

**silikomart**  
PROFESSIONAL <sup>®</sup>

**New PASTRY Collection  
FALL/WINTER 2024**



MADE IN ITALY

# A NEW WAY OF PRESENTING DESIGN



MADE IN ITALY



# ORNAMENTAL & SMOOTHNESS

**Ornamental**

**It is time to talk about  
decoration**

**Smoothness**

**The new design bon ton  
favours curves**



# ORNAMENTAL

## Ornamental

It is an opportunity to experiment and talk about decoration again. Decoration is no longer a crime. The new markets demand more narrative design, mixing heritage and experimentation with forms and materials. The new challenge is to think of forms of decoration that do not result in something excessive. Decoration becomes of two types: tactile decoration and visual decoration. Texture is a real medium that links matter to man, that makes things perceptible. Surfaces become sensitive and communicative because it is through them that the exchange between subject and object takes place, in a sort of interactivity between form and function, where what is perceived is the interface, that is, the communicative surface with which the subject enters into relationship with the object.

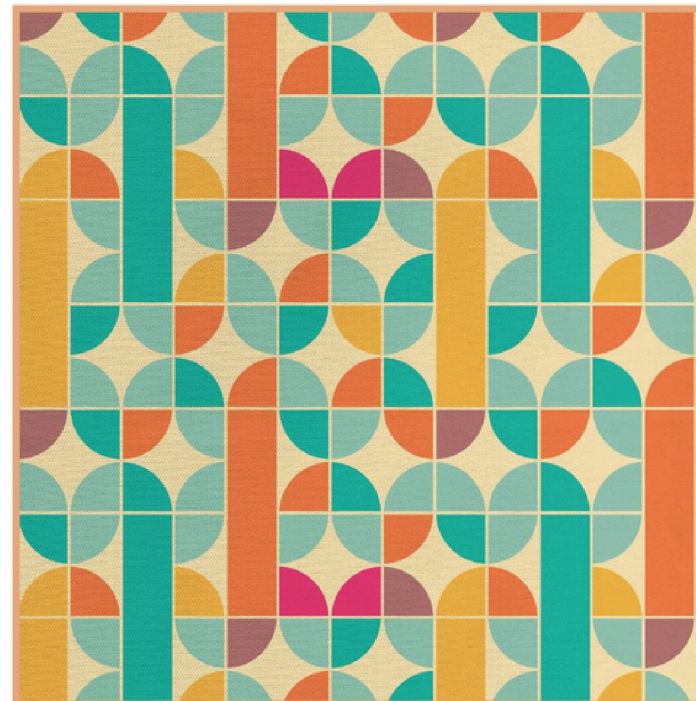
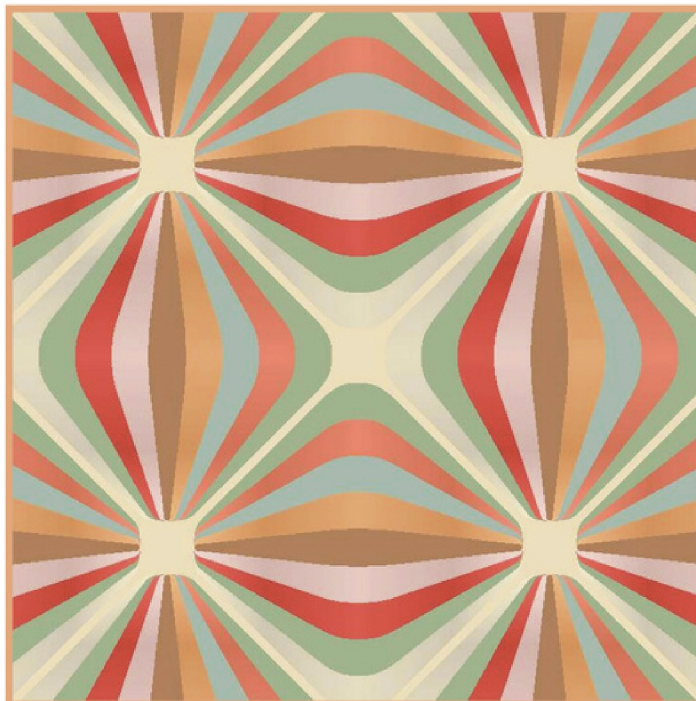
Pantone  
P 34 -11 C  
APRICOT  
CRUSH





# ORNAMENTAL

Ornamental





# ORNAMENTAL





# ORNAMENTAL



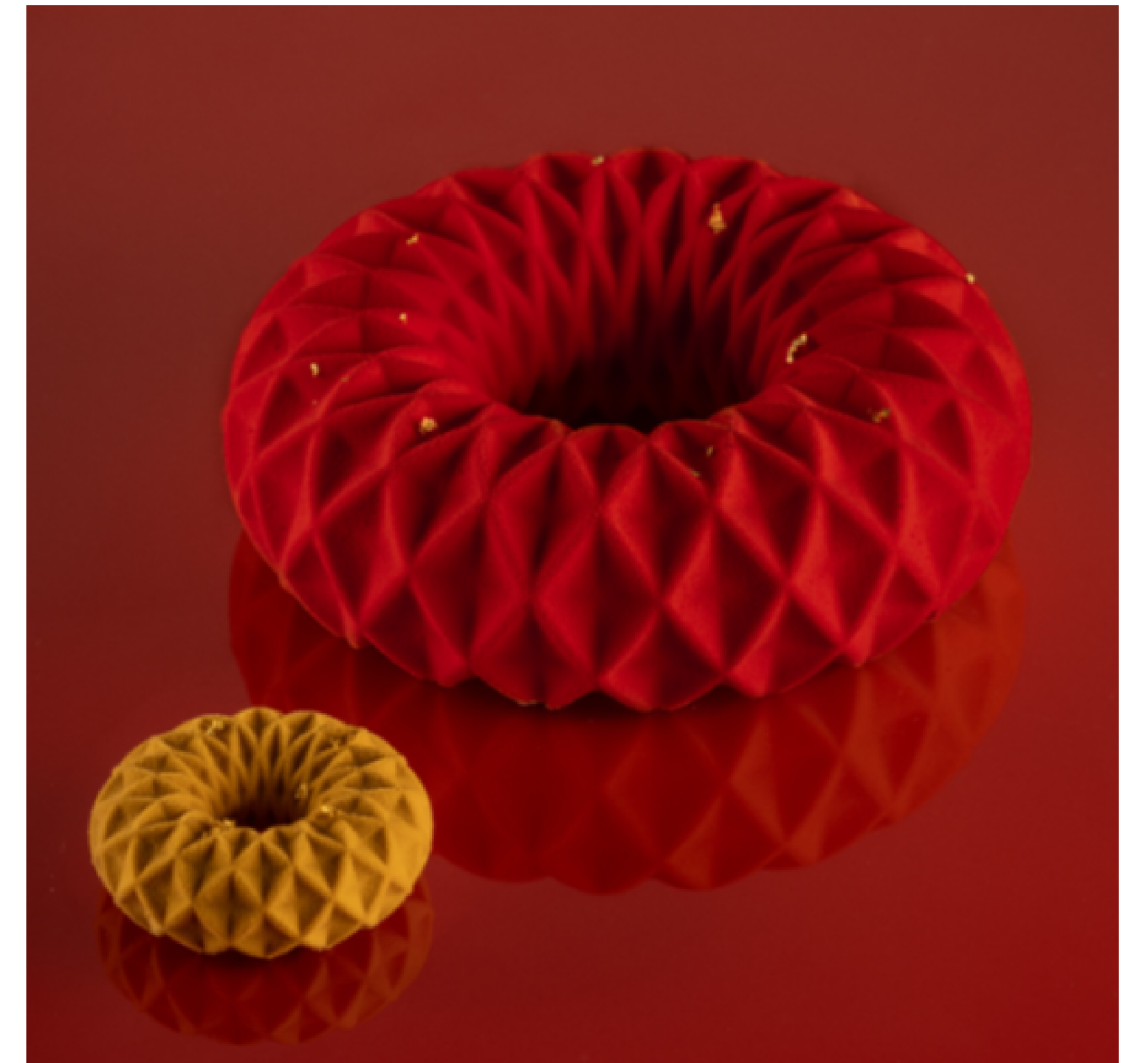
Givré 30 - Givré 90

Michael Bartocetti



Atome 120

François Daubinet



Kaleido 75 - Kaleido 1100

Jessica Préalpato



# SMOOTHNESS

## Smoothness

Bevelled edges, sinuous and generous shapes. The new design bon ton favours curves. Goodbye corners and slim lines.

Today's furniture favours full shapes and rounded structures.

A kind of 'domestic revolution' marked by solid furniture with soft lines that reminds the nostalgic of the legendary 1970s.

Accomplice to this new trend is perhaps harmony, sweetness. It is a triumph of soft features, rounded edges and visual continuity.

Avoiding any symmetry, an irregular shape is acquired, as if born from a spontaneous drawing.

Pantone  
P 177 - 9 C  
S A G E  
L E A F



**silikomart**  
Design & Innovation Department

MADE IN ITALY

# SMOOTHNESS



Smoothness





# SMOOTHNESS



Smoothness





# SMOOTHNESS



Ocean 100 - Ocean 1050

Julien Dugourd



Nebula 30 - Nebula 85

Alessandro Tiscione



# NEW COLLECTION FALL/WINTER 2024



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# EXCLUSIVE COLLABORATIONS



**Michael Bartocetti**  
Chef Pâtissier  
@michaelbartocetti  
@fsgeorgevparis  
111 k IG followers



**Philippe Conticini**  
Chef Pâtissier et de Cuisine  
@philippeconticini  
984 k IG followers



**François Daubinet**  
Chef Pâtissier  
@francoisdaubinet  
82.3 k IG followers



**Julien Dugourd**  
Chef Pâtissier  
@julien.dugourd  
@juliendugourdpatisserie  
319 k IG followers



# EXCLUSIVE COLLABORATIONS



**Jessica Préalpato**  
Cheffe Pâtissière  
@jessicaprealpato  
Meilleure chef Pâtissière Monde  
100 k IG followers



**Alessandro Tiscione**  
Chef Pâtissier  
@alessandrotiscione  
42.5 k IG followers



**Andrea Tortora**  
Chef Pâtissier & Consultant  
@at\_patissier  
61.9 k IG followers





# EXCLUSIVE RECIPES

In each pack, when specified, you will find a QR code/link to download the exclusive recipe in PDF format. All recipes have been created by the greatest confectioners or the hangar78 team, as specified in the presentation of the collection.

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**Tokyo**  
The exclusive recipe  
by *Alessandro Tiscione*

*Alessandro Tiscione*



## How to download the recipe

Scan the QR code or visit the following link:  
[http://silikom.art/nebula\\_30](http://silikom.art/nebula_30)



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64.430.90.0064

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# UPDATED PACKAGING

- Temperature range on the front of the packaging
- Hint for insert (where possible) on reverse side

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**WHY ARE WE SUSTAINABLE?**

Perché siamo sostenibili?  
Pourquoi sommes-nous durables?  
Warum sind wir nachhaltig?  
¿Por qué somos sostenibles?

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Il sole è la nostra fonte di energia sostenibile.  
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8 051085 582842

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Alessandro Tiscione, classe 1988, figlio d'arte, muove i suoi primi passi in cucina ma si appassiona ben presto alla pasticceria. Dopo aver conseguito il diploma alberghiero con ottimi risultati, collabora per anni, fino a diventare docente, con le scuole del Gambero Rosso a Roma. Nel 2016 lavora come pasticcere nel ristorante stellato Del Cambio a Torino prima di aprire un nuovo ristorante insieme alla famiglia e di iniziare a fare il consulente di pasticceria in giro per l'Italia. Molte anche le esperienze televisive. Ha partecipato a diversi concorsi di cucina e di pasticceria ottenendo vittorie e ottime posizioni in gara. Ad oggi è docente nelle maggiori scuole di pasticceria d'Italia e collabora con diverse aziende del settore come consulente e dimostratore in Italia e all'estero.

Alessandro Tiscione, born in 1988 into art, took his first steps in the kitchen but soon became passionate about pastry making. After obtaining his hotel management diploma with excellent results, he worked for years, until becoming a teacher, with the Gambero Rosso schools in Rome. In 2016, he worked as a pastry chef in the starred restaurant Del Cambio in Turin before opening a new restaurant with his family and starting to work as a pastry consultant around Italy. Many are the TV experiences as well. He has participated in several cooking and pastry competitions, obtaining victories and excellent positions in the competitions. Today he teaches in the major pastry schools in Italy and collaborates with various companies in the sector as a consultant and demonstrator in Italy and abroad.

Alessandro Tiscione, né en 1988, fils d'art, a fait ses premiers pas dans la cuisine mais s'est rapidement passionné pour la pâtisserie. Après avoir obtenu son diplôme hôtelier avec d'excellents résultats, il a travaillé pendant des années, jusqu'à devenir professeur, auprès des écoles Gambero Rosso à Rome. En 2016, il a travaillé comme chef pâtissier dans le restaurant étoilé Del Cambio à Turin avant d'ouvrir un nouveau restaurant avec sa famille et de commencer à travailler comme consultant en pâtisserie dans toute l'Italie. De nombreuses expériences à la télévision également. Il a participé à plusieurs concours de cuisine et de pâtisserie, obtenus des victoires et d'excellentes positions dans la compétition. Aujourd'hui, il enseigne dans les principales écoles de pâtisserie d'Italie et collabore avec diverses entreprises du secteur en tant que consultant et démonstrateur en Italie et à l'étranger.

Alessandro Tiscione, 1988 als Sohn eines Konditors geboren, hat seine ersten Schritte in der Küche gemacht, sich aber schon bald für das Konditorenhandwerk begeistert. Nachdem er sein Hoteldiplom mit ausgezeichneten Ergebnissen erworben hatte, arbeitete er jahrelang in den Schulen des Gambero Rosso in Rom, bis er Lehrer wurde. Im Jahr 2016 arbeitete er als Konditor im Sternrestaurant Del Cambio in Turin, bevor er mit seiner Familie ein neues Restaurant eröffnete und als Konditorberater in ganz Italien tätig wurde. Auch im Fernsehen hat er viele Erfahrungen gesammelt. Er hat an mehreren Koch- und Konditoreiwettbewerben teilgenommen und dabei Siege und hervorragende Platzierungen errungen. Heute unterrichtet er in den wichtigsten Konditoreischulen Italiens und arbeitet mit verschiedenen Unternehmen des Sektors als Berater und Demonstrator in Italien und im Ausland zusammen.

Alessandro Tiscione, nacido en 1988, hijo del arte, dio sus primeros pasos en la cocina pero pronto se apasionó por la pastelería. Tras obtener su diploma de hostelería con excelentes resultados, trabajó durante años, hasta convertirse en profesor, con las escuelas Gambero Rosso de Roma. En 2016, trabajó como pastelero en el restaurante con estrellas Del Cambio de Turin antes de abrir un nuevo restaurante con su familia y empezar a trabajar como asesor de pastelería por toda Italia. Muchas experiencias televisivas también. Ha participado en varios concursos de cocina y pastelería, obteniendo victorias y excelentes posiciones en la competición. En la actualidad imparte clases en las principales escuelas de pastelería de Italia y colabora con diversas empresas del sector como consultor y demostrador en Italia y en el extranjero.

**NEBULA<sup>85</sup>**  
REGISTERED DESIGN

SIZE  
75 x 52 h 47 mm  
2.95 x 2.04 h 1.85"

VOLUME  
6 x 87 ml Tot.: 522 ml  
6 x 2.94 oz Tot.: 17.65 oz

CAVITIES  
6 pcs

**IDEA PER INSERTO**  
INSERT IDEA

**NEBULA<sup>30</sup>**  
36.430.87.0065

MADE IN ITALY

Item Code: 36.424.87.0065

Scatolo / Packaging  
CARTA / PAPER

Inserti / Inserts  
CARTA / PAPER

Ricorda di fare la raccolta differenziata  
Remember to recycle

Verifica le disposizioni del tuo comune  
Check the provisions laid down by your municipality

**top white**  
PLATINUM SILICONE

Silicone Mould

100% PLATINUM SILICONE

40°C  
+230°C  
+446°F

-76°F

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**i78**  
by Silikomart

I nostri prodotti  
Our products  
Nos produits  
Unsere Produkte  
Nuestros productos



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CONCEIVED WITH:  
*Alessandro Tiscione*



**NEBULA<sup>85</sup>**

Stampo in silicone platinum di qualità premium • Top quality platinum silicone mould • Moule en silicone platinum de qualité premium • Platinium-Silikonform von höchster Qualität • Molde de sílicona platinum de calidad premium

**MADE IN ITALY**

Ricetta all'interno • Recipe inside • Recette à l'intérieur  
Rezept drinnen • Receta en el interior

**IDEA PER INSERTO**  
INSERT IDEA

**NEBULA<sup>30</sup>**  
36.430.87.0065

**TEMPERATURE RANGE**

+230°C  
+446°F

-60°C  
-76°F

MADE IN ITALY



# SPECIAL EDITION

- Red packaging front to highlight the product on the wall

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Descubre nuestros productos i78



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CONCEIVED WITH:  
*Philippe Conticini*



**BÛCHE SIGNATURE 820**

MADE IN ITALY

Stampo in silicone platinum di qualità premium  
Top quality platinum silicone mould - Mould in silicone platinum di qualità premium - Platinum-Silikonform von höchster Qualität - Mould de silicone platinum de qualité premium

Ricetta all'interno - Recipe inside - Recette à l'intérieur  
Rezept drinnen - Receta en el interior



Prima dell'utilizzo lavare accuratamente l'articolo.  
Before the use, wash the item.  
Bien nettoyer avant toute utilisation.  
Den Artikel vor dem Gebrauch gründlich waschen.  
Lavar cuidadosamente el artículo antes de utilizarlo.

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WHY ARE WE SUSTAINABLE?

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PRODUCTS BUILT TO LAST.

Prodotti pensati per durare.  
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PACK COMPOSTABLE  
COMPOSTABLE PACK



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Philippe Conticini è uno chef e pasticcere. È considerato dai suoi colleghi e dai media come uno delle figure di spicco della gastronomia francese e internazionale contemporanea. Dopo aver lavorato in Francia, negli Stati Uniti e in Giappone, è all'origine di una serie di innovazioni che hanno trasformato la scena culinaria internazionale, tra cui il principio delle verrines, che trasporgano in verticale e in trasparenza i piatti tradizionalmente serviti piatti. Dopo aver vinto numerosi premi e aver lavorato in strutture stellate Michelin (La Table d'Anvers, Patroisiam, ecc.), ha co-fondato ed è diventato capo pasticciere della Pâtisserie des Rives. Ha una forte presenza sui media, apparendo come giudice di Le Meilleur Pâtissier dal 2012 al 2017 e di Le Meilleur Pâtissier Les Professionnels nel 2018. Nel 2018 ha deciso di intraprendere una nuova avventura creando la Maison Philippe Conticini Paris. Seguiranno la nascita di quattro boutique a Parigi, un laboratorio di pasticceria, due boutique in Giappone e altre due nel Regno Unito.

Philippe Conticini is a chef and pastry chef. He is regarded by his peers and the media as one of the leading figures in contemporary French and international gastronomy. Having worked in France, the United States and Japan, he is behind a number of innovations that have transformed the international culinary scene, including the principle of verrines, which vertically and transparently transpose dishes traditionally served flat. After winning several awards and working in Michelin-starred establishments (La Table d'Anvers, Patroisiam, etc.), he co-founded and became head pastry chef of the Pâtisserie des Rives. He has a strong media presence, appearing as a judge on Le Meilleur Pâtissier from 2012 to 2017 and on Le Meilleur Pâtissier Les Professionnels in 2018. In 2018, he decided to embark on a new adventure by creating Maison Philippe Conticini Paris. This will be followed by the birth of four boutiques in Paris, a pastry workshop, two boutiques in Japan and two more in the UK.

Philippe Conticini est un chef de cuisine et chef-pâtissier. Il est considéré par ses pairs et par les médias comme une des figures majeures de la gastronomie contemporaine française et internationale. Après avoir travaillé en France, aux États-Unis et au Japon, il est à l'origine de plusieurs innovations qui ont transformées la scène culinaire internationale, dont le principe des verrines, qui transposent verticalement et en transparence des mets traditionnellement servis à plat. Après avoir obtenu plusieurs récompenses et officié au sein d'établissements étoilés (La Table d'Anvers, Patroisiam, etc.), il devient le cofondateur et le chef-pâtissier de la Pâtisserie des Rives. Très présent dans les médias, il intervient notamment de 2012 à 2017 dans l'émission Le Meilleur pâtissier et 2018 dans Le Meilleur Pâtissier Les Professionnels en tant que juré. En 2018, il décide de se lancer dans une nouvelle aventure en créant la Maison Philippe Conticini Paris. Sa suite verra la naissance de quatre boutiques à Paris, un atelier de pâtisserie, deux boutiques au Japon et deux autres au Royaume-Uni.

Philippe Conticini ist ein Küchenchef und Chefpâtissier. Er wird von seinen Kollegen und den Medien als eine der wichtigsten Figuren der zeitgenössischen französischen und internationalen Gastronomie angesehen. Er hat in Frankreich, den USA und Japan gearbeitet und mehrere Innovationen hervorgerufen, die die internationale Kochszene verändert haben, darunter das Prinzip der Verrines, die traditionell flach servierte Gerichte vertikal und transparent umsetzen. Nachdem er mehrere Auszeichnungen erhalten und in Sterne-Häusern (La Table d'Anvers, Patroisiam usw.) gearbeitet hatte, wurde er Mitbegründer und Chefpâtissier der Pâtisserie des Rives. Er ist in den Medien sehr präsent und trat insbesondere von 2012 bis 2017 in der Sendung Le Meilleur Pâtissier und 2018 in Le Meilleur Pâtissier Les Professionnels als Juror auf. 2018 beschloss er, sich in ein neues Abenteuer zu stürzen und gründete das Maison Philippe Conticini Paris. Es folgten vier Boutiquen in Paris, ein Pâtisserie-Atelier, zwei Boutiquen in Japan und zwei weitere in Großbritannien.

Philippe Conticini es chef y pasticcero. Está considerado por sus colegas y los medios de comunicación como uno de las figuras más destacadas de la gastronomía francesa e internacional contemporánea. Tras haber trabajado en Francia, Estados Unidos y Japón, es el artífice de una serie de innovaciones que han transformado el panorama culinario internacional, entre ellas el principio de las verrines, que transponen de forma vertical y transparente platos tradicionalmente servidos en plano. Tras ganar varios premios y trabajar en establecimientos con estrellas Michelin (La Table d'Anvers, Patroisiam, etc.), cofundó y se convirtió en jefe pasticcero de la Pâtisserie des Rives. Tiene una fuerte presencia mediática, apareciendo como jurado en Le Meilleur Pâtissier de 2012 a 2017 y en Le Meilleur Pâtissier Les Professionnels en 2018. En 2018, decide embarcarse en una nueva aventura creando la Maison Philippe Conticini Paris. A esto le seguirá el nacimiento de cuatro boutiques en Paris, un taller de pastelería, dos boutiques en Japón y otras dos en el Reino Unido.

**BÛCHE SIGNATURE 820**

REGISTERED DESIGN

SIZE: 240 x 80 x 80 mm / 9.4" x 3.1" x 3.1"

VOLUME: 820 ml / 27.72 oz

IDEA PER INSERITO / INSERT IDEA: INSERT BÛCHE / BÛCHE 20 NOV. 2005

MADE IN ITALY

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top white PLATINUM SILICONE

Item Code: 30.475.87.0065

Scatole / Packaging: CARB / PAPER

Scatole / Packaging: CARB / PAPER

Scatole / Packaging: CARB / PAPER

Silicone Mould

100% PAPER-BASED AND COMPOSTABLE PACK

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**PLATINUM SILICONE MOULDS FOR  
MODERN SINGLE PORTIONS  
AND MINI DESSERTS**





# ORNAMENTAL

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## GIVRÉ 90

### RECIPE BY MICHAEL BARTOCETTI

- Superior quality platinum silicone
- 100% safe for health
- Heat resistant (+230°C/446°F to -60°C/-76°F)
- Easy to wash. Dishwasher-safe
- Unbreakable
- Space-saving
- Reusable, 3000 cooking times guaranteed
- BPA-free



Givré 90 will give softness and elegance to your single-portion confections in the shop window. Givré 90, comprising six cavities of 90 ml (3.04 oz), is ideal for elegant mousses and parfaits in single-portion format. Use Givré 30 to create a perfect insert. Conceived with Michael Bartocetti.  
Ø60 h 45 mm / Ø2.36 h 1.77"



# ORNAMENTAL

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## GIVRÉ 30

### RECIPE BY MICHAEL BARTOCETTI

- Superior quality platinum silicone
- 100% safe for health
- Heat resistant (+230°C/446°F to -60°C/-76°F)
- Easy to wash. Dishwasher-safe
- Unbreakable
- Space-saving
- Reusable, 3000 cooking times guaranteed
- BPA-free



Givré 30 will give softness and flavour to your single-portion desserts in the shop window. Givré 30, consisting of fifteen 30 ml (1 oz) cavities, is ideal for elegant mousses and parfaits in mignon format. It can be used as an insert for the single-portion Givré 90. Conceived with Michael Bartocetti. ø40 h 30 mm / ø1.57 h 1.18"



# ORNAMENTAL

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## ATOME 120

### RECIPE BY FRANÇOIS DAUBINET

- Superior quality platinum silicone
- 100% safe for health
- Heat resistant (+230°C/446°F to -60°C/-76°F)
- Easy to wash. Dishwasher-safe
- Unbreakable
- Space-saving
- Reusable, 3000 cooking times guaranteed
- BPA-free



Atome 120 will give an original and abstract touch to your single-portion showcases. Atome 120, consisting of six 120 ml (4.05 oz) cavities, is ideal for elegant mousses and parfaits. Use Truffles 40 to create a perfect insert. Conceived with François Daubinet.  
ø63 h 55 mm / ø2.48 h 2.16"





# ORNAMENTAL

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## KALEIDO 75

### RECIPE BY JESSICA PRÉALPATO

- Superior quality platinum silicone
- 100% safe for health
- Heat resistant (+230°C/446°F to -60°C/-76°F)
- Easy to wash. Dishwasher-safe
- Unbreakable
- Space-saving
- Reusable, 3000 cooking times guaranteed
- BPA-free



Kaleido 75 is the perfect single-portion mould for adding a geometric and elegant touch in the shop window. The mould consists of six 75 ml (2.53 oz) cavities and is ideal for mousses and parfaits. Conceived with Jessica Préalpato.  $\varnothing 75$  h 25 mm /  $\varnothing 2.95$  h 0.98"



# SMOOTHNESS

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## OCEAN 100 RECIPE BY JULIEN DUGOURD

- Superior quality platinum silicone
- 100% safe for health
- Heat resistant (+230°C/446°F to -60°C/-76°F)
- Easy to wash. Dishwasher-safe
- Unbreakable
- Space-saving
- Reusable, 3000 cooking times guaranteed
- BPA-free



Ocean 100 is the perfect single-portion mould for adding a refined and timeless touch to your shop window. The mould consists of six 100 ml (3.38 oz) cavities and is ideal for elegant mousses and parfaits. Combine it with Globe 26 for a perfect insert. Conceived with Julien Dugourd.

ø70 h 30 mm / ø2.75 h 1.18"



# SMOOTHNESS

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## NEBULA 85 RECIPE BY ALESSANDRO TISCIONE

- Superior quality platinum silicone
- 100% safe for health
- Heat resistant (+230°C/446°F to -60°C/-76°F)
- Easy to wash. Dishwasher-safe
- Unbreakable
- Space-saving
- Reusable, 3000 cooking times guaranteed
- BPA-free



Nebula 85 is the perfect single-portion unit to add a refined and timeless touch to your display case. The mould consists of six 85 ml (2.87 oz) cavities and is ideal for elegant mousses and parfaits. Combine it with Nebula 30 for a perfect insert. Conceived with Alessandro Tiscione.  
75 x 52 h 47 mm / 2.95 x 2.04 h 1.85"



# SMOOTHNESS

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## NEBULA 30 RECIPE BY ALESSANDRO TISCIONE

- Superior quality platinum silicone
- 100% safe for health
- Heat resistant (+230°C/446°F to -60°C/-76°F)
- Easy to wash. Dishwasher-safe
- Unbreakable
- Space-saving
- Reusable, 3000 cooking times guaranteed
- BPA-free



Nebula 30 is the perfect mignon to add a refined and timeless touch to your shop window. The mould consists of twelve 30 ml (1 oz) cavities and is ideal for elegant mousses and parfaits. Nebula 30 is the perfect insert for Nebula 85. Conceived with Alessandro Tiscione.  
51 x 37 h 32 mm / 2 x 1.45 h 1.26"





# FORMATO XS

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## CHARLOTTE XS 16 RECIPE BY HANGAR78

- Superior quality platinum silicone
- 100% safe for health
- Heat resistant (+230°C/446°F to -60°C/-76°F)
- Easy to wash. Dishwasher-safe
- Unbreakable
- Space-saving
- Reusable, 3000 cooking times guaranteed
- BPA-free



Charlotte XS 16 is the transposition of a timeless shape into a mini format. Perfect for use in baking and cold preparations for tea time or as gâteaux de soirée, Charlotte XS 16 consists of eighteen cavities of 16 ml (0.54 oz) each. ø38 h 18 mm / ø1.49 h 0.70"





# FORMATO XS

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## ÉCLAIR XS 14 RECIPE BY HANGAR78

- Superior quality platinum silicone
- 100% safe for health
- Heat resistant (+230°C/446°F to -60°C/-76°F)
- Easy to wash. Dishwasher-safe
- Unbreakable
- Space-saving
- Reusable, 3000 cooking times guaranteed
- BPA-free



Éclair XS 14 is the transposition of a timeless shape into a mini format. Perfect for use in baked and cold preparations for tea time or as gâteaux de soirée, Éclair XS 14 consists of twenty cavities of 14 ml (0.47 oz) each. 55 x 17 h 17 mm / 2.16 x 0.67 h 0.67"



# **PLATINUM SILICONE MOULDS FOR MODERN CREATIONS**



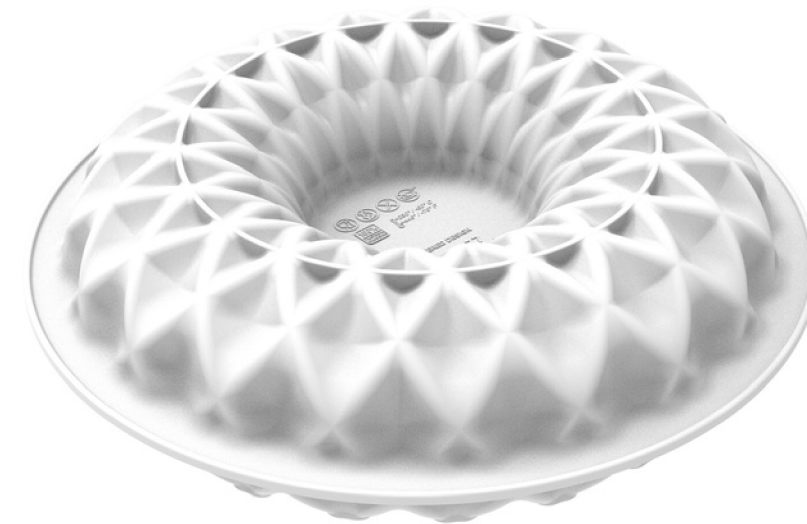
**MADE IN ITALY**

# ORNAMENTAL

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## KALEIDO 1100 RECIPE BY JESSICA PRÉALPATO

- Superior quality platinum silicone
- 100% safe for health
- Heat resistant (+230°C/446°F to -60°C/-76°F)
- Easy to wash. Dishwasher-safe
- Unbreakable
- Space-saving
- Reusable, 3000 cooking times guaranteed
- BPA-free



Kaleido 1100 is the perfect cake for adding a geometric and elegant touch to your display case (37.19 oz). The mould is ideal for mousses and parfaits. Conceived with Jessica Préalpato.  
ø190 h 60 mm / ø7.48 h 2.36"

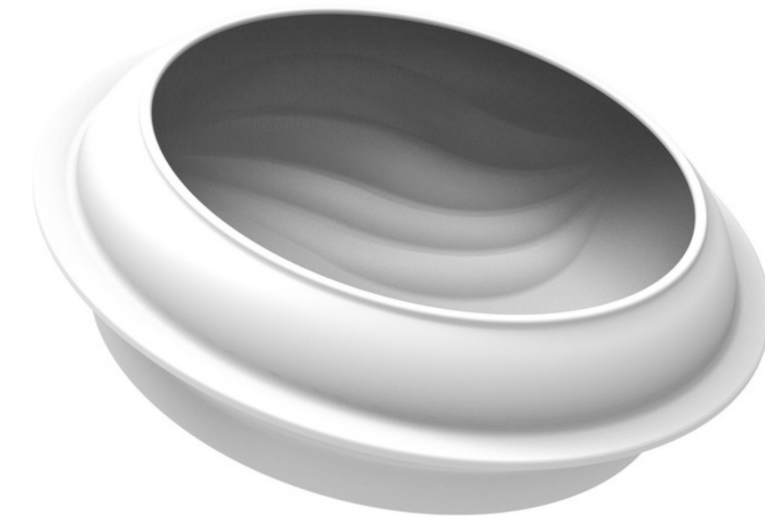


# SMOOTHNESS

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## OCEAN 1050 RECIPE BY JULIEN DUGOURD

- Superior quality platinum silicone
- 100% safe for health
- Heat resistant (+230°C/446°F to -60°C/-76°F)
- Easy to wash. Dishwasher-safe
- Unbreakable
- Space-saving
- Reusable, 3000 cooking times guaranteed
- BPA-free



Ocean 1050 is the perfect cake for adding a refined and timeless touch to your shop window (35.5 oz). The mould is ideal for elegant mousses and parfaits. Combine it with Decor Round 400 for a perfect insert. Conceived with Julien Dugourd.  $\varnothing$ 180 h 53 mm /  $\varnothing$ 7.08 h 2.08"





# REALISTIC

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## BÛCHE SIGNATURE 820 RECIPE BY PHILIPPE CONTICINI

- Superior quality platinum silicone
- 100% safe for health
- Heat resistant (+230°C/446°F to -60°C/-76°F)
- Easy to wash. Dishwasher-safe
- Unbreakable
- Space-saving
- Reusable, 3000 cooking times guaranteed
- BPA-free



Bûche Signature 820 is the perfect log mould for adding a refined, realistic and wintry touch in the shop window (27.72 oz). The mould is ideal for elegant mousses and parfaits. Combine it with Insert Bûche & Cake for the perfect insert. Conceived with Philippe Conticini.

230 x 80 h 80 mm / 9.05 x 3.15 h 3.15"



# CLASSIC

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## SAMURAI 600 RECIPE BY KAZUHIRO NAKAYAMA

- Superior quality platinum silicone
- 100% safe for health
- Heat resistant (+230°C/446°F to -60°C/-76°F)
- Easy to wash. Dishwasher-safe
- Unbreakable
- Space-saving
- Reusable, 3000 cooking times guaranteed
- BPA-free



Samurai 600 is the perfect cake to add an elegant touch to your shop window (20.28 oz). The mould is ideal for refined mousses and parfaits. Combine it with Decor Round 230 for a perfect insert. ø145 h 43 mm / ø5.7 h 1.7"

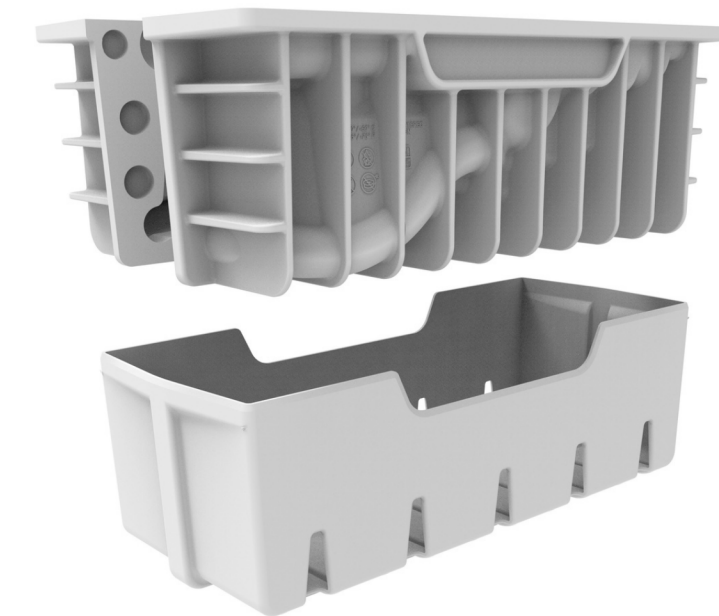
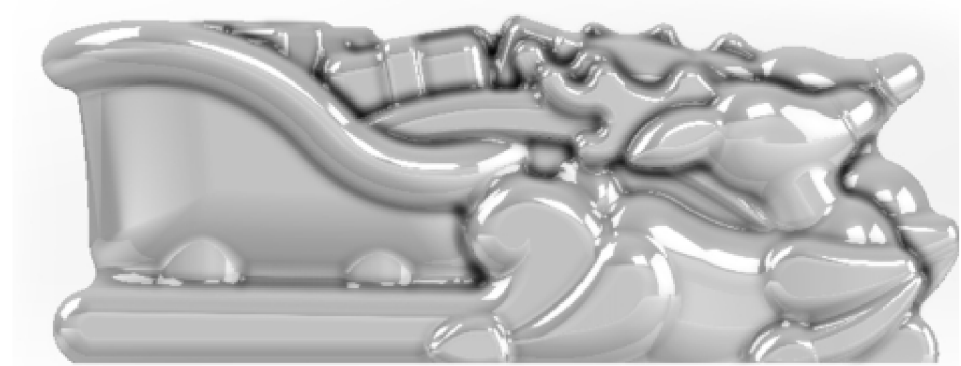


# CLASSIC

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## KIT NORTH POLE 940 RECIPE BY HANGAR78

- Superior quality platinum silicone
- 100% safe for health
- Heat resistant (+230°C/446°F to -60°C/-76°F)
- Easy to wash. Dishwasher-safe
- Unbreakable
- Space-saving
- Reusable, 3000 cooking times guaranteed
- BPA-free
- Plastic case not suitable for baking



Kit North Pole 940 is the bûche dedicated to Santa's most faithful helpers (31.78 oz). The kit consists of two silicone moulds and a plastic case, to be used exclusively for cold preparations. The kit is not suitable for use in the oven. Mould SQ017 can be used as an insert by shortening the insert. 210 x 87 h 80 mm / 8.26 x 3.42 h 3.15"



# PLATINUM SILICONE MOULDS FOR DECORATIONS



MADE IN ITALY

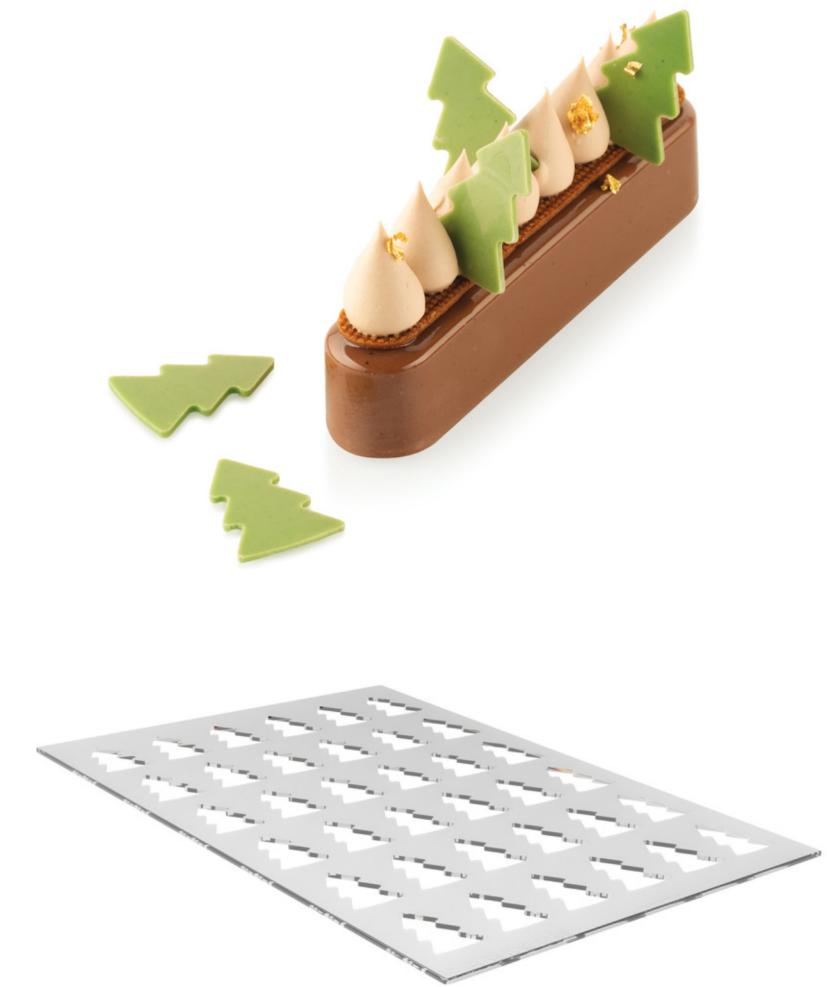


# DECORATIVE ELEMENTS

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## CHABLON TREE 35X25 MM

- Superior quality platinum silicone
- 100% safe for health
- Heat resistant (+230°C/446°F to -60°C/-76°F)
- Easy to wash. Dishwasher-safe
- Unbreakable
- Space-saving
- Reusable, 3000 cooking times guaranteed
- BPA-free



Make perfect decorations with the CHABLON TREE 35X25 MM mould from Silikomart Professional. By pouring chocolate, caramel or isomalt into the cavities of the mould, the professional will be able to create 36 quick and practical decorations for their preparations in one go. 35 x 25 h 2 mm / 1.37 x 0.98 h 0.07"



# DECORATIVE ELEMENTS

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## CHABLON RUDOLPH 40X40 MM

- Superior quality platinum silicone
- 100% safe for health
- Heat resistant (+230°C/446°F to -60°C/-76°F)
- Easy to wash. Dishwasher-safe
- Unbreakable
- Space-saving
- Reusable, 3000 cooking times guaranteed
- BPA-free



Make perfect decorations with the CHABLON RUDOLPH 40X40 MM mould from Silikomart Professional. By pouring chocolate, caramel or isomalt into the cavities of the mould, the professional will be able to create 24 quick and practical decorations for his preparations in one go. 40 x 40 h 2 mm / 1.57 x 1.57 h 0.07"



# TPLUSX MOULDS FOR PUFF PASTRY AND LEAVENED PASTRIES



# TPLUSX

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## NEW YORK 270 RECIPE BY HANGAR78

- High-quality, temperature-resistant material (up to 250°C/482°F)
- Holes and supports for perfect baking
- Oven-ready material for 100% perfect shape
- Easy demoulding thanks to the non-stick characteristics of the material
- Dishwasher-safe
- Resistant to shocks and accidental drops
- Long-lasting shape



New York 270 is the perfect TPlusX mould for baking cube-shaped pastries and puff pastries (9.13 oz). The mould has holes for optimal baking and supports that stabilise the mould. The lid is interlocking and remains attached when closed. The product is available in packs of 1 mould, in packs of 6 moulds and in a master version of 48 pieces. 65 x 65 h 65 mm / 2.56 x 2.56 h 2.56"



# TPLUSX

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## VERONA 3300 RECIPE BY ANDREA TORTORA

- High-quality, temperature-resistant material (up to 250°C/482°F)
- Oven-ready material for 100% perfect shape
- Easy demoulding thanks to the non-stick characteristics of the material
- Dishwasher-safe
- Resistant to shocks and accidental drops
- Long-lasting shape



Verona 3300 is the perfect TPlusX mould for making 1 kg Pandoro (2.20 lbs).  
Conceived with Andrea Tortora.  $\varnothing$ 218 h 180 mm /  $\varnothing$ 8.58 h 7.08"





# PLATINUM SILICONE MOULDS FOR LABS



MADE IN ITALY

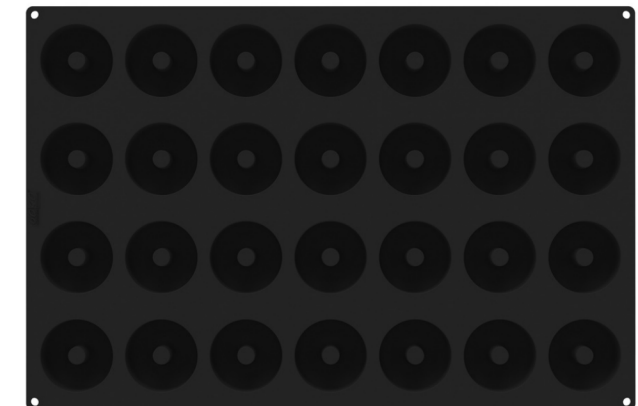


# FOR LABS

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## SQ094 MID DONUTS

- Superior quality platinum silicone
- 100% safe for health
- Heat resistant (+230°C/446°F to -60°C/-76°F)
- Easy to wash. Dishwasher-safe
- Unbreakable
- Space-saving
- Reusable, 3000 cooking times guaranteed
- BPA-free



Platinum silicone mould for making 28 doughnuts of 100 ml each in one go (3.38 oz).  
Ø70 h 32 mm / Ø2.75 h 1.26"



# **PLATINUM SILICONE MOULDS FOR THE CATERING INDUSTRY**



MADE IN ITALY

# NATURAE

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## INVERNO RECIPE BY HANGAR78

- Superior quality platinum silicone
- 100% safe for health
- Heat resistant (+230°C/446°F to -60°C/-76°F)
- Easy to wash. Dishwasher-safe
- Unbreakable
- Space-saving
- Reusable, 3000 cooking times guaranteed
- BPA-free

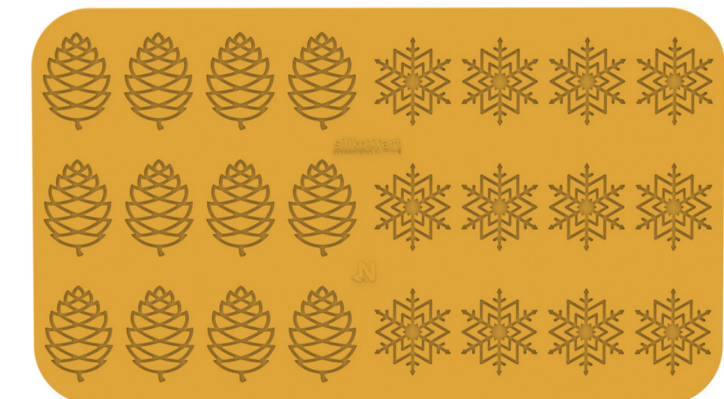
Inverno features two different designs on the mould, pine cone and snowflake. It can be used with both pâte à cigarette and chocolate to create elegant and refined decorations. It is useful for decorating dishes, first and second courses, for creating original aperitifs or for adding a refined touch to plated desserts. Inverno can be used in confectionery to decorate single portions and cakes.

Pine Cone size: 67x47 mm/2.63x1.85", Snowflake size: Ø60 mm/  
Ø2.36"

### SAVOURY DISH



### PLATED DESSERT





# PLATINUM SILICONE MOULDS FOR DECORATING CAKES



MADE IN ITALY

# DECORATIVE ELEMENTS

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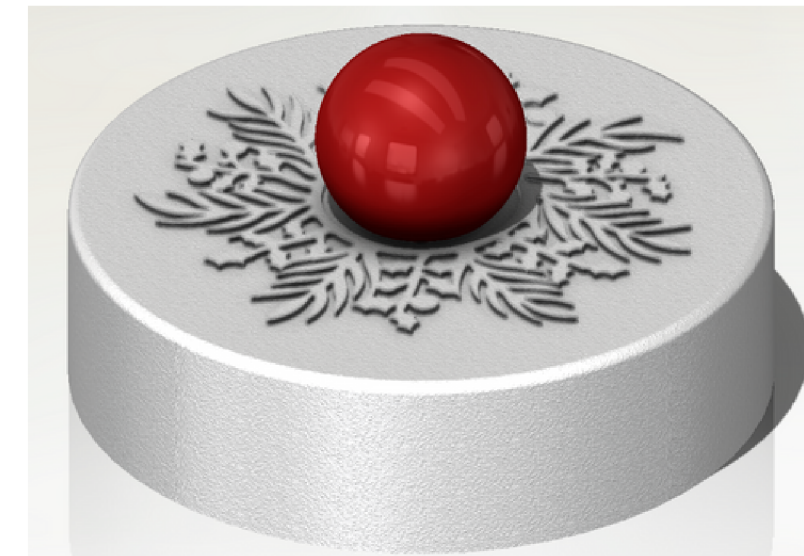
## GHIRLANDA 10

- Superior quality platinum silicone
- 100% safe for health
- Heat resistant (+230°C/446°F to -60°C/-76°F)
- Easy to wash. Dishwasher-safe
- Unbreakable
- Space-saving
- Reusable, 3000 cooking times guaranteed
- BPA-free

The Ghirlanda decorative mat can be used to impress the decoration directly onto the finished product (perfect for Tor180 h 40/50 mm) or to create a chocolate or pâte à cigarette decoration to be placed on top of parfaits, ice cream and cooked preparations.

Mould dimensions: Ø180 h 3 mm / Ø7.08 h 0.11"

Decor size: Ø145 h 2 mm / Ø5.71 h 0.07"



# MOULDS IN THERMOFORMED MATERIAL





# THERMOFORMED

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## WINTER JOY

- Fill the moulds with the tempered chocolate, then invert them onto a wire rack.
- Leave the mould upside down on the wire rack until the chocolate has completely crystallised (approx. 4 hours).
- Unmould by gently tapping the moulds on the work surface.
- Paste the components with melted chocolate or by heating the edges with a quick pass on a hot baking tray.

Mould made of thermoformed material for making Christmas tree-shaped chocolate figures. Ø110 h 160 mm/Ø4.33 h 6.30"



# ADVERTISING PLAN

- Print media: Pasticceria Internazionale, So Good, Le Journal Du Patissier, Dulcypas
- Meta and Google campaigns: sponsored posts on Instagram, Facebook and Google
- Newsletter: 77,000 subscribers, sent to users after product uploads on silikomart.com

## SELECTED MOULDS

GIVRÉ 30, GIVRÉ 90



ATOME 120



BÛCHE SIGNATURE 820



VERONA 3300



NEW YORK 270



INVERNO



# Appendix - materials

## Silicone platinum

- Superior quality platinum silicone
- 100% safe for health
- Heat resistant (+230°C/446°F to -60°C/-76°F)
- Easy to wash. Dishwasher-safe
- Unbreakable
- Space-saving
- Reusable, 3000 cooking times guaranteed
- BPA-free

## TPlusX

- High-quality, temperature-resistant material (up to 250°C/482°F)
- Holes and supports for perfect baking
- Furnishable material for 100% perfect shape
- Easy demoulding thanks to the non-stick characteristics of the material
- Dishwasher-safe
- Resistant to shocks and accidental drops
- Long-lasting shape





# Appendix - materials

## TPlus+

- High-quality, temperature-resistant material (up to 180°C/356°F)
- Oven-ready material for 100% perfect shape
- Easy demoulding thanks to the non-stick characteristics of the material
- Dishwasher-safe
- Resistant to shocks and accidental drops
- Long-lasting shape

## Plastic case







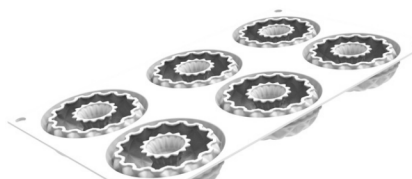





- Only suitable for cold preparations
- Do not put in the oven
- Dishwasher safe
- Do not approach heat sources

## Thermoformed

- Fill the moulds with the tempered chocolate, then invert them onto a wire rack.
- Leave the mould upside down on the wire rack until the chocolate has completely crystallised (approx. 4 hours).
- Unmould by gently tapping the moulds on the work surface.
- Paste the components with melted chocolate or warm the edges with a quick pass on a hot baking tray.

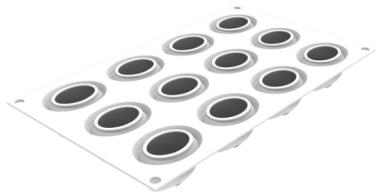





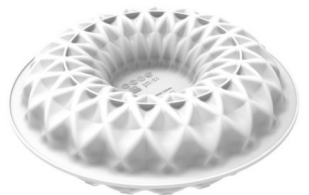

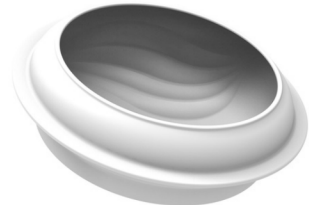

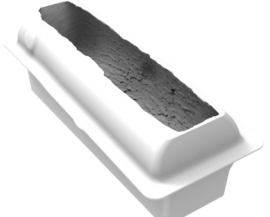



# Appendix - products

Item	Code	EAN	Pcs/ Master	Size	Volume	Mould	Result
GIVRÉ 90	36.428.87.0065	8051085381890	10	ø60 H 45 MM Ø2.36 H 1.77"	90 ML X 6 (3.04 OZ)		
GIVRÉ 30	36.429.87.0065	8051085381845	10	ø40 H 30 MM ø1.57 H 1.18"	30 ML X 15 (1 OZ)		
ATOME 120	36.422.87.0065	8051085382538	8	Ø63 H 55 MM ø2.48 H 2.16"	120 ML X 6 (4.05 OZ)		
KALEIDO 75	36.427.87.0065	8051085381739	10	ø75 H 25 MM ø2.95 H 0.98"	75 ML X 6 4 (2.53 OZ)		
OCEAN 100	36.423.87.0065	8051085381685	10	Ø70 H 30 MM ø2.75 H 1.18"	100 ML X 6 (3.38 OZ)		
NEBULA 85	36.424.87.0065	8051085382842	8	75X52 H 47 MM 2.95 x 2.04 H 1.85"	85 ML X 6 (2.87 OZ)		





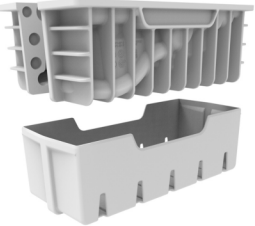
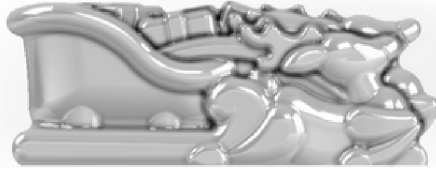
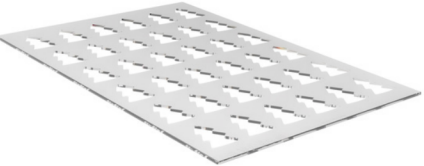







# Appendix - products

Item	Code	EAN	Pcs/ Master	Size	Volume	Mould	Result
NEBULA 30	36.430.87.0065	8051085382897	10	51X37 H 32 MM 2.95 x 2.04 H 1.85"	30 ML X 12 (1 OZ)		
CHARLOTTE XS 16	36.425.87.0065	8051085381548	10	ø38 H 18 MM ø1.49 H 0.70"	16 ML X 18 (0.54 OZ)		
ÉCLAIR XS 14	36.426.87.0065	8051085381593	10	55X17 H 17 MM 2.16 x 0.67 H 0.67"	14 ML X 20 (0.47 OZ)		
KALEIDO 1100	30.477.87.0065	8051085381791	6	ø190 H 60 MM ø7.48 H 2.36"	1100 ML (37.19 OZ)		
OCEAN 1050	30.476.87.0065	8051085381630	6	ø180 H 53 MM ø7.08 H 2.08"	1050 ML (35.5 OZ)		
BÛCHE SIGNATURE 820	30.475.87.0065	8051085383115	4	230X80 H 80 MM 9.05 x 3.15 H 3.15"	820 ML (27.72 OZ)		







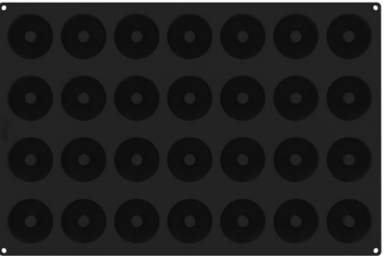

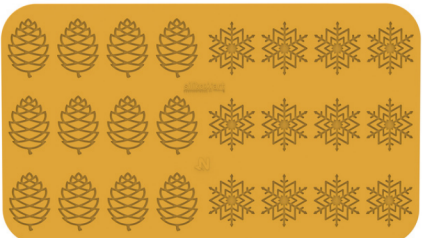


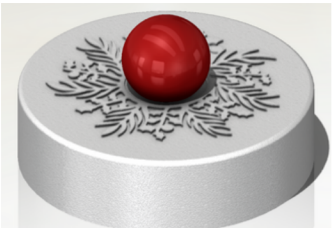


# Appendix - products

Item	Code	EAN	Pcs/ Master	Size	Volume	Mould	Result
SAMURAI 600	30.478.87.0065	8051085381937	12	Ø145 H 43 MM ø5.7 H 1.7"	600 ML (20.28 OZ)		
KIT NORTH POLE 940	TBD	TBD	TBD	210X87 H 80 MM 8.26 x 3.42 H 3.15"	940 ML (31.78 OZ)		
CHABLON TREE	25.009.86.0065	8051085382040	6	35X25 MM H 2 MM 1.37 x 0.98 H 0.07"	36 ML (1.21 OZ)		
CHABLON RUDOLPH	25.010.86.0065	8051085381982	6	40X40 MM H 2 MM 1.57 x 1.57 H 0.07"	29 ML (0.98 OZ)		
NEW YORK 270	53.012.20.0165	8051085382194	4	65X65 H 65 MM 2.56 x 2.56 H 2.56"	270 ML (9.13 OZ)		
SET 6 NEW YORK 270	25.012.20.0165	8051085383771	6	65X65 H 65 MM 2.56 x 2.56 H 2.56"	270 ML (9.13 OZ)		



# Appendix - products

Item	Code	EAN	Pcs/ Master	Size	Volume	Mould	Result
SET 48 NEW YORK 270	53.012.20.0000	8051085383573	48	65X65 H 65 MM 2.56 x 2.56 H 2.56"	270 ML (9.13 OZ)		
VERONA 3300	TBD	TBD	TBD	Ø218 H 180 MM ø8.58 H 7.08"	3300 ML (111 OZ)		
SQ094 MID DONUTS	70.494.20.0098	8051085382927	10	Ø70 H 32 MM Ø2.75 H 1.26"	100 ML X 28 (3.38 OZ)		
INVERNO	33.325.36.0065	8051085384006	10	67X47 / 2.63X1.85" ø60 MM / Ø2.36"	1,5X12 (0.05 OZ) + 1,4X12 (0.05 OZ)		
GHIRLANDA 10	TBD	TBD	TBD	Ø180 MM / Ø7.08" Ø145 / Ø5.71"	10 ML (0.33 OZ)		
WINTER JOY	70.615.99.0065	8051085382385	4	Ø110 H 160 MM Ø4.33 H 6.30"	-	