

silikomart[®]

**New Houseware Collection
S/S 2024**

January 2024



MADE IN ITALY

THE NEW COLLECTION



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BUNNY 520

Conceived with Jeffrey Cagnes

- Premium Quality Platinum Silicone
- 100% safe for health
- Heat resistance (from +230°C/446°F to -60°C/-76°F)
- Easy to wash. Dishwasher safe
- Unbreakable
- Space-efficient
- Re-usable. 3000 guaranteed baking
- BPA Free.



Bunny 520 will catch the eye to your Easter table. Bunny 520 is made of a platinum silicone mould perfect to create 9 frozen/chocolate/baked preparations and a thermoformed mould to create a chocolate tray to put underneath the 9 pieces of the composition.



DRIPPY

3D Choco Figures Thermoformed Moulds Kit For Chocolate

Drippy will be the perfect conclusion to your Easter family gatherings.

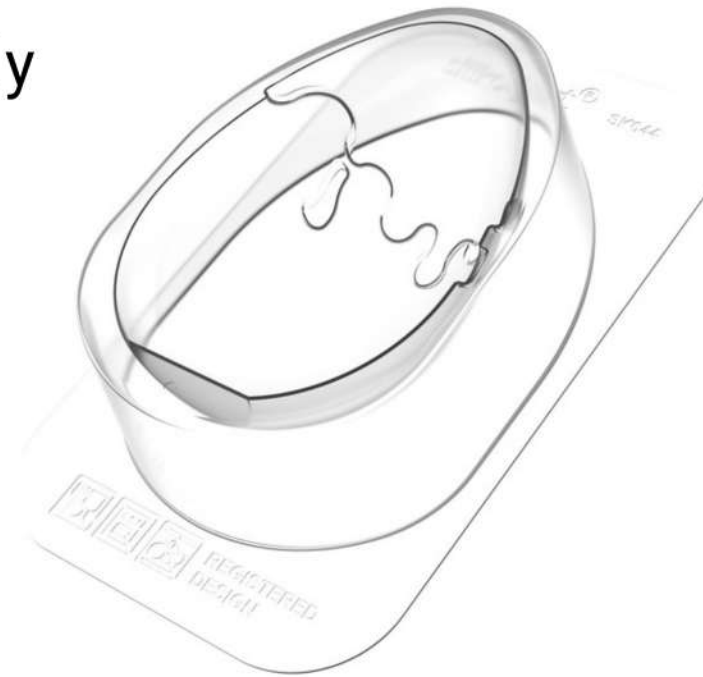
How to use the moulds:

1- Fill the moulds with tempered chocolate then turn the mould upside down on a grid. Repeat the process until you will get the aimed thickness.

2- Leave the mould upside down on the grid until the chocolate is completely crystallized (about 4 hours).

3- Once the chocolate has set, unmould by gently tapping the moulds on the working surface, the chocolate components will come off easily. If this does not happen, apply a light pressure on the mould by pushing the chocolate shape outwards.

4- Stick the components together using melted chocolate or warm up the edges with a quick passage on a hot baking tray.



NEST

3D Choco Figures Thermoformed Moulds Kit For Chocolate

Nest will be the perfect conclusion to your Easter family gatherings.

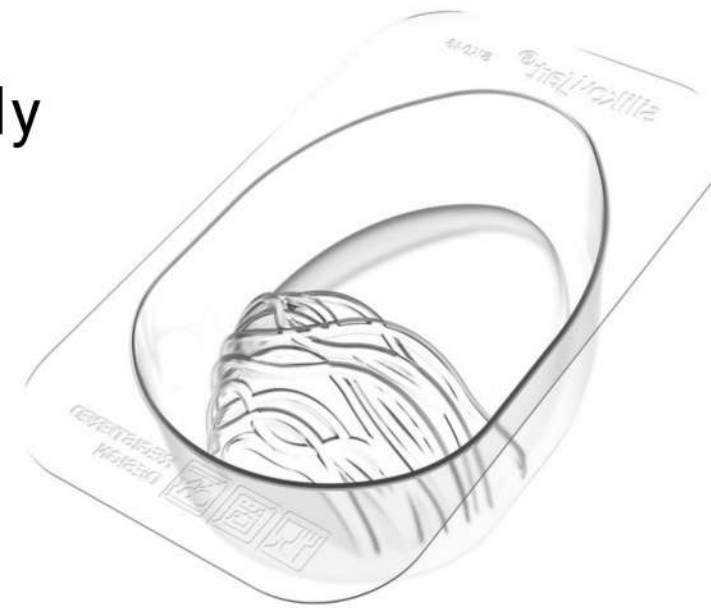
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EGG HUNT

3D Range

Three different designs in one mould

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Egg Hunt is the platinum silicone mould that makes the creation of decorated egg-shaped single portions possible. Each of the 11 eggs has a 100 ml volume, for a total of 1100 ml. The single portions look even better when sprayed with i78 Velvet Sprays!



GEL19 ROUND 3D

Easy Cream The taste of summer in a bite

- Premium Quality Platinum Silicone
- 100% safe for health
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The Easy Cream range welcomes a new, timeless ice-cream shape: Gel19 Round 3D.

The mould is made of food-grade platinum silicone, perfect for frozen recipes but also ideal for baked preparations. Unleash your fantasy and create plenty of versions!

Size: Ø70 h 23 mm, volume: 82 ml (2 cavities: tot. 164 ml)



FAIRYTALE

3D Range Spring, rebirth and family

- Premium Quality Platinum Silicone
- 100% safe for health
- Heat resistance (from +230°C/446°F to -60°C/-76°F)
- Easy to wash. Dishwasher safe
- Unbreakable
- Space-efficient
- Re-usable. 3000 guaranteed baking
- BPA Free.



Celebrate the beauty of spring with the new Fairytale mould, made of 100% platinum silicone in Italy, as Silikomart commands. With a volume of 1400 ml, Fairytale is meant to share joy among families and groups of friends.

Size: Ø180 h 64 mm



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BLISS

3D Range A delicate finish for your creations

- Premium Quality Platinum Silicone
- 100% safe for health
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- Unbreakable
- Space-efficient
- Re-usable. 3000 guaranteed baking
- BPA Free.



With a diameter of 140 mm and a height of 11 mm, Bliss is the perfect top to put onto your creations! With a volume of 100 ml per cavity, Bliss fits and embellishes most cakes.

Pro tip: pair it with Eclisse (20.455.13.0065) as shown in the picture



MAGGIE

3D Range An already sliced cake? Yes.

- Premium Quality Platinum Silicone
- 100% safe for health
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Maggie allows you to evenly slice a cake: the flower-shaped mould makes cutting cakes much easier with the help of its petals. With a diameter of 200 mm and a volume of 1400 ml, Maggie is the new party trick you were looking for.



Appendix - products

Item	Code	EAN	Pcs/ Master	Size	Volume	Mould	Preparation
BUNNY 520	25.341.87.0065	8051085371358	4	276X268 H 31 MM 10.86X10.55 H 1.22"	520 ML 17.60 oz		
DRIPPY	70.614.99.0065	8051085379880	4	58X120 H 162 MM 2.3X4.72 H 6.37"	500 x 2 1000 ML 33.81 oz		
NEST	70.613.99.0065	8051085379842	4	60X120 H 160 MM 2.36X4.72 H 6.3"	500 x 2 1000 ML 33.81 oz		
EGG HUNT	26.421.13.0065	8051085380374	8	ø53 H 67 MM ø2 H 2.63"	100 x 11 1100 ML 37.19 oz		
GEL19B ROUND 3D	25.359.87.0065	8051085380411	6	ø70 H 23 MM ø2.75 H 0.9"	82 x 2 164 ML 5.54 oz		
FAIRYTALE	20.474.13.0065	8051085379767	6	ø180 H 64 MM ø7.08 H 2.51"	1400 ML 47.33 oz		
BLISS	26.420.13.0065	8051085379804	10	ø140 H 10 MM ø5.51 H 0.39"	100 x 2 200 ML 6.76 oz		
MAGGIE	20.468.13.0065	8051085379729	4	ø200 H 52 MM ø7.87 H 2.04"	1400 ML 47.33 oz		



Appendix - materials

Platinum silicone

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Thermoformed material

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

