 5 Decorare a piacere
Garnish with decorations at will



Espogel Up Mini

■ 99.432.62.0165

□ 99.432.86.0165

MINI TANGO

Savory



Ricetta - Recipe



Flipper di patate
Potatoes flipper

Utilizzo / Use:



- 1 • Riempire lo stampo Mini Tango con la preparazione scelta
- Fill the mould with the ice cream base preparation



- 2 • Livellare. Inserire lo stampo Mini Tango con il vassoio nell'abbattitore
- Level it. Insert the Mini Tango and the relative tray in the blast chiller



- 3 • Inserire lo stecco nell'apposita fessura
- Insert the stick in the proper hole



- 4 • Sformare lo stecco così ottenuto
- Unmold



- 5 • Decorare a piacere
- Garnish with decorations at will

Pop Stand

- 25.939.20.0065
- 25.939.87.0065

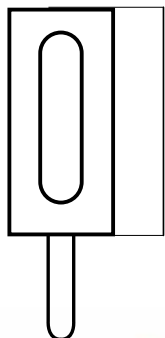


GEL05M MINI CHIC

25.335.87.0060

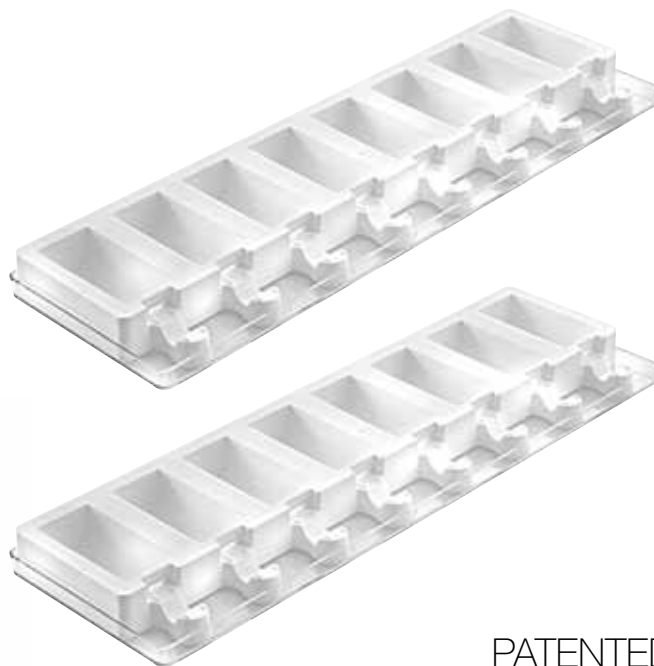
Stecco®
FLEX *Mini*

Set 2 pz/pcs
+ 100 bastoncini/sticks



69 x 38 h 18 mm

38 ml



PATENTED



Mini Sticks

99.401.99.0001
500 pz/pcs



72 mm



Take Away Bag 01

99.405.99.0001
1000 pz/pcs

6 x 13 + 3 cm



99.405.99.0002
200 pz/pcs

Utilizzo / Use:



- 1
- Riempire lo stampo Mini Chic con la preparazione scelta
 - Fill the mould with the ice cream base preparation



- 2
- Inserire lo stecco nell'apposita fessura
 - Insert the stick in the proper hole



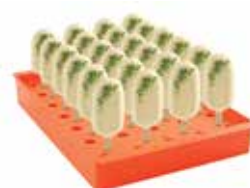
- 3
- Livellare. Inserire lo stampo Mini Chic con il vassoio nell'abbattitore
 - Level it. Insert the Mini Chic and the relative tray in the blast chiller



- 4
- Sformare il gelato su stecco così ottenuto
 - Unmold the ice-cream



- 5
- Decorare a piacere
 - Garnish with decorations at will



Espogel Up Mini

■ 99.432.62.0165

□ 99.432.86.0165

MINI CHIC

Savory



Ricetta - Recipe



Radicchio, noci e formaggio spalmabile *Radicchio, nuts and cream cheese*

Utilizzo / Use:



- Riempire lo stampo Mini Chic con la preparazione scelta
- *Fill the mould with the ice cream base preparation*



- Inserire lo stampo in forno
- *Put in the oven*



- Inserire lo stecco nell'apposita fessura
- *Insert the stick in the proper hole*



- Sformare lo stecco così ottenuto
- *Unmold*



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

Pop Stand

■ 25.939.20.0065

□ 25.939.87.0065

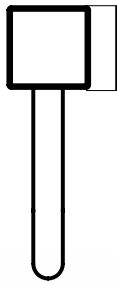


MINI KUBE

25.371.87.0065



Set 2 pz/pcs
+ 50 bastoncini/sticks



20 x 20 h 20 mm

8 ml



Pop Stand

■ 25.939.20.0065

□ 25.939.87.0065



Mini Sticks

99.401.99.0001

500 pz/pcs



72 mm



Utilizzo / Use:



- 1
- Riempire lo stampo Mini Kube con la preparazione scelta
 - *Fill the Mini Kube mould with the base preparation*



- 2
- Livellare
 - *Level*



- 3
- Chiudere lo stampo con l'apposito coperchio in silicone
 - *Close up the mould with the silicone lid*



- 4
- Inserire lo stecco nell'apposita fessura e mettere in abbattitore
 - *Insert the stick in the proper hole and put into the shock freezer*



- 5
- Sformare il prodotto
 - *Unmould the product*



- 6
- Decorare a piacere
 - *Garnish with decorations at will*

KUBE

Savory

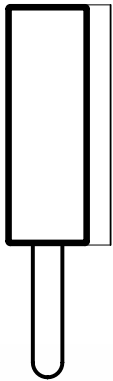


MINI BAR

25.372.87.0065



Set 2 pz/pcs
+ 50 bastoncini/sticks



60 x 20 h 20 mm

24 ml



PATENTED



Pop Stand

■ 25.939.20.0065

□ 25.939.87.0065



Mini Sticks

99.401.99.0001
500 pz/pcs



Utilizzo / Use:



- 1
- Riempire lo stampo Mini Bar/ Mini Pick con la preparazione scelta
 - *Fill the Mini Bar/ Mini Pick mould with the base preparation*



- 2
- Livellare
 - *Level*



- 3
- Inserire lo stecco nell'apposita fessura e mettere in abbattitore
 - *Insert the stick in the proper hole and put into the shock freezer*



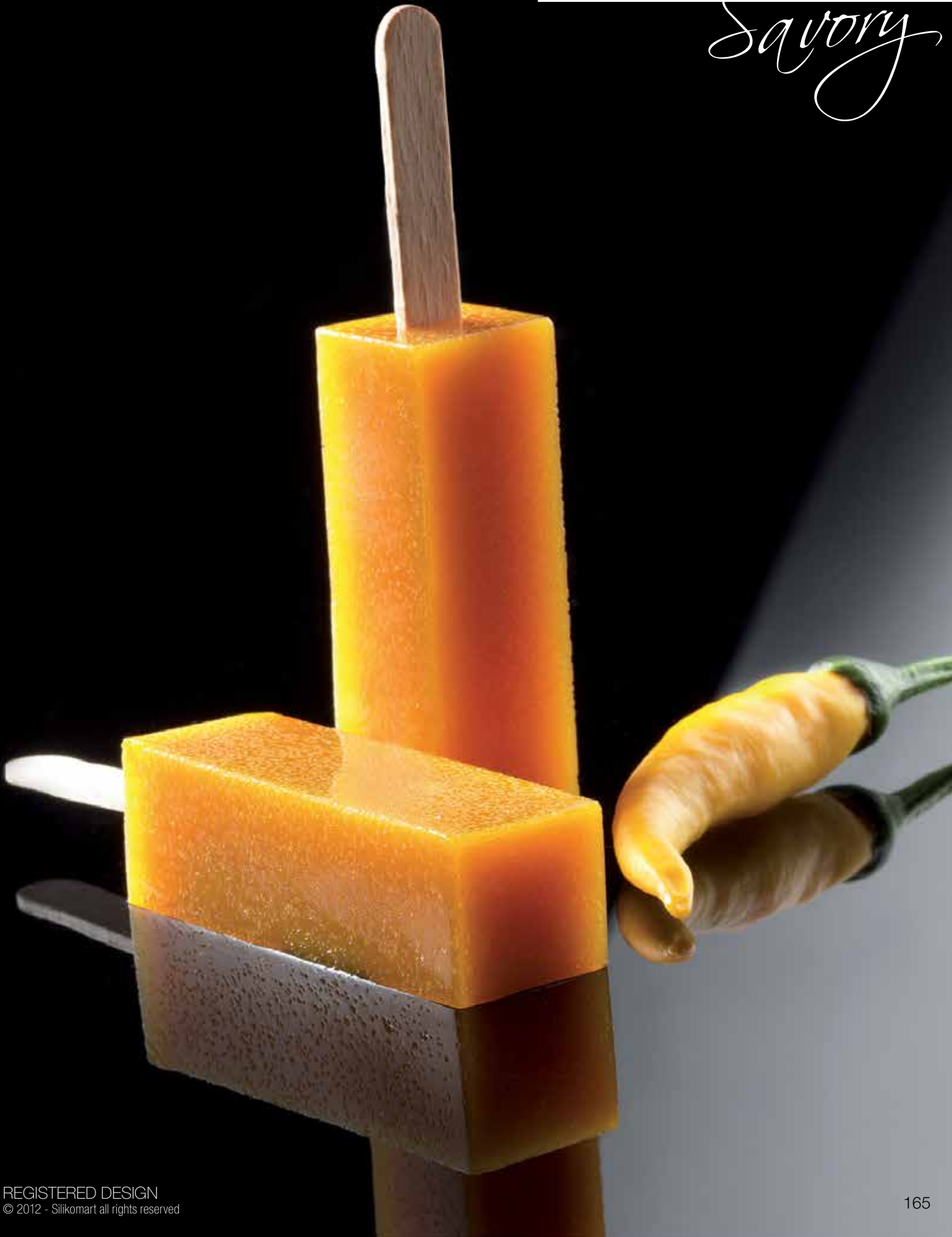
- 4
- Sformare il prodotto
 - *Unmould the product*



- 5
- Decorare a piacere
 - *Garnish with decorations at will*

BAR

Savory

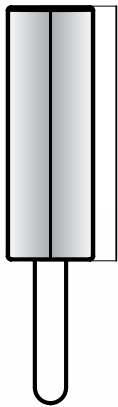


MINI PICK

25.373.87.0065



Set 2 pz/pcs
+ 50 bastoncini/sticks



60 x 20 h 18 mm
22 ml



PATENTED



Pop Stand

■ 25.939.20.0065
□ 25.939.87.0065



Mini Sticks

99.401.99.0001
500 pz/pcs



Utilizzo / Use:



- 1
- Riempire lo stampo Mini Bar/ Mini Pick con la preparazione scelta
 - *Fill the Mini Bar/ Mini Pick mould with the base preparation*



- 2
- Livellare
 - *Level*



- 3
- Inserire lo stecco nell'apposita fessura e mettere in abbattitore
 - *Insert the stick in the proper hole and put into the shock freezer*



- 4
- Sformare il prodotto
 - *Unmould the product*



- 5
- Decorare a piacere
 - *Garnish with decorations at will*

PICK

Savory



GHIACCIOLO BIGUSTO

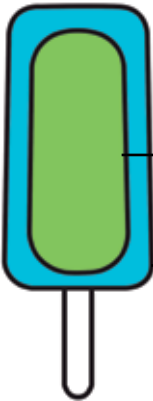
Italiano



L'ITALIANO

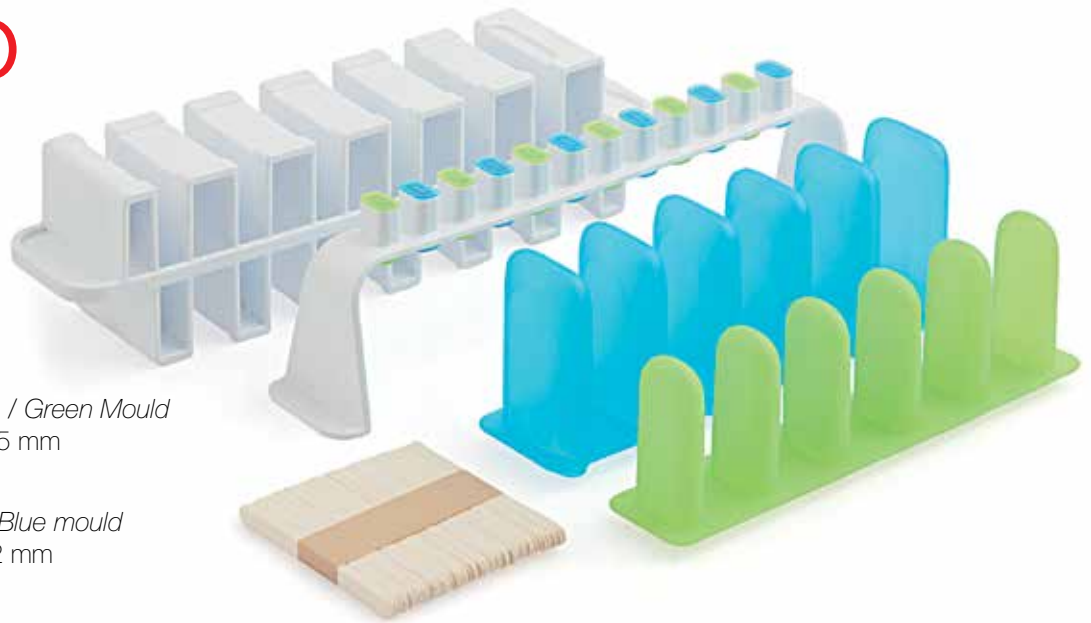
25.365.99.0065

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 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!

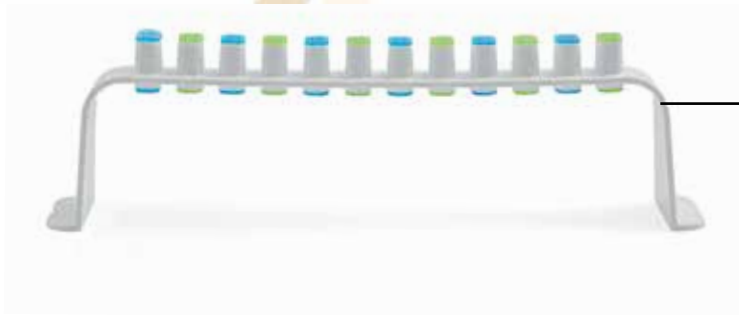
The new era of La Gelateria!

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!



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 sfornatura 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.



Supporto Stecchi
Stick Support

Lato A / Side A

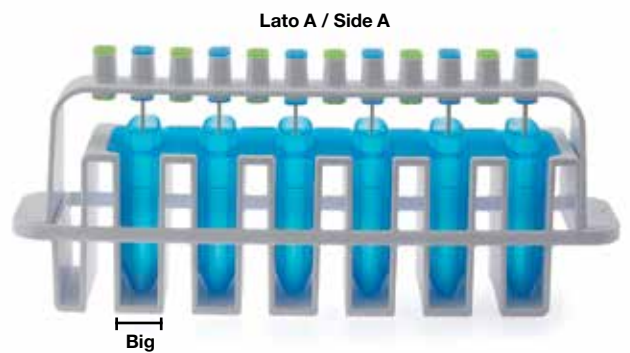


Lato B / Side B

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



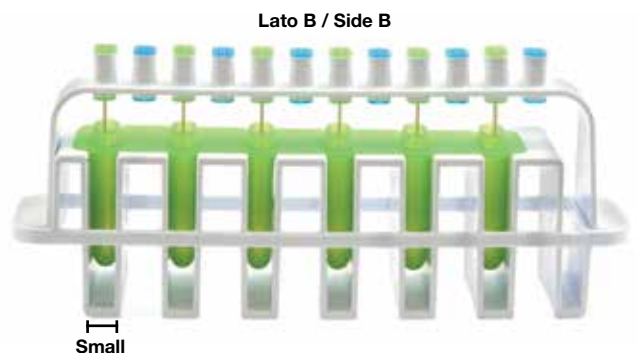
Stampo blu / Blue mould
Assemblaggio / Assembly



Lato A / Side A



Stampo verde / Green mould
Assemblaggio / Assembly

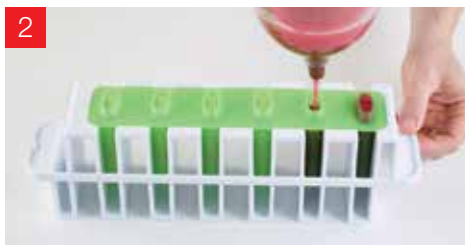


Lato B / Side B

Utilizzo / Use:



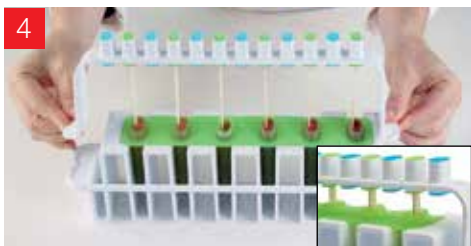
- Posizionare lo stampo in silicone per inserti verde nell'apposito supporto in plastica
- *Put the green insert silicone mould in on the plastic support*



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



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



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



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



- Sformare
- *Unmould*



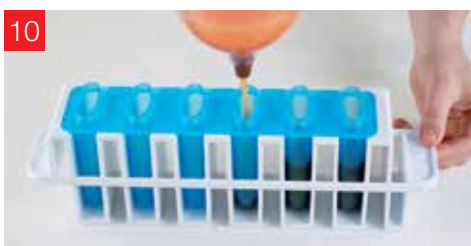
- Posizionare gli inserti su stecco negli appositi supporti in silicone blu
- *Place the on stick inserts inside the blue silicone supports*



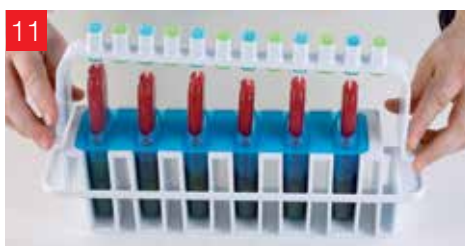
- Ruotare il supporto in plastica
- *Turn the plastic support*



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



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



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



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



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



- Sformare il prodotto
- *Unmould*



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



Cookie®
FLEX

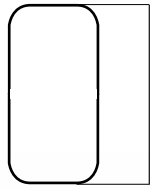


BISC01 CLASSIC

25.110.87.0098



Set 2 pz/pcs



87 x 48 h 24 mm
97 ml



Espogel Down

- 99.421.72.0165
- 99.421.62.0165
- 99.421.19.0165
- 99.421.86.0165



Take Away Bag 02

99.406.99.0001
1000 pz/pcs

99.406.99.0002
200 pz/pcs



9 x 13 + 3 cm

Utilizzo / Use:



- Inserire il biscotto nello stampo
- Put the biscuit in the mould



- Riempire lo stampo con la preparazione scelta
- Fill the mould with the ice cream base preparation



- Livellare
- Level it



- Ricoprire la preparazione con il secondo biscotto e inserire in abbattitore
- Cover with the second biscuit and put in the blast chiller



- Sformare il gelato così ottenuto
- Unmold the ice-cream

Misure biscotto consigliate

Suggested cookie sizes:

Lunghezza/Length 85 ± 2 mm

Larghezza/Width 46 ± 2 mm

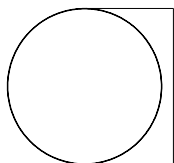
Spessore/Thickness 5,5 ± 2 mm

BISC02 DISCOTTO

25.120.87.0098



Set 2 pz/pcs



Ø 76 h 25 mm
114 ml



Espogel Down

- 99.421.72.0165
- 99.421.62.0165
- 99.421.19.0165
- 99.421.86.0165



Take Away Bag 02

99.406.99.0001
1000 pz/pcs

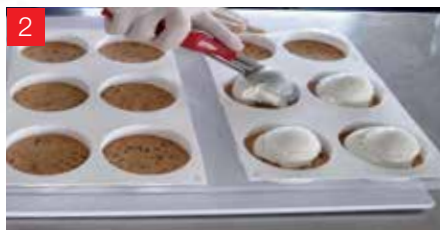
99.406.99.0002
200 pz/pcs



Utilizzo / Use:



- Inserire il biscotto nello stampo
- Put the biscuit in the mould



- Riempire lo stampo con la preparazione scelta
- Fill the mould with the ice cream base preparation



- Livellare
- Level it



- Ricoprire la preparazione con il secondo biscotto e inserire in abbattitore
- Cover with the second biscuit and put in the blast chiller



- Sformare il gelato così ottenuto
- Unmold the ice-cream

Misure biscotto consigliate Suggested cookie sizes:

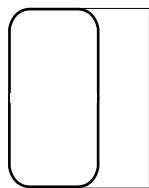
Ø 76,5 ± 2 mm
Spessore/Thickness 8 ± 2 mm

BISC03 SLIM

25.128.87.0098



Set 2 pz/pcs



120 x 45 h 20 mm
110 ml



Espogel Down

- 99.421.72.0165
- 99.421.62.0165
- 99.421.19.0165
- 99.421.86.0165



Take Away Bag 02

99.406.99.0001
1000 pz/pcs

99.406.99.0002
200 pz/pcs



9 x 13 + 3 cm

Utilizzo / Use:



- 1 Inserire il biscotto nello stampo
- Put the biscuit in the mould



- 2 Riempire lo stampo con la preparazione scelta
- Fill the mould with the ice cream base preparation



- 3 Livellare
- Level it



- 4 Ricoprire la preparazione con il secondo biscotto e inserire in abbattitore
- Cover with the second biscuit and put in the blast chiller



- 5 Sformare il gelato così ottenuto
- Unmold the ice-cream

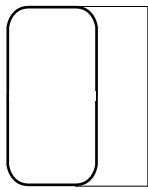
Misure biscotto consigliate Suggested cookie sizes:

Lunghezza/Length 117,2 ± 2 mm
Largh./Width 44,2 ± 2 mm
Spessore/Thickness 4 ± 2 mm

BISC04 DOUBLE

25.133.87.0098

Set 2 pz/pcs



68 x 99 h 20 mm
134 ml



Espogel Down

- 99.421.72.0165
- 99.421.62.0165
- 99.421.19.0165
- 99.421.86.0165



Take Away Bag 02

- 99.406.99.0001
- 1000 pz/pcs

- 99.406.99.0002
- 200 pz/pcs



9 x 13 + 3 cm

Utilizzo / Use:



- Inserire il biscotto nello stampo
- Put the biscuit in the mould



- Riempire lo stampo con la preparazione scelta
- Fill the mould with the ice cream base preparation



- Livellare
- Level it



- Ricoprire la preparazione con il secondo biscotto e inserire in abbattitore
- Cover with the second biscuit and put in the blast chiller



- Sformare il gelato così ottenuto
- Decorare a piacere
- Unmold the ice-cream and garnish with decorations at will

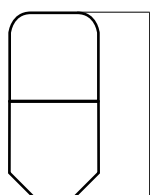
Misure biscotto consigliate Suggested cookie sizes:

Lunghezza/Length 97 ± 2 mm
Larghezza/Width 66,6 ± 2 mm
Spessore/Thickness 4,6 ± 2 mm

BISC05 CROCK

25.138.87.0098

Set 2 pz/pcs



118 x 54 h 23 mm
123 ml



Espogel Down

- 99.421.72.0165
- 99.421.62.0165
- 99.421.19.0165
- 99.421.86.0165



Take Away Bag 02

99.406.99.0001
1000 pz/pcs

99.406.99.0002
200 pz/pcs



Utilizzo / Use:



- Inserire il biscotto nella suddivisione di stampo più piccola
- Put the biscuit in the smaller cavity of the mould



- Riempire lo stampo con la preparazione scelta
- Fill the mould with the ice cream base preparation



- Livellare
- Level it



- Ricoprire parte della preparazione con il biscotto e inserire in abbattitore
- Cover half the preparation with the biscuit and put in the blast chiller



- Sformare il gelato così ottenuto
- Unmold the ice-cream

Misure biscotto consigliate Suggested cookie sizes:

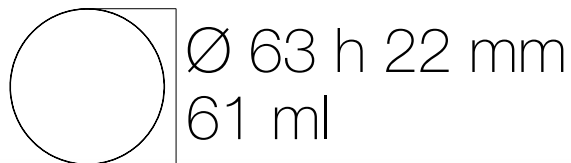
Lunghezza/Length 59,5 ± 2 mm
Larghezza/Width 54,5 ± 2 mm
Spessore/Thickness 5,8 ± 2 mm

BISC02M MINI DISCOTTO





25.134.87.0098

 **Cookie**[®]
FLEX *Mini*

Set 2 pz/pcs



Espogel Down

-  99.421.72.0165
-  99.421.62.0165
-  99.421.19.0165
-  99.421.86.0165



Take Away Bag 01

99.405.99.0001
1000 pz/pcs

99.405.99.0002
200 pz/pcs



Utilizzo / Use:



- 1
- Inserire il biscotto nello stampo
 - Put the biscuit in the mould



- 2
- Riempire lo stampo con la preparazione scelta
 - Fill the mould with the ice cream base preparation



- 3
- Livellare
 - Level it



- 4
- Ricoprire la preparazione con il secondo biscotto e inserire in abbattitore
 - Cover with the second biscuit and put in the blast chiller



- 5
- Sformare il gelato così ottenuto
 - Unmold the ice-cream

Misure biscotto consigliate Suggested cookie sizes:

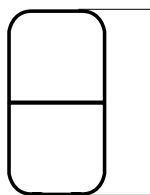
Ø 61,5 ± 2 mm
Spessore/Thickness 5,6 ± 2 mm

BISC04M MINI DOUBLE

25.140.87.0098



Set 2 pz/pcs



70 x 48 h 20 mm
69 ml



Espogel Down

- 99.421.72.0165
- 99.421.62.0165
- 99.421.19.0165
- 99.421.86.0165



Take Away Bag 01

99.405.99.0001
1000 pz/pcs

99.405.99.0002
200 pz/pcs



Utilizzo / Use:



- 1 Inserire il biscotto nello stampo
- Put the biscuit in the mould



- 2 Riempire lo stampo con la preparazione scelta
- Fill the mould with the ice cream base preparation



- 3 Livellare
- Level it



- 4 Ricoprire la preparazione con il secondo biscotto e inserire in abbattitore
- Cover with the second biscuit and put in the blast chiller



- 5 Sformare il gelato così ottenuto
- Unmold the ice-cream

Misure biscotto consigliate Suggested cookie sizes:

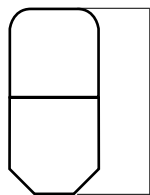
Lunghezza/Length 70 ± 2 mm
Larghezza/Width 48 ± 2 mm
Spessore/Thickness 4,5 ± 2 mm

BISC05M MINI CROCK

25.139.87.0098



Set 2 pz/pcs



89 x 45 h 20 mm
67 ml



Espogel Down

- 99.421.72.0165
- 99.421.62.0165
- 99.421.19.0165
- 99.421.86.0165



Take Away Bag 01

99.405.99.0001
1000 pz/pcs

6 x 13 + 3 cm

99.405.99.0002
200 pz/pcs



Utilizzo / Use:



- Inserire il biscotto nella suddivisione di stampo più piccola
- Put the biscuit in the smaller cavity of the mould



- Riempire lo stampo con la preparazione scelta
- Fill the mould with the ice cream base preparation



- Livellare
- Level it



- Ricoprire parte della preparazione con il biscotto e inserire in abbattitore
- Cover half the preparation with the biscuit and put in the blast chiller



- Sformare il gelato così ottenuto
- Unmold the ice-cream

Misure biscotto consigliate Suggested cookie sizes:

Lunghezza/Length 44 ± 2 mm
Larghezza/Width 44 ± 2 mm
Spessore/Thickness 4,5 ± 2 mm

TAPIS GEL02

70.035.87.0065

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



TAPIS GEL03

70.039.87.0065

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



Utilizzo / Use:



- Versare il preparato per l'inserto nello stampo TAPIS GEL
- Fill TAPIS GEL mould with the insert preparation



- Sformare il prodotto
- Unmold



- Posizionare l'inserto circa a metà della vaschetta del gelato
- Put the second insert



- Versare il gelato
- Cover with ice-cream



- Posizionarlo in abbattitore
- Put in the blast chiller

ONDA

32.301.00.0060

Size: 233 x 334 h 83 mm

Volume: 4000 ml



Formagel



FLEUR

32.302.00.0060

Size: 232 x 331 h 83 mm

Volume: 4000 ml



Utilizzo / Use:



- Inserire lo stampo Formagel nella vaschetta
- *Insert the mould Formagel in the box container*



- Riempire lo stampo Formagel con la preparazione scelta e livellare. Successivamente inserire stampo e vaschetta nell'abbattitore
- *Fill the mould Formagel with the preparation and level it. Insert the mould with the box container in the blast chiller*



- Sformare lo stampo Formagel
- *Remove the preparation from the mould Formagel*



Cono
FLEX



Vantaggi / Advantages

- Grammatura e forma sempre uguale per ogni mini cono gelato
Same size and shape for each mini ice cream cone
- Perfetta aderenza del mini cono in cialda con il gelato
Perfect adherence of the mini cone to the ice cream
- Velocità di realizzo
Quick to prepare
- Praticità di abbattimento e stoccaggio
Easy to blast chill and to stock

KONO

22.381.87.0065

Set 1 pz/pcs

Size: Ø 30 h 22 mm

Volume: 10 ml



KONO/3

25.381.87.0098

Set 3 pz/pcs



REGISTERED DESIGN



IDEALE PER
PRALINE

SUITABLE ALSO
FOR PRALINE

Espogel Up Mini

■ 99.432.62.0165

□ 99.432.86.0165



Utilizzo / Use:



- Riempire lo stampo con la preparazione scelta
- Fill the mould with the ice cream base preparation



- Livellare
- Level it



- Ricoprire parte della preparazione con il cono
- Cover half the preparation with the cone



- Sformare il gelato così ottenuto
- Unmold the ice-cream



- Decorare a piacimento
- Garnish ice cream with decorations.

Misure cono consigliate Suggested cone sizes:

Larghezza/Width Ø 27± 2 mm*

FIAMMA

22.382.87.0065

Set 1 pz/pcs

Size: Ø 30 h 35 mm

Volume: 12 ml



FIAMMA/3

25.382.87.0098

Set 3 pz/pcs



REGISTERED DESIGN



IDEALE PER
PRALINE
SUITABLE ALSO
FOR PRALINE

Espogel Up Mini

■ 99.432.62.0165

□ 99.432.86.0165



Utilizzo / Use:



- Riempire lo stampo con la preparazione scelta
- Fill the mould with the ice cream base preparation



- Livellare
- Level it



- Ricoprire parte della preparazione con il cono
- Cover half the preparation with the cone



- Sformare il gelato così ottenuto
- Unmold the ice-cream



- Decorare a piacimento
- Garnish ice cream with decorations.

Misure cono consigliate
Suggested cone sizes:

Larghezza/Width Ø 27± 2 mm*

ESPOSITORI DISPLAYS

Espositore per l'esposizione nella vetrina. Occupa lo spazio di vaschette standard.

Stand for displaying in the showcase. It takes the space of a standard container.

ESPOGEL UP MINI

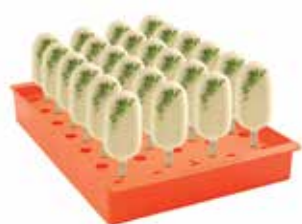
 **99.432.62.0165**

 **99.432.86.0165**

Size: 235 x 360 h 48 mm

Adatto per tutta la linea Steccoflex Mini, Easy Pop e Conoflex.

Ideal for the whole Steccoflex Mini, Easy Pop and Conoflex.



4 x 6 = 24 pz/pcs





4 x 6 = 24 pz/pcs





5 x 7 = 35 pz/pcs

ESPOGEL DOWN

 **99.421.72.0165**

 **99.421.62.0165**

 **99.421.19.0165**

 **99.421.86.0165**

Size: 235 x 360 h 48 mm

E' pratico e funzionale per posizionare i prodotti su stecco. Adatto per tutta la linea Steccoflex e Cookieflex e steccoflex mini.

Very functional for placing the product on the stick downwards. Ideal for the whole Steccoflex range and Cookieflex range.



ESPOGEL UP

■ 99.422.72.0165

■ 99.422.19.0165

□ 99.422.86.0165

Size: 235 x 360 h 48 mm

Adatto per tutta la linea Steccoflex.

Ideal for the whole Steccoflex range.



POP STAND

■ 25.939.20.0065

□ 25.939.87.0065

Size: Ø 220 h 110 mm



Espositore Mini Stecchi & Mini Stick



Supporto per Lollypop



Mini Stick



Stecco Flex Mini



Cake Pops



Easy Pop

Espositore a tre piani, disponibile nei colori nero e bianco, perfetto per presentare in modo originale e divertente gelati e preparazioni su stecco sia dolci che salate. L'espositore è composto di due parti impilabili, una trasparente rimovibile con l'apposita linguetta in plastica (*PUSH&CLICK), e una colorata. Pops Stand può essere utilizzato in due modi: sia con entrambe le sue componenti per presentare 27 cake pops decorati, sia solamente con la parte colorata, dove è possibile esporre 28 merende salate o, alternativamente, 28 mini-gelati su stecco. Pops stand è adatto alle gamme Easy Pops, Finger Food, Mini Easy Cream e Wonder Pops di Silikomart.

*Three deck display, available in black and white, perfect for serving in an original and nice way on-stick ice-creams as well as sweet and savoury preparations. The display is composed of two stackable parts, one transparent and removable with its special plastic tab (*PUSH&CLICK), and one coloured. The Pops Stand may be used in two ways: with both of its components to display 27 decorated cake pops, or by using only the coloured part where 28 snacks or 28 mini-ice-cream on stick may be exposed. Pops stand is suitable for the Lines Easy Pops, Finger Food, Mini Easy Cream and Wonder Pops of Silikomart.*



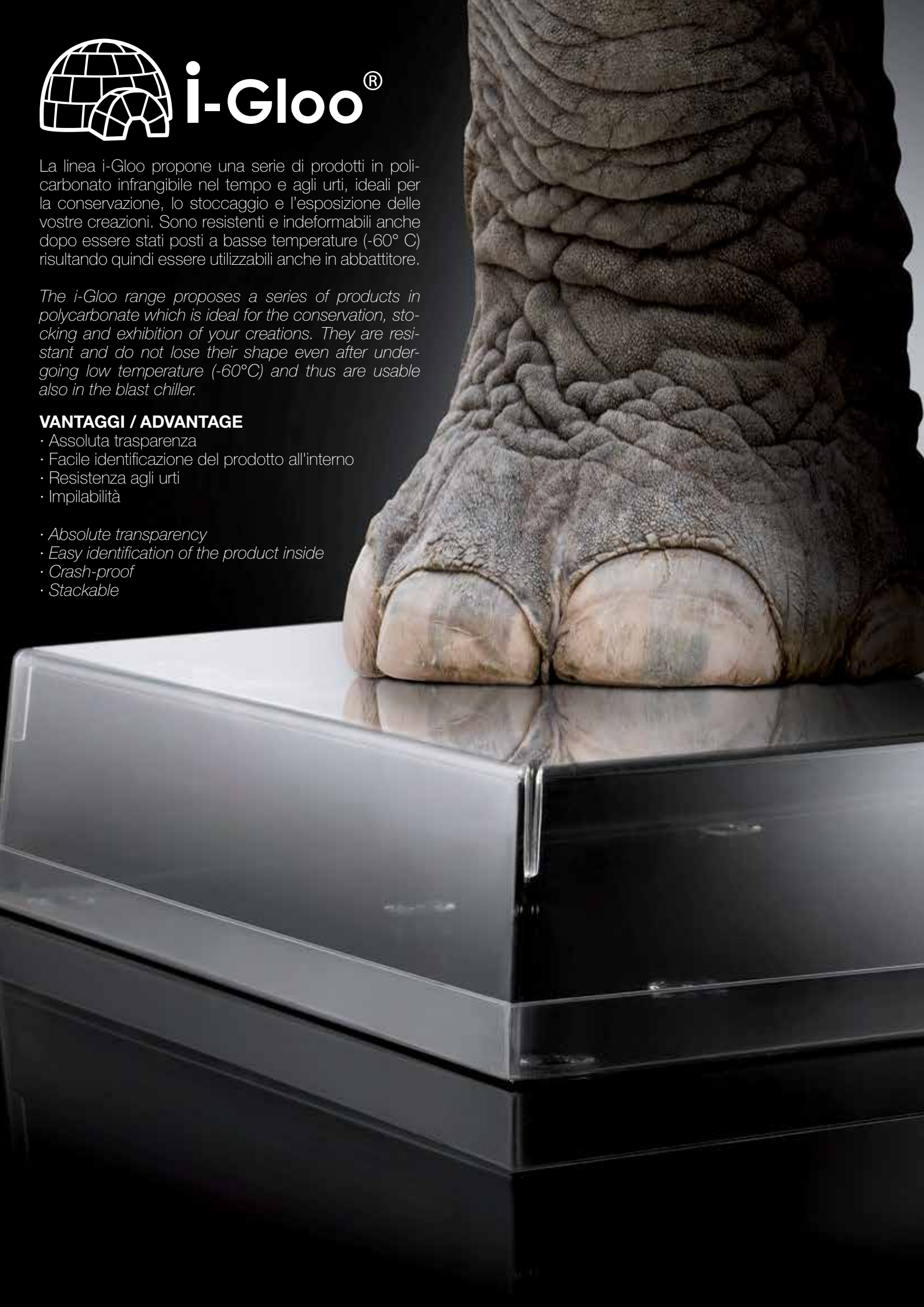
La linea i-Gloo propone una serie di prodotti in polycarbonato infrangibile nel tempo e agli urti, ideali per la conservazione, lo stoccaggio e l'esposizione delle vostre creazioni. Sono resistenti e indeformabili anche dopo essere stati posti a basse temperature (-60° C) risultando quindi essere utilizzabili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



I-GLOO 5.5

99.429.86.0000

Coperchio/Cover

Size: 600 x 400 h 55 mm



I-GLOO 8.5

99.433.86.0000

Coperchio/Cover

Size: 600 x 400 h 85 mm

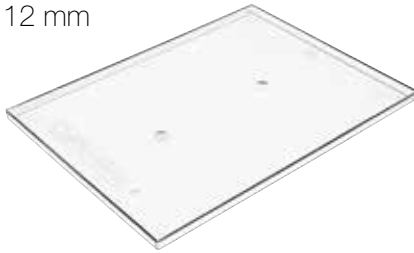


VGEL01

99.424.86.0000

Vassoio/Tray

Size: 300 x 400 h 12 mm



VGEL02

99.428.86.0000

Vassoio/Tray

Size: 600 x 400 h 22 mm

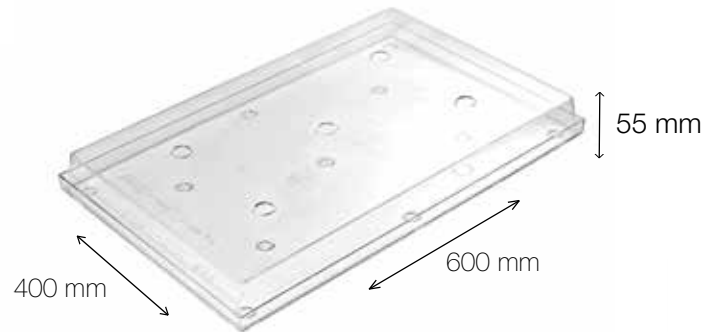


TOTAL I-GLOO 5.5

25.425.86.0000

Set I-Gloo 5.5 + VGEL02

Size: 600 x 400 h 55 mm

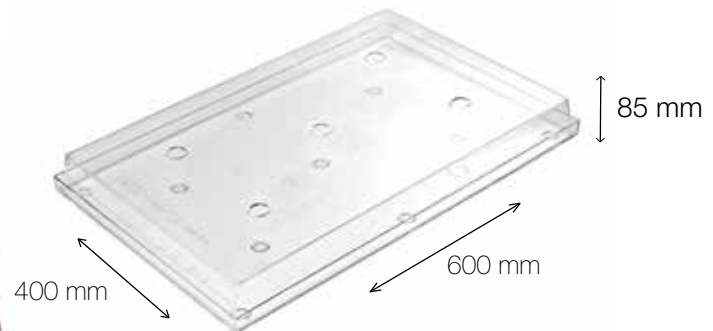


TOTAL I-GLOO 8.5

25.427.86.0000

Set I-Gloo 8.5 + VGEL02

Size: 600 x 400 h 85 mm



COPERCHI

SMALL I-GLOO

99.426.86.0000

Coperchio/Cover

Size: 390 x 109 h 32 mm



I-Gloo adatto per tutti i tipi di vassoi
I-Gloo suitable for all kinds of trays




I-Gloo possono essere perfettamente impilati riducendo così al minimo gli spazi di stoccaggio.

I-Gloo can be stacked, thus reducing the storage space.

VASSOI

VGEL03

 25.425.62.0098

 25.425.87.0098

 25.425.20.0098

 25.425.19.0098

 25.425.86.0098 Transparent

Vassoio/Tray

Set 2 pz/pcs

Size: 119 x 395 h 12 mm




SMALL TOTAL I-GLOO

Set Small I-gloo + Vgel03

Size: 390 x 109 h 32 mm



 25.426.86.0098 Transparent

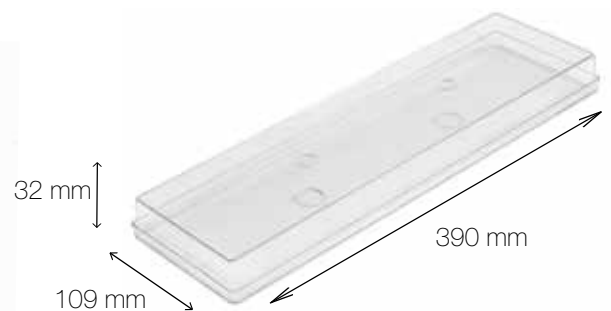
 25.426.62.0098

 25.426.87.0098

 25.426.20.0098

 25.426.19.0098

 25.426.72.0098



PIATTINI

ROUND

Small
52.001.20.0002
Size: Ø 78 mm

Big
52.002.20.0002
Size: Ø 100 mm
100 pz/pcs



SQUARE

Small
52.005.20.0002
Size: 58x58 mm

Big
52.006.20.0002
Size: 67x67 mm
100 pz/pcs



RECTANGULAR

Small
52.004.20.0002
Size: 49x95 mm

Big
52.003.20.0002
Size: 80x50 mm
100 pz/pcs



ECLAIR

52.235.20.0002
Size: 32x140 mm
100 pz/pcs



 **cake**
board

top resistance
NEW MATERIAL

CAKE BOARD è la versatile ed innovativa tavoletta 60x40 cm che consente un agevole spostamento delle realizzazioni da una superficie all'altra. Il materiale innovativo, con la quale è realizzata, la rende ideale anche per la prelievitazione di brioches, panettoni e preparazioni affini.

CAKE BOARD is the versatile and innovative cake board 60x40 cm that allows an easy passage of the preparations from one surface to another. The innovative material makes it ideal also for the pre-lievenering of brioches, panettone cakes and similar preparations.



99.434.87.0000



- 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-lievenering of brioches, panettone cakes and similar preparations
- Può essere riposto nei carrelli da laboratorio
Can be stowed in the pastry trolleys
- Coincide con il coperchio I-GLOO consentendo un facile trasporto delle preparazioni
Coincide with the I-GLOO cover allowing an easy passage of the preparations

I-GLOO 5.5

I-GLOO 8.5



i ♥ 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 tablet. 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.

Utilizzo / Use:



- Posizionare il vassoio sul piano di lavoro e adagiarvi il coperchio I-GLOO 5.5.
- Place the cake board on the countertop and the I-GLOO 5.5 cover.



- Inserire all'interno del coperchio capovolto lo stampo in silicone.
- Insert the silicone mould inside of the cover



- Versare le diverse preparazioni nello stampo.
- Pour the different preparations on the mould.



- Riempire fino al livello desiderato.
- Fill until the desired level.



- Livellare e trasportare il tutto in abbattitore.
- Level and put everything in the blast chiller.



- Smodellare la preparazione.
- Unmould.



- Porzionare la preparazione nella misura desiderata.
- Cut the preparation at the desired size.



- In alternativa, utilizzare la lira.
- Alternately, use the professional cake cutter.



- Chiudere con il coperchio I-GLOO 5.5.
- Close with the I-GLOO 5.5 cover.



Size: 600 x 400 h 55 mm

COPERCHIO - COVER I-GLOO 5.5

- 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



Size: 555 x 355 h 50 mm

STAMPO - MOULD

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



Size: 600 x 400 h 55 mm

CAKE BOARD

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

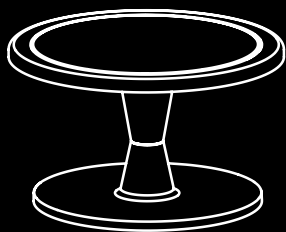
I-GLOO 5.5



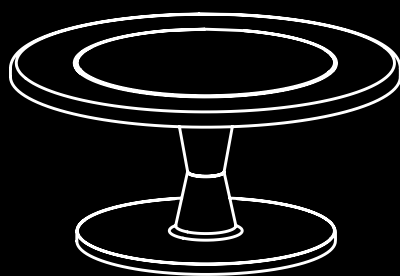
I-GLOO 8.5



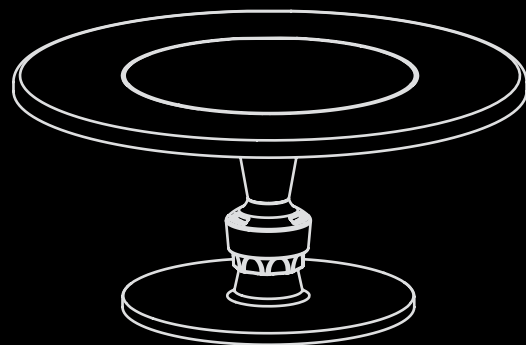
HU LA UP[®]



HULA UP - S
size: Ø 240 mm



HULA UP - M
size: Ø 300 mm



HULA UP - L
size: Ø 350 mm

HULA UP

Alzatina singola disponibile nei diametri 240 mm (HULA UP **S**), 300 mm (HULA UP **M**) e 350 mm (HULA UP **L**). Perfetta per l'esposizione di creazioni dolci o salate.

Lavabili in lavastoviglie perchè scomponibili.

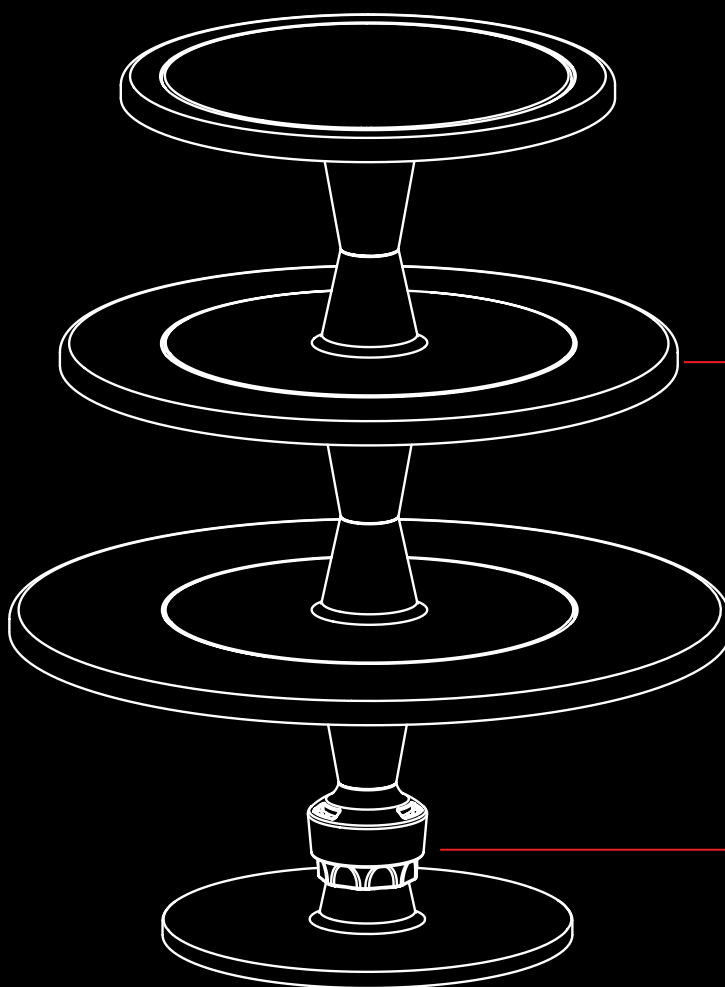
XXL

Alzatina a tre piani composta da tre livelli di diverso diametro. L'anello rotante in dotazione da porre alla base permette di far ruotare l'alzatina.

*Cake stand available in the following diameters: Ø 240 mm (HULA UP **S**), Ø 300 mm (HULA UP **M**) e Ø 350 mm (HULA UP **L**). Ideal for displaying sweet or savoury creations. Can be disassembled and put in the dishwasher.*

XXL

Cake stand with three layers of different diameters. The kit includes a rotating ring to be put on the base of the cake stand to spin it.



HULA UP - XXL
size:
Ø 240 mm
Ø 300 mm
Ø 350 mm

**ANELLO ROTANTE
ROTATING RING**



HU
|
LA
UP[®]
|

HU
LA
UP®



L'anello rotante in dotazione da porre alla base delle alzatine, inoltre, permettendo di girare il piatto durante la fase di decorazione, agevola il lavoro del professionista e assicurando un risultato preciso e impeccabile.

The kit includes a rotating ring to be put on the base of the cake stand, that allows to spin the plate during the decoration of the cake. This makes the preparation process easier granting an accurate and precise result on special occasions!

Le alzate possono essere utilizzate con o senza anello esterno, a seconda della misura desiderata.

The cake stands can be used with or without the outer ring, depending on the desired size.





HULA UP - S
240 mm

S Pink
72.361.41.0065

S Light Blue
72.361.22.0065

S Yellow
72.361.76.0065

S Black
72.361.20.0065

S Brown
72.361.77.0065

S White
72.361.87.0065



HULA UP - M
300 mm

M Pink
72.362.41.0065

M Light Blue
72.362.22.0065

M Yellow
72.362.76.0065

M Black
72.362.20.0065

M Brown
72.362.77.0065

M White
72.362.87.0065



HULA UP - L
350 mm

L Pink
72.363.41.0065

L Light Blue
72.363.22.0065

L Yellow
72.363.76.0065

L Black
72.363.20.0065

L Brown
72.363.77.0065

L White
72.363.87.0065



HULA UP - XXL
240 + 300 + 350 mm

XXL Pink
72.364.41.0065

XXL Light Blue
72.364.22.0065

XXL Yellow
72.364.76.0065

XXL Black
72.364.20.0065

XXL Brown
72.364.77.0065

XXL White
72.364.87.0065

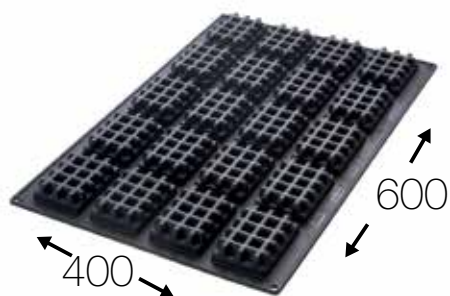


HU
LA
UP*

6040[®] sessanta quaranta

La gamma di stampi "Sessantaquaranta", è stata pensata in funzione di un impiego più efficiente delle superfici di cottura, consentendo di ridurre i tempi di preparazione grazie all'ottimizzazione della produttività in una teglia stampo di dimensione 60x40 cm. Gli stampi 60 x 40 in silicone alimentare al 100% sono adatti sia per abbattitore che per forno fino a temperature che variano da -60° C a +230° C. La linea 60 x 40 è ideale per un uso professionale nel mondo della gelateria, pasticceria e Horeca.

Moulds of the Sessantaquaranta range were developed in order to obtain a more efficient use of the baking surface and to reduce the time for preparation thanks to the optimization of the productivity in a baking mould of the dimension 60x40 cm. The moulds are made of 100% food safe silicone and can be used in the blast chiller as well as in the oven. The range 60 x 40 is ideal for a professional use in the world of ice cream production, confectionery and Horeca.



FORME CLASSICHE - CLASSIC PASTRY DESSERT

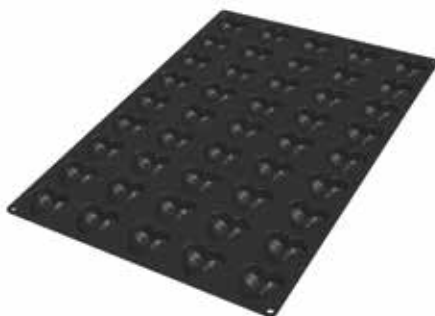
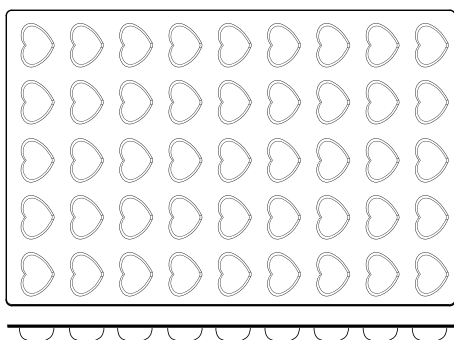
SQ065 MINI CUORI

bulk: 40.465.20.0000

polybag: 70.465.20.0098

Size: 51 x 54 h 23 mm

Volume: 45 x 33 ml Tot. 1485 ml



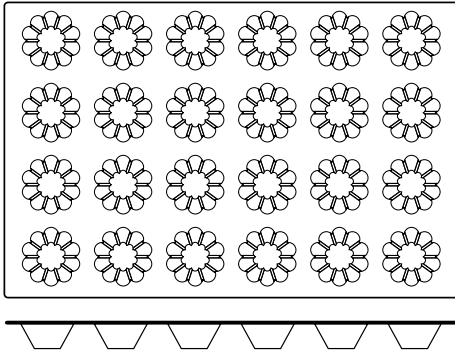
SQ001 BRIOCHETTE

bulk: 40.401.20.0000

polybag: 70.401.20.0098

Size: Ø 79 h 35 mm

Volume: 24 x 84 ml Tot. 2016 ml



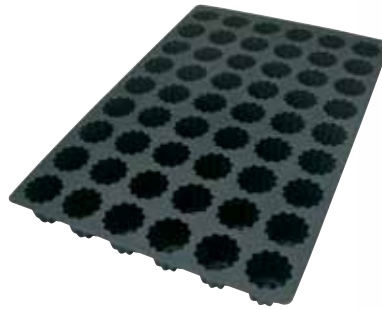
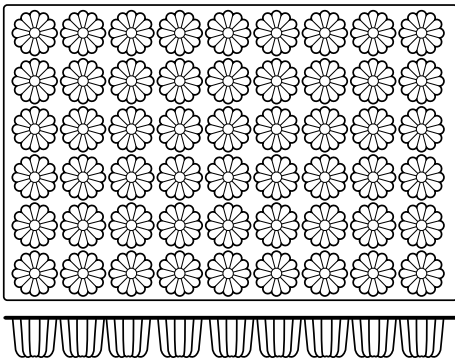
SQ002 CANNELES

bulk: 40.402.20.0000

polybag: 70.402.20.0098

Size: Ø 56 h 50 mm

Volume: 54 x 80 ml Tot. 4320 ml



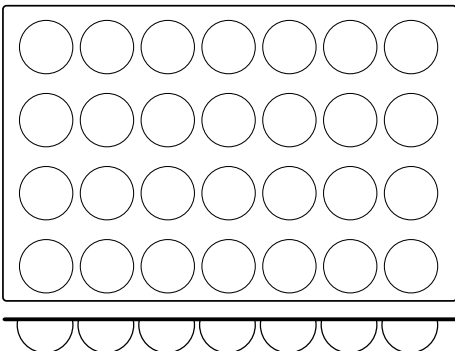
SQ003 HALF SPHERE

bulk: 40.403.20.0000

polybag: 70.403.20.0098

Size: Ø 70 h 35 mm

Volume: 28 x 90 ml Tot. 2520 ml



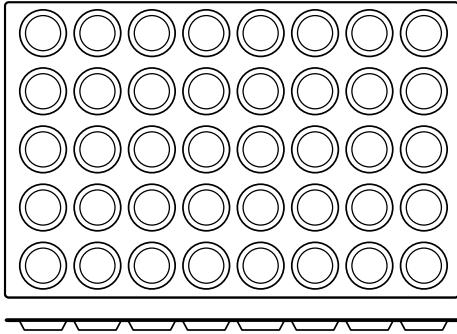
SQ004 FLORENTINS

bulk: 40.404.20.0000

polybag: 70.404.20.0098

Size: Ø 60 h 11 mm

Volume: 40 x 25 ml Tot. 1000 ml



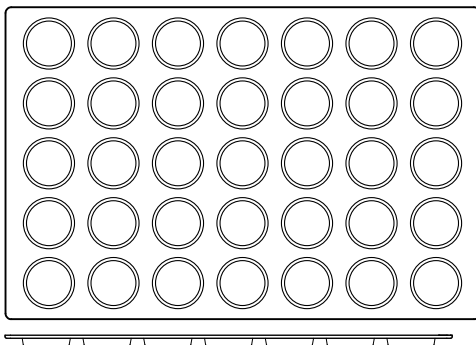
SQ044 FLORENTINS

bulk: 40.444.20.0000

polybag: 70.444.20.0098

Size: Ø 60 h 12 mm

Volume: 35 x 33,5 ml Tot. 1172,5 ml



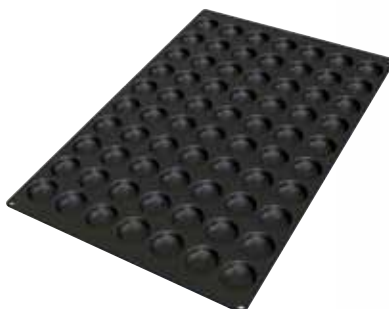
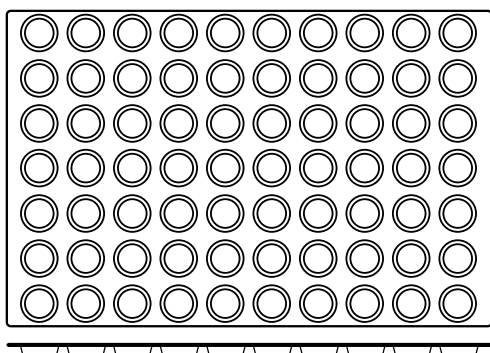
SQ050 FLORENTINS

bulk: 40.450.20.0000

polybag: 70.450.20.0098

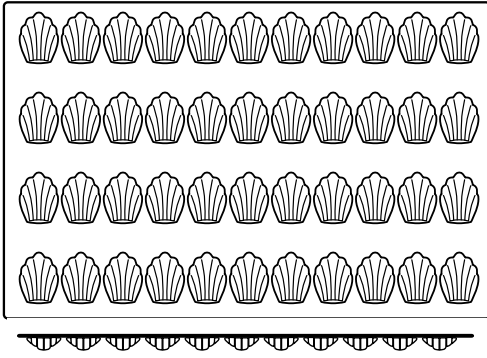
Size: Ø 45 h 10 mm

Volume: 70 x 15 ml Tot. 1050 ml



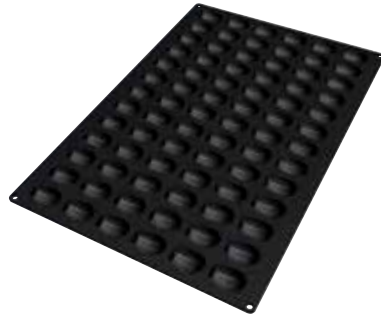
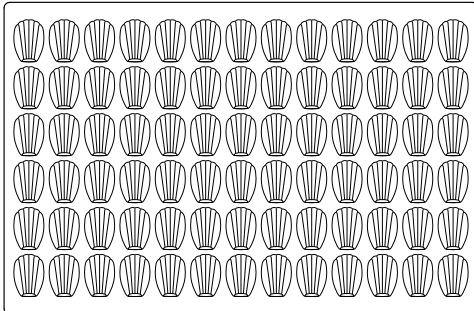
SQ005 MADELEINE

bulk: 40.405.20.0000
polybag: 70.405.20.0098
Size: 77 x 44 h 18 mm
Volume: 44 x 32 ml Tot. 1408 ml



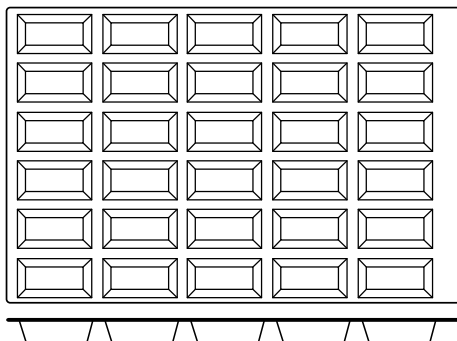
SQ030 MID MADELEINE

bulk: 40.430.20.0000
polybag: 70.430.20.0098
Size: 46,5 x 33 h 14,5 mm
Volume: 78 x 11 ml Tot. 858 ml



SQ006 MINI CAKE

bulk: 40.406.20.0000
polybag: 70.406.20.0098
Size: 99 x 49 h 30 mm
Volume: 30 x 130 ml Tot. 3900 ml



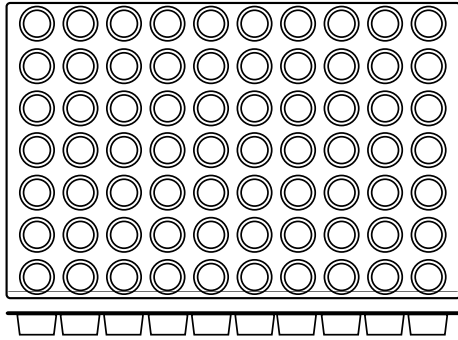
SQ007 MINI-MUFFIN

bulk: 40.407.20.0000

polybag: 70.407.20.0098

Size: Ø 45 h 30 mm

Volume: 70 x 40 ml Tot. 2800 ml



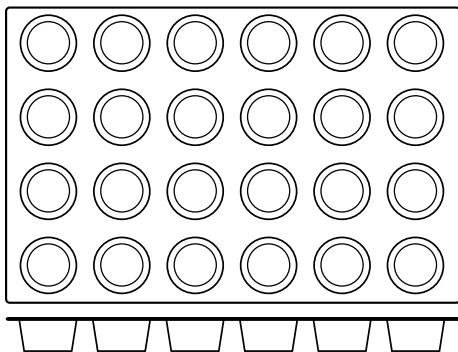
SQ009 MUFFIN

bulk: 40.409.20.0000

polybag: 70.409.20.0098

Size: Ø 69 h 39 mm

Volume: 24 x 122 ml Tot. 2928 ml



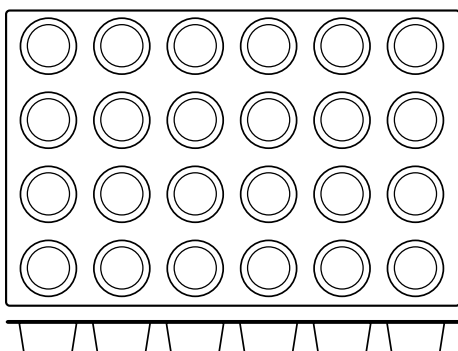
SQ060 CYLINDERS

bulk: 40.460.20.0000

polybag: 70.460.20.0098

Size: Ø 70 h 35 mm

Volume: 24 x 133 ml Tot. 3192 ml



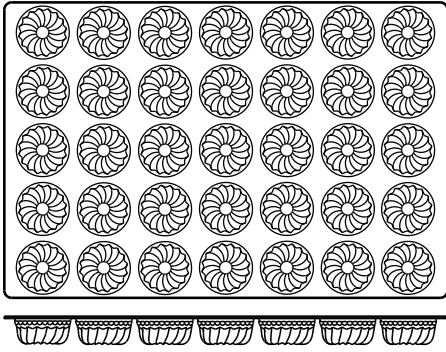
SQ011 GUGELHOPF

bulk: 40.411.20.0000

polybag: 70.411.20.0098

Size: Ø 71 h 35 mm

Volume: 35 x 90 ml Tot. 3150 ml



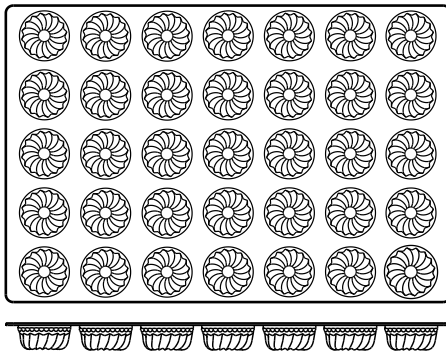
SQ049 MID GUGELHOPF

bulk: 40.449.20.0000

polybag: 70.449.20.0098

Size: Ø 60 h 37 mm

Volume: 35 x 80 ml Tot. 2800 ml



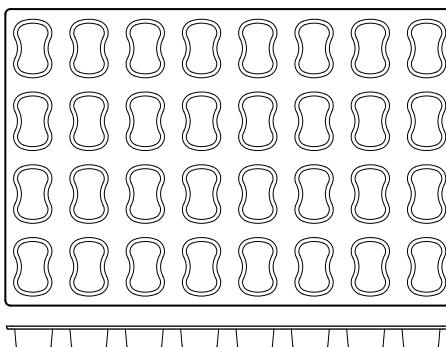
SQ045 FIFI

bulk: 40.445.20.0000

polybag: 70.445.20.0098

Size: 75 x 48 h 28 mm

Volume: 32 x 79 ml Tot. 2544 ml



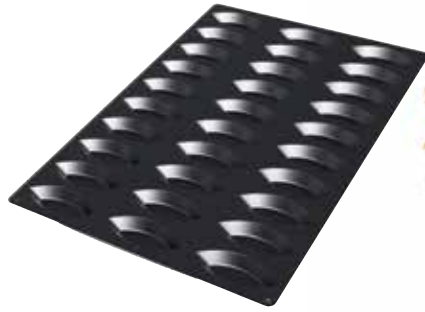
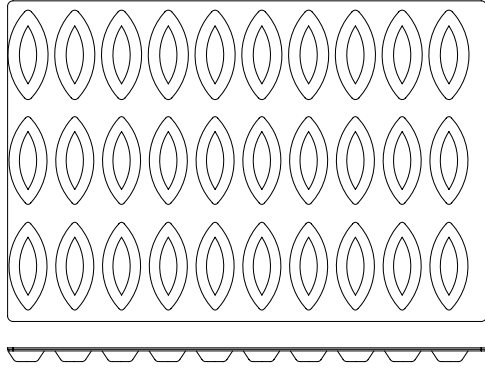
SQ054 BOAT

bulk: 40.454.20.0000

polybag: 70.454.20.0098

Size: 105 x 45 h 15 mm

Volume: 30 x 34 ml Tot. 1020 ml



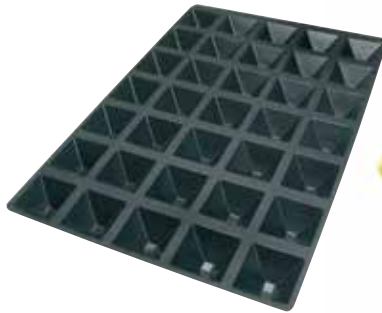
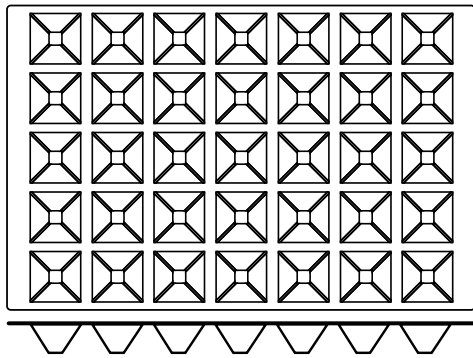
SQ010 PYRAMIDS

bulk: 40.410.20.0000

polybag: 70.410.20.0098

Size: 65 x 65 h 35 mm

Volume: 35 x 61 ml Tot. 2135 ml



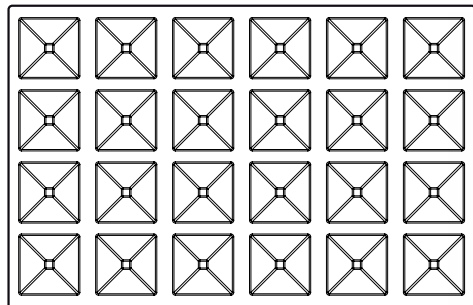
SQ057 PYRAMID

bulk: 40.457.20.0000

polybag: 70.457.20.0098

Size: 72 x 72 h 60 mm

Volume: 24 x 118 ml Tot. 2832 ml



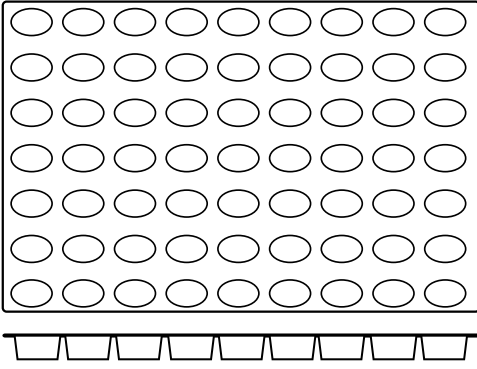
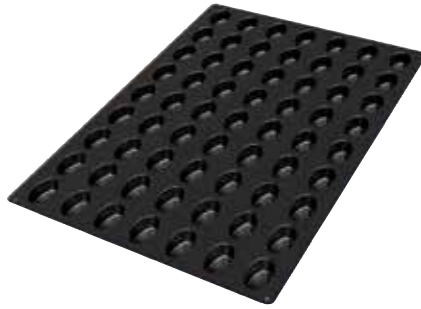
SQ056 SMALL OVAL

bulk: 40.456.20.0000

polybag: 70.456.20.0098

Size: 51 x 31 h 20 mm

Volume: 63 x 20 ml Tot. 1260 ml



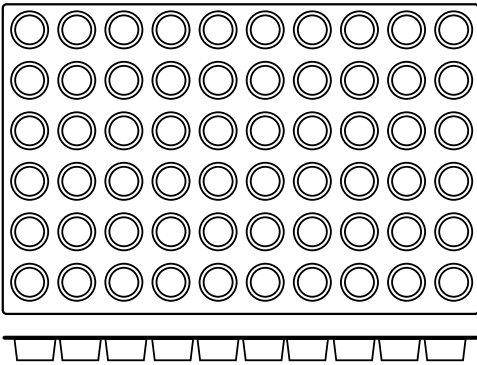
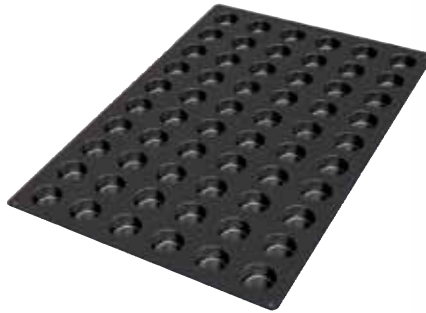
SQ055 MUFFIN MIGNON

bulk: 40.455.20.0000

polybag: 70.455.20.0098

Size: Ø 40 h 20 mm

Volume: 60 x 25 ml Tot. 1500 ml



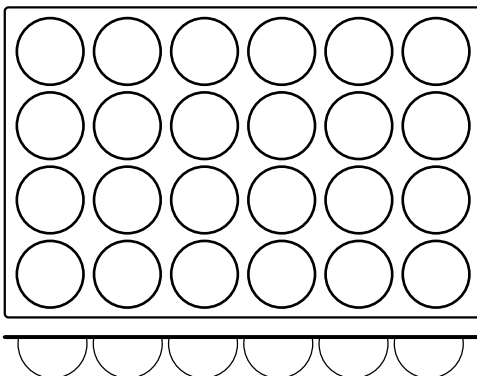
SQ064 HALF SPHERE 41

bulk: 40.464.20.0000

polybag: 70.464.20.0098

Size: Ø 70 h 41 mm

Volume: 24 x 112 ml Tot. 2688 ml



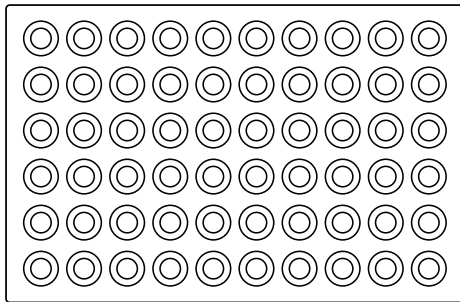
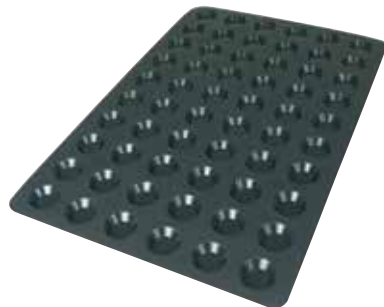
SQ008 MINI TARTELETTE

bulk: 40.408.20.0000

polybag: 70.408.20.0098

Size: Ø 44 h 10 mm

Volume: 60 x 10 ml Tot. 600 ml



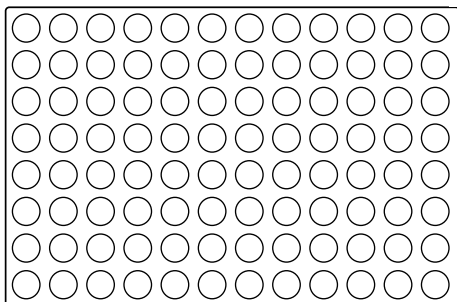
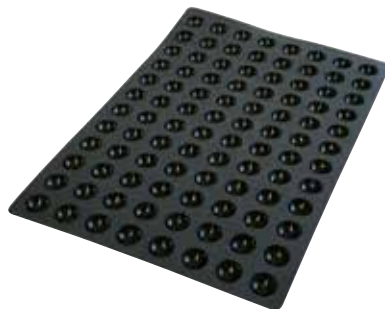
SQ015 MINI HALF SPHERE

bulk: 40.415.20.0000

polybag: 70.415.20.0098

Size: Ø 35 h 17,5 mm

Volume: 96 x 11 ml Tot. 1056 ml



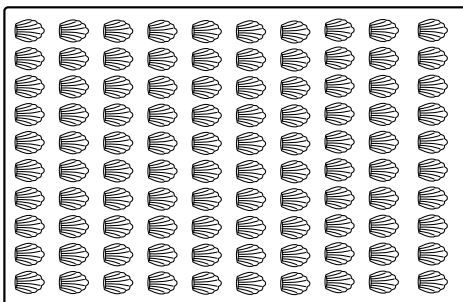
SQ018 MINI MADELEINE

bulk: 40.418.20.0000

polybag: 70.418.20.0098

Size: 45 x 26 h 12 mm

Volume: 100 x 12 ml Tot. 1200 ml



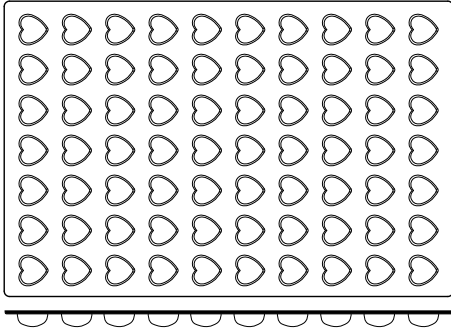
SQ032 MINI CUORI

bulk: 40.432.20.0000

polybag: 70.432.20.0098

Size: 36 x 39 h 16 mm

Volume: 70 x 11 ml Tot. 770 ml



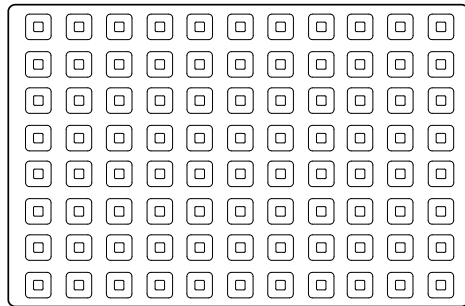
SQ047 MINI CUBE

bulk: 40.447.20.0000

polybag: 70.447.20.0098

Size: 25 x 25 h 24 mm

Volume: 88 x 12 ml Tot. 1056 ml



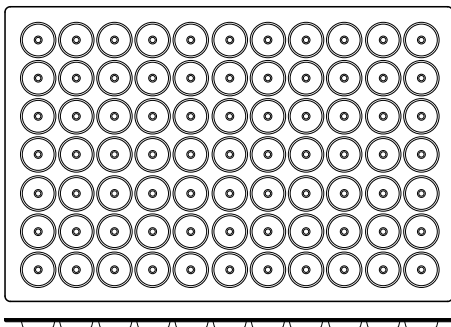
SQ033 MINI SAVARIN

bulk: 40.433.20.0000

polybag: 70.433.20.0098

Size: Ø 41 h 12 mm

Volume: 77 x 12 ml Tot. 924 ml



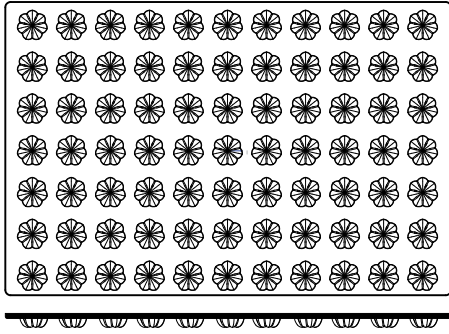
SQ034 MINI CHARLOTTE

bulk: 40.434.20.0000

polybag: 70.434.20.0098

Size: Ø 35 h 15 mm

Volume: 77 x 8,5 ml Tot. 654,5 ml



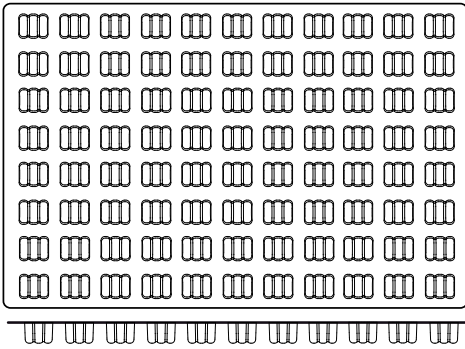
SQ048 MINI TWIST

bulk: 40.448.20.0000

polybag: 70.448.20.0098

Size: 30 x 25 h 22 mm

Volume: 88 x 12 ml Tot. 1056 ml



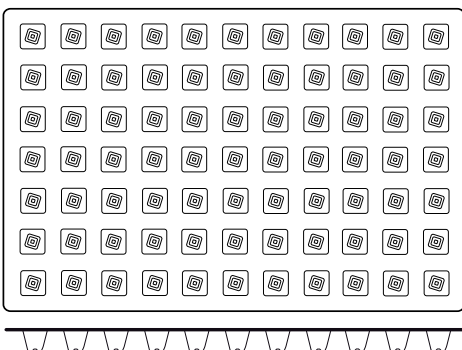
SQ046 MINI PYRAMID

bulk: 40.446.20.0000

polybag: 70.446.20.0098

Size: 28 x 28 h 25 mm

Volume: 77 x 11 ml Tot. 847 ml



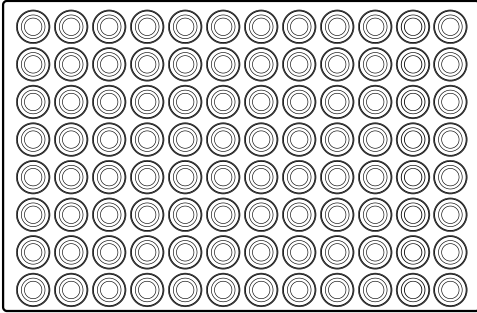
SQ061 POMPONETTE

bulk: 40.461.20.0000

polybag: 70.461.20.0098

Size: Ø 36 h 17 mm

Volume: 96 x 15 ml Tot. 1440 ml



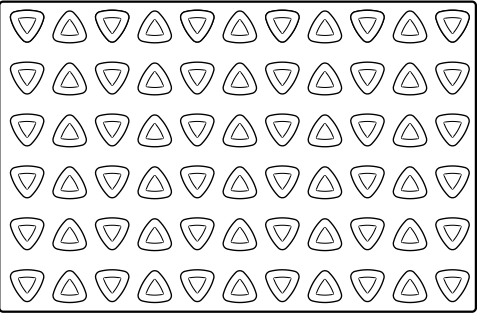
SQ062 MINI TRIANGLES

bulk: 40.462.20.0000

polybag: 70.462.20.0098

Size: 36 x 38 h 12 mm

Volume: 66 x 9,5 ml Tot. 627 ml



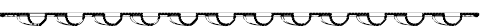
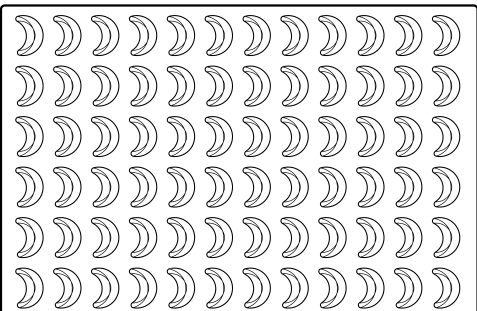
SQ063 MINI MOONS

bulk: 40.463.20.0000

polybag: 70.463.20.0098

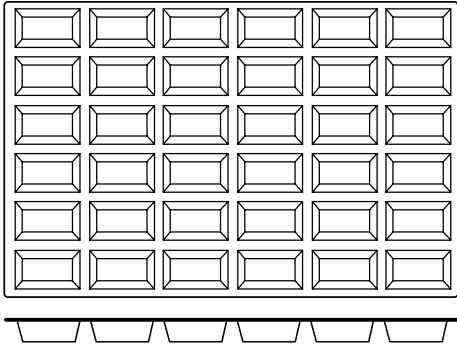
Size: 31x 47 h 13 mm

Volume: 72 x 9,5 ml Tot. 684 ml



SQ069 FINANZIERE

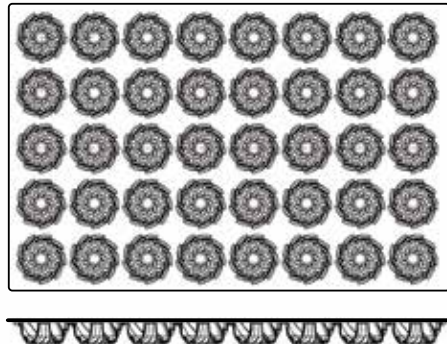
bulk: 40.469.20.0000
polybag: 70.469.20.0098
Size: 70 x 26 h 20 mm
Volume: 36 x 32 ml Tot. 1152 ml



In collaboration with
Pastry Chef Pierre Marcolini

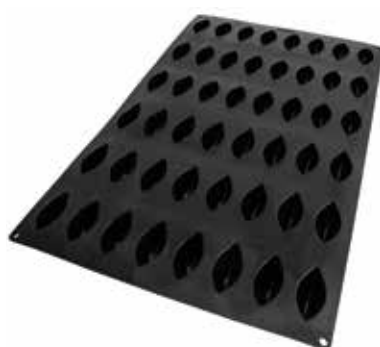
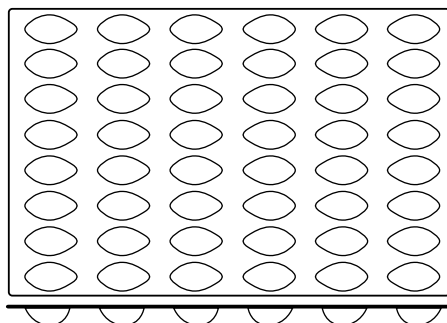
SQ070 SWIRL

bulk: 40.470.20.0000
polybag: 70.470.20.0098
Size: Ø 68 h 30 mm
Volume: 60 x 40 ml Tot. 2400 ml



SQ071 QUENELLE

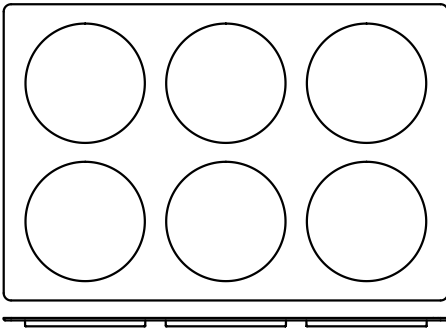
bulk: 40.471.20.0000
polybag: 70.471.20.0098
Size: 63 x 31 h 28 mm
Volume: 48 x 24 ml Tot. 1152 ml



SQ012 DISCO 160 x 10

bulk: 40.412.20.0000
polybag: 70.412.20.0098

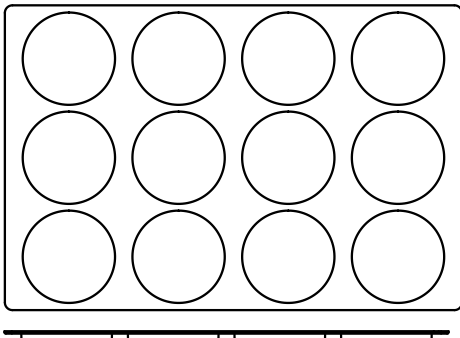
Size: Ø 160 h 10 mm
Volume: 6 x 200 ml Tot. 1200 ml



SQ013 DISCO 120 x 10

bulk: 40.413.20.0000
polybag: 70.413.20.0098

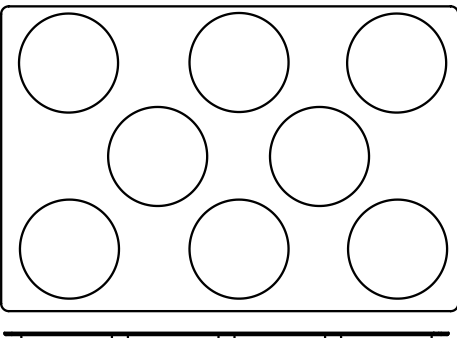
Size: Ø 120 h 10 mm
Volume: 12 x 112 ml Tot. 1344 ml



SQ068 DISCO 140 x 25

bulk: 40.468.20.0000
polybag: 70.468.20.0098

Size: Ø 140 h 25 mm
Volume: 8 x 382 ml Tot. 3056 ml



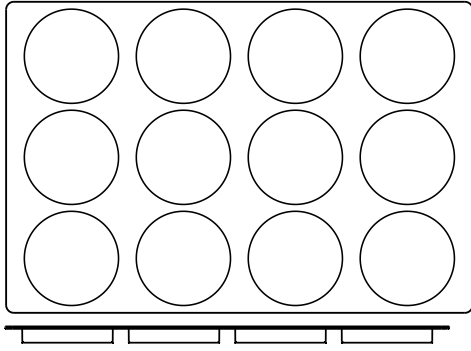
SQ029 DISCO 120 x 22

bulk: 40.429.20.0000

polybag: 70.429.20.0098

Size: Ø 120 h 22 mm

Volume: 12 x 120 ml Tot. 1440 ml



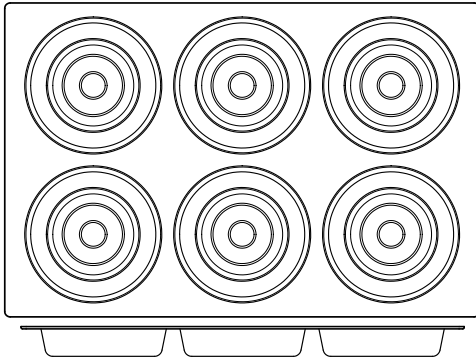
SQ031 TART

bulk: 40.431.20.0000

polybag: 70.431.20.0098

Size: Ø 165,5 h 39 mm

Volume: 6 x 613,5 ml Tot. 3681 ml



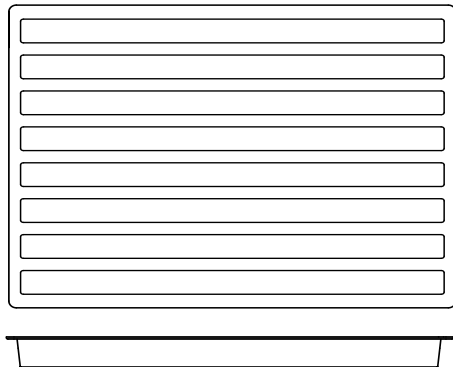
SQ017 TRONCO 50 x 3

bulk: 40.417.20.0000

polybag: 70.417.20.0098

Size: 500 x 30 h 30 mm

Volume: 8 x 445 ml Tot. 3560 ml



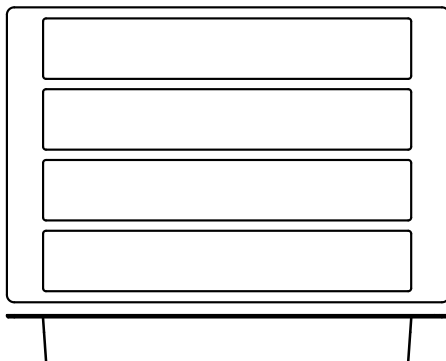
SQ014 TRONCO 50 x 8

bulk: 40.414.20.0000

polybag: 70.414.20.0098

Size: 495 x 80 h 63 mm

Volume: 4 x 2137 ml Tot. 8548 ml



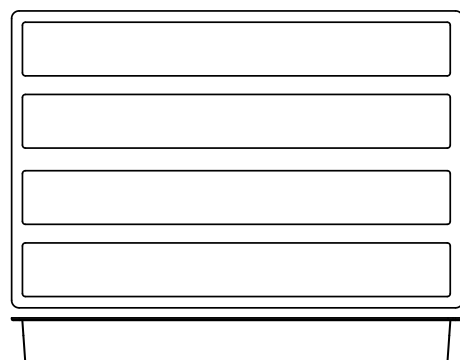
SQ016 TRONCO 50 x 7

bulk: 40.416.20.0000

polybag: 70.416.20.0098

Size: 495 x 70 h 70 mm

Volume: 4 x 2401 ml Tot. 9604 ml



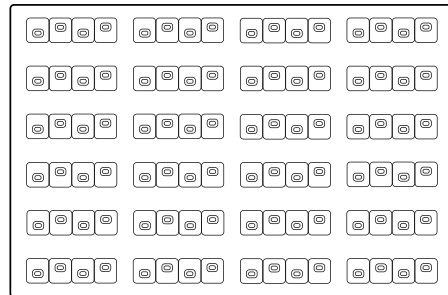
SQ027 KUBRIQUB

bulk: 40.427.20.0000

polybag: 70.427.20.0098

Size: 118 x 30 h 31,7 mm

Volume: 24 x 103 ml Tot. 2472 ml



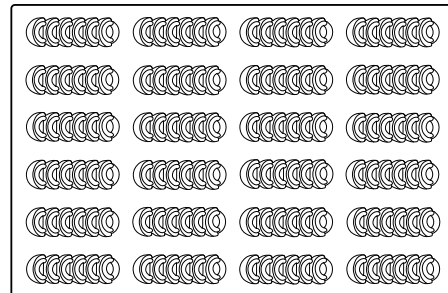
SQ028 SURF

bulk: 40.428.20.0000

polybag: 70.428.20.0098

Size: 120 x 20,5 h 36 mm

Volume: 24 x 100 ml Tot. 2400 ml



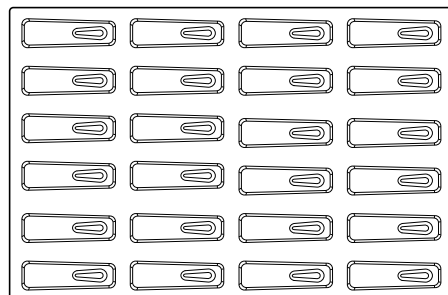
SQ035 MINIMAL

bulk: 40.435.20.0000

polybag: 70.435.20.0098

Size: 120 x 35 h 34 mm

Volume: 24 x 104 ml Tot. 2496 ml



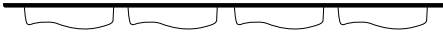
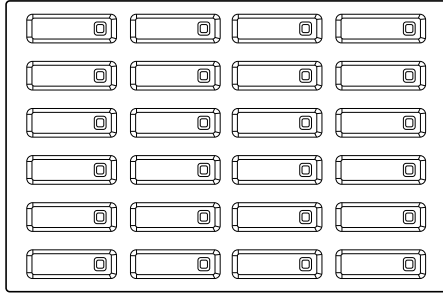
SQ036 BOMBÉ

bulk: 40.436.20.0000

polybag: 70.436.20.0098

Size: 120 x 36 h 33 mm

Volume: 24 x 106 ml Tot. 2544 ml



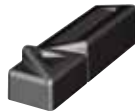
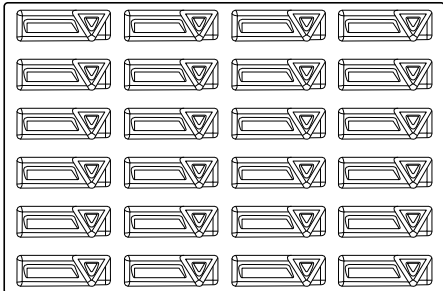
SQ037 TRIANGLE

bulk: 40.437.20.0000

polybag: 70.437.20.0098

Size: 120 x 36,5 h 31 mm

Volume: 24 x 109,5 ml Tot. 2628 ml



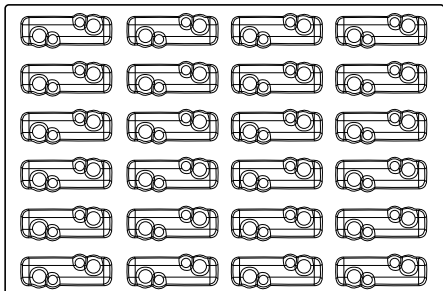
SQ038 BULLES

bulk: 40.438.20.0000

polybag: 70.438.20.0098

Size: 120 x 35 h 30 mm

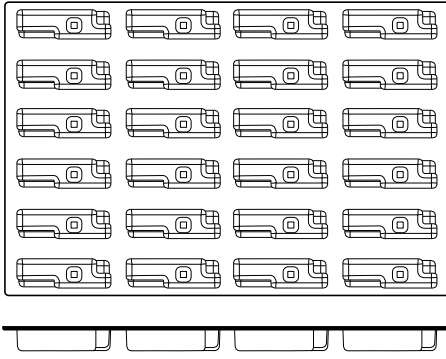
Volume: 24 x 106 ml Tot. 2544 ml



SQ039 TETRIS

bulk: 40.439.20.0000
polybag: 70.439.20.0098

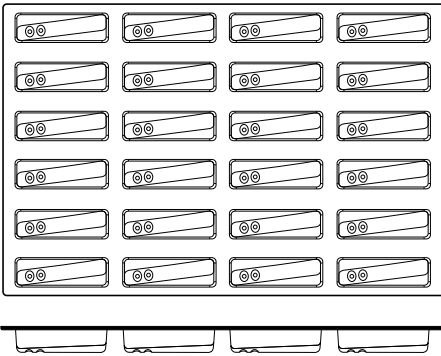
Size: 120 x 36 h 28 mm
Volume: 24 x 106 ml Tot. 2544 ml



SQ040 FLÛTE

bulk: 40.440.20.0000
polybag: 70.440.20.0098

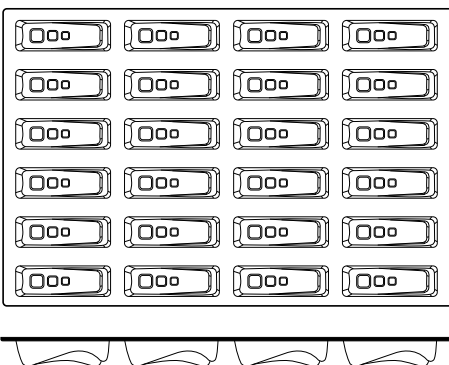
Size: 119 x 35 h 32 mm
Volume: 24 x 104 ml Tot. 2496 ml



SQ042 DÉLICE

bulk: 40.442.20.0000
polybag: 70.442.20.0098

Size: 119 x 36 h 34 mm
Volume: 24 x 103 ml Tot. 2472 ml





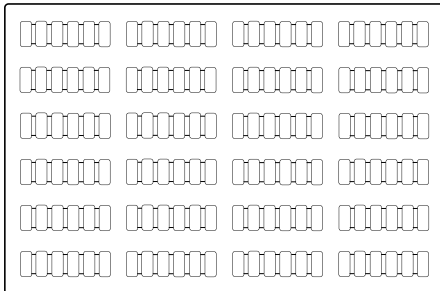
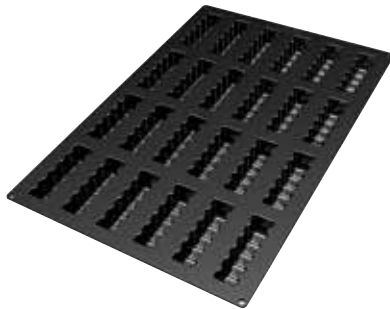
SQ024 UP&DOWN

bulk: 40.424.20.0000

polybag: 70.424.20.0098

Size: 117 x 31,8 h 32,7 mm

Volume: 24 x 99 ml Tot. 2376 ml



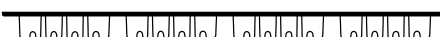
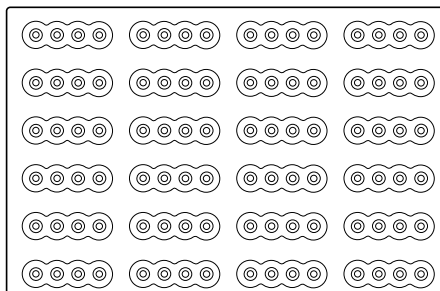
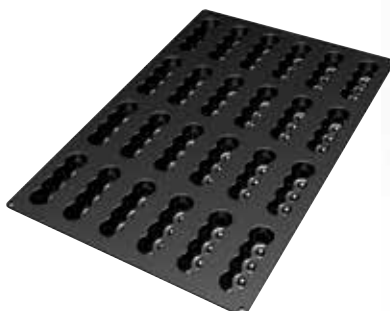
SQ025 FOURZERO

bulk: 40.425.20.0000

polybag: 70.425.20.0098

Size: 117 x 33,4 h 33 mm

Volume: 24 x 103 ml Tot. 2472 ml



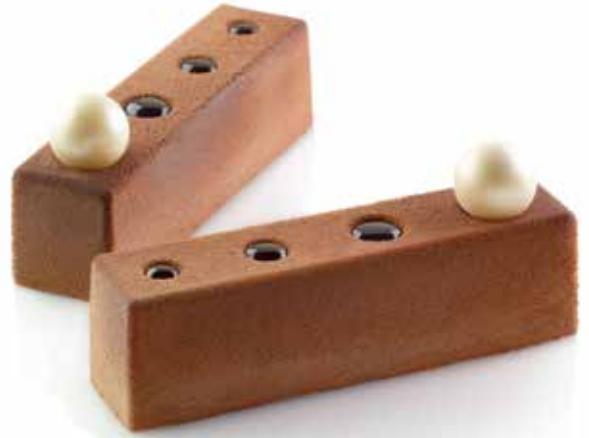
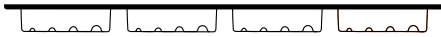
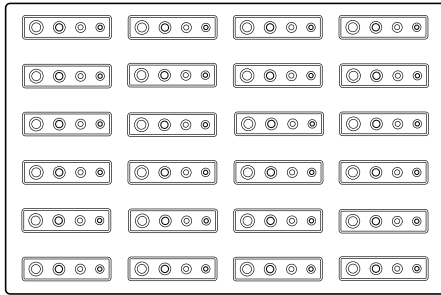
SQ023 POIS

bulk: 40.423.20.0000

polybag: 70.423.20.0098

Size: 117 x 29,5 h 33 mm

Volume: 24 x 107 ml Tot. 2568 ml



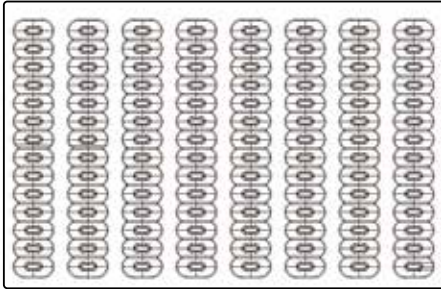
SQ072 INFINITY

bulk: 40.472.20.0000

polybag: 70.472.20.0098

Size: 336 x 47 h 40 mm

Volume: 8 x 480 ml Tot. 3840 ml



MONOPORZIONI - ONE PORTION DESSERT

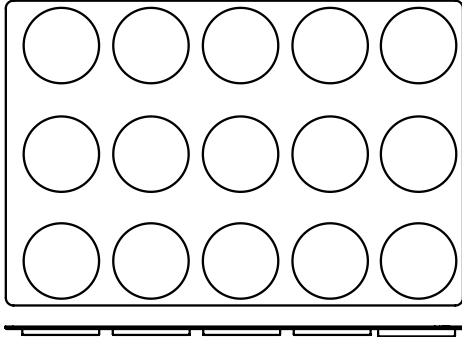
SQ067 DISCO 105 X 40

bulk: 40.467.20.0000

polybag: 70.467.20.0098

Size: Ø 105 h 40 mm

Volume: 15 x 341 ml Tot. 5115 ml



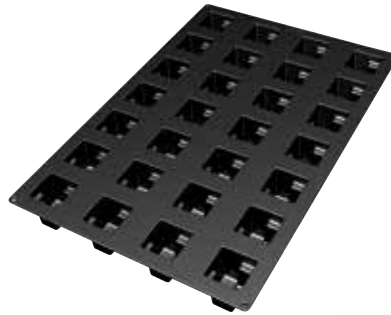
SQ019 SKYLINE

bulk: 40.419.20.0000

polybag: 70.419.20.0098

Size: 52 x 52 h 60 mm

Volume: 28 x 104 ml Tot. 2912 ml



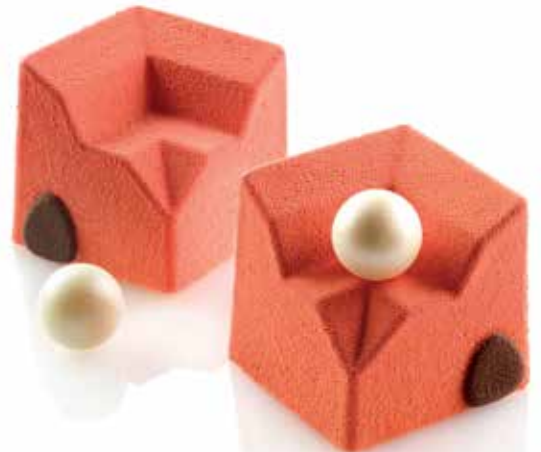
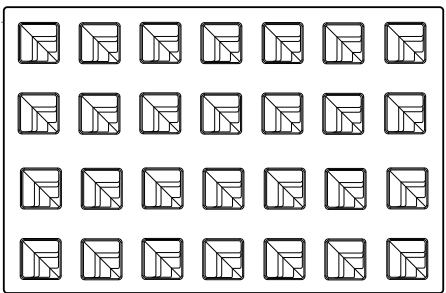
SQ021 SWEET CORNER

bulk: 40.421.20.0000

polybag: 70.421.20.0098

Size: 52 x 52 h 50,7 mm

Volume: 28 x 102 ml Tot. 2856 ml



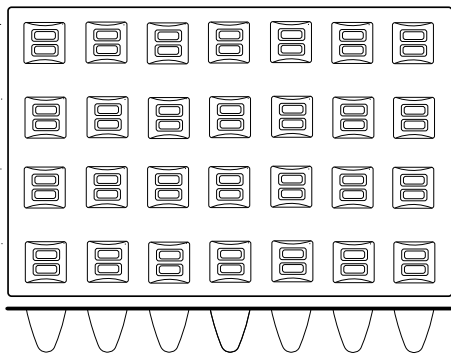
SQ022 GRUSTELLO

bulk: 40.422.20.0000

polybag: 70.422.20.0098

Size: 52 x 52 h 61 mm

Volume: 28 x 103 ml Tot. 2884 ml



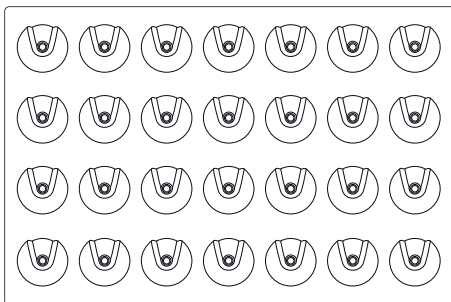
SQ043 ECLYPSE

bulk: 40.443.20.0000

polybag: 70.443.20.0098

Size: Ø 70 h 37 mm

Volume: 28 x 100 ml Tot. 2800 ml



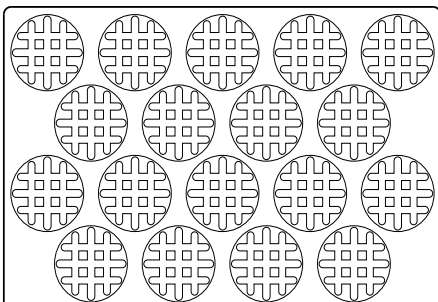
SQ051 WAFFEL ROUND

bulk: 40.451.20.0000

polybag: 70.451.20.0098

Size: Ø 90 h 24 mm

Volume: 18 x 107 ml Tot. 1926 ml



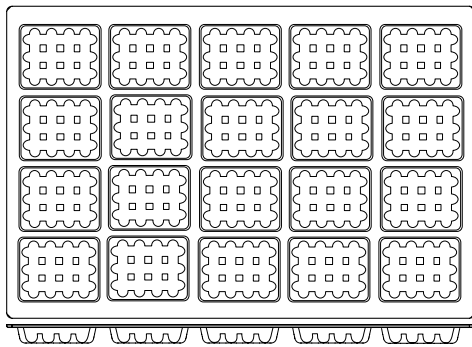
SQ052 WAFFEL SQUARE

bulk: 40.452.20.0000

polybag: 70.452.20.0098

Size: 95 x 70 h 24 mm

Volume: 20 x 113 ml Tot. 2260 ml



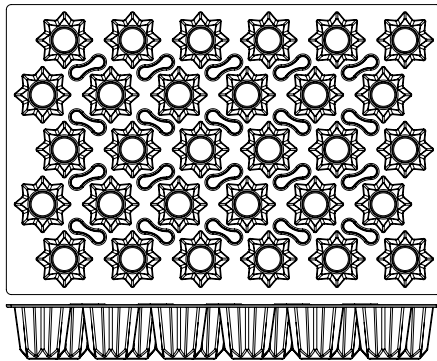
SQ053 PANDORINO

bulk: 40.453.20.0000

polybag: 70.453.20.0098

Size: Ø 76,5 h 74 mm

Volume: 30 x 188 ml Tot. 5640 ml



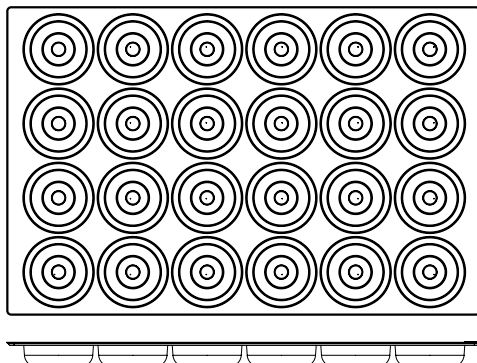
SQ059 DONUTS

bulk: 40.459.20.0000

polybag: 70.459.20.0098

Size: Ø 85 h 29 mm

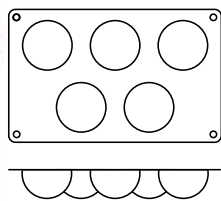
Volume: 24 x 133 ml Tot. 3192 ml



ROUND



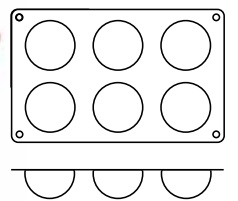
SF001 HALF-SPHERE
 Ø 80 h 40 mm
 Vol. 5 x 120 ml Tot. 600 ml



bulk: 10.001.00.0000
 polybag: 30.001.00.0060



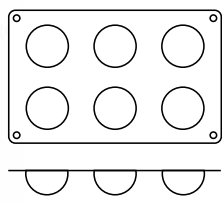
SF002 HALF-SPHERE
 Ø 70 h 35 mm
 Vol. 6 x 80 ml Tot. 480 ml



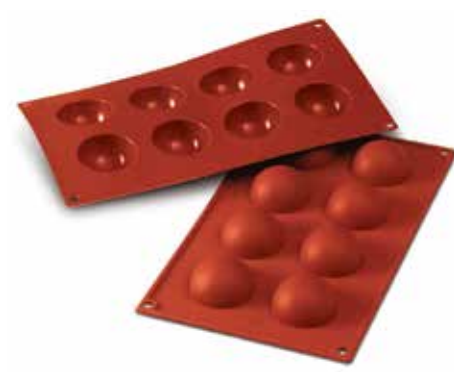
bulk: 10.002.00.0000
 polybag: 30.002.00.0060



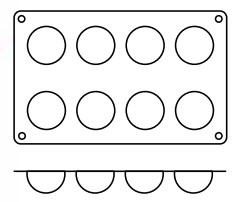
SF003 HALF-SPHERE
 Ø 60 h 30 mm
 Vol. 6 x 60 ml Tot. 360 ml



bulk: 10.003.00.0000
 polybag: 30.003.00.0060



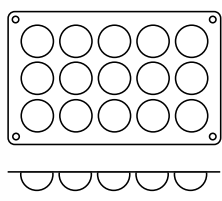
SF004 HALF-SPHERE
 Ø 50 h 25 mm
 Vol. 8 x 30 ml Tot. 240 ml



bulk: 10.004.00.0000
 polybag: 30.004.00.0060



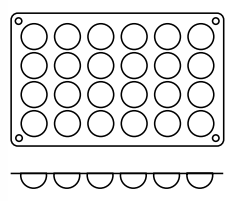
SF005 HALF-SPHERE
 Ø 40 h 20 mm
 Vol. 15 x 20 ml Tot. 300 ml



bulk: 10.005.00.0000
 polybag: 30.005.00.0060



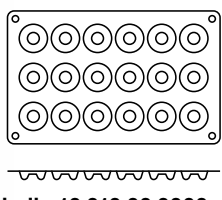
SF006 HALF-SPHERE
 Ø 30 h 15 mm
 Vol. 24 x 10 ml Tot. 240 ml



bulk: 10.006.00.0000
 polybag: 30.006.00.0060



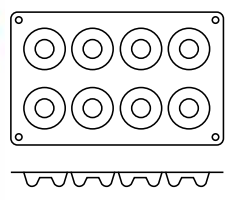
SF010 SMALL SAVARIN
 Ø 41 h 12 mm
 Vol. 18 x 18 ml Tot. 324 ml



bulk: 10.010.00.0000
 polybag: 30.010.00.0060



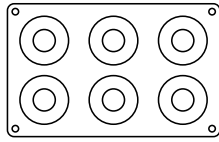
SF011 MEDIUM SAVARIN
 Ø 65 h 21 mm
 Vol. 8 x 50 ml Tot. 400 ml



bulk: 10.011.00.0000
 polybag: 30.011.00.0060

SF012 BIG SAVARIN

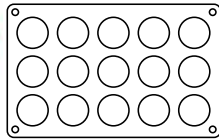
Ø 72 h 23 mm
Vol. 6 x 62 ml Tot. 372 ml



bulk: 10.012.00.0000
polybag: 30.012.00.0060

SF013 TARTELETTE

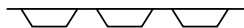
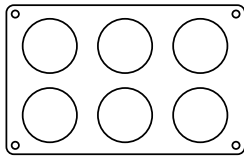
Ø 45 h 10 mm
Vol. 15 x 20 ml Tot. 300 ml



bulk: 10.013.00.0000
polybag: 30.013.00.0060

SF016 TARTELETTE

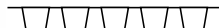
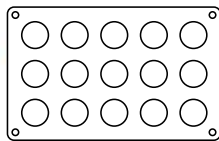
Ø 70 h 20 mm
Vol. 6 x 70 ml Tot. 420 ml



bulk: 10.016.00.0000
polybag: 30.016.00.0060

SF019 SMALL BABÀ

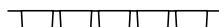
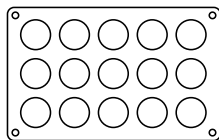
Ø 35 h 38 mm
Vol. 15 x 30 ml Tot. 450 ml



bulk: 10.019.00.0000
polybag: 30.019.00.0060

SF027 PETITS-FOURS

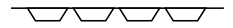
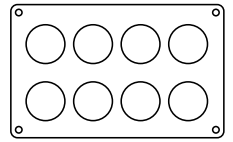
Ø 40 h 20 mm
Vol. 15 x 30 ml Tot. 450 ml



bulk: 10.027.00.0000
polybag: 30.027.00.0060

SF015 TARTELETTE

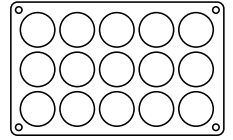
Ø 60 h 17 mm
Vol. 8 x 40 ml Tot. 320 ml



bulk: 10.015.00.0000
polybag: 30.015.00.0060

SF014 TARTELETTE

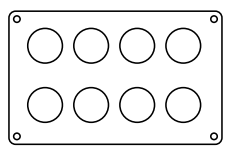
Ø 50 h 15 mm
Vol. 15 x 25 ml Tot. 375 ml



bulk: 10.014.00.0000
polybag: 30.014.00.0060

SF021 BIG BABÀ

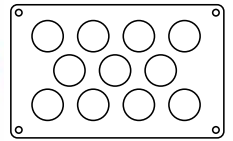
Ø 55 h 60 mm
Vol. 8 x 92 ml Tot. 736 ml



bulk: 10.021.00.0000
polybag: 30.021.00.0060

SF020 MEDIUM BABÀ

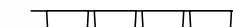
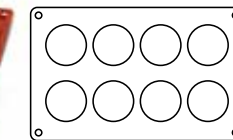
Ø 45 h 48 mm
Vol. 11 x 50 ml Tot. 550 ml



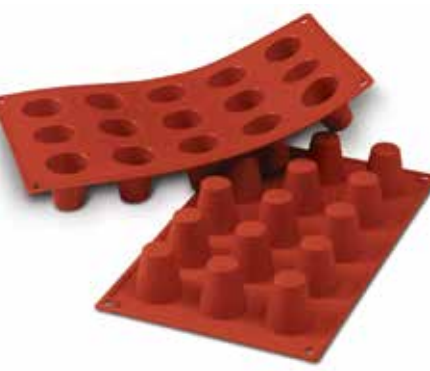
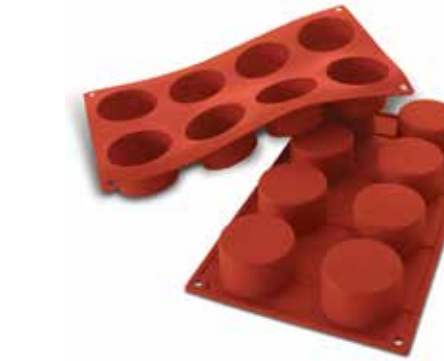
bulk: 10.020.00.0000
polybag: 30.020.00.0060

SF028 CYLINDERS

Ø 60 h 35 mm
Vol. 8 x 90 ml Tot. 720 ml

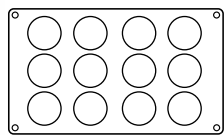


bulk: 10.028.00.0000
polybag: 30.028.00.0060





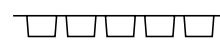
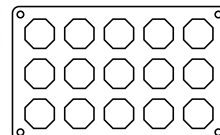
SF098 CYLINDERS
 Ø 48 h 50 mm
 Vol. 12 x 83 ml Tot. 996 ml



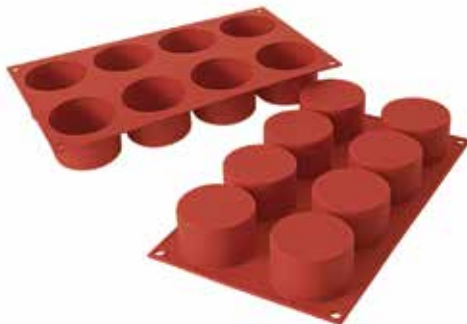
bulk: 10.098.00.0000
polybag: 30.098.00.0060



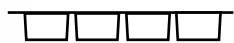
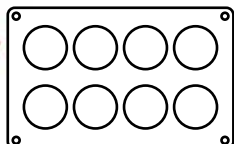
SF037 OCTAGONS
 Ø 38 h 26 mm
 Vol. 15 x 30 ml Tot. 450 ml



bulk: 10.037.00.0000
polybag: 30.037.00.0060



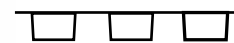
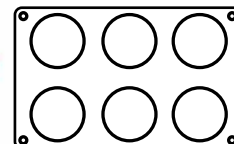
SF119 CYLINDERS
 Ø 63 h 40 mm
 Vol. 8 x 123 ml Tot. 984 ml



bulk: 16.119.00.0000
polybag: 36.119.00.0060



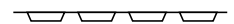
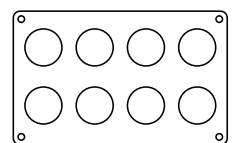
SF127 CYLINDERS
 Ø 70 h 35 mm
 Vol. 6 x 133 ml Tot. 798 ml



bulk: 16.127.00.0000
polybag: 36.127.00.0060



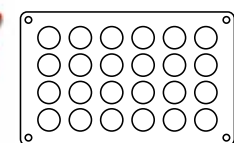
SF029 FLORENTINS
 Ø 60 h 12 mm
 Vol. 8 x 35 ml Tot. 280 ml



bulk: 10.029.00.0000
polybag: 30.029.00.0060



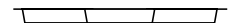
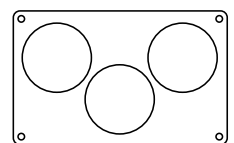
SF030 MINI FLORENTINS
 Ø 35 h 5 mm
 Vol. 24 x 5 ml Tot. 120 ml



bulk: 10.030.00.0000
polybag: 30.030.00.0060



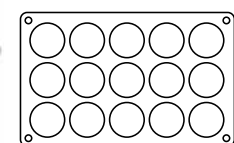
SF042 SPONGE BASE
 Ø 103 h 20 mm
 Vol. 3 x 140 ml Tot. 420 ml



bulk: 10.042.00.0000
polybag: 30.042.00.0060



SF043 FLAN MOULD
 Ø 40 h 13 mm
 Vol. 15 x 20 ml Tot. 300 ml



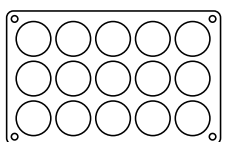
bulk: 10.043.00.0000
polybag: 30.043.00.0060



Ø 50 mm
 40.550.99.0000



SF044 FLAN MOULD
 Ø 50 h 14 mm
 Vol. 15 x 30 ml Tot. 450 ml



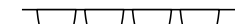
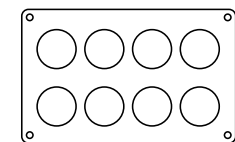
bulk: 10.044.00.0000
polybag: 30.044.00.0060



Ø 50 mm
 40.550.99.0000



SF045 FLAN MOULD
 Ø 60 h 17 mm
 Vol. 8 x 42 ml Tot. 336 ml

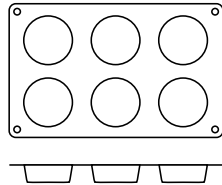


bulk: 10.045.00.0000
polybag: 30.045.00.0060

REGISTERED DESIGN
 © 2012 - Silikomart all rights reserved



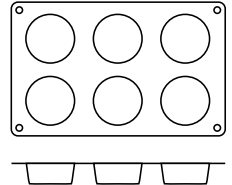
SF046 FLAN MOULD
Ø 70 h 17 mm
Vol. 6 x 52 ml Tot. 312 ml



bulk: 10.046.00.0000
polybag: 30.046.00.0060



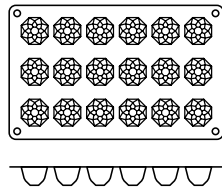
SF047 FLAN MOULD
Ø 80 h 18 mm
Vol. 6 x 72 ml Tot. 432 ml



bulk: 10.047.00.0000
polybag: 30.047.00.0060



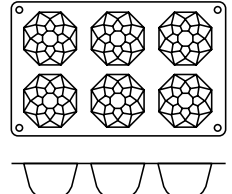
SF048 SMALL DIAMOND
Ø 35 h 23 mm
Vol. 18 x 20 ml Tot. 360 ml



bulk: 10.048.00.0000
polybag: 30.048.00.0060



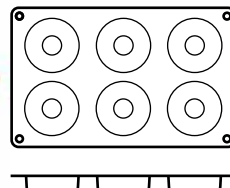
SF049 BIG DIAMOND
Ø 68 h 45 mm
Vol. 6 x 92 ml Tot. 552 ml



bulk: 10.049.00.0000
polybag: 30.049.00.0060



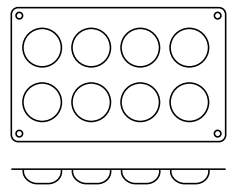
SF067 KISS
Ø 70 h 57 mm
Vol. 6 x 183 ml Tot. 1098 ml



bulk: 10.067.00.0000
polybag: 30.067.00.0060



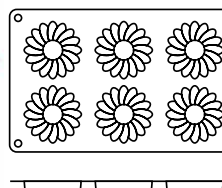
SF053 KRAPPEN
Ø 60 h 20 mm
Vol. 8 x 40 ml Tot. 320 ml



bulk: 10.053.00.0000
polybag: 30.053.00.0060



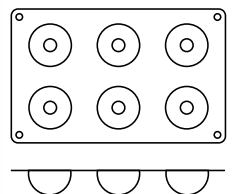
SF056 DAISY
Ø 70 h 28 mm
Vol. 6 x 80 ml Tot. 480 ml



bulk: 10.056.00.0000
polybag: 30.056.00.0060



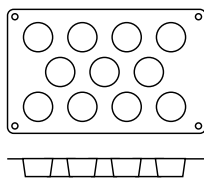
SF086 MAGIC DOME
Ø 75 h 40 mm
Vol. 6 x 115 ml Tot. 690 ml



bulk: 10.086.00.0000
polybag: 30.086.00.0060



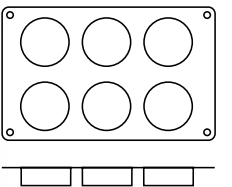
SF204 SMALL CYLINDERS
Ø 50 h 27 mm
Vol. 11 x 55 ml Tot. 605 ml



bulk: 16.204.00.0000
polybag: 36.204.00.0060



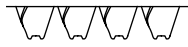
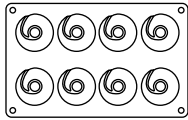
SF205 CYLINDERS
Ø 70 h 27 mm
Vol. 6 x 103,5 ml Tot. 621 ml



bulk: 16.205.00.0000
polybag: 36.205.00.0060



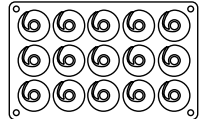
SF093 BIG VULCANO
Ø 60 h 51 mm
Vol. 8 x 72 ml Tot. 576 ml



bulk: 10.093.00.0000
polybag: 30.093.00.0060



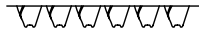
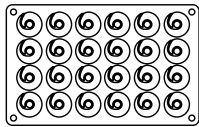
SF094 MEDIUM VULCANO
Ø 49 h 43 mm
Vol. 15 x 41 ml Tot. 615 ml



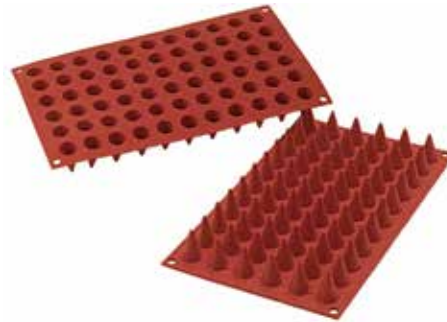
bulk: 10.094.00.0000
polybag: 30.094.00.0060



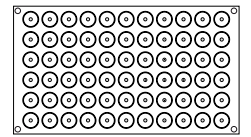
SF095 SMALL VULCANO
Ø 36 h 31 mm
Vol. 24 x 16 ml Tot. 384 ml



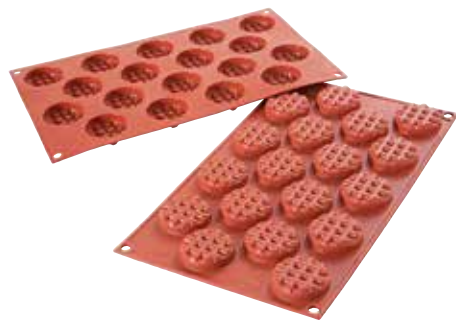
bulk: 10.095.00.0000
polybag: 30.095.00.0060



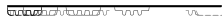
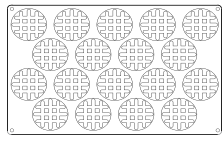
SF131 CONO
Ø 18 h 30 mm
Vol. 3 x 66 ml Tot. 198 ml



bulk: 16.131.00.0000
polybag: 36.131.00.0060



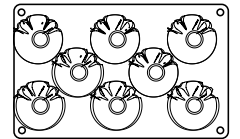
SF143 MINI WAFFEL ROUND
Ø 40 h 12 mm
Vol. 18 x 11,5 ml Tot. 207 ml



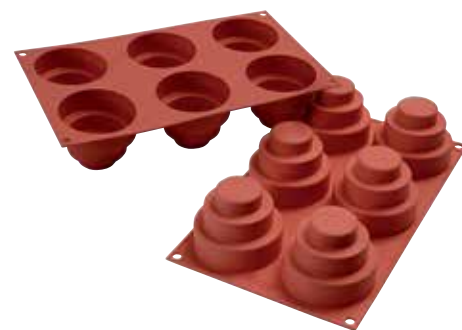
bulk: 16.143.00.0000
Box: 36.143.00.0065



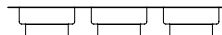
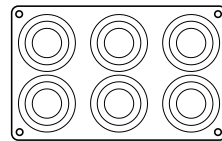
SF159 DOME STRIÉ
Ø 64 h 42 mm
Vol. 105 x 8 ml Tot. 840 ml



bulk: 16.159.00.0000
polybag: 36.159.00.0060



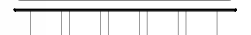
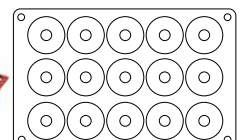
SF148 MINI WONDER CAKES
Ø 75 h 60 mm
Vol. 177 x 6 ml Tot. 1062 ml



bulk: 16.148.00.0000
polybag: 36.148.00.0060



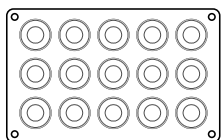
SF162 ROUND DÉLICE
Ø 40 h 25 mm
Vol. 29 x 15 ml Tot. 435 ml



bulk: 16.162.00.0000
polybag: 36.162.00.0060



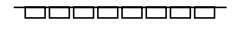
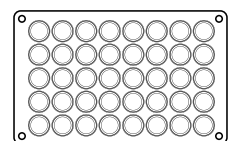
SF178 MINI
Ø 40 h 13 mm
Vol. 15 x 12 ml Tot. 184,5 ml



bulk: 16.178.00.0000
polybag: 36.178.00.0060



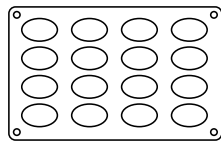
SF180 PASTILLE
Ø 28 h 11 mm
Vol. 40 x 6 ml Tot. 260 ml



bulk: 16.180.00.0000
polybag: 36.180.00.0060



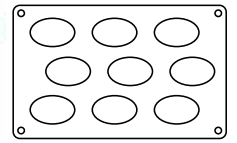
SF017 SMALL OVALS
55 x 33 h 20 mm
Vol. 16 x 30 ml Tot. 480 ml



bulk: 10.017.00.0000
polybag: 30.017.00.0060



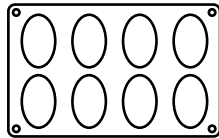
SF018 MEDIUM OVALS
70 x 50 h 20 mm
Vol. 9 x 50 ml Tot. 450 ml



bulk: 10.018.00.0000
polybag: 30.018.00.0060



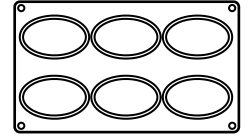
SF055 BIG OVALS
75 x 55 h 35 mm
Vol. 8 x 110 ml Tot. 880 ml



bulk: 10.055.00.0000
polybag: 30.055.00.0060



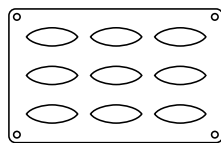
SF111 OVALS
88 x 53 h 24 mm
Vol. 6 x 85 ml Tot. 510 ml



bulk: 16.111.00.0000
polybag: 36.111.00.0060



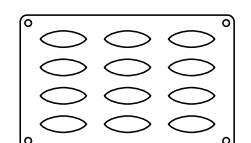
SF039 BIG BOAT
100 x 44 h 15 mm
Vol. 9x40 ml Tot. 360 ml



bulk: 10.039.00.0000
polybag: 30.039.00.0060



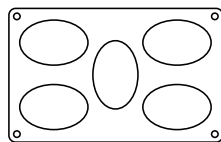
SF038 MEDIUM BOAT
72 x 30 h 15 mm
Vol. 12 x 20 ml Tot. 240 ml



bulk: 10.038.00.0000
polybag: 30.038.00.0060



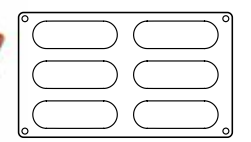
SF041 HALF EGG
102 x 73 h 36 mm
Vol. 5 x 130 ml Tot. 650 ml



bulk: 10.041.00.0000
polybag: 30.041.00.0060



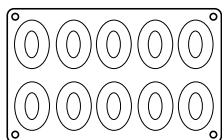
SF103 SAVOJARDO
127,5 x 47 h 17 mm
Vol. 6 x 83 ml Tot. 498 ml



bulk: 16.103.00.0000
polybag: 36.103.00.0060



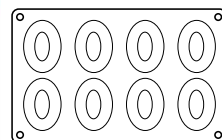
**SF084 MEDIUM
OVAL SAVARIN**
67 x 49 h 23 mm
Vol. 10 x 48 ml Tot. 480 ml



**bulk: 10.084.00.0000
polybag: 30.084.00.0060**



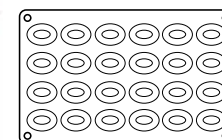
**SF085 BIG
OVAL SAVARIN**
74 x 57 h 27 mm
Vol. 8 x 72 ml Tot. 576 ml



**bulk: 10.085.00.0000
polybag: 30.085.00.0060**



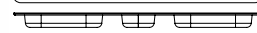
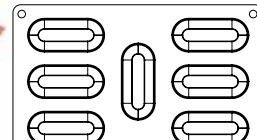
SF083 SMALL OVAL SAVARIN
41 x 29 h 20 mm
Vol. 24 x 16 ml Tot. 384 ml



**bulk: 10.083.00.0000
polybag: 30.083.00.0060**



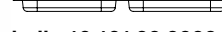
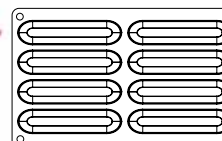
SF160 LOG SAVARIN
82 x 38h 16 mm
Vol. 40 x 7 ml Tot. 280 ml



**bulk: 16.160.00.0000
polybag: 36.160.00.0060**



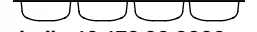
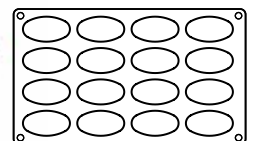
SF161 ÉCLAIR
125 x 28 h 5 mm
Vol. 15 x 8 ml Tot. 120 ml



**bulk: 16.161.00.0000
polybag: 36.161.00.0060**



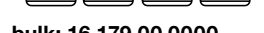
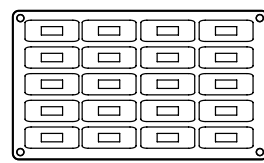
SF176 SOFT OVALS
60 x 30 h 26 mm
Vol. 16 x 88 ml Tot. 448 ml



**bulk: 16.176.00.0000
polybag: 36.176.00.0060**



SF179 MINI DESSERT OVAL
60 x 24,5 h 23 mm
Vol. 20 x 26 ml Tot. 520 ml



**bulk: 16.179.00.0000
polybag: 36.179.00.0060**

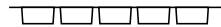
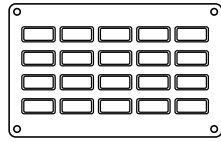
RECTANGLE





SF025 FINANCIERS

49 x 26 h 11 mm
Vol. 20 x 20 ml Tot. 400 ml

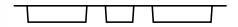
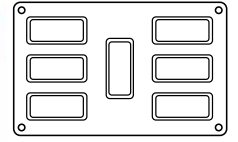


bulk: 10.025.00.0000
polybag: 30.025.00.0060



SF054 BIG FINANCIERS

95 x 45 h 12 mm
Vol. 7 x 50 ml Tot. 350 ml

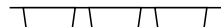
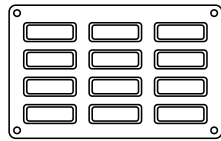


bulk: 10.054.00.0000
polybag: 30.054.00.0060



SF026 CAKES

79 x 29 h 30 mm
Vol. 12 x 70 ml Tot. 840 ml

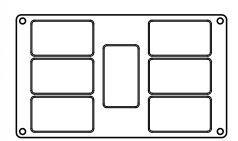


bulk: 10.026.00.0000
polybag: 30.026.00.0060



SF110 RETTANGOLO

87 x 48 h 24 mm
Vol. 7 x 97 ml Tot. 679 ml

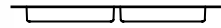


bulk: 16.110.00.0000
polybag: 36.110.00.0060



SF128 SLIM

120 x 45 h 20 mm
Vol. 6 x 110 ml Tot. 660 ml

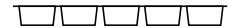
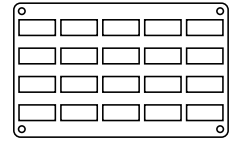


bulk: 16.128.00.0000
polybag: 36.128.00.0060



SF060 NOUGATS

50 x 25 h 20 mm
Vol. 20 x 22 ml Tot. 440 ml

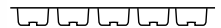
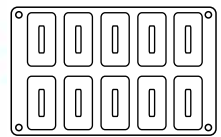


bulk: 10.060.00.0000
polybag: 30.060.00.0060



SF091 MEDIUM LINGOTTO

58 x 37 h 25 mm
Vol. 10 x 45 ml Tot. 450 ml

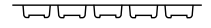
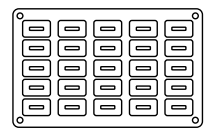


bulk: 10.091.00.0000
polybag: 30.091.00.0060



SF092 SMALL LINGOTTO

41 x 23 h 21 mm
Vol. 25 x 16 ml Tot. 400 ml

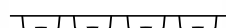
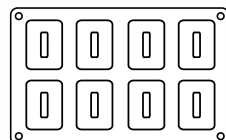


bulk: 10.092.00.0000
polybag: 30.092.00.0060



SF090 BIG LINGOTTO

72 x 45 h 26 mm
Vol. 8 x 72 ml Tot. 576 ml

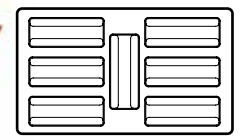


bulk: 10.090.00.0000
polybag: 30.090.00.0060



SF114 MARSIGLIESE

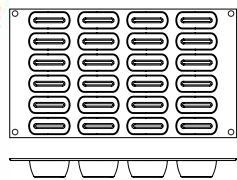
95 x 35 h 25 mm
Vol. 7 x 68 ml Tot. 476 ml



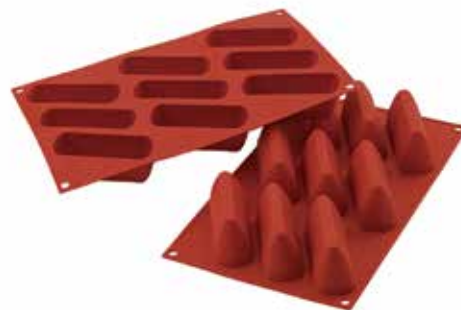
bulk: 16.114.00.0000
polybag: 36.114.00.0060



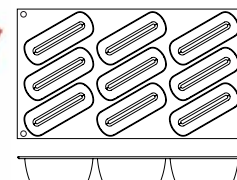
SF125 CHOCO GIANDUIA
50 x 18 h 23,5 mm
Vol. 24 x 14 ml Tot. 336 ml



bulk: 16.125.00.0000
polybag: 36.125.00.0060



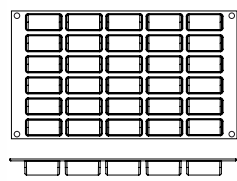
SF126 GIANDUIOTTO
93,5 x 31,5 h 42,5 mm
Vol. 9 x 85 ml Tot. 765 ml



bulk: 16.126.00.0000
polybag: 36.126.00.0060



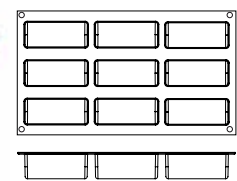
SF129 MINI BÛCHE
44 x 18 h 20 mm
Vol. 30 x 14 ml Tot. 420 ml



bulk: 16.129.00.0000
box: 36.129.00.0065



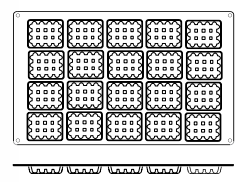
SF130 MIDI BÛCHE
84 x 32 h 35 mm
Vol. 9 x 83 ml Tot. 747 ml



bulk: 16.130.00.0000
polybag: 36.130.00.0060



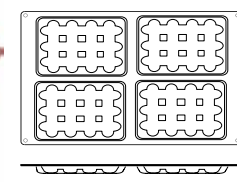
SF147 MINI WAFFEL SQUARE
45 x 35 h 10 mm
Vol. 12 x 20 ml Tot. 240 ml



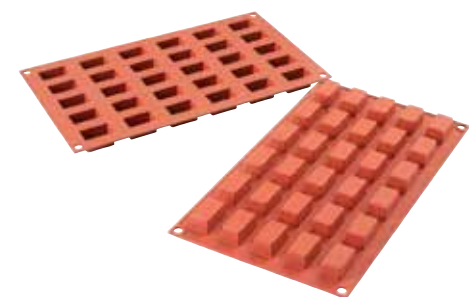
bulk: 16.147.00.0000
box: 36.147.00.0065



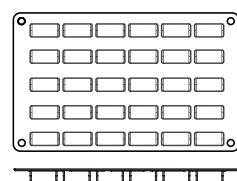
SF155 WAFFEL CLASSIC
130 x 81 h 17 mm
Vol. 137 x 4 ml Tot. 548 ml



bulk: 16.155.00.0000
box: 36.155.00.0065



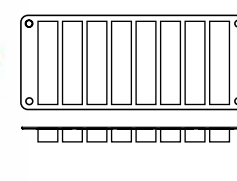
SF181 MINI CAKES
30 x 18 h 16 mm
Vol. 30 x 7,5 ml Tot. 225 ml



bulk: 16.181.00.0000
polybag: 36.181.00.0060



SF184 SLIM BAR
100 x 26 h 16 mm
Vol. 8 x 40 ml Tot. 320 ml



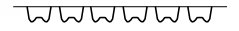
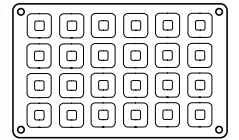
bulk: 16.184.00.0000
pack: 36.184.00.0065

SQUARE





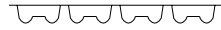
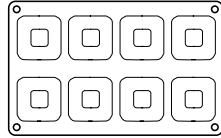
SF080 SMALL SQUARE SAVARIN
32,5 x 32,5 h 20 mm
Vol. 24 x 16 ml Tot. 384 ml



bulk: 10.080.00.0000
polybag: 30.080.00.0060



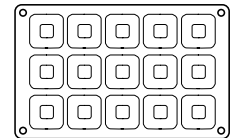
SF082 BIG SQUARE SAVARIN
62,5 x 62,5 h 25 mm
Vol. 8 x 73 ml Tot. 584 ml



bulk: 10.082.00.0000
polybag: 30.082.00.0060



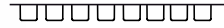
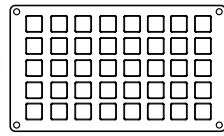
SF081 MEDIUM SQUARE SAVARIN
45,5 x 45,5 h 28 mm
Vol. 15 x 45 ml Tot. 675 ml



bulk: 10.081.00.0000
polybag: 30.081.00.0060



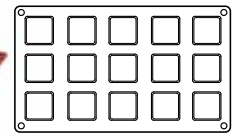
SF263 SMALL CUBE
24 x 24 h 24 mm
Vol. 13 x 40 ml Tot. 520 ml



bulk: 16.263.00.0000
polybag: 36.263.00.0060



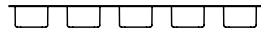
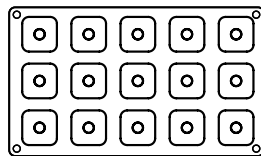
SF105 CUBE
35 x 35 h 35 mm
Vol. 15 x 42 ml Tot. 630 ml



bulk: 16.105.00.0000
polybag: 36.105.00.0060



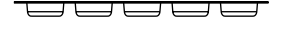
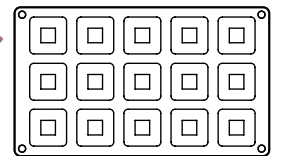
SF175 SQUARE DÉLICE
35 x 35 h 25 mm
Vol. 15 x 26,3 ml Tot. 394,5 ml



bulk: 16.175.00.0000
polybag: 36.175.00.0060



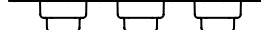
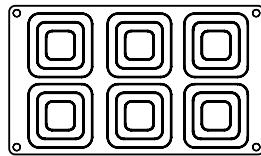
SF177 MINI DESSERT SQUARE
38 x 38 h 13 mm
Vol. 15 x 14 ml Tot. 210 ml



bulk: 16.177.00.0000
polybag: 36.177.00.0060



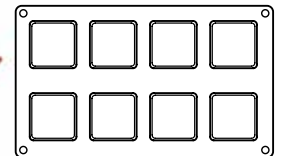
SF168 MINI WONDER CAKE SQUARE
69 x 69 h 60 mm
Vol. 6 x 170 ml Tot. 1020 ml



bulk: 16.168.00.0000
polybag: 36.168.00.0060



SF104 CUBE
50 x 50 x 50 mm
Vol. 8 x 125 ml Tot. 1000 ml

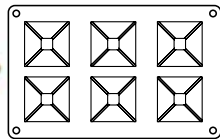


bulk: 16.104.00.0000
polybag: 36.104.00.0060



SF007 PYRAMIDS

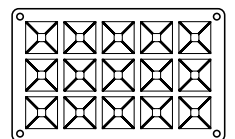
71 x 71 h 40 mm
Vol. 6 x 90 ml Tot. 540 ml



bulk: 10.007.00.0000
polybag: 30.007.00.0060

SF008 PYRAMIDS

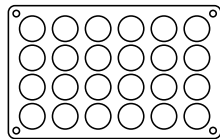
36 x 36 h 22 mm
Vol. 15 x 20 ml Tot. 300 ml



bulk: 10.008.00.0000
polybag: 30.008.00.0060

SF009 POMPONNETES

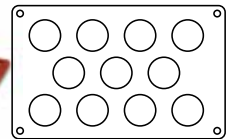
Ø 34 h 16 mm
Vol. 24 x 18 ml Tot. 432 ml



bulk: 10.009.00.0000
polybag: 30.009.00.0060

SF022 SMALL MUFFIN

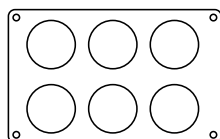
Ø 51 h 28 mm
Vol. 11 x 50 ml Tot. 550 ml



bulk: 10.022.00.0000
polybag: 30.022.00.0060

SF023 MEDIUM MUFFIN

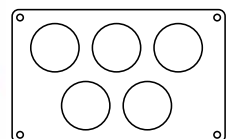
Ø 69 h 35 mm
Vol. 6 x 100 ml Tot. 600 ml



bulk: 10.023.00.0000
polybag: 30.023.00.0060

SF024 BIG MUFFIN

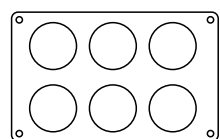
Ø 81 h 32 mm
Vol. 5 x 135 ml Tot. 675 ml



bulk: 10.024.00.0000
polybag: 30.024.00.0060

SF052 BIG MUFFIN

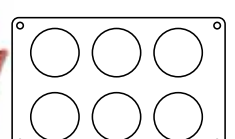
Ø 75 h 60 mm
Vol. 6 x 165 ml Tot. 990 ml



bulk: 10.052.00.0000
polybag: 30.052.00.0060

SF102 MEDIUM MUFFIN

Ø 68 h 38 mm
Vol. 6 x 119 ml Tot. 714 ml

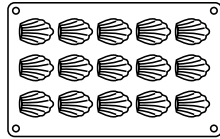


bulk: 16.102.00.0000
polybag: 36.102.00.0060



SF031 MINI MADELEINE

44 x 34 h 10 mm
Vol. 15 x 10 ml Tot. 150 ml

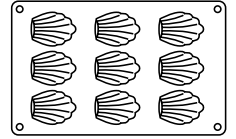


bulk: 10.031.00.0000
polybag: 30.031.00.0060



SF032 MADELEINE

68 x 45 h 17 mm
Vol. 9 x 30 ml Tot. 270 ml

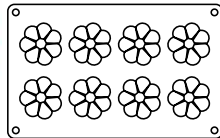


bulk: 10.032.00.0000
polybag: 30.032.00.0060



SF051 BAVARESE

Ø 57 h 57 mm
Vol. 8 x 130 ml Tot. 1040 ml

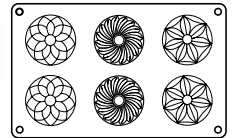


bulk: 10.051.00.0000
polybag: 30.051.00.0060



SF061 FANTASY

Ø 75 h 40 mm
Vol. 6 x 100 ml Tot. 600 ml

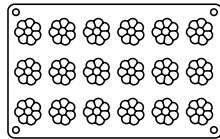


bulk: 10.061.00.0000
polybag: 30.061.00.0060



SF033 SMALL BORDELAIS

Ø 35 h 35 mm
Vol. 18 x 30 ml Tot. 540 ml

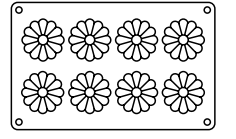


bulk: 10.033.00.0000
polybag: 30.033.00.0060



SF050 BIG BORDELAIS

Ø 55 h 50 mm
Vol. 8 x 92 ml Tot. 736 ml

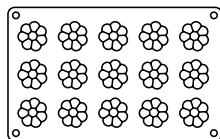


bulk: 10.050.00.0000
polybag: 30.050.00.0060



SF059 MEDIUM BORDELAIS

Ø 45 h 45 mm
Vol. 15 x 60 ml Tot. 900 ml

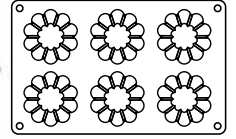


bulk: 10.059.00.0000
polybag: 30.059.00.0060



SF034 BRIOCHETTE

Ø 79 h 37 mm
Vol. 6 x 110 ml Tot. 660 ml

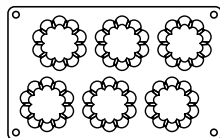


bulk: 10.034.00.0000
polybag: 30.034.00.0060

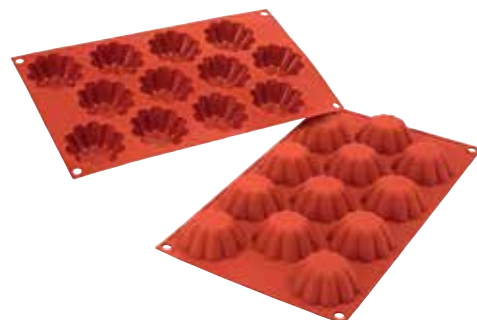


SF035 BRIOCHETTE

Ø 79 h 30 mm
Vol. 6 x 110 ml Tot. 660 ml

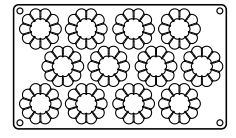


bulk: 10.035.00.0000
polybag: 30.035.00.0060



SF109 MINI BRIOCHETTE

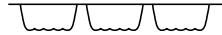
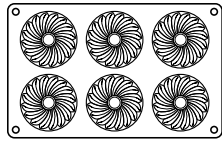
Ø 58 h 22 mm
Vol. 12 x 33 ml Tot. 396 ml



bulk: 16.109.00.0000
polybag: 36.109.00.0060



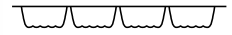
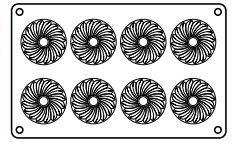
SF058 GUGELHOPF
 Ø 70 h 36 mm
 Vol. 6 x 80 ml Tot. 480 ml



bulk: 10.058.00.0000
polybag: 30.058.00.0060



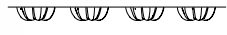
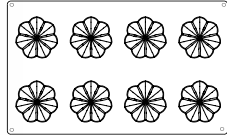
SF057 SMALL GUGELHOPF
 Ø 55 h 36 mm
 Vol. 8 x 50 ml Tot. 400 ml



bulk: 10.057.00.0000
polybag: 30.057.00.0060



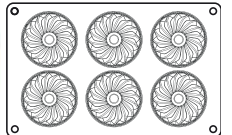
SF154 CHARLOTTE
 Ø 70 h 41 mm
 Vol. 8 x 102 ml Tot. 816 ml



bulk: 16.154.00.0000
polybag: 36.154.00.0060



SF209 GUGELHOPF
 Ø 75 h 40 mm
 Vol. 6 x 100 ml Tot. 600 ml

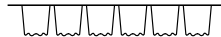
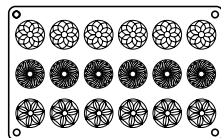


bulk: 16.209.00.0000
polybag: 36.209.00.0060

DESIGN



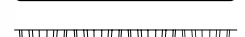
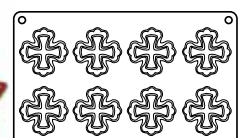
SF132 MINI FANTASY
 Ø 40 h 22 mm
 Vol. 18 x 17,5 ml Tot. 315 ml



bulk: 16.132.00.0000
polybag: 36.132.00.0060



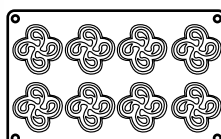
SF070 CROIX OCCITANE
 67 x 67 h 40 mm
 Vol. 8 x 44 ml Tot. 352 ml



bulk: 10.070.00.0000
polybag: 30.070.00.0060



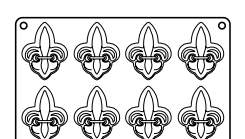
SF099 FOURLEAF
 Ø 68 h 25 mm
 Vol. 8 x 54 ml Tot. 432 ml



bulk: 10.099.00.0000
polybag: 30.099.00.0060



SF069 FLEUR DE LYS
 61 x 77 h 25 mm
 Vol. 8 x 40 ml Tot. 320 ml

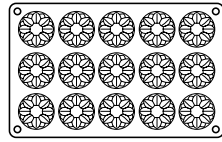


bulk: 10.069.00.0000
polybag: 30.069.00.0060



SF072 SMALL SUNFLOWER

Ø 44 h 27 mm
Vol. 15 x 23 ml Tot. 345 ml

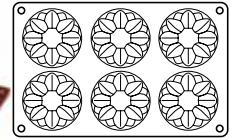


bulk: 10.072.00.0000
polybag: 30.072.00.0060



SF076 SUNFLOWER

Ø 76 h 40 mm
Vol. 6 x 115 ml Tot. 690 ml

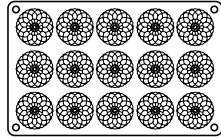


bulk: 10.076.00.0000
polybag: 30.076.00.0060



SF073 SMALL DAHLIA

Ø 44 h 25 mm
Vol. 15 x 23 ml Tot. 345 ml

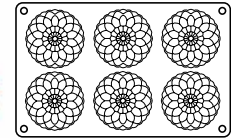


bulk: 10.073.00.0000
polybag: 30.073.00.0060



SF078 DAHLIA

Ø 78 h 40 mm
Vol. 6 x 115 ml Tot. 690 ml

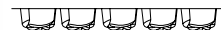
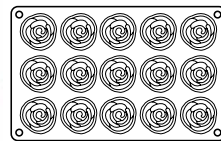


bulk: 10.078.00.0000
polybag: 30.078.00.0060



SF074 SMALL ROSE

Ø 44 h 27 mm
Vol. 15 x 23 ml Tot. 345 ml

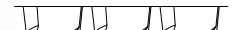
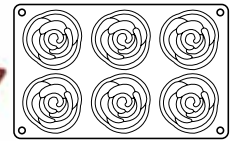


bulk: 10.074.00.0000
polybag: 30.074.00.0060



SF077 ROSE

Ø 76 h 40 mm
Vol. 6 x 115 ml Tot. 690 ml

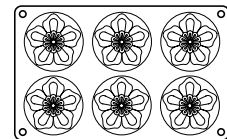


bulk: 10.077.00.0000
polybag: 30.077.00.0060



SF075 NARCISSUS

Ø 76 h 40 mm
Vol. 6 x 115 ml Tot. 690 ml

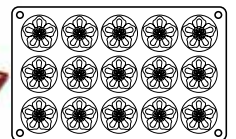


bulk: 10.075.00.0000
polybag: 30.075.00.0060



SF079 SMALL NARCISSUS

Ø 44 h 25 mm
Vol. 15 x 23 ml Tot. 345 ml

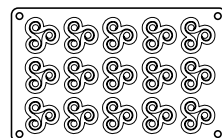


bulk: 10.079.00.0000
polybag: 30.079.00.0060



SF062 SMALL TRISKELL

50 x 50 h 17 mm
Vol. 15 x 20 ml Tot. 300 ml

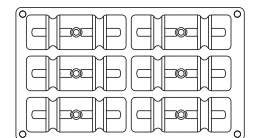


bulk: 10.062.00.0000
polybag: 30.062.00.0060



SF144 TRIBON

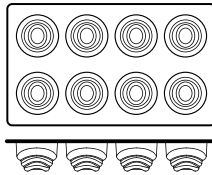
Ø 124 h 30 mm
Vol. 6 x 117 Tot. 702 ml



bulk: 16.144.00.0000
polybag: 36.144.00.0060



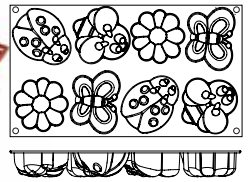
SF113 FLU
 Ø 55 h 42,5 mm
 Vol. 8 x 70 ml Tot. 560 ml



bulk: 16.113.00.0000
polybag: 36.113.00.0060



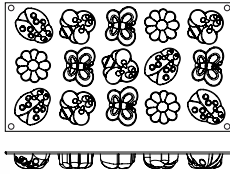
SF117 SPRINGLIFE
 77,5 x 57,5 h 32 mm
 Tot. 646 ml



bulk: 16.117.00.0000
polybag: 36.117.00.0060



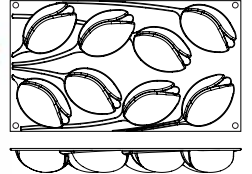
SF135 MINI SPRINGLIFE
 50 x 38 h 20 mm
 tot. 305 ml



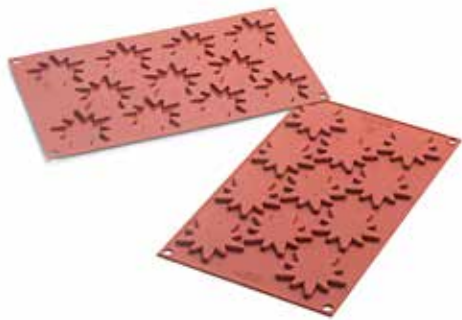
bulk: 16.135.00.0000
polybag: 36.135.00.0060



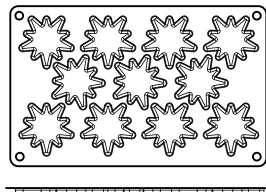
SF118 TULIP
 76,5 x 50,5 h 29,5 mm
 Vol. 8 x 62,5 ml Tot. 500 ml



bulk: 16.118.00.0000
polybag: 36.118.00.0060



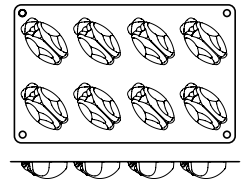
SF151 FLASH
 Ø 63 h 5 mm
 Vol. 11x8,3 ml Tot. 91,3 ml



bulk: 16.151.00.0000
polybag: 36.151.00.0060



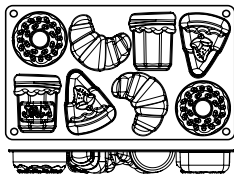
SF145 CICALA
 72 x 41,5 h 22 mm
 Vol. 8 x 35 ml Tot. 280 ml



bulk: 16.145.00.0000
polybag: 36.145.00.0060



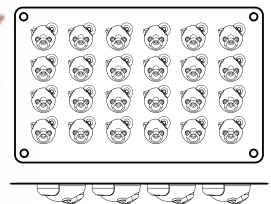
SF157 GOOD MORNING
 84 x 66 h 29 mm
 Vol. Tot. 619 ml



bulk: 16.157.00.0000
polybag: 36.157.00.0060



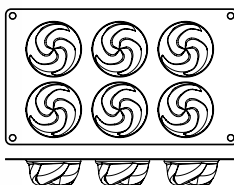
SF141 CHOCO PANDA
 Ø 36 h 18 mm
 Vol. 24 x 8,5 ml Tot. 204 ml



bulk: 16.141.00.0000
polybag: 36.141.00.0060



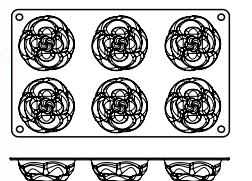
SF158 VERTIGO
 Ø 77 h 37 mm
 Vol. 6 x 110 ml Tot. 660 ml



bulk: 16.158.00.0000
polybag: 36.158.00.0060



SF156 CAMELIA
 Ø 76 h 35 mm
 Vol. 6 x 107 ml Tot. 642 ml

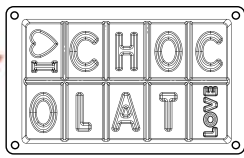


bulk: 16.156.00.0000
polybag: 36.156.00.0060

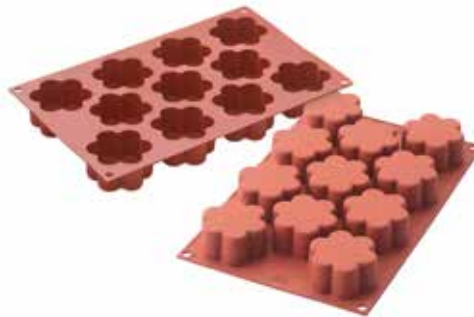


SF173 CHOCOLAT

257 x 152 h 26 mm
Vol. Tot. 880 ml

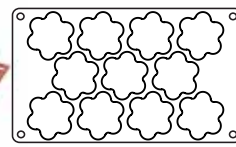


bulk: 16.173.00.0000
polybag: 36.173.00.0060



SF194 FLOWER

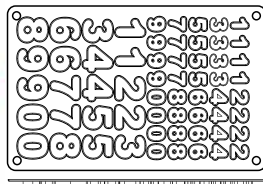
Ø 63 h 31 mm
Vol. 11 x 80 Tot. 880 ml



bulk: 16.194.00.0000
polybag: 36.194.00.0060

SF174 CHOCO 123

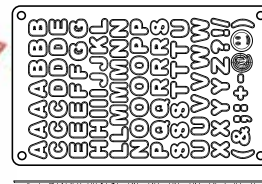
Vol. Tot. 124 ml



bulk: 16.174.00.0000
polybag: 36.174.00.0060

SF169 CHOCO ABC

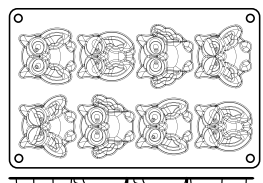
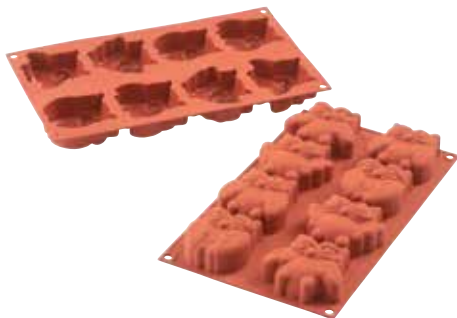
Vol. Tot. 115 ml



bulk: 16.169.00.0000
polybag: 36.169.00.0060

SF191 GUFU

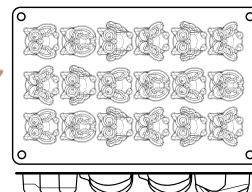
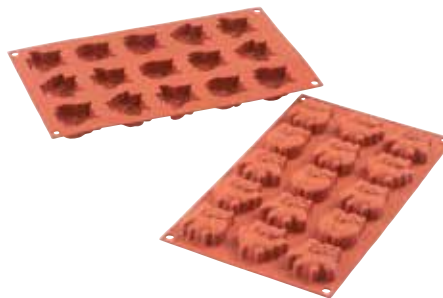
74 x 66 h 33,5 mm
Vol. 8 x 84 Tot. 672 ml



bulk: 16.191.00.0000
polybag: 36.191.00.0060

SF190 MINI GUFU

36 x 42 h 22 mm
Vol. 15 x 20.5 Tot. 308 ml



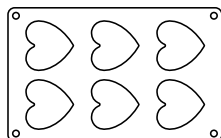
bulk: 16.190.00.0000
polybag: 36.190.00.0060

CELEBRATION



SF036 HEART

Ø 65 h 40 mm
Vol. 6 x 130 ml Tot. 780 ml

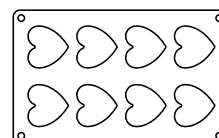


bulk: 10.036.00.0000
polybag: 30.036.00.0060



SF040 HEART

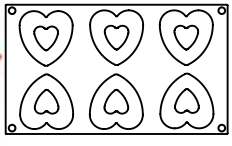
Ø 60 h 35 mm
Vol. 8 x 90 ml Tot. 720 ml



bulk: 10.040.00.0000
polybag: 30.040.00.0060



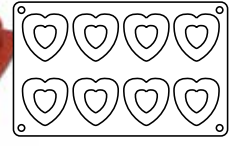
SF124 PASSION
69,5 x 72 h 39,5 mm
Vol. 6 x 125 ml Tot. 750 ml



bulk: 16.124.00.0000
polybag: 36.124.00.0060



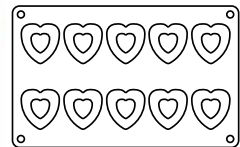
SF087 BIG PASSION
59 x 60 h 30 mm
Vol. 8 x 72 ml Tot. 576 ml



bulk: 10.087.00.0000
polybag: 30.087.00.0060



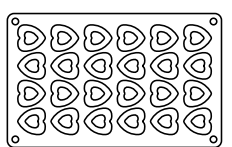
SF088 MEDIUM PASSION
48 x 54 h 27 mm
Vol. 10 x 45 ml Tot. 450 ml



bulk: 10.088.00.0000
polybag: 30.088.00.0060



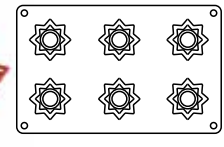
SF089 SMALL PASSION
33 x 35 h 22 mm
Vol. 24 x 16 ml Tot. 384 ml



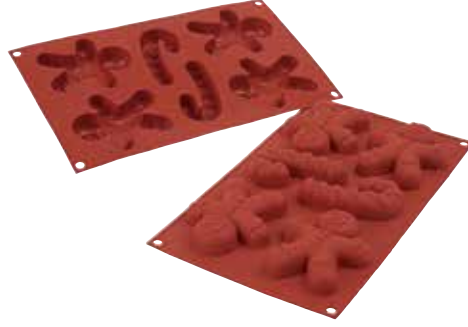
bulk: 10.089.00.0000
polybag: 30.089.00.0060



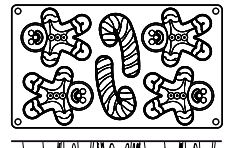
SF100 PANDORINO
75 x 75 h 60 mm
Vol. 6 x 150 ml Tot. 900 ml



bulk: 16.100.00.0000
polybag: 36.100.00.0060



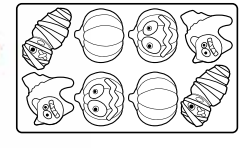
SF106 GINGERBREAD MAN
94,5 x 78 h 21 mm
Vol. Tot. 362 ml



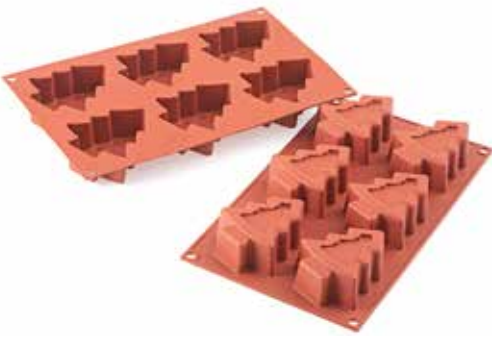
bulk: 16.106.00.0000
polybag: 36.106.00.0060



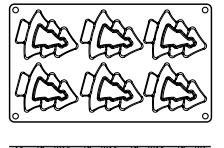
SF116 HALLOWEEN
70 x 64 h 32 mm
Vol. tot. 572 ml



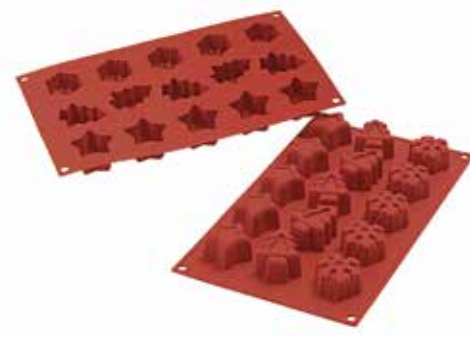
bulk: 16.116.00.0000
polybag: 36.116.00.0060



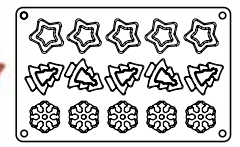
SF202 XMAS TREE
88 x 72 h 33,5 mm
Vol. 6 x 100 ml Tot. 600 ml



bulk: 16.202.00.0000
polybag: 36.202.00.0060



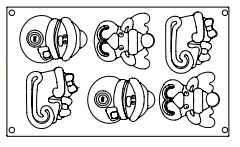
SF136 MAGIC WINTER
39 x 49 h 25 mm
Vol. Tot. 337,5 ml



bulk: 16.136.00.0000
polybag: 36.136.00.0060



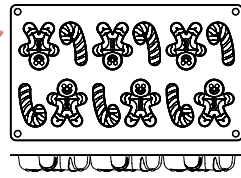
SF137 FUNNY CHRISTMAS
73 x 78,5 h 37 mm
Vol. 6 x 115 ml Tot. 690 ml



bulk: 16.137.00.0000
polybag: 36.137.00.0060



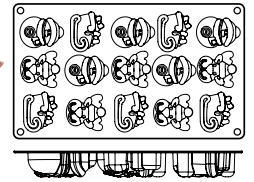
SF167 MR. ZENZY
70 x 58 h 16 mm
Vol. Tot. 264 ml



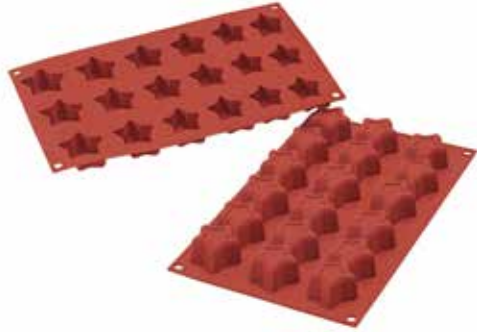
bulk: 16.167.00.0000
polybag: 36.167.00.0060



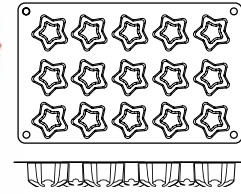
SF166 MAGIC XMAS
50 x 34 h 21 mm
Vol. Tot. 334 ml



bulk: 16.166.00.0000
polybag: 36.166.00.0060



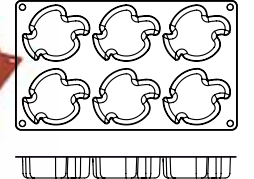
SF182 STARS
Ø 45,5 h 22 mm
Vol. 18 x 19 ml Tot. 342 ml



bulk: 16.182.00.0000
polybag: 36.182.00.0060



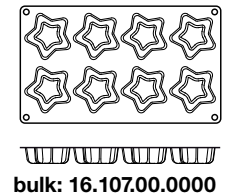
SF112 COLOMBINA
91 x 73 h 28,5 mm
Vol. 6 x 122,5 ml Tot. 735 ml



bulk: 16.112.00.0000
polybag: 36.112.00.0060



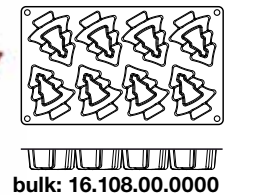
SF107 STELLA
Ø 70 h 25 mm
Vol. 8x52,5 ml Tot. 420 ml



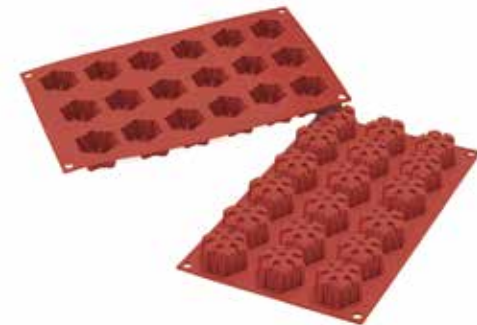
bulk: 16.107.00.0000
polybag: 36.107.00.0060



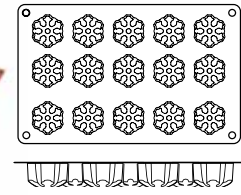
SF108 PINO
83,5x68 h 30,5 mm
Vol. 8 x 81 ml Tot. 648 ml



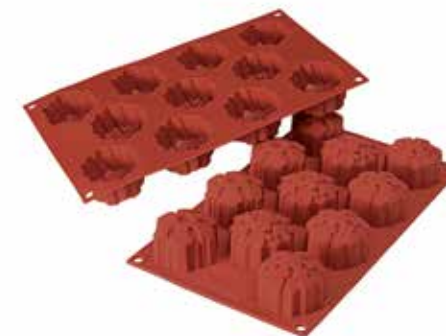
bulk: 16.108.00.0000
polybag: 36.108.00.0060



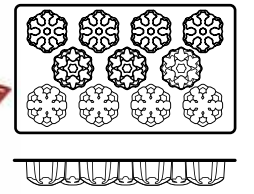
SF183 SNOWFLAKES
Ø 40 h 22 mm
Vol. 18 x 19 ml Tot. 342 ml



bulk: 16.183.00.0000
polybag: 36.183.00.0060



SF115 SNOWFLAKES
Ø 56 h 35 mm
Vol. 11 x 60 ml Tot. 660 ml



bulk: 16.115.00.0000
polybag: 36.115.00.0060

SF146 XMAS CHOCO TAGS

59 x 29 h 6,8 mm
Vol. Tot. 129 ml

bulk: 16.146.00.0000
polybag: 36.146.00.0060



SF195 SAFARI CHOCO TAGS

60 x 30 h 8 mm
Vol. Tot. 168 ml

bulk: 16.195.00.0000
polybag: 36.195.00.0060



SF196 CHOCO TAGS IN LOVE

60 x 39 h 8 mm
Vol. Tot. 142 ml

bulk: 16.196.00.0000
polybag: 36.196.00.0060



SF198 WINTER CHOCO TAGS

60 x 37 h 8 mm

Vol. Tot. 160 ml

bulk: 16.198.00.0000

polybag: 36.198.00.0060



SF199 FUNNY OWLS CHOCO TAGS

60 x 37 h 8 mm

Vol. Tot. 160 ml

bulk: 16.199.00.0000

polybag: 36.199.00.0060



FANTASY SNACK

36.184.00.0065

Size: 100 x 26 h 16 mm

Volume: 40 ml



WAFFEL

36.155.00.0065

Size: 130 x 81 h 17 mm

Volume: 137 ml

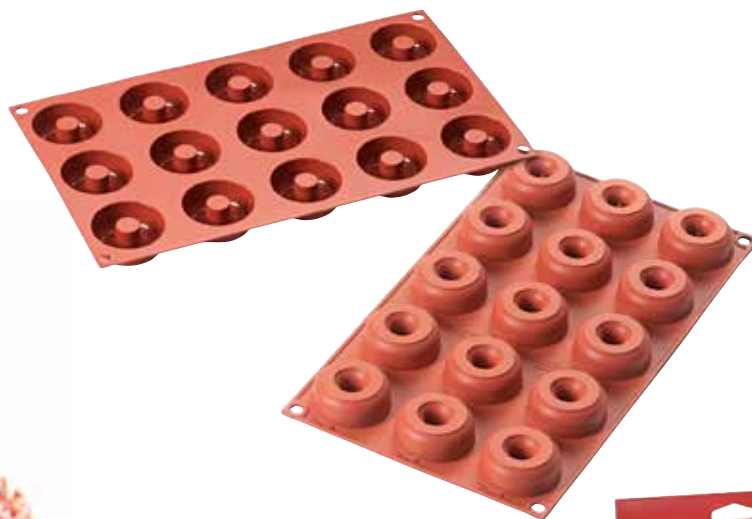


MINI DONUTS

36.171.00.0065

Size: Ø 45-15 h 18 mm

Volume: 22 ml

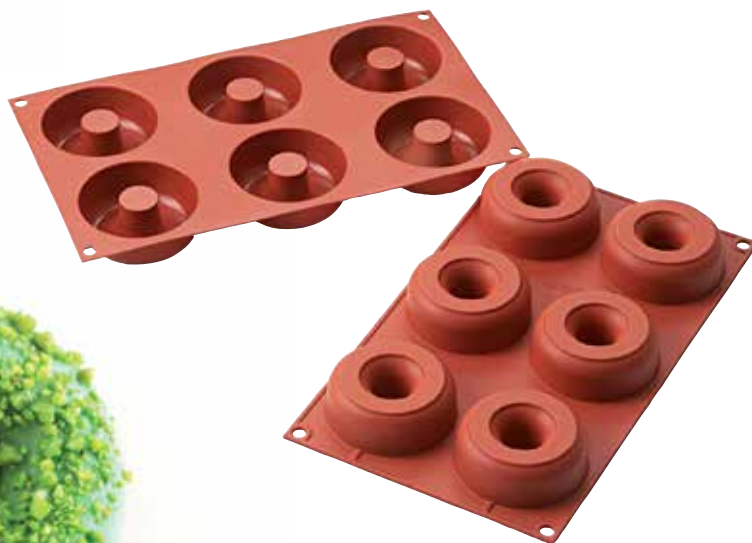


DONUTS

36.170.00.0065

Size: Ø 75-25 h 28 mm

Volume: 98 ml



MINI WAFFEL CLASSIC

36.147.00.0065

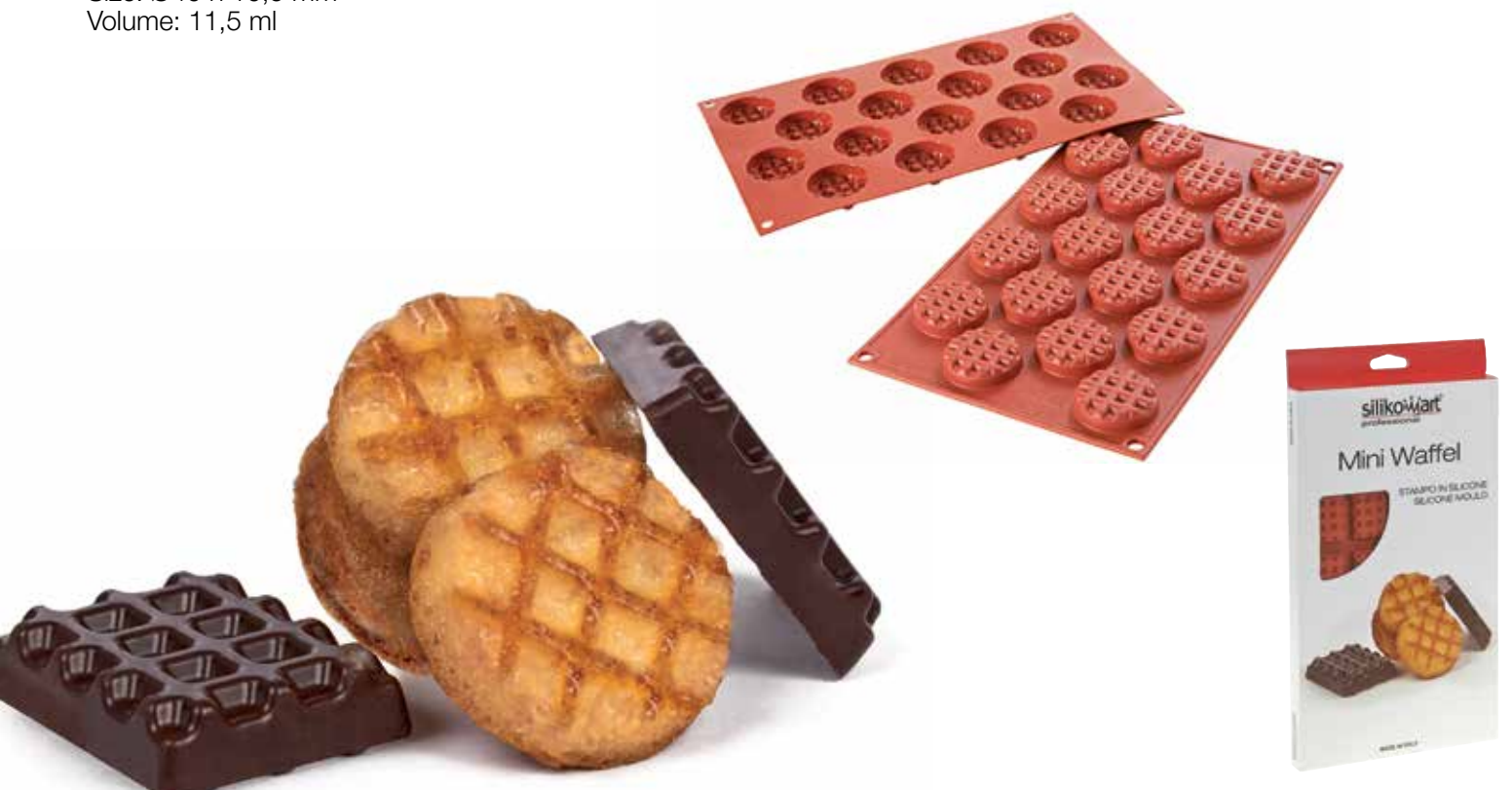
Size: 45 x 35 h 10 mm
Volume: 12 ml



MINI WAFFEL ROUND

36.143.00.0065

Size: Ø40 h 10,5 mm
Volume: 11,5 ml



LOLLI POP

25.701.00.0060

Set 2 pz/pcs
+ 50 Sticks
Size: Ø 72 h 12 mm
Volume: 45 ml



BASTONCINI LOLLYPOP

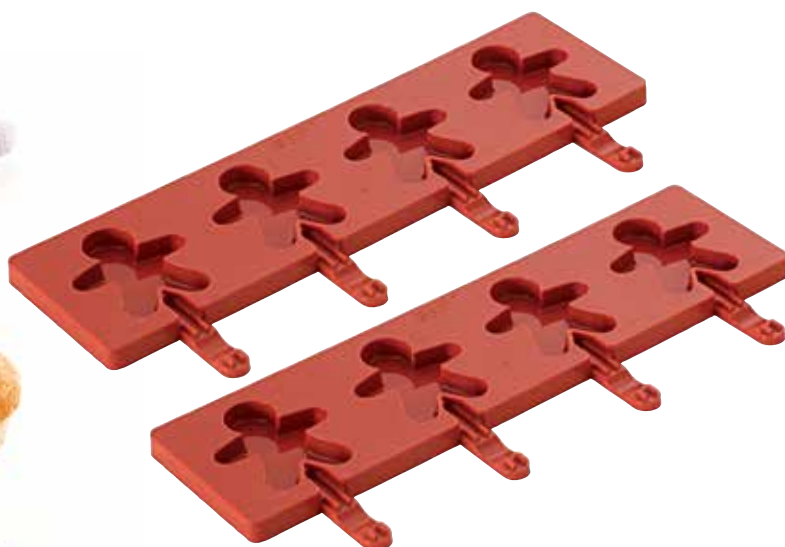
99.411.99.0001
50 pz/pcs



GINGER POP

25.702.00.0060

Set 2 pz/pcs
+ 50 Sticks
Size: 75 x 67 h 12 mm
Volume: 31 ml



BASTONCINI LOLLYPOP

99.411.99.0001
50 pz/pcs



MAGIC POP

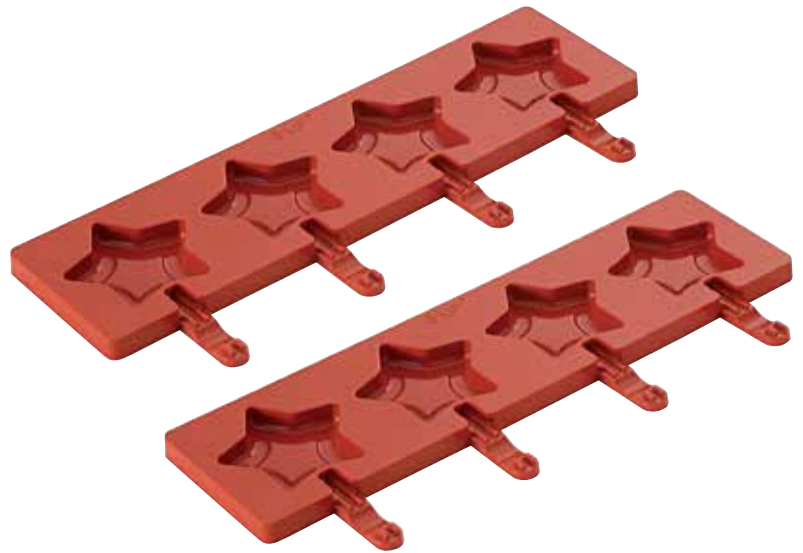
25.703.00.0060

Set 2 pz/pcs

+ 50 Sticks

Size: 75,2 x 72 h 12 mm

Volume: 34 ml



BASTONCINI LOLLYPOP

99.411.99.0001

50 pz/pcs



DAISY POP

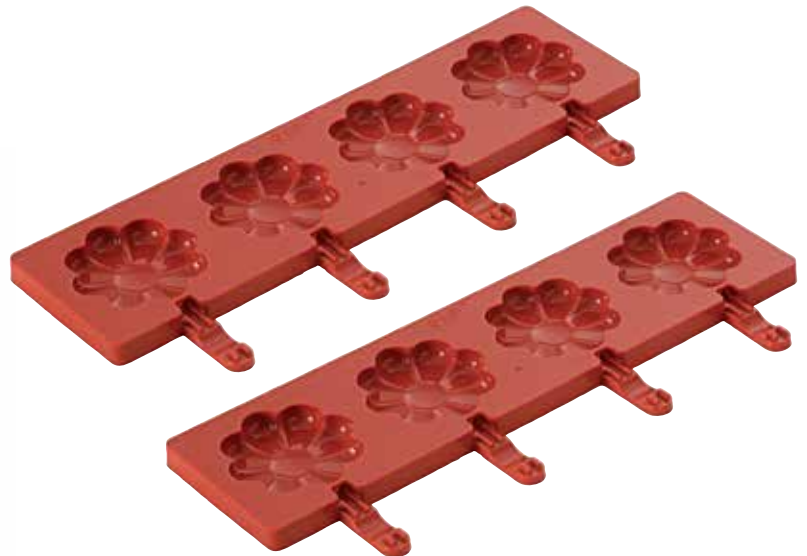
25.704.00.0060

Set 2 pz/pcs

+ 50 Sticks

Size: Ø 74 h 12 mm

Volume: 40 ml



BASTONCINI LOLLYPOP

99.411.99.0001

50 pz/pcs



CONFISERIE & BON BON

SG01 ARANCIO / LEMONSLICE

22.001.00.0098

Size: 45 x 18 h 15 mm

Volume: 168 ml



SG02 PERA / PEAR

22.002.00.0098

Size: 40 x 26 h 15 mm

Volume: 240 ml



SG03 CUORE / HEART

22.003.00.0098

Size: 34 x 30 h 18 mm

Volume: 192 ml



SG04 MEZZASFERA / HALFSPHERE

22.004.00.0098

Size: Ø 27 h 13,5 mm

Volume: 120 ml



SG05 BON BON / PASTILLE

22.005.00.0098

Size: Ø 30 h 11 mm

Volume: 144 ml



SG06 MORA / BLACKBERRY

22.006.00.0098

Size: Ø 30 h 24 mm

Volume: 240 ml



SG07 ANANAS / PINEAPPLE

22.007.00.0098

Size: 33 x 23 h 18 mm

Volume: 216 ml



SG08 FRAGOLA / STRAWBERRY

22.008.00.0098

Size: 36 x 30 h 20 mm

Volume: 240 ml



SG09 PESCA / PEACH

22.009.00.0098

Size: 35 x 25 h 20 mm

Volume: 216 ml





SFT118 ROUND PAN

Ø 180 h 40 mm
Vol. 1 l
bulk: 20.118.00.0000
polybag: 30.118.00.0060

SFT120 ROUND PAN

Ø 200 h 40 mm
Vol. 1,05 l
bulk: 20.120.00.0000
polybag: 30.120.00.0060

SFT124 ROUND PAN

Ø 240 h 42 mm
Vol. 1,7 l
bulk: 20.124.00.0000
polybag: 30.124.00.0060

SFT128 ROUND PAN

Ø 280 h 47 mm
Vol. 2,5 l
bulk: 20.128.00.0000
polybag: 30.128.00.0060

SFT226 ROUND PAN

Ø 260 h 55 mm
Vol. 2,5 l
bulk: 20.226.00.0000
polybag: 30.226.00.0060

SFT122 ROUND PAN

Ø 220 h 42 mm
Vol. 1,4 l
bulk: 20.122.00.0000
polybag: 30.122.00.0060

SFT126 ROUND PAN

Ø 260 h 45 mm
vol. 2,2 l
bulk: 20.126.00.0000
polybag: 30.126.00.0060

SFT180 ROUND PAN

Ø 180 h 65 mm
Vol. 1,5 l
bulk: 20.180.00.0000
polybag: 30.180.00.0060



TOR280 H 25 ROUND PAN

Ø 280 h 25 mm
Vol. 1,5 l No Safe Ring
bulk: 17.228.00.0000
polybag: 37.228.00.0060

SFT228 PIZZA PAN

Ø 280 h 20 mm
Vol. 1,3 l
bulk: 20.228.00.0000
polybag: 30.228.00.0060

SFT424 FLAN PAN

Ø 240 h 30 mm
Vol. 1,25 l
bulk: 20.424.00.0000
polybag: 30.424.00.0060

SFT426 FLAN PAN

Ø 260 h 30 mm
Vol. 1,3 l
bulk: 20.426.00.0000
polybag: 30.426.00.0060

SFT428 FLAN PAN

Ø 280 h 30 mm
Vol. 1,75 l
bulk: 20.428.00.0000
polybag: 30.428.00.0060



SFT224 SAVARIN CAKE

Ø 240 h 60 mm
Vol. 1,25 l
bulk: 20.224.00.0000
polybag: 30.224.00.0060



SFT220 DAISY

Ø 220 h 45 mm
Vol. 1,3 l
bulk: 20.220.00.0000
polybag: 30.220.00.0060



SFT205 SAVARIN

Ø 240 h 55 mm
Vol. 1,55 l
bulk: 20.205.00.0000
polybag: 30.205.00.0060



SFT249 GUGELHOPF

Ø 200 h 90 mm
Vol. 1,5 l
bulk: 20.249.00.0000
polybag: 30.249.00.0060



SFT250 GUGELHOPF

Ø 220 h 110 mm
Vol. 2,2 l
bulk: 20.250.00.0000
polybag: 30.250.00.0060



SFT181 CHARLOTTE

Ø 180 h 60 mm
Vol. 1,35 l
bulk: 20.181.00.0000
polybag: 30.181.00.0060



SFT528 GERMAN TART

Ø 280 h 30 mm
Vol. 1,65 l
bulk: 20.528.00.0000
polybag: 30.528.00.0060



SFT522 BRIOCHE

Ø 220 h 80 mm
Vol. 1,7 l
bulk: 20.522.00.0000
polybag: 30.522.00.0060



SFT328 NOCCIOLONE

239 x 187 h 96,5 mm
Vol. 2,23 l No Safe Ring
bulk: 10.328.00.0000
polybag: 30.328.00.0060



**SFT300 BAKE&ROAST**280 x 220 h 40 mm
Vol. 2,25 l**bulk: 20.300.00.0000**
polybag: 30.300.00.0060**SFT306 SQUARE PAN**228 x 228 h 50 mm
Vol. 2,3 l**bulk: 20.306.00.0000**
polybag: 30.306.00.0060**SFT332 LASAGNERA**330 x 220 h 55 mm
Vol. 4,5 l**bulk: 20.332.00.0000**
polybag: 30.332.00.0060**SFT326 PLUM CAKE**240 x 105 h 65 mm
Vol. 1,5 l**bulk: 20.326.00.0000**
polybag: 30.326.00.0060**SFT330 PLUM CAKE**260 x 100 h 70 mm
Vol. 1,55 l**bulk: 20.330.00.0000**
polybag: 30.330.00.0060**SFT331 PLUM CAKE**300 x 100 h 70 mm
Vol. 1,7 l**bulk: 20.331.00.0000**
polybag: 30.331.00.0060**SFT251 ROSE**Ø 220 h 100 mm
Vol. 2,25 l**bulk: 20.251.00.0000**
polybag: 30.251.00.0060**SFT253 ROUND LOW ROSE**Ø 260 h 80 mm
Vol. 2,8 l**bulk: 24.253.00.0000**
polybag: 34.253.00.0060**SFT302 DAISY PAN**280 x 215 h 50 mm
Vol. 2,3 l**bulk: 20.302.00.0000**
polybag: 30.302.00.0060**SFT252 SUNFLOWER**Ø 260 h 70 mm
Vol. 2,25 l**bulk: 20.252.00.0000**
polybag: 30.252.00.0060**SFT314 MEDIUM DAHLIA**Ø 180 h 75 mm
Vol. 1,3 l**bulk: 24.314.00.0000**
polybag: 34.314.00.0060**SFT816 SMALL SUNFLOWER**Ø 126 h 50 mm
Vol. 400 ml**bulk: 14.816.00.0000**
polybag: 34.816.00.0060**SFT322 SPRINGLIFE**Ø 200 h 90 mm
Vol. 1,8 l**bulk: 20.322.00.0000**
polybag: 30.322.00.0060**SFT323 TULIP**Ø 260 h 68 mm
Vol. 2,8 l**bulk: 20.323.00.0000**
polybag: 30.323.00.0060**SFT182 VERTIGO**Ø 180 h 75 mm
Vol. Tot. 1,1 l**bulk: 24.182.00.0000**
polybag: 34.182.00.0060



SFT311 GUGELHOPF BOUQUET
 Ø 220 h 100 mm
 Vol. 1,7 l
 bulk: 24.311.00.0000
 polybag: 34.311.00.0060



SFT312 PLUMCAKE BOUQUET
 360 x 345 x 190 h 80 mm
 Vol. 1,6 l
 bulk: 20.312.00.0000
 polybag: 30.312.00.0060



SFT731 PLUMCAKE ROSE
 300 x 145 h 80 mm
 Vol. 2,5 l
 bulk: 20.731.00.0000
 polybag: 30.731.00.0060



SFT315 MEDIUM ROSE
 Ø 180 h 75 mm
 Vol. 1,3 l
 bulk: 24.315.00.0000
 polybag: 34.315.00.0060



SFT316 MEDIUM SUNFLOWER
 Ø 180 h 73 mm
 Vol. 1,3 l
 bulk: 24.316.00.0000
 polybag: 34.316.00.0060



SFT317 MEDIUM NARCISSUS
 Ø 180 h 73 mm
 Vol. 1,3 l
 bulk: 24.317.00.0000
 polybag: 34.317.00.0060



SFT201 SMALL STAR
 Ø 260 h 40 mm
 Vol. 1,2 l
 bulk: 20.201.00.0000
 polybag: 30.201.00.0060



SFT202 BIG STAR
 Ø 260 h 50 mm
 Vol. 1,8 l
 bulk: 20.202.00.0000
 polybag: 30.202.00.0060



SFT203 TREE
 280 x 200 h 40 mm
 Vol. 1,05 l
 bulk: 20.203.00.0000
 polybag: 30.203.00.0060



SFT303 HIGH CATHEDRAL
 Ø 220 h 100 mm
 Vol. 2,25 l
 bulk: 24.303.00.0000
 polybag: 34.303.00.0060



SFT304 LOW CATHEDRAL
 Ø 260 h 80 mm
 Vol. 2,8 l
 bulk: 24.304.00.0000
 polybag: 34.304.00.0060



SFT600 STAR BUNDT FORM
 Ø 240 h 100 mm
 Vol. 2,3 l
 bulk: 20.600.00.0000
 polybag: 30.600.00.0060



SFT310 WREATH
 Ø 260 h 55 mm
 Vol. 1,5 l
 bulk: 24.310.00.0000
 polybag: 34.310.00.0060



SFT307 ROUND ORNAMENTAL
 Ø 260 h 80 mm
 Vol. 2,8 l
 bulk: 20.307.00.0000
 polybag: 30.307.00.0060



SFT726 LOW FLEUR
 Ø 260 h 80 mm
 Vol. 3 l
 bulk: 20.726.00.0000
 polybag: 30.726.00.0060



SFT308 PLUM CAKE ORNAMENTAL
 300 x 145 h 80 mm
 Vol. 2,5 l
 bulk: 20.308.00.0000
 polybag: 30.308.00.0060



SFT730 LOAF PAN FLEUR
 300 x 145 h 80 mm
 Vol. 2,25 l
 bulk: 20.730.00.0000
 polybag: 30.730.00.0060



SFT324 BON TON

Ø 220 h 83,5 mm
Vol. 2,2 l

bulk: 20.324.00.0000
polybag: 30.324.00.0060



SFT333 JINGLE BELLS

229 x 229 h 60 mm
Vol. 2,7 l

bulk: 20.333.00.0000
polybag: 30.333.00.0060



SFT334 SANTA CLAUS

245 x 254 h 60 mm
Vol. 2,3 l | **No Safe Ring**

bulk: 10.334.00.0000
polybag: 30.334.00.0060



SFT325 MR. GINGER

255 x 195 h 42 mm
Vol. 1,06 l | **No Safe Ring**

bulk: 10.325.00.0000
polybag: 30.325.00.0060



SFT309 RIBBON

Ø 260 h 60 mm
Vol. 2 l

bulk: 24.309.00.0000
polybag: 34.309.00.0060



SFT722 FLEUR BUNDT FORM

Ø 220 h 100 mm
Vol. 2 l

bulk: 20.722.00.0000
polybag: 30.722.00.0060



SFT305 PLUM CAKE CATHEDRAL

300 x 145 h 80 mm
Vol. 2 l

bulk: 20.305.00.0000
polybag: 30.305.00.0060



SFT327 BRIOCHES

235 x 170 h 60 mm
Vol. 1,2 l

No Safe Ring
bulk: 10.327.00.0000
polybag: 30.327.00.0060



SFT313 FOOTBALL

Ø 180 h 95 mm
Vol. 1,65 l

No Safe Ring
bulk: 14.313.00.0000



SFT301 HAPPY BIRTHDAY

330 x 220 h 50 mm
Vol. 3,25 l

bulk: 20.301.00.0000
polybag: 30.301.00.0060



SFT321 CASTLE

Ø 200 h 140 mm
Vol. 2,5 l

bulk: 20.321.00.0000
polybag: 20.321.00.0098



SFT210 HEART

220 x 218 h 40 mm
Vol. 1,25 l

bulk: 20.210.00.0000
polybag: 30.210.00.0060



SFT211 HEART

205 x 186 h 54 mm
Vol. 1,1 l | **No Safe Ring**

bulk: 10.211.00.0000
polybag: 30.211.00.0060

HSH03 A MY EASTER COOKIES

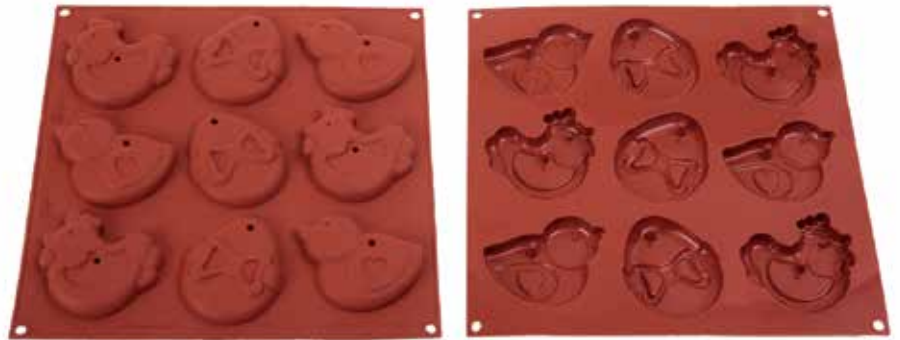
bulk: 12.605.00.0000

polybag: 32.605.00.0060

Size: 84 x 85,5 h 14 mm

Vol. Tot. 450 ml

No Safe Ring



HSH03 B MY EASTER COOKIES

bulk: 12.606.00.0000

polybag: 32.606.00.0060

Size: 89,5 x 69,5 h 14 mm

Vol. Tot. 378 ml

No Safe Ring



HSH02 A MY CHRISTMAS COOKIES

bulk: 12.603.00.0000

polybag: 32.603.00.0060

Size: 93 x 80 h 14,5 mm

Vol. Tot. 429 ml

No Safe Ring



HSH02 B MY CHRISTMAS COOKIES

bulk: 12.604.00.0000

polybag: 32.604.00.0060

Size: 87 x 85 h 12,5 mm

Vol. Tot. 567 ml

No Safe Ring



HSH04 MY WINTER COOKIES

bulk: 12.607.00.0000

polybag: 32.607.00.0060

Size: 71,5 x 67 h 15 mm

Vol. Tot. 345 ml

No Safe Ring



HSH06 MY ANGEL COOKIES

bulk: 12.610.00.0000

polybag: 32.610.00.0060

Size: 79,5 x 48,5 h 15 mm

Vol. Tot. 360 ml

No Safe Ring



HSH07 MY LOVELY COOKIES

bulk: 12.611.00.0000
polybag: 32.611.00.0060
Size: 72 x 74 h 15 mm
Vol. Tot. 480 ml
No Safe Ring



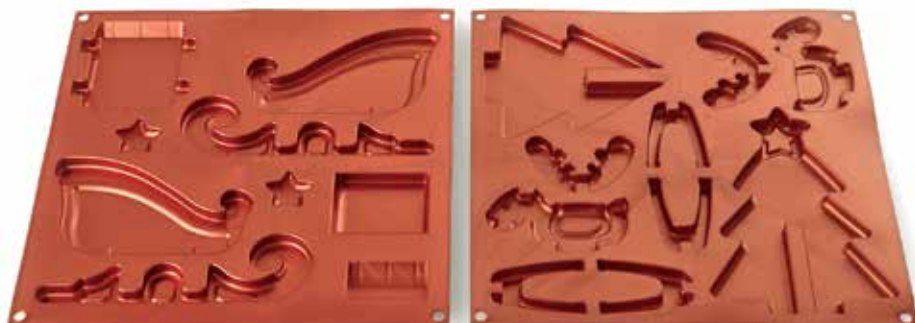
HSH01 HOME SWEET HOME

25.601.00.0060
Set 2 pz/pcs
Size: 180 x 115 h 160 mm
Vol. tot. 1188 l
No Safe Ring



HSH05 XMAS DREAM

25.608.00.0060
Set 2 pz/pcs
Size: 305 x 305 h 11,4 mm
Vol. Tot. 751 ml
No Safe Ring



HSH08 MAGIC TRAIN

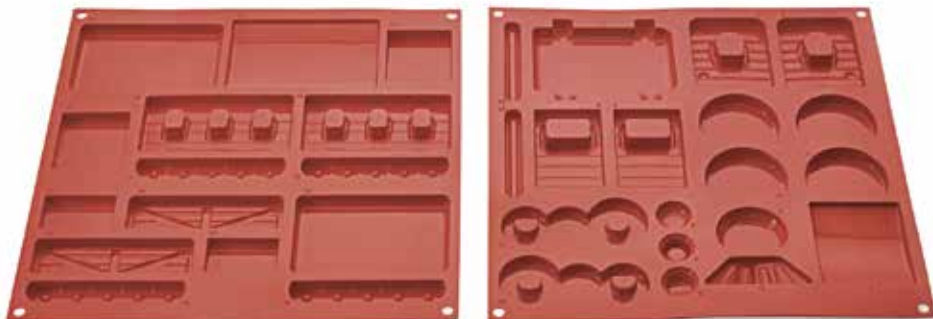
25.612.00.0060

Set 2 pz/pcs

Size: 305 x 305 h 11,4 mm

Vol.Tot. 966 ml

No Safe Ring



BABY FLEX



SFT802 LITTLE GOOSE

bulk: 10.802.00.0000
polybag: 30.802.00.0060

130 x 160 h 35 mm
Vol. 300 ml



SFT803 SMALL TEDDY BEAR

bulk: 10.803.00.0000
polybag: 30.803.00.0060

125 x 162 h 36 mm
Vol. 300 ml



SFT804 SMALL SQUIRREL

bulk: 10.804.00.0000
polybag: 30.804.00.0060

122 x 166 h 35 mm
Vol. 300 ml



SFT800 PUPPY

bulk: 10.800.00.0000
polybag: 30.800.00.0060

119 x 165 h 32 mm
Vol. 250 ml



SFT801 BUNNY

bulk: 10.801.00.0000
polybag: 30.801.00.0060

160 x 130 h 35 mm
Vol. 300 ml



SFT808 ELEPHANT

bulk: 10.808.00.0000
polybag: 30.808.00.0060

135 x 138 h 32 mm
Vol. 260 ml



SFT809 LITTLE PIG

bulk: 10.809.00.0000
polybag: 30.809.00.0060

150 x 122 h 30 mm
Vol. 250 ml



SFT811 COW

bulk: 10.811.00.0000
polybag: 30.811.00.0060

152 x 156 h 27 mm
Vol. 250 ml



SFT812 BABY TEDDY BEAR

bulk: 10.812.00.0000
polybag: 30.812.00.0060

133 x 158 h 30 mm
Vol. 250 ml



SFT814 FISH

bulk: 10.814.00.0000
polybag: 30.814.00.0060

98 x 133 h 30 mm
Vol. 250 ml



SFT805 BABY GUGELHOPF

bulk: 10.805.00.0000
polybag: 30.805.00.0060

Ø 124 h 60 mm
Vol. 300 ml



SFT807 BABY TART

bulk: 10.807.00.0000
polybag: 30.807.00.0060

Ø 130 h 20 mm
Vol. 150 ml



SFT815 SMALL BOUQUET

bulk: 14.815.00.0000
polybag: 34.815.00.0060

Ø 127 h 48 mm
Vol. 350 ml



SFT819 MUFFIN

bulk: 10.819.00.0000
polybag: 30.819.00.0060

Ø 90 h 50 mm
Vol. 193 ml



**SFT514
BABY BRIOCHE**

**bulk: 10.514.00.0000
polybag: 30.514.00.0060**
Ø 140 h 50 mm
Vol. 450 ml



SFT813 CREAM CARAMEL

**bulk: 10.813.00.0000
polybag: 30.813.00.0060**
Set 2 pcs
Ø 78 h 48 mm
Vol. 160 ml



**SFT806
BABY PLUM CAKE**

**bulk: 10.806.00.0000
polybag: 30.806.00.0060**
171 x 83 h 40 mm
Vol. 300 ml



**SFT831
PLUMCAKE**

**bulk: 10.831.00.0000
polybag: 30.831.00.0060**
150 x 80 h 55 mm
Vol. 550 ml



HSF01 HAPPY XMAS

**bulk: 16.001.00.0000
polybag: 36.001.00.0060**
50,5 x 60 h 34 mm
Vol. 272 ml



HSF02 HAPPY LOVE

**bulk: 16.002.00.0000
polybag: 36.002.00.0060**
60 x 62,5 h 34 mm
Vol. 280 ml



HSF03 HAPPY SWEETIE

**bulk: 16.003.00.0000
polybag: 36.003.00.0060**
65,5 x 72 h 28 mm
Vol. 271 ml



HSF04 HAPPY DOLLY

**bulk: 16.004.00.0000
polybag: 36.004.00.0060**
69,5 x 74 h 28 mm
Vol. 206 ml



HSF05 HAPPY RACING

**bulk: 16.005.00.0000
polybag: 36.005.00.0060**
80,5 x 55 h 28 mm
Vol. 372 ml



HSF06 HAPPY TOYS

**bulk: 16.006.00.0000
polybag: 36.006.00.0060**
77 x 57 h 28 mm
Vol. 425 ml



HSF07 HAPPY SUMMER

**bulk: 16.007.00.0000
polybag: 36.007.00.0060**
64 x 70 h 28 mm
Vol. 414 ml



HSF08 HAPPY SEA

**bulk: 16.008.00.0000
polybag: 36.008.00.0060**
76,5 x 52 h 28 mm
Vol. 248 ml



HSF09 HAPPY EASTER

**bulk: 16.009.00.0000
polybag: 36.009.00.0060**
82 x 60 h 35 mm
Vol. 390 ml



MOONCAKE LOTUS

25.825.00.0065
Ø 72 h 35 mm
Vol. 105 ml
12 pz/pcs



MOONCAKE RIBBONS

25.828.00.0065
Ø 68 h 32 mm
Vol. 105 ml
12 pz/pcs



MOONCAKE NATURE

25.827.00.0065
Ø 68 h 32 mm
Vol. 105 ml
12 pz/pcs



MOONCAKE AZUKI

25.826.00.0065
Ø 68 h 32 mm
Vol. 105 ml
12 pz/pcs



BAKING SHEET

SILICOPAT 1

13.001.00.0000

Size: 400 x 600 mm

SILICOPAT 5

13.005.00.0000

Size: 270 x 420 mm

SILICOPAT 6

13.006.00.0000

Size: 360 x 430 mm

SILICOPAT 7

13.007.00.0000

Size: 300 x 400 mm

SILICOPAT 8

13.008.00.0000

Size: 250 x 350 mm

SILICOPAT 9

13.009.00.0000

Size: 310 x 510 mm

SILICOPAT 10

13.010.00.0000

Size: 600 x 450 mm

SILICOPAT 11

13.011.00.0000

Size: 750 x 450 mm



TAPIS ROULADE

TAPIS ROULADE 01

13.020.00.0000

Size: 422 x 352 h 8 mm

TAPIS ROULADE 02

13.021.00.0000

Size: 546 x 352 h 8 mm

TAPIS ROULADE 03

13.022.00.0000

Size: 325 x 325 h 10 mm



SPECIAL MOULDS

SF065 SQUARE BAR

bulk: 10.065.00.0000

polybag: 30.065.00.0060

Size: 300 x 200 h 11 mm



SF071 SQUARE BAR

bulk: 10.071.00.0000

polybag: 30.071.00.0060

Size: 300 x 300 h 20 mm



SF096 RECTANGULAR BAR

bulk: 10.096.00.0000

polybag: 30.096.00.0060

Size: 295 x 73 h 10 mm



TAPIS RELIEF 60X40 CM

TAPIS RELIEF 01
70.612.00.0098
 Greca grande
 each band h 4 cm



TAPIS RELIEF 04
70.550.00.0098
 Fregio
 each band h 3 cm



TAPIS RELIEF 07
70.553.00.0098
 Frutta
 each band h 3 cm



TAPIS RELIEF 01 BIS
70.558.00.0098
 Greca piccola
 each band h 3 cm



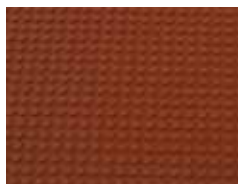
TAPIS RELIEF 10
70.556.00.0098
 Greca Quadri
 each band h 3 cm



TAPIS RELIEF 08
70.554.00.0098
 Cuori
 each band h 3 cm



TAPIS RELIEF 02
70.617.00.0098
 Pois



TAPIS RELIEF 05
70.551.00.0098
 Musica
 each band h 3 cm



TAPIS RELIEF 09
70.555.00.0098
 Fiori
 each band h 3 cm



TAPIS RELIEF 03
70.616.00.0098
 Banda
 each band h 5 cm



TAPIS RELIEF 06
70.552.00.0098
 Scacchi
 each band h 3 cm



TAPIS RELIEF 11
70.557.00.0098
 Maiolica
 each band h 3 cm



FIBERGLASS

FIBERGLASS 1
40.846.00.0000
 Size: 595 x 395 mm

FIBERGLASS 4
40.625.00.0000
 Size: 785 x 585 mm

FIBERGLASS 2
40.623.00.0000
 Size: 520 x 315 mm

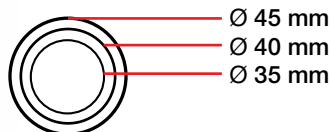
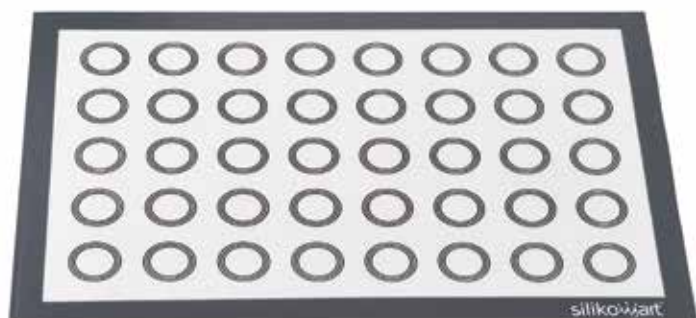
FIBERGLASS 5
40.626.87.0000
 Size: 400 x 300 mm

FIBERGLASS 3
40.624.00.0000
 Size: 620 x 420 mm



FIBERGLASS 60X40 WITH CIRCLES

40.108.99.0000
 Size: 595 x 395 mm



Tappeto in silicone con anima in fibra di vetro antiaderente ideale per la realizzazione di macarons e biscotti. Ideale anche per la lavorazione di paste modellabili, cioccolato e zucchero.

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

HEART MACARONS

33.043.00.0060

Size: 300 x 400 h 1,5 mm



MACARONS

33.041.00.0060

Size: 300 x 400 h 1,5 mm

Ø 35 mm

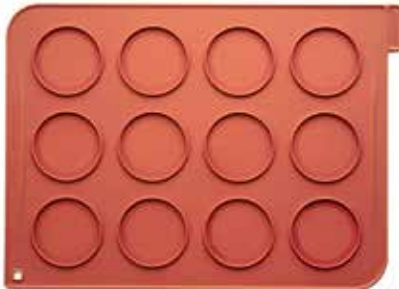


WHOOPIES

33.046.00.0060

Size: 300 x 400 h 1,5 mm

Ø 70 mm

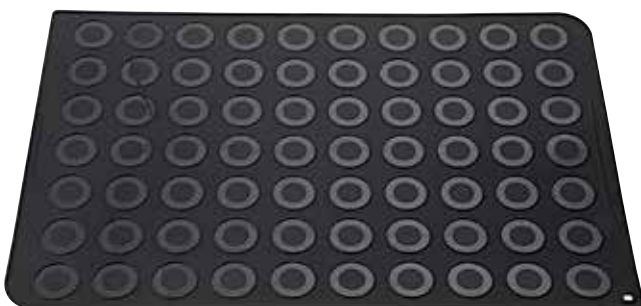


MACARONS 60X40

33.042.20.0060

Size: 600 x 400 mm

Ø 40 mm



M A C A D Ò[®]

Potete farne di tutti i colori senza mai una rottura. Da oggi i vostri preziosi macarons hanno un rifugio sicuro.
More colours than the rainbow, stronger than a rock. Now your precious macarons can be safely stored.

8 Colori classici e di tendenza

8 Classic and trendy colours

Personalizzabile

Customizable

Trasparente

Transparent

Robusta

Strong



Impilabile

Stackable

Versatile

Versatile

Modulare

Modular

Elegante

Elegant

Da 6 o 12 macarons

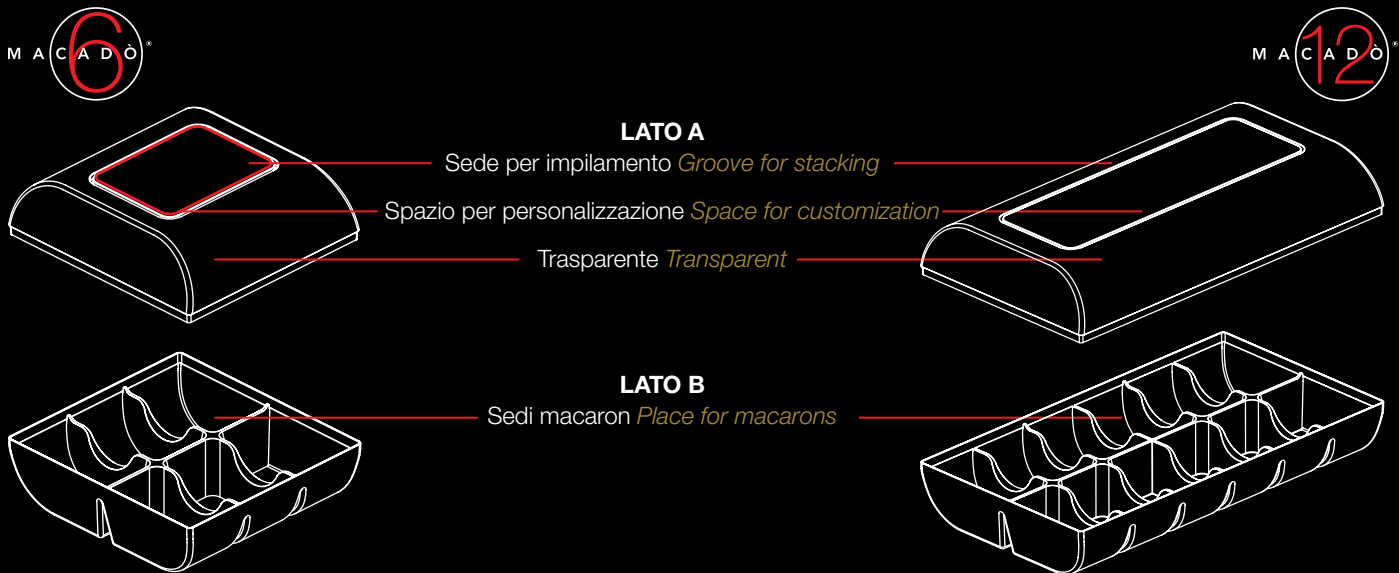
For 6 or 12 macarons

Chiusura Ermetica

Hermetic

MACADÒ è una pratica e funzionale confezione in plastica resistente porta macarons, disponibile nelle versioni da 6 e da 12, composta da un coperchio trasparente e da una base disponibile in 8 colori design. Il coperchio è dotato di una chiusura ermetica a incastro stabile, in modo da preservare i macarons dall'umidità; la sua trasparenza, inoltre, permette una chiara e immediata visione dei prodotti contenuti. MACADÒ 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.











MACADÒ presenta una struttura del fondo a celle che permette di separare i macarons in modo tale che non si tocchino né rovinino nella fase di esposizione e trasporto. La confezione è stata progettata seguendo una logica di modularità che permette di esporre esattamente 10 MACADÒ da 12 e 20 MACADÒ da 6 nelle teglie 60x40 utilizzati dai professionisti.

The bottom of MACADÒ is endowed with a structure that separate every single macaron so that they do not get damaged when displayed or carried. The box has been designed according to a modular size that allow to display exactly 10 MACADÒ for 12 macarons and 20 MACADÒ for 6 macarons on 60x40cm professional trays.









Ideale anche per biscotti e cioccolatini
Ideal also for biscuits and pralines



MACADÒ 6 PCS
MASTER 90 PCS

-  **6 Fuxia**
72.351.19.0000
-  **6 Fluo Green**
72.351.62.0000
-  **6 Green**
72.351.81.0000
-  **6 Ruby Red**
72.351.31.0000
-  **6 Brown**
72.351.77.0000
-  **6 White**
72.351.83.0000
-  **6 Transparent**
72.351.86.0000
-  **6 Black**
72.351.20.0000

MACADÒ 12 PCS
MASTER 48 PCS

-  **12 Fuxia**
72.352.19.0000
-  **12 Fluo Green**
72.352.62.0000
-  **12 Green**
72.352.81.0000
-  **12 Ruby Red**
72.352.31.0000
-  **12 Brown**
72.352.77.0000
-  **12 White**
72.352.83.0000
-  **12 Transparent**
72.352.86.0000
-  **12 Black**
72.352.20.0000

M A C A D Ò ®



Da oggi i vostri preziosi macarons hanno un rifugio sicuro.
Now your precious macarons can be safely stored.

AIR MAT

AIR MAT SMALL

40.109.99.0000

Size: 300 x 400 mm



AIR MAT BIG

40.107.99.0000

Size: 595 x 395 mm



AIR MAT GASTRONORM

40.110.99.0000

Size: 520 x 315 mm



Air Mat



MODELLING TOOLS

72.338.20.0096

Set 8 pcs



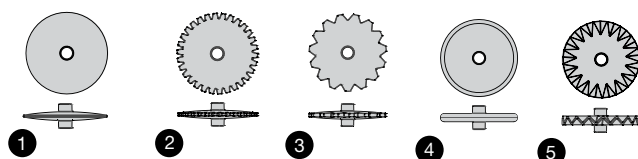
72.339.20.0096

Set 9 pcs



ROLL TOOL

70.341.20.0096



ADJUSTABLE ROLLING PINS

70.300.20.0065

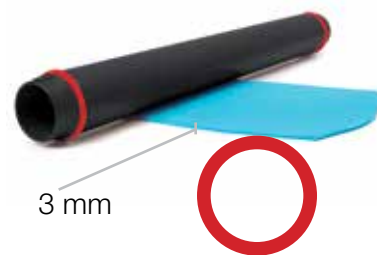
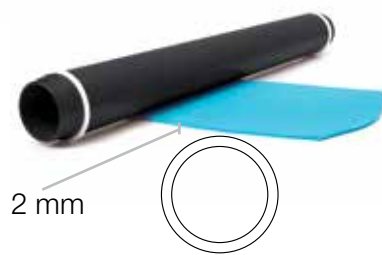
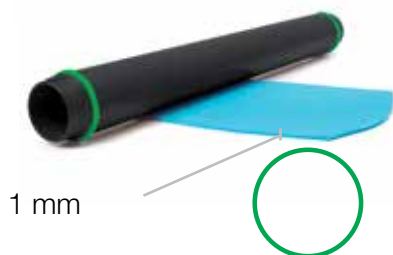
Ø 40 mm x 400 mm

6 ANELLI: 2 x 1 mm

2 x 2 mm - 2 x 3 mm

Mattarello regolabile con 3 anelli in silicone. Permette di stendere a diversi spessori pasta di zucchero, mmf (marshmallow fondant), pasta frolla, marzapane e cioccolato plastico. Ai lati del mattarello possono essere inseriti 3 anelli in silicone di diverse dimensioni (1-2-3 mm) per regolare l'altezza del mattarello e di conseguenza lo spessore della pasta.

Adjustable rolling pin with 3 silicone rings. It allows you to stretch out different thicknesses of sugar paste, marshmallow fondant, pastry, marzipan and chocolate paste. On the sides of the rolling pin you can insert 3 silicone rings of different dimensions (0.03-0.07-0.11 inches) to regulate the height of the rolling pin and also the thickness of the paste.

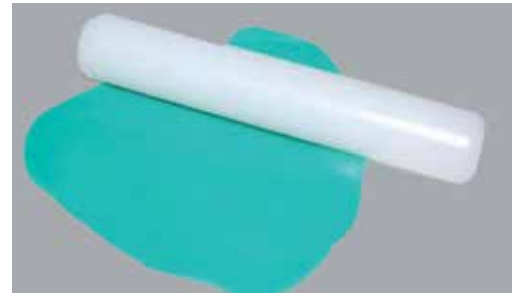


SMOOTH ROLLING PIN

Big
70.306.87.0060
 Size: Ø 40 x 400 mm



Small
70.305.87.0060
 Size: Ø 25 x 230 mm



DECORATIVE ROLLING PINS

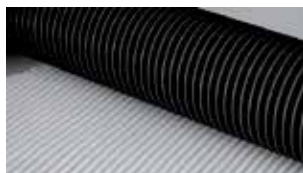
MATTONI
70.301.20.0065
 Ø 42 x 400 mm



CUORI
70.303.20.0065
 Ø 42,5 x 400 mm



RIGHE
70.302.20.0065
 Ø 43 x 400 mm

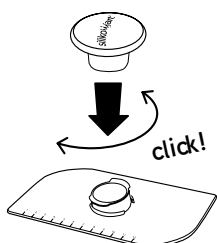
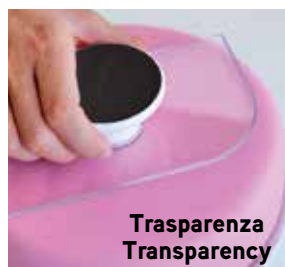


STELLE
70.304.20.0065
 Ø 41,5 x 400 mm



SMOOTHER

SPATOLA LISCIA
 Smoother
70.098.20.0065



DECORATIVE MAT

WMAT ARABESQUE

33.061.20.0065

600 x 400 h 3 mm



WMAT MATELASSÉ

33.062.20.0065

600 x 400 h 3 mm



WMAT POIS

33.063.20.0065

600 x 400 h 3 mm

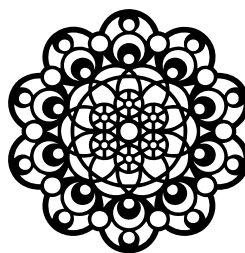
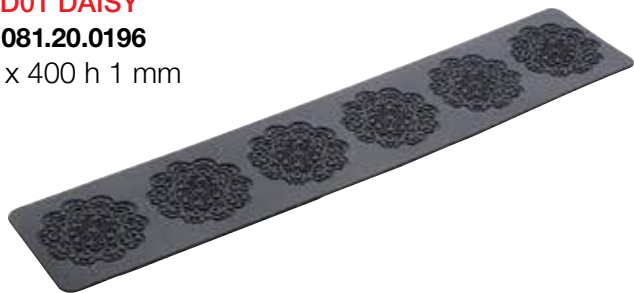


TRICOT DECOR

TRD01 DAISY

33.081.20.0196

80 x 400 h 1 mm



TRD02 BUTTERFLY

33.082.20.0196

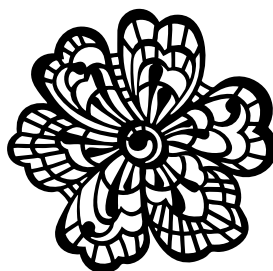
80 x 400 h 1 mm



TRD03 FLOWER

33.083.20.0196

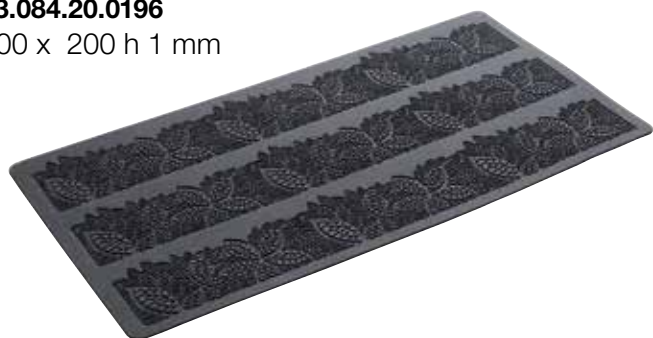
80 x 400 h 1 mm



TRD04 LEAVES

33.084.20.0196

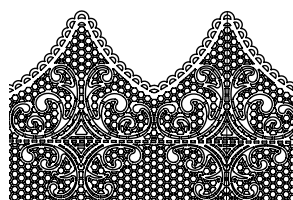
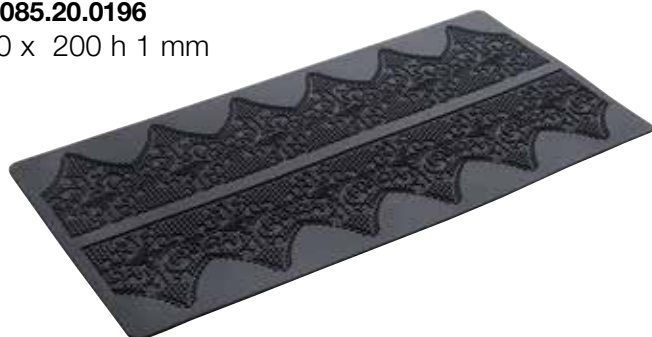
400 x 200 h 1 mm



TRD05 FANTASY

33.085.20.0196

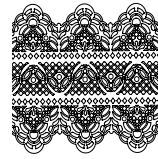
400 x 200 h 1 mm



TRD06 DENTELLE

33.086.20.0196

400 x 200 h 1 mm



TRD07 BAROC

33.087.20.0196

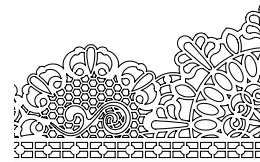
400 x 200 h 1 mm



TRD08 CHIC

33.088.20.0196

400 x 200 h 1,8 mm



TRD09 NATURE

33.089.20.0069

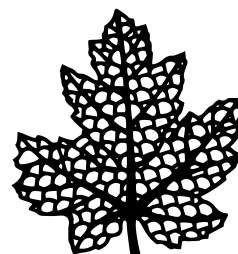
80 x 400 h 1,8 mm



TRD10 ORNAMENTAL

33.090.20.0069

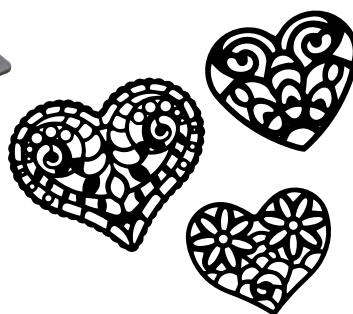
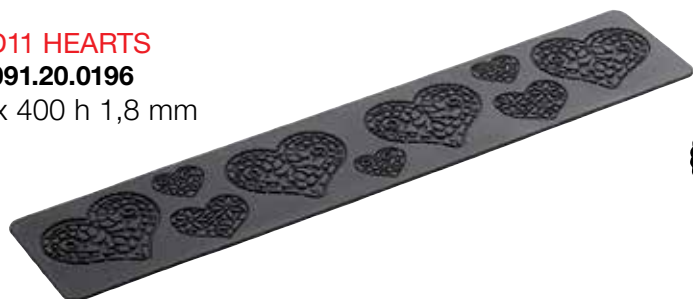
80 x 400 h 1,8 mm



TRD11 HEARTS

33.091.20.0196

80 x 400 h 1,8 mm



TRD12 CUP CAKES

33.092.20.0069

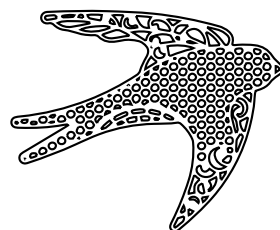
80 x 400 h 1,8 mm



TRD13 BIRDS

33.093.20.0069

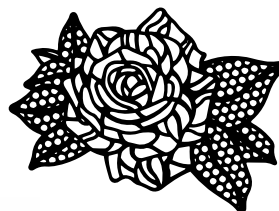
80 x 400 h 1,8 mm



TRD14 ROSES

33.094.20.0069

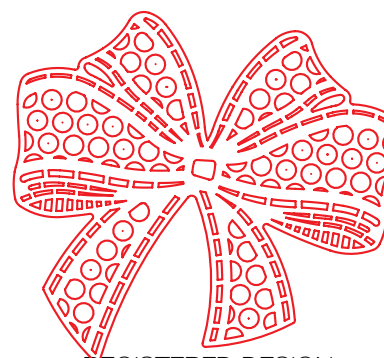
80 x 400 h 1,8 mm



TRD15 RIBBON

33.095.20.0196

80 x 400 h 1,8 mm



TRD16 HAPPY BIRTHDAY

33.096.20.0069

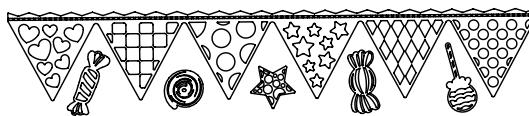
80 x 400 h 1,8 mm



TRD17 CANDY PARTY

33.097.20.0069

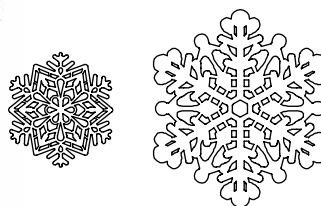
400 x 200 h 1 mm



TRD18 SNOWFLAKES

33.098.20.0196

400 x 200 h 1 mm



TRICOT MIX

99.016.01.0062

pcs/display: 3

300 gr



READY LACE

Bianco/White
99.034.01.0001

Argento/Silver
99.034.02.0001

Bianco Perlato/White pearl
99.034.03.0001

Nero/Black
99.034.04.0001

Oro/Gold
99.034.05.0001

140 gr

PREPARATO IN GEL PRONTO ALL'USO SENZA GLUTINE PER REALIZZARE MERLETTI

Modalità di preparazione: Spalmare con l'aiuto di una spatola il composto sul tappetino in silicone. Cuocere in forno a 50°C per 30 minuti. Lasciar raffreddare e sfornare.

GLUTEN FREE GEL MIX READY TO USE FOR MAKING BASE LACES

Method of preparation: Spread with the help of a spatula the mixture on a silicone mat. Bake it in the oven at 50°C/ 122°F for 30 minutes. Let it cool down and unmould.



Utilizzo / Use:



EJECTOR CUTTERS

Materiale innovativo! L'unico tagliapasta ad espulsione senza componenti in metallo!
Innovative material! The only ejector cookie cutter without metal parts!

TAG01 POIS
25.961.20.0065
 Set 2 pz/pcs

Tondo piccolo/little round
 Ø 10 - 30 h 10 mm



Tondo grande/big round
 Ø 20 - 40 h 10 mm



TAG02 HEART
25.962.20.0065
 Set 2 pz/pcs

Cuore piccolo /little heart
 Ø 10 - 30 h 10 mm



Cuore grande /big heart
 Ø 20 - 40 h 10 mm

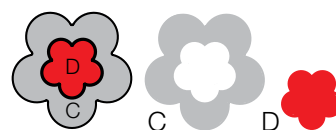


TAG03 FLOWER
25.963.20.0065
 Set 2 pz/pcs

Fiore piccolo/little flower
 Ø 10 - 30 h 10 mm



Fiore grande/big flower
 Ø 20 - 40 h 10 mm



3D EJECTOR CUTTERS

TAG04 CUP CAKE

25.964.20.0065

Set 2 pz/pcs



Small
size: 23x25 mm



Large
size: 30x32 mm



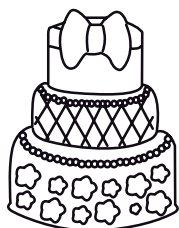
TAG05 MINI CAKE

25.965.20.0065

Set 2 pz/pcs



Small
size: 25x25 mm



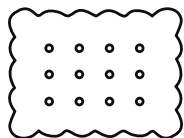
Large
size: 27x34 mm



TAG06 GOOD MORNING

25.966.20.0065

Set 2 pz/pcs



Small
size: 25x20 mm



Large
size: 27x34 mm



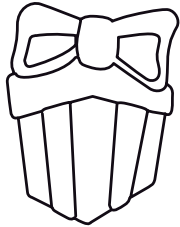
TAG07 GIFT BOX

25.967.20.0065

Set 2 pz/pcs



Small
size: 25x23 mm



Large
size: 25x35 mm



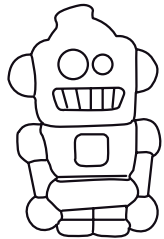
TAG08 ROBOT

25.968.20.0065

Set 2 pz/pcs



Small
size: 18x25 mm



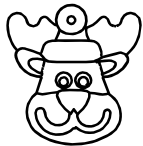
Large
size: 23x35 mm



TAG09 SANTA CLAUS

25.969.20.0065

Set 2 pz/pcs



Small
size: 25x26 mm



Large
size: 33x32 mm



TAG10 XMAS

25.970.99.0069

Set 2 pz/pcs



Small:
size: 25x26 mm



Large:
size: 32x35 mm



TAG11 EASTER

25.971.20.0065

Set 2 pz/pcs



Small:
size: 24x28 mm



Large:
size: 37x31 mm



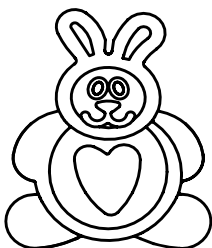
TAG12 FUNNY EASTER

25.972.20.0065

Set 2 pz/pcs



Small:
size: 21x25 mm



Large:
size: 29x33 mm



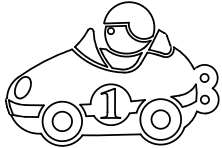
TAG14 TOYS

25.974.20.0065

Set 2 pz/pcs



Small:
size: 25x25 mm



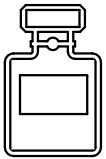
Large:
size: 26x37 mm



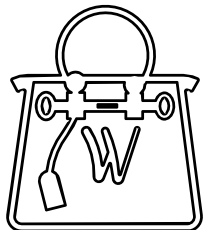
TAG15 GLAM

25.975.20.0065

Set 2 pz/pcs



Small:
size: 18x28 mm



Large:
size: 29x33 mm



NYLON CUTTER

IRREGULAR



Utilizzo / Use:



REGULAR



NYLON CUTTER 01
IRREGULAR ROUND
72.301.87.0069



ø 2 - 3 - 4 - 5 - 6 - 7 - 8 - 9 - 10 cm

NYLON CUTTER 02
REGULAR ROUND
72.302.87.0069



ø 2 - 3 - 4 - 5 - 6 - 7 - 8 - 9 - 10 cm

NYLON CUTTER 03
IRREGULAR SQUARE
72.303.87.0069



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

NYLON CUTTER 04
REGULAR SQUARE
72.304.87.0069



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

NYLON CUTTER 05
IRREGULAR HEXAGON
72.305.87.0069



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

NYLON CUTTER 06
REGULAR HEXAGON
72.306.87.0069



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

NYLON CUTTER 07
IRREGULAR OVAL
72.307.87.0069



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

NYLON CUTTER 08
REGULAR OVAL
72.308.87.0069



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

NYLON CUTTER 09
IRREGULAR CLOVER
72.309.87.0069



ø 2.9 - 4.1 - 5.4 - 6.8 - 8.3 - 9.3 -
10.8 - 12.4 cm

NYLON CUTTER 10
REGULAR CLOVER
72.310.87.0069



ø 2.9 - 4.1 - 5.4 - 6.8 - 8.3 - 9.3 -
10.8 - 12.4 cm

NYLON CUTTER
11 STAR
72.311.87.0069



ø 2.9 - 5 - 7.5 - 10.1 - 12.7 cm

NYLON CUTTER 12
STAR OF DAVID
72.312.87.0069



ø 4 - 5.5 - 7 - 8.5 - 10 - 11.5 - 13 cm

NYLON CUTTER 13
IRREGULAR HEART
72.313.87.0069



3 x 2.5 - 4.5 x 4 - 6 x 5.5 - 7.5 x 7 - 9
x 8.5 - 10.5 x 10 - 12 x 11.5 cm

NYLON CUTTER 14
REGULAR HEART
72.314.87.0069



3 x 2.5 - 4.5 x 4 - 6 x 5.5 - 7.5 x 7 -
9 x 8.5 - 10.5 x 10 - 12 x 11.5 cm

NYLON CUTTER 15
IRREGULAR MOON
72.315.87.0069



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

NYLON CUTTER 16
REGULAR MOON
72.316.87.0069



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

**NYLON CUTTER 17
IRREGULAR FLOWER
72.317.87.0069**



ø 3.5 - 4.5 - 6 - 7 - 8 - 9.5 -
10.5 - 12 cm

**NYLON CUTTER 18
REGULAR FLOWER
72.318.87.0069**



ø 3.5 - 4.5 - 6 - 7 - 8 - 9.5 -
10.5 - 12 cm

**NYLON CUTTER 19
IRREGULAR BOAT
72.319.87.0069**



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

**NYLON CUTTER 20
REGULAR BOAT
72.320.87.0069**



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

BABY CUTTER

**ACC075
CHRISTMAS TREE
70.100.01.0060
95 x 100 h 25 mm**



**ACC076
GINGER BREAD MAN
70.100.02.0060
89 x 114 h 25 mm**



**ACC077
DOUBLE HEART
70.100.03.0060
140 x 96 h 25 mm**



**ACC078
BEAR
70.100.04.0060
87 x 106 h 25 mm**



**ACC079 STAR
70.100.05.0060
100 x 100 h 25 mm**



**ACC080 PUMPKIN
70.100.06.0060
87 x 110 h 25 mm**



**ACC097 SNOWMAN
70.100.07.0060
115 x 73 h 25 mm**



**ACC098 SNOWFLAKES
70.100.08.0060
120 x 120 h 25 mm**



**ACC088 MINI COOKIE
CUTTER NATURE
70.111.99.0069
49 x 50 h 18 mm**



**ACC089 MINI COOKIE
CUTTER LOVE
70.112.99.0069
50 x 43 h 18 mm**



**ACC090 MINI COOKIE
CUTTER EASTER
70.113.99.0069
50 x 36 h 18 mm**



**ACC091 MINI COOKIE
CUTTER HALLOWEEN
70.114.99.0069
53 x 42 h 18 mm**



**ACC092 MINI COOKIE
CUTTER CHRISTMAS
70.115.99.0069
42 x 47 h 18 mm**



**ACC093 MINI COOKIE
CUTTER ANIMALS
70.116.99.0069
47 x 45 h 18 mm**



ACC094 MINI COOKIE CUTTER LADY

70.117.99.0069
47 x 47 h 18 mm



ACC095 MINI COOKIE CUTTER BABY

70.118.99.0069
48 x 45 h 18 mm



ACC096 MINI COOKIE CUTTER SUMMER

70.119.99.0069
47 x 47 h 18 mm



ACC101 MINI COOKIE CUTTER FUNNY ANIMAL

70.120.99.0069
47 x 45 h 18 mm



ACC102 MINI COOKIE CUTTER TRANSPORT

70.121.99.0069
47 x 47 h 18 mm



ACC103 MINI COOKIE CUTTER ROYAL FAMILY

70.122.99.0069
53 x 42 h 18 mm



ACC104 MINI COOKIE CUTTER JINGLE BELLS

70.123.99.0069
42 x 47 h 18 mm



ACC112 MINI COOKIE CUTTER GOOD MORNING

70.135.99.0069
53 x 42 h 18 mm



SUGARFLEX

Numeri & Lettere - Numbers & Letters

SLK 083 LETTER

item: 71.183.00.0096
size: 50 x 35 mm



SLK 084 LETTER

item: 71.184.00.0096
size: 50 x 30 mm



SLK 085 LETTER

item: 71.185.00.0096
size: 52 x 33 mm



SLK 086 LETTER

item: 71.186.00.0096
size: 50 x 35 mm



SLK 087 LETTER

item: 71.187.00.0096
size: 50 x 30 mm



SLK 088 LETTER

item: 71.188.00.0096
size: 50 x 30 mm



SLK 089 LETTER

item: 71.189.00.0096
size: 52 x 35 mm



SLK 090 LETTER

item: 71.190.00.0096
size: 50 x 39 mm



SLK 091 LETTER

item: 71.191.00.0096
size: 50 x 24 mm



SLK 092 LETTER

item: 71.192.00.0096
size: 50 x 24 mm



SLK 093 LETTER
item: 71.193.00.0096
size:50 x 37 mm



SLK 094 LETTER
item: 71.194.00.0096
size:50 x 30 mm



SLK 095 LETTER
item: 71.195.00.0096
size:50 x 44 mm



SLK 096 LETTER
item: 71.196.00.0096
size:50 x 35 mm



SLK 097 LETTER
item: 71.197.00.0096
size:55 x 38 mm



SLK 098 LETTER
item: 71.198.00.0096
size:50 x 30 mm



SLK 099 LETTER
item: 71.199.00.0096
size:57 x 38 mm



SLK 100 LETTER
item: 71.200.00.0096
size:55 x 37 mm



SLK 101 LETTER
item: 71.201.00.0096
size:56 x 28 mm



SLK 102 LETTER
item: 71.202.00.0096
size:50 x 32 mm



SLK 103 LETTER
item: 71.203.00.0096
size:50 x 36 mm



SLK 104 LETTER
item: 71.204.00.0096
size:50 x 38 mm



SLK 105 LETTER
item: 71.205.00.0096
size:50 x 52 mm



SLK 106 LETTER
item: 71.206.00.0096
size:50 x 37 mm



SLK 107 LETTER
item: 71.207.00.0096
size:50 x 36 mm



SLK 108 LETTER
item: 71.208.00.0096
size:50 x 35 mm



SLK 001 NUMBER
item: 71.101.00.0096
size:50 x 24 mm



SLK 002 NUMBER
item: 71.102.00.0096
size:53 x 24 mm



SLK 003 NUMBER
item: 71.103.00.0096
size:55 x 25 mm



SLK 004 NUMBER
item: 71.104.00.0096
size:53 x 25 mm



SLK 005 NUMBER
item: 71.105.00.0096
size:55 x 27 mm



SLK 006 NUMBER
item: 71.106.00.0096
size:57 x 24 mm



SLK 007 NUMBER
item: 71.107.00.0096
size:54 x 28 mm



SLK 008 NUMBER
item: 71.108.00.0096
size:59 x 24 mm



SLK 009 NUMBER
item: 71.109.00.0096
size:59 x 25 mm



SLK 010 NUMBER
item: 71.110.00.0096
size:53 x 25 mm



SLK 147 - Music
item: 71.247.00.0096
size max: 46 x 90 mm



SLK 185 - Buttons
item: 71.285.00.0096
size max: ø28 mm



SLK 410 - Crown
item: 71.510.00.0096
size max: 58 x 24 mm



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 220 - Bag

item: 71.320.00.0096
size: 50 x 45 mm



SLK 212 - Lady shoes

item: 71.312.00.0096
size max: 46 x 30 mm



SLK 217 - Clothes

item: 71.317.00.0096
size max: 55 x 30 mm



SLK 221 - Hairdresser set

item: 71.321.00.0096
size max: 53 x 11 mm



SLK 224 - Balls

item: 71.324.00.0096
size max: 34 x 19 mm



SLK 261 - Dress

item: 71.361.00.0096
size: 37 x 50 mm



SLK 265 - Buttons

item: 71.365.00.0096
size max: 31 x 31 mm



SLK 266 - Buttons

item: 71.366.00.0096
size max: 26 x 26 mm



SLK 267 - Buttons

item: 71.367.00.0096
size max: 23 x 23 mm



SLK 272 - Music ✕

item: 71.372.00.0096
size max: 28 x 25 mm



SLK 273 - Holiday ✕

item: 71.373.00.0096
size max: 10 x 30 mm



✕ SLK 272



✕ SLK 273



SLK 279 - Ribbon

item: 71.379.00.0096
size max: 40 x 27 mm



SLK 281 - Crowns

item: 71.381.00.0096
size max: 58 x 24 mm



SLK 340 - Medium bows

item: 71.440.00.0096
size max: 18 x 13 mm



SLK 291 - Bag

item: 71.391.00.0096
size: 36 x 42 mm



SLK 296 - Bag

item: 71.396.00.0096
size: 40 x 51 mm



SLK 332 - Flamenco

item: 71.432.00.0096
size max: 52 x 29 mm



SLK 336 - Cheers

item: 71.436.00.0096
size max: 42 x 14 mm



SLK 338 - Bows

item: 71.438.00.0096
size max: 21 x 13 mm



SLK 339 - Love bows

item: 71.439.00.0096
size max: 15 x 20 mm



SLK 366 - Wedding

item: 71.466.00.0096
size max: 40 x 32 mm



SLK 390 - Zip

item: 71.490.00.0096
size max: 21 x 30 mm



SLK 387 - Sweettes

item: 71.487.00.0096
size max: 25 x 23 mm



SLK 379 - Ice-creams

item: 71.479.00.0096
size max: 41 x 50 mm



SLK 368 - Women accesorize

item: 71.468.00.0096
size max: 27 x 24 mm



SLK 377 - Summer time

item: 71.477.00.0096
size max: 20 x 20 mm



SLK 223 - Masks

item: 71.323.00.0096
size max: 50 x 25 mm



SLK 378 - Beach life

item: 71.478.00.0096
size max: 35 x 12 mm



Animali - Animals

SLK 419 - Shell

item: 71.519.00.0096
size: 41 x 43 mm



SLK 420 - Shell

item: 71.520.00.0096
size: 43 x 30 mm



SLK 421 - Shell

item: 71.521.00.0096
size: 41 x 30 mm



SLK 422 - Shell

item: 71.522.00.0096
size: 55 x 40 mm



SLK 019 - Cat

item: 71.119.00.0096
size: 74 x 43 mm



SLK 020 - Dog

item: 71.120.00.0096
size: 60 x 58 mm



SLK 022 - Swan

item: 71.122.00.0096
size: 64 x 60 mm



SLK 023 - Pig

item: 71.123.00.0096
size: 70 x 40 mm



SLK 024 - Bear

item: 71.124.00.0096
size: 50 x 35 mm



SLK 025 - Bear

item: 71.125.00.0096
size: 50 x 35 mm



SLK 026 - Bear

item: 71.126.00.0096
size: 50 x 40 mm



SLK 027 - Bear

item: 71.127.00.0096
size: 50 x 40 mm



SLK 028 - Sheep
item: 71.128.00.0096
size: 80 x 47 mm



SLK 029 - Cow
item: 71.129.00.0096
size: 57 x 75 mm



SLK 031 - Dragonfly
item: 71.131.00.0096
size: 74 x 96 mm



SLK 032 - Bee
item: 71.132.00.0096
size: 55 x 94 mm



SLK 033 - Ladybug
item: 71.133.00.0096
size: 70 x 63 mm



SLK 071 - Dolphin
item: 71.171.00.0096
size: 78 x 50 mm



SLK 072 - Fish
item: 71.172.00.0096
size: 45 x 55 mm



SLK 073 - Starfish
item: 71.173.00.0096
size: 50 x 50 mm



SLK 074 - Seahorse
item: 71.174.00.0096
size: 75 x 44 mm



SLK 075 - Seahorse
item: 71.175.00.0096
size: 60 x 30 mm



SLK 076 - Fish
item: 71.176.00.0096
size: 50 x 50 mm



SLK 077 - Shell
item: 71.177.00.0096
size: 44 x 47 mm



SLK 078 - Snailghost
item: 71.178.00.0096
size: 35 x 54 mm



SLK 079 - Fish
item: 71.179.00.0096
size: 45 x 58 mm



SLK 080 - Fish
item: 71.180.00.0096
size: 35 x 58 mm



SLK 081 - Duck
item: 71.181.00.0096
size: 67 x 60 mm



SLK 082 - Duck
item: 71.182.00.0096
size: 65 x 62 mm



SLK 109 - Snail
item: 71.209.00.0096
size: 42 x 40 mm



SLK 110 - Cow
item: 71.210.00.0096
size: 31 x 46 mm



SLK 111 - Penguin
item: 71.211.00.0096
size: 31 x 48 mm



SLK 112 - Butterfly
item: 71.212.00.0096
size: 34 x 49 mm



SLK 113 - Crab
item: 71.213.00.0096
size: 48 x 32 mm



SLK 115 - Giraffe
item: 71.215.00.0096
size: 72 x 40 mm



SLK 116 - Horse
item: 71.216.00.0096
size: 43 x 65 mm



SLK 117 - Monkey
item: 71.217.00.0096
size: 56 x 45 mm



SLK 118 - Bear
item: 71.218.00.0096
size: 48 x 33 mm



SLK 119 - Bear
item: 71.219.00.0096
size: 50 x 33 mm



SLK 120 - Tiger
item: 71.220.00.0096
size: 60 x 32 mm



SLK 121 - Lion
item: 71.221.00.0096
size: 55 x 43 mm



SLK 122 - Lion
item: 71.222.00.0096
size: 37 x 42 mm



SLK 123 - Rhino
item: 71.223.00.0096
size: 62 x 40 mm



SLK 124 - Elephant
item: 71.224.00.0096
size: 44 x 53 mm



SLK 125 - Fish
item: 71.225.00.0096
size: 42 x 42 mm



SLK 126 - Fish
item: 71.226.00.0096
size: 73 x 26 mm



SLK 127 - Swan
item: 71.227.00.0096
size: 60 x 55 mm



SLK 129 - Kangaroo
item: 71.229.00.0096
size: 60 x 30 mm



SLK 130 - Birds
item: 71.230.00.0096
size max: 28 x 15 mm



SLK 166 - Bear
item: 71.266.00.0096
size: 57 x 24 mm



SLK 167 - Dolphin
item: 71.267.00.0096
size: 79 x 23 mm



SLK 168 - Fish
item: 71.268.00.0096
size: 45 x 43 mm



SLK 173 - Starfish
item: 71.273.00.0096
size: 48 x 43 mm



SLK 174 - Pig
item: 71.274.00.0096
size: 29 x 47 mm



SLK 175 - Dog
item: 71.275.00.0096
size: 30 x 45 mm



SLK 176 - Hen
item: 71.276.00.0096
size: 33 x 50 mm



SLK 197 - Butterflies
item: 71.297.00.0096
size: 45 x 30 mm



SLK 203 - Paws & Bones

item: 71.303.00.0096
size max: 45 x 14 mm



SLK 204 - Paws

item: 71.304.00.0096
size max: 45 x 14 mm



SLK 205 - Animal farm

item: 71.305.00.0096
size max: 45 x 35 mm



SLK 206 - Farm life

item: 71.306.00.0096
size max: 57 x 48 mm



SLK 207 - Sea life

item: 71.307.00.0096
size max: 41 x 37 mm



SLK 208 - Shells

item: 71.308.00.0096
size max: 35 x 17 mm



SLK 252 - Nature

item: 71.352.00.0096
size max: 28 x 28 mm



SLK 254 - Monkey

item: 71.354.00.0096
size: 45 x 45 mm



SLK 255 - Cow

item: 71.355.00.0096
size: 52 x 32 mm



SLK 256 - Elephant

item: 71.356.00.0096
size: 48 x 45 mm



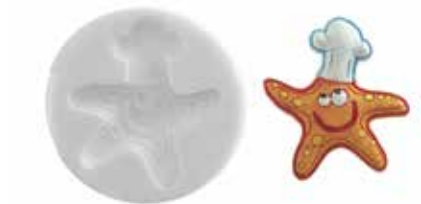
SLK 268 - Dogs

item: 71.368.00.0096
size max: 42 x 28 mm



SLK 418 - Chef star

item: 71.518.00.0096
size max: 35 x 35 mm



SLK 306 - Butterflies

item: 71.406.00.0096
size max: 44 x 28 mm



SLK 307 - Flies animals

item: 71.407.00.0096
size max: 39 x 25 mm



SLK 316 - Horses

item: 71.416.00.0096
size max: 37 x 45 mm



SLK 318 - Savannah

item: 71.418.00.0096
size max: 29 x 25 mm



SLK 319 - Dogs

item: 71.419.00.0096
size max: 24 x 28 mm



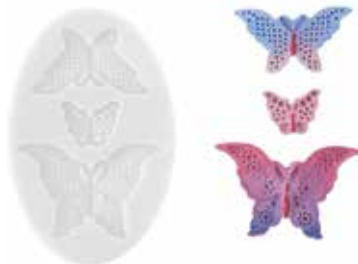
SLK 323 - Flying birds

item: 71.423.00.0096
size max: 18 x 13 mm



SLK 367 - Butterflies

item: 71.467.00.0096
size max: 60 x 36 mm



SLK 406 - 3D Duck

item: 71.506.00.0096
size max: 50 x 33 mm



SLK 021 - Dinosaurs

item: 71.121.00.0096
size max: 15 x 20 mm



Ballerine - Dancers

SLK 228 - Dancer

item: 71.328.00.0096
size: 132 x 45 mm



SLK 229 - Dancer

item: 71.329.00.0096
size: 80 x 62 mm



SLK 230 - Dancer

item: 71.330.00.0096
size: 78 x 58 mm



SLK 337 - Figurines

item: 71.437.00.0096
size max: 92 x 13 mm



SLK 371 - Ballerina

item: 71.471.00.0096
size max: 57 x 42 mm



Circo - Circus

SLK 011 - Clown

item: 71.111.00.0096
size: 65 x 55 mm



SLK 012 - Clown

item: 71.112.00.0096
size: 70 x 57 mm



SLK 013 - Clown

item: 71.113.00.0096
size: 70 x 57 mm



SLK 014 - Clown
 item: 71.114.00.0096
 size: 67 x 66 mm



SLK 015 - Clown
 item: 71.115.00.0096
 size: 70 x 40 mm



SLK 016 - Clown
 item: 71.116.00.0096
 size: 65 x 30 mm



Baby party

SLK 269 - Clown
 item: 71.369.00.0096
 size: 74 x 72 mm



SLK 405 - Bunny baby
 item: 71.505.00.0096
 size: 15 x 25 mm



SLK 403 - Sleeping baby
 item: 71.503.00.0096
 size: 10 x 20 mm



SLK 404 - Sleeping baby
 item: 71.504.00.0096
 size max: 10 x 15 mm



SLK 038 - Happy birthday
 item: 71.138.00.0096
 size: ø 100 mm



SLK 070 - Cakes
 item: 71.170.00.0096
 size max: 27 x 27 mm



SLK 200 - Baby
 item: 71.300.00.0096
 size max: 46 x 26 mm



SLK 409 - Sleeping babies
 item: 71.509.00.0096
 size max: 10 x 15 mm



SLK 201 - Stroller
 item: 71.301.00.0096
 size: 51 x 50 mm



SLK 202 - Toys
 item: 71.302.00.0096
 size max: 52 x 24 mm



SLK 218 - Baby shoes
 item: 71.318.00.0096
 size: 45 x 23 mm



SLK 219 - Baby shoes
 item: 71.319.00.0096
 size: 28 x 10 mm



SLK 222 - Cup cake
 item: 71.322.00.0096
 size max: 24 x 20 mm - 0.9 x 0.7 inches



SLK 259 - Cicogna
 item: 71.359.00.0096
 size: 90 x 55 mm



SLK 309 - Baby body
 item: 71.409.00.0096
 size: 54 x 39 mm



SLK 310 - Playthings
 item: 71.410.00.0096
 size max: 23 x 17 mm



SLK 311 - Baby footsteps
 item: 71.411.00.0096
 size max: 25 x 16 mm



SLK 424 - Baby Feet
 item: 71.524.00.0096
 size max: 54 x 57 mm



SLK 312 - Sleeping baby
 item: 71.412.00.0096
 size: 48 x 35 mm



SLK 326 - Big numbers
 item: 71.426.00.0096
 size max: 27 x 17 mm



SLK 327 - Small numbers
 item: 71.427.00.0096
 size max: 10 x 9 mm



SLK 328 - Alphabet
 item: 71.428.00.0096
 size max: 18 x 15 mm



SLK 329 - Alphabet cursive
 item: 71.429.00.0096
 size max: 7 x 6 mm



SLK 262 - ABC
 item: 71.362.00.0096
 size max: 43 x 43 mm



SLK 369 - Minnie accesorize
 item: 71.469.00.0096
 size max: 30 x 15 mm



SLK 370 - Bath time
 item: 71.470.00.0096
 size max: 30 x 15 mm



SLK 373 - Sweet bear
 item: 71.473.00.0096
 size: 21 x 13 mm



SLK 375 - Bears family
 item: 71.475.00.0096
 size max: 25 x 25 mm



SLK 372 - Bears cradle
 item: 71.472.00.0096
 size: 57 x 63 mm



SLK 374 - Teddy bears
 item: 71.474.00.0096
 size: 30 x 25 mm



Decori - Decorations

SLK 144 - Decoro
 item: 71.244.00.0096
 size: 53 x 25 mm



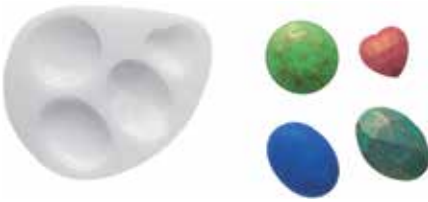
SLK 145 - Decoro
 item: 71.245.00.0096
 size: 42 x 44 mm



SLK 146 - Decoro
 item: 71.246.00.0096
 size: 40 x 42 mm



SLK 184 - Precious stones
 item: 71.284.00.0096
 size max: 34 x 34 mm



SLK 196 - Fantasy
 item: 71.296.00.0096
 size max: 21 x 21 mm



SLK 246 - Mix
 item: 71.346.00.0096
 size max: 32 x 31 mm



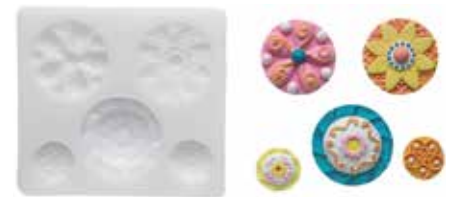
SLK 250 - Butterfly
 item: 71.350.00.0096
 size max: 55 x 52 mm



SLK 257 - Mix smile
 item: 71.357.00.0096
 size max: 182 x 15 mm



SLK 263 - Fantasy
 item: 71.363.00.0096
 size max: 35 x 35 mm



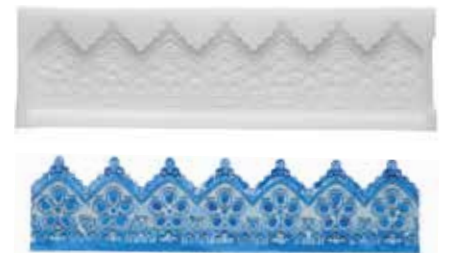
SLK 264 - Cross
 item: 71.364.00.0096
 size: 55 x 77 mm



SLK 275 - Fantasy
 item: 71.375.00.0096
 size: 190 x 28 mm



SLK 276 - Tricot
 item: 71.376.00.0096
 size: 176 x 44 mm



SLK 280 - Fantasy
 item: 71.380.00.0096
 size: 176 x 44 mm



SLK 303 - Skulls
 item: 71.403.00.0096
 size max: 37 x 28 mm



SLK 324 - Cameo
 item: 71.424.00.0096
 size: 18 x 23 mm



SLK 325 - Woman cameo
 item: 71.425.00.0096
 size: 25 x 25 mm



SLK 331 - Flowers
 item: 71.431.00.0096
 size max: 36 x 35 mm



SLK 333 - Friezes
 item: 71.433.00.0096
 size max: 87 x 13 mm



SLK 334 - Liberty friezes
 item: 71.434.00.0096
 size max: 40 x 30 mm



SLK 335 - Flower lace
 item: 71.435.00.0096
 size: 72 x 60 mm



SLK 393 - Decoro
 item: 71.493.00.0096
 size: 125 x 20 mm



SLK 389 - Border
 item: 71.489.00.0096
 size: 170 x 17 mm



SLK 423 - Guitar
 item: 71.523.00.0096
 size: 100 x 49 mm



SLK 425 - Baloon
 item: 71.525.00.0096
 size: 97 x 97 mm



SLK 426 - Heel
 item: 71.526.00.0096
 size: 131 x 60 mm



Fiaba - Fairy tale

SLK 017 - Fairy
 item: 71.117.00.0096
 size: 64 x 54 mm



SLK 018 - Fairy
 item: 71.118.00.0096
 size: 55 x 58 mm



SLK 030 - Butterfly
 item: 71.130.00.0096
 size: 54 x 68 mm



SLK 165 - Seven dwarfs

item: 71.265.00.0096

size max: 26 x 14 mm



SLK 178 - Frog

item: 71.278.00.0096

size: 33 x 49 mm



SLK 179 - Little animals

item: 71.279.00.0096

size max: 19 x 29 mm



SLK 180 - Butterfly and Flower

item: 71.280.00.0096

size max: 24 x 28 mm



SLK 181 - Fruits and vegetables

item: 71.281.00.0096

size max: 23 x 21 mm



SLK 209 - Bear moon

item: 71.309.00.0096

size: 94 x 79 mm



SLK 231 - Baker bear

item: 71.331.00.0096

size: 68 x 37 mm



SLK 232 - Knight bear

item: 71.332.00.0096

size: 67 x 32 mm



SLK 248 - Fairy

item: 71.348.00.0096

size max: 35 x 48 mm



SLK 249 - Smile

item: 71.349.00.0096

size max: 52 x 52 mm



SLK 251 - Nature

item: 71.351.00.0096

size max: 25 x 23 mm



SLK 253 - Love

item: 71.353.00.0096

size: 30 x 58 mm



SLK 260 - Pirates

item: 71.360.00.0096

size: 22 x 22 mm



SLK 270 - Giraffe

item: 71.370.00.0096

size: 50 x 80 mm



SLK 271 - Bear

item: 71.371.00.0096

size: 55 x 91 mm



SLK 298 - King
 item: 71.398.00.0096
 size: 23 x 67 mm



SLK 299 - Soldier
 item: 71.399.00.0096
 size: 30 x 73 mm



SLK 300 - Guard
 item: 71.400.00.0096
 size: 30 x 71 mm



SLK 301 - Waitress
 item: 71.401.00.0096
 size: 34 x 66 mm



SLK 302 - Princess
 item: 71.402.00.0096
 size: 34 x 66 mm



SLK 308 - Teddy bear
 item: 71.408.00.0096
 size: 55 x 48 mm



SLK 313 - Fishing
 item: 71.413.00.0096
 size max: 29 x 20 mm



SLK 314 - Middle ages
 item: 71.414.00.0096
 size max: 40 x 34 mm



SLK 315 - Moodies
 item: 71.415.00.0096
 size max: 20 x 15 mm



SLK 317 - Australian zoo
 item: 71.417.00.0096
 size max: 31 x 28 mm



SLK 320 - Happy bunnies
 item: 71.420.00.0096
 size max: 21 x 14 mm



Fiori - Flower

SLK 060 - Tulip
 item: 71.160.00.0096
 size: 49 x 60 mm



SLK 061 - Sunflower
 item: 71.161.00.0096
 size: 65 x 45 mm



SLK 062 - Flower
 item: 71.162.00.0096
 size: 54 x 50 mm



SLK 063 - Flower
item: 71.163.00.0096
size: 53 x 40 mm



SLK 064 - Flower
item: 71.164.00.0096
size: 54 x 60 mm



SLK 065 - Flower
item: 71.165.00.0096
size: 49 x 37 mm



SLK 066 - Rose
item: 71.166.00.0096
size: 42 x 49 mm



SLK 067 - Rose
item: 71.167.00.0096
size: 60 x 92 mm



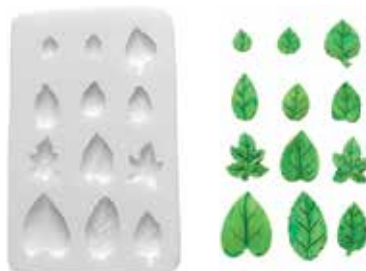
SLK 068 - Leaves
item: 71.168.00.0096
size max: 73 x 63 mm



SLK 069 - Sunflowers
item: 71.169.00.0096
size: 95 x 43 mm



SLK 114 - Leaves
item: 71.214.00.0096
size max: 27 x 15 mm



SLK 139 - Rose
item: 71.239.00.0096
size max: 51 x 42 mm



SLK 140 - Flower
item: 71.240.00.0096
size max: 23 x 23 mm



SLK 141 - Leaves
item: 71.241.00.0096
size max: 45 x 40 mm



SLK 171 - Maple leaf
item: 71.271.00.0096
size: 58 x 51 mm



SLK 177 - Clover
item: 71.277.00.0096
size: 47 x 44 mm



SLK 186 - Leaf
item: 71.286.00.0096
size: 39 x 45 mm



SLK 187 - Flower
item: 71.287.00.0096
size: 64 x 91 mm



SLK 188 - Calla
item: 71.288.00.0096
size max: 49 x 35 mm



SLK 189 - Rose
item: 71.289.00.0096
size: 62 x 26 mm



SLK 190 - Roses
item: 71.290.00.0096
size: 109 x 40 mm



SLK 191 - Heart & rose
item: 71.291.00.0096
size: 58 x 52 mm



SLK 195 - Flower
item: 71.295.00.0096
size max: 35 x 35 mm



SLK 233 - Tulip
item: 71.333.00.0096
size: 68 x 59 mm



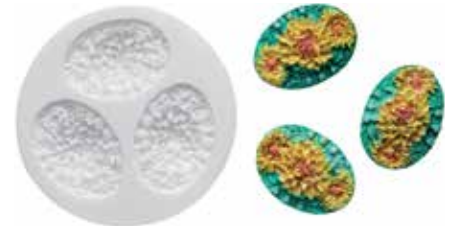
SLK 235 - Flower
item: 71.335.00.0096
size max: 31 x 31 mm



SLK 236 - Flower
item: 71.336.00.0096
size max: 34 x 34 mm



SLK 237 - Flower
item: 71.337.00.0096
size max: 45 x 45 mm



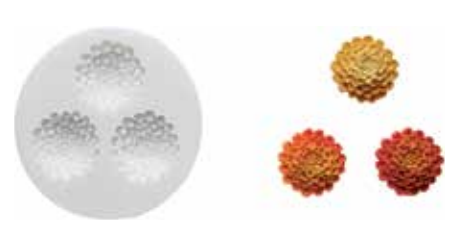
SLK 238 - Flower
item: 71.338.00.0096
size max: 22 x 22 mm



SLK 239 - Flower
item: 71.339.00.0096
size max: 32 x 32 mm



SLK 240 - Flower
item: 71.340.00.0096
size max: ø 26 mm



SLK 241 - Flower
item: 71.341.00.0096
size max: 24 x 24 mm



SLK 242 - Flower
item: 71.342.00.0096
size max: 35 x 35 mm



SLK 243 - Flower
item: 71.343.00.0096
size max: 47 x 47 mm



SLK 244 - Rose
item: 71.344.00.0096
size: 38 x 38 mm



SLK 245 - Flower
item: 71.345.00.0096
size max: 31 x 30 mm



SLK 277 - Leaves
item: 71.377.00.0096
size max: 43 x 40 mm



SLK 278 - Fantasy
item: 71.378.00.0096
size max: 30 x 30 mm



SLK 293 - Roses
item: 71.393.00.0096
size max: 22 x 22 mm



SLK 294 - Roses
item: 71.394.00.0096
size max: 27 x 27 mm



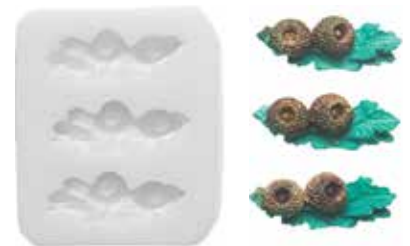
SLK 295 - Roses
item: 71.395.00.0096
size max: 25 x 25 mm



SLK 321 - Dove
item: 71.421.00.0096
size: 32 x 29 mm



SLK 341 - Flower decoration
item: 71.441.00.0096
size max: 36 x 14 mm



SLK 342 - Flowers
item: 71.442.00.0096
size max: 37 x 33 mm



SLK 344 - Chrysanthemum
item: 71.444.00.0096
size max: 49 x 49 mm



SLK 345 - Mini dhalias
item: 71.445.00.0096
size max: 19 x 17 mm



SLK 346 - Wild flowers
item: 71.446.00.0096
size max: 35 x 32 mm



SLK 347 - Roses
item: 71.447.00.0096
size max: 18 x 18 mm



SLK 348 - Flowers
item: 71.448.00.0096
size max: 24 x 17 mm



SLK 349 - Roses
item: 71.449.00.0096
size max: 43 x 15 mm



SLK 350 - Flowers
item: 71.450.00.0096
size max: 20 x 20 mm



SLK 351 - Flowers
item: 71.451.00.0096
size max: 22 x 23 mm



SLK 352 - Flowers
item: 71.452.00.0096
size max: 16 x 17 mm



SLK 353 - Flowers
item: 71.453.00.0096
size max: 16 x 15 mm



SLK 355 - Roses
item: 71.455.00.0096
size max: 16 x 15 mm



SLK 356 - Flowers
item: 71.456.00.0096
size max: 5 x 5 mm



SLK 357 - Flowers
item: 71.457.00.0096
size max: 15 x 15 mm



SLK 358 - Flowers
item: 71.458.00.0096
size max: 12 x 11 mm



SLK 359 - Heart leaves
item: 71.459.00.0096
size max: 12 x 11 mm



SLK 360 - Small flowers
item: 71.460.00.0096
size max: 4 x 4 mm



SLK 361 - Small flowers
item: 71.461.00.0096
size max: 14 x 12 mm



SLK 362 - Daisies
item: 71.462.00.0096
size max: 12 x 12 mm



SLK 363 - Roses
item: 71.463.00.0096
size max: 12 x 12 mm



SLK 364 - Rose frieze
item: 71.464.00.0096
size max: 48 x 17 mm



SLK 365 - Rose frieze

item: 71.465.00.0096

size max: 47 x 13 mm



SLK 385 - Calla lilies

item: 71.485.00.0096

size max: 25 x 25 mm



SLK 382 - Rose bouquet

item: 71.482.00.0096

size max: 55 x 50 mm



SLK 383 - Dahalia

item: 71.483.00.0096

size max: 35 x 35 mm



SLK 395 - Flower decoration

item: 71.495.00.0096

size max: 200 x 11 mm



SLK 394 - Flower decoration

item: 71.494.00.0096

size max: 165 x 25 mm



SLK 392 - Flower decoration

item: 71.492.00.0096

size max: 170 x 25 mm



SLK 386 - Flower

item: 71.486.00.0096

size max: 35 x 35 mm



SLK 380 - Palmes

item: 71.480.00.0096

size max: 52 x 40 mm



SLK 384 - Rose

item: 71.484.00.0096

size max: 33 x 33 mm



SLK 391 - Rose decoration

item: 71.491.00.0096

size max: 200 x 11 mm



SLK 388 - Rose frieze

item: 71.488.00.0096

size max: 42 x 11 mm



SLK 376 - Flower
 item: 71.476.00.0096
 size max: 43 x 45 mm



Frutta & Verdura - Fruits & Vegetables

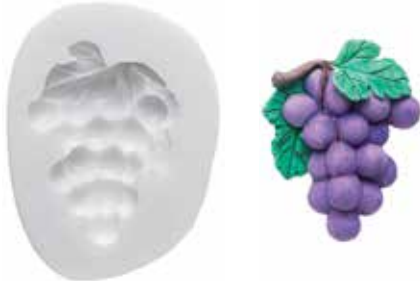
SLK 412 - Carrots
 item: 71.512.00.0096
 size: 40 x 60 mm



SLK 416 - Lemons
 item: 71.516.00.0096
 size: 46 x 63 mm



SLK 054 - Grapes
 item: 71.154.00.0096
 size: 65 x 47 mm



SLK 055 - Bananas
 item: 71.155.00.0096
 size: 60 x 55 mm



SLK 056 - Pineapple
 item: 71.156.00.0096
 size: 70 x 40 mm



SLK 057 - Apple
 item: 71.157.00.0096
 size: 46 x 63 mm



SLK 058 - Lime
 item: 71.158.00.0096
 size: 40 x 60 mm



SLK 059 - Strawberry
 item: 71.159.00.0096
 size: 49 x 60 mm



SLK 169 - Vegetables
 item: 71.269.00.0096
 size: 34 x 11 mm



SLK 234 - Grapes
 item: 71.334.00.0096
 size: 57 x 31 mm



Halloween

SLK 034 - Pumpkin
 item: 71.134.00.0096
 size: 45 x 55 mm



SLK 035 - Cat
 item: 71.135.00.0096
 size: 58 x 50 mm



SLK 036 - Ghost
 item: 71.136.00.0096
 size: 58 x 60 mm



SLK 037 - Witch
 item: 71.137.00.0096
 size: 66 x 63 mm



SLK 172 - Bat
 item: 71.272.00.0096
 size: 46 x 30 mm



SLK 213 - Halloween
 item: 71.313.00.0096
 size max: 54 x 14 mm



SLK 258 - Ghost
 item: 71.358.00.0096
 size: 21 x 20 mm



SLK 413 - Pumpkin
 item: 71.513.00.0096
 size: 21 x 20 mm



SLK 414 - Pumpkin
 item: 71.514.00.0096
 size: 21 x 20 mm



SLK 407 - Skull & bones
 item: 71.507.00.0096
 size: 20 x 20 mm



Amore - Love

SLK 170 - Hearts
 item: 71.270.00.0096
 size max: 45 x 32 mm



SLK 182 - Cakes
 item: 71.282.00.0096
 size max: 28 x 29 mm



SLK 183 - Women and lovers
 item: 71.283.00.0096
 size max: 23 x 21 mm



SLK 192 - Hearts
 item: 71.292.00.0096
 size: 62 x 55 mm -



SLK 193 - Hearts
 item: 71.293.00.0096
 size max: 55 x 52 mm



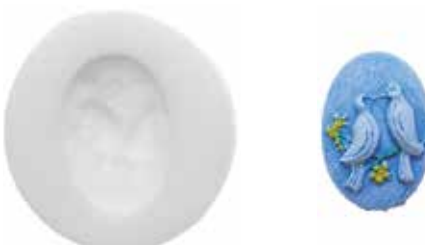
SLK 194 - Hearts
 item: 71.294.00.0096
 size max: 32 x 40 mm



SLK 297 - Kiss
 item: 71.397.00.0096
 size max: 37 x 28 mm



SLK 322 - Birds in love
 item: 71.422.00.0096
 size: 22 x 16 mm



SLK 330 - Flower heart
 item: 71.430.00.0096
 size: 61 x 54 mm



SLK 343 - Candies

item: 71.443.00.0096

size: 16 x 12 mm



SLK 381 - Deco hearts

item: 71.481.00.0096

size: 27 x 23 mm



SLK 411 - Clothes

item: 71.511.00.0096

size max: 42 x 14 mm



SLK 415 - Kitchen accessories

item: 71.515.00.0096

size max: 10 x 30 mm



Natale - Christmas

SLK 042 - Nativity

item: 71.142.00.0096

size: 64 x 77 mm



SLK 043 - Snowman

item: 71.143.00.0096

size: 92 x 42 mm



SLK 044 - Snowflake

item: 71.144.00.0096

size: 60 x 56 mm



SLK 045 - Bell

item: 71.145.00.0096

size: 55 x 63 mm



SLK 047 - Angel

item: 71.147.00.0096

size: 79 x 50 mm



SLK 048 - Penguin

item: 71.148.00.0096

size: 64 x 36 mm



SLK 049 - Ring

item: 71.149.00.0096

size: 64 x 36 mm



SLK 050 - Tree

item: 71.150.00.0096

size: 63 x 50 mm



SLK 051 - Crutch

item: 71.151.00.0096

size: 70 x 47 mm



SLK 052 - Bird

item: 71.152.00.0096

size: 65 x 37 mm



SLK 053 - Sock

item: 71.153.00.0096

size: 65 x 47 mm



SLK 131 - Snowflake

item: 71.231.00.0096

size max: 30 x 35 mm



SLK 132 - Snowman

item: 71.232.00.0096
size max: 30 x 49 mm



SLK 133 - Santa

item: 71.233.00.0096
size: 35 x 30 mm



SLK 134 - Santa

item: 71.234.00.0096
size: 30 x 33 mm



SLK 135 - Santa

item: 71.235.00.0096
size: 35 x 22 mm



SLK 046 - Santa

item: 71.146.00.0096
size: 70 x 50 mm



SLK 136 - Tree

item: 71.236.00.0096
size max: 30 x 35 mm



SLK 137 - Angel

item: 71.237.00.0096
size: 50 x 35 mm



SLK 138 - Angel

item: 71.238.00.0096
size: 31 x 52 mm



SLK 142 - Cross

item: 71.242.00.0096
size max: 36 x 48 mm



SLK 143 - Hands

item: 71.243.00.0096
size: 48 x 30 mm



SLK 214 - Xmas

item: 71.314.00.0096
size max: 46 x 46 mm



SLK 215 - Xmas tree

item: 71.315.00.0096
size max: 56 x 27 mm



SLK 216 - Xmas

item: 71.316.00.0096
size max: 54 x 32 mm



SLK 283 - Xmas

item: 71.383.00.0096
size max: 38 x 29 mm



SLK 284 - Xmas

item: 71.384.00.0096
size: 30 x 60 mm



SLK 285 - Xmas
 item: 71.385.00.0096
 size max: 30 x 60 mm



SLK 286 - Xmas
 item: 71.386.00.0096
 size max: 27 x 38 mm



SLK 287 - Xmas
 item: 71.387.00.0096
 size: 53 x 41 mm



SLK 288 - Xmas sock
 item: 71.388.00.0096
 size: 40 x 50 mm



SLK 289 - Angel
 item: 71.389.00.0096
 size: 73 x 68 mm



SLK 290 - Woman
 item: 71.390.00.0096
 size: 56 x 85 mm



SLK 292 - Angel
 item: 71.392.00.0096
 size: 58 x 65 mm



SLK 304 - Santa claus
 item: 71.404.00.0096
 size: 58 x 59 mm



SLK 305 - Bells
 item: 71.405.00.0096
 size: 37 x 28 mm



SLK 402 - SnowMan
 item: 71.502.00.0096
 size: 46 x 30 mm



SLK 397 - Xmas Bear
 item: 71.497.00.0096
 size: 65 x 50 mm



SLK 396 - Polar Bear
 item: 71.496.00.0096
 size: 65 x 65 mm



SLK 398 - SnowMan
 item: 71.498.00.0096
 size: 50 x 65 mm



SLK 398 - Xmas Reindeer
 item: 71.498.00.0096
 size: 65 x 41 mm



SLK 399 - Xmas time
 item: 71.499.00.0096
 size max: 32 x 32 mm



SLK 400 - Xmas sleigh

item: 71.500.00.0096
size max: 111 x 56 mm



SLK 417 - Wings

item: 71.517.00.0096
size max: 56 x 85 mm



Pasqua - Easter

SLK 039 - Eggs

item: 71.139.00.0096
size max: 53 x 43 mm



SLK 040 - Rabbit

item: 71.140.00.0096
size: 53 x 43 mm



SLK 041 - Rabbit

item: 71.141.00.0096
size: 53 x 43 mm



Trasporti - Transport

SLK 160 - Car

item: 71.260.00.0096
size: 50 x 20 mm



SLK 161 - Car

item: 71.261.00.0096
size: 50 x 17 mm



SLK 162 - Ship

item: 71.262.00.0096
size: 50 x 20 mm



SLK 163 - Aeroplane

item: 71.263.00.0096
size: 47 x 25 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



SLK 282 - Car

item: 71.382.00.0096
size: 65 x 34 mm



Zodiac

SLK 148 ARIES
item: 71.248.00.0096
size: Ø 38 mm



SLK 149 TAURUS
item: 71.249.00.0096
size: Ø 38 mm



SLK 150 GEMINI
item: 71.250.00.0096
size: Ø 38 mm



SLK 151 CANCER
item: 71.251.00.0096
size: Ø 38 mm



SLK 152 LEO
item: 71.252.00.0096
size: Ø 38 mm



SLK 153 VIRGO
item: 71.253.00.0096
size: Ø 38 mm



SLK 154 LIBRA
item: 71.254.00.0096
size: Ø 38 mm



SLK 155 SCORPIO
item: 71.255.00.0096
size: Ø 38 mm



SLK 156 SAGITTARIUS
item: 71.256.00.0096
size: Ø 38 mm



SLK 157 CAPRICORN
item: 71.257.00.0096
size: Ø 38 mm



SLK 158 AQUARIUS
item: 71.258.00.0096
size: Ø 38 mm



SLK 159 PISCES
item: 71.259.00.0096
size: Ø 38 mm



SUGARFLEX MINI FLOWER

SLK 801 BLOSSOM
71.801.39.0096
Ø 37 mm



SLK 802 CHERRY BLOSSOM
71.802.39.0096
Ø 30 mm



SLK 803 DAISY
71.803.39.0096
Ø 32 mm



SLK 804 HYDRANGEA
71.804.39.0096
27 x 27 mm



SLK 805 PETUNIA
71.805.39.0096
Ø 40 mm



SLK 806 BUTTERFLY
71.806.39.0096
37 x 30 mm



SLK 807 MINI FRANGIPANI FLOWER

71.807.39.0096

Ø 30 mm



SLK 808 FRANGIPANI FLOWER

71.808.39.0096

Ø 37 mm



SLK 809 MINI LILAC

71.809.39.0096

Ø 33 mm



SLK 810 LILAC

71.810.39.0096

Ø 40 mm



SLK 811 MINI STAR FLOWER

71.811.39.0096

Ø 31 mm



SLK 812 STAR FLOWER

71.812.39.0096

Ø 35 mm



SLK 813 MINI SPRING FLOWER

71.813.39.0096

Ø 30 mm



SLK 814 SPRING FLOWER

71.814.39.0096

Ø 35 mm



SLK 815 MINI LEAF

71.815.39.0096

size: 36 x 35 mm



SLK 816 LEAF

71.816.39.0096

size: 40 x 22 mm



SLK 817 MINI IVY

71.817.39.0096

size: 35 x 30 mm



SLK 818 IVY

71.818.39.0096

size: 45 x 22 mm



SLK1000

Silikomart è orgogliosa di presentare l'edizione limitata degli stampi Slk 1000.
Silikomart is proud to present a preview of the special edition of moulds Slk 1000.



SLK 1001 - MOODEKIT

71.001.87.0096

175 x 90 h 20 mm



SLK 1002 - FASHION VICTIM

71.002.87.0096

150 x 90 h 20 mm



SLK 1003 - GOLEADOR

71.003.87.0096

150 x 90 h 20 mm



SLK 1004 - ELF

71.004.87.0096

175 x 90 h 20 mm



SLK 1005 - HALLOWEEN

71.005.87.0096

175 x 90 h 20 mm



SLK 1006 - MARMAID

71.006.87.0096

175 x 90 h 20 mm



SLK 1007 - PIRATE

71.007.87.0096

175 x 90 h 20 mm



SLK 1008 - SUPER HERO

71.008.87.0096

175 x 90 h 20 mm



SLK 1009 - PRINCESS

71.009.87.0096

175 x 90 h 20 mm



SLK 1010 - PRINCE

71.010.87.0096

175 x 90 h 20 mm



SLK 1011 - SWEET CHEF

71.011.87.0096

150 x 90 h 20 mm



SLK 1012 - WORKER MAN

71.012.87.0096

150 x 90 - h 20 mm



SLK 1013 - GRADUATION DAY

71.013.87.0096

170 x 90 - h 15 mm



SLK 1014 - BABY SHOWER

71.014.87.0096

170 x 90 - h 15 mm



SLK 1015 - EASTER PARTY

71.015.87.0096

170 x 90 - h 15 mm



SLK 1016 - VIVE L'AMOUR

71.016.87.0096

170 x 90 - h 15 mm



SLK 1017 - DANCER

71.017.87.0096

170 x 90 - h 15 mm

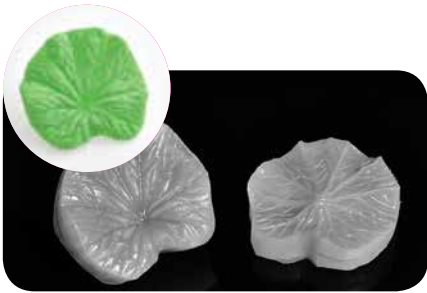


SUGARFLEX LEAVES AND FLOWER

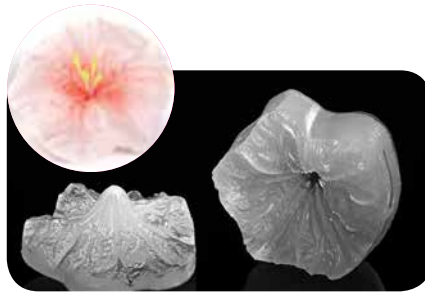
Venatori in silicone per la realizzazione di splendide foglie e fiori in pasta modellabile!

Silicone moulds to make wonderful modeling paste leaves and flowers!

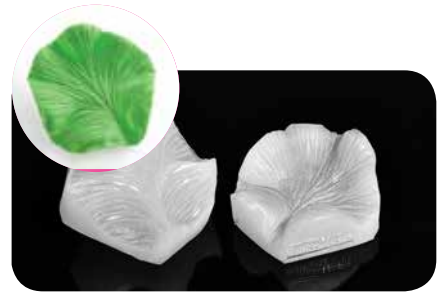
SLK 901
71.901.86.0096
86 x 82 mm



SLK 902
71.902.86.0096
86 x 82 mm



SLK 903
71.903.86.0096
67 x 72 mm



SLK 904
71.904.86.0096
105 x 65 mm



SLK 905
71.905.86.0096
43 x 81 mm



SLK 906
71.906.86.0096
90 x 73 mm



SLK 907
71.907.86.0096
63 x 50 mm



SLK 908
71.908.86.0096
100 x 60 mm



SLK 909
71.909.86.0096
97 x 70 mm



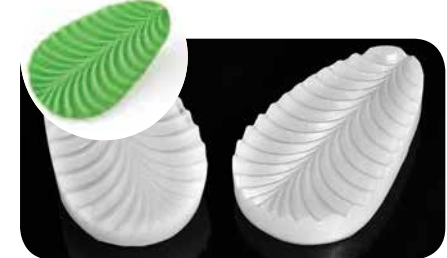
SLK 910
71.910.86.0096
127 x 40 mm



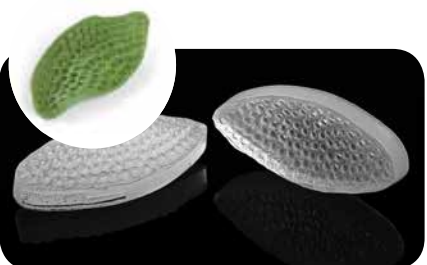
SLK 911
71.911.86.0096
120 x 30 mm



SLK 912
71.912.86.0096
105 x 66 mm



SLK 913
71.913.86.0096
110 x 50 mm



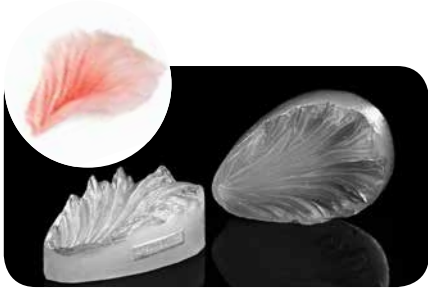
SLK 914
71.914.86.0096
127 x 40 mm



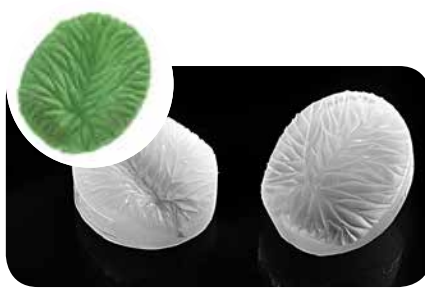
SLK 915
71.915.86.0096
90 x 70 mm



SLK 916
71.916.86.0096
60 x 37 mm



SLK 917
71.917.86.0096
60 x 50 mm



SLK 918
71.918.86.0096
73 x 73 mm



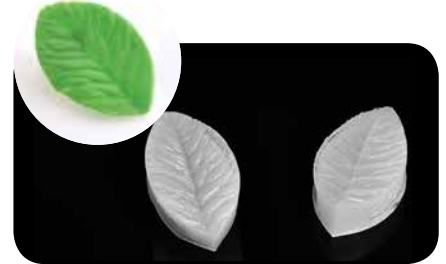
SLK 919
71.919.86.0096
80 x 60 mm



SLK 920
71.920.86.0096
65 x 40 mm



SLK 921
71.921.86.0096
30 x 49 mm



SLK 922
71.922.86.0096
50 x 50 mm -



SLK 923
71.923.86.0096
65 x 40 mm



SLK 924
71.924.86.0096
85 x 60 mm



SLK 925
71.925.86.0096
21 x 10 mm



SLK 926
71.926.86.0096
77 x 77 mm



SLK 927
71.927.86.0096
75 x 55 mm



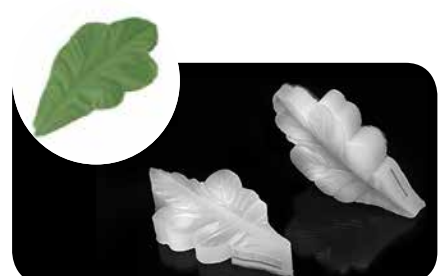
SLK 928
71.928.86.0096
71 x 35 mm



SLK 929
71.929.86.0096
35 x 35 mm



SLK 930
71.930.86.0096
115 x 60 mm



SLK 931
71.931.86.0096
 130 x 95 mm



SLK 932
71.932.86.0096
 140 x 80 mm



SLK 933
71.933.86.0096
 160 x 80 mm



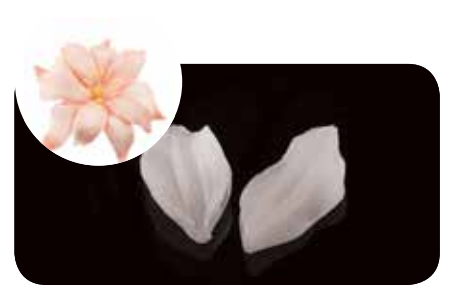
SLK 935 ROSE PETAL
71.935.86.0096
 Ø 120 mm



SLK 936 POPPY PETAL
71.936.86.0096
 Ø 60 mm



SLK 937 HIBISCUS PETAL
71.937.86.0096
 Ø 170 mm



SLK 934 AUTUMN LEAF
71.934.86.0096
 60 x 55 mm



SLK938 ORCHID PETAL
71.938.86.0096
 92 x 60 mm



PINZETTE CRIMPER

REGULAR

WONDER CRIMPER 01 REGULAR OPEN EYE
 Big 17 mm - Small 12 mm
73.401.99.0001



IRREGULAR

WONDER CRIMPER 02 IRREGULAR OPEN EYE
 Big 17 mm - Small 12 mm
73.402.99.0001



WONDER CRIMPER 03 REGULAR CLOSE EYE
 Big 17 mm - Small 12 mm
73.403.99.0001



WONDER CRIMPER 04 IRREGULAR CLOSE EYE
 Big 17 mm - Small 12 mm
73.404.99.0001



WONDER CRIMPER 05 REGULAR OPEN V

Big 17 mm - Small 12 mm

73.405.99.0001



WONDER CRIMPER 06 IRREGULAR OPEN V

Big 17 mm - Small 12 mm

73.406.99.0001



WONDER CRIMPER 07 REGULAR CLOSE V

Big 17 mm - Small 12 mm

73.407.99.0001



WONDER CRIMPER 08 IRREGULAR CLOSE V

Big 17 mm - Small 12 mm

73.408.99.0001



WONDER CRIMPER 09 REGULAR OPEN CURVE

Big 17 mm - Small 12 mm

73.409.99.0001



WONDER CRIMPER 10 IRREGULAR OPEN CURVE

Big 17 mm - Small 12 mm

73.410.99.0001



WONDER CRIMPER 11 REGULAR CLOSE CURVE

Big 17 mm - Small 12 mm

73.411.99.0001



WONDER CRIMPER 12 IRREGULAR CLOSE CURVE

Big 17 mm - Small 12 mm

73.412.99.0001



WONDER CRIMPER 13 REGULAR STRAIGHT LINE

Big 17 mm - Small 12 mm

73.413.99.0001



WONDER CRIMPER 14 IRREGULAR STRAIGHT LINE

Big 17 mm - Small 12 mm

73.414.99.0001



WONDER CRIMPER 15 REGULAR SWEET HEART

Big 17 mm - Small 12 mm

73.415.99.0001



WONDER CRIMPER 16 IRREGULAR SWEET HEART

Big 17 mm - Small 12 mm

73.416.99.0001



WONDER CRIMPER 17 REGULAR HOLLY CACTUS

Big 17 mm - Small 12 mm

73.417.99.0001



WONDER CRIMPER 18 IRREGULAR HOLLY CACTUS

Big 17 mm - Small 12 mm

73.418.99.0001



WONDER CRIMPER 19 REGULAR WAVE LINE

Big 17 mm - Small 12 mm

73.419.99.0001



WONDER CRIMPER 20 IRREGULAR WAVE LINE

Big 17 mm - Small 12 mm

73.420.99.0001



WONDER CRIMPER 21 REGULAR BUTTERFLY

Big 17 mm - Small 12 mm

73.421.99.0001



WONDER CRIMPER 22 IRREGULAR BUTTERFLY

Big 17 mm - Small 12 mm

73.422.99.0001



WONDER CRIMPER 23 REGULAR SIX STAR

Big 17 mm - Small 12 mm

73.423.99.0001



WONDER CRIMPER 24 IRREGULAR SIX STAR

Big 17 mm - Small 12 mm

73.424.99.0001



WONDER CRIMPER 25 REGULAR OPEN CLOUD

Big 17 mm - Small 12 mm

73.425.99.0001



WONDER CRIMPER 26 IRREGULAR OPEN CLOUD

Big 17 mm - Small 12 mm

73.426.99.0001



WONDER CRIMPER 27 REGULAR CLOSE CLOUD

Big 17 mm - Small 12 mm

73.427.99.0001



WONDER CRIMPER 28 IRREGULAR CLOSE CLOUD

Big 17 mm - Small 12 mm

73.428.99.0001



WISK

73.443.99.0069

MINI WHISK

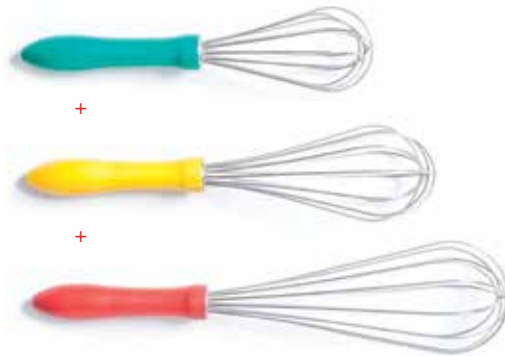
210 mm
ø 50 mm

MEDIUM WHISK

245 mm
ø 60 mm

MAXI WHISK

300 mm
ø 70 mm



STRAIGHT SPATULAS

Spatola Inox con manico in plastica.

Inox vake slice with plastic hand

SP 20

73.431.99.0001
20 cm

SP 28

73.432.99.0001
28 cm

SP 33

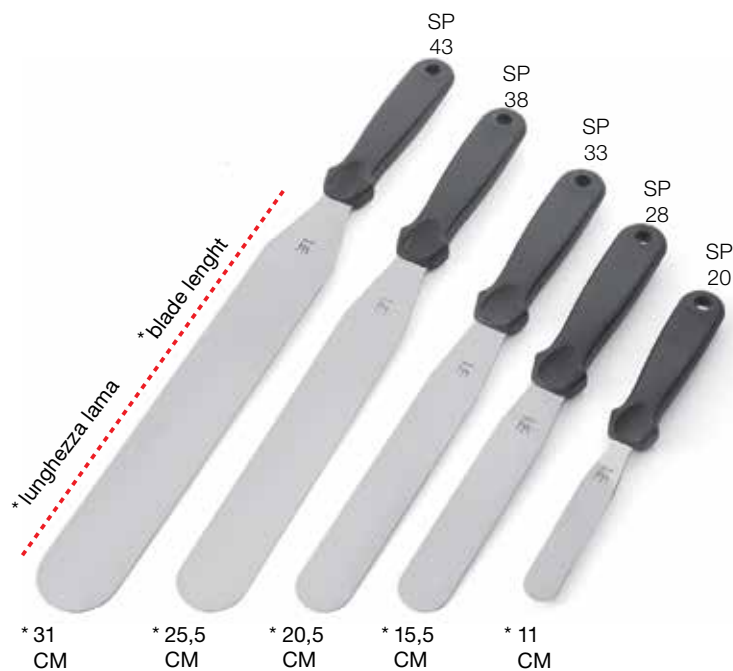
73.433.99.0001
33 cm

SP 38

73.434.99.0001
38 cm

SP 43

73.437.99.0001
43 cm



MADE IN JAPAN

PACKAGING X 1



EDGED SPATULAS

Spatola angolare con manico in plastica, lama in acciaio inox flessibile.

Edged spatula with plastic handle, flexible stainless steel blade.

SP-ANG 20

73.435.99.0001
20 cm

SP-ANG 33

73.436.99.0001
33 cm

SP-ANG 38

73.438.99.0001
38 cm



MADE IN JAPAN

PACKAGING X 1



SP-SPECIAL 20

73.439.99.0001

20 cm

Spatola appuntita con manico in plastica, lama in acciaio inox.

Pointed spatula with plastic handle, stainless steel blade.



MADE IN JAPAN

SPATOLA IN ACCIAIO

70.141.00.0001

120 x 120 cm

Spatola in acciaio, eccellente per distendere e lisciare preparazioni cremose e liquide.

Steel spatula, excellent for stretching out and smoothing creamy and liquid mixtures.



SP-SPECIAL
20



SCRAPER 01

70.157.99.0001

Size: 130 mm

Spatola in acciaio

Steel spatula

SCRAPER 02

70.158.99.0001

Size: 175 mm

Spatola in acciaio

Steel spatula



PIPING BAGS

Leggera, flessibile, impermeabile e resistente. Non assorbe odori. Prodotto di alta qualità professionale. FACILE DA LAVARE, ALTAMENTE MANEGGEVOLE, OTTIMA IMPUGNATURA.

Lightweight, flexible, waterproof and strong. It does not absorb odours. Professional high quality product. EASY TO WASH, HIGHLY HANDY, EXCELLENT GRIP.

FLEX 020

70.143.99.0066

20 cm

FLEX 025

70.144.99.0066

25 cm

FLEX 030

70.145.99.0066

30 cm

FLEX 035

70.146.99.0066

35 cm

FLEX 040

70.147.99.0066

40 cm



FLEX 040

FLEX 035

FLEX 030

FLEX 025

FLEX 020

20 CM

25 CM

30 CM

35 CM

40 CM

PACKAGING X 1



VASO SAC À POCHE PIPING BAGS HOLDER

72.336.99.0098

Materiale PP
PP material



DISPOSABLE PIPING BAGS

70.142.99.0065

56 cm



BIG
100
pcs

70.097.99.0065

36 cm



SMALL
24
pcs

70.149.99.0065

56 cm



BIG
24
pcs



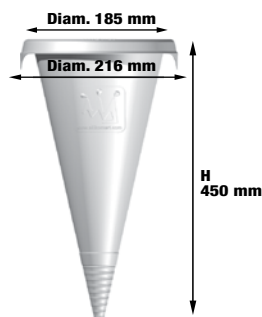
MADE IN ITALY

SILICONE PIPING BAGS

ACC083

70.300.86.0160

Ø 185 h 450 cm



- 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

H.A.C.C.P

D.Lgs. 155/97

COTTON PIPING BAGS

Sac a poche in cotone con rivestimento interno rinforzato. Bordi cuciti e rivoltati. Prowisto di asola, punta rinforzata.

Thick cotton pastry bag with polyurethane internal covering. Turned and sewed rimes. With upper seam, reinforced tip.

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



ACC09 SAC'A POCHE

70.033.99.0060

STD 34 cm

+ 3 punte tonde / plain
+ 3 punte stella / star



 MADE IN GERMANY

REGISTERED DESIGN
© 2012 - Silikomart all rights reserved

FLOWER TUBES



FLOWER TUBE 01
43.421.99.0001
Ø 25 mm



FLOWER TUBE 02
43.422.99.0001
Ø 25 mm



FLOWER TUBE 03
43.423.99.0001
Ø 25 mm



FLOWER TUBE 04
43.424.99.0001
Ø 22 mm



FLOWER TUBE 05
43.425.99.0001
Ø 25 mm



FLOWER TUBE 06
43.426.99.0001
Ø 25 mm



FLOWER TUBE 07

43.427.99.0001

Ø 25 mm



FLOWER TUBE 08

43.428.99.0001

size: Ø 25 mm



FLOWER TUBE 09

43.429.99.0001

Ø 23 mm



FLOWER TUBE 10

43.430.99.0001

Ø 24 mm



FLOWER TUBE 11

43.431.99.0001

Ø 24 mm



FLOWER TUBE 12

43.432.99.0001

Ø 23 mm



GRASS TUBE 13

43.433.99.0001

Ø 20 mm



GRASS TUBE 14

43.434.99.0001

Ø 21 mm



FLOWER TUBE 17

43.437.99.0001

Ø 25 mm



FLOWER TUBE 18

43.438.99.0001

size: Ø 25 mm



FLOWER TUBE 19

43.439.99.0001

Ø 25 mm



FLOWER TUBE 20

43.470.99.0001

Ø 25 mm



FLOWER TUBE 21

43.471.99.0001

Ø 25 mm



FLOWER TUBE 22

43.472.99.0001

Ø 25 mm



FLOWER TUBE 23

43.473.99.0001

Ø 25 mm



FLOWER TUBE 24

43.474.99.0001

Ø 25 mm



FLOWER TUBE 25
43.475.99.0001
Ø 25 mm



FLOWER TUBE 26
43.476.99.0001
size: Ø 25 mm



FLOWER TUBE 27
43.477.99.0001
Ø 25 mm



FLOWER TUBE 28
43.478.99.0001
Ø 25 mm



FLOWER TUBE 29
43.479.99.0001
Ø 25 mm



FLOWER TUBE 30
43.480.99.0001
Ø 25 mm



FLOWER TUBE 31
43.481.99.0001
Ø 25 mm



FLOWER TUBE 32
43.482.99.0001
Ø 25 mm



FLOWER TUBE 33
43.483.99.0001
Ø 25 mm



FLOWER TUBE 34
43.484.99.0001
size: Ø 25 mm



FLOWER TUBE 35
43.485.99.0001
Ø 25 mm



FLOWER TUBE 36
43.486.99.0001
Ø 25 mm



FLOWER TUBE 37
43.487.99.0001
Ø 25 mm



FLOWER TUBE 38
43.488.99.0001
Ø 25 mm



FLOWER TUBE 39
43.489.99.0001
Ø 25 mm



FLOWER TUBE 40
43.490.99.0001
Ø 25 mm



SWONFLAKES TUBES

43.435.99.0001

Ø 25 mm



STAR TUBE

43.436.99.0001

size: Ø 25 mm



FLOWER TUBE 41

43.491.99.0001

Ø 25 mm



FLOWER TUBE 42

43.492.99.0001

Ø 25 mm



FLOWER TUBE 43

43.493.99.0001

Ø 25 mm



FLOWER TUBE 44

43.494.99.0001

Ø 25 mm



FLOWER TUBE 45

43.495.99.0001

Ø 25 mm



FLOWER TUBE 46

43.496.99.0001

Ø 25 mm



FLOWER TUBE 47
43.497.99.0001
Ø 25 mm



FLOWER TUBE 48
43.498.99.0001
size: Ø 25 mm



FLOWER TUBE 49
43.499.99.0001
Ø 25 mm



FLOWER TUBE 50
43.650.99.0001
Ø 25 mm



FLOWER TUBE 51
43.651.99.0001
Ø 25 mm



FLOWER TUBE 52
43.652.99.0001
Ø 25 mm



FLOWER TUBE 53
43.653.99.0001
Ø 25 mm



FLOWER TUBE 54
43.654.99.0001
Ø 25 mm



MINI FLOWER TUBE 01
43.641.99.0001
Ø 18 mm



MINI FLOWER TUBE 02
43.642.99.0001
size: Ø 18 mm



MINI FLOWER TUBE 03
43.643.99.0001
Ø 18 mm



MINI FLOWER TUBE 04
43.644.99.0001
Ø 18 mm



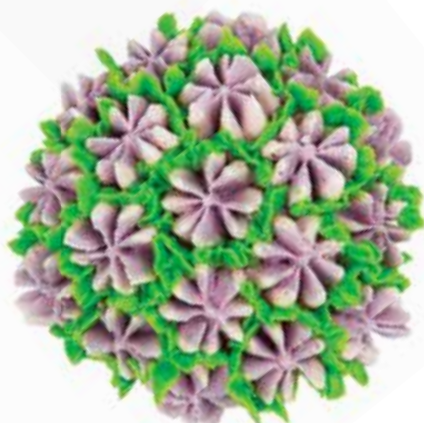
MINI FLOWER TUBE 05
43.645.99.0001
Ø 18 mm



MINI FLOWER TUBE 06
43.646.99.0001
Ø 18 mm



MINI FLOWER TUBE 07
43.647.99.0001
Ø 18 mm



MINI FLOWER TUBE 08
43.648.99.0001
Ø 18 mm



BALL TUBES REGULAR

43.615.99.0001

Ø 25 mm



BALL TUBES IRREGULAR

43.616.99.0001

size: Ø 25 mm



DECOR TUBE 07

43.607.99.0001

Ø 25mm



MINI DECOR TUBE 01

43.621.99.0001

Ø 18 mm



DECOR TUBE 01

43.601.99.0001

Ø 25mm



MINI DECOR TUBE 02

43.622.99.0001

Ø 18 mm



DECOR TUBE 05

43.605.99.0001

Ø 25mm



MINI DECOR TUBE 03

43.623.99.0001

Ø 18 mm



DECOR TUBE 06

43.606.99.0001

Ø 25mm



MINI DECOR TUBE 04

43.624.99.0001

Ø 18 mm



DECOR TUBE 09

43.609.99.0001

Ø 25mm



MINI DECOR TUBE 05

43.625.99.0001

Ø 18 mm



DECOR TUBE 04

43.604.99.0001

Ø 25mm



MINI DECOR TUBE 06

43.626.99.0001

Ø 18 mm



DECOR TUBE 10

43.610.99.0001

Ø 25mm



DECOR TUBE 11

43.611.99.0001

Ø 25mm



DECOR TUBE 02

43.602.99.0001

Ø 25mm



MINI DECOR TUBE 07

43.627.99.0001

Ø 18 mm



DECOR TUBE 03

43.603.99.0001

Ø 25mm

MINI DECOR TUBE 08

43.628.99.0001

Ø 18 mm

MINI DECOR TUBE 09

43.629.99.0001

Ø 18mm



MINI DECOR TUBE 10

43.630.99.0001

Ø 18 mm

MINI DECOR TUBE 11

43.631.99.0001

Ø 18 mm



MINI DECOR TUBE 12
43.632.99.0001
 Ø 18 mm



MINI DECOR TUBE 13
43.633.99.0001
 Ø 18 mm



MINI DECOR TUBE 14
43.634.99.0001
 Ø 18 mm

MINI DECOR TUBE 15
43.635.99.0001
 Ø 18 mm

FLOWER NAILS 01
43.461.99.0000
 Set 24 pz/pcs
 Ø 21 mm



FLOWER NAILS 02
43.462.99.0000
 Set 24 pz/pcs
 Ø 30 mm



FLOWER NAILS 03
43.463.99.0000
 Set 24 pz/pcs
 Ø 35 mm



FLOWER NAILS 04
43.4641.99.0000
 Set 24 pz/pcs
 Ø 35 mm



FLOWER NAILS 05
43.465.99.0000
 Set 24 pz/pcs
 Ø 40 mm



FLOWER NAILS 06
43.466.99.0000
 Set 24 pz/pcs
 Ø 35 mm



FLOWER NAILS 07
43.467.99.0000
 Set 24 pz/pcs
 Ø 20 mm



FLOWER NAILS 08
43.468.99.0000
 Set 24 pz/pcs
 Ø 45 mm



FLOWER NAILS 09
43.469.99.0000
 Set 24 pz/pcs
 Ø 33 mm



FLOWER NAILS 10
43.460.99.0000
 Set 24 pz/pcs
 Ø 45 mm



COLOR TWIST BIG

70.179.01.0096

Ø 25 mm



COLOR TWIST SMALL

70.178.01.0096

Ø 18 mm



**ADATTATORE PER
BOCCHETTE LARGE**

70.182.01.0096

Ø 3 mm



**ADATTATORE PER
BOCCHETTE MEDIUM**

70.181.01.0096

Ø 2,5 mm



**ADATTATORE PER
BOCCHETTE SMALL**

70.180.01.0096

Ø 1,5 mm



Utilizzo/Use:



LISTA PUNTE PER UTILIZZO ADATTATORI

Small	Medium	Big
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

LISTA PUNTE PER UTILIZZO COLOR TWIST

Small	Big
43.641.99.0001	43.421.99.0001
43.642.99.0001	43.422.99.0001
43.643.99.0001	43.423.99.0001
43.644.99.0001	43.424.99.0001
43.645.99.0001	43.425.99.0001
43.646.99.0001	43.426.99.0001
43.647.99.0001	43.427.99.0001
43.648.99.0001	43.428.99.0001
43.336.99.0000	43.429.99.0001
43.337.99.0000	43.430.99.0001
43.338.99.0000	43.431.99.0001
43.339.99.0000	43.432.99.0001
43.325.99.0000	43.433.99.0001
43.326.99.0000	43.434.99.0001
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
	43.491.99.0001
	43.492.99.0001
	43.493.99.0001
	43.494.99.0001
	43.495.99.0001
	43.496.99.0001
	43.497.99.0001
	43.498.99.0001
	43.499.99.0001
	43.450.99.0001
	43.451.99.0001
	43.452.99.0001
	43.453.99.0001
	43.454.99.0001

VASO SAC A POCHE

72.336.99.0098



Tables



PUNTE TUBES

Bocchette in acciaio inox di differenti misure vendibili in box oppure singolarmente.
Stainless steel tubes of different sizes available in box or single.

FORO STELLA FRANCESE 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

FORO STELLA CHIUSO 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

FORO STELLA / 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

FORO TONDO / 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

FORO A FIORE APERTO 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

BOCCHETTA DELIZIA 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

FORO A FIORE + FOGLIA 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

FORO A FIORE 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



Name	Item	size
BX1013	43.352.99.0000	Ø 13 h 43 mm



Name	Item	size
BX1303	43.367.99.0000	3 x 17 h 40 mm



Name	Item	size
BX1217	43.366.99.0000	3 x 17 h 40 mm



Name	Item	size
BX1405	43.368.99.0000	5 x 20 h 43 mm



Name	Item	size
BX1510	43.369.99.0000	10 x 22 h 52 mm



Name	Item	size
BX1713	43.371.99.0000	Ø 13 h 40 mm



Name	Item	size
BX1605	43.370.99.0000	8 x 5 h 52 mm



Name	Item	size
BX1820	43.372.99.0000	Ø 20 h 42 mm



Name	Item	size
BX2117	43.374.99.0000	Ø 17 h 45 mm



Name	Item	size
BX1906	43.373.99.0000	Ø 17 x 6 h 47 mm



Name	Item	size
BX2013	43.353.99.0000	Ø 13 h 42 mm



Name	Item	size
BX2219	43.375.99.0000	Ø 19 h 52 mm



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



Name	Item	size
BX3005	43.354.99.0000	Ø 5 h 50 mm



Name	Item	size
BX5017	43.356.99.0000	Ø 17 h 47 mm



Name	Item	size
BX6018	43.357.99.0000	Ø18 h 48 mm



Name	Item	size
BX4014	43.355.99.0000	Ø 14 h 50 mm



Name	Item	size
BX7020	43.358.99.0000	Ø 20 h 52 mm



Name	Item	size
BX8019	43.359.99.0000	Ø19 h 52 mm



Name	Item	size
BX9017	43.360.99.0000	3x 17 h 52 mm
BX9022	43.361.99.0000	3x 22 h 53 mm

PACKAGING X 1



BOCCHETTA DA IMBUTINO



Name	Item
BIM340	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

BRUSCHINO PULISCI BOCCHETTE



Name	Item
BRU	41.090.99.0000

**ESPOSITORE A MURO
WALL RACK**

BIANCO/WHITE
41.091.99.0000

INOX/ST STEEL
41.092.99.0000



BOCCHETTE INOX / STAINLESS STEEL TIPS

BS 10T
BOX 10 tonde/plain tubes
43.096.99.0000
KIT 10 pz/pcs
Ø 4 - 5 - 6 - 7 - 8 - 9 - 10 - 12 - 14 - 15 mm



BS 10S
BOX 10 stella/star tubes
43.097.99.0000
KIT 10 pz/pcs
Ø 4 - 5 - 6 - 7 - 8 - 9 - 10 - 12 - 14 - 15 mm



SCATOLA BOCCHETTE ACCIAIO/STAINLESS STEEL TUBES BOX

BOS26 - Set. 26 pz/pcs
40.805.99.0000



BOS36BIG - Set. 39 pz/pcs
40.454.99.0000



BOS52 - Set. 55 pz/pcs
40.716.00.0000



BOCCHETTE IN POLICARBONATO / POLYCARBONATE TIPS

Scatole di punte assortite in polycarbonato per pasticceria.
Assorted polycarbonate pastry tips boxes.

Punte assortite
BPC 24
set 24 pcs
73.106.99.0096



Punte pasticceria
BPC 6C
set 6 pcs
73.103.99.0096



Punte stella
BPC 6A
set 6 pcs
73.101.99.0096



Punte tonde + stella
BPC 12A
set 12 pcs
73.104.99.0096



Mixed pasticceria
BPC 12B
set 12 pcs
73.105.99.0096



Punte TONDE
BPC 6B
set 6 pcs
73.102.99.0096



RELIGIEUSE TUBES

RELIGIEUSE TUBE 01
OPEN
43.443.99.0001
30 mm



RELIGIEUSE TUBE 02
CLOSE
43.444.99.0001
30 mm



DECORATIVE PEN

72.342.86.0069

Size: 88 x 54,5 x 46 mm

volume: 55 - 60 ml

Penna decorativa, pratica per decorare dolci con cioccolato fuso, crema e preparazioni liquide. Dotata di un corpo in silicone, quattro beccucci decorativi ed un tappo, adatti a realizzare i dettagli più minuziosi. E' possibile smontare il corpo della penna e lavare il tutto in lavastoviglie. Prodotto in silicone di alta qualità 100% Made in Italy e plastica resistente.

The decorative pen is practical for the decorations of cakes with liquid chocolate, creams and liquid mixtures. It is composed by a silicone body, four decorative lips and a cap, suitable to realize the most precise details. The body can be removed and washed separately with the other components in the dishwasher. It is a product made with a high quality silicone, 100% Made in Italy, and with a resistant quality of plastic.



Ø 2,4 mm



5x1,5 mm



Ø 3 mm



Ø 1,2 mm



PUÒ ESSERE UTILIZZATO IN MICROONDE
CAN BE USED IN MICROWAVE



SPOON DECOR

70.131.99.0067

Set 2 pz/pcs

volume: 55 - 60 ml

In un piccolo recipiente, prelevare con Spoon Decor una piccola quantità di salsa e deporre la punta del cucchiaino verticalmente rispetto al vostro piatto, facendo scorrere la punta sulla porcellana. Potrete ottenere tratti pieni e delineati o sovrapporre tratti di colore e combinarli con punteggiature. Ideale per realizzare una decorazione o una firma con salse salate, succo di pomodoro, aceto balsamico, emulsioni di verdure o pesce, purea stesa, sugo di carne, salsa olandese, coulis di frutta, salsa al cioccolato, caramello, crema inglese...

In a small container, draw with Spoon Decor a small amount of sauce and lay the tip of the spoon vertically in relation to your dish, running the tip on the porcelain. You can obtain a solid and defined line. You can superimpose the lines of colour and mix lines with punctuation. Ideal for making a decoration or a signature with salted sauce, tomato sauce, aromatic vinegar, vegetable or fish mixture, stretched out purea, dutch sauce, fruit coulis, chocolate sauce, caramel, english cream...



23 cm



19 cm



SET 2 DECORATIVE SPOONS + CUP

70.131.98.0067

Set 3 pz/pcs

Kit composto da due cucchiaini decorativi e da un recipiente per realizzare decorazioni.

Kit composed by two decorative spoons and one cup for making decorations.



+



CUP FOR DECORATIVE SPOON

70.140.99.0067

Recipiente per salse dolci e salate, creme, cioccolato, dotato di beccuccio in silicone ideato per evitare sbavature in fase di utilizzo. La sua particolare forma conica lo rende ideale ad un utilizzo coordinato con Spoon Decor, che permette di realizzare impeccabili decorazioni al piatto.

Cup for sweet and savoury sauces, creams, chocolate, with a silicone nozzle designed to prevent smears during use. Its special conical shape makes it ideal for a coordinated use with Spoon Decor, which allows you to create impeccable decorations on the plate.



HOLLOW PLASTIC STAKES

Pioli cavi in plastica da inserire nelle torte a piani come sostegno.
Hollow plastic stakes to put in wedding cakes as support.

70.127.19.0061

Set 5 pz/pcs
size: 300 mm / Ø 15 mm

70.175.19.0061

Set 5 pz/pcs
size: 300 mm / Ø 12 mm

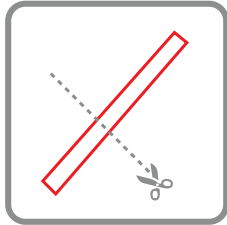
70.176.19.0061

Set 6 pz/pcs
300 mm / Ø 10 mm

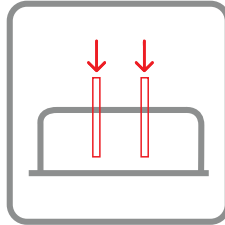
70.177.19.0061

Set 10 pz/pcs
300 mm / Ø 6 mm

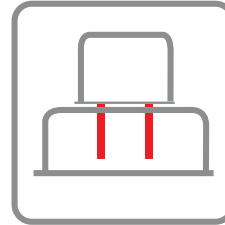
TAGLIA
CUT



INSERISCI
INSERT



ASSEMBLA
BUILD



EASY THERMO

70.125.99.0096

Ideale per misurare velocemente ed in modo preciso la temperatura interna degli alimenti, bevande e preparati. Fornito completo di cappuccio protettivo.

Perfect to measure quickly and precisely the internal temperature of foods, drinks and food preparations. It is provided with a protective cap.



SIFTER

70.025.00.0001

Size: Ø 110 h 130 mm

Spargifarina funzionale e facile da pulire facilita ogni tipo di preparazione di dolci. In Acciaio inox dotato di doppia elica, ideale per eliminare grumi di farina, cacao e zucchero facile da usare e lavare, ideale per mixare varie combinazioni di ingredienti.

Functional sifter easy to clean makes the preparation of cakes easier. Stainless steel sifter has a double propeller feature, ideal to eliminate lumps from cake, flour, cacao and sugar. Easy to use and easy to clean, ideal to use when mixing a lot of ingredients.



CAKE CUTTER

73.441.99.0001

Size: 300 mm

Utile per tagliare all'altezza desiderata le vostre torte e pan di spagna.
Useful to cut your cakes and sponge cakes at the desired height.



STAINLESS STEEL CAKE TRAY

70.132.99.0001

Size: 280 x 330 mm



COOLING GRID

Ideale per il raffreddamento di dolci o per il colaggio di creme o cioccolato.
Ideal as a support to cool cakes and to cover them with creams or chocolate.

WONDER COOLING GRID ROUND

73.442.99.0001

Size: Ø 300 mm



WONDER COOLING GRID SQUARE

43.447.99.0000

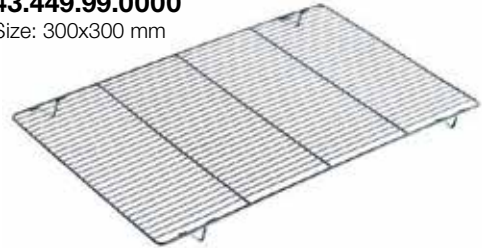
Size: 400x600 mm

43.448.99.0000

Size: 500x500 mm

43.449.99.0000

Size: 300x300 mm



PVC ROLL

Nastro in pvc antiaderente ideale per rivestire i contorni degli anelli per torte e per la lavorazione del cioccolato.

Non-stick PVC tape ideal to coat the edges of the rings for cakes and to make chocolate decorations.

73.471.86.0001

Size: 305 m x 25 mm

73.472.86.0001

Size: 305 m x 30 mm

73.473.86.0001

Size: 305 m x 35 mm

73.474.86.0001

Size: 305 m x 40 mm

73.475.86.0001

Size: 305 m x 45 mm

73.476.86.0001

Size: 305 m x 50 mm

73.477.86.0001

Size: 305 m x 55 mm

73.478.86.0001

Size: 305 m x 60 mm

PVC
ALIMENTARE
FOODGRADE
PVC

8
MICRON



OVEN PAPER

73.481.99.0001

Size: 600 x 400 mm - 500 fogli

73.482.99.0001

Size: 600 x 400 - 1000 fogli



PVC SHEET

73.479.86.0001

Size: 600 x 400 mm - 50 fogli



COOKIES PRESS

70.031.99.0069

Size: Ø 60 h 240 mm



FOOD BRUSH

KIT 1 PENNELLI ALIMENTARI PER DECORO

Set 3 pennelli, triangolare, piatta, lunga.

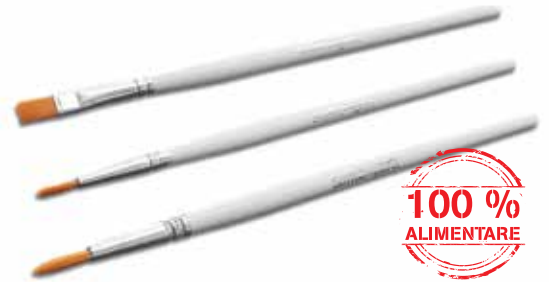
70.129.99.0001



KIT 2 PENNELLI ALIMENTARI PER DECORO

Set 3 pennelli, tonda ø 7 mm, tonda ø 10 mm, piatta.

70.130.99.0001



ACCESSORIES

THERMO CHOC

70.096.98.0062

320 x 70 mm



COCO CHOC

24.003.77.0065

Ø 185 h 65



ACC072 ZEUS GLOVE ROUND STITCH

285 x 168 h 20 mm

70.200.20.0001 black

70.200.55.0001 grey

Conforme alla normativa **CE**



ACC082 ZEUS PROFI GLOVE ROUND STITCH

385 x 168 h 20 mm

70.500.20.0001 black

70.500.55.0001 grey

Conforme alla normativa **CE**



ACC074 PRESI' TRIVET ROUND STITCH

175 x 175 mm

70.198.20.0001 black

70.198.55.0001 grey

Conforme alla normativa **CE**



ACC084 SOTTOPENTOLA POT HOLDER

250 x 250 mm

70.197.50.0001



ACC014 RULLO PER STRUDEL CUTTING ROLLERS

size: 60 mm

70.038.01.0001



ACC013 RULLO FORA PASTA ROLLER DOCKERS

size: 120 mm

70.037.01.0001



ACC012 RULLO PER LOSANGHE LATTICE CUTTING ROLLERS

size: 120 mm

70.036.01.0001



TAGLIAPASTA ESTENSIBILE

Rotelle in acciaio inox.

5 Lame:

43.451.99.0001 - Regular

43.452.99.0001 - Irregular

7 Lame:

43.453.99.0001 - Regular

43.454.99.0001 - Irregular

REGISTERED DESIGN

© 2012 - Silikomart all rights reserved



ACC030
CARAMELLATORE
volume: 20 ml
70.056.99.0001



ACC031
CARAMELLATORE
volume: 60 ml
70.058.99.0001



ACC005
MATTARELLO LEGNO
WOOD ROLLING PIN
size: Ø 80 h 300 mm
70.029.01.0001



UFO 21 x 31
21 x 31 cm
Trasparente/Transparent
72.213.86.0062



UFO 29 x 40
29 x 40 cm
Trasparente/Transparent
72.290.86.0062



UFO10
Ø 10,5 cm
☐ Trasparente/Transparent
72.100.86.0062



UFO15
Ø 15,5 cm
☐ Trasparente/Transparent
72.150.86.0062



UFO21
Ø 21,5 cm
☐ Trasparente/Transparent
72.210.86.0062



UFO25
Ø 25,5 cm
☐ Trasparente/Transparent
72.250.86.0062



UFO29
Ø 29,5 cm
☐ Trasparente/Transparent
72.290.86.0062



UFO 34
Ø 34,5 cm
☐ Trasparente/Transparent
72.340.86.0062



GRADUAL BOTTLES

Flaconi dosatori graduati in plastica trasparente con tappo. Perfetti per dosare le bagne in modo uniforme sul pan di spagna. Possono inoltre essere utilizzati con salse, cioccolato, coloranti liquidi per definire le decorazioni o anche per guarnire piatti da portata.

Transparent gradual bottles dispensers in plastic with a cap. Perfect for measuring uniformly the sauces on the sponge cake. It can also be used with sauces, chocolate, liquid colouring for retouching decorations or garnishing plates.

100 ml
70.136.99.0061

250 ml
70.137.99.0061

500 ml
70.138.99.0061

1000 ml
70.139.99.0061



SPC25 SILICONE SPOON
25 cm
70.104.87.0002

SPC36 SILICONE SPOON
36 cm
70.105.87.0002

SPC41 SILICONE SPOON
41 cm
70.106.87.0002



SPS25 SILICONE SPATULA
25 cm
70.101.87.0002

SPS36 SILICONE SPATULA
36 cm
70.102.87.0002

SPS41 SILICONE SPATULA
41 cm
70.103.87.0002

CAKE CARDBOARD DRUMS

Sottotorta quadrato in cartone rigido rivestito con foglio argentato per alimenti. Resistente e riutilizzabile, è perfetto per presentare le torte.
 Square cake cardboard drums covered with silver foil for food. Resistant and reusable, it is perfect for presenting your cakes.

Silver: **73.451.99.0001**
 Gold: **73.451.98.0001**
 Ø 20 cm

Silver: **73.454.99.0001**
 Gold: **73.454.98.0001**
 Ø 35 cm

Silver: **73.452.99.000**
 Gold: **73.452.98.0001**
 Ø 25 cm

Silver: **73.455.99.0001**
 Gold: **73.455.98.0001**
 Ø 40 cm

Silver: **73.453.99.0001**
 Gold: **73.453.98.0001**
 Ø 30 cm

Silver: **73.456.99.0001**
 Gold: **73.456.98.0001**
 Ø 45 cm



Silver: **73.461.99.0001**
 Gold: **73.461.98.0001**
 20 x 20 cm

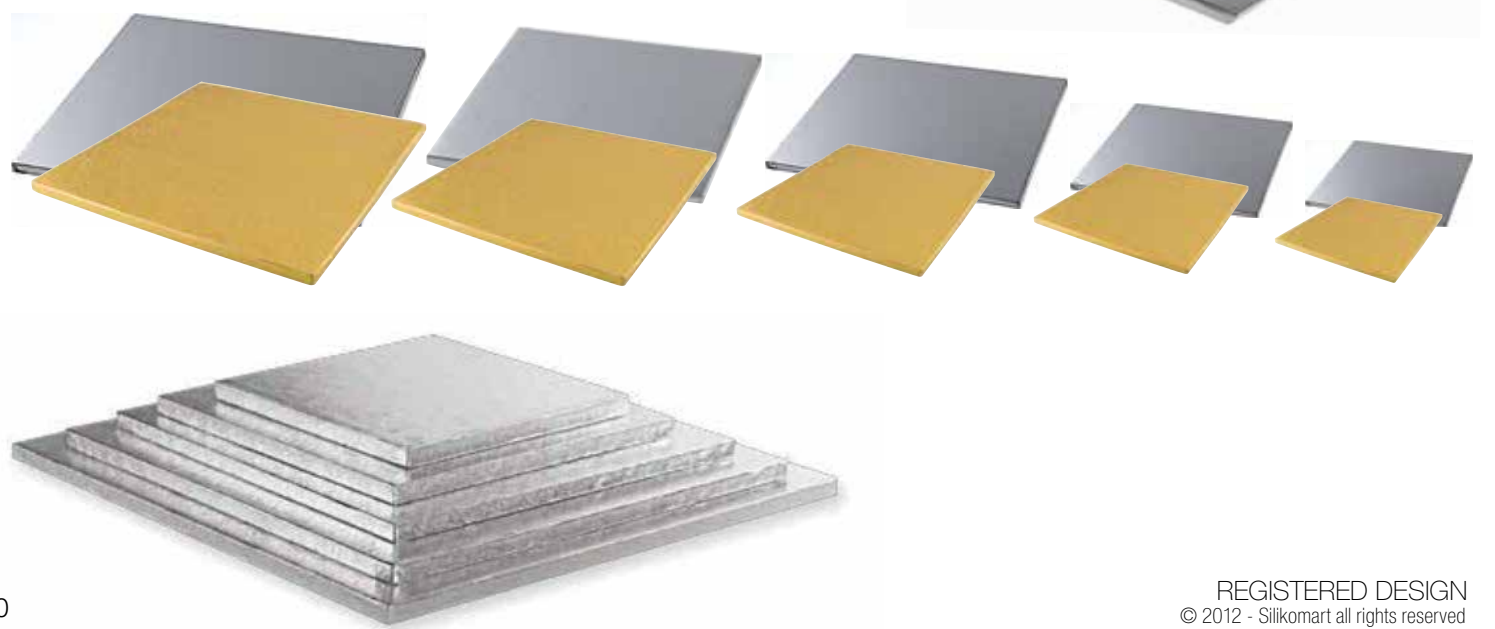
Silver: **73.464.99.0001**
 Gold: **73.464.98.0001**
 35 x 35 cm

Silver: **73.462.99.0001**
 Gold: **73.462.98.0001**
 25 x 25 cm

Silver: **73.465.99.0001**
 Gold: **73.465.98.0001**
 40 x 40 cm

Silver: **73.463.99.0001**
 Gold: **73.463.98.0001**
 30 x 30 cm

Silver: **73.466.99.0001**
 Gold: **73.466.98.0001**
 45 x 45 cm



FUNNEL CHOC

ACC086 FUNNEL CHOC

70.095.99.0065

Ø 130 x h 140 mm

Vol. 1 l + 3 punte/tubes

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.

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.



Ø4



Ø7



Ø10 mm



MADE OF
POLYCARBONATE

MAX TEMP
120°C



TREE CHOC

22.151.77.0065

Size: Ø 130 h 172,5 mm

Vol. 112x2 Tot. 224 ml

Set 2 pcs Base+piolo
stands + support pole 2 pcs

SET 2 PEZZI BASAMENTO + PIOLO

25.921.77.0098

stands + support pole 2 pcs

Ø 80 h 150 mm



18 cm



EGG CHOC

22.152.77.0065

Size: Ø 104 h 151 mm

Vol. 392 ml

Set 2 pcs Base+piolo

stands + support pole 2 pcs

SET 2 PEZZI BASAMENTO + PIOLO

25.921.77.0098

stands + support pole 2 pcs

Ø 80 h 150 mm



CHOCOLATE

SCG01 MONAMOUR

22.101.77.0065

30 x 22 h 25 mm

Vol. 15 x 10 ml Tot. 150 ml



SCG02 CUBO

22.102.77.0065

26 x 26 h 18 mm

Vol. 15 x 10 ml Tot. 150 ml



SCG03 IMPERIAL

22.103.77.0065

Ø 28 h 20 mm

Vol. 15 x 10 ml Tot. 150 ml



SCG04 VERTIGO

22.104.77.0065

Ø 28 h 20 mm

Vol. 15 x 10 ml Tot. 150 ml



SCG05 EASTER

22.105.77.0065

30 x 43 h 16 mm

Vol. 8 x 4 ml 8 x 4 ml,
4 x 6 ml Tot. 88 ml



SCG06 CHRISTMAS

22.106.77.0065

34 x 34 h 18,5 mm

Vol. 7 x 4 ml - 7 x 4 ml,
9 x 4 ml Tot. 92 ml



SCG07 PRALINE

22.107.77.0065

Ø 30 h 18,5 mm

Vol. 15 x 10 ml Tot. 150 ml



SCG08 FLEURY

22.108.77.0065

30 x 30 h 15,5 mm

Vol. 15 x 9 ml Tot. 135 ml



SCG09 JACK

22.109.77.0065

37 x 20 h 20 mm

Vol. 14 x 8 ml Tot. 112 ml



SCG10 NATURE

22.110.77.0065

51 x 23 h 14,5 mm

Vol. 2 x 10 - 2 x 10,5
2 x 13,5 - 2 x 10 ml Tot. 88 ml



SCG11 TABLETTE

22.111.77.0065

38 x 28 h 4,5 mm

Vol. 12 x 3,5 ml Tot. 42 ml



SCG12 MR. GINGER

22.112.77.0065

43 x 35 h 12 mm

Vol. 8 x 9 - 4 x 4 ml Tot. 88 ml



SCG13 ROSE

22.113.77.0065

Ø 28 h 18 mm

Vol. 15 x 7 ml Tot. 105 ml



SCG14 FASHION

22.114.77.0065

41 x 30 h 12 mm

Vol. 4 x 5 - 4 x 7 - 6 x 8 ml
Tot. 96 ml



SCG15 MOOD

22.115.77.0065

33 x 34 h 17 mm

Vol. 12 x 8 ml Tot. 96 ml



SCG16 DINO**22.116.77.0065**

40 x 33 h 16 mm

Vol. 12x8 ml Tot. 96 ml

**SCG017 TEATIME****22.117.77.0065**

43,6 x 29 h 15 mm

Vol. 2x7,5 - 2x6-2x5 - 2x5,5 - 2x10

2x7,5 ml Tot. 83 ml

**SCG018 ROBOCHOC****22.118.77.0065**

39,5 x 26,7 h 16 mm

Vol. 4x10,5 - 4x10

4x9 ml Tot. 118 ml

**SCG19 FANTASIA****22.119.77.0065**

Ø 28,5 h 15 mm

Vol. 15x6,5 ml Tot. 97,5 ml

**SCG20 KONO****22.120.77.0065**

Ø 26 h 28 mm

Vol. 15x7,5 ml Tot. 112,5 ml

**SCG21 MACARON****22.121.77.0065**

Ø 26 h 28 mm

Vol. 15x7,5 ml Tot. 112,5 ml

**SCG022 GOOD MORNING****22.122.77.0065**

39 x 24,5 h 13 mm

Vol. 6,9 ml Tot. 76,6 ml

**SCG023 CHOCO WINTER****22.123.77.0065**

size: 33 X 27 h 15 mm

volume: 116 ml

**SCG024 CHOCO SPRINGLIFE****22.124.77.0065**

size: 36x26 h 15 mm

volume: 111 ml

**SCG025 CHOCO BISCUIT****22.125.77.0065**

49 x 29 h 6,8 mm

Vol. Tot. 129 ml

**SCG026 CHOCO GUFU****22.126.77.0065**

34 x 30 h 15 mm

Vol. Tot. 112,5 ml

**SCG027 CHOCO ANGELS****22.127.77.0065**

35 x 30 h 16 mm

Vol. Tot. 111,4 ml

**SCG028 CHOCO SPOON****22.128.77.0065**

96 x 26 h 6 mm

Vol. 7 x 43 ml Tot. 301 ml

**SCG029 CHOCO BOTTON****22.129.77.0065**

30 x 30 h 6 mm

Vol. Tot. 50 ml

**SCG030 CHOCO EASTER FRIENDS****22.130.77.0065**

34 x 34 h 18 mm

Vol. Tot. 104 ml



SCG031 CHOCO BABY

22.131.77.0065

35 x 32 h 15 mm

Vol. 12 x 8 ml Tot. 96 ml



SCG032 CHOCO FRUITS

22.132.77.0065

35 x 25 h 15 mm

Vol. 15 x 6 ml Tot. 91 ml



SCG033 CHOCO KEYS

22.133.77.0065

34 x 84 h 14 mm

Vol. 8 x 8 ml Tot. 64 ml



SCG034 CHOCO GOAL

22.134.77.0065

Ø 27 h 13 mm

Vol. 18 x 5 ml Tot. 90 ml



SCG035 CHOCO PIGS

22.135.77.0065

26 x 27 h 15 mm

Vol. 15 x 6,5 ml Tot. 101 ml



SCG040 CHOCO FROZEN

22.140.77.0065

35 h 4 mm

Vol. Tot. 29 ml



COOKIE CHOC

CKC07-8-9-10-11 KIT COOKIE CHOC ABC

25.167.77.0065

SET COMPOSTO DA:

- Tagliapasta / Cutter

- 5 Placche in Silicone/5 Silicone moulds



Esempi di varie combinazioni / *Examples of combinations*



LUI E LEI
Italiano



I LOVE YOU
English



FEUILLE
Francais



DANKE
Deutschland



BESOS
España

CKC01 SNOWMAN

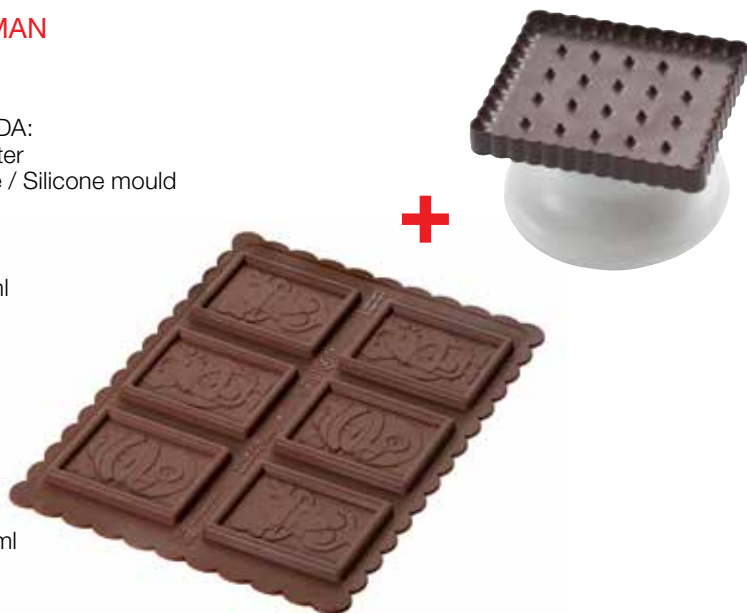
32.161.77.0165

SET COMPOSTO DA:

- Tagliapasta / Cutter
- Placca in Silicone / Silicone mould

65x55 h 5 mm
volume: tot. 16,5ml

47x57 h 4,5 mm
volume: tot. 33,2 ml



CKC02 COOKIE XMAS

32.162.77.0165

SET COMPOSTO DA:

- Tagliapasta / Cutter
- Placca in Silicone / Silicone mould

Ø 68 h 5 mm
volume: tot. 16,5 ml

Ø 57 h 4,5 mm
volume: tot. 34 ml



CKC03 COOKIE HEARTS

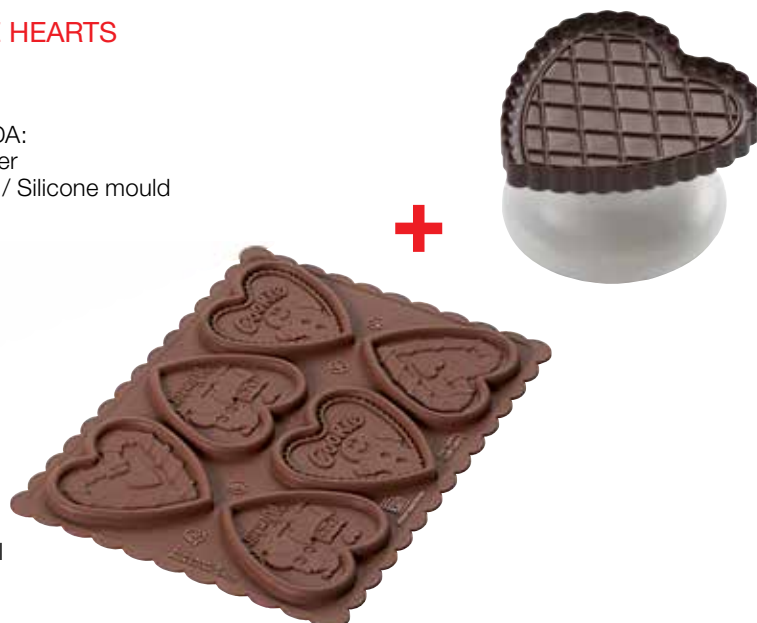
32.163.77.0165

SET COMPOSTO DA:

- Tagliapasta / Cutter
- Placca in Silicone / Silicone mould

73x72 h 5 mm
volume: tot. 17 ml

64x63 h 4,5 mm
volume: tot. 51,4 ml



CKC04 GNAM GNAM

32.164.77.0060

SET COMPOSTO DA:

- Tagliapasta / Cutter
- Placca in Silicone / Silicone mould

65x55 h 5 mm
volume: tot. 16,5ml



47x57 h 4,5 mm
volume: tot. 33,2 ml

CKC05 DOLCE VITA

32.165.77.0165

SET COMPOSTO DA:

- Tagliapasta / Cutter
- Placca in Silicone / Silicone mould

Ø 68 h 5 mm
Ø 2,67 h 0,19 inch



Ø 57 h 4,5 mm
volume: tot. 34 ml

CKC06 COOKIE LOVE

32.166.77.0060

SET COMPOSTO DA:

- Tagliapasta / Cutter
- Placca in Silicone / Silicone mould

73x72 h 5 mm
volume: tot. 17 ml



64x63 h 4,5 mm
volume: tot. 51,4 ml

CKC13 COOKIE COUNTRY

32.173.77.0060

SET COMPOSTO DA:
- Tagliapasta / Cutter
- Placca in Silicone / Silicone mould

65x55 h 5 mm
volume: tot. 16,5ml



47x57 h 4,5 mm
volume: tot. 33,2 ml



CKC14 COOKIE EASTER

32.174.77.0060

SET COMPOSTO DA:
- Tagliapasta / Cutter
- Placca in Silicone / Silicone mould

Ø 68 h 5 mm
volume: tot. 16,5 ml



Ø 57 h 4,5 mm
volume: tot. 34 ml



CKC15 COOKIE LOVELY EASTER

32.175.77.0060

SET COMPOSTO DA:
- Tagliapasta / Cutter
- Placca in Silicone / Silicone mould

73x72 h 5 mm
volume: tot. 17 ml



64x63 h 4,5 mm
volume: tot. 51,4 ml



HALLOWEEN

CKC12 COOKIE MONSTER

32.172.77.0060

SET COMPOSTO DA:

- Tagliapasta / Cutter
- Placca in Silicone / Silicone mould

73x72 h 5 mm

volume: tot. 17 ml



COOKIE STAMP

COOKIE STAMP

25.440.39.0065

Size: Ø 73 mm



XMAS STAMP

25.441.39.0069

Size: Ø 73 mm



Utilizzo / Use:



- Stendere la pasta frolla con un mattarello
- *Stretch out the pastry with a rolling pin*



- Imprimere la frolla con i timbri
- *Stamp the pastry with the stamps*



- Imprimere la frolla con i timbri
- *Stamp the pastry with the stamps*



- Coppare la frolla con il tagliapasta
- *Cut the pastry with the cutter*



- Togliere la frolla in eccesso e infornare
- *Remove the pastry in excess and bake*

Alimentari

Food grade



SUGAR PASTE

Pasta di zucchero ideale per rivestire le torte e per decorare cupcakes e biscotti.

Estremamente elastica e malleabile, Sugar Paste è un prodotto di prima qualità, che consente di personalizzare la copertura delle vostre torte, garantendo risultati professionali e dall'alto livello estetico. È un prodotto senza grassi idrogenati.

Sugarpaste ideal to cover cakes and to decorate cupcakes and cookies.

Extremely flexible and malleable, Sugar Paste is a product of the highest quality, which allows you to customize the cover of your cakes, ensuring professional and fine results. It is a product without hydrogenated fats.

SUGAR PASTE BIANCO/WHITE

99.009.01.0001

peso/weight: 600 gr

pcs/ display: 4



SUGAR PASTE FLAVOURED

Cioccolato/Chocolate

99.035.04.0001

Nocciola/ Huzelnut

99.035.03.0001

Limone/lemon

99.035.02.0001

Vaniglia/vanilla

99.035.01.0001

SUGAR PASTE

peso/weight: 300 gr - 10.58 oz

pcs/ display: 6

Arancio/Orange

99.009.02.0001



Azzurro/Light blue

99.009.03.0001



Giallo/Yellow

99.009.04.0001



Nero/Black

99.009.05.0001



Rosa/Pink

99.009.06.0001



Rosso/Red

99.009.07.0001

Verde/Green

99.009.08.0001



Viola/Violet

99.009.09.0001



Pelle/Skin

99.009.11.0001



Celeste/Sky

99.009.13.0001



Fucsia/Fuchsia

99.009.12.0001



È UN PRODOTTO SENZA GRASSI IDROGENATI.

IT IS A PRODUCT WITHOUT HYDROGENATED FATS.

CHOCO PASTE

Pasta modellabile al gusto di cacao ideale per decorare dolci, cupcakes e biscotti e per realizzare soggetti 3D.

Cocoa flavoured modeling paste ideal for cakes, cupcakes and cookies decoration or to create 3D subjects.

pcs for display: 6

size: 300 gr

Bianco/White

99.012.01.0001



MARZAPANE

Pasta di mandorle colorata per decorazioni. Ideale per decorare dolci, cupcakes e biscotti e per realizzare soggetti 3D.

Coloured almond paste for decorations. Perfect to decorate cakes, cupcakes, cookies and to create 3D subjects.

pcs for display: 6

size: 250 gr

Bianco/White

99.024.01.0001



Rosa/Pink

99.024.07.0001



Verde/Green

99.024.08.0001



ROYAL ICING

Preparato in polvere per glassa. Royal Icing è un prodotto altamente elastico e resistente, ideale per dare un tocco di raffinata eleganza alle vostre torte. Royal Icing consente di realizzare finissimi filamenti con cui decorare le vostre preparazioni. Royal Icing è un prodotto con proteine e coloranti naturali.

Royal icing powder mix. Royal Icing is a highly elastic and resistant product, ideal to give a touch of refined elegance to your cakes. Royal Icing allows you to make fine strands to decorate your preparations. Royal Icing is a product with natural proteins and colourings.

pcs for display: 3

size: 500 gr

Bianco/White

99.013.01.0062



MACARON MIX

Preparato in polvere per macarons. Il preparato in polvere Macarons Mix consente di realizzare con facilità i più celebri dolcetti francesi. Realizzato con proteine e coloranti naturali e con mandorle italiane di alta qualità, questo prodotto assicura risultati professionali in pochi e semplici gesti.

Macarons powder mix. The powder product Macarons Mix allows you to easily realize the most famous French pastries. Made with natural colourings and natural proteins and with high quality Italian almonds, this product ensures professional results in just a few simple gestures.

pcs for display: 3

size: 500 gr - 17.63 oz

Bianco/White

99.014.01.0062



ADDITIVI

AGAR AGAR - 40 g 
73.106.99.0001

GELIFICANTE VEGETALE PER ALIMENTI.

Addensante e stabilizzante insapore utilizzato come sostituto alla colla di pesce nella preparazione di gelatine di frutta, caramelle gommo-se, marmellate, budini, bavaresi e nel cake design. Modo d'uso: per addensare 250 ml di liquido aggiungere 1 o 2 g di polvere di agar agar a seconda della consistenza che si desidera ottenere. Si versa direttamente su liquido caldo e si cuoce per almeno 3 minuti. Si lascia poi solidificare a temperatura ambiente.

VEGETABLE FOOD GELLING AGENT.

Tasteless thickener and stabiliser used as a replacement for fish gelatine for the preparation of fruit jellies, gumdrops, jams, puddings, Bavarian creams and for cake design. Instructions: to thicken 250 ml of liquid add 1 or 2 g agar agar powder depending on the required texture. Directly pour in warm liquid and cook not less than 3 minutes. Then let to solidify at room temperature.

CMC - 40 g 
73.101.99.0001

COLLA EDIBILE PER ALIMENTI/ADDENSANTE ALIMENTARE.

Perfetto per incollare le decorazioni di pasta di zucchero ai dolci. Utilizzo: diluire in acqua per far aderire la pasta di zucchero a biscotti o altre preparazioni. Si aggiunge in polvere alla pasta di zucchero per creare personaggi e oggetti in 3D. Perfetto per realizzare fiori in pasta di zucchero.

EDIBLE GLUE FOR FOOD/ FOOD THICKENER.

It is perfect to glue the sugar paste decorations to the cakes. Employment: dilute it into the water to make the sugar paste adhere to the cookies or to other bakings. Add the powder to the sugar paste to create 3D characters or objects. It is perfect to realize sugar paste flowers.

GOMMA ARABICA - ARABIC GUM - 40 g 
73.103.99.0001

COLLA EDIBILE PER ALIMENTI/ADDENSANTE ALIMENTARE.

Usato sia con prodotti caldi che con prodotti freddi. Di origine naturale impedisce la cristallizzazione degli zuccheri. Non addensa in presenza di alcool e grassi. Ottimo per la realizzazione di caramelle.

THICKENER AND STABILIZER/ EMULSIFIER.

It is used with warm and cold products. Of vegetable origin, it prevents sugars from crystallizing. It does not thicken in the presence of alcohol and fats. It is perfect to realize candies.

GOMMA ADRAGANTE - TRAGACANTH GUM - 40 g 
73.102.99.0001

Addensante alimentare usato per regolare la consistenza e l'elasticità di sciroppi, paste modellabili e caramelle gommo-se.

Modo d'uso: per ottenere la gum paste, ideale per realizzare fiori e personaggi 3D, aggiungere a 500 g di pasta di zucchero 4 g di gomma adragante quindi impastare bene, lavorando a mano fino al completo assorbimento. Lasciare riposare la pasta addizionata con la gomma adragante per 10/12 ore avvolta con pellicola trasparente.

Food thickener used to adjust consistency and elasticity of syrups, modeling pastes and gumdrops.

Instructions: in order to obtain gum paste, perfect to make flowers and 3D characters, add 4 g of tragacanth gum to 500 g of sugar paste and knead until completely absorbed. Leave the final dough to stand for 10/12 hours wrapped in transparent film.

SUGAR

GLUCOSIO - GLUCOSE - 230 g 
73.104.99.0001

Adatto per essere sostituito o aggiunto allo zucchero nella preparazione di dolci, gelée, pasta di zucchero, cioccolato plastico e zucchero fondente. A differenza dello zucchero non cristallizza donando elasticità agli impasti.

Suitable as a substitute or in addition to sugar for the preparation of cakes, jellies, sugar paste, chocolate paste and fondant.

Unlike sugar it does not crystallize, conferring elasticity to pastes.

ISOMALTO - ISOMALT - 500 g 
73.105.99.0001

Ideale per realizzare decorazioni o sculture in zucchero. Consigli d'uso sciogliere l'isomalto lentamente dentro una pentola, temperatura ideale 150°C. Attenzione la massa diventerà bollente. Una volta sciolto versarlo con attenzione nelle forme. Dopo essersi raffreddato si solidificherà. Si può colorare facilmente con i coloranti alimentari.

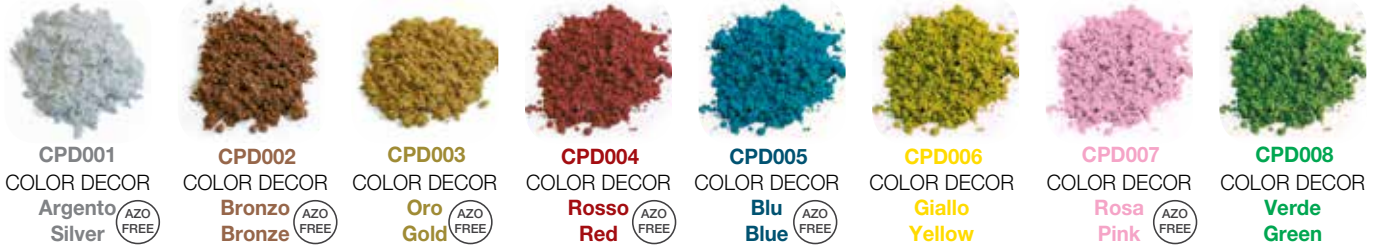
Perfect for decorations or sugar sculptures. Use suggestions: slowly melt the isomalt into a pan, the ideal temperature is 302°F. Be carefull, the mass will become very hot. Once melted, carefully pour it into the shapes. When cold, it will firm up.

It can easily be coloured with food colourings

FOODGRADE POWDERED

COLORANTI PERLATI - PEARLED COLOURS

Colorante in polvere per la decorazione superficiale di cioccolato, dei prodotti a base di zucchero, della pasta di mandorle e della gelatina neutra a freddo.
Powdered colouring for decorate chocolate, sugar products, almond-paste and cold neutral jelly.



5GR	CPD001	73.261.99.0096
	CPD002	73.262.99.0096
	CPD003	73.263.99.0096
	CPD004	73.264.99.0096
	CPD005	73.265.99.0096
0.16OZ	CPD006	73.266.99.0096
	CPD007	73.267.99.0096
	CPD008	73.268.99.0096

25GR	CPD001	73.161.99.0001
	CPD002	73.162.99.0001
	CPD003	73.163.99.0001
	CPD004	73.164.99.0001
	CPD005	73.165.99.0001
0.84OZ	CPD006	73.166.99.0001
	CPD007	73.167.99.0001
	CPD008	73.168.99.0001

COLORANTI LIPOSOLUBILI - LIPOSOLUBLE COLOURS

Colorante in polvere tinte pastello per la colorazione di masse grasse.
Pastel powdered colouring for oily masses.



5GR	CLD001	73.271.99.0096
	CLD002	73.272.99.0096
	CLD003	73.273.99.0096
	CLD004	73.274.99.0096
	CLD005	73.275.99.0096
0.16OZ	CLD006	73.276.99.0096
	CLD007	73.277.99.0096
	CLD008	73.278.99.0096

50g	CLD005	73.175.99.0001
1.69oz		

25GR	CLD001	73.171.99.0001
	CLD002	73.172.99.0001
	CLD003	73.173.99.0001
	CLD004	73.174.99.0001
	CLD006	73.176.99.0001
0.84OZ	CLD007	73.177.99.0001
	CLD008	73.178.99.0001

COLORANTI IDROSOLUBILI - WATER-SOLUBLE

Coloranti alimentari idrosolubili in polvere: miscelati con alcool o acqua sono perfetti per la decorazione di tutti i tipi di massa.
Water-soluble powdered food colouring: mixed with alcohol or water are perfect for decorating and colouring every type of product.



5GR	CID001	73.281.99.0096
	CID002	73.282.99.0096
	CID003	73.283.99.0096
	CID004	73.284.99.0096
	CID005	73.285.99.0096
0.16OZ	CID006	73.286.99.0096

25GR	CID001	73.181.99.0001
	CID002	73.182.99.0001
	CID003	73.183.99.0001
	CID004	73.184.99.0001
	CID005	73.185.99.0001
0.84OZ	CID006	73.186.99.0001

(*) I colori indicati non si riferiscono al risultato ottenuto dopo aver miscelato il prodotto con alcool o acqua.

(*) Colours don't refer to the result obtained after mixing the product with alcohol or water.

TRICOT MIX

Preparato in polvere per realizzare merletti di zucchero. Tricot Mix è un prodotto in polvere che consente di realizzare delicati e finissimi merletti in zucchero con i tappetini Tricot Decor da applicare alle vostre torte. Realizzato con coloranti naturali e senza grassi idrogenati.

Powder mix for making sugar laces. Tricot Mix is a powder product that allows you to create delicate and fine sugar laces with the Tricot Decor mats to decorate your cakes. Made with natural colourings and without hydrogenated fats.



☐ 99.016.01.0062



pcs for display: 3
300 gr



READY LACE

PREPARATO IN GEL PRONTO ALL'USO SENZA GLUTINE PER REALIZZARE MERLETTI

Modalità di preparazione: Spalmare con l'aiuto di una spatola il composto sul tappetino in silicone. Cuocere in forno a 50°C per 30 minuti. Lasciar raffreddare e sfornare.

GLUTEN FREE GEL MIX READY TO USE FOR MAKING BASE LACES

Method of preparation: Spread with the help of a spatula the mixture on a silicone mat. Bake it in the oven at 50°C/ 122°F for 30 minutes. Let it cool down and unmould.

☐ Bianco/White
99.034.01.0001

■ Argento/Silver
99.034.02.0001

■ Bianco Perlato/White pearl
99.034.03.0001

■ Nero/Black
99.034.04.0001

■ Oro/Gold
99.034.05.0001



140 gr



MIRROR GLAZE

Speciale gelatina per realizzare meravigliose glasse a specchio. Disponibile nella versione trasparente (WONDER GLAZE) e brillante (WONDER SPARKLE GLAZE), si può colorare a piacere con i coloranti in polvere idrosolubili o in gel. La confezione da 250 g è indicata per ricoprire una torta di diametro 30 cm e alta 5 cm.

Special gelatine to make perfect mirror glazes. Available in transparent (WONDER GLAZE) and sparkle (WONDER SPARKLE GLAZE) versions, they can be coloured with water-soluble or gel colours for flawless results! The package for 250 g is suitable to cover a cake with a diameter of 30 cm and 5 cm high.

MIRROR GLAZE

volume: 250 g / 7.60 oz

GLAZE

73.107.00.0001
volume: 225 g / 7.60 oz

SPARKLE GLAZE

73.107.01.0001
volume: 250 g / 7.60 oz

SWEET GLAZE

73.108.02.0001
volume: 250 g / 7.60 oz



- Marrone/Chocolate
73.107.03.0001
- Oro/Gold
73.107.04.0001
- Rosso/Red
73.107.05.0001
- ☐ Bianco/White
73.107.02.0001





Mirror Glaze



Sparkle Glaze



MELTS

250 g

Pepite per coperture e decorazioni.
Nuggets for frostings and decorations.

01 BIANCO - WHITE
73.245.01.0062

02 GIALLO - YELLOW
73.245.02.0062

03 ROSA - PINK
73.245.03.0062

04 ROSSO - RED
73.245.04.0062



AZO FREE



AZO FREE



AZO FREE



AZO FREE



MINI PEARLS

80 g

Perline allo zucchero ideali per decorare torte, biscotti, cupcakes e cake pops. Ø 1,5 mm

Mini sugar pearls perfect to decorate cakes, cookies, cupcakes and cake pops.

MWP01
Argento - Silver
73.250.01.0001



AZO FREE

MWP02
Arancio - Orange
73.250.02.0001



MWP03
Bianco - white
73.250.03.0001



AZO FREE

MWP04
Azzurro - Blue
73.250.04.0001



AZO FREE

MWP05
Bronzo - Bronze
73.250.05.0001



AZO FREE

MWP06
Giallo - Yellow
73.250.06.0001



AZO FREE

MWP07
Oro - Gold
73.250.07.0001



AZO FREE

MWP08
Rosa - Pink
73.250.08.0001



AZO FREE

MWP09
Rosso - Red
73.250.09.0001



MWP10
Verde - Green
73.250.10.0001



AZO FREE

MWP11
Viole - Violet
73.250.11.0001



AZO FREE

MINI PEARLS MIX

80 g

MINI WONDER PEARLS MIX
Multicolour
73.250.00.0001



WONDER SPRINKLES MIX
Multicolour
73.247.00.0001



WONDER PEARL

50 g

Perle allo zucchero ideali per decorare torte, biscotti e cupcakes.
ø 4 mm

Sugar pearls perfect to decorate cakes, cookies and cupcakes.

WP01
Argento - Silver
73.231.99.0001



AZO FREE

WP02
Oro - Gold
73.232.99.0001



AZO FREE

RAINBOW CAKE

6 Preparati in polvere per rainbow cake.

6 powder preparations for rainbow cake.

99.025.99.0065
peso/weight: 100gx6

AZO FREE



WONDER SOFT PEARL

60 g

Morbide perle allo zucchero ideali per decorare torte, biscotti e cupcakes. Ø 4 mm.

Soft sugar pearls perfect to decorate cakes, cookies and cupcakes.

WSP01
Bianco - White
73.252.01.0001



WSP02
Azzurro - LightBlue
73.252.02.0001



WSP03
Rosa - Pink
73.252.03.0001



WONDER SUGAR

100 g

Glitter di zucchero colorati per decorare e personalizzare dolci, gelati, cioccolato e prodotti di pasticceria.

Glitter coloured sugar crystals to decorate and customize cakes, ice creams, chocolate and confectionery products.



Arancio/Orange
73.211.99.0001



Argento/Silver
73.212.99.0001



Azzurro/Blue
73.213.99.0001



Bianco/White
73.214.99.0001



Bronzo/Bronze
73.210.99.0001



Oro/Gold
73.215.99.0001



Rosa/Pink
73.216.99.0001



Rosso/Red
73.217.99.0001



Verde/Green
73.218.99.0001



Giallo/Yellow
73.219.99.0001

WONDER SUGARS

Soggetti di zucchero ideali per decorare e personalizzare dolci, gelati, cioccolato e prodotti di pasticceria.

Sugar subjects ideal to decorate and customize cakes, ice creams, chocolate and confectionery products.

MAGIC HEART
ROSA/PINK
73.254.02.0001



MAGIC HEART
BLU/BLUE
73.254.03.0001



HEARTS
73.253.01.0001



MINI HEARTS
73.253.02.0001



MAGIC STARS
73.254.01.0001



SNOWFLAKES
73.253.03.0001



WONDER MALLOW

Mini marshmallow colorati. Ø 7 h 9 mm.
50 g - Mini coloured marshmallows.

MINI WONDER MALLOWS
73.251.01.0001



AZO FREE

WONDER MALLOWS
73.251.02.0001



AZO FREE

CANDY

CANDY 01
CANDY LOVE
73.201.99.0001
112 gr



AZO FREE

CANDY 05
CANDY SPRINKLES
73.205.99.0001
177 gr



AZO FREE

GEL FOOD COLOURING

15 gr

Coloranti alimentari in gel, perfetti per donare colori brillanti a pasta di zucchero, pasta di mandorle, marshmallow fondant, pasta di gomma, ecc.
Gel food colouring, perfect to give a sparkling colour to sugar paste, almond paste, MMF (marshmallow fondant), gum paste, etc.

- Arancio/Orange
73.121.99.0003
- Azzurro/Blue
73.122.99.0003 AZO FREE
- Giallo/Yellow
73.123.99.0003
- Nero/Black
73.124.99.0003 AZO FREE

- Rosa/Pink
73.125.99.0003
- Rosso/Red
73.126.99.0003
- Verde/Green
73.127.99.0003
- Viola/Purple
73.128.99.0003



FOOD SAFE MARKERS

WONDER PEN PRO

Pennarelli Bi-punta colorati alimentari
Food writer color pens double sided

0,5 mm **2,5 mm**



0.01 mm **0.09 mm**

- Argento/Silver
73.111.99.0001
- Giallo/Yellow
73.113.99.0001
- Marrone/Brown
73.114.99.0001
- Nero/Black
73.115.99.0001
- Oro/Gold
73.116.99.0001
- Rosso/Red
73.118.99.0001



WONDER BRUSH

Pennarello alimentare con punta a pennello per la decorazione di alimenti.
A food safe marker with a brush tip for food decoration.

- Oro/Gold
73.195.99.0001 AZO FREE
- Rosso/Red
73.197.99.0001
- Fucsia/Fuxia
73.194.99.0001



DECORATIVE PENS

Pennarelli colorati alimentari
Food writer color pens
99.011.99.0001



WONDER GEL

25 gr

Tubetto in gel alimentare / Foodgrade gel



Display: **64.369.00.0064**

Display 32 pz/pcs

- | | | |
|---|--|--|
| <input type="checkbox"/> Bianco/White
73.131.99.0001 | | <input type="checkbox"/> Rosa/Pink
73.135.99.0001 |
| <input checked="" type="checkbox"/> Azzurro/Blue
73.132.99.0001 | | <input type="checkbox"/> Rosso/Red
73.136.99.0001 |
| <input type="checkbox"/> Giallo/Yellow
73.133.99.0001 | | <input type="checkbox"/> Verde/Green
73.137.99.0001 |
| <input type="checkbox"/> Nero/Black
73.134.99.0061 | | <input type="checkbox"/> Viola/Purple
73.138.99.0061 |

WAFER PAPER

Decorazioni in cialda ideali per dolci e cupcakes.

Wafer paper decorations perfect for cakes and cupcakes.

FLOWERS

VERDE/GREEN

73.295.03.0001

50
pcs

AZO
FREE



FLOWERS

ROSA/PINK

73.293.02.0001

6
pcs



AZZURRO/LIGHT BLUE

73.293.01.0001

AZO
FREE

6
pcs



ROSES

ROSA/PINK

73.292.02.0001

8
pcs



DAISY

ROSA/PINK

73.294.02.0001

10
pcs



AZZURRO/LIGHT BLUE

73.292.01.0001

8
pcs

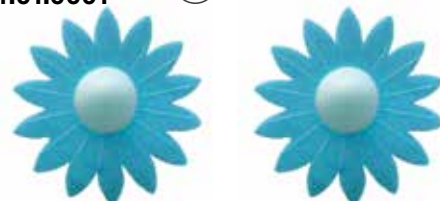


AZZURRO/LIGHT BLUE

73.294.01.0001

AZO
FREE

10
pcs



FOOD COLOURING SPRAY

BRILL DECOR

400 ml

Trasparente - Spray alimentare per lucidare e proteggere le tue creazioni.
Transparent - Food spray for protect and gloss your creations.

73.143.99.0001



COOLER DECOR

400 ml

Trasparente - Raffreddante rapido per cioccolato e zucchero.
Transparent - Rapid cooling for chocolate and sugar.

73.145.99.0001



NO-STICK DECOR

500 ml

Trasparente - Staccante alimentare per teglie, stampi, forme.
Transparent - Non-stick spray for oven ware, pans and moulds.

73.144.99.0001



25 - 30 cm



SPRAY

50 ml

Coloranti alimentari spray, per decorare e colorare pasta di zucchero, cioccolato plastico, torte, biscotti, ecc.
Food colouring spray, to decorate and colour sugar paste, chocolate paste, cakes, biscuits, etc.



Argento/Silver
73.146.99.0001
Oro/Gold
73.148.99.0001

GLITTER DUST

10 ml

Colorante alimentare perlescente in polvere con pompetta ad aria, ideale per decorazioni.
Pearlescent food colouring powder with air pump, ideal to decorate.



Argento/Silver
73.361.99.0001
Oro/Gold
73.363.99.0001
Rosso/Red
73.364.99.0001
Blu/Blue
73.365.99.0001
Giallo/Yellow
73.366.99.0001
Rosa/Pink
73.367.99.0001
Verde/Green
73.368.99.0001



VELVET

Indicato per semifreddi, mousse, gelati e torte gelato. Si consiglia di utilizzare su superfici congelate. Modalità d'uso: agitare bene prima dell'uso. Spruzzare il prodotto sulla superficie congelata che si vuole trattare da una distanza di circa 25/30 cm.

Recommended for semifreddi, mousse, ice creams and ice cream cakes. Use recommended on frozen surfaces. Instructions: shake well before using. Spray the product on the surface to be treated from a distance of about 25/30 cm - 9,84/11,81".

- Bianco/White
400 ml: 73.142.01.0001
150 ml: 73.141.01.0001
- Giallo/Yellow
400 ml: 73.142.02.0001
150 ml: 73.141.02.0001
- Marrone/Chocolate
400 ml: 73.142.03.0001
150 gr: 73.141.03.0001
- Rosa/Pink
400 ml: 73.142.04.0001
150 ml: 73.141.04.0001
- Rosso/Red
400 ml: 73.142.05.0001
150 ml: 73.141.05.0001
- Verde/Green
400 ml: 73.142.06.0001
150 ml: 73.141.06.0001
- Nero/Black
400 ml: 73.142.07.0001
150 ml: 73.141.07.0001
- Oro/Gold
400 ml: 73.142.08.0001
150 ml: 73.141.08.0001
- Azzuro/Blue
400 ml: 73.142.09.0001
150 ml: 73.141.09.0001



PASTEL SPRAY

150 ml

Spray color pastello per preparazioni a base di cioccolato e zucchero. Agitare prima dell'uso e spruzzare da una distanza di 25/30 cm.

Pastel colour spray for chocolate and sugar preparations. Shake well before use and spray from a distance of 25/30 cm.



Bianco/White
73.140.01.0001
Giallo/Yellow
73.140.02.0001
Marrone/Chocolate
73.140.03.0001
Rosa/Pink
73.140.04.0001
Rosso/Red
73.140.05.0001
Verde/Green
73.140.06.0001
Azzurro/Blue
73.140.07.0001

FLAVOURS

AZO
FREE

80 g

Ideali per aromatizzare crema al burro, panna cotta, bagna, preparazioni e farciture varie.
iches Ideal for flavouring butter cream, panna cotta, liquid mixtures, preparations and fillings.



CAFFÈ - COFFEE
73.246.13.0001



*Coffee
Caffè*



CARAMELLO - CAMEL
73.246.12.0001



*Caramel
Caramello*



CIAMBELLA - DONUTS
73.246.10.0001



*Donuts
Ciambella*



CILIEGIA - CHERRY
73.246.03.0001



*Cherry
Ciliegia*



**CIOCCOLATO BIANCO
WHITE CHOCOLATE**
73.246.07.0001



*Chocolate
Cioccolato*



**FRUTTI DI BOSCO - SOFT
FRUITS**
73.246.14.0001



*Soft fruit
Frutti di bosca*



FRAGOLA - STRAWBERRY
73.246.04.0001



*Strawberry
Fragola*



LAMPONE - RASPBERRY
73.246.05.0001



*Raspberry
Lampone*



PISTACCHIO - PISTACHIO
73.246.16.0001



*Pistacchio
Pistachio*



LIMONE - LEMON
73.246.09.0001



*Lemon
Limone*



MENTA - MINT
73.246.06.0001



*Mint
Menta*



**FRUTTO DELLA PASSIONE
PASSION FRUIT**
73.246.02.0001



*Passion fruit
Frutto
della passione*



PESCA - PEACH
73.246.01.0001



*Peach
Pesca*



TIRAMISÙ
73.246.11.0001



Tiramisù



VANIGLIA - VANILLA
73.246.15.0001



*Vanilla
Vaniglia*



BOOKS



SILIKOMART BOOKS



CHOUX – Eclair, Paris-Brest, Bigné e Religieuse dolci e salati
Luca Montersino
61.048.00.0061



Mignon salati
Appetizer e sfiziosità per il buffet
Diego Crosara
61.047.00.0061



Le stagioni del Cioccolato
Davide Comaschi
61.049.00.0061



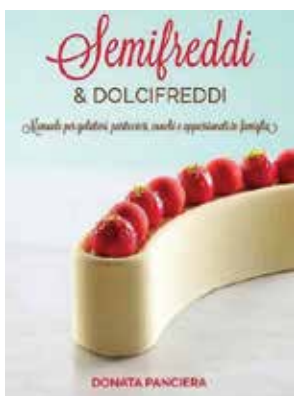
Finger Food
Silikomart
61.040.00.0061



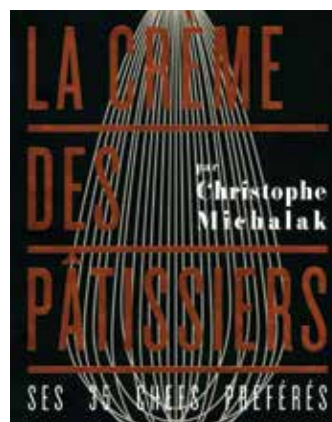
Cuore, Mani, Ali. Come si diventa
Campione del Mondo di Pasticceria
61.050.00.0061



I miei dolci italiani
Roberto Rinaldini
61.051.00.0061



I miei dolci italiani
Donata Panciera
61.052.00.0061



Le Crème des patisseries
Christophe Michalak
61.054.00.0061

Sugarflex Gold

Una linea al servizio del professionista per realizzare decorazioni e sculture di grande effetto.

SugarflexGold è la collezione di stampi in silicone alimentare al 100% di Silikomart, nata per offrire al professionista uno strumento d'uso e d'ispirazione unico per la lavorazione artistica dello zucchero e del cioccolato e per realizzare la decorazione per le proprie creazioni in pasticceria.

Una collezione ricca e completa che recupera concetti legati alla tradizione, suggestioni visive prese dal mondo dell'arte o ispirazioni geometriche.

I pezzi della collezione sono suddivisi per tematiche diverse: permettono di realizzare sculture decorative da esporre come elementi scenografici per grandi eventi celebrativi come matrimoni, battesimi, cerimonie ufficiali oppure sono adatti come componenti multipli di grandi sculture di zucchero per catering e banqueting o perfetti per realizzare dettagli floreali o ancora ideali per realizzare diamanti o gioielli di zucchero.

SugarflexGold si rivolge, quindi, sia a professionisti del settore con alta esperienza sia, grazie alla facilità d'uso degli stampi in silicone, a chi entra per la prima volta nel settore e vuole realizzare decorazioni facili e d'effetto per le proprie creazioni in pasticceria.

Tutti gli stampi, grazie alla flessibilità del silicone, permettono un'elevata facilità di smodellatura, sono adatti per la colatura sia dello zucchero che del cioccolato e reggono temperature comprese tra - 60°C e + 230°C.

Gli stampi in silicone SugarflexGold possono essere sia bivalve che monovalve.

Sugar
GOLD
flex®





A line for professionals to allow them to create highly effective decorations and sculptures.

SugarflexGold is the 100% food safe silicone moulds collection by Silikomart, designed to offer to professionals a unique tool to inspire artistic works in sugar and chocolate to make decorations for their patisserie creations.

A rich and complete collection that goes back to concepts bound with tradition, visual suggestions taken from the world of art or geometric inspirations.

The pieces in the collection are divided into different themes: they allow to make decorative sculptures to be exhibited as stage elements for important events such as weddings, births, official ceremonies they are suitable as multiple components of big sugar sculptures for catering and banqueting and they are perfect to make floral details or sugar diamonds or jewels.

Therefore, thanks to the easiness of use of the silicone moulds, SugarflexGold is aimed at highly experienced sector professionals as well as the sector novices who want to make easy and effective decorations for their patisserie creations.

Thanks to the flexibility of the silicone, all the moulds make it easy to get the product out, are suitable for dripping both sugar and chocolate and withstand temperatures between -60°C and +230°C.

The SugarflexGold silicone moulds can be both one-part and two-parts.



Una gamma completa per tutte le ricorrenze

Tutto quello che può servire per caratterizzare i dolci da ricorrenze: per battesimi, compleanni, matrimoni, per festività come il Natale, la Pasqua o Halloween.

Stampi molto specifici per ogni festa dell'anno che semplificano i tempi di lavorazione e caratterizzano le tue realizzazioni.

Ideale per chi ama stupire i propri clienti con gusto e originalità.

A complete range for any occasion

Anything that might be needed to distinguish sweets for special occasions: for births, birthdays, weddings, Christmas, Easter and Halloween.

Very specific moulds for every festivity throughout the year that shorten preparation times and distinguish your creations.

Ideal for those who wish to amaze their customers with taste and originality.



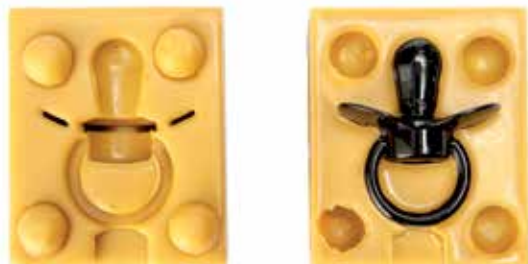
BIRTH AND BIRTHDAY

Ciuccio

44.002.03.0100

020301

Size: 55 h 40 mm



Bimbo cammina

44.002.07.0100

020701

Size: 60x33 h 40 mm



Biberon

44.002.04.0100

020401

Size: 155 h 50 mm



Stella con faccia di bimbo

44.002.10.0100

021001

Size: 170x170 h 20 mm



Bavaglino

44.002.05.0100

020501

Size: 195x150 h 15 mm



Bimbo dorme

44.002.08.0100

020801

Size: 60x35 h 30 mm



Culla

44.002.06.0100

020601

Size: 130x90 h 90 mm

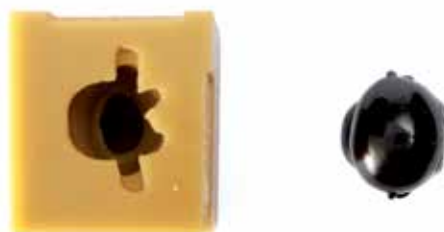


Bimbo seduto

44.002.09.0100

020901

Size: 25x35 h 50 mm



BIRTH AND BIRTHDAY

Fiocco farfalla

44.005.01.0100

050101

Size: 105x87 h 15 mm



Stella

44.002.01.0100

020101

Size: 170x170 h 20 mm



Regali sorpresa

44.005.02.0100

050201

Size: 23x23 h 23 mm

Size: 30x30 h24 mm



Cicogna

44.002.02.0100

020201

Size: 125x75 h 70 mm



EUCCHARIST

Comunione Bambino

44.003.01.0100

030101

Size: 55x50 h 150 mm



Comunione Bambina

44.003.02.0100

030201

Size: 55x50 h 150 mm



Libro

44.003.03.0100

030301

Size: 150x85 h 15 mm



Calice

44.003.04.0100

030401

Size: Ø 50 h 180 mm



WEDDING

Abbraccio

44.004.01.0100

040101

Size: 80x50 h 200 mm



Sposi Romeo e Giulietta

44.004.01.0200

040102

Size: 48x95 h 270 mm



Champagne

44.004.04.0100

040401

Size: Ø 70 h 240 mm



Bollicine di cuori

44.004.08.0100

040801

Size: 17x115 h 135 mm



CHRISTMAS

Stella di stella

44.006.02.0100

060201

Size: 120 h 10 mm



Albero di Natale

44.006.04.0100

060401

Size: 145 h 90 mm



Babbo Natale

44.006.03.0100

060301

Size: 140 h 100 mm



Candela decoro

44.006.06.0100

060601

Size: 70 h 150 mm



CHRISTMAS

Galassia

44.006.07.0100

060701

Size: 140x55 h 15 mm



Albero di Natale Cometa e Stelle

44.006.05.0100

060501

Size: 350x250 h 35 mm



Natalino

44.006.08.0100

060801

Size: 160x105 h 15 mm



EASTER

Uovo strass

44.007.01.0100

070101

Size: h 130 mm



Uovo spirale

44.007.03.0100

070301

Size: h 130 mm



Uovo bottoni

44.007.02.0100

070201

Size: h 130 mm



Campana fiorella

44.007.04.0100

070401

Size: 122 h 124 mm



HALLOWEEN

Faccia mummia

44.008.01.0100

080101

Size: Ø 60 mm



Faccia zucca

44.008.02.0100

080201

Size: Ø 60 mm

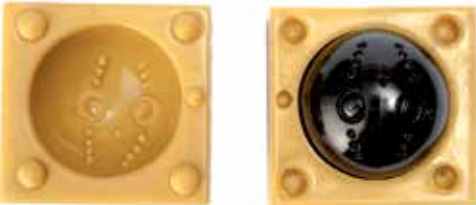


Faccia jason

44.008.03.0100

080301

Size: Ø 60 mm



Faccia teschio

44.008.04.0100

080401

Size: Ø 60 mm



FLOWERS AND BOTS

Rosa bocciolo

44.010.01.0100

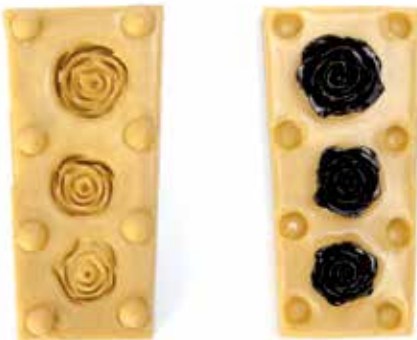
100101

Size: Ø 17 mm

Ø 26 mm Ø 30 mm

piccola/media/grande

small/medium/large



Rosa

44.010.01.0400

100104

Size: 75x35 mm



Margherita Mary

44.010.02.0100

100201

Size: Ø 80 h 11 mm



Saggitaria

44.010.03.0100

100301

Size: Ø 70 h 10 mm



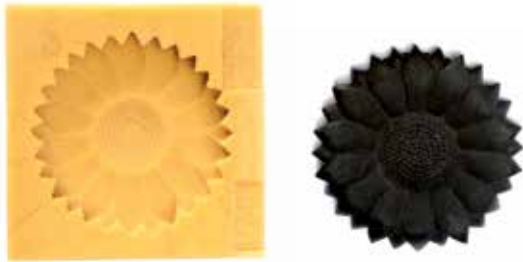
FLOWERS AND BOTS

Girasole

44.010.04.0100

100401

Size: Ø 80 h 8 mm



Futura

44.010.05.0100

100501

Size: Ø 82 h 12 mm



Perline

44.012.01.0100

120101

Size: Ø 30 mm Ø 40 mm

Ø 50 mm

piccola/media/grande

small/medium/large



Stella

44.012.02.0100

120201

Size: Ø 30 mm Ø 40 mm

Ø 45 mm

piccola/media/grande

small/medium/large



Stile 6 linee

44.012.03.0100

120301

Size: Ø 30 mm Ø 40 mm Ø

45 mm

piccola/media/grande

small/medium/large



LEAVES

Fico

44.011.01.0100

110101

Size: 320x280 h 4 mm

44.011.01.0200

110102

Size: 195x167 h 4 mm

44.011.01.0300

110103

Size: 130x110 h 4 mm



Mistica

44.011.03.0100

110301

Size: 500x157 h 7 mm



Stile onda

44.011.02.0200

110202

Size: 270x230 h 8 mm

44.011.04.0100

110401

Size: 157x140 h 5 mm

44.011.04.0200

110402

Size: 105x93 h 5 mm



Stile onda

44.011.02.0300

110203

Size: 165x50 h 6 mm



Stile onda

44.011.02.0400

110204

Size: 285x250 h 7 mm



Stile onda

44.011.02.0500

110205

Size: 160x90 h 5 mm



Stile onda

44.011.02.0600

110206

Size: 197x95 h 5 mm



SPHERES

Sfere lisce

44.001.01.0700	010107
Size: Ø15 mm - 10 pz/pcs	
44.001.01.0100	010101
Size: Ø25 mm - 8 pz/pcs	
44.001.01.0200	010102
Size: Ø40 mm - 2 pz/pcs	
44.001.01.0300	010103
Size: Ø60 mm - 1 pz/pcs	
44.001.01.0400	010104
Size: Ø100 mm - 1 pz/pcs	
44.001.01.0500	010105
Size: Ø150 mm - 1 pz/pcs	
44.001.01.0600	010106
Size: Ø200 mm - 1 pz/pcs	

Mezza sfera

item: 44.013.02.0100	130201
Size: 10 h 5 mm - 16 pz/pcs	
item: 44.013.02.0200	130202
Size: 14 h 6 mm - 16 pz/pcs	
item: 44.013.02.0300	130203
Size: 20 h 8 mm - 12 pz/pcs	
item: 44.013.02.0400	130204
Size: 25 h 8 mm - 10 pz/pcs	

Perla

44.013.06.0100	130601
Size: Ø5 mm - 20 pz/pcs	
44.013.06.0200	130602
Size: Ø6 mm - 18 pz/pcs	
44.013.06.0300	130603
Size: Ø8 mm - 18 pz/pcs	
44.013.06.0400	130604
Size: Ø10 mm - 14 pz/pcs	



DIAMONDS

Ovali

44.013.01.0100	130101
Size: 25x18 h 6 mm	



Pralineria Dado

44.015.01.0100	150101
Size: 20x20 h 20 mm	



Goccia sfaccettato

44.013.04.0100	130401
Size: 13x18 h 3 mm	



Tondo sfaccettato

44.013.03.0100

130301 - 16 pz/pcs

Size: 6 h 2 mm

44.013.03.0200

130302 - 18 pz/pcs

Size: 8 h 2 mm

44.013.03.0300

130303 - 12 pz/pcs

Size: 20 h 4 mm

44.013.03.0400

130304 - 10 pz/pcs

Size: 20 h 5 mm



Rettangolo sfaccettato

44.013.05.0100

130501

Size: 14x10 h 2 mm

44.013.05.0200

130502

Size: 18x13 h 3 mm



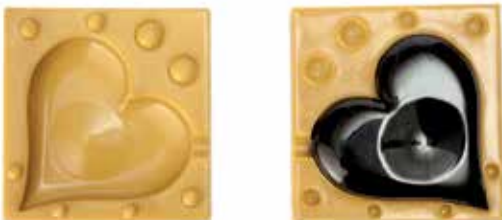
APPLICATION FOR CAKES

Cuore singolo

44.004.02.0100

040201

Size: 100x100 h 30 mm



Chiave di cuori

44.004.05.0100

040501

Size: 84x44 h 15 mm



Lucchetti d'amore

44.004.06.0100

040601

Size: 82x30 h 12 mm



Goccia

44.013.07.0100

130701

volume 208 ml

Base

44.001.17.0100

011701

volume 1400 ml



APPLICATION FOR CAKES

Ciliegia cuore

44.004.07.0100

040701

Size: 41x43 h 16 mm

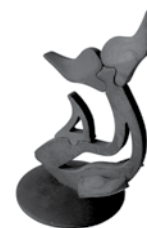


Pesce

44.009.29.0100

092901

misure/size 115x80 h 140 mm



Note musicali

44.009.19.0100

091901

doppia

Size: 62x85 h 11 mm

singola

Size: 85x50 h 11 mm



Cigno e fior di loto

44.009.28.0100

092801

cigno

Size: 95x65 h 105 mm

fior di loto

Size: 70x70 h 70 mm



Libellula e fior di gerbera

44.009.26.0100

092601

libellula

Size: 100x145 h 35 mm

fior di gerbera

Size: 160x160 h 7 mm



Farfalla

44.009.25.0100

092501

Size: 140x120 h 70 mm



Colomba

44.009.30.0100

093001

Size: 135x63 h 120 mm



Set donna fashion-scarpa

44.009.24.0100

092401

scarpa

Size: 69x70 h 14 mm

borsa

Size: 70x68 h 14 mm

rossetto

Size: 54x18 h 14 mm

profumo

Size: 59x66 h 14 mm



SPOTS

Goccia corna

44.009.01.0800

090108

Size: 140x85 h 5 mm

Goccia Positiva

44.009.09.0800

090908

Size: 140x85 h 5 mm



Pipa

44.009.01.0700

090107

Size: 140x55 h 5 mm

Pipa Positiva

44.009.09.0700

090907

Size: 140x55 h 5 mm



Tridente

44.009.01.0300

090103

Size: 130x60 h 5 mm

Tridente Positivo

44.009.09.0300

090903

Size: 130x60 h 5 mm



Pettine

44.009.01.0400

090104

Size: 115x110 h 5 mm

Pettine Positivo

44.009.09.0400

090904

Size: 115x110 h 5 mm



Uovo

44.009.01.0500

090105

Size: 120x110 h 5 mm

Uovo Positivo

44.009.09.0500

090905

Size: 120x110 h 5 mm



Rondine

44.009.01.0600

090106

Size: 115x115 h 5 mm

Rondine Positiva

44.009.09.0600

090906

Size: 115x115 h 5 mm



BASE MOULDS

Luna Pandora con piedistallo

44.009.20.0100

092001

Size: 200x185 h 25 mm



Sole Pandora con piedistallo

44.009.21.0100

092101

Size: Ø198 h 25 mm



Cubi con applicato cubi esposti

44.001.06.0100

010601

Size: 100x100 mm

44.001.06.0200

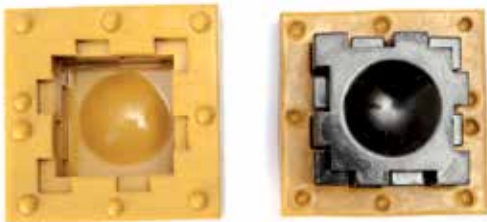
010602

Size: 150x150 mm

44.001.06.0300

010603

Size: 200x200 mm



Cubi a quattro facce

44.001.07.0100

010701

Size: 100x100 mm

44.001.07.0200

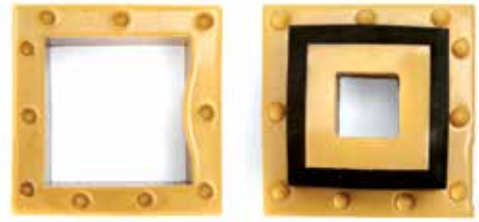
010702

Size: 150x150 mm

44.001.07.0300

010703

Size: 200x200 mm



Cubi lisci

44.001.05.0100

010501

Size: Ø20 mm

44.001.05.0200

010502

Size: Ø60 mm

44.001.05.0300

010503

Size: Ø100 mm

44.001.05.0400

010504

Size: Ø150 mm

44.001.05.0500

010505

Size: Ø200 mm



Triangoli con sede

44.001.09.0100

010901

Size: 150x30 mm

44.001.09.0200

010902

Size: 200x40 mm



BASE MOULDS

Cilindri bassa frequenza

44.001.10.0100

011001

Size: 100 h 30 mm

44.001.10.0200

011002

Size: 150 h 30 mm

44.001.10.0300

011003

Size: 200 h 30 mm



Rettangolo liscio

44.001.11.0100

011101

Size: 130x200 h40 mm

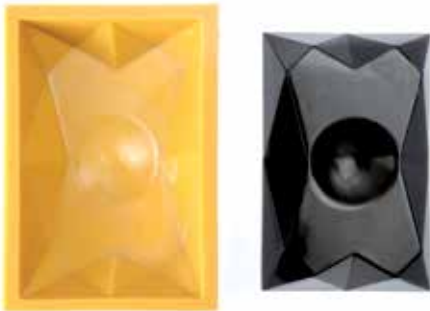


Rettangolo taglio diamante

44.001.12.0100

011201

Size: 130x200 h 40 mm

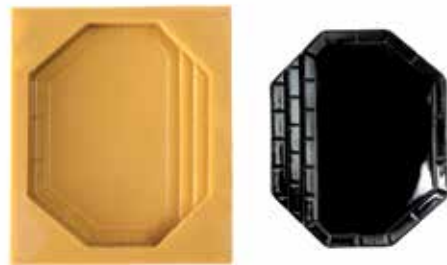


Altare tre gradini

44.001.13.0100

011301

Size: 120x150 h 30 mm



Incrocio di lune

44.001.15.0100

011501

Size: 168x114 h10 mm

h126 tot.



Cuore doppio

44.004.03.0100

040301

Size: 150x150 h 30 mm



Cornice Cuore

44.009.27.0100

092701

Size: 125x100 h 5 mm



Roccia

44.001.14.0100

011401

Size: 150x105 h 100 mm

44.001.14.0200

011402

Size: 110x105 h 85 mm



BASE MOULDS

Triangolo equilatero

44.009.06.0100

090601

Size: h 120 mm

44.009.06.0200

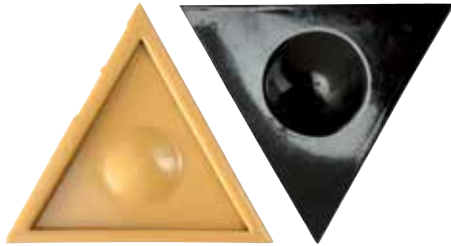
090602

Size: h 150 mm

44.009.06.0300

090603

Size: h 200 mm



Triangolo rettangolo

44.009.07.0300

090703

Size: 120x70 h 9 mm

44.009.07.0400

090704

Size: 115x34 h 9 mm item:

44.009.07.0100

090701

Size: 140x100 h 11 mm

44.009.07.0200

090702

Size: 92x70 h 9 mm



FRAMES

Cornice aperta

44.009.04.0100

090401

Size: 200x23 h 300 mm



Cornice decoro

44.009.05.0100

090501

Size: 235x25 h 300 mm



Cornice fiamma

44.009.12.0100

091201

Size: 240x40 h 345 mm



Cornice Stile Cuore

44.009.03.0100

090301

Size: 170x25 h 255 mm



Cornice chiave di violino

44.009.13.0100

091301

Size: 395x160 h 10 mm



Luna e nuvola

44.009.14.0100

091401

Size: 342x10 h 240 mm



FRAMES

Cornice corallo

44.009.18.0100

091801

Size: 240x240 h 22 mm



Sfere bassa frequenza

44.001.02.0100

010201

Size: Ø100 mm

44.001.02.0200

010202

Size: Ø150 mm



Set triangoli equilateri 4pz

44.009.22.0100

092201

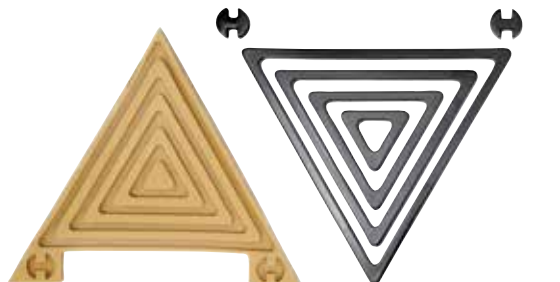
Size:

270 h 10 mm

204 h 10 mm

135 h 10 mm

67 h 10 mm



Set quadri 5pz

44.009.23.0100

092301

Size:

220x10 h 10 mm

180x10 h 10 mm

140x10 h 10 mm

100x10 h 10 mm

60x10 h 10 mm



Set sei anelli

44.009.15.0100

091501

Size:

240x10 h 10 mm

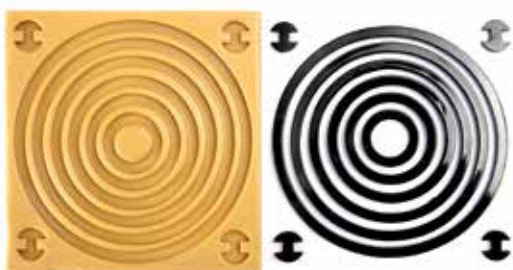
204x10 h 10 mm

168x10 h 10 mm

131x10 h 10 mm

95x10 h 10 mm

59x10 h 10 mm



Colonne di stelle

44.006.01.0100

060101

Size: Ø100 mm



Sfere alta frequenza

44.001.03.0100

010301

Size: Ø100 mm

44.001.03.0200

010302

Size: Ø150 mm



FRAMES

Colonna di cilindri

44.009.16.0100

091601

misure/size 663x130 h 25 mm



Fascia Macchie

44.009.11.0100

091101

Size: 1500x10 h 6 mm



Barra dente ondulato

44.009.10.0100

091001

Size: 1370x20 h 20 mm



Tondi

44.009.02.0100

090201

Size: 235x8 mm

44.009.02.0200

090202

Size: 180x14 mm



Barra ingranaggio

44.009.17.0100

091701

Size: 1177x20 h 20 mm



Barra dente di sega

44.009.08.0100

090801

Size: 1370x20 h 20 mm



hangar78

FOOD & PASTRY EXPERIENCE

LA SCUOLA DI CUCINA
E PASTICCERIA TARGATA
SILIKOMART

hang

FOOD & PASTRY



ar78
EXPERIENCE





Benvenuti in hangar78

Food&Pastry Experience

La Struttura

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'eccezione 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 rappresenta, con le sue 25 sedute, una cucina professionale dedicata ai corsi dimostrativi e di aggiornamento.



SALA MASTER



COOKING ARENA



CUCINA DIDATTICA

Lo Showroom

All'interno di hangar78 è possibile ritrovare l'intero mondo Silikomart. Uno showroom dedicato alle gamme Houseware e Professional dove i clienti possono toccare con mano tutti i prodotti e farsi ispirare per le loro prossime creazioni. Un luogo accogliente in cui poter conoscere tutte le caratteristiche degli stampi Silikomart e dei prodotti dei nostri partner.



PROGRAMMA CORSI PROFESSIONALI

5/6/7 Febbraio 2018

**Il Mondo dei Semifreddi:
dalla teoria alla pratica**

Il mondo dei semifreddi è la nuova frontiera in gelateria. A grande richiesta riproponiamo il corso con Luca Bernardini. Tre giorni in cui si studierà la preparazione, la decorazione, la conservazione e molto altro sui semifreddi.



**LUCA
BERNARDINI**



**prof. DAVIDE
CASSI**

6 Febbraio 2018

**Emulsionanti, Emulsioni
e Schiume**

Le salse create combinando acqua e grassi (maionese, olandese, ganache...) fanno parte della tradizione gastronomica, così come mousse ed altre schiume.

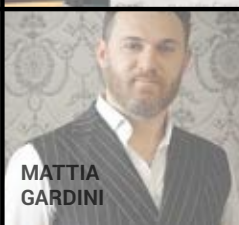
7 Febbraio 2018

**Le torte moderne di
Luca Montersino**

Corso dimostrativo in cui verranno realizzate torte moderne stratificate con diversi gusti e consistenze, le basi della pasticceria classica verranno applicate per comporre dolci strutturati e scenografici.



**LUCA
MONTERSINO**



**MATTIA
GARDINI**

10 incontri

**La Sala, l'altra anima del
ristorante: Corso base di sala**

Corso di formazione che si prefigge lo scopo di formare un tecnico dell'accoglienza in grado di svolgere con autonomia tutte le attività legate al servizio di sala all'interno di strutture ristorative alberghiere ed extralberghiere.

12/13 Febbraio 2018

Gelato in tavola!

Gelati salati innovativi, dai sapori eclettici e inusuali, ma assai funzionali alle estrose esigenze degli Chef gourmet.

Corso dimostrativo, in cui Gérard Taurin ha pensato un menù dove il gelato e il sorbetto sposano i sapori dell'alta cucina per un risultato delicato e sorprendente.



**GÉRARD
TAURIN**



**CÉCILE FARKAS
MORITEL**

19/20/21 Febbraio 2018

**Entremets e Petits Gâteaux
con Cécile Farkas Moritel**

Durante la masterclass si approfondiranno tutte le basi della pasticceria: biscuit, daquoise, pate à choux, pate sucrée, croccanti, per poi approdare alle mousse, ai cremosi, alle confetture per non dimenticare glasse, decori e macaron.

19/20 Febbraio 2018

**La Confetteria artigianale
di Fabrizio Galla**

Durante questo corso dimostrativo sveleremo tutti i trucchi di Fabrizio Galla, che svilupperà una linea di confetteria artigianale come caramelle di pastigliaggio, liquorini, gommose, gelatine alla frutta, caramelle mou o fondenti e creme spalmabili.



**FABRIZIO
GALLA**



**ISIDE
DE CESARE**

26/27 Febbraio 2018

**La cucina del sapore
di Iside de Cesare**

La sua è una cucina impreziosita con prodotti locali di altissimo livello e di stagione. L'ispirazione dei suoi piatti nasce proprio dalla materia prima, da l'esigenza di conoscere e di vedere realmente cosa esce dalla terra.

26 Febbraio/2 Marzo

**Il Lievito Madre: pane,
colombe e brioche**

Corso pratico di alta specializzazione sul lievito madre con il pastry Chef Francesco Favorito. Nonostante il carattere pratico, la masterclass sarà rafforzata da momenti di teoria sulla natura del lievito, la lavorazione, il mantenimento, l'uso giornaliero, l'uso delle farine, le tecniche della fermentazione classica e a freddo.



**FRANCESCO
FAVORITO**



**CIRO
FRADDANNO**

5/6 Marzo 2018

Il Gelato Artigianale

Il gelato sarà fatto e personalizzato con prodotti e semilavorati fatti in casa. Si andrà inoltre attraverso l'applicazione creativa degli infusi e delle spezie. Un gusto più ricco, piacevole e buono. Il corso vedrà il coinvolgimento attivo dei partecipanti nel creare le ricette e per produrre il gelato.

12/13 Marzo 2018

**Lo Street Food:
la Ristorazione del domani**

Il corso è stato concepito per dare una conoscenza approfondita sullo street food, sia per quanto riguarda la parte burocratica e la legislativa, fondamentale per chi vuole intraprendere una nuova attività di Food Truck, sia per quanto concerne le tecniche di cottura, conservazione e presentazione finale.



**ALESSIO
BOTTIN**



**LUCA
BERNARDINI**

12/13/14 Marzo 2018

**Il Mondo dei Semifreddi:
Corso Avanzato**

Corso pratico avanzato mirato a chi già produce i semifreddi e vuole approfondire le proprie conoscenze sperimentando nuove basi, accostamenti e decorazioni.

14 Marzo 2018

**Gel e Gelatine: scienza,
tecniche e ingredienti
classici e moderni**

Polenta, marmellata, colla di pesce, uovo cotto... sono solo alcuni esempi di gel in cucina. Negli ultimi 20 anni sono stati introdotti molti nuovi agenti gelificanti: agar agar, carragenine, gellan...



**prof. DAVIDE
CASSI**



**CRISTINA
BOWERMAN**

19/20 Marzo 2018

**Le Contaminazioni
della cucina di
Cristina Bowerman**

Inarrestabile, sempre curiosa di arricchire la propria ricerca, Cristina Bowerman è uno Chef capace di uscire dalle convenzioni senza perdere di vista la concretezza.

19/20 Marzo 2018

Yann Couvreur Pâtisserie

Masterclass dimostrativa in cui il Pastry Chef Yann Couvreur tratterà tutto il mondo della pasticceria francese ponendo l'accento sul rispetto verso il prodotto e l'accuratezza dei sapori. Due giorni dedicati alla scelta dei prodotti migliori, ai bilanciamenti, alla realizzazione e alla presentazione finale dei dessert.



**YANN
COUVREUR**



**MARIKE VAN
BEURDEN**

26/27 Marzo 2018

**Dessert al piatto
con Marike Van Beurden**

In questi due giorni dedicati ai dessert al piatto, la Pastry Chef Marike Van Beurden ci porterà in un viaggio sensoriale con dessert particolari, scomposti ed eclettici, dove le parole d'ordine saranno innovazione, gusto ed estetica.

5 Aprile 2018

**L'Impiattamento: dalla
teoria alla pratica**

Corso sull'impiattamento che si svolgerà in due fasi: una teorica (di circa 45 minuti) tenuta dalla Foodblogger e Architetta Roberta Restelli, specializzata in teoria dell'impiattamento, e una pratica (di circa 3 ore) curata dalla Chef Daniela Cicioni.



**DANIELA
CICIONI**



**JOAKIM
PRAT**

9/10 Aprile 2018

**La Pâte à Choux secondo
lo stile di Joakim Prat**

Specialità della sua pasticceria MAITRE CHOUX sono: ...clairs, Choux e Chouquettes. Durante la masterclass andremo a studiare questa pasta di base, come allegerirla e bilanciarla e come poterla abbinare al meglio, innalzando una componente così semplice ad un grande dessert.

PROGRAMMA CORSI PROFESSIONALI

9/10 Aprile 2018

**L'Alta Cucina Vegana:
percorso di degustazione**

Corso dimostrativo di ristorazione che rappresenta un vero e proprio percorso di degustazione in cui lo Chef offrirà suggerimenti per la realizzazione di piatti vegani gourmet da gustare con il palato e da assaporare con gli occhi.



**TONI
RODRIGUEZ**



**HIROHIKO
SHODA**

Dal 16 al 21 Aprile 2018

**Master Japan:
la cucina giapponese**

La cucina giapponese rappresenta una delle cucine più salutari del mondo. Il Master di Cucina Giapponese propone un programma completo, una full-immersion di una settimana sulla gastronomia, le tradizioni e le usanze della cultura nipponica.

16 Aprile 2018

**Il Semifreddo
Gastronomico a 4 mani**

Il corso sarà suddiviso in una parte teorica sui bilanciamenti e sulle basi dei semifreddi e in una pratica in cui il pastry Chef Luca Bernardini preparerà sei ricette di semifreddo salato spaziando dai formaggi, alle erbe e alle verdure.



**LUCA
BERNARDINI
VALENTINA
BARTOLOZZI**



**DAVIDE
MALIZIA**

7/8/9 Maggio 2018

**Le Monoporzioni con
Davide Malizia: food cost,
marketing e organizzazione
di laboratorio**

Corso dimostrativo con il maestro Davide Malizia sulle monoporzioni da produzione per negozio, l'alta produttività e l'efficienza, il food cost, marketing e organizzazione di laboratorio.

7/8 Maggio 2018

**Tecnologia e Qualità
nella cucina di Alessio Bottin**

Masterclass dimostrativa alla scoperta della filosofia dello Chef Alessio Bottin. Una cucina tecnologica e di qualità che mette in primo piano la materia prima grazie all'impiego di innovativi metodi di cottura e conservazione.



**ALESSIO
BOTTIN**



**ANDREA
TORTORA**

14-15 Maggio 2018

**Colazione e Ispirazione
di Andrea Tortora**

Corso dimostrativo dedicato alla prima colazione che comprende la produzione di prodotti lievitati caratteristici dell'alta pasticceria per stupire i propri clienti a tutte le ore della mattinata.

Dal 14 al 18 Maggio 2018

**La pasticceria Vegana
e senza Glutine**

Corso pratico sulla pasticceria vegana e senza glutine in cui si impareranno gli impasti base (bigné, brioche, frolla, pasta sfoglia, pan di Spagna), le creme e i lievitati senza l'impiego di prodotti di origine animale e i loro derivati.



**FRANCESCO
FAVORITO**



**ENRICO
GEREA**

21/22 Maggio 2018

**La cucina stellata di
Enrico Cerea**

Corso dimostrativo di Alta cucina con un'icona della ristorazione a livello nazionale e internazionale, Enrico Cerea, del ristorante Da Vittorio tre stelle Michelin.

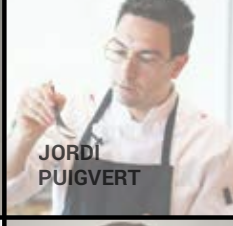
21/22/23 Maggio 2018

**La Panificazione con
Ezio Marinato**

L'arte del panificare racchiude in sé una straordinaria gamma di conoscenze tecniche e pratiche di altissima professionalità.



**EZIO
MARINATO**



**JORDI
PUIGVERT**

11/12 Giugno 2018
Il Dessert da Ristorazione

Corso dimostrativo sul dessert al piatto, in cui il Pastry Chef Jordi Puigvert presenterà in modo esaustivo un programma studiato per arricchire la carta dessert di ristoranti ed hotel.

11/12 Giugno 2018

**La Pasticceria francese
di Yann Brys**

Corso dimostrativo sulla pasticceria francese in cui verrà illustrato un vasto assortimento di dolci, entremets e petit gâteaux dalle forme e gusti ricercati al fine di esplorare le diverse tecniche di preparazione.



**YANN
BRYs**



**PHILIPPE
CONTICINI**

14 Giugno 2018

**L'Alta Pasticceria
di Philippe Conticini**

Un'occasione imperdibile, non solo per studiare le tecniche dell'alta pasticceria francese firmata Philippe Conticini, ma anche per conoscere dal vivo un Pastry Chef che è diventato icona mediatica di stile e innovazione di fama internazionale.

15 Giugno 2018

**L'Alta Pasticceria
di Philippe Conticini**

Un'occasione imperdibile, non solo per studiare le tecniche dell'alta pasticceria francese firmata Philippe Conticini, ma anche per conoscere dal vivo un Pastry Chef che è diventato icona mediatica di stile e innovazione di fama internazionale.



**PHILIPPE
CONTICINI**



**NINA
TARASOVA**

Dal 23 al 27 Luglio 2018

**Pastry in magic...
by Nina Tarasova**

Corso pratico di pasticceria in cui la Pastry Chef Nina Tarasova insegnerà i fondamenti della pasticceria dalle basi dei dolci alle creme, le gelatine, le mousses, le glasse, gli smalti, includendo anche la "boulangerie".

8/9 Ottobre 2018

**La Cucina di Ciccio Sultano:
l'Ingrediente**

La sua cucina è un tripudio di sicilianità: ricette centenarie riviste e ingentilite nello stile barocco e contemporaneo dello chef Sultano.



**CICCIO
SULTANO**



ISCRIVITI SUBITO E SCOPRI TUTTE LE INFORMAZIONI SU:

www.hangar78.com

OPPURE CONTATTA IL NOSTRO SERVIZIO CLIENTI:

info@hangar78.com - +39 041 5190369

Dove Siamo

Silikomart Professional è in via Tagliamento 78 a Mellaredo di Pianiga in provincia di Venezia, dista 12 km dal vivace centro di Padova e 34 km da Venezia.



Silikomart

Via Tagliamento 78

30030 Mellaredo di Pianiga (VENEZIA) – ITALY

Coordinate GPS

45.465454, 9.18651599

Telefono: +39 041 5190550

Email: info@silikomart.com

ORARI DI SEGRETERIA

Dal Lunedì al Venerdì

MATTINO: dalle ore 9:00 alle ore 13:00

POMERIGGIO: dalle ore 14:00 alle ore 18:00

Sabato e festivi esclusi

ORARI SHOWROOM

Dal Lunedì al Venerdì

MATTINO: dalle ore 9:00 alle ore 13:00

POMERIGGIO: dalle ore 14:00 alle ore 17:00

Sabato e festivi esclusi

www.silikomart.com

www.hangar78.com

SEGUICI SU



COME ARRIVARE:

In Auto:

Se si arriva da MILANO

Uscita A4 PADOVA OVEST

Prendi l'uscita verso Tangenziale Nord

Segui le indicazioni per Centro Vigonza/Treviso

Se si arriva da BOLOGNA:

Uscita PADOVA SUD

Prendi l'uscita verso Milano/Tangenziale/Treviso/SS11/Venezia/Trento/Vicenza

Segui le indicazioni per Centro Vigonza/Treviso

Se si arriva da VENEZIA/MESTRE TRAMITE TANGENZIALE:

Entra in Tangenziale di Mestre

Prendi l'uscita Mirano-Dolo verso Mirano/Dolo

Prendi Via Noalese Sud/SR515

In treno:

Scendi alla stazione ferroviaria VIGONZA-PIANIGA

(arrivi circa ogni mezzora da Padova centrale o da Venezia Santa Lucia)

oppure scendi alla stazione ferroviaria PADOVA CENTRALE

Dalla stazione prendere un taxi oppure un autobus direzione TREVISO.

In autobus:

Da Stazione treni VIGONZA-PIANIGA:

Autobus linea direzione PIANIGA, ferma a MELLAREDO zona industriale ogni 15 minuti circa.

Fermata Autobus più vicina 5 minuti a piedi da Hangar78.

Da stazione treni PADOVA CENTRALE:

Autobus di linea direzione TREVISO.

In Aereo:

Da Aeroporto Marco Polo a Venezia:

In auto: 35 minuti

In bus 1:40 h fino a Stazione Autobus / Stazione Ferroviaria PADOVA CENTRALE (www.fsbusitalia.it)

Da aeroporto Antonio Canova a Treviso:

In auto: 55 minuti

Mezzi pubblici: Linea 6 ACTT fino a Stazione ferroviaria di Treviso – Treno Treviso/Padova – Autobus da Padova Stazione Autobus a Pianiga