

2024/2025



**silikomart**  
PROFESSIONAL  
MADE IN ITALY

# MA NI FES TO

Diamo forma alle tue emozioni.

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

Disegniamo forme d'avanguardia per la pasticceria e l'alta cucina che vogliamo spingere verso nuove frontiere.  
Esploriamo nuovi territori, spostiamo i limiti del realizzabile per creare le nuove forme del gusto.

Siamo al fianco dei pionieri di quest'arte. Trasformiamo il genio creativo dei più grandi maestri pasticceri e chef contemporanei in opere d'arte straordinarie e rivoluzionarie.

Design italiano e produzione italiana: un connubio unico, garanzia di qualità ed eccellenza in tutto il mondo.

Un team appassionato di persone per ispirare la tua creatività e darle forma.

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*We shape your emotions.*

*The passion for the art of pastry-making is in our DNA.  
Innovation is the way we think about the world.  
Made in Italy is our belief.  
Being a big family is our strength.  
For over 20 years.*

*We design avant-garde pastry-making moulds that we hope to push towards new frontiers.  
Furthermore, we enter uncharted territories and move the limits of what can be done to create new ways of baking.*

*Silikomart supports the pioneers of this art. We transform the creative genius of some of the greatest pastry chefs of our time into extraordinary and revolutionary works of art.*

*Italian design and production: a unique combination and a guarantee of quality and excellence throughout the world.*

*A passionate team of people here to inspire your creativity and shape it.*

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# L'ORIGINALE SILICONE PLATINUM SILIKOMART THE ORIGINAL SILIKOMART PLATINUM SILICONE LE VRAI SILICONE PLATINUM SILIKOMART



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



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



Resistenza termica. Heat resistance. Résistance thermique.



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



Infrangibile. Unbreakable. Incassable.



Salvaspazio. Space-efficient. Peu encombrant.



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



BPA Free.



## MATERIALI INNOVATIVI - INNOVATIVE MATERIALS MATÉRIAUX INNOVANTS

### T PLUS+

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

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

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



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

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

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

+ Facile sfornatura grazie alle proprietà antiaderenti del materiale.

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

+ Facile a demoulare grazie alle proprietà anti-adhésives du matériau.

+ Lavabile in lavastoviglie, lo stampo rimane inalterato.

Dishwasher safe, the mould remains unaltered.

Lavable au lave-vaisselle, le moule reste inchangée.





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

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

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

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

Impact resistant, even from accidental drops.

Résistance aux chocs, même en cas de chute accidentelle.



+ Mantiene perfettamente la forma nel tempo.

Long-lasting shape.

Garde parfaitement sa forme dans le temps.

## MATERIALI INNOVATIVI - INNOVATIVE MATERIALS MATÉRIAUX INNOVANTS

**tritan™**  
from eastman



CLARITY



DURABILITY



SAFETY



STYLE

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

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

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



# hangar78

FOOD & PASTRY EXPERIENCE



## Workshop

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

## Master online

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

## Workshop online

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

## Perché scegliere hangar78

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



Scopri di più su  
[hangar78.com](https://www.hangar78.com)



# hangar78

## Food and Pastry Innovation Lab.

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

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È qui che nasce l'innovazione di Silikomart.

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

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

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

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

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

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

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



# hangar78

## Food and Pastry Innovation Lab.

### The pastry chef lab that shapes your talent.

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Silikomart's innovation starts here.

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

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

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

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

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

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

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



# VERONA ½ kg



## Verona ½ kg

Size: Ø 175 h 140 mm  
Volume 1900 ml  
53.008.20.0165

### TPLUSX baking mould for 500 g Pandoro

Stampo in **TPLUSX** antiaderente non teflonato

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

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

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

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

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



Ricetta Esclusiva by  
Exclusive Recipe by

*Andrea Tortora*





# TARTE 4.0

CROSTATE 4.0

# THE TARTE 4.0 PROJECT: A NEW ERA OF TARTE MAKING

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

## RING PLUSES

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

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

**Antiaderente  
Non-stick**

**Indeformabile  
Non-deformable**



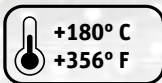
**T PLUS+**

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





**Microfori**  
**Micro holes**





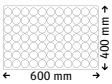


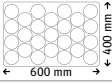


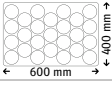


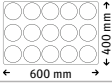


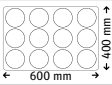


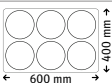


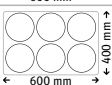


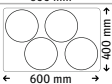


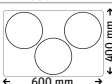


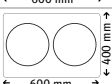


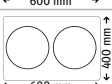


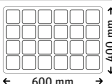





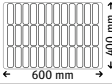


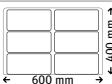


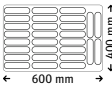


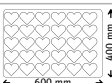


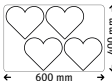


# TARTE RING

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



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

Size mm:	Description	Pcs for pack	Pcs for master	Pcs for Tray 60x40 cm
<b>Ø 50</b>	<b>52.242.20.0165</b> Size Ring: Ø 50 h 35 mm Size Real Tarte: Ø 50 mm	 <b>6 pcs</b>	<b>52.242.20.0000</b>  400 pz	<b>77 pcs</b>  ← 600 mm → ← 400 mm →
<b>Ø 70</b>	<b>52.306.20.0165</b> Size Ring: Ø 70 h 20 mm Size Real Tarte: Ø 70 mm	 <b>8 pcs</b>	<b>52.306.20.0000</b>  350 pz	<b>25 pcs</b>  ← 600 mm → ← 400 mm →
<b>Ø 80</b>	<b>52.243.20.0165</b> Size Ring: Ø 80 h 20 mm Size Real Tarte: Ø 80 mm	 <b>6 pcs</b>	<b>52.243.20.0000</b>  300 pz	<b>25 pcs</b>  ← 600 mm → ← 400 mm →
<b>Ø 100</b>	<b>52.277.20.0165</b> Size Ring: Ø 100 h 20 mm Size Real Tarte: Ø 100 mm	 <b>4 pcs</b>	<b>52.277.20.0000</b>  200 pz	<b>15 pcs</b>  ← 600 mm → ← 400 mm →
<b>Ø 120</b>	<b>52.285.20.0165</b> Size Ring: Ø 120 h 20 mm Size Real Tarte: Ø 120 mm	 <b>4 pcs</b>	<b>52.285.20.0000</b>  150 pz	<b>12 pcs</b>  ← 600 mm → ← 400 mm →
<b>Ø 150</b>	<b>52.244.20.0165</b> Size Ring: Ø 150 h 20 mm Size Real Tarte: Ø 140 mm	 <b>2 pcs</b>	<b>52.244.20.0000</b>  52 pz	<b>6 pcs</b>  ← 600 mm → ← 400 mm →
<b>Ø 160</b>	<b>52.368.20.0065</b> Size Ring: Ø 160 h 35 mm Size Real Tarte: Ø 160 mm	 <b>1 pcs</b>	<b>52.368.20.0000</b>  60 pz	<b>6 pcs</b>  ← 600 mm → ← 400 mm →
<b>Ø 190</b>	<b>52.369.20.0065</b> Size Ring: Ø 190 h 20 mm Size Real Tarte: Ø 180 mm	 <b>1 pcs</b>	<b>52.369.20.0000</b>  28 pz	<b>4 pcs</b>  ← 600 mm → ← 400 mm →
<b>Ø 210</b>	<b>52.385.20.0065</b> Size Ring: Ø 210 h 20 mm Size Real Tarte: Ø 200 mm	 <b>1 pcs</b>	<b>52.385.20.0000</b>  50 pz	<b>3 pcs</b>  ← 600 mm → ← 400 mm →
<b>Ø 230</b>	<b>52.386.20.0065</b> Size Ring: Ø 230 h 20 mm Size Real Tarte: Ø 220 mm	 <b>1 pcs</b>	<b>52.386.20.0000</b>  50 pz	<b>2 pcs</b>  ← 600 mm → ← 400 mm →
<b>Ø 250</b>	<b>52.387.20.0065</b> Size Ring: Ø 250 h 20 mm Size Real Tarte: Ø 240 mm	 <b>1 pcs</b>	<b>52.387.20.0000</b>  28 pz	<b>2 pcs</b>  ← 600 mm → ← 400 mm →
<b>80x80</b>	<b>52.286.20.0165</b> Size Ring: 80x80 h 20 mm Size Real Tarte: 80x80 h 20 mm	 <b>6 pcs</b>	<b>52.286.20.0000</b>  300 pz	<b>24 pcs</b>  ← 600 mm → ← 400 mm →
<b>200x200</b>	<b>52.388.20.0065</b> Size Ring: 200x200 h 20 mm Size Real Tarte: 190x190 mm	 <b>1 pcs</b>	<b>52.388.20.0000</b>  28 pz	<b>2 pcs</b>  ← 600 mm → ← 400 mm →
<b>120x35</b>	<b>52.276.20.0165</b> Size Ring: 120x35 h 20 mm Size Real Tarte: 120x35 h 20 mm	 <b>6 pcs</b>	<b>52.276.20.0000</b>  300 pz	<b>36 pcs</b>  ← 600 mm → ← 400 mm →
<b>265x105</b>	<b>52.390.20.0065</b> Size Ring: 265x105 h 20 mm Size Real Tarte: 255x95 h 20 mm	 <b>1 pcs</b>	<b>52.390.20.0000</b>  100 pz	<b>6 pcs</b>  ← 600 mm → ← 400 mm →
<b>146x35</b>	<b>52.287.20.0165</b> Size Ring: 146x35 h 20 mm Size Real Tarte: 146x35 h 20 mm	 <b>6 pcs</b>	<b>52.287.20.0000</b>  300 pz	<b>28 pcs</b>  ← 600 mm → ← 400 mm →
<b>80x70</b>	<b>52.317.20.0165</b> Size Ring: 80x70 h 20 mm Size Real Tarte: 80x70 h 20 mm	 <b>8 pcs</b>	<b>52.317.20.0000</b>  350 pz	<b>30 pcs</b>  ← 600 mm → ← 400 mm →
<b>205x190</b>	<b>52.407.20.0065</b> Size Ring: 205x190 h 20 mm Size Real Tarte: 200x185 h 20 mm	 <b>1 pcs</b>	<b>52.407.20.0000</b>  28 pz	<b>4 pcs</b>  ← 600 mm → ← 400 mm →

# **KIT TARTE RING**

**Anelli microforati da forno + stampo in silicone platinum**

Micro perforated baking rings + Platinum silicone mould



**Tplus+ Ring**






**Tarte base**



**Platinum silicone mould**



**Tarte & Top**

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

## NEWS

### Kit 3D Tarte Ring Bloom Ø 80 mm

Mould Size: Ø 76,5 h 17 mm

Mould Volume: 45 ml

Ring Size: Ø 80 h 20 mm

25.413.87.0065



## NEWS

### Kit 3D Tarte Ring Bloom Ø 180 mm

Mould Size: Ø 173 h 22 mm

Mould Volume: 300 ml

Ring Size: Ø 180 h 20 mm

20.471.87.0065



## Kit Tarte Ring Blossom Ø 70 mm

Size: 130 x 31 h 28 mm

Volume 75 ml

25.396.87.0065



Conceived with  
David Vidal

*D. Vidal*

## Kit Tarte Ring Fleur Ø 80 mm

Mould Size: Ø 74 h 35 mm

Mould Volume: 90 ml

Ring Size: Ø 80 h 20 mm

25.302.87.0065





## **Kit Tarte Ring Klassik Ø 70 mm**

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



## **Kit Tarte Ring Palet Ø 70 mm**

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



## **Kit Tarte Ring Palet Ø 150 mm**

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



## **Kit Tarte Ring Cocoa Ø 70 mm**

Mould Size: Ø 60 h 20 mm

Mould Volume: 36 ml

Ring Size: Ø 70 h 20 mm

**25.309.87.0065**



## **Kit Tarte Ring Honoré Ø 80 mm**

Mould Size: Ø 70 h 13 mm

Mould Volume: 34 ml

Ring Size: Ø 80 h 20 mm

**25.294.87.0065**







## **Kit Tarte Ring Amore**

**80x70 mm**

Mould Size: 65x55 h 15 mm

Mould Volume: 31 ml

Ring Size: 80x70 h 20 mm

**25.317.87.0065**



## **Kit Tarte Ring Amore**

**205x190 mm**

Mould Size: 188x158 h 26 mm

Mould Volume: 460 ml

Ring Size: 205x190 h 20 mm

**20.407.87.0065**



## **Kit Tarte Ring Paradis**

**Ø 80 mm**

Mould Size: Ø 70 h 11 mm

Mould Volume: 37 ml

Ring Size: Ø 80 h 20 mm

**25.298.87.0065**





## **Kit Tarte Ring Bubble**

**265x105 mm**

Mould Size: 250 x 85 h 20 mm

Mould Volume: 290 ml

Ring Size: 265 x 105 h 20 mm

**23.110.87.0065**



## **Kit Tarte Ring Bubble**

**Ø 190 mm**

Mould Size: Ø 170 h 20 mm

Mould Volume: 370 ml

Ring Size: Ø 190 h 20 mm

**20.403.87.0065**



## **Kit Tarte Ring Bubble**

**200x200 mm**

Mould Size: 175 x 175 h 20 mm

Mould Volume: 455 ml

Ring Size: 200 x 200 h 20 mm

**20.412.87.0065**





## Kit Tarte Ring Montblanc

**Ø 80 mm**

Mould Size: Ø 74 h 24 mm

Mould Volume: 106 ml

Ring Size: Ø 80 h 20 mm

**25.297.87.0065**



## Tarte Ring Round Ø 50 h35 mm

Size: Ø 50 h 35 mm

**52.242.20.0165**

x 6 pcs



## Kit Tarte Ring Palet Ø 150 mm

Mould Size: Ø 147 h 18 mm

Mould Volume: 270 ml

Ring Size: Ø 150 h 20 mm

**25.402.87.0065**



## **NEWS**

### **3D Tarte ring round Ø 80 h 20**

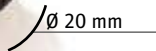
Ring Size: Ø 80 h 20 mm  
**52.413.20.0165**



## **NEWS**

### **3D Tarte ring round Ø 180 h 20**

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



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

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



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

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

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

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

- + Facile sformatura grazie alle proprietà antiaderenti del materiale

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

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

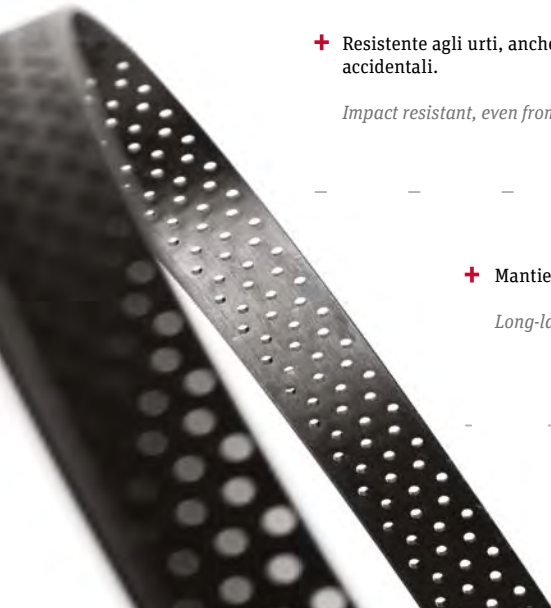
*Impact resistant, even from accidental drops.*

- + Mantiene perfettamente la forma nel tempo.

*Long-lasting shape.*

- + Lavabile in lavastoviglie, lo stampo rimane inalterato.

*Dishwasher safe, the mould remains unaltered.*





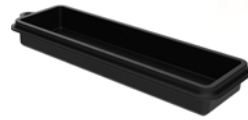
**T2PLUS+**

## NEWS

### Oslo 750

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

**TPLUS+**  
baking **MOULD**



**Platinum Silicone**  
**MOULD**



## NEWS

### Seville 900

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

**TPLUS+**  
baking **MOULD**



**Platinum Silicone**  
**MOULD**



# NEWS

## Florence 760

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

**TPLUS+**  
baking **MOULD**



**Tritan™ TOP**



## Turin 620

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

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



**Tritan™ MOULD**





## Venice <sup>750</sup>

---

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

### TPLUS+ baking MOULD



## Kyoto <sup>800</sup>

---

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

### TPLUS+ baking MOULD TPLUS+ baking INSERT



Conceived with  
Laurent Moreno

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





## Berlin 500

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

Volume: 500 ml

Size Tritan™ Mould: 234 x 49 h 59 mm

Volume: 700 ml

53.003.20.0165

**TPLUS+ baking MOULD Tritan™ MOULD**  
**TPLUS+ baking INSERT**



**Trays - Rectangle 260x80 mm**

Size: 260x80 h 7 mm

Set: 10 trays

52.025.20.0065



## London 520

Size TPlus+ baking Mould: Ø 160 h 41 mm

Volume: 520 ml

53.004.20.0165

**TPLUS+ baking MOULD**



**Trays - Round Ø 165 mm**

Size: Ø 165 h 7 mm

Set: 10 trays

52.023.20.0065



## Rome <sup>525</sup>

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

### TPLUS+ baking MOULD



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



## Paris <sup>550</sup>

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

### TPLUS+ baking MOULD TPLUS+ baking INSERT





# VIENNOISERIE CUTTERS

## TAGLIAPASTA PER VIENNOISERIE

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

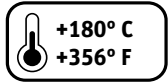
*TPLUS+ cutters are developed to cut and bake puff pastry, leavened dough and shortcrust pastry directly from the mould taking advantage of the innovative TPLUS+ material, guaranteeing a perfect baking and creation up to 180°C (356°F).*

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

*Great engraving properties, for an accurate and clean cut.*

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

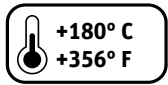
*Stuffed viennoiserie with a single cutters kit, creating a perfect match between stuffed base and the top cut-out.*



## Lunettes

Size: 172x78 mm  
53.103.20.0165

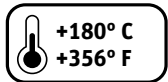
The Kit is composed by:  
2 cutters



## Marguerite

Size: Ø 130 mm  
53.101.20.0165

The Kit is composed by:  
2 cutters



## Papillon

Size: 177x80 mm  
53.102.20.0165

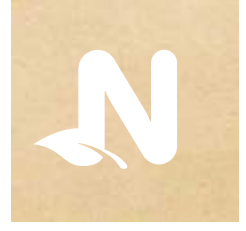
The Kit is composed by:  
2 cutters



**Naturae<sup>®</sup>**

**ALTA RISTORAZIONE / HAUTE CUISINE**







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

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

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

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

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

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

---

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

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

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

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

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

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

THE DECORS  
**I DECORI**





## Botanica

---

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

33.316.36.0065



Plated dessert  
Dessert al piatto



## Mela & Pera

---

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



Plated dessert  
Dessert al piatto





## Piatto<sup>80</sup>

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



## Corona

Size: Ø 68 - Ø 77 h 2 mm  
33.311.36.0065



Conceived with  
Jimmi Eriksson

Plated dessert  
Dessert al piatto





## Eden

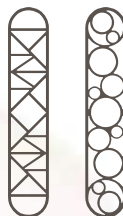
Size: 73 x 33 – 73 x 47  
h 2 mm  
**33.312.36.0065**



Conceived with  
Jimmi Eriksson

*Jimmi Eriksson*

Plated dessert  
Dessert al piatto



## Lampo

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



Conceived with  
Jimmi Eriksson

*Jimmi Eriksson*

Plated dessert  
Dessert al piatto





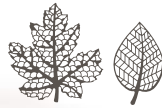
## Piuma

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



Conceived with  
Alessandro Bergamo

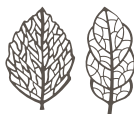
Plated dessert  
Dessert al piatto



## Bosco

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





## Foresta

---

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



THE GARDEN  
**L'ORTO**







## Baccello<sup>13</sup>

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



## Carciofo<sup>28</sup>

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





## Verza<sup>12</sup>

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



## Aglio<sup>4</sup>

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



Conceived with  
Alessandro Bergamo



## Pomodorino<sup>14</sup>

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



## Limone<sup>14</sup>

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





## Pannocchia<sup>20</sup>

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



Conceived with  
Terry Giacomello

*Terry Giacomello*



## Peperoncino<sup>13</sup>

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





## Pomodoro<sup>24</sup>

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



## Carota<sup>20</sup>

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



Conceived with  
Viviana Varese

*Fraisier Presse*

THE LAND

# LA TERRA





## Porcino

---

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



## Tortellino<sup>20</sup>

---

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





## Michetta<sup>92</sup>

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



Cristina Bowerman

*Cristina Bowerman*



## Femore<sup>32</sup>

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







## Milanese<sup>25</sup>

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



## Erbetta<sup>43</sup>

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



THE SEA

# IL MARE





## Canestrello<sup>15</sup>

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



## Polpo<sup>20</sup>

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





## Scampo<sup>20</sup>

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



## Lisca<sup>4</sup>

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



THE GEOMETRY

# LA GEOMETRIA





## Cerchio 3.0

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



## Cerchio 4.0

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





## Quadrato 3.0

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



## Quadrato 4.0

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





## Triangolo 2.0

---

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



## Triangolo 3.0

---

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





# MINI DESSERTS

MIGNON



## NEWS

### Rombo xs<sup>16</sup>

Size: 53 x 33 h 18 mm

Volume: 16 ml

**36.410.87.0065**



## NEWS

### Quadrato xs<sup>20</sup>

Size: 37 x 37 h 16 mm

Volume: 20 ml

**36.404.87.0065**



# NEWS

## Cacao xs<sup>12</sup>

Size: 50 x 28 h 19 mm

Volume: 12.5 ml

**36.407.87.0065**



Conceived with  
**Xavi Donnay**



# NEWS

## Madeleine xs<sup>13</sup>

Size: 44 x 32 h 16 mm

Volume: 13 ml

**36.408.87.0065**



Conceived with  
**Xavi Donnay**



# NEWS



## Level up <sup>35</sup>

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



Double Use Cutter



## Level hearts <sup>35</sup>

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



Double Use Cutter



## Judi 40

Size: 75 x 40 h 25 mm

Volume: 40 ml

36.389.87.0065



Conceived with  
Diego Lozano

**DIEGO LOZANO**



## Secret 40

Size: Ø 45 h 35 mm

Volume: 40 ml

36.368.87.0065



Conceived with  
Nicolas Lambert

*Nicolas Lambert*



## Chantilly <sup>30</sup>

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



## Egg <sup>30</sup>

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



## Dome <sup>40</sup>

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



## Kit Loop <sup>32</sup>

Size: Ø 60/31 h 13 mm

Volume: 32 ml

36.323.87.0065

Set 3 pcs:

1 Silicone mould - base

+ Silicone mould - top

+ Cutter



Double Use Cutter



Base



## Oblio <sup>30</sup>

Size: Ø 50 h 20 mm

Volume: 30 ml

36.341.87.0065

Conceived with  
Luca Bernardini



## Essenziale <sup>30</sup>

Size: Ø 45 h 20 mm

Volume: 30 ml

36.332.87.0065

Conceived with  
Luca Bernardini



## Samurai <sup>30</sup>

Size: Ø 46 h 23 mm

Volume: 30 ml

36.322.87.0065



## Quenelle<sup>10</sup>

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



## Quenelle<sup>24</sup>

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



## Cupido<sup>30</sup>

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



Double Use Cutter



## Globe<sup>26</sup>

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





## **Pillow**<sup>30</sup>

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



**Double Use Cutter**



## **Gem**<sup>30</sup>

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



## **Russian Tale**<sup>30</sup>

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



## **Truffles**<sup>20</sup>

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





## Sushi Roll

Size: Ø 40 h 25 mm

Volume: 29 ml

36.162.87.0065



## Choco Gianduaia

Size: 50 x 18 h 23 mm

Volume: 14 ml

36.125.00.0065



# ÉCLAIRS



## Kit Éclair

Size: 122 x 26 h 16 mm

Volume: 40 ml

36.369.87.0065

Silicone mould



Micro - perforated fiberglass  
silicone mould



Conceived with  
Joakim Prat

## Truffle Éclair<sup>75</sup>

Size: 130 x 30 h 27 mm

Volume: 75 ml

36.362.87.0065



Double Use Cutter

Conceived with  
Carmine Di Donna



## L'Éclair<sup>120</sup>

Size: 135 x 28 h 37 mm

Volume: 120 ml

36.319.87.0065



Double Use Cutter



## Caroline<sup>30</sup>

Size: 83 x 23 h 21 mm

Volume: 30 ml

36.291.87.0065



12 Small Trays



Double Use Cutter



## Fashion Éclair<sup>80</sup>

Size: 130 x 25 h 25 mm

Volume: 80 ml

36.235.87.0065



Double Use Cutter



## Fingers 30

Size: 80 x 22 h 22 mm

Volume: 30 ml

36.289.87.0065



12 Small Trays



Double Use Cutter



## Fingers 75

Size: 130 x 27 h 27 mm

Volume: 75 ml

36.248.87.0065



Double Use Cutter



## Cylindre<sup>30</sup>

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



12 Small Trays



Double Use Cutter

## Cylindre<sup>75</sup>

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



Double Use Cutter





## Stripe Éclair 95

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



Double Use Cutter

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



## Éclair 140

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



Double Use Cutter





**MODERN SINGLE PORTIONS**  
**MONOPORZIONI MODERNE**

## NEWS

## Cubo 3D<sup>85</sup>

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



## NEWS

## Daisy<sup>60</sup>

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



**Double Use Cutter**

Conceived with  
**Carmine Di Donna**

## NEWS



## Heartix <sup>85</sup>

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



**Double Use Cutter**



## NEWS



## Vulcano <sup>85</sup>

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



## NEWS

### Egg<sup>70</sup>

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



## NEWS

### Neve<sup>110</sup>

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



Conceived with  
**Julien Dugourd**

## NEWS

## Hana <sup>87</sup>

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



Conceived with  
**Florent Margailan**



## NEWS

## Kiku <sup>70</sup>

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



Conceived with  
**Tomonari Kombu**





# NEWS



## Syrio <sup>120</sup>

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



Conceived with  
**Juan Gutierrez**

*Juan Gutierrez*  
PASTRY CHEF



## Cilindro 3D <sup>100</sup>

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



## Secret 110

---

Size: Ø 62 h 49 mm

Volume: 110 ml

36.380.87.0065



Conceived with  
Nicolas Lambert



## Splash 110

---

Size: Ø 71 h 36 mm

Volume 110 ml

36.374.87.0065





## Madeleine XL 95

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



Conceived with  
**Angelo Musa**



## Vega 90

Size: Ø 64 h 68 mm  
Volume 90 ml  
**36.373.87.0065**



Conceived with  
**Gregory Doyen**



## Truffle Crown <sup>90</sup>

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



**Double Use Cutter**



Conceived with  
**Carmine Di Donna**

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

*Carmine Di Donna*



## Intreccio <sup>105</sup>

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



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



## Chantilly 120

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



### White Trays - Round

Size: Ø 86 mm  
Set: 100 pcs  
52.020.87.0065



## Vela 100

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



### White Trays - Rectangle

Size: 140x40 mm  
Set: 100 pcs  
52.022.87.0065





## Oblio <sup>95</sup>

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



Conceived with  
**Luca Bernardini**



**White Trays - Round**  
 Size: Ø 86 mm  
 Set: 100 pcs  
 52.020.87.0065



## Donuts Gourmand <sup>80</sup>

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



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





## Astro <sup>95</sup>

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



### Black Trays - Round

Size: Ø 86 mm  
Set: 100 pcs  
**52.020.20.0065**



## Supernova <sup>105</sup>

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



### Black Trays - Round

Size: Ø 86 mm  
Set: 100 pcs  
**52.020.20.0065**



## Montblanc <sup>105</sup>

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



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



## Fleur <sup>90</sup>

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



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





## Essenziale <sup>80</sup>

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



Conceived with  
Luca Bernardini



## Promise <sup>65</sup>

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



Double Use Cutter

Conceived with  
David Vidal



## Lovely <sup>110</sup>

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



Double Use Cutter

## Compostable Trays Square

Size: 83x83 mm  
 Set: 100 pz  
 52.011.20.0065



## Dome <sup>125</sup>

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



## Compostable Trays Round

Size: Ø 86 mm  
 Set: 100 pz  
 52.010.20.0065







## Cloud <sup>120</sup>

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



## Fragrance <sup>115</sup>

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



## Puzzle <sup>30</sup>

---

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



**Double Use Cutter**



## Star Game <sup>35</sup>

---

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





## Ode <sup>50</sup>

---

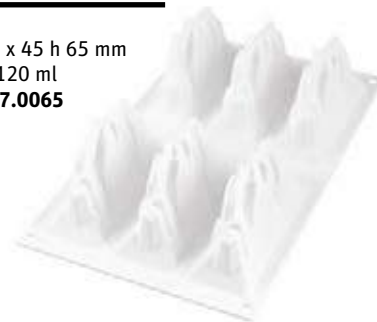
Size: Ø 55 h 25 mm  
Volume: 50 ml  
**36.301.87.0065**



## Tre Cime <sup>120</sup>

---

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



## **Bloom** 120

---

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



## **Goutte** 55

---

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





## **Bûchette** <sup>140</sup>

---

Size: 75 x 50 h 46 mm  
Volume: 140 ml  
**36.318.87.0065**



## **Parfum** <sup>110</sup>

---

Size: Ø 75 h 37 mm  
Volume: 110 ml  
**36.185.87.0065**





## Kit The Ring <sup>65</sup>

Size: Ø 85/50 h 18 mm

Volume: 65 ml

**25.268.99.0065**

Set 3 pcs:

1 Silicone mould - base

+ Silicone mould - top

+ cutter



**Base**



**Insert**



**Double Use Cutter**

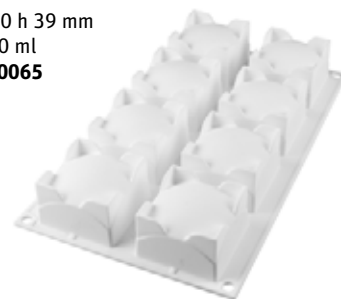


## Square Sphere <sup>110</sup>

Size: 60 x 60 h 39 mm

Volume: 110 ml

**36.236.87.0065**



## Samurai <sup>110</sup>

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



## Russian Tale <sup>125</sup>

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



Silicone Mould



Plastic Support



## Pillow <sup>80</sup>

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



Double Use Cutter



## Truffles 40

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



## Truffles 70

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



## Truffles 120

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





## Amorini Origami 110

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



Double Use Cutter



## Ti Voglio Bene 270

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



1 pc

7 pcs



## Amorini 100

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



Double Use Cutter



## Rosa 145

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



## Universo 90

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



## Stone 85

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



## Game 115

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



Base

Top



## Gem 100

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



## MUL 3D 48

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



## MUL 3D 58

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



## MUL 3D Egg

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



## Multiflex Oval 125

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



## Multiflex Drop 125

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



## Multiflex 40

Size: Ø 45 h 25 mm

Volume: 40 ml

Set 1 pcs **28.145.87.4565**

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

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



## Multiflex 125

Size: Ø 60 h 45 mm

Volume: 125 ml

Set 1 pcs **28.160.87.4565**

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

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



## Multiflex 170

Size: Ø 70 h 45 mm

Volume: 170 ml

Set 1 pcs **28.170.87.4565**

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

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



## Multiflex 190

Size: Ø 90 h 30 mm

Volume: 190 ml

Set 1 pcs **28.190.87.3065**

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



## Multiflex 220

Size: Ø 80 h 45 mm

Volume: 220 ml

Set 1 pcs **28.180.87.4565**

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

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



## Zen <sup>100</sup>

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



Double Use Cutter



## Igloo <sup>115</sup>

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



## Gianduiotto

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



## Midi Bûche

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





# 3D FRUITS

FRUTTA 3D

## Mora & Lampone <sup>110</sup>

Size: Ø 65 h 67 mm

Volume: 110 ml

**28.310.87.0065**

+ Plastic support



## Mango <sup>130</sup>

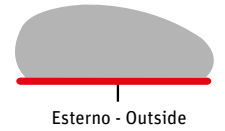
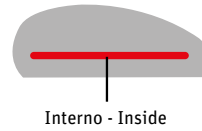
Size: 93 x 57 h 42 mm

Volume: 130 ml

**36.253.87.0065**



**Double Use Cutter**



## **Fragola 120**

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

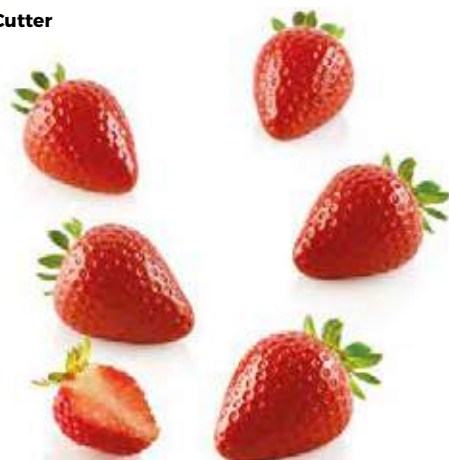


## **Fragola 30**

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



**Double Use Cutter**



## **Limone & Lime 120**

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



## **Limone & Lime 30**

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



**Double Use Cutter**





## Mela, Ciliegia & Pesca <sup>115</sup>

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



## Mela, Ciliegia & Pesca <sup>30</sup>

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



## Pera & Fico <sup>115</sup>

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



## Foresta & Ananas <sup>110</sup>

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



## Cacao <sup>120</sup>

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



Double Use Cutter



## Nocciola <sup>125</sup>

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



## Marron Glacé <sup>30</sup>

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



## Marron Glacé <sup>110</sup>

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



# KIT CAKE TO GO <sup>45</sup>

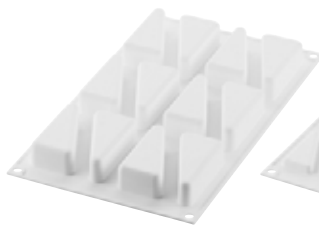


## Kit Cake to Go <sup>45</sup>

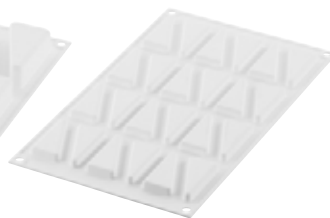
Size Big: 75 x 38 h 23 mm  
Volume 40 ml  
Size Small: 52 x 25 h 7 mm  
Volume 6 ml

**25.363.87.0065**

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



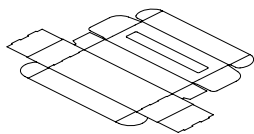
Silicone mould - base



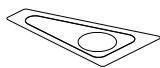
Silicone mould - top



Double Use Cutter



Self-assembling box



6 Trays



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

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

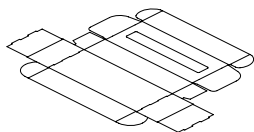
## Box Cake to Go

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

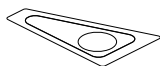
**99.363.24.0001**

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

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



24 Self-assembling boxes



144 Trays







# MODERN CAKES

TORTE MODERNE

## NEWS

## Level Hearts 580



Top Size: 190 x 155 h 12 mm

Volume: 165 ml

Base Size: 210 x 173 h 18 mm

Volume: 412 ml

**30.472.87.0065**

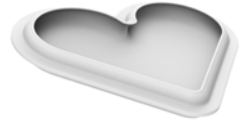
Set 3 pcs: 1 Silicone mould - top + 1

Silicone mould - base + 1 Cutter

Top



Base



Platinum Silicone Moulds

+



Double Use Cutter

## NEWS

## Andromeda 1080

Size: 185 x 185 h 42 mm

Volume: 1080 ml

**30.470.87.0065**



## NEWS

## Dune <sup>850</sup>

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



Conceived with  
**Francisco Moreira**

Handwritten signature of Francisco Moreira.

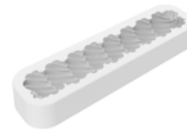
## NEWS

## Kit Cashmere <sup>620</sup>

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



**Top**



**Base**





# NEWS

## Neve 1100

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



Conceived with  
**Julien Dugourd**

## Half Eggs 385

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



## Kit Spiral Roll <sup>1100</sup>

---

Size: 80 x 250 h 67 mm

Volume: 1100 ml

**25.959.20.0065**

Kit composto da: / Kit composed by:

1 Bûche in plastica / 1 Plastic Bûche

1 Tappetini in silicone / 1 Silicone mats

2 Testatine in silicone / 2 Silicone headers



1 Plastic Bûche



1 Silicone mat

2 Silicone headers



## Winter Pine <sup>1200</sup>

---

Size: 250 x 83 h 78 mm

Volume: 1200 ml

**30.448.87.0065**



## Kit Levante 1200

Size: Ø 180 h 50 mm

Volume: 1200 ml

**25.618.87.0065**

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



Silicone mould - top



Silicone mould - base



## Kit Leaf 1200

Size: Ø 180 h 50 mm

Volume: 1200 ml

**25.619.87.0065**

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



Silicone mould - top



Silicone mould - base



Conceived with  
**Francisco Moreira**



## **Kit Choco Globe**

Size: Base Ø 150 h 50 mm

Top Ø 150 h 75 mm

Volume base: 750 ml - top 866 ml

**25.449.87.0065**

Set 2 pcs: 1 Tritan™ mould - top

+ 1 Silicone mould - base

**Tritan™ mould - top**



**Silicone mould - base**





## Splash 1320

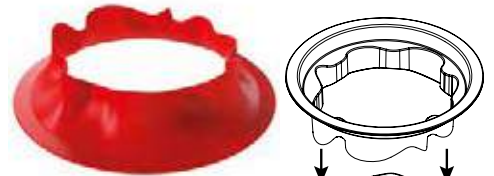
Size: Ø 170 h 77 mm

Volume: 1320 ml

**30.447.87.0065**

Set 2 pcs: 1 Plastic separator  
+ 1 Silicone mould

Plastic separator  
to make a double decoration



Silicone mould



## Mystery 1100

Size: Ø 170 h 55 mm

Volume: 1100 ml

**30.446.87.0065**



Grégoire Berger



## Stecco 01 XXL 765

Size: 185 x 95 h 58 mm

Volume: 765 ml

**20.439.87.0065**

Set 2 pcs: 1 Silicone mould

+ 1 Thermoformed mould



Silicone Mould



Thermoformed  
mould for chocolate  
sticks



## NEWS

## Bunny 520

Silicone mould Size: 276 x 268 h 31 mm

Volume: 520 ml

Thermoformed mould Size: 242 x 228 h 6 mm

Volume: 158 ml

**25.341.87.0065**

Set 2 pcs: 1 Silicone mould

+ 1 Thermoformed mould



Silicone Mould



Thermoformed  
mould

Conceived with  
**Jeffrey Cagnes**



## Lovely<sup>1200</sup>

---

Size: 182 x 173 h 68 mm

Volume 1200 ml

30.422.87.0065



Silicone Mould

+



Double Use Cutter

## Intreccio<sup>1000</sup>

---

Size: Ø 180 h 60 mm

Volume 1000 ml

30.432.87.0065





## Essenziale 1000

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



Conceived with  
**Luca Bernardini**



## Kit Love 360

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



**Silicone Mould + Silicone Mat**



## Oblio 1100

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



Conceived with  
**Luca Bernardini**





## **Elegance** <sup>1080</sup>

Size: 250 h 75 mm

Volume: 1080 ml

**20.416.87.0065**

Set 2 pcs: 1 Silicone moulds  
+ 1 Plastic base



**Silicone Mould**

+



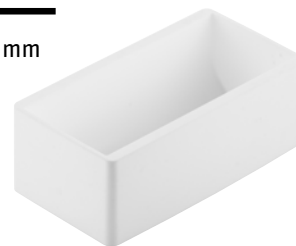
**Plastic Base**

## **Sleek Log** <sup>800</sup>

Size: 180 x 80 h 65 mm

Volume: 800 ml

**27.188.87.0065**





## **Kit Woody** <sup>1100</sup>

Size: 240 x 100 h 82 mm

Volume: 1100 ml

**20.420.87.0065**

Set 3 pcs: 2 Silicone moulds  
+ 1 Plastic base



+



**2 Silicone Moulds**

**Plastic Base**



## **Beehive** <sup>1100</sup>

Size: 250 x 90 h 73 mm

Volume: 1100 ml

**30.433.87.0065**





## **Cloud 1600**

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



## **Kit Klassik 580**

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



**Silicone mould**

+



**Silicone mould**



## **Eclipse 600**

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





## Cubik 1400

Size: 172 x 172 h 50 mm

Volume: 1400 ml

20.343.87.0065



## Kit Fleur 1085

Size: Ø 160 h 80 mm

Volume: 1085 ml

25.410.87.0065

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



+



Silicone mould - base

Silicone mould - top



## Moonlight Sonata 1000

Size: 230 x 178 h 53 mm

Volume: 1000 ml

20.350.87.0065



## Eclipse 1000

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



## Game 1200

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



+



Silicone mould - base

Silicone mould - top



## Ying Yang 2500

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



## Saturn 1200

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



## Vague 1100

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



## Universo 1200

---

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



## Universo 600

---

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



## Vortex 1000

---

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



## Kalipso 450

---

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



## Amore Origami <sup>600</sup>

---

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



Double Use Cutter



## Amore <sup>600</sup>

---

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



Double Use Cutter



## Ti Amo <sup>1000</sup>

---

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



Double Use Cutter



## Jr. Pillow 600

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



Double Use Cutter



## Mr. Pillow 1000

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



Double Use Cutter



## Kit Mille Bolle 1300

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



Silicone Mould

+



Plastic Support

+



Silicone Mat





## Gem 600

---

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



## Gem 1000

---

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



## Matelassé 1000

---

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



## Bubble 1400

---

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



## Modular Flex Infinity

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



## Modular Flex Galaxy

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



## Modular Flex Trilogy

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



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



### **Kit Magia del tempo <sup>1000</sup>**

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



**Silicone mould**



**Double use cutter**



**Separator for double colours glaze**



**GOLD MEDAL AT THE PASTRY WORLD CUP 2015 IN LYON**

Italian Team: Francesco Boccia, Fabrizio Donatone, Emmanuele Forcone

### **Kit Magia del tempo <sup>600</sup>**

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



**Silicone mould**



**Double use cutter**



**Separator for double colours glaze**



### **Kit Red Tail <sup>2000</sup>**

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



**Silicone mould**



**Silicone mould insert**



**Double use cutter**



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

## Kit Bubble Crown 1000

Entremet Size: Ø 180 h 60 mm

Entremet Volume 1000 ml

25.997.87.0065

Set 3 pcs: 1 Silicone mould

+ Silicone mould - top

+ Silicone mould - insert



**WORLD PASTRY JUNIORES CHAMPIONSHIP HELD AT SIGEP 2017.**

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

## Bandoneón 1800

Size: 256 x 95h 87 mm

Volume 1800 ml

20.375.87.0065



**GELATO WORLD CUP 2018**

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

## Incontro 750

Size: Ø 160 h 50 mm

Volume 750 ml

20.367.87.0065



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

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

## Kit Eternity 1800

Size: Ø 220 h 72 mm

Volume 1800 ml

25.368.87.0065

Set 2 pcs: 1 Silicone mould

+ Silicone mould - insert



**GELATO WORLD CUP 2018**

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

## Kit Trinity <sup>1400</sup>

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Size: Ø 200 h 57 mm

Volume: 1400 ml

**25.998.87.0065**

Set 3 pcs:

1 Silicone mould

+ 2 Silicone mould - insert



**Silicone mould**



**Silicone mould  
insert**



**Silicone mould  
insert**



**COUPE DU MONDE DE LA PÂTISSERIE 2017**

USA Team: Bill Foltz, Rabii Saber and Víctor Dagatan

---

## Water Drop <sup>1200</sup>

Size: Ø 180 h 60 mm

Volume: 1200 ml

**20.345.87.0065**



**COUPE DU MONDE DE LA PÂTISSERIE 2017**

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

## Kit Symphony 1900

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



### GELATO WORLD CUP 2016

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

## Kit Stella del Circo 1000

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



### COUPE DU MONDE DE LA PÂTISSERIE 2013

Italian Team: Francesco Boccia, Marcello Boccia, Lucca Cantarin

## Armonia 1000

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



### COUPE DU MONDE DE LA PÂTISSERIE 2013

Italian Team: Francesco Boccia, Marcello Boccia, Lucca Cantarin

## Paradise 1500

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



### GELATO WORLD CUP 2012

Italian Team: Ernst Knam, Filippo Novelli, Leonardo Ceschin, Francesco Falasconi,  
Team manager: Pierpaolo Magni

## Ruben <sup>140</sup>

Size: 114 x 57 h 45 mm  
Volume: 140 ml  
**36.245.87.0065**



**Double use cutter**



## Zen <sup>1000</sup>

Size: 182 x 143 h 68 mm  
Volume: 1000 ml  
**38.331.87.0065**



**Double use cutter**



## Kit Lady Queen <sup>1000</sup>

Size: 180/60 h 50 mm

Volume: 1000 ml

**25.931.87.0065**

Set 2 pcs:

1Silicone mould - insert

+ 1 Silicone mould



**Silicone mould  
insert**

**Silicone mould**



## Savarin <sup>160</sup>

Size: Ø 160/80 h 40 mm

Volume: 532 ml | **27.716.87.0060**

Size: Ø 160/80 h 40 mm

Set 6 pcs + 600x400 mm tray | **25.716.87.0098**



## Savarin <sup>180</sup>

Size: Ø 180/60 h 50 mm

Volume: 981 ml | **27.818.87.0060**

Size: Ø 180/60 h 50 mm

Set 6 pcs + 600x400 mm tray | **25.818.87.0098**



## Savarin <sup>115</sup>

Size: Ø 115/30 h 40 mm

Volume: 345 ml

**27.711.87.0065**

Size: Ø 115/30 h 40 mm

Set 12 pcs + 600x400 mm tray

**25.711.87.0098**





## Kit Bûche Arabesque

Size: 250 x 90 h 70 mm

Volume: 1300 ml

**25.055.99.0065**

Set 2 pcs:

Bûche Mould + Arabesque Mat



Silicone mould

+



Silicone mat



## Kit Bûche Wood

Size: 250 x 90 h 70 mm

Volume: 1300 ml

**25.051.99.0065**

Set 2 pcs:

Bûche Mould + Wood Mat



Silicone mould

+



Silicone mat



## Kit Bûche Vienna

Size: 250 x 90 h 70 mm

Volume: 1300 ml

**25.052.99.0065**

Set 2 pcs:

Bûche Mould + Vienna Mat



Silicone mould

+



Silicone mat



## Kit Bûche Matelassé

Size: 250 x 90 h 70 mm

Volume: 1300 ml

**25.053.99.0065**

Set 2 pcs:

Bûche Mould + Matelassé Mat



Silicone mould

+



Silicone mat



## Kit Bûche Tablette

Size: 250 x 90 h 70 mm

Volume: 1300 ml

**25.073.99.0065**

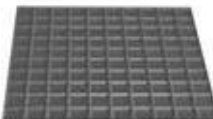
Set 2 pcs:

Mould + Tablette Mat



Silicone mould

+



Silicone mat



## Also Available

### TEX01 Wood

Size: 250 x 185 h 4 mm

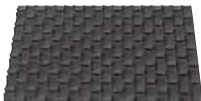
**33.051.20.0065**



### TEX02 Vienna

Size: 250 x 185 h 4 mm

**33.052.20.0065**



### TEX03 Matelassé

Size: 250 x 185 h 3 mm

**33.053.20.0065**



### TEX05 Arabesque

Size: 250 x 185 h 3 mm

**33.055.20.0065**



### TEX06 Coffee

Size: 250 x 185 h 3 mm

**33.056.20.0065**



### TEX08 Love

Size: 250 x 185 h 3 mm

**33.058.20.0065**



## TOR Ø 100

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

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



## TOR Ø 115

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

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



## TOR Ø 135

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

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



## TOR Ø 160

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

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



## TOR Ø 180

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

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



## TOR Ø 100 **NEWS**

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



## TOR Ø 120 **NEWS**

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



## TOR Ø 140 **NEWS**

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



## TOR Ø 160 **NEWS**

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



## TOR Ø 180 **NEWS**

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



## TOR Ø 200

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



## TOR Ø 220

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



## TOR Ø 240

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



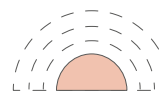
## TOR Ø 260

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



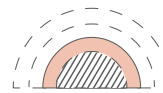
## Zuccotto <sup>115/1</sup>

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



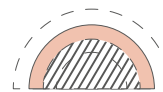
## Zuccotto <sup>135/1</sup>

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



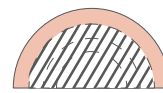
## Zuccotto <sup>160/1</sup>

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



## Zuccotto <sup>180/1</sup>

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



## TOR 100x100

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

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



## TOR 120x120

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

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



## TOR 135x135

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

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



## TOR 160x160

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

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



## TOR 180x180

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

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



## **BÛCHE**

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

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

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



## **INSERT BÛCHE**

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

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

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



**BÛCHE**

**INSERT BÛCHE**

## **GIANDUIA**

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

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

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



## **INSERT GIANDUIA**

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

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

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



**GIANDUIA**

**INSERT GIANDUIA**





# DECORATIVE ELEMENTS ELEMENTI DECORATIVI



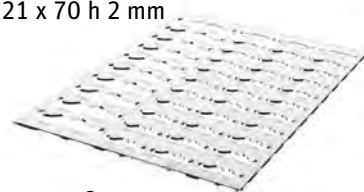
## **NEWS** **Chablon Mustache**

Size Small mustache: 11 x 38 h 2 mm

Size Big mustache: 21 x 70 h 2 mm

**25.007.86.0065**

Set 2 pcs



**2 pcs**

## **NEWS** **Chablon Heart 31x31 mm**

Size: 31 x 31 h 2 mm

**25.008.86.0065**

Set 2 pcs



**2 pcs**



## **NEWS**

### **Chablon Holly 40x20 mm**

Size: 40 x 22 h 2 mm  
**25.005.86.0065**  
Set 2 pcs



2 pcs



## **NEWS**

### **Chablon Star Ø30 mm**

Size: Ø 30 h 2 mm  
**25.004.86.0065**  
Set 2 pcs



2 pcs



## **Chablon Oval**

Size: 34x24 mm  
**25.002.86.0065**  
Set 2 pcs



## **Chablon Round**

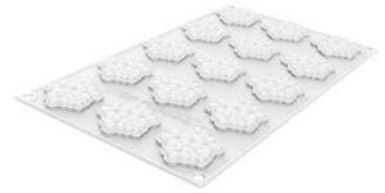
Size: Ø 30 mm  
**25.001.86.0065**  
Set 2 pcs





## **Flora 7**

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



## **Flora 19**

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



## **Flora 80**

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





## **Tutù<sup>7</sup>**

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



## **Tutù<sup>24</sup>**

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



## **Tutù<sup>100</sup>**

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



## **Saint Honoré <sup>40</sup>**

Size: Ø 76 h 15 mm

Volume: 40 ml

**36.365.87.0065**



## **Saint Honoré <sup>280</sup>**

Size: Ø 160 h 28 mm

Volume: 280 ml

**30.445.87.0065**



## **Crown Honoré 270**

Size: Ø 177 h 18 mm - Ø 69 h 14 mm

Volume: 240-33 ml

**30.444.87.0065**





## Miel<sup>8</sup>

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



## Miel<sup>18</sup>

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



## Miel<sup>80</sup>

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







## **Alvéolé<sup>3</sup>**

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



## **Alvéolé<sup>9</sup>**

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





## **Cocoa<sup>35</sup>**

Size: Ø 60 h 20 mm

Volume: 35 ml

**36.309.87.0065**



## **Paradis<sup>37</sup>**

Size: Ø 70 h 11 mm

Volume: 37 ml

**36.298.87.0065**



## **Honoré<sup>35</sup>**

Size: Ø 70 h 13 mm

Volume: 35 ml

**36.294.87.0065**





## **Decor Round 50**

Size: Ø 67 h 15 mm  
Volume 50 ml  
**36.243.87.0065**



## **Decor Round 80**

Size: Ø 85 h 15 mm  
Volume 80 ml  
**36.277.87.0065**



## **Decor Round 140**

Size: Ø 105 h 17 mm  
Volume 140 ml  
**36.285.87.0065**



## **Decor Round 230**

Size: Ø 122 h 20 mm  
Volume 230 ml  
**36.244.87.0065**





## **Decor Round<sup>400</sup>**

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



## **Decor Round<sup>460</sup>**

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



## **Decor Square<sup>60</sup>**

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



## **Decor Square<sup>560</sup>**

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





## Plissé 7

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



## Universo 90

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



## Plissé 23

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



## Multiflex 220

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

Set 3 pcs + 30x40 cm tray  
25.180.87.4598

Set 6 pcs + 60x40 cm tray  
25.181.87.4598



## Plissé 100

Size: Ø 140 h 10 mm

Volume: 100 ml

36.311.87.0065



## Universo 1200

Size: Ø 180 h 50 mm

Volume: 1200 ml

20.349.87.0065



*Dessert al piatto*  
*Plate dessert*

## Tourbillon <sup>9</sup>

Size: Ø 45 h 7 mm

Volume: 9 ml

36.229.87.0065



## Tourbillon <sup>28</sup>

Size: Ø 75 h 8 mm

Volume: 28 ml

36.230.87.0065



## Tourbillon <sup>100</sup>

Size: Ø 140 h 9 mm

Volume: 100 ml

36.231.87.0065



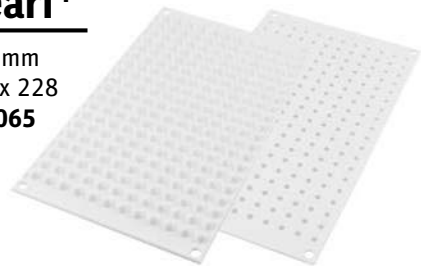
*Dessert al piatto*  
*Plate dessert*





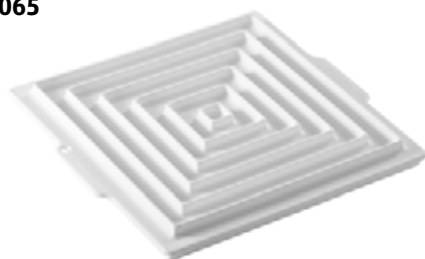
## **Mini Pearl<sup>1</sup>**

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



## **Insert Decor Square**

Size: 40x40/260x260 h 10 mm  
**28.002.87.0065**



## **Insert Decor Round**

Size: Ø 40/Ø 260 h 10 mm  
**28.001.87.0065**





## Goccia

Size: Ø 60 mm Ø 260 mm h 45 mm

**25.101.99.0065**

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



Silicone stripe



PVC roll



Spatula



## Fuoco

Size: Ø 60 mm Ø 260 mm h 45 mm

**25.102.99.0065**

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



Silicone stripe



PVC roll



Spatula

## Micro Love <sup>5</sup>

Size: 23 x 25 h 13 mm

Volume: 5 ml

36.227.87.0065



## Micro Oval <sup>5</sup>

Size: 26 x 19 h 12 mm

Volume: 5 ml

36.223.87.0065



## Micro Round <sup>5</sup>

Size: Ø 24 h 12 mm

Volume: 5 ml

36.224.87.0065



## Micro Rectangle <sup>5</sup>

Size: 26 x 16 h 13 mm

Volume: 5 ml

36.237.87.0065



## Micro Stone <sup>5</sup>

Size: Ø 26 h 12 mm

Volume: 5 ml

36.226.87.0065



## **Micro Dome <sup>5</sup>**

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



## **Micro Square <sup>5</sup>**

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



## **Micro Savarin <sup>5</sup>**

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



## **Micro Gem <sup>5</sup>**

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



## **Micro Truffles <sup>5</sup>**

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



**ICE CREAMS**

**GELATI**



## NEWS

### GEL18 - CLASSIC WAVE

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



Silicone mould



Tray



Sticks

## NEWS

### GEL18M - CLASSIC WAVE

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



Silicone mould



Sticks



Tray



## GEL 017 M - Sun

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



Silicone mould



Tray

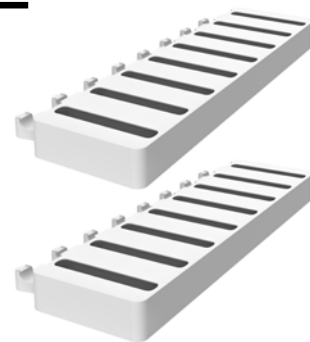


Sticks



## GEL 016 - Rondò

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



Silicone mould



Tray



Sticks

## Gel 14 - 3D

Size: 43 x 93 h 25 mm

Volume: 76 ml

**25.364.87.0098**

Set 2 pz/pcs

+ 50 Bastoncini/Sticks

+ 30 x 40 cm Vassoio/Tray

Patented



Sticks

Silicone mould  
Tray



## Gel 12 - Cremino

Size: 45 x 92 h 23 mm

Volume: 80 ml

**25.362.87.0098**

Set 2 pz/pcs

+ 50 Bastoncini/Sticks

+ 30x40 cm Vassoio/Tray

Patented



Sticks

Silicone mould  
Tray



## Gel 13 - Donuts

Size: Ø 80 h 22 mm

Volume: 86 ml

**25.363.87.0098**

Set 2 pz/pcs

+ 50 Bastoncini/Sticks

+ 30x40 cm Vassoio/Tray

Patented



Sticks

Silicone mould  
Tray





## GEL 11 - Shock

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



Silicone mould  
Tray



Sticks



## GEL 01 - Classic

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



Silicone mould  
Tray

Sticks



## GEL 02 - Choco Stick

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



Silicone mould  
Tray

Sticks



## GEL 03 - Heart-ic

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



Silicone mould  
Tray

Sticks



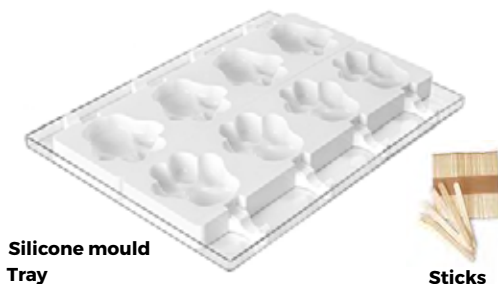
## GEL 04 - Tango

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



## GEL 06 - Pata

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



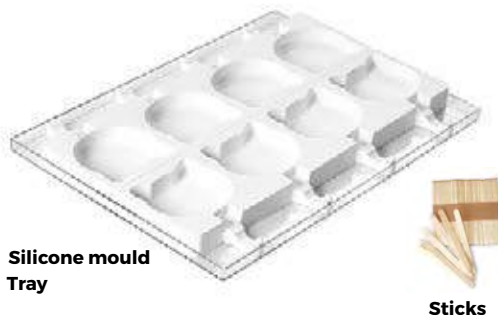
## GEL 07 - Mr Funny

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



## GEL 08 - Cat

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



## GEL 01 M - Mini Classic

Size: 69 x 38 h 18 mm

Volume: 37 ml

**25.331.87.0060**

Set 2 pz/pcs

+ 100 Bastoncini/Sticks

+ 12 x 40 cm tray

Patented

Silicone mould  
Tray

Sticks



## GEL 03 M - Mini Heart-Ic

Size: 55 x 68 h 18 mm

Volume: 45 ml

**25.333.87.0060**

Set 2 pz/pcs

+ 100 Bastoncini/Sticks

+ 12 x 40 cm tray

Patented

Silicone mould  
Tray

Sticks



## GEL 04 M - Mini Tango

Size: 67 x 32 h 22 mm

Volume: 36 ml

**25.334.87.0060**

Set 2 pz/pcs

+ 100 Bastoncini/Sticks

+ 12 x 40 cm tray

Patented

Silicone mould  
Tray

Sticks



## GEL 05 M - Mini Chic

Size: 69 x 38 h 18 mm

Volume: 38 ml

**25.335.87.0060**

Set 2 pz/pcs

+ 100 Bastoncini/Sticks

+ 12 x 40 cm tray

Patented

Silicone mould  
Tray

Sticks



## MUL 3D 28

Size: Ø 28 mm

Volume: 11 ml

+ Sticks 50 pz/pcs

**25.305.99.0065**



## Mini Kube

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



## Mini Bar

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



## Mini Pick

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



## Kono

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

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



## Fiamma

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

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



## Bisc 01 - Classic

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



## Bisc 02 - Discotto

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



## Bisc 03 - Slim

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



## Bisc 04 - Double

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



## **Bisc 02 M - Mini Discotto**

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



## **Bisc 04 M - Mini Double**

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



## Kit Drop Gel

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



## Kit Choco Gel

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



## Kit Bubble Gel

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



## Tapis Gel 02

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



## Tapis Gel 03

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



**La nuova era della Gelateria!**

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

**The new era of La Gelateria!**

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



## L'italiano

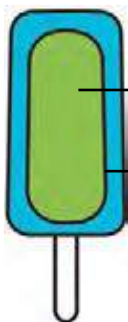
Size: 55 x 105 h 22 mm

Volume 97 ml

**25.365.99.0065**

Set 4 pz/pcs

+ 100 Bastoncini/Sticks



Stampo verde / Green Mould

37 x 90 h 13,5 mm

Vol 36 ml

Stampo Blu / Blue mould

55 x 105 h 22 mm

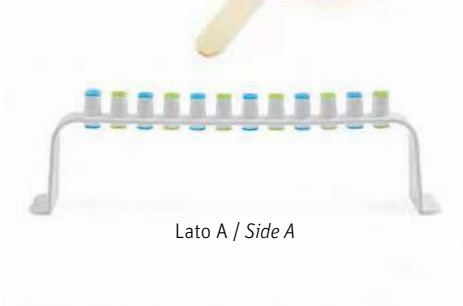
Vol 97 ml



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

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





Lato A / Side A

Supporto Stecchi  
Stick Support

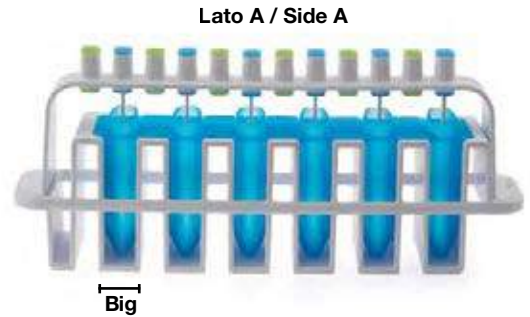


Lato B / Side B

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



Stampo blu / Blue mould  
Assemblaggio / Assembly

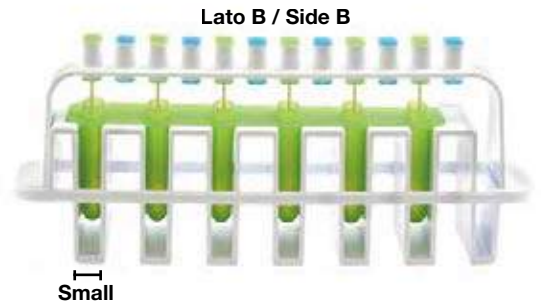


Lato A / Side A

Big



Stampo verde / Green mould  
Assemblaggio / Assembly



Lato B / Side B

Small



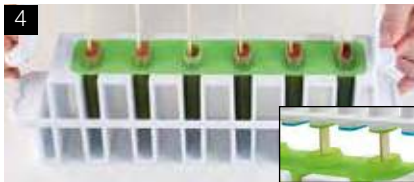
- Posizionare lo stampo in silicone per inserti verde nell'apposito supporto in plastica
- *Put the green insert silicone mould in the plastic support*



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



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



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



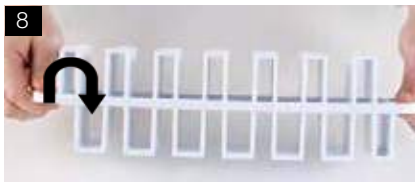
- Sfilare gli stecchi dai supporti in silicone
- *Take the sticks out of the silicone supports*



- Sformare
- *Unmould*



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



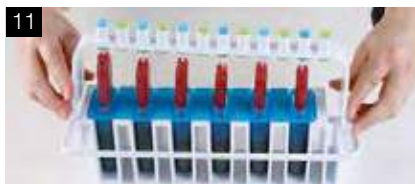
- Ruotare il supporto in plastica
- *Turn the plastic support*



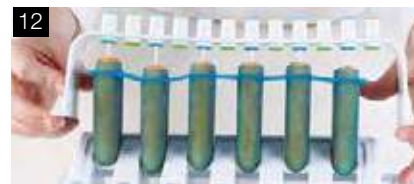
- Posizionare lo stampo in silicone nell'apposito supporto in plastica
- *Put the silicone mould in the plastic support*



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



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



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



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



- Sformare il prodotto
- *Unmould*



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

## Sticks

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



## Mini Sticks

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



## Take Away Bag 01

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



## Take Away Bag 02

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



## Espogel Up Mini

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



## Espogel Up

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



## Espogel Down

Size: 235 x 360 h 48 mm  
**99.421.86.0165**



## Pop Sticks

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

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

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



## Pop Stand

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



## Take Away Box

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

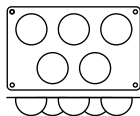




**CLASSIC SINGLE PORTIONS**  
**MONOPORZIONI CLASSICHE**

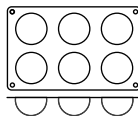
### SF001 Half Sphere

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



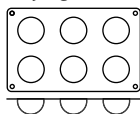
### SF002 Half Sphere

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



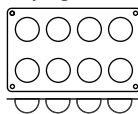
### SF003 Half Sphere

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



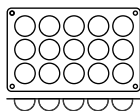
### SF004 Half Sphere

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



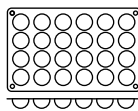
### SF005 Half Sphere

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



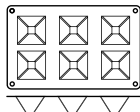
### SF006 Half Sphere

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



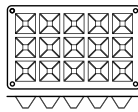
### SF007 Pyramids

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



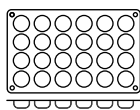
### SF008 Pyramids

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



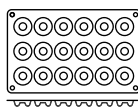
### SF009 Pomponnetes

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



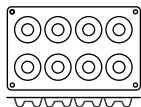
### SF010 Small Savarin

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



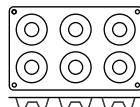
### SF011 Medium Savarin

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



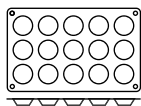
### SF012 Big Savarin

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



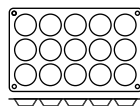
### SF013 Tartelette

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



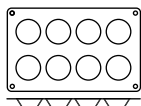
### SF014 Tartelette

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



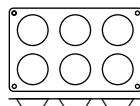
### SF015 Tartelette

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



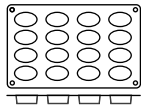
### SF016 Tartelette

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



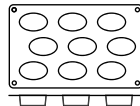
### SF017 Small Ovals

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



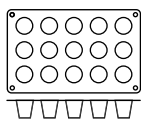
### SF018 Medium Ovals

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



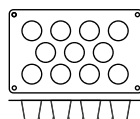
### SF019 Small Babà

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



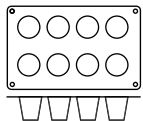
### SF020 Medium Babà

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



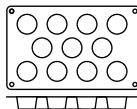
### SF021 Big Babà

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



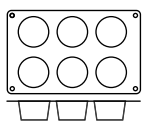
### SF022 Small Muffin

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



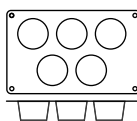
### SF023 Medium Muffin

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



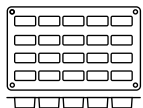
### SF024 Big Muffin

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



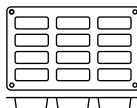
### SF025 Financiers

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



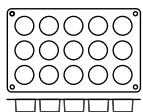
### SF026 Cakes

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



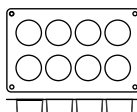
### SF027 Petit Fours

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



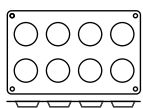
### SF028 Cylinders

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



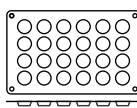
### SF029 Florentins

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



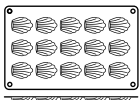
### SF030 Mini Florentins

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



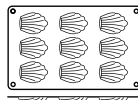
### SF031 Mini Madeleine

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



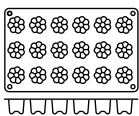
### SF032 Madeleine

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



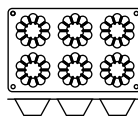
### SF033 Small Bordelais

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



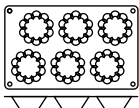
### SF034 Briochette

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



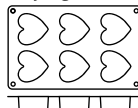
### SF035 Briochette

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



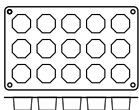
### SF036 Heart

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



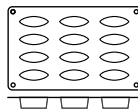
### SF037 Octagons

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



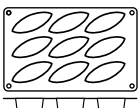
### SF038 Medium Boat

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



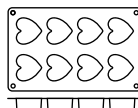
### SF039 Big Boat

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



### SF040 Heart

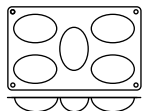
Size: Ø 60 h 35 mm  
Volume: 90 ml  
Bulk: 10.040.00.0000  
Polybag: 30.040.00.0060





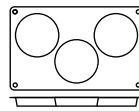
### SF041 Half Egg

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



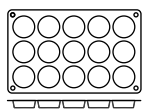
### SF042 Sponge base

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



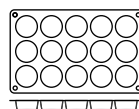
### SF043 Flan Mould

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



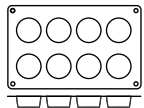
### SF044 Flan Mould

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



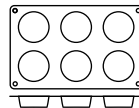
### SF045 Flan Mould

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



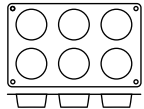
### SF046 Flan Mould

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



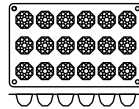
### SF047 Flan Mould

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



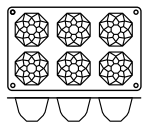
### SF048 Small Diamond

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



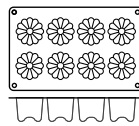
### SF049 Big Diamond

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



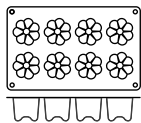
### SF050 Big Bordelais

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



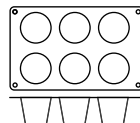
### SF051 Bavarese

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



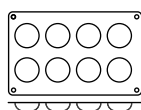
### SF052 Big Muffin

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



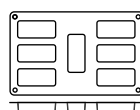
### SF053 Krapfen

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



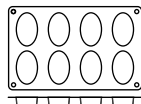
### SF054 Big Financiers

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



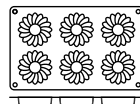
### SF055 Big Ovals

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



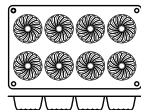
### SF056 Daisy

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



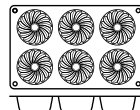
### SF057 Mini Gugelhopf

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



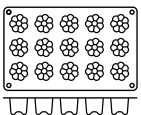
### SF058 Gugelhopf

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



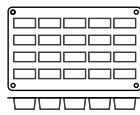
### SF059 Medium Bordelais

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



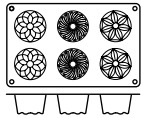
### SF060 Nougats

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



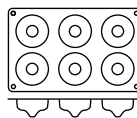
## SF061 Fantasy

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



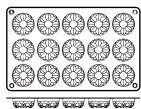
## SF067 Kiss

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



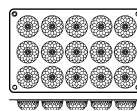
## SF072 Small Sunflower

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



## SF073 Small Dahlia

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



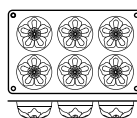
## SF074 Small Rose

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



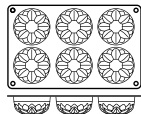
## SF075 Narcissus

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



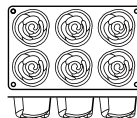
## SF076 Sunflower

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



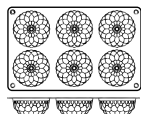
## SF077 Rose

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



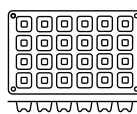
## SF078 Dahlia

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



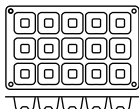
## SF080 Small Square Savarin

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



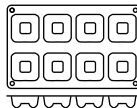
### SF081 Medium Square Savarin

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



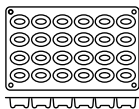
### SF082 Big Square Savarin

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



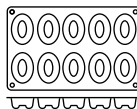
### SF083 Small Oval Savarin

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



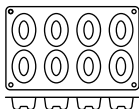
### SF084 Medium Oval Savarin

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



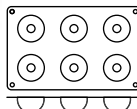
### SF085 Big Oval Savarin

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



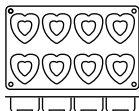
### SF086 Magic Dome

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



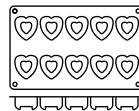
### SF087 Big passion

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



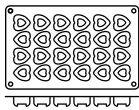
### SF088 Medium passion

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



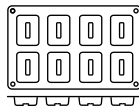
### SF089 Small passion

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



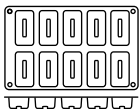
### SF090 Big Lingotto

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



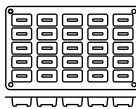
### SF091 Medium Lingotto

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



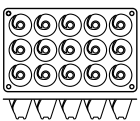
### SF092 Small Lingotto

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



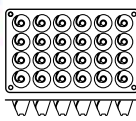
### SF094 Medium Vulcano

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



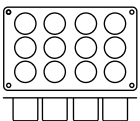
### SF095 Small Vulcano

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



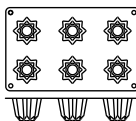
### SF098 Cylinders

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



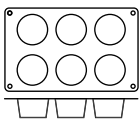
### SF100 Pandorino

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



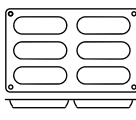
### SF102 Medium Muffin

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



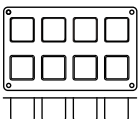
### SF103 Savoiaro

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



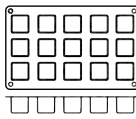
### SF104 Cube

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



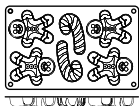
### SF105 Cube

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



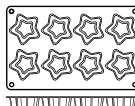
### SF106 Gingerbread Man

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



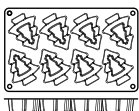
### SF107 Stella

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



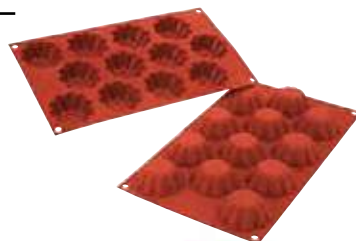
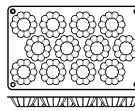
### SF108 Pino

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



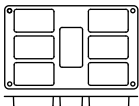
### SF109 Mini Briochette

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



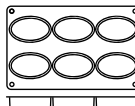
### SF110 Rettangolo

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



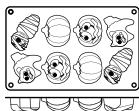
### SF111 Ovals

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



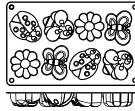
### SF116 Halloween

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



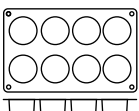
### SF117 Springlife

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



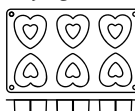
### SF119 Cylinders

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



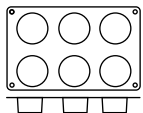
### SF124 Passion

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



### SF127 Cylinders

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



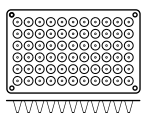
### SF128 Slim

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



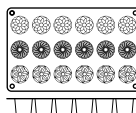
### SF131 Cono

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



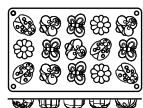
### SF132 Mini Fantasy

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



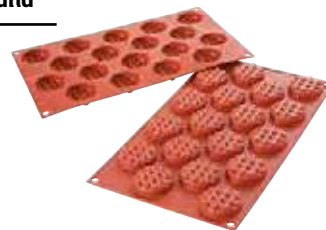
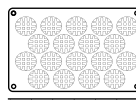
### SF135 Mini Springlife

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



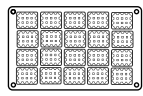
### SF143 Mini Waffel Round

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



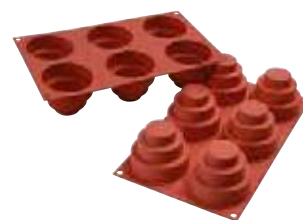
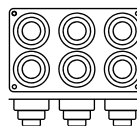
### SF147 Mini Waffel Square

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



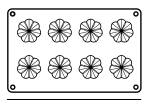
### SF148 Mini Wonder Cake

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



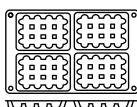
### SF154 Charlotte

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



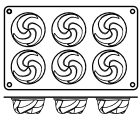
### SF155 Waffel Classic

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



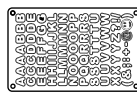
### SF158 Vertigo

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



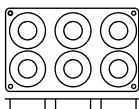
### SF169 Choco ABC

Volume: 115 ml  
Bulk: 16.169.00.0000  
Polybag: 36.169.00.0060



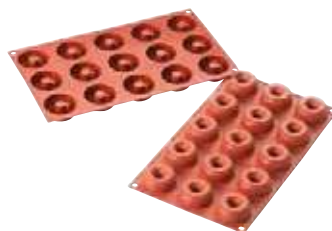
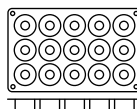
### SF170 Donuts

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



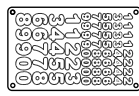
### SF171 Mini Donuts

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



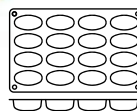
### SF174 Choco 123

Volume: 124 ml  
Bulk: 16.174.00.0000  
Polybag: 36.174.00.0060



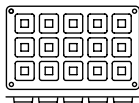
### SF176 Soft Ovals

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



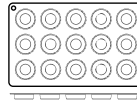
### SF177 Mini Dessert Square

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



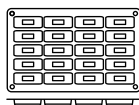
### SF178 Mini Dessert Round

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



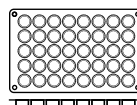
### SF179 Mini Dessert Oval

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



### SF180 Pastille

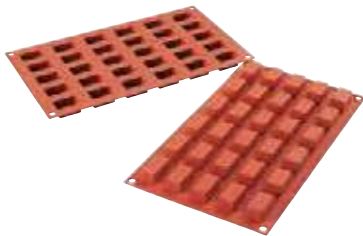
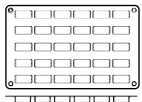
Size: Ø 28 h 11 mm  
Volume: 6 ml  
Bulk: 16.180.00.0000  
Polybag: 36.180.00.0060





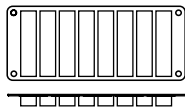
### SF181 Mini Cakes

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



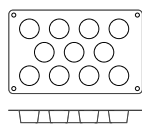
### SF184 Slim Bar

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



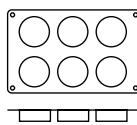
### SF204 Mini cylinders

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



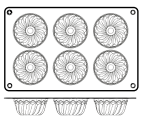
### SF205 Cylinders

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



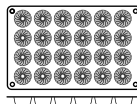
### SF209 Gugelhopf

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



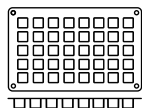
### SF232 Gugelhopf

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



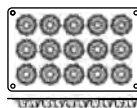
### SF263 Small Cube

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



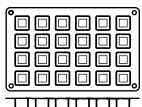
### SF310 Swirl

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



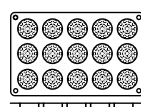
### SF351

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



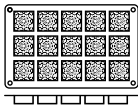
### SF378 Mauresque Round

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



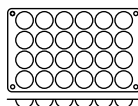
### SF379 Mauresque Square

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



### SF535 Half Sphere

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



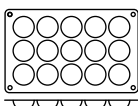
### NEWS



### SF545 Half Sphere

### NEWS

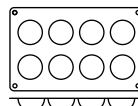
Size: Ø 45 h 24 mm  
Volume: 27 ml  
Bulk: 16.545.00.0000  
Polybag: 36.545.00.0060



### SF555 Half Sphere

### NEWS

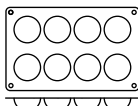
Size: Ø 55 h 30 mm  
Volume: 46 ml  
Bulk: 16.555.00.0000  
Polybag: 36.555.00.0060



### SF565 Half Sphere

### NEWS

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



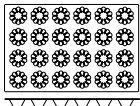




**60X40**  
**SESSANTA QUARANTA**

### SQ001 Briochette

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

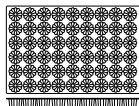


Size mould:600x400 mm



### SQ002 Canneles

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

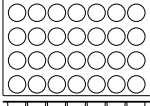


Size mould:600x400 mm



### SQ003 Half Sphere

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

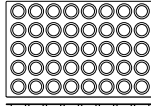


Size mould:600x400 mm



### SQ004 Florentins

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

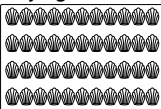


Size mould:600x400 mm



### SQ005 Madeleine

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

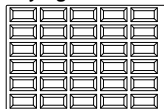


Size mould:600x400 mm



### SQ006 Mini Cake

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

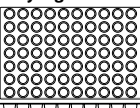


Size mould:600x400 mm



### SQ007 Mini Muffin

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

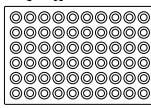


Size mould:600x400 mm



### SQ008 Mini Tartelette

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

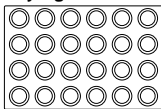


Size mould:600x400 mm



### SQ009 Muffin

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

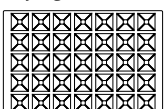


Size mould:600x400 mm



### SQ010 Pyramids

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



Size mould:600x400 mm



### SQ011 Gugelhopf

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

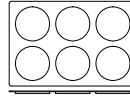


Size mould:600x400 mm



### SQ012 Disco 160x10

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

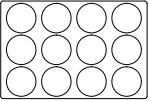


Size mould:600x400 mm



### SQ013 Disco 120x10

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

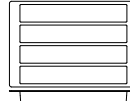


Size mould:600x400 mm



### SQ014 Tronco 50x8

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

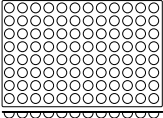


Size mould:600x400 mm



### SQ015 Mini Half Sphere

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

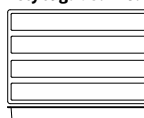


Size mould:600x400 mm



### SQ016 Tronco 50x7

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

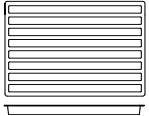


Size mould:600x400 mm



### SQ017 Tronco 50x3

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

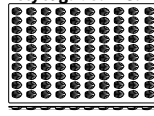


Size mould:600x400 mm



### SQ018 Mini Madeleine

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



Size mould:600x400 mm



### SQ019 Skyline

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

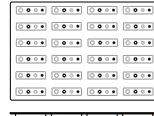


Size mould:600x400 mm



### SQ023 Pois

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

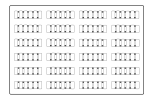


Size mould:600x400 mm



### SQ024 Up & Down

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

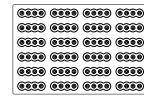


Size mould:600x400 mm



### SQ025 Four Zero

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



Size mould:600x400 mm



### SQ028 Surf

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

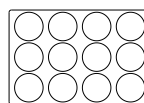


Size mould:600x400 mm



### SQ029 Disco 120x22

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

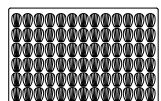


Size mould:600x400 mm



### SQ030 Mid Madeleine

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

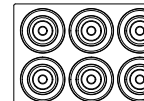


Size mould:600x400 mm



### SQ031 Tart

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



Size mould:600x400 mm



### SQ032 Mini Cuori

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

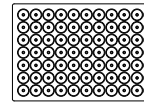


Size mould:600x400 mm



### SQ033 Mini Savarin

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

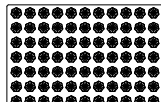


Size mould:600x400 mm



### SQ034 Mini Charlotte

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

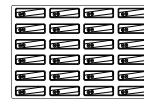


Size mould:600x400 mm



### SQ040 Flûte

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



Size mould:600x400 mm



### SQ043 Eclipse

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

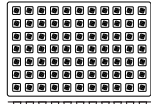


Size mould:600x400 mm



### SQ046 Mini Pyramid

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

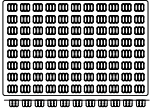


Size mould:600x400 mm



### SQ048 Mini Twist

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

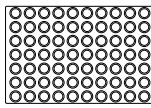


Size mould:600x400 mm



### SQ050 Florentins

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

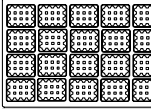


Size mould:600x400 mm



### SQ052 Waffle Square

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

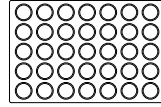


Size mould:600x400 mm



### SQ044 Florentins

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

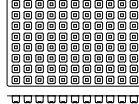


Size mould:600x400 mm



### SQ047 Mini Cube

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

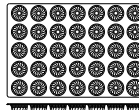


Size mould:600x400 mm



### SQ049 Mid Gugelhopf

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

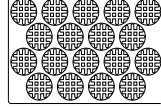


Size mould:600x400 mm



### SQ051 Waffle Round

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

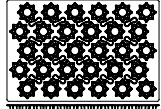


Size mould:600x400 mm



### SQ053 Pandorino

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



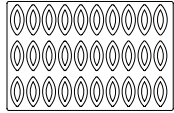
Size mould:600x400 mm





## SQ054 Boat

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

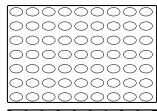


Size mould: 600x400 mm



## SQ056 Small Oval

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

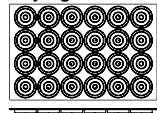


Size mould: 600x400 mm



## SQ059 Donuts

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

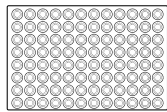


Size mould: 600x400 mm



## SQ061 Pomponette

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

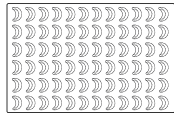


Size mould: 600x400 mm



## SQ063 Mini Moons

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

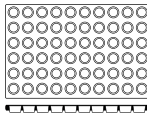


Size mould: 600x400 mm



## SQ055 Muffin Mignon

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

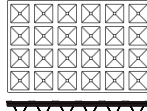


Size mould: 600x400 mm



## SQ057 Pyramid

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

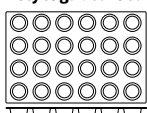


Size mould: 600x400 mm



## SQ060 Cylinders

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

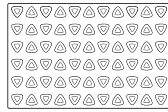


Size mould: 600x400 mm



## SQ062 Mini Triangles

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

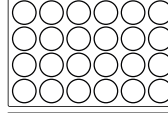


Size mould: 600x400 mm



## SQ064 Half Sphere

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



Size mould: 600x400 mm



## SQ065 Mini Cuori

Size: 51 x 54 h 39 mm

Volume 33 ml

**Bulk: 40.465.20.0000**

**Polybag: 70.465.20.0098**



Size mould:600x400 mm



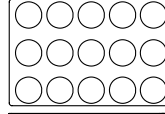
## SQ067 Disco 105x40

Size: Ø 105 h 40 mm

Volume: 341 ml

**Bulk: 40.467.20.0000**

**Polybag: 70.467.20.0098**



Size mould:600x400 mm



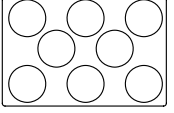
## SQ068 Disco 140x25

Size: Ø 140 h 25 mm

Volume: 382 ml

**Bulk: 40.468.20.0000**

**Polybag: 70.468.20.0098**



Size mould:600x400 mm



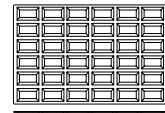
## SQ069 Finanziere

Size: 70 x 26 h 20 mm

Volume: 32 ml

**Bulk: 40.469.20.0000**

**Polybag: 70.469.20.0098**



Size mould:600x400 mm



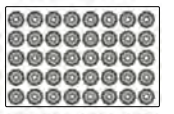
## SQ070 Swirl

Size: Ø 68 h 30 mm

Volume: 60 ml

**Bulk: 40.470.20.0000**

**Polybag: 70.470.20.0098**



Size mould:600x400 mm



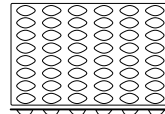
## SQ071 Quenelle

Size: 63 x 31 h 28 mm

Volume: 24 ml

**Bulk: 40.471.20.0000**

**Polybag: 70.471.20.0098**



Size mould:600x400 mm



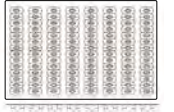
## SQ072 Infinity

Size: 336 x 47 h 40 mm

Volume: 480 ml

**Bulk: 40.472.20.0000**

**Polybag: 70.472.20.0098**



Size mould:600x400 mm



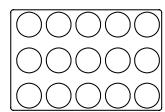
## SQ074 Disco 100x20

Size: Ø 100 h 20 mm

Volume: 155 ml

**Bulk: 40.474.20.0000**

**Polybag: 70.474.20.0098**



Size mould:600x400 mm



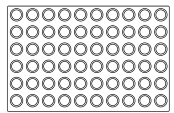
## SQ075 Half Sphere

Size: Ø 42 h 22 mm

Volume: 20 ml

**Bulk: 40.475.20.0000**

**Polybag: 70.475.20.0098**



Size mould:600x400 mm



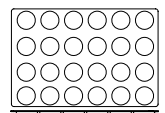
## SQ077 Disco

Size: Ø 75 h 15 mm

Volume: 65 ml

**Bulk: 40.477.20.0000**

**Polybag: 70.477.20.0098**



Size mould:600x400 mm



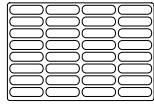
## SQ078 Fashion Cake

Size: 130 x 25 h 25 mm

Volume: 80 ml

Bulk: 40.478.20.0000

Polybag: 70.478.20.0098



Size mould: 600x400 mm



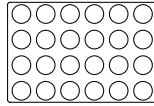
## SQ080 Cylinders

Size: Ø 76 h 45 mm

Volume: 200 ml

Bulk: 40.480.20.0000

Polybag: 70.480.20.0098



Size mould: 600x400 mm



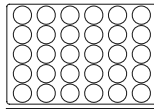
## SQ082 Florentines

Size: Ø 80 h 12 mm

Volume: 56 ml

Bulk: 40.482.20.0000

Polybag: 70.482.20.0098



Size mould: 600x400 mm



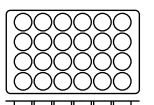
## SQ084 Cylinders **NEWS**

Size: Ø 76 h 40 mm

Volume: 180 ml

Bulk: 40.484.20.0000

Polybag: 70.484.20.0098



Size mould: 600x400 mm



## SQ086 Heart

Size: 78 x 73 h 40 mm

Volume: 155 ml

Bulk: 40.486.20.0000

Polybag: 70.486.20.0098



Size mould: 600x400 mm



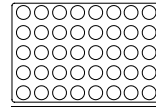
## SQ079 Cylinders

Size: Ø 50 h 30 mm

Volume: 57 ml

Bulk: 40.479.20.0000

Polybag: 70.479.20.0098



Size mould: 600x400 mm



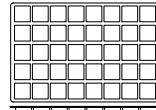
## SQ081 Cubo

Size: 50 x 50 h 50 mm

Volume: 122 ml

Bulk: 40.481.20.0000

Polybag: 70.481.20.0098



Size mould: 600x400 mm



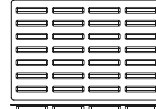
## SQ083 Stripe Éclair

Size: 130 x 28 h 28 mm

Volume: 95 ml

Bulk: 40.483.20.0000

Polybag: 70.483.20.0098



Size mould: 600x400 mm



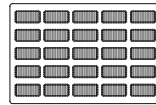
## SQ085 Righe **NEWS**

Size: 100 x 48 h 40 mm

Volume: 180 ml

Bulk: 40.485.20.0000

Polybag: 70.485.20.0098



Size mould: 600x400 mm



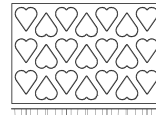
## SQ087 Heart

Size: 95 x 88 h 40 mm

Volume: 210 ml

Bulk: 40.487.20.0000

Polybag: 70.487.20.0098

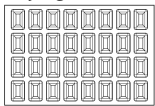


Size mould: 600x400 mm



## SQ089 Rectangle Savarin **NEWS**

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

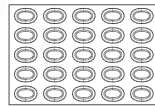


Size mould: 600x400 mm



## SQ091 Oval Savarin **NEWS**

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

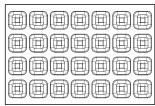


Size mould: 600x400 mm



## SQ090 Square Savarin **NEWS**

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

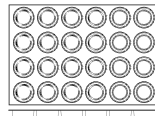


Size mould: 600x400 mm



## SQ092 Capsula **NEWS**

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



Size mould: 600x400 mm

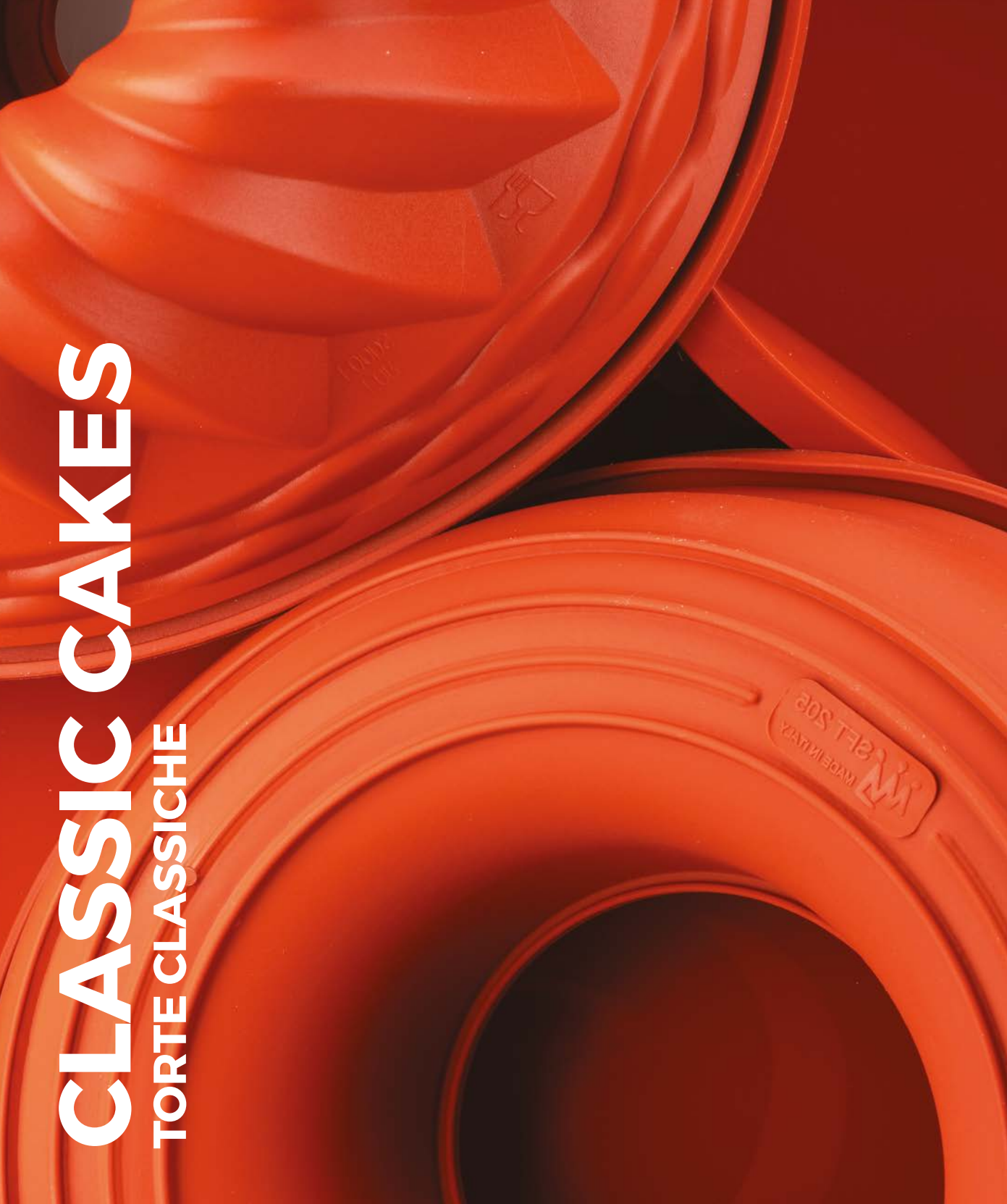


**6040**<sup>®</sup>  
sessanta quaranta



# CLASSIC CAKES

TORTE CLASSICHE



# Round Pan

---



## SFT 118 Round Pan

---

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

## SFT 120 Round Pan

---

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

## SFT 122 Round Pan

---

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

## SFT 124 Round Pan

---

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

## SFT 126 Round Pan

---

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

## SFT 128 Round Pan

---

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

## SFT 180 Round Pan

---

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

## SFT 226 Round Pan

---

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

## SFT 228 Pizza Pan

---

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

# Rectangular Cake

---

## SFT 300 Bake & Roast

---

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

## SFT 306 Square Pan

---

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

## SFT 332 Lasagnera

---

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



# Flan Pan

---



## SFT 424 Flan Pan

---

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

## SFT 426 Flan Pan

---

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

## SFT 428 Flan Pan

---

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

# Plum Cake

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## SFT 326 Plum Cake

---

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

## SFT 330 Plum Cake

---

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

## SFT 331 Plum Cake

---

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

### **SFT181 Charlotte**

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



### **SFT203 Tree**

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



### **SFT205 Savarin**

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



### **SFT220 Daisy**

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



### **SFT224 Savarin Cake**

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



### **SFT249 Gugelhopf**

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



### **SFT251 Rose**

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





### SFT252 Sunflower

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



### SFT522 Brioche

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



### SFT300 Bake & Roast

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



### SFT306 Square Pan

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



### SFT330 Plum Cake

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



### SFT331 Plum Cake

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



### SFT326 Plum Cake

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



### SFT600 Star Bundt Form

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





## Cake PH20

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



## Cake MK

Size: 170x80 h 50 mm  
Volume 470 ml  
**36.218.00.0065**



# CONFISERIE & BON BON

## STAMPI PER GELATINE



### **SG01 Arancio / Lemonslice**

---

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



### **SG03 Cuore / Heart**

---

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



### **SG04 Mezzasfera / Halfsphere**

---

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



### **SG05 Bon bon / Pastille**

---

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



### **SG08 Fragola / Strawberry**

---

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



### **SG10 Rettangolo / Rectangle**

---

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



# Tappetini in silicone microforati con anima in fibra di vetro.

## Microperforated silicone mats with fiberglass core

### Air Mat

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



### Air Mat Choux 583x384 mm

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

Lato A - Side A



Mini Choux

Lato B - Side B



Choux



## Air Mat Éclair 583x384 mm

Size: 583x384 mm | 40.111.99.0000

Lato A - Side A



Mini Éclairs

Lato B - Side B



Éclairs



## Air Mat Éclair & Choux 300x400 mm

Size: 300x400 mm | 40.113.99.0000

Lato A - Side A



Choux

Lato B - Side B



Eclairs



## Fiberglass

### Fiberglass 1

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

### Fiberglass 2

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

### Fiberglass 3

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

### Fiberglass 4

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

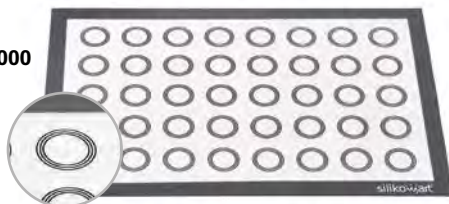
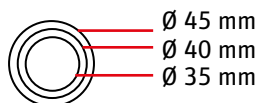
### Fiberglass 5

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



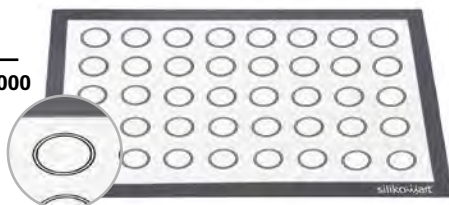
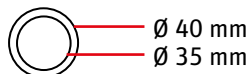
## Fiberglass Circles

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



## Macaron Fiberglass

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



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

## Silicopat

### Silicopat 1

Size: 400x600 mm | **13.001.00.0000**

### Silicopat 5

Size: 270x420 mm | **13.005.00.0000**

### Silicopat 6

Size: 360x430 mm | **13.006.00.0000**

### Silicopat 7

Size: 300x400 mm | **13.007.00.0000**

### Silicopat 8

Size: 250x350 mm | **13.008.00.0000**

### Silicopat 9

Size: 310x510 mm | **13.009.00.0000**

### Silicopat 11

Size: 750x450 mm | **13.011.00.0000**



## Tapis Roulade

### Tapis Roulade 01

Size: 422x352 mm | **13.020.00.0000**

### Tapis Roulade 02

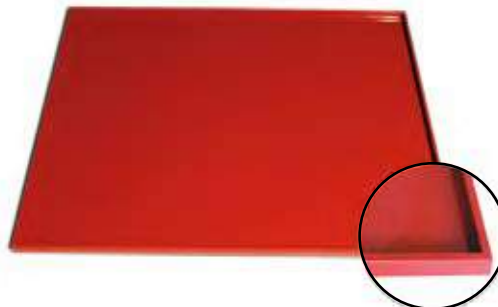
Size: 546x352 mm | **13.021.00.0000**

### Tapis Roulade 03

Size: 325x325 mm | **13.022.00.0000**

### Tapis Roulade 05

Size: 360x560 mm | **13.029.00.0000**



# DECORATIVE MATS

## Love Mat

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



## Ret H4

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

## Ret H5

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





## Macaron Mat

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

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



## Heart Macaron

Size: 300x400 mm

Macaron size: 38,5 x 35 mm  
**33.043.00.0060**



## Whoopies

Size: 300x400 mm

Whoopies size: Ø 70 mm

**33.046.00.0060**



## Tapis Relief 01

Greca Grande 600x400 mm

Each Band h 4 cm

**70.612.00.0098**



## Tapis Relief 04

Fregio 600x400 mm

Each Band h 3 cm

**70.550.00.0098**



## Tapis Relief 06

Scacchi 600x400 mm

Each Band h 3 cm

**70.552.00.0098**



## Tapis Relief 01 Bis

Greca Piccola 600x400 mm

Each Band h 3 cm

**70.558.00.0098**



## Tapis Relief 10

Greca Quadri 600x400 mm

Each Band h 4 cm

**70.556.00.0098**



## Tapis Relief 08

Cuori 600x400 mm

Each Band h 3 cm

**70.554.00.0098**



## Tapis Relief 02

Pois 600x400 mm

**70.617.00.0098**



## Tapis Relief 05

Musica 600x400 mm

Each Band h 3 cm

**70.551.00.0098**



## Tapis Relief 09

Fiori 600x400 mm

Each Band h 4 cm

**70.555.00.0098**



## Tapis Relief 11

Maiolica 600x400 mm

Each Band h 3 cm

**70.557.00.0098**



## TEX01 Wood

Size: 250 x 185 h 6 mm  
33.051.20.0065



## TEX02 Vienna

Size: 250 x 185 h 6 mm  
33.052.20.0065



## TEX03 Matelassé

Size: 250 x 185 h 36 mm  
33.053.20.0065



## TEX05 Arabesque

Size: 250 x 185 h 6 mm  
33.055.20.0065



## TEX06 Coffee

Size: 250 x 185 h 6 mm  
33.056.20.0065



## TEX08 Love

Size: 250 x 185 h 6 mm  
33.058.20.0065



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



## WMAT Pois

Size: 600x400 h 3 mm  
33.063.20.0065





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

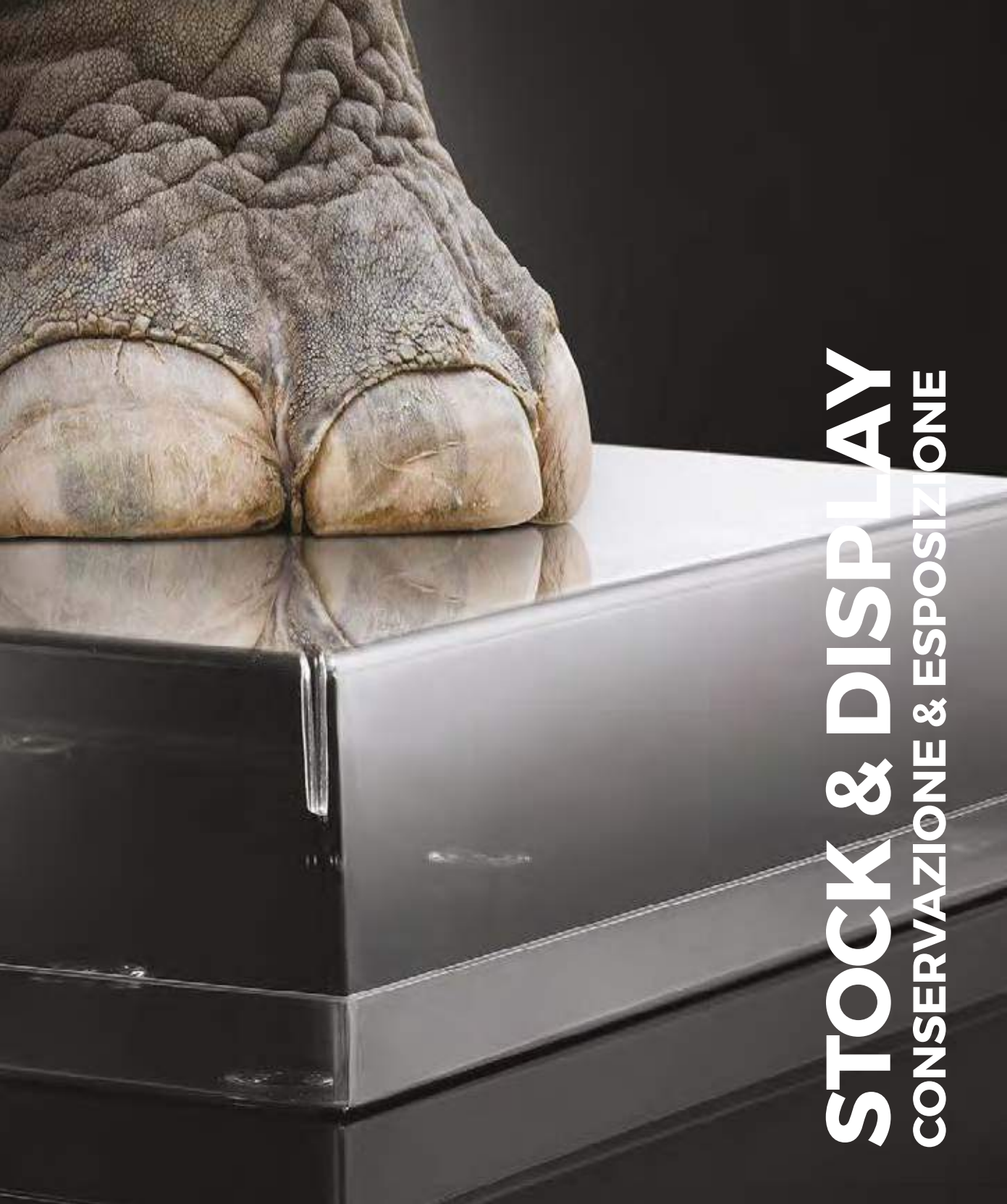
*The i-Gloo range proposes a series of products in polycarbonate which is ideal for the conservation, stocking and exhibition of your creations. They are resistant and do not lose their shape even after undergoing low temperature (-60°C) and thus are usable also in the blast chiller.*

#### **VANTAGGI / ADVANTAGE**

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

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





# **STOCK & DISPLAY**

## **CONSERVAZIONE & ESPOSIZIONE**

## I-Gloo 5.5

Size: 600x400 h 55 mm  
Cover  
99.429.86.0000



## I-Gloo 8.5

Size: 600x400 h 85 mm  
Cover  
99.433.86.0000



## Total I-Gloo 5.5

Size: 600x400 h 55 mm  
Tray + Cover  
25.425.86.0000



## Total I-Gloo 8.5

Size: 600x400 h 85 mm  
Tray + Cover  
25.427.86.0000



## Vgel01

Size: 300x400 h 12 mm  
Tray  
99.424.86.0000



## Vgel02

Size: 600x400 h 22 mm  
Tray  
99.428.86.0000



## Small I-Gloo

Size: 390x109 h 32 mm  
Cover  
99.426.86.0000



## Small total I-Gloo

Size: 390x109 h 32 mm  
Tray + Cover  
25.426.87.0098



## Vgel03

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



## Small Tray éclair

Size: 32x140 mm  
Small: 52.235.20.0002  
Set 100 pcs

Size: 42x102 mm  
Small: 52.291.20.0002  
Set 100 pcs



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

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

## Espogel up mini

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



## Espogel up

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



## Espogel down

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



## Pop stand

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



25.434.99.0082

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

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



Size: 600 x 400 h 55 mm



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



Size: 600 x 400 mm

## COVER

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



## MOULD

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



**top resistance**  
NEW MATERIAL

# Cake Board

Size: 600x400 mm | 99.434.87.0000

## CAKE BOARD

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







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

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

**8 Colori classici e di tendenza**  
**8 Classic and trendy colours**

**Personalizzabile**  
**Customizable**

**Trasparente**  
**Transparent**

**Robusta**  
**Strong**

**Impilabile**  
**Stackable**

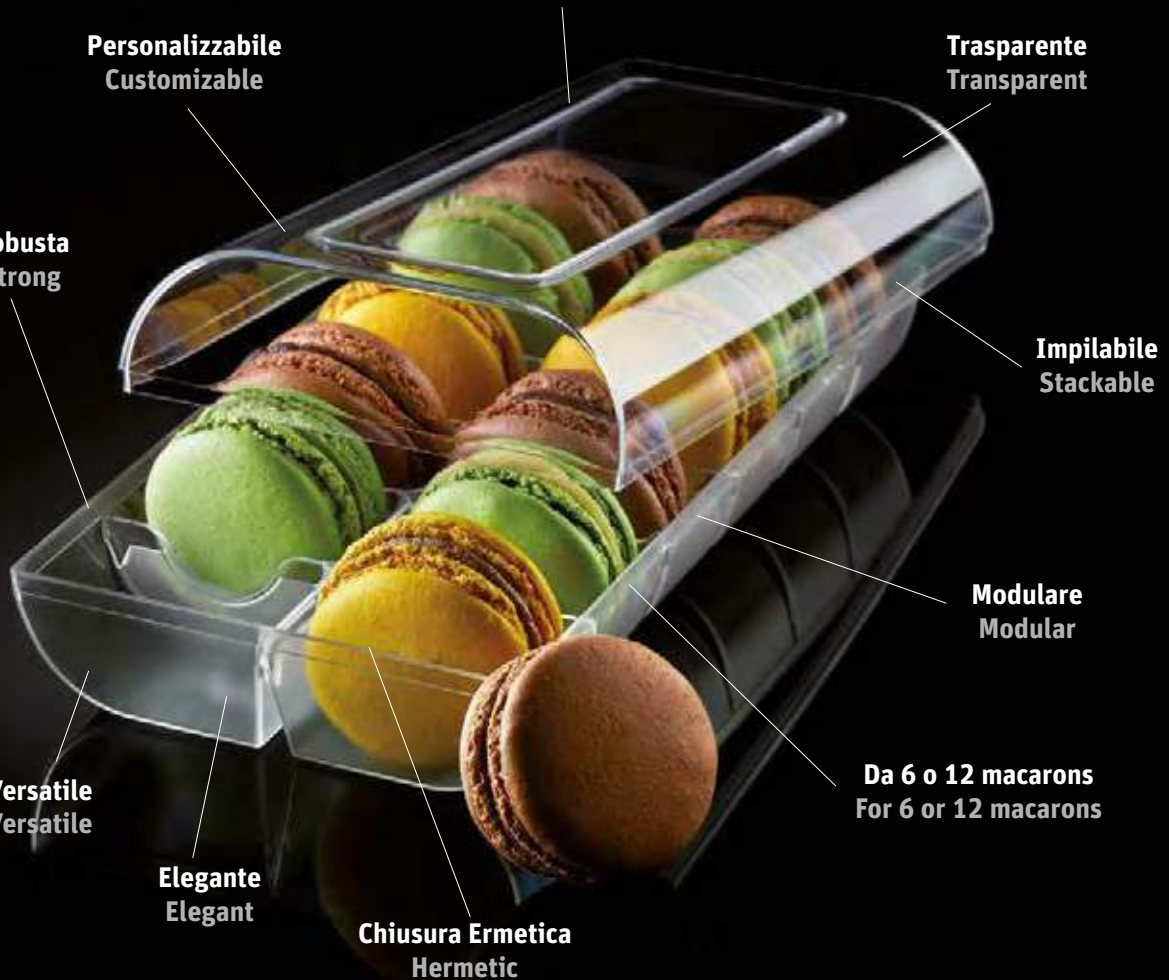
**Modulare**  
**Modular**

**Versatile**  
**Versatile**

**Da 6 o 12 macarons**  
**For 6 or 12 macarons**

**Elegante**  
**Elegant**

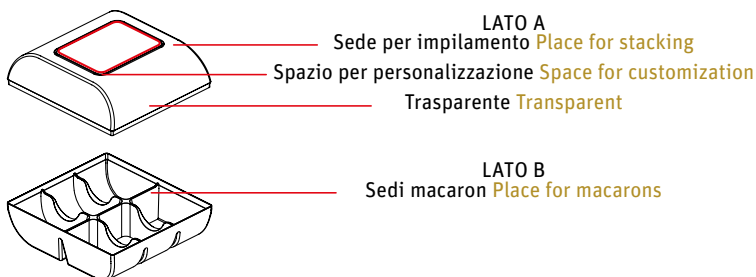
**Chiusura Ermetica**  
**Hermetic**



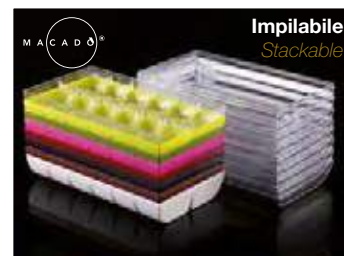
## MACADÒ - CONFEZIONE PORTA MACARON / BOX FOR MACARONS

MACADÒ è una pratica e funzionale confezione in plastica resistente porta macarons, disponibile nelle versioni da 6 e da 12, composta da un coperchio trasparente e da una base disponibile in 8 colori design. Il coperchio è dotato di una chiusura ermetica a incastro stabile, in modo da preservare i macarons dall'umidità, la sua trasparenza, inoltre, permette una chiara e immediata visione dei prodotti contenuti. MACADÒ presenta una struttura del fondo a celle che permette di separare i macarons in modo tale che non si tocchino né rovinino nella fase di esposizione e trasporto. La confezione è stata progettata seguendo una logica di modularità che permette di esporre esattamente 10 MACADÒ da 12 e 20 MACADÒ da 6 nelle teglie 60x40 utilizzati dai professionisti. MACADÒ<sup>®</sup> 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<sup>®</sup> can be customized with a sticker, a ribbon or any other decorative element used in pastry shops.*



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





# MICRO-PERFORATED MOULDS STAMPI MICROFORATI

## NUOVO MATERIALE MICROFORATO

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

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

### NEW MICRO-PERFORATED MATERIAL

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

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

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

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

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

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

- + Stampo antiaderente.

*Non stick mould.*

- + Smodellamento semplice e perfetto.

*Easy and perfect unmoulding.*

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

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

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

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



## Airplus 02 Plum Cake

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



Tray 600x400 mm



## Airplus 03 Mini Plumcake

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



Tray 600x400 mm



## Airplus 13 Round

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



Tray 600x400 mm



## Airplus 14 Round

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



Tray 600x400 mm



## Airplus 15 Round

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



Tray 600x400 mm



## Airplus 16 Round

Size mould: 300x400 mm

Size: Ø 50 h 16 mm

Set 2 pz/pcs

70.516.20.0265



Tray 600x400 mm



## Airplus 18 Round

Size mould: 300x400 mm

Size: Ø 48 h 22 mm

Set 2 pz/pcs

70.518.20.0265



Tray 600x400 mm



## Airplus 12 Round

Size mould: 300x400 mm

Size: Ø 120 h 30 mm

Set 2 pz/pcs

70.512.20.0265



Tray 600x400 mm



## Airplus 17 Square

Size mould: 300x400 mm

Size: 50 x 50 h 20 mm

Set 2 pz/pcs

70.517.20.0265



Tray 600x400 mm



## Airplus 19 Square

Size mould: 300x400 mm

Size: 85 x 85 h 20 mm

Set 2 pz/pcs

70.519.20.0265



Tray 600x400 mm



## Airplus 20 Square

Size mould: 300x400 mm

Size: 35 x 35 h 16 mm

Set 2 pz/pcs

70.520.20.0265



Tray 600x400 mm



## Airplus 21 Triangle

Size mould: 300x400 mm

Size: 60x60x60 h 25 mm

Set 2 pz/pcs

70.521.20.0265



Tray 600x400 mm



## Airplus 11 Eclair

Size mould: 300x400 mm

Size: 25 x 125h 5 mm

Set 2 pz/pcs

70.511.20.0265



Tray 600x400 mm



## Airplus 31 Eclair

Size mould: 600x400 mm

Size: 25 x 125h 5 mm

Set 1 pz/pcs

70.531.20.0065



Tray 600x400 mm



## Airplus 32 Midi Plumcake

Size mould: 600x400 mm

Size: 130 x 48 h 20 mm

Set 1 pz/pcs

70.532.20.0065



Tray 600x400 mm



# AIRPLUS® STRIPS

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

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

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

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



## Airplus Strip Ø 140-160

Size: da Ø 140 a Ø 160 h 40 mm

5 pz/pcs

70.550.20.0065



## Airplus Strip Ø 160-180

Size: da Ø 160 a Ø 180 h 40 mm

5 pz/pcs

70.551.20.0065



## Airplus Strip Ø 180-200

Size: da Ø 180 a Ø 200 h 40 mm

5 pz/pcs

70.552.20.0065





# chocado

## LA GAMMA CHOCADO

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

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

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

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



### *The Chocado range*

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

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

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

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

SHIKOMOL  
professional

BPA FREE

**tritan™**

from eastman



CLARITY



DURABILITY



SAFETY



STYLE

## **Tritan™: MEGLIO DI QUALSIASI ALTRA PLASTICA**

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

### **DURATA**

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

### **SICUREZZA**

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

## **Tritan™: BETTER THAN ANY OTHER PLASTIC**

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

### **DURABILITY**

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

### **SAFETY**

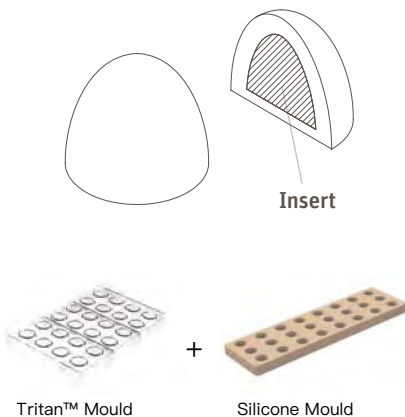
*Tritan™ does not contain BPA, BPS (bisphenol S) or other bisphenols. This fact ensures absolute reliability of these Tritan™ products for food contact.*

## **Kit Dome 01**

**Vol. 8 ml**

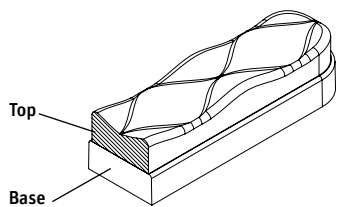
**Praline Size:  
Ø 26 h 22 mm**

**24 Praline / mould  
52.930.86.0065**



Tritan™ Mould

Silicone Mould



Top

Base

By Marike Van Beurden

*Marike*

## Kit Bar Sisma

**Vol. 52 ml**

Snack Bar Size:  
120 x 25 h 22 mm

8 Snack Bar / mould  
**52.993.86.0065**

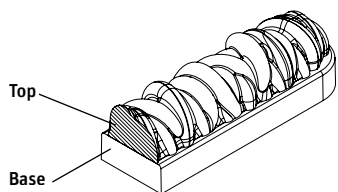


Tritan™ Mould

+



Silicone Mould



Top

Base

By Marike Van Beurden

*Marike*

## Kit Bar Magma

**Vol. 53 ml**

Snack Bar Size:  
120 x 25 h 25 mm

8 Snack Bars / Mould  
**52.994.86.0065**

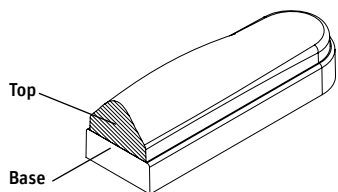


Tritan™ Mould

+



Silicone Mould



Top

Base

By Marike Van Beurden

*Marike*

## Kit Bar Vulcano

**Vol. 52 ml**

Snack Bar Size:  
120 x 25 h 27 mm

8 Snack Bars / Mould  
**52.995.86.0065**

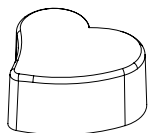


Tritan™ Mould

+



Silicone Mould



By Kirsten Tibballs

*Kirsten Tibballs*



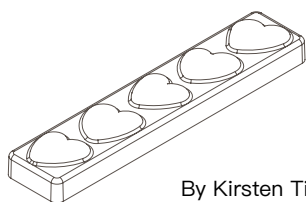
Tritan™ Mould

## Tesoro -P

**Vol. 8 ml**

Praline Size:  
30 x 27 h 16 mm

24 Praline / Mould  
**52.934.86.0065**



By Kirsten Tibballs

*Kirsten Tibballs*



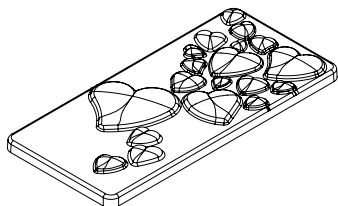
Tritan™ Mould

## Tesoro -B

**Vol. 74 ml**

Snack Bar Size:  
120 x 25 h 12 mm

8 Snack Bars / Mould  
**52.935.86.0065**



By Kirsten Tibballs

*Kirsten Tibballs*



Tritan™ Mould

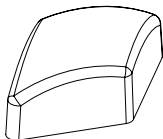
## Tesoro -T

**Vol. 74 ml**

Tablette Size:  
150 x 70 h 10 mm

3 Tablette / Mould  
**52.936.86.0065**





By Jonathan Mougel

*Jonathan Mougel*  
PÂTISSIER  
MEILLEUR OUVRIER DE FRANCE

## Gemma -P

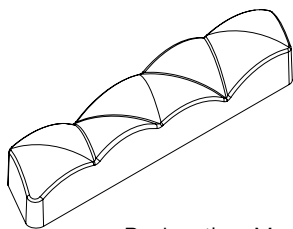
**Vol. 7,8 ml**

Praline Size:  
41 x 25 h 15 mm

24 Praline / mould  
**52.931.86.0065**



Tritan™ Mould



By Jonathan Mougel

*Jonathan Mougel*  
PÂTISSIER  
MEILLEUR OUVRIER DE FRANCE

## Gemma -B

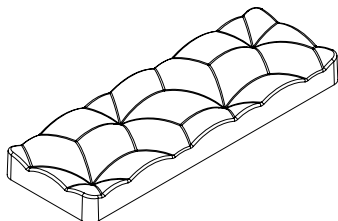
**Vol. 53 ml**

Snack Bar Size:  
114 x 23 h 15 mm

10 Snack Bars / Mould  
**52.932.86.0065**



Tritan™ Mould



By Jonathan Mougel

*Jonathan Mougel*  
PÂTISSIER  
MEILLEUR OUVRIER DE FRANCE

## Gemma -T

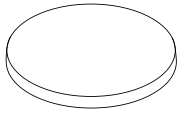
**Vol. 92,5 ml**

Tablette Size:  
150 x 52 h 14 mm

3 Tablettes / Mould  
**52.933.86.0065**



Tritan™ Mould



By Luca Bernardini



Tritan™ Mould

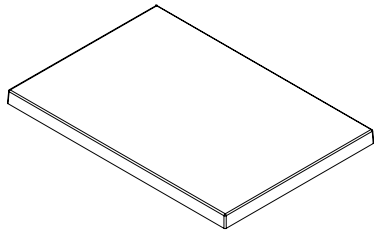


## Degusta 01-P

**Vol. 3,2 ml**

Tablette Size:  
Ø 35 h 5 mm

15 Pralines / Mould  
**52.927.86.0065**



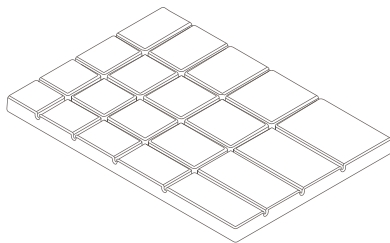
Tritan™ Mould

## Degusta02 -T

**Vol. 30 ml**

Tablette Size:  
95 x 65 h 5 mm

4 Tablette / Mould  
**52.926.86.0065**



Tritan™ Mould

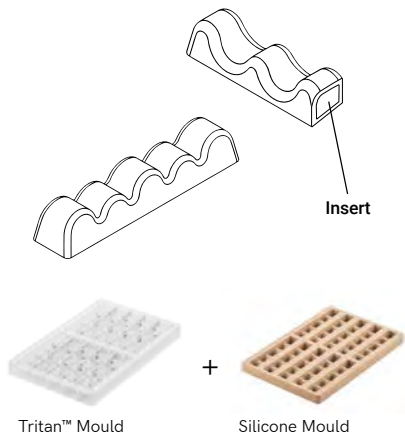
## Degusta 01-T

**Vol. 30 ml**

Tablette Size:  
95 x 65 h 5 mm

4 Tablettes / Mould  
**52.925.86.0065**



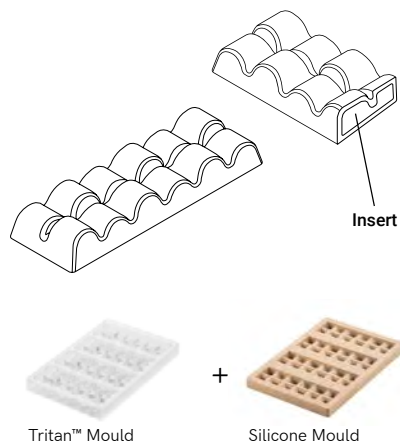


## Kit Sinfonia-B

**Vol. 42 ml**

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

10 snack bar / mould  
**52.924.86.0065**

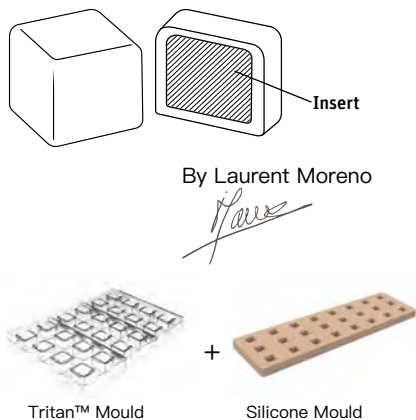


## Kit Sinfonia-T

**Vol. 107 ml**

Tablette Size:  
150 x 50 h 20,5 mm

4 Tablettes / mould  
**52.923.86.0065**



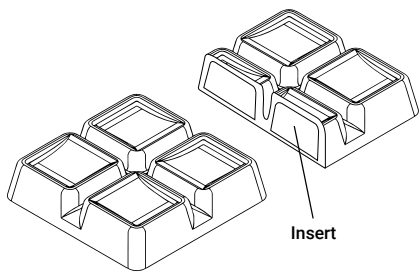
## Kit Cubo 01

**Vol. 8,5 ml**

Praline Size:  
21 x 21 h 20 mm

24 Praline / Mould  
**52.929.86.0065**





Tritan™ Mould

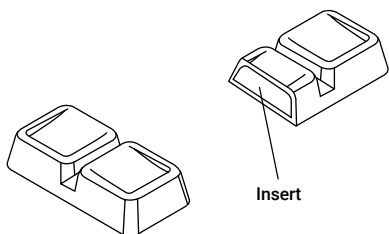
Silicone Mould

## Kit Blocco-T

**Vol. 77 ml**

Tablette Size:  
75 x 75 h 16,5 mm

6 Blocks / Mould  
**52.921.86.0065**



Tritan™ Mould

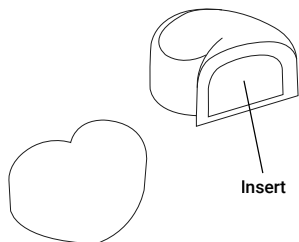
Silicone Mould

## Kit Blocco-B

**Vol. 38,5 ml**

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

10 Snack Bar / Mould  
**52.922.86.0065**



Tritan™ Mould

Silicone Mould

## Kit Cuore 01

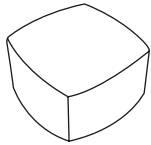
**Vol. 9,4 ml**

Praline Size:  
35 x 27 h 17 mm

24 pralines / mould  
**52.920.86.0065**







## Cupola-P

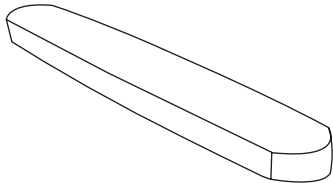
**Vol. 8 ml**

Praline Size:  
26 x 26 h 16 mm

24 Pralines / Mould  
**52.917.86.0065**



Tritan™ Mould



## Cupola-B

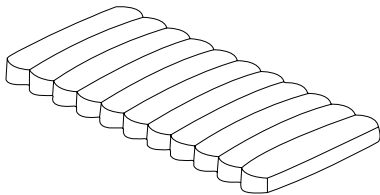
**Vol. 27 ml**

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

8 Snack Bars / Mould  
**52.918.86.0065**



Tritan™ Mould



## Cupola-T

**Vol. 117 ml**

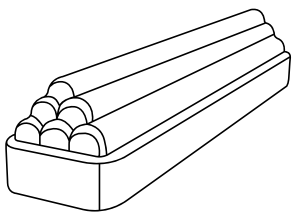
Tablette Size:  
153 x 74 h 14 mm

3 Tablettes / Mould  
**52.919.86.0065**



Tritan™ Mould





## Kit Bar Tronco

**Vol. 48 ml**

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



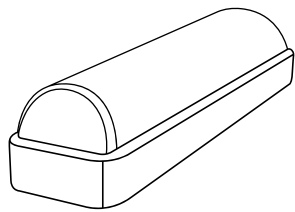
Tritan™ Mould

+



Silicone Mould

8 Snack Bars / Mould  
**52.916.86.0065**



## Kit Bar Volta

**Vol. 52 ml**

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



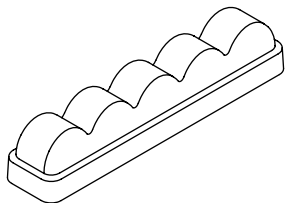
Tritan™ Mould

+



Silicone Mould

8 Snack Bars / Mould  
**52.991.86.0065**



## Kit Bar Duna

**Vol. 57 ml**

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



Tritan™ Mould

+



Silicone Mould

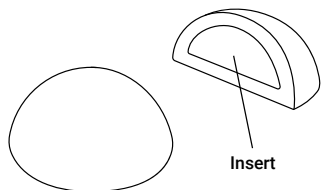
8 Snack Bars / Mould  
**52.992.86.0065**

## Kit Semisfera 01

**Vol. 8,5 ml**

Praline Size:  
Ø31 mm h 16,5 mm

24 pralines / mould  
**52.913.86.0065**



Tritan™ Mould

+



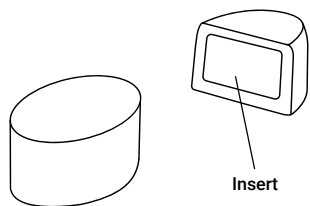
Silicone Mould

## Kit Ovale 01

**Vol. 8,5 ml**

Praline Size:  
23 x 33 h 15 mm

24 pralines / mould  
**52.914.86.0065**



Tritan™ Mould

+



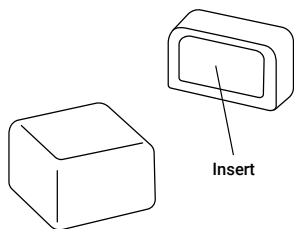
Silicone Mould

## Kit Quadro 01

**Vol. 8,9 ml**

Praline Size:  
25 x 25 h 15 mm

24 pralines / mould  
**52.915.86.0065**



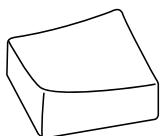
Tritan™ Mould

+



Silicone Mould

## Onda-P



By David Vidal

*D. Vidal*



Tritan™ Mould

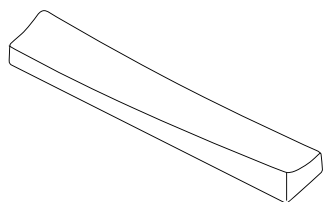
**Vol. 8 ml**

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

24 Pralines / Mould  
**52.901.86.0065**



## Onda-B



By David Vidal

*D. Vidal*



Tritan™ Mould

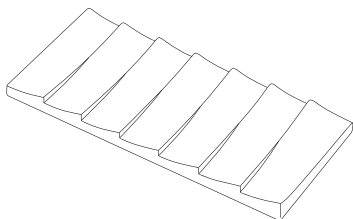
**Vol. 26 ml**

Snack Bar Size:  
120 x 20 h 15 mm

10 Snack Bars / Mould  
**52.903.86.0065**



## Onda-T



By David Vidal

*D. Vidal*



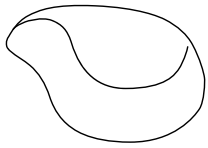
Tritan™ Mould

**Vol. 85 ml**

Tablette Size:  
150,5 x 70 h 11 mm

3 Tablettes / Mould  
**52.902.86.0065**





By Kirsten Tibballs

*Kirsten Tibballs*



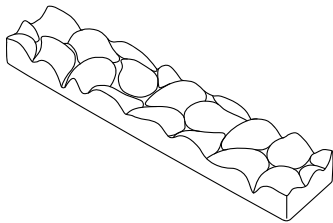
Tritan™ Mould

## Goccia-P

**Vol. 8 ml**

Praline Size:  
29 x 41 h 14 mm

24 Pralines / Mould  
**52.907.86.0065**



By Kirsten Tibballs

*Kirsten Tibballs*



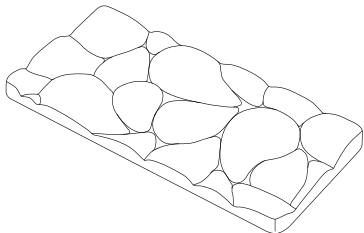
Tritan™ Mould

## Goccia-B

**Vol. 30 ml**

Snack Bar Size:  
120 x 25 h 16 mm

8 Snack bars / Mould  
**52.909.86.0065**



By Kirsten Tibballs

*Kirsten Tibballs*



Tritan™ Mould

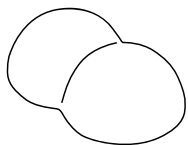
## Goccia-T

**Vol. 80 ml**

Tablette Size:  
150 x 70 h 8,3 mm

3 Tablettes / Mould  
**52.908.86.0065**





## **Bolla-P**

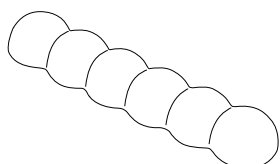
**Vol. 8 ml**

Praline Size:  
25 x 40 h 14 mm

24 Pralines / Mould  
**52.910.86.0065**



Tritan™ Mould



## **Bolla-B**

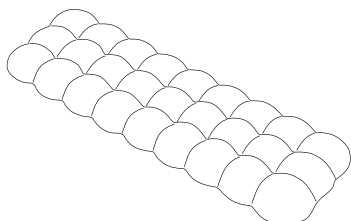
**Vol. 25 ml**

Snack Bar Size:  
115 x 25 h 15 mm

10 Snack Bars / Mould  
**52.912.86.0065**



Tritan™ Mould



## **Bolla-T**

**Vol. 68 ml**

Tablette Size:  
156 x 61 h 14 mm

4 Tablettes / Mould  
**52.911.86.0065**



Tritan™ Mould

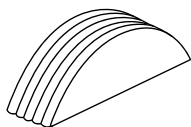


## Riga-P

**Vol. 8 ml**

Praline Size:  
47,8 x 15 h 16 mm

24 Pralines / Mould  
**52.904.86.0065**



Tritan™ Mould

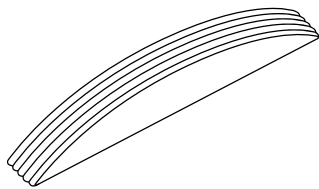


## Riga-B

**Vol. 25 ml**

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

10 Snack Bars / Mould  
**52.906.86.0065**



Tritan™ Mould

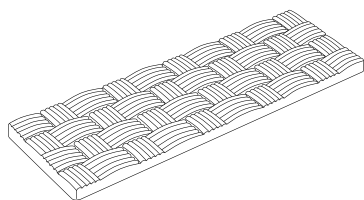


## Riga-T

**Vol. 68 ml**

Tablette Size:  
150 x 55 h 9 mm

4 Tablettes / Mould  
**52.905.86.0065**



Tritan™ Mould





# CHOCOLATE

## CIOCCOLATO



## Kit Rudolf

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



### Thermoformed Moulds



Body Right



Body Left



Eyes + Paws



Snout



Horns + Nose  
+ Paws + Ears

## Kit Santa

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



### Thermoformed Moulds



Body Right



Body Left



Eyes + Hands



Hat + Pom Pom  
+ Shoes



Beard



Nose + Ears + Buckle

## Kit Mr. Snow

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



### Thermoformed Moulds



Body Right



Body Left



Eyes + Hands



Carrot nose  
+ Hat

## Kit Effy

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



### Thermoformed Moulds



Body Right



Body Left



Eyes + Paws



Ears



Paws + Trunk

## Kit Teddy

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



### Thermoformed Moulds



Body Right



Body Left



Eyes + Paws



Snout



Nose + Paws  
+ Ears

## Koala

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



### Thermoformed Moulds



Body Right



Body Left



Eyes + Paws + Feet



Nose + Ears - Hair

## Alfie

Size: 122x113 h 87 mm  
70.604.99.0065



Side A



Side B



## Al Fred

Size: 160x117 h 103 mm  
70.605.99.0065



Side A



Side B



## Loving Birds

Size: 145x118 h 32 mm  
70.608.99.0065



Side A



Side B



## Lady Cocca

Size: 110x115 h 161 mm  
70.603.99.0065



Side A



Side B



## Lucky Bunny

Size: 110x111 h 205 mm  
70.601.99.0065

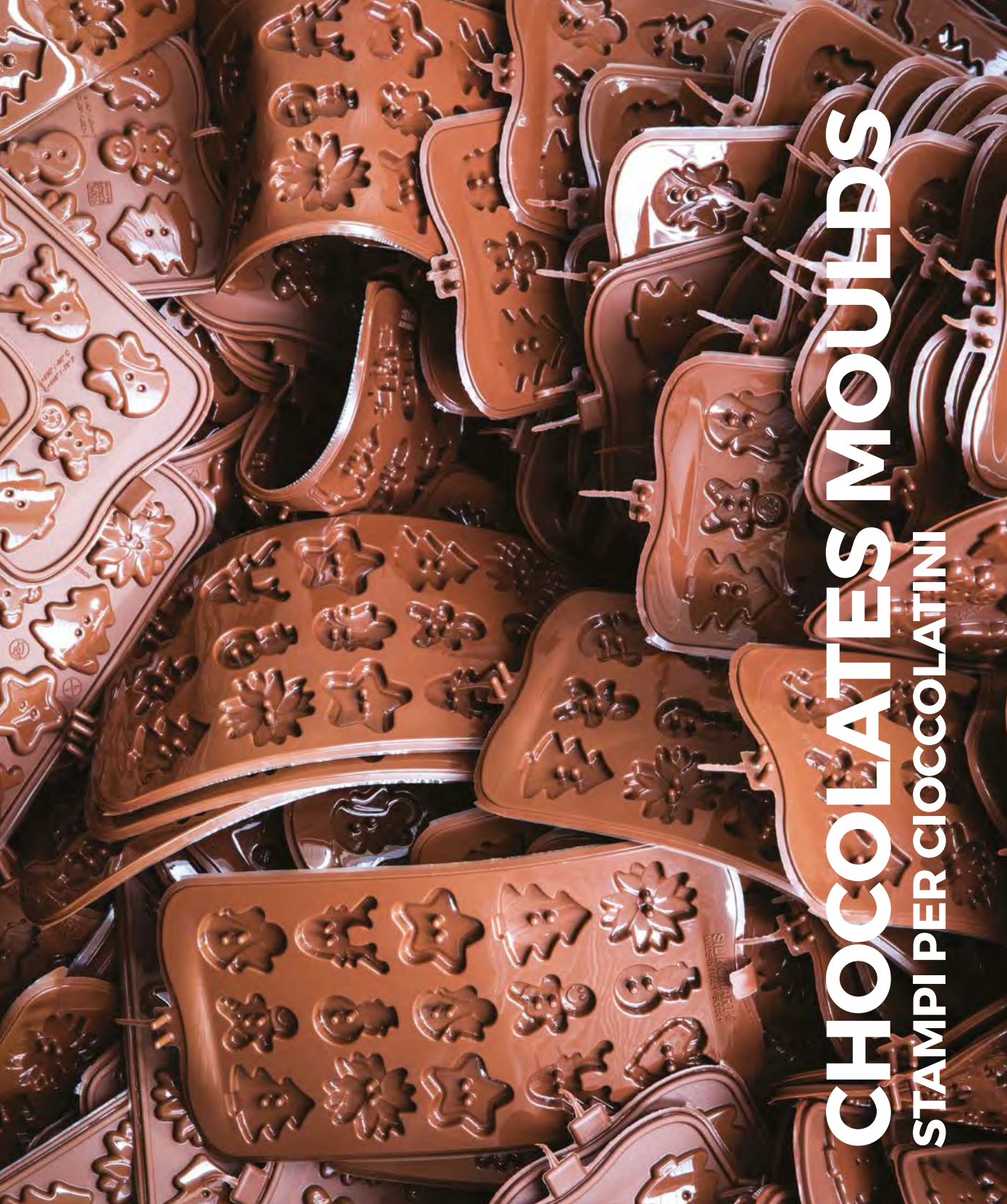


Side A



Side B





# CHOCOLATES MOULDS

STAMPI PER CIOCCOLATINI

## CHOCOLATE MOULDS - STAMPI PER CIOCCOLATINI

### SCG01 Monamour

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



### SCG02 Cubo

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



### SCG03 Imperial

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



### SCG04 Vertigo

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



### SCG05 Easter

Size: 30x43 h 16 mm  
Volume 6 ml  
22.105.77.0065



### SCG06 Christmas

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



### SCG07 Praline

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



### SCG08 Fleury

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



### SCG09 Jack

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



### SCG10 Nature

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



### SCG11 Tablette

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



### SCG12 Mr. Ginger

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



### SCG13 Rose

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



### SCG16 Dino

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



### SCG17 Tea time

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



## CHOCOLATE MOULDS - STAMPI PER CIOCCOLATINI

### SCG19 Fantasia

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



### SCG20 Kono

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



### SCG21 Macaron

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



### SCG23 Choco Winter

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



### SCG24 Choco Springlife

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



### SCG26 Choco Gufi

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



### SCG27 Choco Angels

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



### SCG28 Choco Spoon

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



### SCG29 Choco Botton

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



### SCG30 Choco Easter

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



### SCG32 Choco Fruit

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



### SCG33 Choco Keys

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



### SCG34 Choco Goal

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



### SCG35 Choco Pigs

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



### SCG36 Classic Choco Bar

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



# CHOCOLATE MOULDS - STAMPI PER CIOCCOLATINI

## SCG37 Tablette Choco Bar

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



## SCG38 Love Choco Bar

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



## SCG40 Choco Frozen

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



## SCG43 Choco Melody

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



## SCG45 Winter Stars

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



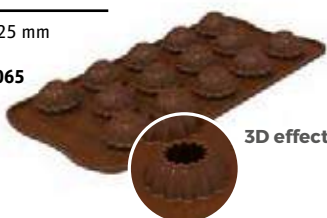
## SCG46 Choco Pine

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



## SCG60 Winter ball

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



3D effect

## Amleto

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



3D effect

## Mr & Mrs Brown

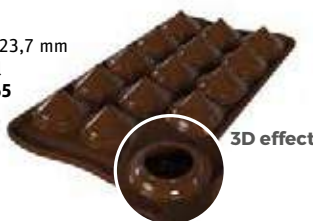
Size: Ø 25 h 40,5 mm  
Volume: 10 ml  
22.156.77.0065



3D effect

## Kiss

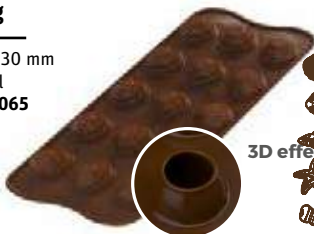
Size: Ø 28,3 h 23,7 mm  
Volume: 8,5 ml  
22.157.77.0065



3D effect

## Choco egg

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



3D effect

## Choco Friture

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



## Choco Spiral

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



3D effect

## Choco Drop

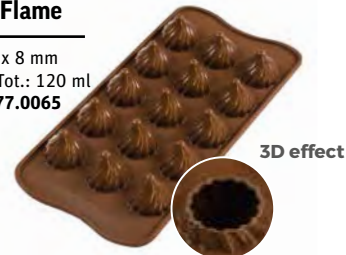
Size: Ø 23 h 30 mm  
Volume: 8 ml  
22.153.77.0065



3D effect

## Choco Flame

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



3D effect

## CHOCOLATE MOULDS - STAMPI PER CIOCCOLATINI

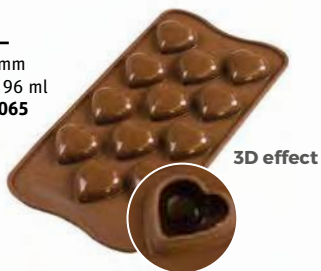
### Tartufino

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



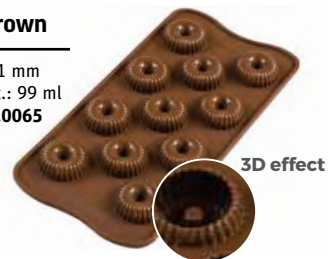
### My Love

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



### Choco Crown

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



### Choco Game

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



### Choco Trees

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





# **CHOCOLATE ACCESSORIES**

## **ACCESSORI CIOCCOLATO**



## **Forchetta 2 Rebbi / 2 Prongs Fork**

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

**70.174.99.0001**



## **Forchetta 3 Rebbi / 3 Prongs Fork**

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

**70.175.99.0001**



## **Forchetta a spirale / Spiral Fork**

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

**70.173.99.0001**



## **Spatole Angolari / Edge Spatulas**

*Edge stainless steel spatula with plastic handle.*

SP-ANG 20

Size: 9 cm

**73.435.99.0001**

SP-ANG 33

Size: 16 cm

**73.436.99.0001**

SP-ANG 38

Size: 20 cm

**73.438.99.0001**



## **Choco Leaves Spatula**

01 Size: 80x25 mm

**73.511.99.0062**

02 Size: 120x25 mm

**73.512.99.0062**



## **Choco Leaves Spatula**

03 Size: 50x35 mm

**73.513.99.0062**

04 Size: 60x45 mm

**73.514.99.0062**



## **Choco Leaves Spatula**

05 Size: 40x20 mm

**73.515.99.0062**

06 Size: 60x30 mm

**73.516.99.0062**

07 Size: 80x40 mm

**73.517.99.0062**



## Fogli in PVC / PVC Sheets

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

50 pcs - Size: 60 x 40 cm  
**73.479.86.0001**



## Fogli chitarra

600 x 400 mm  
Set 50 pz/pcs  
**73.480.86.0001**



## Spatola in acciaio / Steel spatula

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

Size: 120 h 120 mm  
**70.141.00.0001**



## Raschietti / Scrapers

*Stainless steel scrapers with plastic handle.*

SCRAPER 130 mm  
Size: 130 h 15mm  
**70.157.99.0001**

SCRAPER 175 mm  
Size: 175 h 12 mm  
**70.158.99.0001**



## Raschietti con manico / Scrapers with handle

*Stainless steel scrapers with plastic handle.*

SCRAPER 170 mm  
Size: 170 h 60 mm  
**70.171.99.0001**

SCRAPER 270 mm  
Size: 270 h 55 mm  
**70.172.99.0001**



## Funnel Choc



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

**70.095.99.0065**

MADE OF POLYCARBONATE



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

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

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

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



MADE OF  
POLYCARBONATE  
  
MAX TEMP  
120°C

## Spoon Decor

Set 2 spoons | **70.131.99.0067**

Set 2 spoons + cup | **70.131.98.0067**



23 cm

19 cm

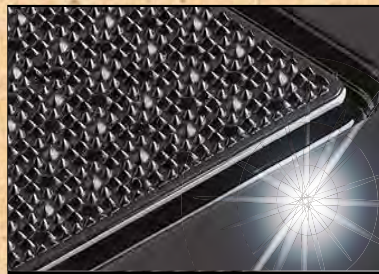


**TRAYS**  
**PIATTINI**



# Compostable

MADE IN ITALY



- Materiale compostabile  
Compostable material
- Presa facilitata  
Easy grip

- Antiscivolo  
Non-slip
- Antigraffio  
Scratchproof

- Impilabile  
Stackable

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



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



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



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

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

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

Sì, perché la vetrina di un gelatiere "parla" e comunica ai suoi clienti la qualità del suo lavoro, rispecchia il suo metodo e la sua professionalità. Silikomart, leader mondiale nelle forme per l'alta gelateria, da sempre all'avanguardia nella ricerca e attenta alle esigenze del mercato, ha ideato una nuova linea di piattini compostabili e in plastica riutilizzabili, dedicati al mondo della pasticceria fredda: eleganti e comodi per presentare, stoccare e maneggiare al meglio le preziose e delicate monoporzioni di ogni gelatiere, grazie a un pratico invito alla presa e un utile fondo antiscivolo, a garanzia di uno stabile posizionamento.

Your shop window "speaks" to your clients communicating them the quality of your work, reflecting your method and professionalism.

Silikomart, with its avant-garde research aimed at satisfying the demand of the market, has designed a new range of compostable trays dedicated to the white art's world: elegant and handy trays in order to present, stock and handle the precious single portions of pastry chefs in the best way, also thanks to a practical grip and to a useful non-slip base to guarantee a steady positioning.





## Compostable Trays

Le proprietà compostabili del piattino sono pensate per uno smaltimento più semplice per il professionista e sostenibile per il nostro pianeta.

*The compostable properties of the trays are designed for an easier disposal and a sustainable solution for our Planet.*

### Compostable Trays - Square

Size: 83x83 mm  
Set: 100 pcs  
**52.011.20.0065**

Compostable



### Compostable Trays - Round

Size: Ø 86 mm  
Set: 100 pcs  
**52.010.20.0065**

Compostable



### Compostable Trays - Rectangle

Size: 140x40 mm  
Set: 100 pcs  
**52.012.20.0065**

Compostable



## Trays

Eleganti vassoi riutilizzabili in plastica ideali per presentare, stoccare e trasportare le tue monoporzioni grazie ad un'innovativa sezione centrale antiscivolo e ad un pratico invito alla presa. Grazie ai colori nero o bianco e al design minimal, il piattino mette in risalto l'estetica del prodotto finito per un colpo d'occhio elegante e raffinato.

*Elegant and reusable plastic trays perfect for displaying, storing and transporting your single portions thanks to an innovative non-slip central section and the practical lateral flap. The minimal design and the black/white colour of the trays highlights the aesthetics of the product for an elegant and refined glance.*

### White Trays - Square

Size: 83x83 mm  
Set: 100 pcs  
**52.021.87.0065**



### White Trays - Round

Size: Ø 86 mm  
Set: 100 pcs  
**52.020.87.0065**



### White Trays - Rectangle

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

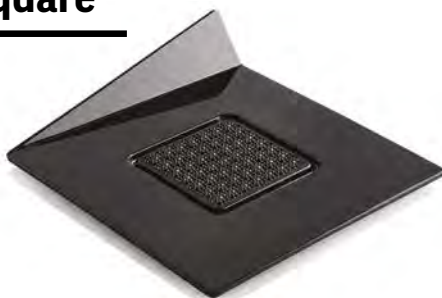


## **Black Trays - Square**

Size: 83 x 83 mm

Set: 100 pcs

52.021.20.0065



## **Black Trays - Round**

Size: Ø 86 mm

Set: 100 pcs

52.020.20.0065



## **Black Trays - Rectangle**

Size: 140 x 40 mm

Set: 100 pcs

52.022.20.0065



## Black Trays - Round Ø 165

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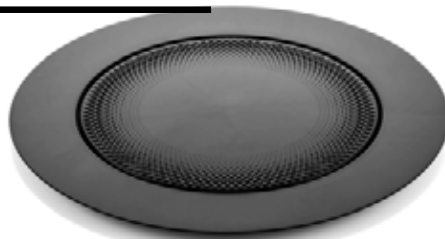
Size: Ø 165 mm  
Set: 10 trays  
**52.023.20.0065**



## Black Trays - Round Ø 205

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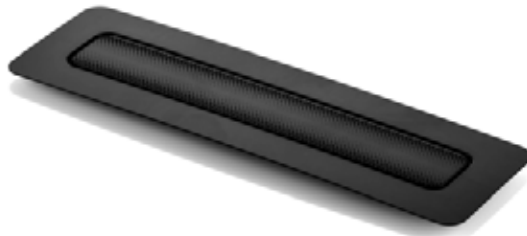
Size: Ø 205 mm  
Set: 10 trays  
**52.024.20.0065**



## Black Trays - Rectangle 260 x 80

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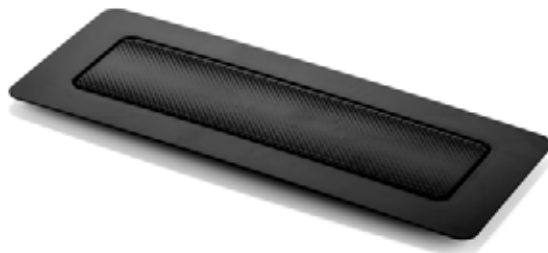
Size: 260 x 80 mm  
Set: 10 trays  
**52.025.20.0065**



## Black Trays - Rectangle 285 x 120

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







# ACCESSORIES

ACCESSORI

**Flower tube 01**Size: Ø 25 mm  
43.421.99.0001**Flower tube 02**Size: Ø 25 mm  
43.422.99.0001**Flower tube 03**Size: Ø 25 mm  
43.423.99.0001**Flower tube 04**Size: Ø 25 mm  
43.424.99.0001**Flower tube 05**Size: Ø 25 mm  
43.425.99.0001**Flower tube 06**Size: Ø 25 mm  
43.426.99.0001**Flower tube 07**Size: Ø 25 mm  
43.427.99.0001**Flower tube 08**Size: Ø 25 mm  
43.428.99.0001**Flower tube 09**Size: Ø 25 mm  
43.429.99.0001**Flower tube 10**Size: Ø 25 mm  
43.430.99.0001**Flower tube 12**Size: Ø 25 mm  
43.432.99.0001**Flower tube 32**Size: Ø 25 mm  
43.482.99.0001**Grass tube 13**Size: Ø 25 mm  
43.433.99.0001**Grass tube 14**Size: Ø 25 mm  
43.434.99.0001**Flower tube 17**Size: Ø 25 mm  
43.437.99.0001**Flower tube 18**Size: Ø 25 mm  
43.438.99.0001**Flower tube 19**Size: Ø 25 mm  
43.439.99.0001**Flower tube 20**Size: Ø 25 mm  
43.470.99.0001**Flower tube 21**Size: Ø 25 mm  
43.471.99.0001**Flower tube 22**Size: Ø 25 mm  
43.472.99.0001**Flower tube 23**Size: Ø 25 mm  
43.473.99.0001**Flower tube 24**Size: Ø 25 mm  
43.474.99.0001**Flower tube 25**Size: Ø 25 mm  
43.475.99.0001**Flower tube 26**Size: Ø 25 mm  
43.476.99.0001**Flower tube 27**Size: Ø 25 mm  
43.477.99.0001**Flower tube 28**Size: Ø 25 mm  
43.478.99.0001**Flower tube 29**Size: Ø 25 mm  
43.479.99.0001**Flower tube 30**Size: Ø 25 mm  
43.480.99.0001**Flower tube 33**Size: Ø 25 mm  
43.483.99.0001**Flower tube 34**Size: Ø 25 mm  
43.484.99.0001

**Flower tube 35**Size: Ø 25 mm  
43.485.99.0001**Flower tube 36**Size: Ø 22 mm  
43.486.99.0001**Flower tube 37**Size: Ø 25 mm  
43.487.99.0001**Flower tube 38**Size: Ø 25 mm  
43.488.99.0001**Flower tube 39**Size: Ø 25 mm  
43.489.99.0001**Flower tube 40**Size: Ø 25 mm  
43.490.99.0001**Snowflakes Tube**Size: Ø 25 mm  
43.435.99.0001**Star tube**Size: Ø 25 mm  
43.436.99.0001**Flower tube 41**Size: Ø 25 mm  
43.491.99.0001**Flower tube 42**Size: Ø 25 mm  
43.492.99.0001**Flower tube 43**Size: Ø 25 mm  
43.493.99.0001**Flower tube 44**Size: Ø 25 mm  
43.494.99.0001**Flower tube 45**Size: Ø 25 mm  
43.495.99.0001**Flower tube 46**Size: Ø 25 mm  
43.496.99.0001**Flower tube 47**Size: Ø 25 mm  
43.497.99.0001**Flower tube 48**Size: Ø 25 mm  
43.498.99.0001**Flower tube 49**Size: Ø 25 mm  
43.499.99.0001**Flower tube 50**Size: Ø 25 mm  
43.650.99.0001**Flower tube 51**Size: Ø 25 mm  
43.651.99.0001**Flower tube 52**Size: Ø 25 mm  
43.652.99.0001**Flower tube 53**Size: Ø 25 mm  
43.653.99.0001**Flower tube 54**Size: Ø 25 mm  
43.654.99.0001**Mini Flower tube 01**Size: Ø 18 mm  
43.641.99.0001**Mini Flower tube 02**Size: Ø 18 mm  
43.642.99.0001**Mini Flower tube 03**Size: Ø 18 mm  
43.643.99.0001**Mini Flower tube 04**Size: Ø 18 mm  
43.644.99.0001**Mini Flower tube 05**Size: Ø 18 mm  
43.645.99.0001**Mini Flower tube 06**Size: Ø 18 mm  
43.646.99.0001



**Mini Flower tube 07**Size: Ø 18 mm  
43.647.99.0001**Mini Flower tube 08**Size: Ø 18 mm  
43.648.99.0001**Ball tube regular**Size: Ø 25 mm  
43.615.99.0001**Ball tube irregular**Size: Ø 25 mm  
43.616.99.0001**Decor tube 07** **Mini decor tube 01**Size: Ø 25 mm  
43.607.99.0001Size: Ø 18 mm  
43.621.99.0001**Decor tube 01**Size: Ø 25 mm  
43.601.99.0001**Mini decor tube 02**Size: Ø 18 mm  
43.622.99.0001**Decor tube 05**Size: Ø 25 mm  
43.605.99.0001**Mini decor tube 03**Size: Ø 18 mm  
43.623.99.0001**Decor tube 06**Size: Ø 25 mm  
43.606.99.0001**Mini decor tube 04**Size: Ø 18 mm  
43.624.99.0001**Decor tube 09**Size: Ø 25 mm  
43.609.99.0001**Mini decor tube 05**Size: Ø 18 mm  
43.625.99.0001**Decor tube 04**Size: Ø 25 mm  
43.604.99.0001**Mini decor tube 06**Size: Ø 18 mm  
43.626.99.0001**Decor tube 10**Size: Ø 25 mm  
43.610.99.0001**Decor tube 11**Size: Ø 25 mm  
43.611.99.0001**Decor tube 02**Size: Ø 25 mm  
43.602.99.0001**Mini decor tube 07**Size: Ø 18 mm  
43.627.99.0001**Decor tube 03**Size: Ø 25 mm  
43.603.99.0001**Mini decor tube 08**Size: Ø 18 mm  
43.628.99.0001**Mini decor tube 10**Size: Ø 18 mm  
43.630.99.0001**Mini decor tube 11**Size: Ø 18 mm  
43.631.99.0001**Mini decor tube 12**Size: Ø 18 mm  
43.632.99.0001**Mini decor tube 13**Size: Ø 18 mm  
43.633.99.0001**Mini decor tube 14**Size: Ø 18 mm  
43.634.99.0001**Mini decor tube 15**Size: Ø 18 mm  
43.635.99.0001**Mini decor tube 09**Size: Ø 18 mm  
43.629.99.0001

## Color twist big

Size: Ø 25 mm  
70.179.01.0096



## Color twist small

Size: Ø 18 mm  
70.178.01.0096



### COLOR TWIST TUBES LIST

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

## Tube Adaptor

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



### ADAPTOR TUBES LIST

Small	Medium	Large
43.332.99.0000	43.336.99.0000	43.421.99.0001
43.333.99.0000	43.337.99.0000	43.422.99.0001
43.334.99.0000	43.338.99.0000	43.423.99.0001
43.335.99.0000	43.339.99.0000	43.424.99.0001
43.320.99.0000	43.325.99.0000	43.425.99.0001
43.321.99.0000	43.326.99.0000	43.426.99.0001
43.322.99.0000	43.327.99.0000	43.427.99.0001
43.323.99.0000	43.328.99.0000	43.428.99.0001
43.324.99.0000	43.388.99.0000	43.429.99.0001
43.379.99.0000	43.389.99.0000	43.430.99.0001
43.380.99.0000	43.390.99.0000	43.431.99.0001
43.381.99.0000	43.310.99.0000	43.432.99.0001
43.382.99.0000	43.311.99.0000	43.433.99.0001
43.383.99.0000	43.312.99.0000	43.434.99.0001
43.384.99.0000	43.313.99.0000	43.435.99.0001
43.385.99.0000	43.314.99.0000	43.436.99.0001
43.386.99.0000	43.346.99.0000	43.437.99.0001
43.301.99.0000	43.347.99.0000	43.438.99.0001
43.302.99.0000	43.372.99.0000	43.439.99.0001
43.303.99.0000	43.375.99.0000	43.470.99.0001
43.304.99.0000	43.378.99.0000	43.471.99.0001
43.305.99.0000	43.369.99.0000	43.472.99.0001
43.306.99.0000	43.356.99.0000	43.473.99.0001
43.307.99.0000	43.357.99.0000	43.474.99.0001
43.308.99.0000	43.358.99.0000	43.475.99.0001
43.309.99.0000	43.360.99.0000	43.476.99.0001
43.363.99.0000	43.361.99.0000	43.477.99.0001
43.364.99.0000	43.350.99.0000	43.478.99.0001
43.352.99.0000	43.343.99.0000	43.479.99.0001
43.366.99.0000	43.344.99.0000	43.480.99.0001
43.367.99.0000	43.615.99.0001	43.481.99.0001
43.368.99.0000	43.616.99.0001	43.482.99.0001
43.371.99.0000		43.483.99.0001
43.370.99.0000		43.484.99.0001
43.374.99.0000		43.485.99.0001
43.373.99.0000		43.486.99.0001
43.353.99.0000		43.487.99.0001
43.376.99.0000		43.488.99.0001
43.377.99.0000		43.489.99.0001
43.355.99.0000		43.490.99.0001
43.349.99.0000		43.491.99.0001
Mini Flower		43.492.99.0001
Bin Media		43.493.99.0001
Bin Grande		43.494.99.0001
		43.495.99.0001
		43.496.99.0001
		43.497.99.0001
		43.498.99.0001
		43.499.99.0001
		43.450.99.0001
		43.451.99.0001
		43.452.99.0001
		43.453.99.0001
		43.454.99.0001



## Star french tubes



Name	Item	Size
BF 310	43.332.99.0000	Ø 4 mm
BF 311	43.333.99.0000	Ø 6 mm
BF 312	43.334.99.0000	Ø 7 mm
BF 313	43.335.99.0000	Ø 9 mm
BF 314	43.336.99.0000	Ø 10 mm
BF 314/11	43.337.99.0000	Ø 11 mm
BF 315	43.338.99.0000	Ø 12 mm
BF 316	43.339.99.0000	Ø 13 mm
BF 317	43.340.99.0000	Ø 15 mm
BF 318	43.341.99.0000	Ø 16 mm
BF 319	43.342.99.0000	Ø 18 mm

## BX 10 S

Size: da Ø 4 a15 mm  
Set 10 pz/pcs  
**43.097.99.0000**



## Round tubes



Name	Item	Size
BT 202	43.301.99.0000	Ø 2 mm
BT 203	43.302.99.0000	Ø 3 mm
BT 204	43.303.99.0000	Ø 4 mm
BT 205	43.304.99.0000	Ø 5 mm
BT 206	43.305.99.0000	Ø 6 mm
BT 207	43.306.99.0000	Ø 7 mm
BT 208	43.307.99.0000	Ø 8 mm
BT 209	43.308.99.0000	Ø 9 mm
BT 210	43.309.99.0000	Ø 10 mm
BT 211	43.310.99.0000	Ø 11 mm
BT 212	43.311.99.0000	Ø 12 mm
BT 213	43.312.99.0000	Ø 13 mm
BT 214	43.313.99.0000	Ø 14 mm
BT 215	43.314.99.0000	Ø 15 mm
BT 216	43.315.99.0000	Ø 16 mm
BT 217	43.316.99.0000	Ø 17 mm
BT 218	43.317.99.0000	Ø 18 mm
BT 220	43.318.99.0000	Ø 20 mm
BT 222	43.319.99.0000	Ø 22 mm
BT 224	43.320.99.0000	Ø 24 mm

## Close star tubes



Name	Item	Size
BC 320	43.321.99.0000	Ø 2 mm
BC 321	43.322.99.0000	Ø 3 mm
BC 322	43.323.99.0000	Ø 4 mm
BC 323	43.324.99.0000	Ø 5 mm
BC 324	43.325.99.0000	Ø 6 mm
BC 325	43.326.99.0000	Ø 7 mm
BC 326	43.327.99.0000	Ø 8 mm
BC 327	43.328.99.0000	Ø 9 mm
BC 328	43.329.99.0000	Ø 10 mm
BC 329	43.330.99.0000	Ø 11 mm
BC 330	43.331.99.0000	Ø 12 mm

## Open flower tubes



Name	Item	Size
BA 411	43.346.99.0000	small
BA 413	43.347.99.0000	medium
BA 415	43.348.99.0000	large

## BS 10 T

Size: da Ø 4 a15 mm  
Set 10 pz/pcs  
**43.096.99.0000**



## Open flower leaves



Name	Item	Size
BX1105	43.362.99.0000	Ø 5 h 42 mm
BX1115	43.363.99.0000	Ø 4 h 42 mm
BX1123	43.364.99.0000	Ø 3 h 42 mm
BX1132	43.365.99.0000	Ø 2 h 42 mm

## Star tubes



Name	Item	Size
BS 102	43.379.99.0000	Ø 2 mm
BS 103	43.380.99.0000	Ø 3 mm
BS 104	43.381.99.0000	Ø 4 mm
BS 105	43.382.99.0000	Ø 5 mm
BS 106	43.383.99.0000	Ø 6 mm
BS 107	43.384.99.0000	Ø 7 mm
BS 108	43.385.99.0000	Ø 8 mm
BS 109	43.386.99.0000	Ø 9 mm
BS 110	43.387.99.0000	Ø 10 mm
BS 111	43.388.99.0000	Ø 11 mm
BS 112	43.389.99.0000	Ø 12 mm
BS 113	43.390.99.0000	Ø 13 mm
BS 114	43.391.99.0000	Ø 14 mm
BS 115	43.392.99.0000	Ø 15 mm
BS 116	43.393.99.0000	Ø 16 mm
BS 117	43.394.99.0000	Ø 17 mm
BS 118	43.395.99.0000	Ø 18 mm

## Star ribbon tubes



Name	Item	Size
BR 330	43.343.99.0000	small
BR 331	43.344.99.0000	medium
BR 332	43.345.99.0000	large

## Flower tubes



Name	Item	Size
BD 300	43.349.99.0000	small
BD 301	43.350.99.0000	medium
BD 302	43.351.99.0000	large

**BX 1013**

Name	Item	Size
BX1013	43.352.99.0000	Ø 13 h 43 mm

**BX 1303**

Name	Item	Size
BX1303	43.367.99.0000	3 x 17 h 40 mm

**BX 1217**

Name	Item	Size
BX1217	43.366.99.0000	3 x 17 h 40 mm

**BX 1405**

Name	Item	Size
BX1405	43.368.99.0000	5 x 20 h 43 mm

**BX 1510**

Name	Item	Size
BX1510	43.369.99.0000	10x22h52mm

**BX 1713**

Name	Item	Size
BX1713	43.371.99.0000	Ø 13 h 40 mm

**BX 1605**

Name	Item	Size
BX1605	43.370.99.0000	8 x 5 h 52 mm

**BX 1820**

Name	Item	Size
BX1820	43.372.99.0000	Ø 20 h 42 mm

**BX 2117**

Name	Item	Size
BX2117	43.374.99.0000	Ø 17 h 45 mm

**BX 1906**

Name	Item	Size
BX1906	43.373.99.0000	Ø 17 x 6 h 47 mm

**BX 2013**

Name	Item	Size
BX2013	43.353.99.0000	Ø 13 h 42 mm

**BX 2219**

Name	Item	Size
BX2219	43.375.99.0000	Ø 19 h 52 mm

## BX 2312 - BX2314 - BX2315



Name	Item	Size
BX2312	43.376.99.0000	Ø12 h 41mm
BX2314	43.377.99.0000	Ø 14 h 39 mm
BX2315	43.378.99.0000	Ø15 h 46 mm

## BX 3005



Name	Item	Size
BX3005	43.354.99.0000	Ø 5 h 50 mm

## BX 5017



Name	Item	Size
BX5017	43.356.99.0000	Ø17 h 47 mm

## BX 6018



Name	Item	Size
BX6018	43.357.99.0000	Ø18 h 48 mm

## BX 4014



Name	Item	Size
BX4014	43.355.99.0000	Ø 14 h 50 mm

## BX 7020



Name	Item	Size
BX7020	43.358.99.0000	Ø 20 h 52 mm

## BX 8019



Name	Item	size
BX8019	43.359.99.0000	Ø19 h 52 mm

## BX 9017



Name	Item	size
BX9017	43.360.99.0000	3x17h52mm
BX9022	43.361.99.0000	3x 22h53mm

## BIM 340

Name	Item
Ø25 x 90 mm	70.529.99.0066
Ø6 x 63 mm	43.457.99.0001
Ø6 x 75 mm	43.458.99.0001
Ø8 x 92 mm	43.459.99.0001



Ideale per riempire cannoli, krapfen e bigné  
Perfect for stuff cream horns, krapfens, cream puffs

## Tube Cleaning Brush

Name	Item
BRU	41.090.99.0000



## BOS 26

Set 26 pz/pcs  
40.805.99.0000



## BOS 36 BIG

Set 36 pz/pcs  
40.454.99.0000



## **BOS 52**

Set 52 pz/pcs  
40.716.00.0000



## **BPC 6C**

Tubes  
Set 6 pz/pcs  
73.103.99.0096



*polycarbonate*

## **BPC 6A**

Star Tubes  
Set 6 pz/pcs  
73.101.99.0096



*polycarbonate*

## **BPC 12A**

Star Tubes + Round tubes  
Set 12 pz/pcs  
73.104.99.0096



*polycarbonate*

## **BPC 12B**

Mixed Tubes  
Set 12 pz/pcs  
73.105.99.0096



*polycarbonate*

## **Religieuse tube 01**

Close  
Size:  $\varnothing$  30 mm  
43.443.99.0001



## **Rectangle tube 01**

Size: 15 x 25 mm  
43.597.99.0001



## **Religieuse tube 02**

Open  
Size:  $\varnothing$  30 mm  
43.444.99.0001



## **Square tube 02**

Size: 15 x 20 mm  
43.596.99.0001



## Piping bags Poliuretano

Size: 200 mm  
**70.143.99.0066**  
 Size: 250 mm  
**70.144.99.0066**  
 Size: 300 mm  
**70.145.99.0066**



## Disposable Piping Bags Small

Size: 360 mm  
 Set 24 pz/pcs  
**70.097.99.0065**  
 Size: 560 mm  
 Set 24 pz/pcs  
**70.149.99.0065**



## Disposable Piping Bags

Size: 560 mm  
 Set 100 pz/pcs  
**70.142.99.0065**



## Cotton piping bags

41.943.99.0000	STD	025	25 cm
41.944.99.0000	STD	028	28 cm
40.871.00.0000	STD	034	34 cm
40.856.00.0000	STD	040	40 cm
40.891.00.0000	STD	046	46 cm
41.598.99.0000	STD	050	50 cm
41.945.99.0000	STD	055	55 cm
41.599.99.0000	STD	060	60 cm
41.946.99.0000	STD	065	65 cm
41.947.99.0000	STD	070	70 cm
41.948.99.0000	STD	075	75 cm



## Silicone piping bags

Size: Ø 185 h 450 mm  
**70.300.86.0160**



- Facile da riempire
- Non assorbe odori né sapori
- Design ergonomico
- Utilizzabile in freezer fino a -60°C
- Utilizzabile in forno fino a +230°C
- Lavabile e sterilizzabile

- Easy to fill
- It does not absorb any odour
- Design ergonomico
- It can be put in the freezer up to -76°F
- It can be used in the oven up to +446°F
- Dishwasher safe and sterilizable

MADE IN GERMANY

## Piping Bags Holder

PP Material  
**72.336.99.0098**



## Sac à poche

Size: 34 cm  
 +3 round tubes  
 +3 star tubes  
**70.033.99.0060**



## Modelling Tools 8

Set 8 pcs  
72.338.19.0096



## Roll Tool

72.341.19.0096



## Smooth Rolling Pin

Big Size: Ø 40 x 400 mm  
70.306.87.0069

Small Size: Ø 25 x 230 mm  
70.305.87.0069



## Decorative Rollin Pins

Stripes Size: Ø 42 x 400 mm  
70.303.20.0065



Star Size: Ø 42 x 400 mm  
70.304.20.0065





## Straight spatulas

Spatola liscia in acciaio inox con manico in plastica.  
*Stainless steel spatula with plastic handle.*

### SP 20

Size: 11 cm  
73.431.99.0001

### SP 28

Size: 15,5 cm  
73.432.99.0001

### SP 33

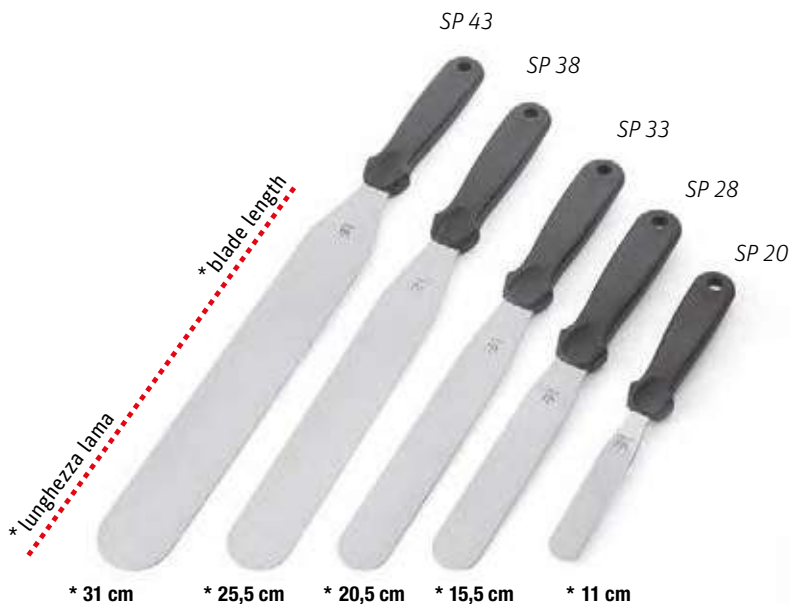
Size: 20,5 cm  
73.433.99.0001

### SP 38

Size: 25,5 cm  
73.434.99.0001

### SP 43

Size: 31 cm  
73.437.99.0001



## Edged spatulas

Spatola angolare in acciaio inox con manico in plastica.  
*Stainless steel spatula with plastic handle*

### SP-ANG 20

Size: 9 cm  
73.435.99.0001

### SP-ANG 33

Size: 16 cm  
73.436.99.0001

### SP-ANG 38

Size: 20 cm  
73.438.99.0001



## SP Special 20

Spatola a punta in acciaio inox con manico in plastica.  
*Pointed stainless steel spatula with plastic handle*

Size: 8 cm  
73.439.99.0001



## Scraper

Spatula Size: 120x120 mm  
70.141.00.0001

Scraper 01 Size: 130 mm  
70.157.99.0001

Scraper 02 Size: 175 mm  
70.158.99.0001



## Silicone Spoon SPC

Size: 25 cm  
**70.104.87.0002**



Size: 36 cm  
**70.105.87.0002**



Size: 41 cm  
**70.106.87.0002**



## Silicone Spatula SPS

Size: 25 cm  
**70.101.87.0002**



Size: 36 cm  
**70.102.87.0002**



Size: 41 cm  
**70.103.87.0002**



## Whisk

Whisk small  
Mini Size: 210 - Ø 50 mm  
**73.446.99.0001**



Whisk medium  
Medium Size: 245 - Ø 60 mm  
**73.447.99.0001**



Whisk big  
Medium Size: 300 - Ø 70 mm  
**73.448.99.0001**



## PVC Roll

Size: 305 m x 25 mm  
**73.471.86.0001**

Size: 305 m x 30 mm  
**73.472.86.0001**

Size: 305 m x 35 mm  
**73.473.86.0001**

Size: 305 m x 40 mm  
**73.474.86.0001**

Size: 305 m x 45 mm  
**73.475.86.0001**

Size: 305 m x 50 mm  
**73.476.86.0001**

Size: 305 m x 55 mm  
**73.477.86.0001**

Size: 305 m x 60 mm  
**73.478.86.0001**



## Round Cooling Grid

Round Size: 300 mm  
73.442.99.0001



## Blowthorch

Volume: 20 ml  
70.056.99.0001

Volume: 60 ml  
70.058.99.0001



## Thermo Choc

Size: 320x70 mm  
70.096.98.0062



## Gradual Bottles

Volume: 100 ml  
70.136.99.0061

Volume: 250 ml  
70.137.99.0061

Volume: 500 ml  
70.138.99.0061



## Stainless Cake Tray

Size: 280 x 330 mm  
70.132.00.0001



## PVC Sheet

Size: 600x400 mm  
Set: 50 pcs  
73.479.86.0001



## Parchment Paper

Size: 600 x 400 mm - 500 sheets  
73.481.99.0001  
Size: 600 x 400 - 1000 sheets  
73.482.99.0001



## Pot Holder

Size: 175x175 mm  
Black: **70.198.20.0001**  
Grey: **70.198.55.0001**



## Zeus Glove

Size: 285 x 168 h 20 mm  
Black: **70.200.20.0001**  
Grey: **70.200.55.0001**



## Zeus Profi Glove

Size: 385 x 168 h 20 mm  
Black: **70.500.20.0001**  
Grey: **70.500.55.0001**

## Cake Cardboard Drums Round

Size: Ø 20 cm  
Silver: **73.451.99.0001**  
Gold: **73.451.98.0001**  
Black: **73.451.97.0001**



Size: Ø 25 cm  
Silver: **73.452.99.0001**  
Gold: **73.452.98.0001**  
Black: **73.452.97.0001**



Size: Ø 30 cm  
Silver: **73.453.99.0001**  
Gold: **73.453.98.0001**  
Black: **73.453.97.0001**



Size: Ø 35 cm  
Silver: **73.454.99.0001**  
Gold: **73.454.98.0001**  
Black: **73.454.97.0001**



Size: Ø 40 cm  
Silver: **73.455.99.0001**  
Gold: **73.455.98.0001**  
Black: **73.454.97.0001**

Size: Ø 45 cm  
Silver: **73.456.99.0001**  
Gold: **73.456.98.0001**  
Black: **73.456.97.0001**

## Cake Cardboard Drums Square

Size: 20 x 20 cm  
Silver: **73.461.99.0001**  
Black: **73.461.97.0001**



Size: 25 x 25 cm  
Silver: **73.462.99.0001**  
Gold: **73.462.98.0001**  
Black: **73.462.97.0001**



Size: 30 x 30 cm  
Silver: **73.463.99.0001**  
Gold: **73.463.98.0001**  
Black: **73.463.97.0001**



Size: 35 x 35 cm  
Silver: **73.464.99.0001**  
Gold: **73.464.98.0001**  
Black: **73.464.97.0001**

Size: 40 x 40 cm  
Silver: **73.465.99.0001**  
Gold: **73.465.98.0001**  
Black: **73.465.97.0001**



Size: 45 x 45 cm  
Silver: **73.466.99.0001**  
Gold: **73.466.98.0001**  
Black: **73.466.97.0001**

## Roller Dockers

Size: 120 mm  
**70.037.00.0001**



## Cutting Rollers

Size: 120 mm  
**70.036.00.0001**



## Strudel Cutting

Size: 60 mm  
**70.038.00.0001**

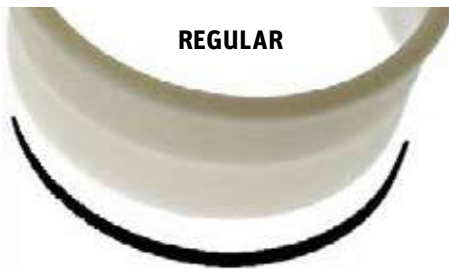


Set di tagliapasta per realizzare biscottini e decorazioni utilizzando pasta di zucchero e cioccolato plastico. Ogni set permette di ottenere simpatiche figure per decorare cup cake, biscottini e torte a tuo piacimento.

*Cookie cutters sets to make cookies and sugar paste or chocolate paste decorations; each set allows you to create nice shapes for decorating cup cakes, cookies and cupcakes.*



**IRREGULAR**



**REGULAR**



### Cutter 03 Irregular Square

Item: **72.303.87.0069**  
 Size: 3 x 3 - 4 x 4 - 5 x 5 - 6 x 6 - 7 x 7  
 8 x 8 - 9 x 9 - 10 x 10 - 11 x 11 cm



### Cutter 05 Irregular Hexagon

Item: **72.305.87.0069**  
 Size: 3 x 2.5 - 4 x 3.5 - 5 x 4.5 - 6 x 5.5 - 7.5 x 6.5  
 8.5 x 7.5 - 9.5 x 8.5 - 10.5 x 9 - 12 x 10 cm

### Cutter 06 Regular Hexagon

Item: **72.306.87.0069**  
 Size: 3 x 2.5 - 4 x 3.5 - 5 x 4.5 - 6 x 5.5 - 7.5 x 6.5  
 8.5 x 7.5 - 9.5 x 8.5 - 10.5 x 9 - 12 x 10 cm



### Cutter 07 Irregular Oval

Item: **72.307.87.0069**  
 Size: 3 x 4.3 - 3.9 x 5.7 - 5 x 7 - 5.9 x 8.3  
 6.9 x 9.6 - 7.8 x 11 - 8.8 x 12.3 cm



### Cutter 09 Irregular Clover

Item: **72.309.87.0069**  
 Size: ø 2.9 - 4.1 - 5.4 - 6.8 - 8.3 - 9.3  
 10.8 - 12.4 cm

### Cutter 10 Regular Clover

Item: **72.310.87.0069**  
 Size: ø 2.9 - 4.1 - 5.4 - 6.8 - 8.3 - 9.3  
 10.8 - 12.4 cm



### Cutter 15 Irregular Moon

Item: **72.315.87.0069**  
 Size: 8 x 3.5 - 9 x 4.5 - 9.5 x 6 - 10 x 7  
 11.5 x 8 - 12 x 9.5 - 13 x 10.5 cm

### Cutter 16 Regular Moon

Item: **72.316.87.0069**  
 Size: 8 x 3.5 - 9 x 4.5 - 9.5 x 6 - 10 x 7  
 11.5 x 8 - 12 x 9.5 - 13 x 10.5 cm



### Cutter 17 Irregular Flower

Item: **72.317.87.0069**  
 Size: ø 3.5 - 4.5 - 6 - 7 - 8 - 9.5 - 10.5 - 12 cm

### Cutter 18 Regular Flower

Item: **72.318.87.0069**  
 Size: ø 3.5 - 4.5 - 6 - 7 - 8 - 9.5 - 10.5 - 12 cm

## Cutter 19 Irregular Boat

Item: **72.319.87.0069**

Size: 3 x 2 - 4.5 x 3 - 6 x 3.5 - 7.5 x 4.5  
9 x 5.5 10.5 x 6.5 - 12 x 7.5 cm



## Cutter 12 David Star

Item: **72.312.87.0069**

Size: ø 4 - 5.5 - 7 - 8.5 - 10 - 11.5 - 13 cm



## Cutter 11 Star

Item: **72.311.87.0069**

Size: ø 4 - 5.5 - 7 - 8.5 - 10 - 11.5 - 13 cm



## Adjustable Pastry Wheel Cutter

5 Blades:

**43.451.99.0001 - Regular**

**43.452.99.0001 - Irregular**



7 Blades:

**43.453.99.0001 - Regular**



# Sugarflex

## Dresses & Tools - Abiti & Accessori

### SLK 198 - Bow

item: 71.298.00.0096

size: 44 x 45 mm



### SLK 199 - Bows

item: 71.299.00.0096

size max: 35 x 25 mm



### SLK 340 - Medium bows

item: 71.440.00.0096

size max: 18 x 13 mm



### SLK 339 - Love bows

item: 71.439.00.0096

size max: 15 x 20 mm



### SLK 281 - Crowns

item: 71.381.00.0096

size max: 58 x 24 mm



## Animals - Animali

### SLK 306 - Butterflies

item: 71.406.00.0096

size max: 44 x 28 mm



### SLK 073 - Starfish

item: 71.173.00.0096

size: 50 x 50 mm



### SLK 071 - Dolphin

item: 71.171.00.0096

size: 78 x 50 mm



### SLK 077 - Shell

item: 71.177.00.0096

size: 44 x 47 mm



### SLK 021 - Dinosaurs

item: 71.121.00.0096

size max: 15 x 20 mm



## Baby Party

### SLK 312 - Sleeping baby

item: 71.412.00.0096  
size: 48 x 35 mm



### SLK 403 - Sleeping baby

item: 71.503.00.0096  
size: 10 x 20 mm



### SLK 311 - Baby footsteps

item: 71.411.00.0096  
size max: 25 x 16 mm



### SLK 326 - Big numbers

item: 71.426.00.0096  
size max: 27 x 17 mm



## Circus - Circo

### SLK 016 - Clown

item: 71.116.00.0096  
size: 65 x 30 mm



### SLK 425 Ballon

item: 71.525.86.0096  
size: Ø 120 mm



### SLK 328 - Alphabet

item: 71.428.00.0096  
size max: 18 x 15 mm



## Decorations - Decori

### SLK 329 - Alphabet cursive

item: 71.429.00.0096  
size max: 7 x 6 mm



### SLK 144 - Decoro

item: 71.244.00.0096  
size: 53 x 25 mm



### SLK 146 - Decoro

item: 71.246.00.0096  
size: 40 x 42 mm



### SLK 393 - Decoro

item: 71.493.00.0096  
size: 125 x 20 mm





## FLOWERS - FIORI

### **SLK 295 - Roses**

**item:** 71.395.00.0096

**size max:** 25 x 25 mm



### **SLK 241 - Flower**

**item:** 71.341.00.0096

**size max:** 24 x 24 mm



### **SLK 066 - Rose**

**item:** 71.166.00.0096

**size:** 42 x 49 mm



### **SLK 355 - Roses**

**item:** 71.455.00.0096

**size max:** 16 x 15 mm



### **SLK 346 - Wild flowers**

**item:** 71.446.00.0096

**size max:** 35 x 32 mm



### **SLK 351 - Flowers**

**item:** 71.451.00.0096

**size max:** 22 x 23 mm



### **SLK 384 - Rose**

**item:** 71.484.00.0096

**size max:** 33 x 33 mm



### **SLK 380 - Palmes**

**item:** 71.480.00.0096

**size max:** 52 x 40 mm



## LOVE - AMORE

### **SLK 142 - Cross**

**item:** 71.242.00.0096

**size max:** 36 x 48 mm



## CHRISTMAS - NATALE

### **SLK 131 - Snowflake**

**item:** 71.231.00.0096

**size max:** 30 x 35 mm



## FAIRY TALE - FIABA

### **SLK 041 - Rabbit**

**item:** 71.141.00.0096

**size:** 53 x 43 mm



### **SLK 141 - Rabbit**

**item:** 71.241.00.0096

**size:** 53 x 43 mm



### **SLK 164 - Train**

**item:** 71.264.00.0096

**size:** 50 x 25 mm



### SLK 247 - Pirates

item: 71.347.00.0096

size max: 50 x 42 mm



## LEAVES AND FLOWERS - FOGLIE E FIORI

Venatori in silicone per la realizzazione di splendide foglie e fiori in pasta modellabile!

*Silicone moulds to make wonderful modeling paste leaves and flowers!*



### SLK 921

item: 71.921.86.0096

size: 30 x 49 mm



### SLK 908

item: 71.908.86.0096

size: 100 x 60 mm



## TRD 10 Ornamental

Size: 80x400 h 1 mm

33.090.20.0169



## TRD 14 Roses

Size: 80x400 h 1 mm

33.094.20.0069







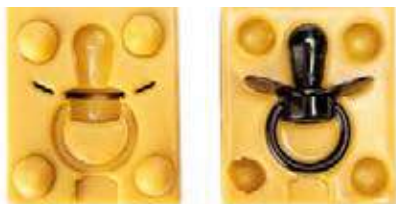
# **ARTISANAL MOULDS**

## **STAMPI ARTIGIANALI**

## BIRTH & BIRTHDAY

### Ciuccio

Size: 55 h 40 mm  
44.002.03.0100  
020301



### Bimbo cammina

Size: 60x33 h 40 mm  
44.002.07.0100  
020701



### Biberon

Size: 155 h 50 mm  
44.002.04.0100  
020401



### Stella con faccia di bimbo

Size: 170x170 h 20 mm  
44.002.10.0100  
021001



### Bavaglino

Size: 195x150 h 15 mm  
44.002.05.0100  
020501



### Bimbo dorme

Size: 60x35 h 30 mm  
44.002.08.0100  
020801



### Culla

Size: 130x90 h 90 mm  
44.002.06.0100  
020601



### Bimbo seduto

Size: 25x35 h 50 mm  
44.002.09.0100  
020901



### Fiocco farfalla

Size: 105x87 h 15 mm  
44.005.01.0100  
050101



### Stella

Size: 170x170 h 20 mm  
44.002.01.0100  
020101



## BIRTH & BIRTHDAY

### Regali sorpresa

Size: 23x23 h 23 mm  
Size: 30x30 h24 mm  
44.005.02.0100  
050201



### Cicogna

Size: 125x75 h 70 mm  
44.002.02.0100  
020201



## EUCHARIST

### Comunione Bambino

Size: 55x50 h 150 mm  
44.003.01.0100  
030101



### Comunione Bambina

Size: 55x50 h 150 mm  
44.003.02.0100  
030201



### Libro

Size: 150x85 h 15 mm  
44.003.03.0100  
030301



### Calice

Size: Ø 50 h 180 mm  
44.003.04.0100  
030401



## WEDDING

### Abbraccio

Size: 80x50 h 200 mm  
44.004.01.0100  
040101



### Sposi Romeo e Giulietta

Size: 48x95 h 270 mm  
44.004.01.0200  
040102



### Champagne

Size: Ø 70 h 240 mm  
44.004.04.0100  
040401



### Bollicine di cuori

Size: 17x115 h 135 mm  
44.004.08.0100  
040801



## CHRISTMAS

### Stella di stella

Size: 120 h 10 mm  
44.006.02.0100  
060201



### Albero di Natale

Size: 145 h 90 mm  
44.006.04.0100  
060401



### Babbo Natale

Size: 140 h 100 mm  
44.006.03.0100  
060301



### Candela decoro

Size: 70 h 150 mm  
44.006.06.0100  
060601



### Galassia

Size: 140x55 h 15 mm  
44.006.07.0100  
060701



### Albero di Natale Cometa e Stelle

Size: 350x250 h 35 mm  
44.006.05.0100  
060501



### Natalino

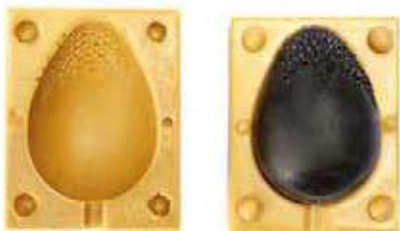
Size: 160x105 h 15 mm  
44.006.08.0100  
060801



## EASTER

### Uovo strass

Size: h 130 mm  
44.007.01.0100  
070101



### Uovo spirale

Size: h 130 mm  
44.007.03.0100  
070301



### Uovo bottoni

Size: h 130 mm  
44.007.02.0100  
070201



### Campana fiorella

Size: 122 h 124 mm  
44.007.04.0100  
070401



## HALLOWEEN

### Faccia mummia

Size: Ø 60 mm  
44.008.01.0100  
080101



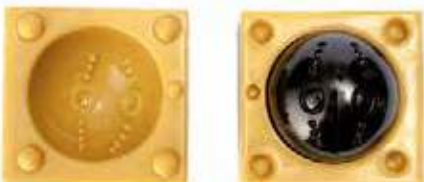
### Faccia zucca

Size: Ø 60 mm  
44.008.02.0100  
080201



### Faccia jason

Size: Ø 60 mm  
44.008.03.0100  
080301



### Faccia teschio

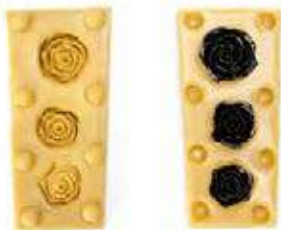
Size: Ø 60 mm  
44.008.04.0100  
080401





## Rosa bocciolo

Size: Ø 17 mm  
Ø 26 mm Ø 30 mm  
piccola/media/grande  
small/medium/large  
44.010.01.0100  
100101



## Rosa

Size: 75x35 mm  
44.010.01.0400  
100104



## Margherita Mary

Size: Ø 80 h 11 mm  
44.010.02.0100  
100201



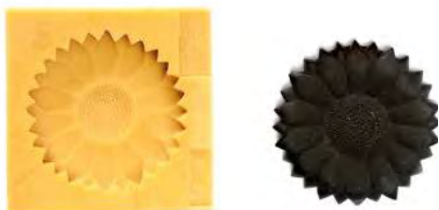
## Saggitaria

Size: Ø 70 h 10 mm  
44.010.03.0100  
100301



## Girasole

Size: Ø 80 h 8 mm  
44.010.04.0100  
100401



## Futura

Size: Ø 82 h 12 mm  
44.010.05.0100  
100501



## Perline

Size: Ø 30 mm Ø 40 mm  
Ø 50 mm  
piccola/media/grande  
small/medium/large  
44.012.01.0100  
120101



## Stella

Size: Ø 30 mm Ø 40 mm  
Ø 45 mm  
piccola/media/grande  
small/medium/large  
44.012.02.0100  
120201



## Stile 6 linee

Size: Ø 30 mm Ø 40 mm Ø 45 mm  
piccola/media/grande  
small/medium/large  
44.012.03.0100  
120301



## LEAVES

### Fico

Size: 320x280 h 4 mm

44.011.01.0100

110101

Size: 195x167 h 4 mm

44.011.01.0200

110102

Size: 130x110 h 4 mm

44.011.01.0300

110103



### Stile onda

Size: 270x230 h 8 mm

44.011.02.0200

110202

Size: 157x140 h 5 mm

44.011.04.0100

110401

Size: 105x93 h 5 mm

44.011.04.0200

110402



### Mistica

Size: 500x157 h 7 mm

44.011.03.0100

110301



### Stile onda

Size: 165x50 h 6 mm

44.011.02.0300

110203



### Stile onda

Size: 285x250 h 7 mm

44.011.02.0400

110204



### Stile onda

Size: 160x90 h 5 mm

44.011.02.0500

110205



### Stile onda

Size: 197x95 h 5 mm

44.011.02.0600

110206



## SPHERES

### Sfere lisce

Size: Ø15 mm - 10 pz/pcs  
**44.001.01.0700**

010107

Size: Ø25 mm - 8 pz/pcs  
**44.001.01.0100**

010101

Size: Ø40 mm - 2 pz/pcs  
**44.001.01.0200**

010102

Size: Ø60 mm - 1 pz/pcs  
**44.001.01.0300**

010103

Size: Ø100 mm - 1 pz/pcs  
**44.001.01.0400**

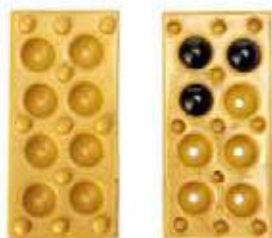
010104

Size: Ø150 mm - 1 pz/pcs  
**44.001.01.0500**

010105

Size: Ø200 mm - 1 pz/pcs  
**44.001.01.0600**

010106



### Mezza sfera

Size: 10 h 5 mm - 16 pz/pcs  
**44.013.02.0100** 130201

Size: 14 h 6 mm - 16 pz/pcs  
**44.013.02.0200** 130202

Size: 20 h 8 mm - 12 pz/pcs  
**44.013.02.0300** 130203

Size: 25 h 8 mm - 10 pz/pcs  
**44.013.02.0400** 130204



### Perla

Size: Ø5 mm - 20 pz/pcs  
**44.013.06.0100** 130601

Size: Ø6 mm - 18 pz/pcs  
**44.013.06.0200** 130602

Size: Ø8 mm - 18 pz/pcs  
**44.013.06.0300** 130603

Size: Ø10 mm - 14 pz/pcs  
**44.013.06.0400** 130604



## DIAMONDS

### Ovali

Size: 25x18 h 6 mm  
**44.013.01.0100**  
130101



### Pralineria Dado

Size: 20x20 h 20 mm  
**44.015.01.0100**  
150101



### Goccia sfaccettato

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



### Tondo sfaccettato

Size: 6 h 2 mm  
**44.013.03.0100**  
130301 - 16 pz/pcs  
Size: 8 h 2 mm  
**44.013.03.0200**  
130302 - 18 pz/pcs  
Size: 20 h 4 mm  
**44.013.03.0300**  
130303 - 12 pz/pcs  
Size: 20 h 5 mm  
**44.013.03.0400**  
130304 - 10 pz/pcs



### Rettangolo sfaccettato

Size: 14x10 h 2 mm  
**44.013.05.0100**  
130501  
Size: 18x13 h 3 mm  
**44.013.05.0200**  
130502



## APPLICATION FOR CAKES

### Cuore singolo

Size: 100x100 h 30 mm  
44.004.02.0100  
040201



### Chiave di cuori

Size: 84x44 h 15 mm  
44.004.05.0100  
040501



### Lucchetti d'amore

Size: 82x30 h 12 mm  
44.004.06.0100  
040601



### Goccia

volume 208 ml  
44.013.07.0100  
130701



### Base

volume 1400 ml  
44.001.17.0100  
011701



### Ciliegia cuore

Size: 41x43 h 16 mm  
44.004.07.0100  
040701



### Pesce

misure/size 115x80 h 140 mm  
44.009.29.0100  
092901



### Note musicali

doppia  
Size: 62x85 h 11 mm  
singola  
Size: 85x50 h 11 mm  
44.009.19.0100  
091901



### Cigno e fior di loto

Cigno  
Size: 95x65 h 105 mm  
Fior di loto  
Size: 70x70 h 70 mm  
44.009.28.0100  
092801



## APPLICATION FOR CAKES

### Libellula e fior di gerbera

Size: 100x145 h 35 mm  
44.009.26.0100  
092601

libellula fior di gerbera  
Size: 160x160 h 7 mm



### Farfalla

Size: 140x120 h 70 mm  
44.009.25.0100  
092501



### Colomba

Size: 135x63 h 120 mm  
44.009.30.0100  
093001



### Set donna

scarpa  
Size: 69x70 h 14 mm  
borsa  
Size: 70x68 h 14 mm  
rossetto  
Size: 54x18 h 14 mm  
profumo  
Size: 59x66 h 14 mm  
44.009.24.0100  
092401



## SPOTS

### Goccia corna

Size: 140x85 h 5 mm  
44.009.01.0800  
090108



### Goccia Positiva

Size: 140x85 h 5 mm  
44.009.09.0800  
090908



### Pipa

Size: 140x55 h 5 mm  
44.009.01.0700  
090107



### Pipa Positiva

Size: 140x55 h 5 mm  
44.009.09.0700  
090907



### Tridente

Size: 130x60 h 5 mm  
44.009.01.0300  
090103



### Tridente Positivo

Size: 130x60 h 5 mm  
44.009.09.0300  
090903



### Pettine

Size: 115x110 h 5 mm  
44.009.01.0400  
090104



### Pettine Positivo

Size: 115x110 h 5 mm  
44.009.09.0400  
090904



## SPOTS

### Uovo

Size: 120x110 h 5 mm  
44.009.01.0500  
090105

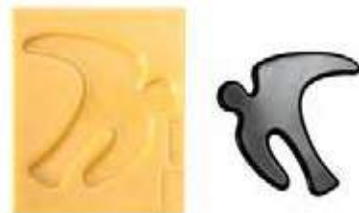


### Uovo Positivo

Size: 120x110 h 5 mm  
44.009.09.0500  
090905

### Rondine

Size: 115x115 h 5 mm  
44.009.01.0600  
090106



### Rondine Positiva

Size: 115x115 h 5 mm  
44.009.09.0600  
090906

## BASE MOULDS

### Luna Pandora con piedistallo

Size: 200x185 h 25 mm  
44.009.20.0100  
092001



### Sole Pandora con piedistallo

Size: Ø198 h 25 mm  
44.009.21.0100  
092101



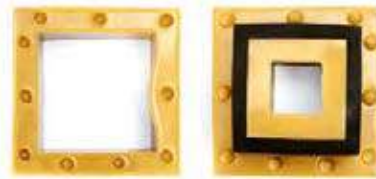
### Cubi con applicato cubi esposti

Size: 100x100 mm  
44.001.06.0100  
010601  
Size: 150x150 mm  
44.001.06.0200  
010602  
Size: 200x200 mm  
44.001.06.0300  
010603



### Cubi a quattro facce

Size: 100x100 mm  
44.001.07.0100  
010701  
Size: 150x150 mm  
44.001.07.0200  
010702  
Size: 200x200 mm  
44.001.07.0300  
010703



### Cubi lisci

Size: Ø20 mm  
44.001.05.0100  
010501  
Size: Ø60 mm  
44.001.05.0200  
010502  
Size: Ø100 mm  
44.001.05.0300  
010503  
Size: Ø150 mm  
44.001.05.0400  
010504  
Size: Ø200 mm  
44.001.05.0500  
010505



### Triangoli con sede

Size: 150x30 mm  
44.001.09.0100  
010901  
Size: 200x40 mm  
44.001.09.0200  
010902



## BASE MOULDS

### Cilindri bassa frequenza

Size: 100 h 30 mm

44.001.10.0100

011001

Size: 150 h 30 mm

44.001.10.0200

011002

Size: 200 h 30 mm

44.001.10.0300

011003



### Rettangolo liscio

Size: 130x200 h40 mm

44.001.11.0100

011101

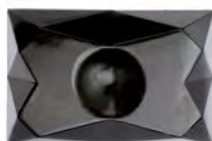


### Rettangolo taglio diamante

Size: 130x200 h 40 mm

44.001.12.0100

011201



### Altare tre gradini

Size: 120x150 h 30 mm

44.001.13.0100

011301



### Incrocio di lune

Size: 168x114 h10 mm

44.001.15.0100

011501



### Cuore doppio

Size: 150x150 h 30 mm

44.004.03.0100

040301



### Cornice Cuore

Size: 125x100 h 5 mm

44.009.27.0100

092701



### Roccia

Size: 150x105 h 100 mm

44.001.14.0100

011401

Size: 110x105 h 85 mm

44.001.14.0200

011402



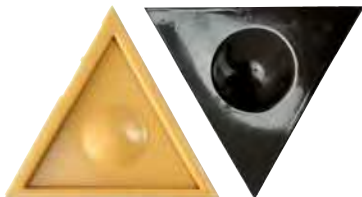
## BASE MOULDS

### Triangolo equilatero

Size: h 120 mm  
44.009.06.0100  
090601

Size: h 150 mm  
44.009.06.0200  
090602

Size: h 200 mm  
44.009.06.0300  
090603



### Triangolo rettangolo

Size: 120x70 h 9 mm  
44.009.07.0300  
090703

Size: 115x34 h 9 mm  
44.009.07.0400  
090704

Size: 140x100 h 11 mm  
44.009.07.0100  
090701

Size: 92x70 h 9 mm  
44.009.07.0200  
090702



## FRAMES

### Cornice aperta

Size: 200x23 h 300 mm  
44.009.04.0100  
090401



### Cornice decoro

Size: 235x25 h 300 mm  
44.009.05.0100  
090501



### Cornice fiamma

Size: 240x40 h 345 mm  
44.009.12.0100  
091201



### Cornice Stile Cuore

Size: 170x25 h 255 mm  
44.009.03.0100  
090301



### Cornice chiave di violino

Size: 395x160 h 10 mm  
44.009.13.0100  
091301



### Luna e nuvola

Size: 342x10 h 240 mm  
44.009.14.0100  
091401





## FRAMES

### Cornice corallo

Size: 240x240 h 22 mm  
44.009.18.0100  
091801



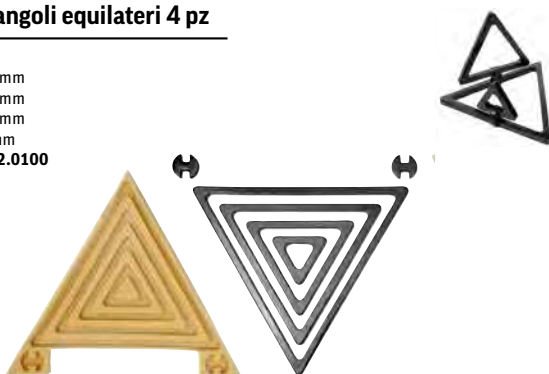
### Sfere bassa frequenza

Size: Ø100 mm  
44.001.02.0100  
010201  
Size: Ø150 mm  
44.001.02.0200  
010202



### Set triangoli equilateri 4 pz

Size:  
270 h 10 mm  
204 h 10 mm  
135 h 10 mm  
67 h 10 mm  
44.009.22.0100  
092201



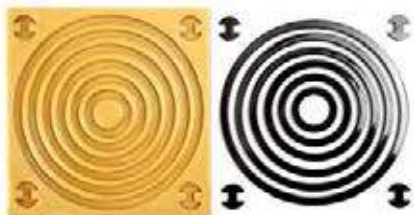
### Set quadri 5 pz

Size:  
220x10 h 10 mm  
180x10 h 10 mm  
140x10 h 10 mm  
100x10 h 10 mm  
60x10 h 10 mm  
44.009.23.0100  
092301



### Set sei anelli

Size:  
240x10 h 10 mm  
204x10 h 10 mm  
168x10 h 10 mm  
131x10 h 10 mm  
95x10 h 10 mm  
59x10 h 10 mm  
44.009.15.0100  
091501



### Colonne di stelle

Size: Ø100 mm  
44.006.01.0100  
060101



### Sfere alta frequenza

Size: Ø100 mm  
44.001.03.0100  
010301  
Size: Ø150 mm  
44.001.03.0200  
010302



## FRAMES

### Colonna di cilindri

Size 663x130 h 25 mm

**44.009.16.0100**

**091601**



### Tondi

Size: 235x8 mm

**44.009.02.0100**

**090201**

Size: 180x14 mm

**44.009.02.0200**

**090202**



### Fascia Macchie

Size: 1500x10 h 6 mm

**44.009.11.0100**

**091101**



### Barra ingranaggio

Size: 1177x20 h 20 mm

**44.009.17.0100**

**091701**



### Barra dente ondulato

Size: 1370x20 h 20 mm

**44.009.10.0100**

**091001**



### Barra dente di sega

Size: 1370x20 h 20 mm

**44.009.08.0100**

**090801**



3D TARTE RING ROUND Ø 180 H 20	27	BÛCHE/6	149	ÉCLAIR 140	79
3D TARTE RING ROUND Ø 80 H 20	27	BÛCHETTE 140	100	ECLIPSE 1000	132
ADJUSTABLE PASTRY WHEEL CUTTER	297	BUNNY 520	125	ECLIPSE 600	130
AGLIO 4	49	BX 10 S	282	EDEN	44
AIR MAT	220	CACAO 120	113	EDGED SPATULAS	288
AIR MAT CHOUX 583X384 MM	220	CACAO XS 12	66	EGG 30	69
AIR MAT ÉCLAIR & CHOUX 300X400	221	CAKE BOARD	231	EGG 70	83
AIR MAT ÉCLAIR 583X384 MM	221	CAKE CARDBOARD DRUMS ROUND	291	ELEGANCE 1080	128
AIRPLUS 02 PLUM CAKE	236	CAKE CARDBOARD DRUMS SQUARE	291	ERBETTA 43	56
AIRPLUS 03 MINI PLUMCAKE	236	CAKE MK	217	ESPOGEL DOWN	186
AIRPLUS 11 ECLAIR	238	CAKE PH20	217	ESPOGEL DOWN	229
AIRPLUS 12 ROUND	237	CANESTRELLO 15	58	ESPOGEL UP	186
AIRPLUS 13 ROUND	236	CARCIOFO 28	48	ESPOGEL UP	229
AIRPLUS 14 ROUND	236	CAROLINE 30	76	ESPOGEL UP MINI	186
AIRPLUS 15 ROUND	236	CAROTA 20	52	ESPOGEL UP MINI	229
AIRPLUS 16 ROUND	237	CERCHIO 3.0	61	ESSENZIALE 1000	127
AIRPLUS 17 SQUARE	237	CERCHIO 4.0	61	ESSENZIALE 30	70
AIRPLUS 18 ROUND	237	CHABLON HEART	152	ESSENZIALE 80	94
AIRPLUS 19 SQUARE	237	CHABLON HOLLY 40X20 MM	153	FASHION ÉCLAIR 80	76
AIRPLUS 20 SQUARE	238	CHABLON MUSTACHE	152	FEMORE 32	55
AIRPLUS 21 TRIANGLE	238	CHABLON OVAL	154	FIAMMA	179
AIRPLUS 31 ECLAIR	238	CHABLON ROUND	154	FIBERGLASS	222
AIRPLUS 32 MIDI PLUMCAKE	238	CHABLON STAR Ø30 MM	153	FIBERGLASS CIRCLES	222
AIRPLUS STRIP Ø 140-160	239	CHANTILLY 120	90	FINGERS 30	77
AIRPLUS STRIP Ø 160-180	239	CHANTILLY 30	69	FINGERS 75	77
AIRPLUS STRIP Ø 180-200	239	CHOCO GIANDUIA	73	FLEUR 90	93
AL FRED	258	CHOCO LEAVES SPATULA	265	FLORA 19	155
ALFIE	258	CILINDRO 3D 100	86	FLORA 7	155
ALVÉOLÉ 3	160	CLOSE STAR TUBES	282	FLORA 80	155
ALVÉOLÉ 9	160	CLOUD 120	96	FLORENCE 760	31
AMORE 600	134	CLOUD 1600	130	FLOWER TUBES	278
AMORE ORIGAMI 600	134	COCOA 35 161		FLOWER TUBES	282
AMORINI 100	104	COLOR TWIST	281	FOGLI CHITARRA	266
AMORINI ORIGAMI 110	104	COMPOSTABLE TRAYS	272	FORCHETTA 2 REBBI	265
ANDROMEDA 1080	118	CORONA	43	FORCHETTA 3 REBBI	265
ARMONIA 1000	141	COTTON PIPING BAGS	286	FORCHETTA A SPIRALE	265
ASTRO 95	92	CROWN HONORÉ 270	158	FORESTA	46
BACCELLO 13	48	CUBIK 1400	131	FORESTA & ANANAS 110	112
BALL TUBE	280	CUBO 3D 85	81	FRAGOLA 120	111
BANDONEÓN 1800	139	CUPIDO 30	71	FRAGOLA 30	111
BEEHIVE 1100	129	CUPOLA-B	248	FRAGRANCE 115	96
BERLIN 500	33	CUPOLA-P	248	FUNNEL CHOC	267
BIM 340	284	CUPOLA-T	248	FUOCO	169
BISC 01 CLASSIC	180	CUTTERS	292	GAME 115	105
BISC 02 DISCOTTO	180	CUTTING ROLLERS	291	GAME 1200	132
BISC 02 M MINI DISCOTTO	181	CYLINDRE 30	78	GEL 01 CLASSIC	176
BISC 03 SLIM	180	CYLINDRE 75	78	GEL 01 M MINI CLASSIC	178
BISC 04 DOUBLE	180	DAISY 60	81	GEL 016 RONDÒ	174
BISC 04 M MINI DOUBLE	181	DECOR ROUND 140	162	GEL 017 M SUN	174
BLACK TRAYS	274	DECOR ROUND 230	162	GEL 02 CHOCO STICK	176
BLOOM 120	99	DECOR ROUND 400	163	GEL 03 HEART-IC	176
BLOWTHORCH	290	DECOR ROUND 460	163	GEL 03 M MINI HEART-IC	178
BOCCHETTE BX	283	DECOR ROUND 50	162	GEL 04 M MINI TANGO	178
BOLLA-B	253	DECOR ROUND 80	162	GEL 04 TANGO	177
BOLLA-P	253	DECOR SQUARE 560	163	GEL 05 M MINI CHIC	178
BOLLA-T	253	DECOR SQUARE 60	163	GEL 06 PATA	177
BOS 26	284	DECOR TUBES	280	GEL 07 MR FUNNY	177
BOS 36 BIG	284	DECORATIVE ROLLIN PINS	287	GEL 08 CAT	177
BOS 52	284	DEGUSTA 01-P	245	GEL 11 SHOCK	176
BOSCO	45	DEGUSTA 01-T	245	GEL 12 CREMINO	175
BOTANICA	42	DEGUSTA02 -T	245	GEL 13 DONUTS	175
BOX CAKE TO GO	115	DISPOSABLE PIPING BAGS	286	GEL 14 - 3D	175
BPC	285	DISPOSABLE PIPING BAGS SMALL	286	GEL18 - CLASSIC WAVE	173
BS 10 T	282	DOME 125	95	GEL18M - CLASSIC WAVE	173
BUBBLE 1400	136	DOME 40	69	GEM 100	105
BÛCHE/1	149	DONUTS GOURMAND 80	91	GEM 1000	136
BÛCHE/3	149	DUNE 850	119	GEM 30	72

GEM 600	136	KIT LEAF 1200	122	LOVE MAT	223
GEMMA -B	244	KIT LEVANTE 1200	122	LOVELY 110	95
GEMMA -P	244	KIT LOOP 32	70	LOVELY 1200	126
GEMMA -T	244	KIT LOVE 360	127	LOVING BIRDS	258
GIANDUIA/1	149	KIT MAGIA DEL TEMPO 1000	138	LUCKY BUNNY	258
GIANDUIA/3	149	KIT MAGIA DEL TEMPO 600	138	LUNETTES	37
GIANDUIA/6	149	KIT MILLE BOLLE 1300	135	MACADÒ	233
GIANDUIOTTO	108	KIT MR. SNOW	256	MACARON FIBERGLASS	222
GLOBE 26	71	KIT OVALE 01	250	MACARON MAT	224
GOCCIA	169	KIT QUADRO 01	250	MADELEINE XL 95	88
GOCCIA-B	252	KIT RED TAIL 2000	138	MADELEINE XS 13	66
GOCCIA-P	252	KIT RUDOLF	256	MANGO 130	110
GOCCIA-T	252	KIT SANTA	256	MARGUERITE	37
GOUTTE 55	99	KIT SEMISFERA 01	250	MARRON GLACÉ 110	113
GRADUAL BOTTLES	290	KIT SINFONIA-B	246	MARRON GLACÉ 30	113
HALF EGGS 385	120	KIT SINFONIA-T	246	MATELASSÉ 1000	136
HANA 87	84	KIT SPIRAL ROLL 1100	121	MELA & PERA	42
HEART MACARON	224	KIT STELLA DEL CIRCO 1000	141	MELA, CILIEGIA & PESCA 115	112
HEARTIX 85	82	KIT SYMPHONY 1900	141	MELA, CILIEGIA & PESCA 30	112
HONORÉ 35	161	KIT TARTE RING 120X35	19	MICHETTA 92	55
I LOVE LEVELS	230	KIT TARTE RING 146X35	19	MICRO DOME 5	171
I-GLOO	228	KIT TARTE RING 200X200	19	MICRO GEM 5	171
IGLOO 115	108	KIT TARTE RING 205X190	19	MICRO LOVE 5	170
INCONTRO 750	139	KIT TARTE RING 265X105	19	MICRO OVAL 5	170
INSERT BÛCHE/1	149	KIT TARTE RING 80X70	19	MICRO RECTANGLE 5	170
INSERT BÛCHE/4	149	KIT TARTE RING 80X80	19	MICRO ROUND 5	170
INSERT BÛCHE/8	149	KIT TARTE RING AMORE 205X190	24	MICRO SAVARIN 5	171
INSERT DECOR ROUND	168	KIT TARTE RING AMORE 80X70	24	MICRO SQUARE 5	171
INSERT DECOR SQUARE	168	KIT TARTE RING BLOSSOM Ø 70	21	MICRO STONE 5	170
INSERT GIANDUIA	149	KIT TARTE RING BUBBLE 200X200	25	MICRO TRUFFLES 5	171
INTRECCIO 1000	126	KIT TARTE RING BUBBLE 265X105	25	MIDI BÛCHE	108
INTRECCIO 105	89	KIT TARTE RING BUBBLE Ø 190	25	MIEL 18	159
JR. PILLOW 600	135	KIT TARTE RING COCOA Ø 70	23	MIEL 8	159
JUDI 40	68	KIT TARTE RING FLEUR Ø 80	21	MIEL 80	159
KALIPSO 450	133	KIT TARTE RING HONORÉ Ø 80	23	MILANESE 25	56
KIKU 70	84	KIT TARTE RING KLASSIK Ø 70	22	MINI BAR	179
KIT 3D TARTE RING BLOOM Ø 180	20	KIT TARTE RING MONTBLANC Ø 80	26	MINI DECOR TUBES	280
KIT 3D TARTE RING BLOOM Ø 80	20	KIT TARTE RING Ø 100	19	MINI FLOWER TUBES	279
KIT BAR DUNA	249	KIT TARTE RING Ø 120	19	MINI KUBE	179
KIT BAR MAGMA	242	KIT TARTE RING Ø 150	19	MINI PEARL 1	168
KIT BAR SISMA	242	KIT TARTE RING Ø 190	19	MINI PICK	179
KIT BAR TRONCO	249	KIT TARTE RING Ø 210	19	MINI STICKS	186
KIT BAR VOLTA	249	KIT TARTE RING Ø 230	19	MISTERY 1100	124
KIT BAR VULCANO	242	KIT TARTE RING Ø 250	19	MODELLING TOOLS 8	287
KIT BLOCCO-B	247	KIT TARTE RING Ø 80	19	MODULAR FLEX GALAXY	137
KIT BLOCCO-T	247	KIT TARTE RING PALET Ø 150	26	MODULAR FLEX INFINITY	137
KIT BUBBLE CROWN 1000	139	KIT TARTE RING PALET Ø 70	22	MODULAR FLEX TRILOGY	137
KIT BUBBLE GEL	182	KIT TARTE RING PARADIS Ø 80	24	MONTBLANC 105	93
KIT BÛCHE ARABESQUE	144	KIT TEDDY	257	MOONLIGHT SONATA 800	131
KIT BÛCHE MATELASSÉ	145	KIT THE RING 65	101	MORA & LAMPONE 110	110
KIT BÛCHE TABLETTE	145	KIT TRINITY 1400	140	MR. PILLOW 1000	135
KIT BÛCHE VIENNA	144	KIT WOODY 1100	129	MUL 3D 28	178
KIT BÛCHE WOOD	144	KOALA	257	MUL 3D 48	106
KIT CAKE TO GO 45	115	KONO	179	MUL 3D 58	106
KIT CASHMERE 620	119	KYOTO 800	32	MUL 3D EGG	106
KIT CHOCO GEL	182	LADY COCCA	258	MULTIFLEX 125	107
KIT CHOCO GLOBE	123	LAMPO	44	MULTIFLEX 170	107
KIT CUBO 01	246	L'ÉCLAIR 120	75	MULTIFLEX 190	107
KIT CUORE 01	247	LEVEL HEARTS 35	67	MULTIFLEX 220	107
KIT DOME 01	241	LEVEL HEARTS 580	118	MULTIFLEX 40	107
KIT DROP GEL	182	LEVEL UP 35	67	MULTIFLEX DROP 125	106
KIT ÉCLAIR	75	LIMONE & LIME 120	111	MULTIFLEX OVAL 125	106
KIT EFFY	257	LIMONE & LIME 30	111	NEVE 110	83
KIT ETERNITY 1800	139	LIMONE 14	50	NEVE 1100	120
KIT FLEUR 1085	131	LISCA 4	59	NOCCIOLA 125	113
KIT KLASSIK 580	130	L'ITALIANO	183	OBLIO 1100	127
KIT LADY QUEEN 1000	143	LONDON 520	33	OBLIO 30	70

OBLIO 95	91	RING Ø 230	17	SCG53 CHOCO DROP	262
ODE 50	98	RING Ø 250	17	SCG54 CHOCO TREES	263
ONDA-B	251	RING Ø 50	17	SCG55 AMLETO	262
ONDA-P	251	RING Ø 70	17	SCG56 MR & MRS BROWN	262
ONDA-T	251	RING Ø 80	17	SCG57 KISS	262
OPEN FLOWER LEAVES	282	ROLL TOOL	287	SCG58 CHOCO EGG	262
OPEN FLOWER TUBES	282	ROLLER DOCKERS	291	SCG59 CHOCO FRITURE	262
OSLO 750	30	ROMBO XS 16	65	SECRET 110	87
PANNOCCCHIA 20	51	ROME 525	34	SECRET 40	68
PAPILLON	37	ROSA 145	105	SEVILLE 900	30
PARADIS 37	161	ROUND COOLING GRID	290	SF001 HALF SPHERE	188
PARADISE 1500	141	ROUND TUBES	282	SF002 HALF SPHERE	188
PARCHMENT PAPER	290	RUBEN 140	142	SF003 HALF SPHERE	188
PARFUM 110	100	RUSSIAN TALE 125	102	SF004 HALF SPHERE	188
PARIS 550	34	RUSSIAN TALE 30	72	SF005 HALF SPHERE	188
PEPERONCINO 13	51	SAC À POCHE	286	SF006 HALF SPHERE	188
PERA & FICO 115	112	SAINT HONORÉ 280	157	SF007 PYRAMIDS	188
PIATTO 80	43	SAINT HONORÉ 40	157	SF008 PYRAMIDS	188
PILLOW 30	72	SAMURAI 110	102	SF009 POMPONNETES	188
PILLOW 80	102	SAMURAI 30	70	SF010 SMALL SAVARIN	188
PIPING BAGS HOLDER	286	SATURN 1200	132	SF011 MEDIUM SAVARIN	189
PIPING BAGS POLIURETANO	286	SAVARIN 115	143	SF012 BIG SAVARIN	189
PIUMA	45	SAVARIN 160	143	SF013 TARTELETTE	189
PLISSÉ 100	165	SAVARIN 180	143	SF014 TARTELETTE	189
PLISSÉ 23	164	SCAMPO 20	59	SF015 TARTELETTE	189
PLISSÉ 7	164	SCG01 MONAMOUR	260	SF016 TARTELETTE	189
POLPO 20	58	SCG02 CUBO	260	SF017 SMALL OVALS	189
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# Dove Siamo

Silikomart è in via Tagliamento 78 a Mellaredo di Pianiga in provincia di Venezia, dista 12 km dal vivace centro di Padova e 34 km da Venezia.

## Silikomart

Via Tagliamento 78

30030 Mellaredo di Pianiga (VENEZIA) – ITALY

Coordinate GPS

45.465454, 9.18651599

Telefono: +39 041 5190550

## ORARI DI SEGRETERIA

Dal Lunedì al Venerdì

MATTINO: dalle ore 9:00 alle ore 13:00

POMERIGGIO: dalle ore 14:00 alle ore 18:00

Sabato e festivi esclusi

## ORARI SHOWROOM

Dal Lunedì al Venerdì

MATTINO: dalle ore 9:00 alle ore 13:00

POMERIGGIO: dalle ore 14:00 alle ore 17:00

Sabato e festivi esclusi

[www.silikomart.com](http://www.silikomart.com)

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## 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](http://www.fsbusitalia.it))

Da aeroporto Antonio Canova a Treviso:

In auto: 55 minuti

Mezzi pubblici: Linea 6 ACTT fino a Stazione ferroviaria di Treviso – Treno

Treviso/Padova – Autobus da Padova Stazione Autobus a Pianiga



CATALOGUE 2024/2025

i78

Ingredients  
by Silikomart

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MADE IN ITALY



Tutto quello che può servire ad un pasticcere e ad un amatore con in più alcune novità imperdibili.

Dall'esperienza pluriennale di Silikomart, dal costante ascolto delle esigenze del mercato e dal confronto con i grandi protagonisti del settore nasce i78 – Ingredients by Silikomart, una linea di ingredienti e prodotti smart, specifici, innovativi e attentamente selezionati, in grado di mettere tutti d'accordo, professionisti pasticceri ma anche amatori e appassionati di pasticceria, nella preparazione di ogni tipo di ricetta, dalle più semplici fino alle più elaborate, con pochi e rapidi passaggi. Tutti i prodotti sono il risultato di test rigorosi sviluppati nel laboratorio di ricerca e innovazione hangar78. Prodotti per la decorazione, coloranti sintetici e naturali, preparati per dolci, additivi, paste concentrate: un universo completo di prodotti dedicati alla pasticceria, disponibili spesso in due size diverse, per soddisfare le esigenze di professionisti ma anche quelle degli amatori.

*All that can be used by a pastry chef and an amateur with the addition of some unmissable news.*

*From the many years of Silikomart experience, from constant listening to the needs of the market and from the comparison with the major players in the sector, i78 - Ingredients by Silikomart is born, a line of smart, specific, innovative and carefully selected ingredients and products, able to all agree, professional pastry chefs but also amateurs and pastry enthusiasts, in the preparation of all types of recipes, from the simplest to the most elaborate, with a few quick steps. All products are the result of careful study and rigorous testing at the hangar78 research and innovation laboratory. Products for decoration, synthetic and natural colorants, cake mixes, additives, concentrated pastes: a complete universe of products dedicated to pastry, often available in two different sizes, to meet the needs of professionals but also those of amateurs.*

*Tout ce qui peut être utilisé par un pâtissier et un amateur avec en plus quelques nouveautés incontournables.*

*De la longue expérience de Silikomart, de l'écoute constante des besoins du marché et de la comparaison avec les principaux acteurs du secteur, naît i78 - Ingredients by Silikomart une gamme d'ingrédients et des produits smart, spécifiques, innovants et soigneusement sélectionnés, pouvant mettre tout le monde d'accord, pâtisseries professionnels mais aussi amateurs et passionnés de pâtisserie, dans la création de tous types de recettes, des plus simples aux plus élaborées, en quelques étapes rapides. Tous les produits sont le résultat d'une étude minutieuse et de tests rigoureux au laboratoire de recherche et d'innovation hangar78. Produits pour la décoration, colorants synthétiques et naturels, préparations pour confiseries, additifs, pâtes concentrées : un univers complet de produits dédiés à la pâtisserie, souvent déclinés en deux formats différents, pour répondre aux besoins des professionnels mais aussi à ceux des amateurs.*



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i78  
by Silikomart



Guarda il video  
*Watch the video*  
Regardez la vidéo

# THE ONE MIRROR GLAZE

L'unico preparato per glassa a specchio in polvere che assicura gli stessi risultati di quella preparata a mano. Un unico prodotto per creare molteplici glasse. Facile da usare (è praticamente impossibile sbagliare), non richiede l'aggiunta di altri ingredienti ma solo acqua...più facile di così! Inoltre The One Mirror Glaze di i78 by Silikomart può essere aromatizzata con paste concentrate o cioccolato e colorata con coloranti idrosolubili (anche naturali). Disponibile in due formati: sachetto da 300g e da 1 kg per rispondere alle esigenze di tutti i consumatori. La glassa a specchio in polvere The One Mirror Glaze garantisce un risultato trasparente e brillante, che si mantiene anche a temperature negative.

*The only powdered mirror glaze preparation that ensures the same results as the one prepared by hand. A single product to create multiple glazes. Easy to use (it is practically impossible to fail), it does not require the addition of other ingredients but only water... It can't get easier than that! Furthermore, The One Mirror Glaze by i78 by Silikomart can be flavored with concentrated or chocolate pastes and colored with water-soluble colorants (including natural ones). Available in two sizes: 300g and 1Kg bags to meet the needs of all consumers. The One Mirror Glaze powdered mirror glaze guarantees a transparent and shiny result, which is maintained even at negative temperatures.*

*Le glaçage unique! La seule préparation pour glaçage miroir en poudre qui assure les mêmes résultats que celle préparée à la main. Un seul produit pour créer plusieurs glaçages. Facile à utiliser (il est pratiquement impossible de se tromper), il ne nécessite pas l'ajout d'autres ingrédients mais uniquement de l'eau... plus simple que ça! De plus, The One Mirror Glaze de i78 by Silikomart peut être aromatisé avec des pâtes concentrées ou chocolat et coloré avec des colorants hydrosolubles (y compris naturels). Disponible en deux formats : sachet de 300g et de 1Kg pour répondre aux besoins de tous les consommateurs. Le glaçage miroir en poudre The One Mirror Glaze garantit un résultat transparent et brillant, qui se maintient même à des températures négatives.*



## THE ONE MIRROR GLAZE

Item: 99.523.02.0001  
Size: 1Kg  
Pcs/master: 3  
EAN: 8051085370764



## THE ONE MIRROR GLAZE

Item: 99.524.02.0001  
Size: 300g  
Pcs/master: 6  
EAN: 8051085370788

## I PLUS DI THE ONE MIRROR GLAZE DI I78 BY SILIKOMART

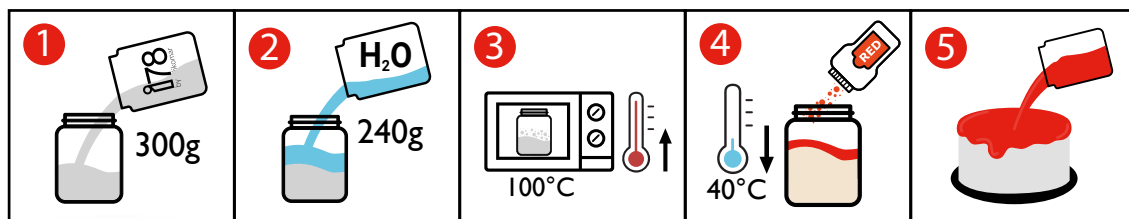
THE BENEFITS OF THE ONE MIRROR GLAZE BY i78 BY SILIKOMART

LES AVANTAGES DE THE ONE MIRROR GLAZE DE i78 BY SILIKOMART

- Facile da utilizzare
  - Versatile
  - Nessun ingrediente da aggiungere, solo acqua
  - Sarà sempre un successo
  - Personalizzabile in diversi colori
  - Si può aromatizzare con paste concentrate
  - Facile da conservare
  - Facile da dosare
  - Veloce da preparare
- Easy to use
  - Versatile
  - No ingredients to add, just water
  - Will always be a success
  - Customizable in different colors
  - It can be flavored with concentrated pastes
  - Easy to store
  - Easy to dose
  - Quick to prepare
- Facile à utiliser
  - Polyvalent
  - Aucun ingrédient à ajouter, juste de l'eau
  - Sera toujours un succès
  - Personnalisable en différentes couleurs
  - Il peut être aromatisé avec des pâtes concentrées
  - Facile à ranger
  - Facile à doser
  - Rapide à préparer

### MODO D'USO

HOW TO USE - MODE D'EMPLOI



1. VERSA 300g di The One Mirror Glaze e 240g d'acqua.
2. MESCOLO con il frullatore ad immersione.
3. SCALDA fino ad ebollizione.
4. MESCOLO & COLORA.
5. UTILIZZA a 40°C su torte fredde, semifreddi, mousse, bavaresi.

1. POUR 300g of The One Mirror Glaze and 240g of water.
2. MIX with the hand blender.
3. HEAT until boiling.
4. MIX & COLOR.
5. USE at 40°C / 104°F on frozen cakes, semifreddo, mousses, bavarians.

1. VERSER 300g de The One Mirror Glaze et 240g d'eau.
2. MÉLANGER avec le mixeur plongeant.
3. CHAUFFER jusqu'à ébullition.
4. MÉLANGER & COLORER.
5. UTILISER à 40°C sur gâteaux froids, semifreddo, mousses, bavarois.



**BEFORE**



**AFTER**



# i78

by Silikomart



Guarda il video  
*Watch the video*  
Regardez la vidéo

Liquid Sugar Paste di i78 è l'innovativa pasta di zucchero a colata. Quando si utilizza la classica pasta di zucchero da copertura è molto importante stenderla in modo uniforme, evitando antiestetiche grinze e senza lavorarla troppo perché diventerebbe appiccicosa e non liscia. Liquid Sugar Paste di i78 risponde a queste necessità: è un gel bianco pronto all'uso dalla consistenza densa che può essere colorato e aromatizzato secondo le proprie esigenze. In poche semplici mosse sarà possibile ricoprire in modo perfetto qualsiasi tipo di torta. Con il prodotto avanzato è possibile sia preparare della pasta di zucchero da modellaggio sia della crema al burro da decorazione.

*Liquid Sugar Paste by i78 is the innovative pouring sugar paste. Using the classic sugar paste for cake coverage it is very important to spread it evenly, avoiding unsightly wrinkles and without working it too much because it would become sticky and not smooth. Liquid Sugar Paste by i78 meets these needs: it is a ready-to-use white gel with a thick consistency that can be colored and flavored according to your needs. In a few simple steps it will be possible to perfectly cover any kind of cake. With the leftover product it is possible to prepare both modeling sugar paste and decoration buttercream.*

*Liquid Sugar Paste de i78 est l'innovante pâte à sucre liquide. Lors de l'utilisation de la pâte à sucre classique pour le recouvrement, il est très important de l'étaler uniformément, en évitant les inesthétiques plis et sans trop la travailler car elle deviendrait collante et non lisse. Liquid Sugar Paste de i78 répond à ces besoins: c'est un gel blanc prêt à l'emploi de consistance épaisse qui peut être coloré et aromatisé selon vos besoins. En quelques étapes simples, il sera possible de recouvrir parfaitement tout type de gâteau. Avec le produit avancé, il est possible de préparer à la fois de la pâte à sucre à modeler et de la crème au beurre pour décoration.*



## LIQUID SUGAR PASTE (1KG)

Item: 99.521.02.0001

Size: 1kg

Pcs/master: 4

EAN: 8051085374632

## LIQUID SUGAR PASTE (3KG)

Item: 99.522.01.0001

Size: 3kg

Pcs/master: 2

EAN: 8051085341306

## I PLUS DI LIQUID SUGAR PASTE DI i78 BY SILIKOMART

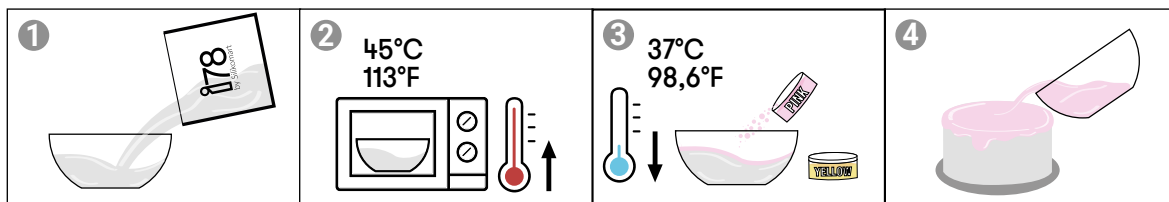
THE BENEFITS OF LIQUID SUGAR PASTE BY i78 BY SILIKOMART

LES AVANTAGES DE LIQUID SUGAR PASTE DE i78 BY SILIKOMART

- Molto facile da usare, molto più facile di una tradizionale pasta di zucchero
- Non sono necessari strumenti per stenderla o livellarla
- Molto molto più veloce di una pasta di zucchero tradizionale
- Non si rompe e non si strappa
- Può essere facilmente colorata con coloranti alimentari idrosolubili
- Può essere aromatizzata con paste concentrate così ha un sapore migliore
- Un unico prodotto per tante paste di zucchero diverse
- Nessuno spreco
- Non teme l'umidità
- La torta si può conservare in frigo
- *Very easy to use, much easier than a traditional sugar paste*
- *No tools required to spread it out or leveling it*
- *Much much faster than a traditional sugar paste*
- *Does not crack and tear*
- *Can be easily colored with water-soluble food colorants*
- *It can be flavored with concentrated pastes so it tastes better*
- *One products for many many different sugar pastes*
- *No waste*
- *Does not fear humidity*
- *The cake can be stored in the fridge*
- *Très simple à utiliser, bien plus simple qu'une pâte à sucre traditionnelle*
- *Aucun outil nécessaire pour l'étaler ou la niveler*
- *Beaucoup plus rapide qu'une pâte à sucre traditionnelle*
- *Ne craque pas et ne se déchire pas*
- *Peut être facilement coloré avec des colorants alimentaires hydrosolubles*
- *Il peut être aromatisé avec des pâtes concentrées pour un meilleur goût*
- *Un produit pour de nombreuses pâtes à sucre différentes*
- *Pas de déchets*
- *Ne craint pas l'humidité*
- *Le gâteau peut être conservé au réfrigérateur*

## MODO D'USO

HOW TO USE - MODE D'EMPLOI



1. SCALDARE fino ad ottenere una consistenza fluida.
3. ABBASSARE la temperatura a 37°C.
4. COLARE sulla torta da rivestire.
5. ATTENDERE circa 1 ora che la pasta solidifichi.

1. HEAT until a fluid consistency is obtained.
3. LOWER the temperature to 37°C / 99°F.
4. POUR onto the cake to be coated.
5. WAIT about 1 hour for the paste to solidify.

1. CHAUFFER jusqu'à obtention d'une consistance fluide.
3. BAISSER la température à 37°C.
4. VERSER sur le gâteau à enrober.
5. ATTENDRE environ 1 heure que la pâte se solidifie.



**BEFORE**

- Super sottile  
*Super thin*  
*Super fine*
- Colorabile  
*Colorable*  
*Colorable*
- Aromatizzabile  
*Can be flavored*  
*Peut être aromatisée*
- Abbassa i tempi di lavorazione  
*It reduces processing times*  
*Elle réduit les délais de travail*
- Non teme l'umidità del frigorifero  
*It does not fear the humidity*  
*of the refrigerator*  
*Elle ne craint pas l'humidité*  
*du réfrigérateur*



**AFTER**

# i78

by Silikomart



## I PLUS DEI CAKE MIX i78 - THE BENEFITS OF THE i78 CAKE MIXES LES AVANTAGES DES PRÉPARATIONS EN POUVRE i78

La linea di cake mix i78, completamente gluten free, offre la possibilità ad amatori ed esperti di preparare in poco tempo dei dolci buoni e semplici da realizzare con ingredienti completamente made in Italy.

*The i78 cake mix line, completely gluten free, offers amateurs and experts the possibility to prepare good and simple cakes in no time with completely made-in-Italy ingredients.*

*La gamme de préparations pour gâteaux i78, entièrement sans gluten, offre aux amateurs et aux experts la possibilité de préparer de bons gâteaux simples en un rien de temps avec des ingrédients entièrement fabriqués en Italie.*



- Facile da usare
- Ingredienti di alta qualità
- Made in Italy
- Istruzioni chiare
- Facile senza glutine a casa
- Nessuna attrezzatura speciale necessaria
- Fa risparmiare tempo
- Nessuna esperienza di cottura necessaria
- Ampia scelta
- Traduzione in 6 lingue
- Adatto a tutta la famiglia

- Easy to use
- High quality ingredients
- Made in Italy
- Clear instructions
- Easy gluten free at home
- No special equipment needed
- Time saving
- No baking experience needed
- Wide choice
- Translation in 6 languages
- Suitable for the whole family

- Facile à utiliser
- Ingrédients de haute qualité
- Made in Italy
- Instructions claires
- Facile sans gluten à la maison
- Aucun équipement spécial nécessaire
- Un gain de temps
- Aucune expérience en pâtisserie requise
- Vaste choix
- Traduction en 6 langues
- Convient à toute la famille





## BROWNIES

Item: 99.504.11.0062  
 Size: 400g  
 Pcs/master: 6  
 EAN: 8051085370108



PREPARATO IN POLVERE PER BROWNIES  
 POWDER MIX FOR BROWNIES  
 PRÉPARATION EN POUDRE POUR BROWNIES



## CREMA AL BURRO

Item: 99.504.25.0062  
 Size: 200g  
 Pcs/master: 6  
 EAN: 8051085370269



PREPARATO IN POLVERE PER CREMA AL BURRO  
 POWDER MIX FOR BUTTER CREAM  
 PRÉPARATION EN POUDRE POUR CRÈME AU BEURRE



Usalo con:  
 Combine with:  
 Utiliser avec:



Coloranti in polvere  
 Powder Colors  
 Colorants en poudre



Paste concentrate  
 Concentrated pastes  
 Pâtes concentrées



## FROSTING ALLA VANIGLIA

Item: 99.504.15.0062  
 Size: 200g  
 Pcs/master: 6  
 EAN: 8051085370184



PREPARATO IN POLVERE PER FROSTING  
 POWDER MIX FOR FROSTING  
 PRÉPARATION EN POUDRE POUR FROSTING



Usalo con:  
 Combine with:  
 Utiliser avec:



Coloranti in polvere  
 Powder Colors  
 Colorants en poudre



Paste concentrate  
 Concentrated pastes  
 Pâtes concentrées



**GHIACCIA REALE**

Item: 99.504.16.0062

Size: 200g

Pcs/master: 6

EAN: 8051085370207

NEW



PREPARATO IN POLVERE PER GHIACCIA REALE

POWDER MIX FOR ROYAL ICING

PRÉPARATION EN POUDRE POUR GLAÇAGE ROYALE



Usalo con:  
Combine with:  
Utiliser avec:



Coloranti in polvere  
Powder Colors  
Colorants en poudre

+



Paste concentrate  
Concentrated pastes  
Pâtes concentrées

**MACARON - BIANCO**

Item: 99.504.14.0062

Size: 200g

Pcs/master: 6

EAN: 8051085370160

NEW



PREPARATO IN POLVERE PER MACARON - BIANCO

POWDER MIX FOR MACARONS - WHITE

PRÉPARATION EN POUDRE POUR MACARONS - BLANC



Usalo con:  
Combine with:  
Utiliser avec:



Coloranti in polvere  
Powder Colors  
Colorants en poudre

+



Paste concentrate  
Concentrated pastes  
Pâtes concentrées

**RED VELVET**

Item: 99.504.12.0062

Size: 400g

Pcs/master: 6

EAN: 8051085370122

NEW



PREPARATO IN POLVERE PER RED VELVET

POWDER MIX FOR RED VELVET CAKE

PRÉPARATION EN POUDRE POUR RED VELVET



Usalo con:  
Combine with:  
Utiliser avec:



Coloranti in polvere  
Powder Colors  
Colorants en poudre

+



Paste concentrate  
Concentrated pastes  
Pâtes concentrées





## MUFFIN & CUPCAKE AL CACAO

Item: 99.504.24.0062

Size: 400g

Pcs/master: 6

EAN: 8051085370245

NEW

PREPARATO IN POLVERE PER MUFFIN & CUPCAKES  
 POWDER MIX FOR MUFFIN & CUPCAKES  
 PRÉPARATION EN POUDRE POUR MUFFIN & CUPCAKES



## PAN DI ZENZERO

Item: 99.504.13.0062

Size: 400g

Pcs/master: 6

EAN: 8051085370146

NEW

PREPARATO IN POLVERE PER PAN DI ZENZERO  
 POWDER MIX FOR GINGERBREAD COOKIES  
 PRÉPARATION EN POUDRE POUR PAIN D'ÉPICE



## TORTA AL CACAO

Item: 99.504.23.0062

Size: 400g

Pcs/master: 6

EAN: 8051085370221

NEW

PREPARATO IN POLVERE PER TORTA AL CACAO  
 POWDER MIX FOR COCOA CAKE  
 PRÉPARATION EN POUDRE POUR GATEAU AU CACAO



## TORTA ALLE MELE E CANNELLA

Item: 99.504.26.0062  
 Size: 400g  
 Pcs/master: 6  
 EAN: 8051085370276



PREPARATO IN POLVERE PER TORTA ALLE MELE E CANNELLA  
 POWDER MIX FOR APPLE AND CINNAMON CAKE  
 PRÉPARATION EN POUDRE POUR GÂTEAU AUX



## PAN DI SPAGNA

Item: 99.504.06.0062  
 Size: 400g  
 Pcs/master: 6  
 EAN: 8051085341597



PREPARATO IN POLVERE PER PAN DI SPAGNA  
 POWDER MIX FOR SPONGE CAKE  
 PRÉPARATION EN POUDRE POUR GÉNOISE



Usalo con:  
 Combine with:  
 Utiliser avec:



Coloranti in polvere  
 Powder Colors  
 Colorants en poudre



Paste concentrate  
 Concentrated pastes  
 Pâtes concentrées

## TORTA VANIGLIA

Item: 99.504.09.0062  
 Size: 400g  
 Pcs/master: 6  
 EAN: 8051085341672



PREPARATO IN POLVERE PER TORTA VANIGLIA  
 POWDER MIX FOR VANILLA FLAVORED CAKE  
 PRÉPARATION EN POUDRE POUR GÂTEAU SAVEUR VANILLE



## CUPCAKE & MUFFIN

Item: 99.504.03.0062

Size: 400g

Pcs/master: 6

EAN: 8051085341535



PREPARATO IN POLVERE PER CUPCAKE & MUFFIN  
POWDER MIX FOR CUPCAKE & MUFFIN  
PRÉPARATION EN POUDRE POUR CUPCAKE & MUFFIN



Usalo con:  
Combine with:  
Utiliser avec:



Coloranti in polvere  
Powder Colors  
Colorants en poudre

+



Paste concentrate  
Concentrated pastes  
Pâtes concentrées

## FROLLA & BISCOTTI

Item: 99.504.04.0062

Size: 400g

Pcs/master: 6

EAN: 8051085341559



PREPARATO IN POLVERE PER FROLLA & BISCOTTI  
POWDER MIX FOR SHORTCRUST PASTRY AND COOKIES  
PRÉPARATION EN POUDRE POUR PÂTE BRISÉE ET DES BISCUIT



Usalo con :  
Combine with:  
Utiliser avec:



Coloranti in polvere  
Powder Colors  
Colorants en poudre

+



Paste concentrate  
Concentrated pastes  
Pâtes concentrées

## TORTA ALLE MANDORLE E CAROTE

Item: 99.504.08.0062

Size: 400g

Pcs/master: 6

EAN: 8051085341627



PREPARATO IN POLVERE PER  
TORTA ALLE MANDORLE E CAROTE  
POWDER MIX FOR ALMOND AND CARROT\* CAKE  
PRÉPARATION EN POUDRE POUR  
GATEAU AUX AMANDES ET CAROTTES\*



\*ingrediente fresco da aggiungere, non contenuto nella confezione.  
\*Fresh ingredient to add, not included in the package.  
\*Ingrédient frais à ajouter, non inclus dans l'emballage.

ITEM	PALM OIL FREE	AZO FREE	E171 FREE	OGM FREE	GLUTEN FREE	VEGAN FRIENDLY
BROWNIES	●	●	●	●	●	
CREMA AL BURRO	●	●	●	●	●	
FROSTING ALLA VANIGLIA		●	●	●	●	
GHIACCIA REALE	●	●	●	●	●	●
MACARON BIANCO	●	●	●	●	●	
RED VELVET	●	●	●	●	●	
MUFFIN & CUPCAKE CACAO	●	●	●	●	●	
PAN DI ZENZERO	●	●	●	●	●	
TORTA AL CACAO	●	●	●	●	●	
TORTA MELE CANNELLA	●	●	●	●	●	
PAN DI SPAGNA	●	●	●	●	●	
TORTA VANIGLIA	●	●	●	●	●	
CUPCAKES & MUFFIN	●	●	●	●	●	
FROLLA & BISCOTTI	●	●	●	●	●	
TORTA MANDORLE E CAROTE	●	●	●	●	●	

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## TORTA ARCOBALENO

### RAINBOW CAKE - RAINBOW CAKE

La rainbow cake, è una torta a piani coloratissima, davvero spettacolare in cui ogni strato ha un colore diverso fino a creare un arcobaleno farcito di golosa crema. I preparati in polvere i78 by Silikomart per rainbow cake sono pensati per permettere la massima personalizzazione del dolce: scegli singolarmente i colori e combinali come vuoi tu grazie alle pratiche confezioni singole da 100 grammi. Ogni confezione di preparato alimentare in polvere è pensato per la realizzazione di uno strato di torta rainbow cake del diametro di 22/24 cm.

*The rainbow cake is a very colorful layer cake, truly spectacular, in which every layer has a different color to create a rainbow filled with delicious cream. The i78 by Silikomart powder mixes for rainbow cake are designed to allow maximum customization of the dessert: choose the colors individually and combine them as you wish thanks to the practical single 100-gram packs. Each pack of powdered food preparation is designed for making a Ø 22/24 cm layer of rainbow.*

*Le rainbow cake (gâteau arc-en-ciel) est un gâteau à plusieurs niveaux très coloré, vraiment spectaculaire dans lequel chaque couche a une couleur différente pour créer un arc-en-ciel qui peut être rempli de délicieuse crème. Les mélanges en poudre i78 by Silikomart pour rainbow cake sont conçus pour permettre une personnalisation maximale du dessert: choisissez les couleurs individuellement et combinez-les à votre guise grâce aux pratiques conditionnements individuels de 100 grammes. Chaque paquet de préparation alimentaire en poudre est conçu pour réaliser une couche de rainbow cake d'un diamètre de 22/24 cm.*

PREPARATO PER IN POLVERE PER RAINBOW CAKE

POWDER MIX FOR RAINBOW CAKE

PRÉPARATION EN POUDRE POUR RAINBOWCAKE



#### RAINBOW CAKE - VERDE

Item: 99.504.21.0062  
Size: 100g  
Pcs/master: 8  
EAN: 8051085370375



#### RAINBOW CAKE - ARANCIO

Item: 99.504.22.0062  
Size: 100g  
Pcs/master: 8  
EAN: 8051085370399



#### RAINBOW CAKE - BLU

Item: 99.504.19.0062  
Size: 100g  
Pcs/master: 8  
EAN: 8051085370337



#### RAINBOW CAKE - GIALLO

Item: 99.504.20.0062  
Size: 100g  
Pcs/master: 8  
EAN: 8051085370351



#### RAINBOW CAKE - ROSSO

Item: 99.504.17.0062  
Size: 100g  
Pcs/master: 8  
EAN: 8051085370290



#### RAINBOW CAKE - VIOLA

Item: 99.504.18.0062  
Size: 100g  
Pcs/master: 8  
EAN: 8051085370313





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## PASTE CONCENTRATE

### CONCENTRATED PASTES - PÂTES CONCENTRÉES

Paste aromatizzanti altamente concentrate da aggiungere a creme, impasti e gelati, ottime anche in cottura. Bastano pochi grammi per conferire l'aroma scelto alle vostre preparazioni. Semplicissime da usare, garantiscono un risultato professionale e sono perfette da usare con The One Mirror Glaze, Liquid Sugar Paste e Cake Mix. Disponibili in otto versioni: 100% nocciola, 99% pistacchio, gianduia, vaniglia, limone invernale, fragola, tiramisù e caramello salato.

*Highly concentrated flavoring pastes to add to creams, doughs and ice creams, also excellent for baking. A few grams are enough to add the chosen aroma to your preparations. Extremely simple to use, they guarantee a professional result and are perfect to use with The One Mirror Glaze, Liquid Sugar Paste and Cake Mix. Available in eight versions: 100% hazelnut, 99% pistachio, gianduia, vanilla, winter lemon, strawberry, tiramisu and salted caramel.*

*Pâtes aromatisantes très concentrées à ajouter aux crèmes, pâtes et glaces, également excellentes pour la cuisson. Quelques grammes suffisent pour ajouter l'arôme choisi à vos préparations. Extrêmement simples à utiliser, ils garantissent un résultat professionnel et sont parfaits à utiliser avec The One Mirror Glaze, Liquid Sugar Paste et Cake Mix. Disponible en huit versions : 100% noisette, 99% pistache, gianduia, vanille, citron d'hiver, fraise, tiramisu et caramel salé.*



### PASTA AROMATIZZANTE NOCCIOLA 100%

FLAVOURING PASTE - HAZELNUT 100% | PÂTE AROMATISÉE - NOISETTE 100%

Item: 99.525.01.0001  
Size: 150g  
Pcs/master: 6  
EAN: 8051085341320

### PASTA AROMATIZZANTE GIANDUJA

FLAVOURING PASTE - GIANDUJA | PÂTE AROMATISÉE - GIANDUJA

Item: 99.525.02.0001  
Size: 150g  
Pcs/master: 6  
EAN: 8051085341344



### PASTA AROMATIZZANTE PISTACCHIO 99%

FLAVOURING PASTE - PISTACHIO 99% | PÂTE AROMATISÉE - PISTACHE 99%

Item: 99.525.03.0001  
Size: 150g  
Pcs/master: 6  
EAN: 8051085341351

### PASTA AROMATIZZANTE ALLA VANIGLIA

FLAVOURING PASTE - VANILLA | PÂTE AROMATISÉE - VANILLE

Item: 99.525.04.0001  
Size: 150g  
Pcs/master: 6  
EAN: 8051085341368



**PASTA AROMATIZZANTE  
LIMONE**

FLAVOURING PASTE - LEMON 100% | PÂTE AROMATISÉE - CITRON 100%

Item: 99.525.07.0001  
Size: 150g  
Pcs/master: 6  
EAN: 8051085372027



**PASTA AROMATIZZANTE  
FRAGOLA**

FLAVOURING PASTE - STRAWBERRY | PÂTE AROMATISÉE - FRAISE

Item: 99.525.05.0001  
Size: 150g  
Pcs/master: 6  
EAN: 8051085372003



**PASTA AROMATIZZANTE  
TIRAMISÙ**

FLAVOURING PASTE - TIRAMISÙ | PÂTE AROMATISÉE - TIRAMISÙ

Item: 99.525.08.0001  
Size: 150g  
Pcs/master: 6  
EAN: 8051085372034



**PASTA AROMATIZZANTE  
CARMELLO SALATO**

FLAVOURING PASTE - CARAMEL | PÂTE AROMATISÉE - CARAMEL

Item: 99.525.06.0001  
Size: 150g  
Pcs/master: 6  
EAN: 8051085372010

ITEM	COLOR	AZO FREE	E171 FREE	OGM FREE	GLUTEN FREE	PALM OIL FREE
PASTA NOCCIOLA	●	●	●	●	●	●
PASTA GIANDUJA	●	●	●	●	●	●
PASTA PISTACCHIO	●	●	●	●	●	●
PASTA VANILLA	●	●	●	●	●	●
PASTA LIMONE	●	●	●	●	●	●
PASTA FRAGOLA	●	●	●	●	●	●
PASTA TIRAMISÙ	●	●	●	●	●	●
PASTA CARMELLO	●	●	●	●	●	●

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**GLASSA A SPECCHIO PRONTA ALL'USO****READY TO USE MIRROR GLAZE - GLAÇAGE MIROIR PRÊT À L'EMPLOI**

Glassa a specchio pronta all'uso. Perfetta per essere utilizzata come copertura di semifreddi, mousse, bavaresi e qualsiasi dessert freddo. La glassa è lucida, fluida e semplicissima da usare. È possibile colorare la glassa a specchio con coloranti alimentari in polvere o in gel.

*Mirror glaze ready to use. It is perfect to be used as a cover for semifreddos, mousses, bavarian creams and any cold dessert. The glaze is glossy, fluid and super easy to use. You can color the mirror glaze with powdered or gel food coloring.*

*Glaçage miroir prêt à l'emploi. Parfait pour être utilisé comme couverture pour les semifreddos, les mousses, les crèmes bavaroises et tout dessert froid. Le glaçage est luisant, fluide et super facile à utiliser. Vous pouvez colorer le glaçage miroir avec du colorant alimentaire en poudre ou en gel.*

**READY MADE MIRROR GLAZE RED**

Item: 99.505.05.0001  
Size: 250g  
Pcs/master: 6  
EAN: 8051085339785

**READY MADE MIRROR GLAZE CHOCO**

Item: 99.505.03.0001  
Size: 250g  
Pcs/master: 6  
EAN: 8051085339747

**READY MADE MIRROR GLAZE NEUTRAL**

Item: 99.505.00.0001  
Size: 225g  
Pcs/master: 6  
EAN: 8051085339808



## SUGAR PASTE

### SUGAR PASTE - PÂTE À SUCRE

Pasta di Zucchero bianca e colorata senza olio di palma, disponibile in pratiche confezioni pronte all'uso.

Ideale per coprire torte di compleanno, torte da cerimonia e torte per ogni occasione, così come viene usata per decorare cupcake, cake pops e tante altre preparazioni. Ideale inoltre per modellare ogni tipo di decorazione.

*White and colored sugar paste without palm oil, available in practical ready-to-use packaging. Ideal for covering birthday cakes, ceremony cakes and cakes for any occasion, as well as used to decorate cupcakes, cake pops and many other preparations. Also ideal for modeling any type of decoration.*

*Pâte à sucre blanche et colorée sans huile de palme, disponible en paquets pratiques prêts à l'emploi. Idéal pour recouvrir les gâteaux d'anniversaire, les gâteaux de cérémonie et les gâteaux de toutes occasions, ainsi que pour décorer les cupcakes, cake pops et bien d'autres préparations. Idéale également pour modeler tout type de décoration.*





### SUGAR PASTE BLACK

Item: 99.501.01.0001  
Size: 250g  
Pcs/master: 8  
EAN: 8051085333752



### SUGAR PASTE BROWN COCOA

Item: 99.501.15.0001  
Size: 250g  
Pcs/master: 8  
EAN: 8051085369898



### SUGAR PASTE DARK BLUE

Item: 99.501.04.0001  
Size: 250g  
Pcs/master: 8  
EAN: 8051085333899



### SUGAR PASTE GREEN

Item: 99.501.06.0001  
Size: 250g  
Pcs/master: 8  
EAN: 8051085333875



### SUGAR PASTE LIGHT BLUE

Item: 99.501.08.0001  
Size: 250g  
Pcs/master: 8  
EAN: 8051085333912



### SUGAR PASTE PINK

Item: 99.501.09.0001  
Size: 250g  
Pcs/master: 8  
EAN: 8051085333936



### SUGAR PASTE RED

Item: 99.501.10.0001  
Size: 250g  
Pcs/master: 8  
EAN: 8051085333950



### SUGAR PASTE YELLOW

Item: 99.501.13.0001  
Size: 250g  
Pcs/master: 8  
EAN: 8051085333998



### SUGAR PASTE ORANGE

Item: 99.501.14.0001  
Size: 250g  
Pcs/master: 8  
EAN: 8051085369881







**SUGAR PASTE 250 GR  
WHITE**

Item: 99.501.12.0001  
Size: 250g  
Pcs/master: 8  
EAN: 8051085333974



**SUGAR PASTE 500 GR  
WHITE**

Item: 99.502.01.0001  
Size: 500g  
Pcs/master: 4  
EAN: 8051085345083



**SUGAR PASTE 1 KG  
WHITE**

Item: 99.503.01.0001  
Size: 1Kg  
Pcs/master: 5  
EAN: 8051085344253



**SUGAR PASTE 1 KG  
BLACK**

Item: 99.503.03.0001  
Size: 1Kg  
Pcs/master: 5  
EAN: 8051085369263



**SUGAR PASTE 1 KG  
LIGHT BLUE**

Item: 99.503.05.0001  
Size: 1Kg  
Pcs/master: 5  
EAN: 8051085369300



**SUGAR PASTE 1 KG  
PINK**

Item: 99.503.04.0001  
Size: 1Kg  
Pcs/master: 5  
EAN: 8051085369287



**SUGAR PASTE 1 KG  
RED**











































































Item: 99.503.02.0001  
Size: 1Kg  
Pcs/master: 5  
EAN: 8051085369225



**SUGAR PASTE 5 KG  
WHITE**

Item: 99.532.01.0001  
Size: 5Kg  
Pcs/master: 1  
EAN: 8051085370092



ITEM	COLOR	AZO FREE	E171 FREE	PALM OIL FREE	GLUTEN FREE
SUGAR PASTE BLACK					
SUGAR PASTE BROWN COCOA					
SUGAR PASTE DARK BLUE					
SUGAR PASTE GREEN					
SUGAR PASTE LIGHT BLUE					
SUGAR PASTE PINK					
SUGAR PASTE RED					
SUGAR PASTE YELLOW					
SUGAR PASTE ORANGE					
SUGAR PASTE WHITE 250 GR					
SUGAR PASTE WHITE 500 GR					
SUGAR PASTE WHITE 1 KG					
SUGAR PASTE WHITE 5 KG					
SUGAR PASTE BLACK 1 KG					
SUGAR PASTE LIGHT BLUE 1 KG					
SUGAR PASTE PINK 1 KG					
SUGAR PASTE RED 1 KG					

# Natural VELVET SPRAY

Colorante alimentare spray effetto velluto per decorare preparazioni congelate. Burro di cacao spray, perfetto per mousse, entremet e prodotti congelati in genere. Agitare bene prima e durante l'uso. Spruzzare uniformemente con piccole pressioni uno strato sottile ed omogeneo mantenendo una distanza di circa 25/30 cm dalla superficie congelata. Seguire attentamente le istruzioni riportate in etichetta.

*Food grade velvet spray for the decoration of frozen preparations. Cocoa butter spray, perfect for mousses, entremets and frozen products in general. Shake well before and during using. Spray evenly with small pressures a thin and homogeneous layer keeping about 25/30 cm from the frozen surface. Carefully follow the instructions on the label.*

*Colorant alimentaire en spray à effet velours pour décorer les préparations congelées beurre de cacao en spray, parfait pour les mousses, les entremets et les produits surgelés en général. Bien agiter avant et pendant l'utilisation. Pulvériser uniformément avec de petites pressions une couche fine et homogène en gardant une distance d'environ 25/30 cm de la surface gelée. Suivre attentivement les instructions sur l'étiquette.*



## NATURAL VELVET SPRAY LIGHT BLUE

Item: 99.537.01.0001  
Size: 250ml  
Pcs/master: 6  
EAN: 8051085377985



## NATURAL VELVET SPRAY YELLOW

Item: 99.537.02.0001  
Size: 250ml  
Pcs/master: 6  
EAN: 8051085378005



## NATURAL VELVET SPRAY PINK

Item: 99.537.03.0001  
Size: 250ml  
Pcs/master: 6  
EAN: 8051085378029



## NATURAL VELVET SPRAY RED MAGENTA

Item: 99.537.04.0001  
Size: 250ml  
Pcs/master: 6  
EAN: 8051085378043



## NATURAL VELVET SPRAY GREEN

Item: 99.537.05.0001  
Size: 250ml  
Pcs/master: 6  
EAN: 8051085378067



ITEM	COLOR	AZO FREE	E171 FREE	PALM OIL FREE	GLUTEN FREE
NATURAL VELVET SPRAY LIGHT BLUE					
NATURAL VELVET SPRAY YELLOW					
NATURAL VELVET SPRAY PINK					
NATURAL VELVET SPRAY RED MAGENTA					
NATURAL VELVET SPRAY GREEN					

**VELVET SPRAY****VELVET SPRAY - VELVET SPRAY**

Colorante alimentare spray effetto velluto per decorare preparazioni congelate. Burro di cacao spray, perfetto per mousse, entremet e prodotti congelati in genere. Agitare bene prima e durante l'uso. Spruzzare uniformemente con piccole pressioni uno strato sottile ed omogeneo mantenendo una distanza di circa 50 cm dalla superficie congelata. Seguire attentamente le istruzioni riportate in etichetta.

*Food grade velvet spray for the decoration of frozen preparations. Cocoa butter spray, perfect for mousses, entremets and frozen products in general. Shake well before and during using. Spray evenly with small pressures a thin and homogeneous layer keeping about 50 cm from the frozen surface. Carefully follow the instructions on the label.*

*Colorant alimentaire en spray à effet velours pour décorer les préparations congelées beurre de cacao en spray, parfait pour les mousses, les entremets et les produits surgelés en général. Bien agiter avant et pendant l'utilisation. Pulvériser uniformément avec de petites pressions une couche fine et homogène en gardant une distance d'environ 50 cm de la surface gelée. Suivre attentivement les instructions sur l'étiquette.*

**VELVET SPRAY  
GOLD**

Item: 99.516.09.0001  
Size: 250ml  
Pcs/master: 6  
EAN: 8051085338986

**VELVET SPRAY  
LIGHT BLUE**

Item: 99.516.10.0001  
Size: 250ml  
Pcs/master: 6  
EAN: 8051085339006

**VELVET SPRAY  
ORANGE**

Item: 99.516.01.0001  
Size: 250ml  
Pcs/master: 6  
EAN: 8051085338825

**VELVET SPRAY  
LIME**

Item: 99.516.11.0001  
Size: 250ml  
Pcs/master: 6  
EAN: 8051085339020

**VELVET SPRAY  
LIGHT BROWN**

Item: 99.516.12.0001  
Size: 250ml  
Pcs/master: 6  
EAN: 8051085339044

**VELVET SPRAY  
YELLOW**

Item: 99.516.03.0001  
Size: 250ml  
Pcs/master: 6  
EAN: 8051085338863

**VELVET SPRAY  
CHERRY RED**

Item: 99.516.13.0001  
Size: 250ml  
Pcs/master: 6  
EAN: 8051085339068

**VELVET SPRAY  
FUCSIA**

Item: 99.516.14.0001  
Size: 250ml  
Pcs/master: 6  
EAN: 8051085339082

**VELVET SPRAY  
PINK**

Item: 99.516.05.0001  
Size: 250ml  
Pcs/master: 6  
EAN: 8051085338900





**VELVET SPRAY BUTTER WHITE**

Item: 99.516.15.0001  
 Size: 250ml  
 Pcs/master: 6  
 EAN: 8051085339105



**VELVET SPRAY PURPLE**

Item: 99.516.16.0001  
 Size: 250ml  
 Pcs/master: 6  
 EAN: 8051085339129



**VELVET SPRAY GREEN**

Item: 99.516.07.0001  
 Size: 250ml  
 Pcs/master: 6  
 EAN: 8051085338948



**VELVET SPRAY WHITE**

Item: 99.516.02.0001  
 Size: 250ml  
 Pcs/master: 6  
 EAN: 8051085338849



**VELVET SPRAY RED**

Item: 99.516.06.0001  
 Size: 250ml  
 Pcs/master: 6  
 EAN: 8051085338924



**VELVET SPRAY BLACK**

Item: 99.516.08.0001  
 Size: 250ml  
 Pcs/master: 6  
 EAN: 8051085338962



**VELVET SPRAY BROWN**

Item: 99.516.04.0001  
 Size: 250ml  
 Pcs/master: 6  
 EAN: 8051085338887



ITEM	COLOR	AZO FREE	E171 FREE	OGM FREE	GLUTEN FREE	PALM OIL FREE
VELVET SPRAY GOLD						
VELVET SPRAY LIGHT BLUE						
VELVET SPRAY ORANGE						
VELVET SPRAY LIME						
VELVET SPRAY LIGHT BROWN						
VELVET SPRAY YELLOW						
VELVET SPRAY CHERRY RED						
VELVET SPRAY FUCSIA						
VELVET SPRAY PINK						
VELVET SPRAY BUTTER WHITE						
VELVET SPRAY PURPLE						
VELVET SPRAY GREEN						
VELVET SPRAY WHITE						
VELVET SPRAY RED						
VELVET SPRAY BLACK						
VELVET SPRAY BROWN						



### VELVET SPRAY GOLD

Item: 99.534.09.0001  
Size: 400ml  
Pcs/master: 9  
EAN: 8051085373956



### VELVET SPRAY LIGHT BLUE

Item: 99.534.10.0001  
Size: 400ml  
Pcs/master: 9  
EAN: 8051085373970



### VELVET SPRAY ORANGE

Item: 99.534.01.0001  
Size: 400ml  
Pcs/master: 9  
EAN: 8051085373819



### VELVET SPRAY LIME

Item: 99.534.11.0001  
Size: 400ml  
Pcs/master: 9  
EAN: 8051085373994



### VELVET SPRAY LIGHT BROWN

Item: 99.534.12.0001  
Size: 400ml  
Pcs/master: 9  
EAN: 8051085374014



### VELVET SPRAY YELLOW

Item: 99.534.03.0001  
Size: 400ml  
Pcs/master: 9  
EAN: 8051085373833



### VELVET SPRAY CHERRY RED

Item: 99.534.13.0001  
Size: 400ml  
Pcs/master: 9  
EAN: 8051085374021



### VELVET SPRAY FUCSIA

Item: 99.534.14.0001  
Size: 400ml  
Pcs/master: 9  
EAN: 8051085374045



### VELVET SPRAY PINK

Item: 99.534.05.0001  
Size: 400ml  
Pcs/master: 9  
EAN: 8051085373871



### VELVET SPRAY BUTTER WHITE

Item: 99.534.15.0001  
Size: 400ml  
Pcs/master: 9  
EAN: 8051085374069



### VELVET SPRAY PURPLE

Item: 99.534.16.0001  
Size: 400ml  
Pcs/master: 9  
EAN: 8051085374083



### VELVET SPRAY GREEN

Item: 99.534.07.0001  
Size: 400ml  
Pcs/master: 9  
EAN: 8051085373918





**VELVET SPRAY WHITE**

Item: 99.534.02.0001  
 Size: 400ml  
 Pcs/master: 9  
 EAN: 8051085373796



**VELVET SPRAY RED**

Item: 99.534.06.0001  
 Size: 400ml  
 Pcs/master: 9  
 EAN: 8051085373895



**VELVET SPRAY BLACK**

Item: 99.534.08.0001  
 Size: 400ml  
 Pcs/master: 9  
 EAN: 8051085373932



**VELVET SPRAY BROWN**

Item: 99.534.04.0001  
 Size: 400ml  
 Pcs/master: 9  
 EAN: 8051085373857



ITEM	COLOR	AZO FREE	E171 FREE	OGM FREE	GLUTEN FREE	PALM OIL FREE
VELVET SPRAY GOLD						
VELVET SPRAY LIGHT BLUE						
VELVET SPRAY ORANGE						
VELVET SPRAY LIME						
VELVET SPRAY LIGHT BROWN						
VELVET SPRAY YELLOW						
VELVET SPRAY CHERRY RED						
VELVET SPRAY FUCSIA						
VELVET SPRAY PINK						
VELVET SPRAY BUTTER WHITE						
VELVET SPRAY PURPLE						
VELVET SPRAY GREEN						
VELVET SPRAY WHITE						
VELVET SPRAY RED						
VELVET SPRAY BLACK						
VELVET SPRAY BROWN						

## METALLIC SPRAY

Colorante alimentare spray effetto metalizzato per decorare preparazioni congelate. Burro di cacao spray, perfetto per mousse, entremet e prodotti congelati in genere. Agitare bene prima e durante l'uso. Spruzzare uniformemente con piccole pressioni uno strato sottile ed omogeneo mantenendo una distanza di circa 25/30 cm dalla superficie congelata. Seguire attentamente le istruzioni riportate nell'etichetta.

*Food grade metallic spray for the decoration of frozen preparations. Cocoa butter spray, perfect for mousses, entremets and frozen products in general. Shake well before and during using. Spray evenly with small pressures a thin and homogeneous layer keeping about 25/30 cm from the frozen surface. Carefully follow the instructions on the label.*

*Colorant alimentaire en spray à effet métallique pour décorer les préparations congelées beurre de cacao en spray, parfait pour les mousses, les entremets et les produits surgelés en général. Bien agiter avant et pendant l'utilisation. Pulvériser uniformément avec de petites pressions une couche fine et homogène en gardant une distance d'environ 25/30 cm de la surface gelée. Suivre attentivement les instructions sur l'étiquette.*



### METALLIC SPRAY GOLD











Item: 99.536.01.0001  
Size: 250ml  
Pcs/master: 6  
EAN: 8051085377886



### METALLIC SPRAY SILVER

Item: 99.536.02.0001  
Size: 250ml  
Pcs/master: 6  
EAN: 8051085377909



ITEM	COLOR	AZO FREE	E171 FREE	PALM OIL FREE	GLUTEN FREE
METALLIC SPRAY GOLD					
METALLIC SPRAY SILVER					



# i78

by Silikomart



## COLORANTI NATURALI

### NATURAL COLORS - COLORANTS NATURELS

I coloranti naturali i78 by Silikomart sono estratti vegetali da frutta e verdura con potere colorante. Non sono coloranti ma degli alimenti a tutti gli effetti! Sono particolarmente apprezzati per la loro facilità d'utilizzo, per la loro brillantezza e per le alte performance anche in cottura. Disponibili in versione idrosolubile (per meringhe, glasse e altre preparazioni a base d'acqua) e liposolubili (per cioccolato e preparazioni a base grassa).

*The natural colors i78 by Silikomart are plant extracts from fruit and vegetables with coloring power. They are not colorants but food in all respects! They are particularly appreciated for their ease of use, for their brilliance and for their high performance even in baking. Available in water-soluble version (for meringues, icings and other water-based preparations) and fat-soluble (for chocolate and fat-based preparations).*

*Les colorants naturels de i78 by Silikomart sont des extraits végétaux de fruits et légumes avec pouvoir colorant. Ce ne sont pas des colorants mais des aliments à tous égards! Ils sont particulièrement appréciés pour leur facilité d'utilisation, pour leur brillance et pour leurs hautes performances même dans la préparation au four. Disponibles en version hydrosoluble (pour meringues, glaçages et autres préparations aqueuses) et liposoluble (pour chocolat et préparations grasses).*



# Natural IDRO COLOR

## NATURAL IDRO COLOR - NATURAL IDRO COLOR - NATURAL IDRO COLOR

Preparazione alimentare in polvere, idrosolubile, con proprietà coloranti.

*Water-soluble powdered food preparation with coloring properties.*

*Préparation alimentaire en poudre, soluble dans l'eau, avec propriétés colorantes.*



### NATURAL IDRO COLOR - YELLOW

Item: 99.512.01.0065

Size: 15g

Pcs/master: 12

EAN: 8051085374953



### NEW FORMULA

### NATURAL IDRO COLOR - RED

Item: 99.512.02.0065

Size: 15g

Pcs/master: 12

EAN: 8051085374977



### NATURAL IDRO COLOR - PINK

Item: 99.512.03.0065

Size: 15g

Pcs/master: 12

EAN: 8051085374991



### NATURAL IDRO COLOR - BLUE

Item: 99.512.04.0065

Size: 15g

Pcs/master: 12

EAN: 8051085375011



### NATURAL IDRO COLOR - GREEN

Item: 99.512.05.0065

Size: 15g

Pcs/master: 12

EAN: 8051085375035



# Natural LIPO COLOR

## NATURAL LIPO COLOR - NATURAL LIPO COLOR - NATURAL LIPO COLOR

Preparazione alimentare in polvere, liposolubile, con proprietà coloranti.

*Fat-soluble powdered food preparation with coloring properties.*

*Préparation alimentaire en poudre, liposoluble, avec propriétés colorantes.*



### NATURAL LIPO COLOR - YELLOW

Item: 99.514.01.0065

Size: 15g

Pcs/master: 12

EAN: 8051085375059



### NATURAL LIPO COLOR - RED

Item: 99.514.02.0065

Size: 15g

Pcs/master: 12

EAN: 8051085375073





**NATURAL LIPO COLOR - PINK**

Item: 99.514.03.0065  
 Size: 15g  
 Pcs/master: 12  
 EAN: 8051085375097



**NATURAL LIPO COLOR - BLUE**

Item: 99.514.04.0065  
 Size: 15g  
 Pcs/master: 12  
 EAN: 8051085375110



**NATURAL LIPO COLOR - GREEN**

Item: 99.514.05.0065  
 Size: 15g  
 Pcs/master: 12  
 EAN: 8051085375134



**IDRO COLOR - IDRO COLOR - IDRO COLOR**

Colorante alimentare in polvere

*Idrosolubilewater-soluble food colouring powder*

*Colorant alimentaire hydrosoluble en poudre*



**IDRO COLOR - ORANGE**

Item: 99.509.01.0095  
 Size: 5g  
 Pcs/master: 12  
 EAN: 8051085374939



**IDRO COLOR - YELLOW**

Item: 99.509.03.0095  
 Size: 5g  
 Pcs/master: 12  
 EAN: 8051085374854



**IDRO COLOR - BLUE**

Item: 99.509.02.0095  
 Size: 5g  
 Pcs/master: 12  
 EAN: 8051085374830



**IDRO COLOR - BROWN**

Item: 99.509.04.0095  
 Size: 5g  
 Pcs/master: 12  
 EAN: 8051085374878



**IDRO COLOR - RED**

Item: 99.509.05.0095  
 Size: 5g  
 Pcs/master: 12  
 EAN: 8051085374892



**IDRO COLOR - GREEN**

Item: 99.509.06.0095  
 Size: 5g  
 Pcs/master: 12  
 EAN: 8051085374915



**NEW SIZE NATURAL IDRO COLOR - NATURAL IDRO COLOR - NATURAL IDRO COLOR**

Preparazione alimentare in polvere, idrosolubile, con proprietà coloranti.

*Water-soluble powdered food preparation with coloring properties.*

*Préparation alimentaire en poudre, soluble dans l'eau, avec propriétés colorantes.*



**NATURAL IDRO COLOR - YELLOW**

Item: 99.513.01.0005

Size: 25g

Pcs/master: 6

EAN: 8051085375189



**NATURAL IDRO COLOR - RED**

Item: 99.513.02.0005

Size: 25g

Pcs/master: 6

EAN: 8051085375165



**NATURAL IDRO COLOR - PINK**

Item: 99.513.03.0005

Size: 25g

Pcs/master: 6

EAN: 8051085375202



**NATURAL IDRO COLOR - BLUE**

Item: 99.513.04.0005

Size: 25g

Pcs/master: 6

EAN: 8051085375226



**NATURAL IDRO COLOR - GREEN**

Item: 99.513.05.0005

Size: 25g

Pcs/master: 6

EAN: 8051085375387



**ALTAMENTE CONCENTRATI - HIGHLY CONCENTRATED - HAUTEMENT CONCENTRÉ**

**Torta**  
*Cake / Gâteau*



Dosage: 3,5g/Kg

**Meringa**  
*Meringue / Meringue*



Dosage: 7,0g/Kg

**Cremoso**  
*Cream / Crémeux*



Dosage: 5,0g/Kg

**Gelato**  
*Ice-cream / Crème glacée*



Dosage: 2,0g/Kg

**Glassa**  
*Glaze / Glaçage*



Dosage: 6,67g/Kg



Dosage: 2,0g/Kg



Dosage: 3,34g/Kg



Dosage: 10,0g/Kg



Dosage: 2,0g/Kg



Dosage: 2,67g/Kg



Dosage: 3,5g/Kg



Dosage: 3,34g/Kg



Dosage: 10,0g/Kg



Dosage: 2,0g/Kg



Dosage: 4,67g/Kg



Dosage: 15,0g/Kg



Dosage: 10,0g/Kg



Dosage: 10,0g/Kg



Dosage: 5,0g/Kg



Dosage: 13,34g/Kg



Dosage: 6,5g/Kg



Dosage: 10,0g/Kg



Dosage: 10,0g/Kg



Dosage: 4,0g/Kg



Dosage: 6,67g/Kg

**NATURAL LIPO COLOR - NATURAL LIPO COLOR - NATURAL LIPO COLOR**

Preparazione alimentare in polvere, liposolubile, con proprietà coloranti.  
 Fat-soluble powdered food preparation with coloring properties.  
 Préparation alimentaire en poudre, liposoluble, avec propriétés colorantes.

**Cioccolato**  
 Chocolate / Chocolat



**NATURAL LIPO COLOR - YELLOW**

Item: 99.515.01.0005  
 Size: 25g  
 Pcs/master: 6  
 EAN: 8051085375264



Dosage: 20,0g/Kg



**NATURAL LIPO COLOR - RED**

Item: 99.515.02.0005  
 Size: 25g  
 Pcs/master: 6  
 EAN: 8051085375288



Dosage: 30,0g/Kg



**NATURAL LIPO COLOR - PINK**

Item: 99.515.03.0005  
 Size: 25g  
 Pcs/master: 6  
 EAN: 8051085375301



Dosage: 20,0g/Kg



**NATURAL LIPO COLOR - BLUE**

Item: 99.515.04.0005  
 Size: 25g  
 Pcs/master: 6  
 EAN: 8051085375363



Dosage: 30,0g/Kg































































**NATURAL LIPO COLOR - GREEN**

Item: 99.515.05.0005  
 Size: 25g  
 Pcs/master: 6  
 EAN: 8051085375349



Dosage: 20,0g/Kg



ITEM	COLOR	AZO FREE	E171 FREE	OGM FREE	GLUTEN FREE	VEGAN FRIENDLY
NATURAL IDRO YELLOW						
NATURAL IDRO RED						
NATURAL IDRO PINK						
NATURAL IDRO BLUE						
NATURAL IDRO GREEN						
NATURAL LIPO YELLOW						
NATURAL LIPO RED						
NATURAL LIPO PINK						
NATURAL LIPO BLUE						
NATURAL LIPO GREEN						



i78  
by Silikomart



i78  
by Silikomart



## COLORANTI IN POLVERE

### POWDERED COLORS - COLORANTS EN POUDRE

I Coloranti alimentari idrosolubili e liposolubili in polvere sono ad alta concentrazione e ad alto potere di pigmentazione. Grazie all'alta qualità del colorante, sarà sufficiente una piccolissima quantità per colorare paste di zucchero, marzapane, glassa, meringa, cioccolato, mousse, glasse e molto altro.

*The water-soluble and fat-soluble food colors in powder are highly concentrated and they have a high pigmentation power. Thanks to the high quality of the product, a very small amount will be sufficient to color sugar paste, marzipan, icing, meringue, chocolate, mousse, icing and much more.*

*Les colorants alimentaires en poudre hydrosolubles et liposolubles sont très concentrés et ont un haut pouvoir pigmentant. Grâce à la haute qualité du colorant, une très petite quantité suffira pour colorer la pâte à sucre, la pâte d'amande, le glaçage, la meringue, le chocolat, la mousse, le glaçage et bien plus encore.*



**IDRO COLOR - IDRO COLOR - IDRO COLOR**

Colorante alimentare in polvere

*Idrosolubilewater-soluble food colouring powder*

*Colorant alimentaire hydrosoluble en poudre*



**IDRO COLOR - ORANGE**

Item: 99.508.01.0001

Size: 25g

Pcs/master: 6

EAN: 8051085343201



**IDRO COLOR - BLUE**

Item: 99.508.02.0001

Size: 25g

Pcs/master: 6

EAN: 8051085343225



**IDRO COLOR - YELLOW**

Item: 99.508.03.0001

Size: 25g

Pcs/master: 6

EAN: 8051085343249



**IDRO COLOR - BROWN**

Item: 99.508.04.0001

Size: 25g

Pcs/master: 6

EAN: 8051085343263



**IDRO COLOR - RED**

Item: 99.508.05.0001

Size: 25g

Pcs/master: 6

EAN: 8051085343287



**IDRO COLOR - GREEN**

Item: 99.508.06.0001

Size: 25g

Pcs/master: 6

EAN: 8051085343300





**Torta**  
Cake / Gâteau



Dosage: 0,04g/Kg

**Meringa**  
Meringue / Meringue



Dosage: 0,33g/Kg

**Cremoso**  
Cream / Crémeux



Dosage: 0,04g/Kg

**Gelato**  
Ice-cream / Crème glacée



Dosage: 0,04g/Kg

**Glassa**  
Glaze / Glaçage



Dosage: 0,04g/Kg



Dosage: 0,55g/Kg



Dosage: 0,50g/Kg



Dosage: 0,1g/Kg



Dosage: 0,2g/Kg



Dosage: 0,53g/Kg



Dosage: 0,55g/Kg



Dosage: 0,53g/Kg



Dosage: 0,2g/Kg



Dosage: 0,34g/Kg



Dosage: 0,53g/Kg



Dosage: 0,70g/Kg



Dosage: 0,70g/Kg



Dosage: 0,2g/Kg



Dosage: 0,5g/Kg



Dosage: 0,54g/Kg



Dosage: 0,55g/Kg



Dosage: 0,53g/Kg



Dosage: 0,04g/Kg



Dosage: 0,5g/Kg



Dosage: 0,53g/Kg



Dosage: 0,55g/Kg



Dosage: 0,50g/Kg



Dosage: 0,1g/Kg



Dosage: 0,3g/Kg



Dosage: 5,34g/Kg

**LIPO COLOR - LIPO COLOR - LIPO COLOR**

Colorante alimentare liposolubile in polvere

*Liposoluble food colouring powder*

*Colorant alimentaire liposoluble en poudre*



**LIPO COLOR - ORANGE**

Item: 99.510.01.0001

Size: 20g

Pcs/master: 6

EAN: 8051085343430



**Cioccolato**

*Chocolate / Chocolat*



Dosage: 0,1g/Kg



**LIPO COLOR - BLUE**

Item: 99.510.02.0001

Size: 20g

Pcs/master: 6

EAN: 8051085343478



Dosage: 1,9g/Kg



**LIPO COLOR - YELLOW**

Item: 99.510.03.0001

Size: 20g

Pcs/master: 6

EAN: 8051085343492



Dosage: 1,2g/Kg



**LIPO COLOR - BROWN**

Item: 99.510.04.0001

Size: 20g

Pcs/master: 6

EAN: 8051085343454



Dosage: 0,5g/Kg



**LIPO COLOR - WHITE**

Item: 99.510.09.0001

Size: 20g

Pcs/master: 6

EAN: 8051085364855



**Ciocolato**

*Chocolate / Chocolat*



Dosage: 10,0g/Kg



**LIPO COLOR - RED**

Item: 99.510.06.0001

Size: 20g

Pcs/master: 6

EAN: 8051085343539



Dosage: 1,6g/Kg



**LIPO COLOR - GREEN**

Item: 99.510.07.0001

Size: 20g

Pcs/master: 6

EAN: 8051085343553



Dosage: 1,6g/Kg



**LIPO COLOR - BLACK**

Item: 99.510.08.0001

Size: 20g

Pcs/master: 6

EAN: 8051085343676



Dosage: 14,0g/Kg

**PEARL COLOR - PEARL COLOR - PEARL COLOR**

Colorante alimentare perlato in polvere  
 Pearly food colouring powder  
 Colorant alimentaire perlé en poudre



**PEARL COLOR - COPPER**

Item: 99.511.02.0001  
 Size: 20g  
 Pcs/master: 6  
 EAN: 8051085343591



**PEARL COLOR - GOLD**






















































































Item: 99.511.05.0001  
 Size: 20g  
 Pcs/master: 6  
 EAN: 8051085364893



**PEARL COLOR - RED**

Item: 99.511.04.0001  
 Size: 20g  
 Pcs/master: 6  
 EAN: 8051085343638



ITEM	COLOR	AZO FREE	E171 FREE	OGM FREE	GLUTEN FREE
<b>IDRO COLOR ORANGE</b>					
<b>IDRO COLOR BLUE</b>					
<b>IDRO COLOR YELLOW</b>					
<b>IDRO COLOR BROWN</b>					
<b>IDRO COLOR RED</b>					
<b>IDRO COLOR GREEN</b>					
<b>LIPO COLOR ORANGE</b>					
<b>LIPO COLOR BLUE</b>					
<b>LIPO COLOR YELLOW</b>					
<b>LIPO COLOR BROWN</b>					
<b>LIPO COLOR WHITE</b>					
<b>LIPO COLOR RED</b>					
<b>LIPO COLOR GREEN</b>					
<b>LIPO COLOR BLACK</b>					
<b>PEARL COLOR COPPER</b>					
<b>PEARL COLOR GOLD</b>					
<b>PEARL COLOR RED</b>					

**PENNARELLI PER DECORARE ALIMENTI**  
**DECORATIVE PENS FOR DECORATING FOOD**  
**STYLO DÉCORATIFS POUR DÉCORER LES ALIMENTS**

Pennarelli alimentari pronti all'uso a punta fine per disegnare o scrivere su pasta di zucchero, cioccolato plastico, fogli di glassa e fogli di ostia.

*Ready-to-use food markers with fine tip for drawing or writing on sugar paste, plastic chocolate, icing sheets and wafer sheets.*

*Marqueurs alimentaires prêts à l'emploi à pointe fine pour dessiner ou écrire sur pâte à sucre, chocolat plastique, feuilles de glaçage et feuilles d'azyme.*



**DECORATIVE PENS**

Item: 99.538.01.0065  
 EAN: 8051085378197



**DOUBLE DECORATIVE PEN**

Item: 99.519.01.0001  
 Color: Black  
 Pcs/master: 40  
 EAN: 8051085344291





## COLORANTI ALIMENTARI IN GEL GEL FOOD COLOURS - COLORANTS ALIMENTAIRES EN GEL

Colorante concentrato in gel. Ideale per la colorazione in massa di: pasta di zucchero, prodotti da forno, panna e glasse.

Concentrated gel colouring. Ideal for colouring the surface of sugar paste, bakery product, cream and glazes.

Colorant concentré en gel. Idéal pour la coloration en masse de: pâte à sucre, produits de pâtisserie et boulangerie, crèmes et glaçages.






**GEL COLOR ORANGE**

Item: 99.506.01.0001  
 Size: 15g  
 Pcs/master: 12  
 EAN: 8051085339150






**GEL COLOR LIGHT BLUE**

Item: 99.506.02.0001  
 Size: 15g  
 Pcs/master: 12  
 EAN: 8051085339181






**GEL COLOR RED**

Item: 99.506.06.0001  
 Size: 15g  
 Pcs/master: 12  
 EAN: 8051085339303






**GEL COLOR YELLOW**

Item: 99.506.03.0001  
 Size: 15g  
 Pcs/master: 12  
 EAN: 8051085339211






**GEL COLOR BLACK**

Item: 99.506.04.0001  
 Size: 15g  
 Pcs/master: 12  
 EAN: 8051085339242






**GEL COLOR PINK**

Item: 99.506.05.0001  
 Size: 15g  
 Pcs/master: 12  
 EAN: 8051085339273






**GEL COLOR GREEN**

Item: 99.506.07.0001  
 Size: 15g  
 Pcs/master: 12  
 EAN: 8051085339334














































**GEL COLOR PURPLE**

Item: 99.506.08.0001  
 Size: 15g  
 Pcs/master: 12  
 EAN: 8051085339365





ITEM	COLOR	AZO FREE	E171 FREE	OGM FREE	GLUTEN FREE	VEGAN FRIENDLY
GEL COLOR ORANGE						
GEL COLOR LIGHT BLUE						
GEL COLOR RED						
GEL COLOR YELLOW						
GEL COLOR BLACK						
GEL COLOR PINK						
GEL COLOR GREEN						
GEL COLOR PURPLE						



**GLITTER DUST POLVERE SCINTILLANTE EXTRA FINE**  
**EXTRA FINE GLITTERING POWDER - POUFRE SCINTILLANTE EXTRAFINE**

Miscela di coloranti perlescente, in polvere, per uso alimentare con pompetta ad aria, ideale per decorazioni e per la colorazione in superficie di: prodotti a base di zucchero, cioccolato, crema al burro, meringhe, masse grasse in generale.

*Mixture of foodgrade pearlescent powdered colors, with an air pump, ideal for decorations and for coloring the surface of: sugar-based products, chocolate, butter cream, meringues, fatty masses in general.*

*Mélange de colorants nacrés, en poudre, à usage alimentaire avec une pompe à air, idéal pour les décorations et pour colorer la surface de: produits à base de sucre, chocolat, crème au beurre, meringues, masses grasses en général.*

**GLITTER DUST SILVER**  
 Item: 99.507.09.0001  
 Size: 10g  
 Pcs/master: 6  
 EAN: 8051085364190






**GLITTER DUST BRONZE**  
 Item: 99.507.02.0001  
 Size: 10g  
 Pcs/master: 6  
 EAN: 8051085339440






**GLITTER DUST PINK**  
 Item: 99.507.12.0001  
 Size: 10g  
 Pcs/master: 6  
 EAN: 8051085364299






**GLITTER DUST GOLD**  
 Item: 99.507.10.0001  
 Size: 10g  
 Pcs/master: 6  
 EAN: 8051085364251






**GLITTER DUST RED**  
 Item: 99.507.04.0001  
 Size: 10g  
 Pcs/master: 6  
 EAN: 8051085339501






**GLITTER DUST GREEN\***  
 Item: 99.507.13.0001  
 Size: 10g  
 Pcs/master: 6  
 EAN: 8051085364329






*\*Attualmente non disponibile  
 Currently not available  
 Actuellement indisponible*

**GLITTER DUST LIGHT BLUE**  
 Item: 99.507.14.0001  
 Size: 10g  
 Pcs/master: 6  
 EAN: 8051085364350














































**GLITTER DUST YELLOW**  
 Item: 99.507.11.0001  
 Size: 10g  
 Pcs/master: 6  
 EAN: 8051085364268






ITEM	COLOR	AZO FREE	E171 FREE	OGM FREE	GLUTEN FREE
GLITTER SILVER					
GLITTER BRONZE					
GLITTER PINK					
GLITTER GOLD					
GLITTER RED					
GLITTER GREEN					
GLITTER LIGHT BLUE					
GLITTER YELLOW					



## READY LACE - READY LACE - READY LACE

GEL ALIMENTARE SENZA GLUTINE PRONTO ALL'USO PER CREARE PIZZI PERFETTI ED ELASTICI E ALTRE DECORAZIONI PER TORTE.

Ready Lace è un gel colorabile per la realizzazione di bellissimi pizzi in zucchero per decorare torte, biscotti ecc. Semplicissimo da utilizzare, permette di decorare torte e dessert attraverso un vero effetto tridimensionale. Disponibile in due formati: 140g e 520g.

*EDIBLE GLUTENFREE GEL READY-TO-USE TO CREATE PERFECT AND ELASTIC LACES AND OTHER CAKE DECORATIONS.*

*Ready Lace is a colorable gel for making beautiful sugar lace to decorate cakes, biscuits, etc. Extremely simple to use, it allows you to decorate cakes and desserts with a true three-dimensional effect. Available in two sizes: 140g and 520g*

*GEL ALIMENTAIRE PRÊT À L'EMPLOI SANS GLUTEN POUR CRÉER DES DENTELLES ET AUTRES DÉCORAZIONI PARFAITES ET ÉLASTIQUE.*

*Ready Lace est un gel colorable permettant de réaliser de belles dentelles en sucre pour la décoration de gâteaux, biscuits, etc. Extrêmement simple à utiliser, il permet de décorer gâteaux et desserts avec un véritable effet tridimensionnel. Disponible en deux formats: 140g e 520g.*



### READY LACE - 140 g

Item: 99.531.01.0001  
Size: 140g  
Pcs/master: 6  
EAN: 8051085341474



### READY LACE - 520 g

Item: 99.531.03.0001  
Size: 500g  
Pcs/master: 10  
EAN: 8051085372331



## MODO D'USO

### HOW TO USE - MODE D'EMPLOI



## NO-STICK DECOR



Staccante alimentare spray per ungere teglie, stampi, forme e piastre.

*Food grade no-stick spray for greasing ovens, pans, moulds and hot plates.*

*Agent de démoulage alimentaire en spray pour graisser les plaques de cuisson, les moules et les assiettes.*

Item: 99.518.99.0001

Size: 200ml

Pcs/master: 6

EAN: 8051085344383



## COOLER DECOR



Raffreddante rapido in spray, per fissare prodotti a base di zucchero e composizioni di cioccolato, garantendo una presa rapida ed istantanea. Con cannucchia, ideale per zucchero e cioccolato.

*Rapid cooling spray, to fix sugar-based products and chocolate compositions, ensuring a quick and instant set. With straw, ideal for sugar and chocolate.*

*Spray à refroidissement rapide, pour fixer les produits sucrés et les compositions chocolatées, assurant une prise rapide et instantanée. Avec paille, idéal pour le sucre et le chocolat.*

Item: 99.517.99.0001

Size: 400ml

Pcs/master: 9

EAN: 8051085344420



## BRILL DECOR



Lucidante alimentare da pasticceria. Ideale per lucidare cioccolato, pasta di zucchero, marzapane, cioccolato plastico.

*Food polish for confectionery. Ideal for polishing chocolate, sugar paste, marzipan, plastic chocolate.*

*Vernis alimentaire pour la confiserie. Idéal pour polir le chocolat, la pâte à sucre, la pâte d'amande, le chocolat plastique.*

Item: 99.533.99.0001

Size: 400ml

Pcs/master: 9

EAN: 8051085371013





## SCIROPPO DI GLUCOSIO

Liquido denso, conferisce elasticità alla pasta di zucchero, cioccolato plastico, fondant. Viene utilizzato anche per le caramelle.

*Thick liquid, gives elasticity to the sugar paste, plastic chocolate, fondant. It is also used for candies and sweets.*

*Liquide épais, donne de l'élasticité à la pâte de sucre, le chocolate en plastique, fondant. Il est également utilisé pour des bonbons.*

Item: 99.531.02.0001

Size: 230g

Pcs/master: 6

EAN: 8051085340149



## AGAR AGAR

L'agar agar viene utilizzato come gelificante naturale all'interno di molte preparazioni, soprattutto nella cucina vegetariana e vegana, ma anche in quella tradizionale nella preparazione di gelatine sia per i dolci, come la panna cotta, oppure per preparazioni salate, come gli aspic. Non altera in nessun modo il sapore delle pietanze in cui viene utilizzato ed è completamente vegetale.

*The agar agar is used as a natural gelling agent in many preparations, especially in vegetarian and vegan foods, but also in the traditional ones in the preparation of the gelatin for sweets, such as "crème brûlée" or for salty preparations such as aspic. It does not alter the flavor of the foods in any way in which it is used and is completely vegetable.*

*L'agar-agar est utilisé comme agent gélifiant naturel dans de nombreuses préparations, en particulier dans la cuisine végétarienne et végétalienne, mais aussi dans celui traditionnel dans la préparation des gélatine pour les gâteaux, comme la crème brûlée, ou pour les préparations salées, comme aspic. Il ne modifie en rien la saveur de la nourriture dans laquelle il est utilisé et est entièrement végétale.*

Item: 99.528.01.0001

Size: 40g

Pcs/master: 6

EAN: 8051085345373



## CMC

CMC: Viene utilizzata come addensante, ma anche come agente anti-aggregante ed emulsionante.

*CMC: It is used as a thickener, but also as an anti-aggregating and emulsifier agent.*

*CMC: Est utilisée comme épaississant, mais aussi comme agent d'anti agrégation et émulsifiant.*

Item: 99.529.01.0001

Size: 40g

Pcs/master: 6

EAN: 8051085345403







Item: 99.527.01.0001

Size: 500g

Pcs/master: 6

EAN: 8051085344406



## ISOMALTO

L'isomalto è un sostituto naturale dello zucchero. Si tratta di un disaccaride composto dai due zuccheri glucosio e mannitolo. L'isomalto non ha l'indesiderato "effetto di raffreddamento" (cooling effect) proprio di altri zuccheri alcolici. Può essere utilizzato anche per la scultura di zucchero ed alcuni lo preferiscono in quanto cristallizza più lentamente. È trasparente (in questo differisce dal caramello) quindi potete lasciarlo così o colorarlo (aggiungendo dei coloranti in gel prima di scioglierlo). Il sapore è uguale a quello del normale zucchero. Raffreddandosi più lentamente del caramello, si ha un po' più di tempo per modellare le decorazioni.

*Isomalt is a natural substitute for sugar, which is mainly used for its physical characteristics similar to those of sugar. Isomalt is a disaccharide composed of two sugars glucose and mannitol. The isomalt can be dissolved either in the microwave or in a pan with double bottom. Isomalt is transparent (this differs from caramel) then you can either leave as it is or colour it (put the gel colour before it is dissolved). The flavour is equal to that of regular sugar. It cools more slowly than caramel and you have a little more time to shape the decorations.*

*L'isomalt est un substitut naturel du sucre, qui est principalement utilisé pour ses caractéristiques physique similaires à celles du sucre. L'isomalt est un disaccharide composé de deux sucres glucose et le mannitol. L'isomalt n'a pas indésirable "effet de refroidissement" que les autres sucres. L'isomalt peut également être utilisé pour la sculpture du sucre et un peu le préfère à sucre parce qu'il cristallise plus lentement. L'isomalt est transparent (ceci diffère de caramel) alors vous pouvez laisser aussi ou le colorer et mettre le gel colorant avant la dissolution. L'arôme est égale à celui du sucre ordinaire. Il est vrai qu'il se refroidit plus lentement que le caramel, donc vous avez un peu de plus de temps pour façonner les décorations.*



Item: 99.526.01.0001

Size: 40g

Pcs/master: 6

EAN: 8051085345502



## GOMMA DI XANTHANO

Utilizzata come emulsionante e addensante per tutti i tipi di alimenti, dalle salse fino ai dolci e bevande.

**Spume e mousse:** in ricette dolci come la panna montata, la meringa o anche mousse ne aumenta la stabilità, facendole "scendere" più lentamente. In questo caso, 1g per litro sarà sufficiente.

**Gelati:** è un'opzione perfetta per aumentare la sua consistenza, poiché è necessario usare meno grassi nelle ricette. Agisce anche come emulsionante, favorendo la formazione di microbolle d'aria che conferiscono volume e leggerezza al gelato.

**Dolci e prodotti da forno o pasticceria:** ti sarà di grande aiuto per aumentare la compattezza e migliorare la consistenza di qualsiasi pane, dolce, biscotto o torta che vorrai preparare.

*Used as an emulsifier and thickener for all kinds of foods, from sauces to desserts and drinks.*

*Foams and mousses:* in sweet recipes such as whipped cream, meringue or even mousses it increases their stability, making them 'go down' more slowly. In this case, 1g per litre will be sufficient.

*Ice cream:* this is a perfect option to increase its consistency, as less fat needs to be used in recipes. It also acts as an emulsifier, favouring the formation of micro air bubbles that give ice cream volume and lightness.

*Sweets and baked goods or pastries:* it will help to increase the firmness and improve the consistency of any bread, cake, biscuit or pie you wish to prepare. Utilisé comme émulsifiant et épaississant pour toutes sortes d'aliments, des sauces aux desserts et aux boissons.

*Mousses:* dans les recettes sucrées telles que les crèmes fouettées, les meringues ou même les mousses, il augmente leur stabilité, ce qui les fait "descendre" plus lentement. Dans ce cas, 1 g par litre sera suffisant.

*Crème glacée:* c'est une option parfaite pour augmenter sa consistance, car il faut utiliser moins de matières grasses dans les recettes. Il agit également comme un émulsifiant, favorisant la formation de microbulles d'air qui donnent à la crème glacée volume et légèreté.

*Sucreries et produits de boulangerie ou de pâtisserie:* il aidera à augmenter la fermeté et à améliorer la consistance de tout pain, gâteau, biscuit ou tarte que vous souhaitez préparer.

**FOGLIA ARGENTO 999/1000 80x80 mm**

5 fogli d'argento alimentare 80 x 80 mm  
5 edible silver sheets 80 x 80 mm  
5 feuilles d'argent alimentaire 80 x 80 mm

Item: 99.535.02.0001

Pcs/master: 50

EAN: 8051085375578

**FOGLIA ORO 23 K 80x80 mm**

5 fogli oro edibile 23k  
5 23k gold edible sheets  
5 feuilles d'or alimentaire 23 carats

Item: 99.535.01.0001

Pcs/master: 50

EAN: 8051085375561

