

MA

NI

FES

TO

ENG

We draw vanguard shapes for pastry that we want to bring toward new frontiers.

We stand beside the pioneers of this art for more than 15 years now. We collaborate with the greatest pastry chefs in order to force the limits of the tradition up to the breaking point and open up new directions.

We forge revolutionary silicone moulds 100% Made in Italy, that will allow you to achieve absolute successful and radically innovative results, in the antithesis of common sense, the ordinary. We are the only ones who guarantee the excellence and the safety of the moulds that are rigorously Made in Italy.

We explore new lands, pushing the limits of the possible in order to unleash the imagination and overthrow the standardised bad taste.

We spread the pastry culture and we create tools to inspire your creativity and to shape it.

We push to rise the aesthetic in order to highlight the taste of your creations: no more simple desserts, but real masterpieces.

silikomart[®]
professional

MA

NI

FES

TO

ITA

Disegniamo forme d'avanguardia per la pasticceria che vogliamo portare verso nuove frontiere.

Siamo, da più di 15 anni, al fianco dei pionieri di quest'arte. Collaboriamo con i grandi maestri pasticceri per forzare i limiti della tradizione fino al punto di rottura e aprire nuove strade.

Forgiamo stampi rivoluzionari 100% Made in Italy, che ti porteranno a raggiungere risultati assolutamente sicuri e radicalmente innovativi, in opposizione al senso comune, al grado medio, al banale. Siamo gli unici a poter garantire l'eccellenza e la sicurezza di stampi rigorosamente prodotti in Italia.

Esploriamo nuovi territori, spostiamo i limiti del realizzabile per liberare l'immaginazione e abbattere il cattivo gusto standardizzato.

Diffondiamo la cultura della pasticceria. Creiamo strumenti che ispirano la tua creatività e ti aiutano a darle forma. Spingiamo a elevare l'estetica per esaltare il gusto delle tue creazioni: non più semplici dolci ma opere di pasticceria.

silikomart[®]
professional

MA

NI

FES

TO

FRA

Nous dessinons formes d'avant-garde pour la pâtisserie que nous voulons amener vers nouvelles frontières.

Nous sommes aux côtés des pionniers de cet art depuis 15 ans. Nous collaborons avec les plus grands chefs pâtisseries pour forcer les limites de la tradition jusqu'au point de rupture pour ouvrir des nouvelles directions.

Nous forgeons moules révolutionnaires 100% Made in Italy, qui vous conduirons à obtenir des résultats de succès et radicalement innovants, en opposition au banal. Nous sommes les seuls qui peuvent garantir l'excellence et la sûreté des moules rigoureusement fabriqués en Italie.

Nous explorons des nouveaux territoires, en poussant les limites du réalisable pour libérer l'imagination et détruire le mauvais goût standardisé.

Nous diffusons la culture de la pâtisserie. Nous créons des outils qui inspirent votre créativité en lui donnant une forme. Nous poussons à élever l'esthétique pour exalter le goût de vos créations: non plus des simples gâteaux mais des véritables œuvres d'art de la pâtisserie.

silikomart[®]
professional

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hangar78

FOOD & FAMILY EXPERIENCES





Where avant-garde borns

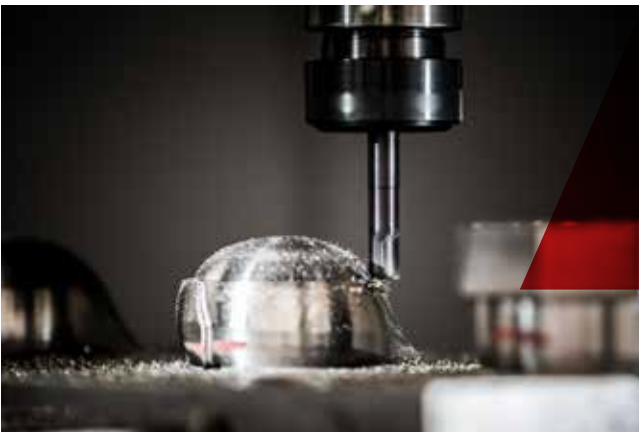
Silikomart is an avant-garde hotbed that combines craftsmanship, technology and innovation to give free expression to new forms of pastry, food and contemporary design.

Silikomart is a collective of talents. A center of experimentation and creativity, fueled by the inspirations of world pastry excellence. A laboratory where ideas arise, develop and take off, like planes in a hangar.

Each Silikomart mould comes from the visionary talent of our designers who, in collaboration with the great masters of pastry art, imagine, design and give life to avant-garde shapes: surprising figures, extremely refined in every stylistic detail.







The excellence Made in Italy

We constantly overcome the limits imposed by the production demands, studying with care innovative technical solutions.

This is why we chose to manufacture all our products in a unique Italian headquarter, in the north of Italy, where we follow the whole creative process from concept to testing.

We care about each single result, finishing each creation by hand like true artisans.



Nina Tara

hangar78

Cutting- edge technical solutions

We choose the best materials, and we are focused on a constant evolution in order to develop innovative and highly functional technical solutions.

The Silikomart Moulds are the guarantee of the best performances. The company stand out for features and details all over the world.

Silicone

The usage of silicone enables excellent results and remarkable advantages.

The Silikomart's silicone moulds are characterized by extreme versatility since they are suitable for oven, refrigerator and blast chiller too. They can resist to a temperature range of -60°C (-76°F) to +230°C (+446°F).

Moreover, silicone is an elastic and non-stick material which does not age over time. From the very beginning, Silikomart has focused on the vision of offering to its clients a product of the utmost quality. For this reason, all production rigorously adheres to the principles of MADE IN ITALY and utilises the highest quality commercial silicone: 100% liquid platinum silicone.

This is a material of the highest quality, perfectly suited for culinary use and completely taste and odour free. In comparison to other silicone types, platinum silicone is the purest and it is capable of guaranteeing the complete food friendliness of the product. All materials are tested in compliance with CE and FDA regulations.

Each mould, after being polished and refined (once removed the exceeding parts from injection process), is baked in special ovens for 6/7 hours at 220°/230°C (depending on mould thickness). After this process, the moulds become suitable for food use.



THE ADVANTAGES OF SILICONE MOULDS



FLEXIBILITY

If bent, the mould will regain its shape.



INDESTRUCTIBLE

Unbreakable and cannot be damaged when compared to moulds made from glass, metal etc



OPTIMIZED FOOD STORAGE

Renders the consumption of only part of the mixture, conserving the rest in the fridge.



MINIMISE USE OF SPACE

Little room for storage required.



THERMAL STABILITY

Usable across a temperature range from -60°C to +230°C.



PRACTICAL MAINTENANCE

Can be cleaned in the dishwasher.



VERSATILITY

Can be taken from the oven/microwave and placed immediately in the fridge freezer and vice versa.

Elasticity and flexibility enable to flex moulds, in order to save space.

All Silikomart's products are washable in dishwasher and are guaranteed for frequent use. Design, quality and handiness are skilfully combined in all Silikomart's products.

Product awareness, quality, research and innovation are our cornerstones. Silikomart still believes that the best way to work is to make a safe product that the customer prefers and selects not only for its usefulness but, above all, because he/she is aware of how important is choosing the right partner for baking. We work hard everyday to guarantee a safe product; our job is also recognized by ISO 9001 : 2015 and ISO 22000 : 2005 certifications, which we are particularly proud of.

Our policy includes also a “think green” philosophy, which aims to limit power consumptions, reducing wastes and taking care of environmental resources. We avail ourselves of renewable energy and we carefully select suppliers that share our mission.

THE BENEFITS OF SILIKOMART SILICONE



QUALITY OF SILICONE

Made from LSR Platinum liquid silicone.



STABLE AGING PROCESS

3000 uses guaranteed.



SMOKELESS

The moulds do not produce smoke during cooking.



SAFETY GUARANTEED

Each mould is treated by a thermal process lasting between 6-7 hours , which results inb the elimination of potentially toxic residue



MINUTE DETAIL

Faithfully reproduces all details of the mould.



STABILITY AND THERMAL RESISTANCE

Greater stability and thermal resistance in comparison to metal moulds.



ODOURLESS

Mould does not release odour during cooking.



FOOD REGULATION COMPLIANCE

All materials used are tested in accordance with the Foods Standards Agency.



WIDE RANGE

Offer a range of packaging, colour and form options.



SAFE RING

Includes a removable support ring.



EYE CATCHING DESIGN

For innovation in the kitchen.



HEALTHY EATING

No butter or other fats are required to grease the moulds.

*The excellence
Made in Italy*

Silikomart



TARTE 4.0

The evolution of the tradition

The traditional tart wears a new dress.

Tarte 4.0 reinvents the concept of the tart thanks to innovative micro perforated rings and cutting-edge silicone moulds.

Perfectly baked tarts in pure designed shapes.



KIT TARTE RING MONTBLANC

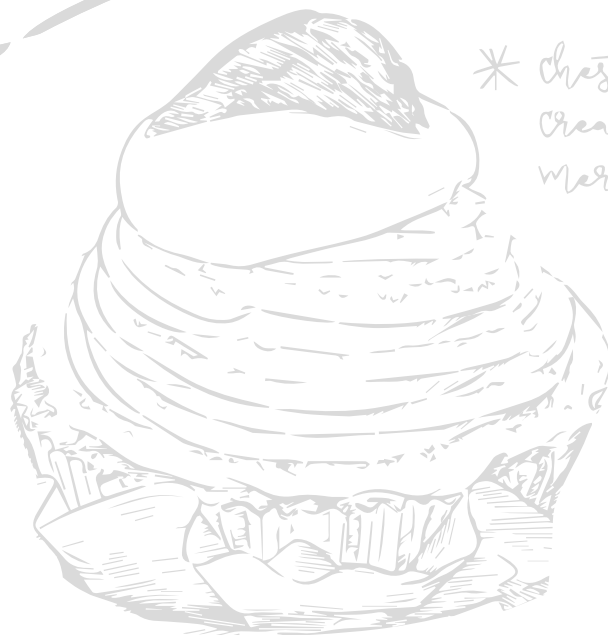
Registered design - © 2012 - Silikomart all rights reserved

CONCEIVED WITH JEAN JACQUES BORNE

Jean Jacques Borne, Meilleur Ouvrier de France in the Gelato Category, approached the world of pastry in 1975 as apprentice of Mr. Reynaud (in St. Etienne). He was a teacher at the École Nationale de la Pâtisserie in Yssingaux from 1992 to 2002. Founder in 2004 of the Institut de l'Excellence Culinaire, a culinary and pastry school for professionals. Founder in 2011 of the Kaori boutique, where all the products are created with 100 % natural ingredients. Today he provides courses and masterclasses all over the world, and he works as consultant for several companies.



Mont Blanc



* Chestnut
Cream
Meringues



x 6 pcs

NEW Kit Tarte Ring Montblanc Ø 80 mm

Mould Size: Ø 74 h 24 mm

Mould Volume 106 ml

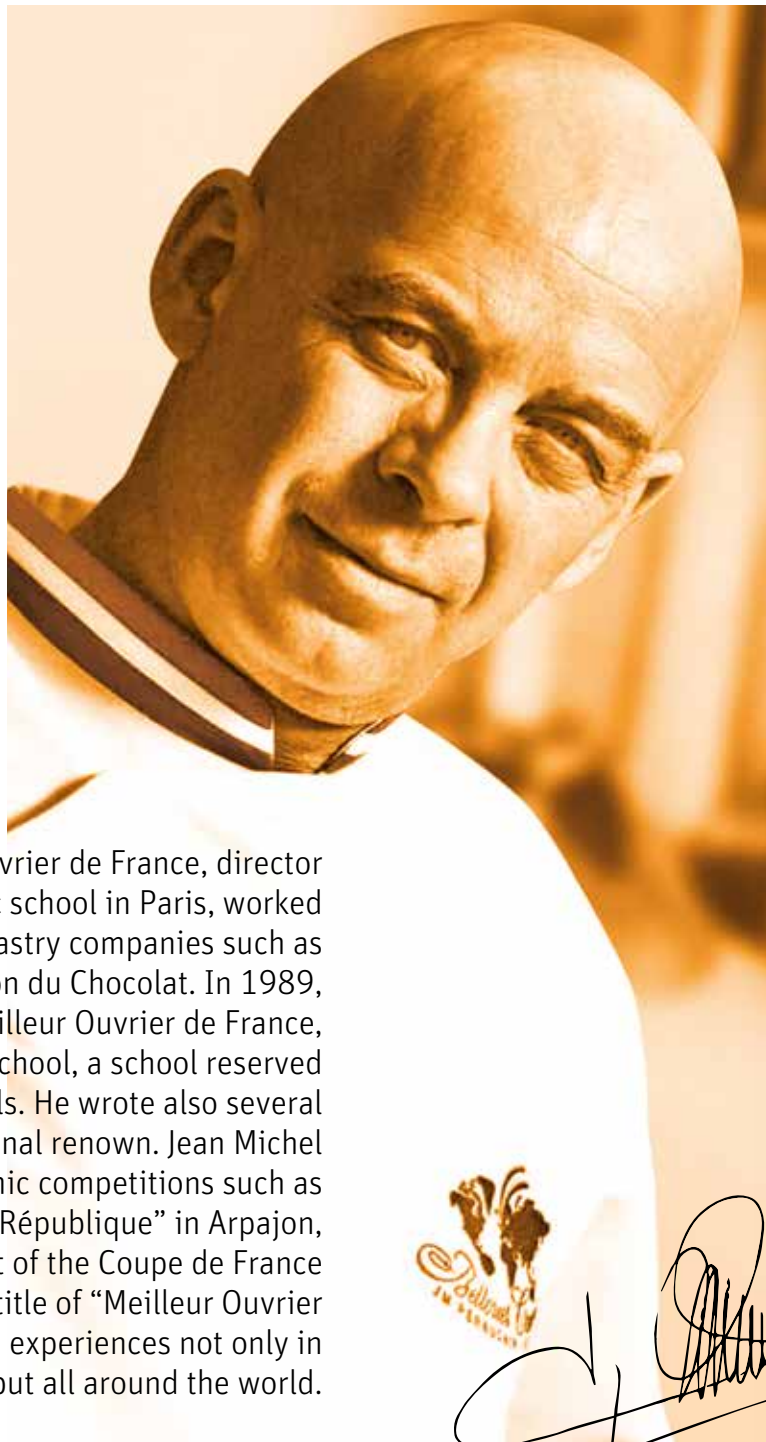
Ring Size: Ø 80 h 20 mm

25.297.87.0065

KIT TARTE RING HONORÉ

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CONCEIVED
WITH JEAN
MICHEL
PERRUCHON



Jean Michel Perruchon, Meilleur Ouvrier de France, director of the Bellouet Conseil gastronomic school in Paris, worked for some of the best Parisian pastry companies such as Fauchon, Lenôtre, Constant, La Maison du Chocolat. In 1989, he founded with G. Bellouet, Meilleur Ouvrier de France, the Bellouet Conseil Gastronomic School, a school reserved to improve the professionals' skills. He wrote also several gastronomic books of international renown. Jean Michel PERRUCHON has won many gastronomic competitions such as "Le Vase de Sèvres du Président de la République" in Arpajon, the contest "Charles Proust", Finalist of the Coupe de France and finally, in 1993, he obtained the title of "Meilleur Ouvrier de France". He continues to share his experiences not only in France but all around the world.





x 8 pcs

NEW 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 PARADIS

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CONCEIVED WITH GUILLAUME MABILLEAU

MOF Pâtissier, he is behind "Nuances Gourmandes", a business that provides the sector with all kinds of pastry products. He began his career in Maine-et-Loire, before travelling all around France working in some prestigious establishments. In 2011, at only 28 years old, he obtained the title of meilleur Ouvrier de France (Best craftsman in France) he is one of France's pâtisserie prodigies. He claims rigor, precision and passion for a job well done. These are the most important qualities when it comes to being a pastry chef, qualities which are more than evident in each of his stunning creations.





NEW 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

TARTE 4.0



TARTE RING

Micro perforated Baking Ring

RING PLUS

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



KIT TARTE RING

Micro perforated Baking Ring + Silicone Mould

STAMPO / MOULD



⊕ Ideale per creare decorazioni dalla forma arrotondata ed elegante

Ideal to create rounded and elegant shaped decorations

top white
SILICONE



ANELLO / RING

⊕ Anello in materiale termoplastico composito, indeformabile, adatto all'uso in forno che consente di realizzare una crostata.

Ring in thermoplastic composite crush-proof material suitable for baking and that were developed to make a tart.

top resistance
NEW MATERIAL



COMPOSIZIONE KIT / COMPOSED KIT

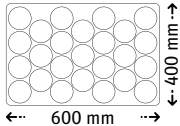
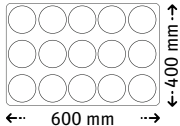
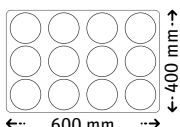
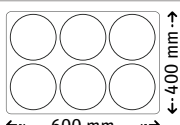
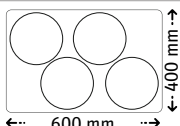
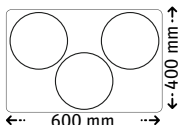
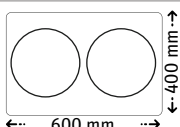
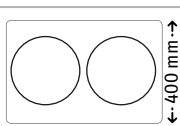


TARTE 4.0



Tarte Ring Round



Size mm:	Description	Pcs for pack	Pcs for Tray 60x40 cm
Ø 80	52.243.20.0165 Size Ring: Ø 80 h 20 mm Size Real Tarte: Ø 80 mm	6 pcs	25 pcs 
NEW Ø 100	52.277.20.0165 Size Ring: Ø 100 h 20 mm Size Real Tarte: Ø 100 mm	4 pcs	15 pcs 
NEW Ø 120	52.285.20.0165 Size Ring: Ø 120 h 20 mm Size Real Tarte: Ø 120 mm	4 pcs	12 pcs 
Ø 150	52.244.20.0165 Size Ring: Ø 150 h 20 mm Size Real Tarte: Ø 140 mm	2 pcs	6 pcs 
Ø 190	52.369.20.0065 Size Ring: Ø 190 h 20 mm Size Real Tarte: Ø 180 mm	1 pcs	4 pcs 
NEW Ø 210	52.385.20.0065 Size Ring: Ø 210 h 20 mm Size Real Tarte: Ø 200 mm	1 pcs	3 pcs 
NEW Ø 230	52.386.20.0065 Size Ring: Ø 230 h 20 mm Size Real Tarte: Ø 220 mm	1 pcs	2 pcs 
NEW Ø 250	52.387.20.0065 Size Ring: Ø 250 h 20 mm Size Real Tarte: Ø 240 mm	1 pcs	2 pcs 

Kit Tarte Ring Round


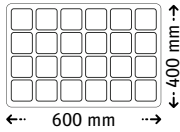

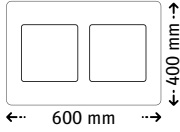


Size mm:	Description	Pcs for pack	Volume Silicone Mould
Ø 80	25.243.87.0065 Size Ring: Ø 80 h 20 mm Size Real Tarte: Ø 80 mm	6 pcs +	6 x 50 ml Tot. 300 ml
NEW Ø 100	25.277.87.0065 Size Ring: Ø 100 h 20 mm Size Real Tarte: Ø 100 mm	4 pcs +	4 x 80 ml Tot. 320 ml
NEW Ø 120	25.285.87.0065 Size Ring: Ø 120 h 20 mm Size Real Tarte: Ø 120 mm	4 pcs +	2 x 140 ml Tot. 280 ml
Ø 150	25.244.87.0065 Size Ring: Ø 150 h 20 mm Size Real Tarte: Ø 140 mm	2 pcs +	Tot. 230 ml
Ø 190	20.369.87.0065 Size Ring: Ø 190 h 20 mm Size Real Tarte: Ø 180 mm	1 pcs +	Tot. 400 ml
NEW Ø 210	20.385.87.0065 Size Ring: Ø 210 h 20 mm Size Real Tarte: Ø 200 mm	1 pcs +	Tot. 460 ml
NEW Ø 230	20.386.87.0065 Size Ring: Ø 230 h 20 mm Size Real Tarte: Ø 220 mm	1 pcs +	Tot. 555 ml
NEW Ø 250	20.387.87.0065 Size Ring: Ø 250 h 20 mm Size Real Tarte: Ø 240 mm	1 pcs +	Tot. 650 ml

TARTE 4.0









Tarte Ring Square

Size mm:	Description	Pcs for pack	Pcs for Tray 60x40 cm
NEW 80x80	52.286.20.0165 Size Ring: 80x80 h 20 mm Size Real Tarte: 80x80 h 20 mm	 6 pcs	 24 pcs
NEW 200x200	52.388.20.0065 Size Ring: 200x200 h 20 mm Size Real Tarte: 190x190 mm	 1 pcs	 2 pcs



Kit Tarte Ring Square

Size mm:	Description	Pcs for pack	Volume Silicone Mould
NEW 80x80	25.286.87.0065 Size Ring: 80x80 h 20 mm Size Real Tarte: 80x80 h 20 mm	 + 	6 x 62 ml Tot. 372 ml 
NEW 200x200	20.388.87.0065 Size Ring: 200x200 h 20 mm Size Real Tarte: 190x190 mm	 + 	Tot. 560 ml 







Tarte Ring Rectangular



Size mm:	Description	Pcs for pack	Pcs for Tray 60x40 cm
NEW 120x35	52.276.20.0165 Size Ring: 120x35 h 20 mm Size Real Tarte: 120x35 h 20 mm	 6 pcs	36 pcs 
NEW 265x105	52.390.20.0065 Size Ring: 265x105 h 20 mm Size Real Tarte: 255x95 h 20 mm	 1 pcs	6 pcs 



Kit Tarte Ring Rectangular

Size mm:	Description	Pcs for pack	Volume Silicone Mould
NEW 120x35	25.276.87.0065 Size Ring: 120x35 h 20 mm Size Real Tarte: 120x35 h 20 mm	 +  6 pcs	6 x 50 ml Tot. 300 ml 
NEW 265x105	20.390.87.0065 Size Ring: 265x105 h 20 mm Size Real Tarte: 255x95 h 20 mm	 +  1 pcs	Tot. 332 ml 

TARTE 4.0



Tarte Ring Oblong

Size mm:

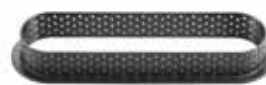
Description

Pcs for pack

Pcs for Tray 60x40 cm

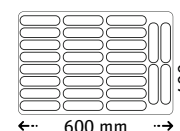
NEW 146x35

52.287.20.0165
Size Ring: 146x35 h 20 mm
Size Real Tarte: 146x35 h 20 mm



6 pcs

28 pcs



Kit Tarte Ring Oblong

Size mm:

Description

Pcs for pack

Volume Silicone Mould

NEW 146x35

25.287.87.0065
Size Ring: 146x35 h 20 mm
Size Real Tarte: 146x35 h 20 mm



6 pcs
+ 10 small trays

+



6 x 28 ml
Tot. 168ml





Air Mat Big

Size: 600x400 mm | **40.107.99.0000**

Discover the whole range at [Pag. 206](#)

Must have

Related products



Tourbillon¹⁰⁰

Size: Ø 140 h 9 mm | Volume: 100 ml | **36.231.87.0065**



Cupole¹²⁰

Size: Ø 120 h 20 mm | Volume: 120 ml | **26.150.87.0065**



Insert Decor Square

Size: from 40x40 to 260x260 h 20 mm | **28.002.87.0065**



Insert Decor Round

Size: from Ø 40 to Ø 260 h 20 mm | **28.001.87.0065**

the PASTRY CULTURE

by hangar78
Food and Pastry Innovation Lab



The new tarte is served!

With Kit Tarte Ring by Silikomart Professional your tarts will be perfectly baked thanks to the micro perforated rings. They will surprise you with a new original shape thanks to designed silicone moulds.

**DOWNLOAD THE
PREMIUM CONTENT!**

<http://silikom.art/tarte-style>



BUBBLE

Lightness without limits

Vanguard joins Nature overcoming the boundaries of possible. Lightness breaks free and finds its shape in the excellence of the Made in Italy.

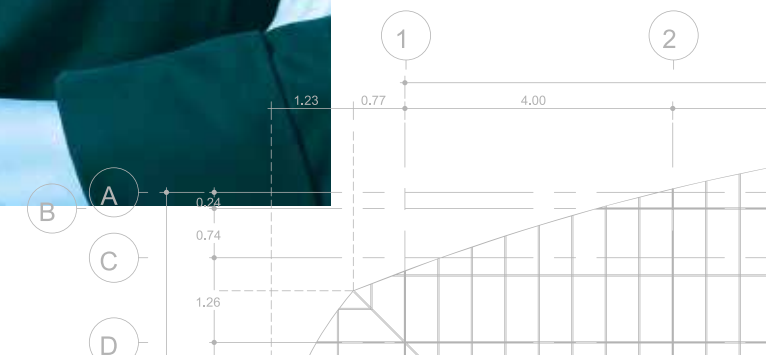


NEW Cloud ¹²⁰

Size: 71x71 h 34 mm
Volume 120 ml
36.274.87.0065

CONCEIVED WITH DINARA KASKO

She defines herself as a creative person, immensely interested in art. After studying at the University of Architecture and Design and working as an architect, designer and 3D visualizer for several years, the Ukrainian pastry chef Dinara Kasko found the ideal ground to express her creative restlessness in creating pastries, with architecture and geometry as instruments, and with the ultimate goal of finding beauty. Dinara has the foresight and skill to bring together architecture, design, pastry and photography (another of her interests) to create and shape desserts that are true architectural elements.





4.00

1



Cloud 1600

Size: 200x200 h 55 mm
Volume 1600 ml
20.341.87.0065



NEW Cloud 120

Size: 71x71 h 34 mm
Volume 120 ml
36.274.87.0065



3

4

5

6

7

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3

3

2

2.47

0.77

BUBBLE



Truffles⁵

Size: Ø 22 h 20 mm | Volume: 5 ml x 35 | **36.257.87.0065**

Truffles²⁰

Size: Ø 32 h 28 mm | Volume: 20 ml x 15 | **36.172.87.0065**

Truffles⁴⁰

Size: Ø 42 h 36 mm | Volume: 40 ml x 15 | **36.258.87.0065**

Truffles⁷⁰

Size: Ø 52 h 45 mm | Volume: 70 ml x 8 | **36.259.87.0065**

Truffles¹²⁰

Size: Ø 62 h 52 mm | Volume: 120 ml x 8 | **36.192.87.0065**



Mini Pearl¹

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



MUL 3D 28

Size: Ø 28 mm
Volume 11 ml x 12
25.305.99.0065



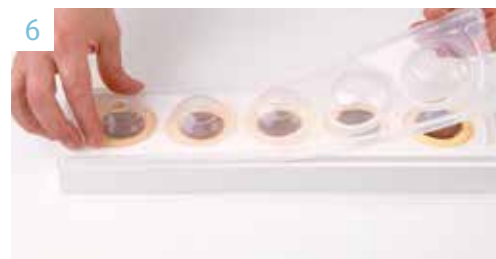
MUL 3D 48

Size: Ø 48 mm
Volume 58 ml x 5
25.303.99.0065



MUL 3D 58

Size: Ø 58 mm
Volume 102 ml x 5
25.301.99.0065



BUBBLE



Kit Mille Bolle¹³⁰⁰

Size: 300x100 h 36 mm | Volume: 1300 ml | **25.994.99.0065**
Set 3 pcs: 2 silicone moulds + 1 plastic support



Bubble¹⁴⁰⁰

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

the PASTRY CULTURE

by hangar78
Food and Pastry Innovation Lab



Clouds of pleasure!

Symbol of change and movement, the cloud always recalls to something soft, light and gentle. This is the inspiration for the design of CLOUDS moulds suitable for both baking and blast chilling, guaranteeing flawless results.



**DOWNLOAD THE
PREMIUM CONTENT!**
<http://silikom.art/bubble-style>



BUBBLE

Must have



Velvet Spray

Food colours preparation spray for a velvet effect.



Glaze

Special gelatine to make perfect mirror glazes. Available in different versions, that can be coloured with water-soluble or gel colours for flawless results!



Pearl Color

Pearly food colouring powder perfect to decorate the surface of pralines and chocolate subjects, sugar-based and almond paste products.

Discover the whole range at Pag. 237

Related products



Edge spatulas

Discover the whole range at

Pag. 230



Total Igloo 5.5

Discover the whole range at

Pag. 162

COMPETITIONS

Chasing Gold

Proud to support and be next to the teams
from all over the world that fight for the most
important goal: the gold!



KIT BUBBLE CROWNI



CONCEIVED WITH
LIM WEI HUI



RACHEL CHONG

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



LIM HOCK SENG





Kit Bubble Crown ¹⁰⁰⁰

Set 3 pcs
Entremet Size: Ø 180 h 60 mm
Entremet Volume 1000 ml
25.997.87.0065

FRAGRANCE

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NEW Fragrance ¹¹⁵

Entremet Size: 63x63 h 68 mm

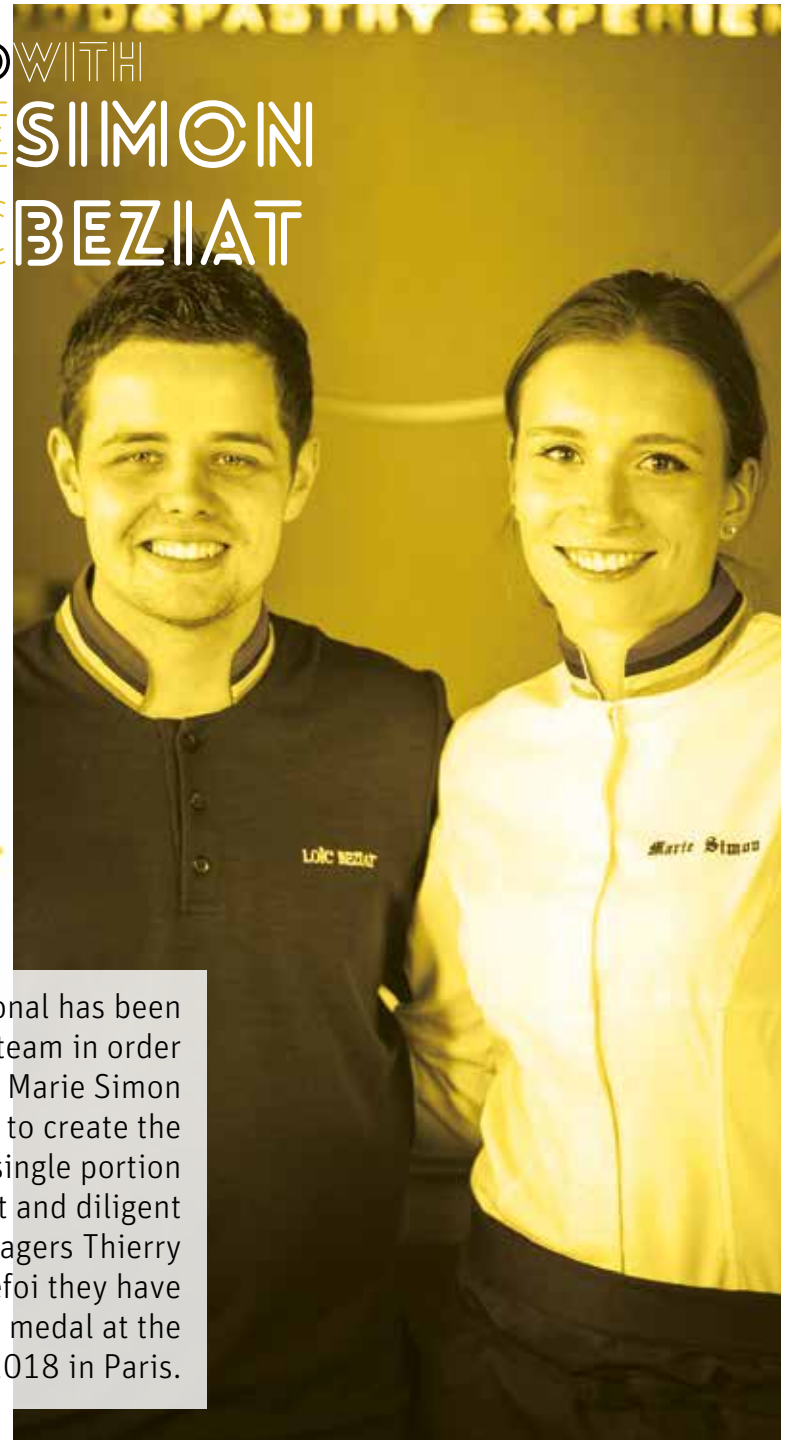
Entremet Volume 115 ml

25.255.87.0065

Set 2 pcs



CONCEIVED WITH
MARIE SIMON
& LOÏC BEZIAT



Silikomart Professional has been chosen by the French team in order to design the kit that Marie Simon and Loïc Beziat used to create the World Champion single portion "Daisy". Under the expert and diligent guidance of the team managers Thierry Bamas and Lilian Bonnefoi they have conquered the gold medal at the Mondial Des Arts Sucrés 2018 in Paris.

KIT RED TAIL



Kit Red Tail 2000

Size: Ø 240 h 65 mm
Volume 2000 ml
25.991.87.0065
Set 3 pcs



Double use cutter



TEAM ITALIA:

THE COACH DIEGO CROSARA,
ANTONIO CAPUANO, LUIGI TIRABASSI,
ALBERTO CARRETTA, AMELIO MAZZELLA.

Silikomart Professional has been chosen by the Italian team in order to design the kit used to make the gelato cake Red Tail at Gelato World Cup 2016. Under the expert and meticulous eyes of the team manager Diego Crosara, famous pastry chef, the Italian team has won the gold medal at Gelato World Cup 2016.

KIT ALI DI FATA KIT MAGIA DEL TEMPO

CONCEIVED WITH

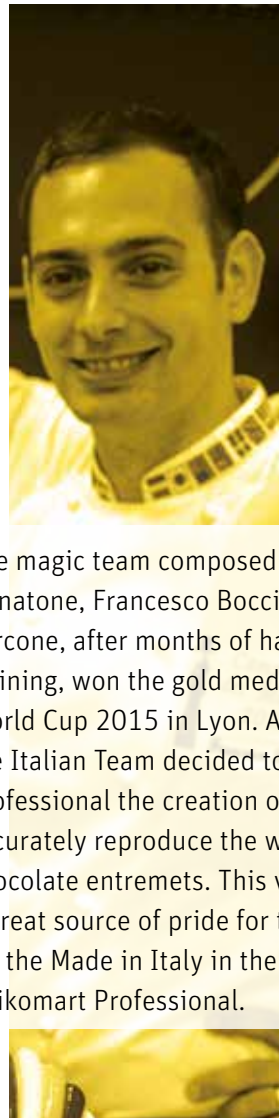
EMMANUELE
FORCONE



FABRIZIO
DONATONE



FRANCESCO
BOCCIA



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





Kit Ali di Fata ¹⁴⁰⁰

Set 5 pz/pcs
Entremet Size: 55x250 h 48 mm
Entremet Volume 1400 ml
25.956.99.0065



Kit Magia del tempo ¹⁰⁰⁰

Set 3pcs
Size: Ø 185 h 60 mm
Volume 1000 ml
25.955.99.0065



Double use cutter



Separator for double colours glaze



Kit Magia del tempo ⁶⁰⁰

Set 3 pcs
Size: Ø 155 h 50 mm
Volume 600 ml
25.954.99.0065



Double use cutter



Separator for double colours glaze

KIT CANTO DELLA SIRENA

Kit Canto della Sirena ¹³⁰⁰

Size: 300x100 h 36 mm

Volume 1300 ml

25.995.99.0065

Set 3 pcs



CONCEIVED
WITH

LUIGI BRUNO
D'ANGELIS
SARA
ACCORRONI



Silikomart Professional has been chosen by the Italian team in order to design the kit used to make the World Champion entremet "The Bloop". The Italian team, composed by Sara Accorroni and Luigi Bruno D'Angelis, after many months of hard work and trainings and under the expert and diligent guidance of the team managers Roberto Rinaldini, Davide Malizia and Mario Romani, has conquered the gold medal at Mondial Des Arts Sucrés 2016 in Paris.

Eye 1200

Size: 250x140 h 65 mm
Volume 1200 ml
30.373.87.0065



Double use cutter



CONCEIVED WITH

TEAM MANAGER: JEAN JACQUES BORNE,
JULIEN JALLAT, GUILLAUME ABREUVOIR E NABIL BARINA



Silikomart Professional has been selected by the France team to develop the mould that has allowed the French team to win the special award for best modern cake during The World Trophy of Pastry, Ice Cream, Chocolate.

BANDONEÓN

Bandoneón 1800

Size: 256x95h 87 mm

Volume 1800 ml

20.375.87.0065



CONCEIVED WITH
MAXIMILIANO CESAR MACCARRONE,
NESTOR EDUARDO ZACARIA, ARIEL
SEGESSER, ERICA PAULA RODRIGUEZ,
RUBEN OMAR DARRÉ,



Silikomart Professional was chosen by the Argentina Team to develop the mould with which they made the gelato cake at the 2018 World Ice Cream Championship.

INCONTRO

Incontro 750

Size: Ø 160 h 50 mm
Volume 750 ml
20.367.87.0065



Separator for double colours glaze



CONCEIVED WITH
THE COACH: ROBERTO MASCELLARO,
GIUSEPPE RUSSI, MATTEO CUTOLO ED ENRICO CASARANO



Silikomart Professional was selected by the Italian team to develop the mould Incontro with which they won The World Trophy of Pastry, Ice Cream, Chocolate FIPGC 2017

KIT ETERNITY



Kit Eternity 1800

Size: Ø 220 h 72 mm
Volume 1800 ml
25.368.87.0065
Set 2 pcs



CONCEIVED WITH

ADOLFO JAVIER ROMERO RODRIGUEZ,
MARC PIQUÉ CASAS, JORDI GUILLEM,
MARC BALAGUER FABRA,
JOSÉ MANUEL CANDELA,
MIGUEL ANGEL SEÑORIS LEIVA

Silikomart Professional was chosen by the Spanish team to develop the kit with which the team created the ice cream cake during the World Ice Cream Championship 2018 in which they ranked second.

KIT TRIINITY



Kit Trinity 1400

Size: Ø 200 h 52 mm

Volume 1400 ml

25.998.87.0065

Set 3 pcs



CONCEIVED WITH
BILL FOLTZ, RABII SABER
AND VICTOR DAGATAN



Silikomart Professional was selected by the USA team to develop the kit with which they competed in the Coupe du Monde de la Pâtisserie 2017.

WATER DROP



Water Drop ¹²⁰⁰

Size: Ø 180 h 60 mm
Volume 1400 ml
20.345.87.0065



CONCEIVED WITH
THE COACH: ARNAUD SZALIES,
NICOLAS ARNAUD, FRÉDÉRIC
DEVER, DAVID REDON



KIT CANDLE IN THE WIND

Kit Candle in the Wind ¹⁴⁰⁰

Size: 250x84 h 95 mm

Volume 1300 ml

25.996.87.0065

Set 3 pcs



Silikomart Professional was selected by the Belgian team to develop the moulds with which they competed at the Coupe du Monde de la Pâtisserie 2017.



Tesoro 1300

Size: 170x104 h 80 mm

Volume 1300 ml

25.351.87.0065

Set 2 pcs



CONCEIVED WITH
CHRIS ZAMMIT, FLORIAN POIROT,
ANDREW BLAS AND THE
COACH MARTIN CHIFFERS



Silikomart Professional was selected by the UK team to develop the mould with whom they competed at Coupe du Monde de la Pâtisserie 2017.

KIT FLAME



Kit Flame 2000

Size: Ø 240 h 85 mm
Volume 2000 ml
25.988.87.0065
Set 3 pcs



Double use cutter

CONCEIVED WITH

PIQUÉ CASAS MARC, MASIÀ BERENGER MARIO,
SIRVENT LÓPEZ ANTONIO, ROMERO
RODRÍGUEZ ADOLFO JAVIER, COMES PRATS JUDIT



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

KIT DIAMOND CROWN CROWN



Kit Diamond Crown 2000

Size: Ø 240 h 75 mm
Volume 2000 ml
25.985.87.0065
Set 3 pcs



Double use cutter

CONCEIVED WITH
DARRE RUBEN OMAR, SEGESSER ARIEL,
CELENTANO DANIEL MIGUEL,
RODRIGUEZ ERICA PAULA,
ZACARIA EDUARDO NESTOR



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

KIT SYMPHONY



Kit Symphony 1900

Entremet Size: Ø 240 h 47 mm
Entremet Volume 1900 ml
25.992.87.0065
Set 3 pcs



Double use cutter

CONCEIVED WITH
PAOLO CAMPANI, DANIEL MIGUEL RICIGLIANO,
KURT WUST, LUCA DANESI, GIUSEPPE PIFFARETTI

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





CONCEIVED WITH
LUCCA
CANTARINI



MARCELLO
BOCCIA

FRANCESCO
BOCCIA

The Kits are created in collaboration with the Italian Team which is composed by: the president Gino Fabbri, the captain Lucca Cantarin, Francesco and Marcello Boccia and the trainer Alessandro Dalmasso. The Italian Team won the bronze medal at the 2013 Coupe du Monde de la Pâtisserie in Lyon.

KIT STELLA DEL CIRCO

Kit Stella del Circo ¹⁰⁰⁰

Size: 280x60 h 71 mm

Volume 1 l

25.938.87.0065

Set 4 pcs



Armonia ¹⁰⁰⁰

Size: Ø 180-40 h 50 mm

Volume 1 l

28.202.87.0065





Ruben ¹⁴⁰

Size: 114x57 h 45 mm
Volume 140 ml
36.245.87.0065



Double use cutter

CONCEIVED WITH
ROBERTO
RINALDINI



“Dreams creator”, “enfant prodige of the Italian Pastry”, “dessert stylist”. These are some of the flattering appellations that have been attributed to him, justified by a lightning career built on disciplined and rigorous trainings, always supported by an innate creativity. Pastry Chef, Maestro AMPI - the prestigious Academy of Italian Pastry Masters -, founder of Rinaldini Pastry and member of Relais Desserts, the prestigious French Association that brings together the world elite of high pastries and chocolate.

PARADISE



Paradise 1500

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



CONCEIVED WITH

ERNST KNAM, FILIPPO NOVELLI, LEONARDO
CESCHINI, FRANCESCO FALASCONI,
TEAM MANAGER: PIERPAOLO MAGNII



PARADISE allows to make in a practical and fast way a gelato entremet sectioned into 14 portions. The Italian team won the Gelato World Cup in 2012.

KIT LADY QUEEN

Kit Lady Queen 1000

Size: 180/60 h 50 mm
Volume: 1000 ml
25.931.87.0065
Set 2 pcs



Savarin 160

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 180

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



Savarin¹¹⁵

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



SONIA
BALACCHI



The two moulds, made exclusively by Silikomart Professional for the Pastry Queen Championship, the first Ladies' World Pastry Championship (Sigep 2012). This shape stood out at the podium together with the Italian winner Sonia Balacchi and her "Cassiopea Cake" she won the Best chocolate cake prize at Pastry Queen 2012. In 2015 Sonia was ambassador of Italian pastry at ONU offices in New York. She creates cakes and events for V.I.P. worldwide"

JR. PILLOW

KAZUMASA
YOSHIDA



Jr. Pillow 600

Size: 190x73 h 60 mm
Volume 600 ml
32.801.87.0065



Double use cutter



KOSHI
©YAMA

Sinousity and harmony are perfectly combined in this mould used for the Junior World Pastry Championship at SIGEP 2015. Jr. Pillow stood out on the top of the podium with the winning Japan team.

KANJIRO
MOCHIZUKI

ECLIPSE

Eclipse⁶⁰⁰

Size: Ø 140 h 43 mm
Volume 600 ml
20.376.87.0065



CONCEIVED WITH **DOMENICO**
DI CLEMENTE EXPERIENCE



Essential, sinuous, with a rounded shape, it is Eclipse⁶⁰⁰, the original silicone mould of Silikomart Professional that allows you to make a 600 ml preparation. Silikomart Professional was chosen by the Pastry Chef Domenico di Clemente to develop the mould for the gelato dessert during the Seniors Italian Pastry Championship 2018 – Italian Team Selection for World Pastry Championship - Lyon 2019.

KIT LOVISSIMO



Kit Lovissimo

Single Portion Size: 140x75 h 45 mm
 Single Portion Volume 280 ml
25.909.87.0065
 Set 5 pcs



CONCEIVED WITH
**ARNAUD
 CADORET**

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



LOVE

*All you need
is love!*

Escape from constrictions and choose all the
faces and tastes of a tridimensional love.



Ti voglio bene ²⁷⁰

Size: 100x100 h 30 mm

Volume 270 ml

Set 7 Pillow moulds + 1 Cupido mould

25.987.87.0065

SAKURA ORIGAMI

CONCEIVED WITH KOHEI OGATA

Kohei Ogata graduated at the École de Pâtisserie in Tokyo in 1997. After working in several bakeries in Tokyo, he spent more than one year of formation both at the bakery of the MOF Arnaud Larher in Paris as well as at that of Henri Le Roux. When he got back in Japan, he was nominated Chef Pâtissier at the boutique of Henri le Roux Japan, responsible for planning and supervision of production, research and development. Later he became responsible for the product's development and the human resource formation for pastry at YOKU MOKU. He also won several awards in national and international competitions. Kohei Ogata in April 2015 became the responsible for the Chocolate Academy of Tokyo.





NEW Sakura Origami 600

Size: Ø 170 h 30 mm
Volume 600 ml
20.382.87.0065



Double Use Cutter

AMORE ©RIGAMII



CONCEIVED WITH PHILIPPE CACCAVELLI

Philippe Caccavelli approaches the pastry world very young, growing his interest during the feast days with his family. After many years of study, a CPBEC in pastry at UTEC d'Emerainville then a BTM at CEPROC in Paris, he starts with a professional experience in a restaurant before reaching the hotel fields. Hotel Plaza Athénée from 2004 to 2011. Madarin Oriental in Paris from the very beginning as chef assistant of Chef Pierre Mathieu in 2011. After four years, he starts working with Michaël Bartocetti at Shangri-La Hotel in Paris as pastry sous-Chef.

MICHAËL BARTOCETTI



Michaël Bartocetti decided he would be a Pastry Chef at an early age. Having spent his childhood in the kitchens of two family restaurants, he was introduced to the world of pastry making by friends of his parents and knew that he had found his calling. An apprenticeship at the renowned Pâtisserie Fischer in Thionville (France) confirmed his passion for the profession. Subsequently was a finalist of the Best Apprentices of France contest and selected for the World Skills France competition, this young native of Lorraine arrived in Paris at Guy Savoy's restaurant in 2005 at age 21. A promising chef de partie, he met Alain Ducasse, who two years later put him in charge of the pâtisserie section of his star-rated Parisian bistro, Benoît. Creative, ambitious and with unparalleled technical skills, Chef Michaël joined the Hôtel Plaza Athénée's three-star restaurant in 2009. In 2015 this generous and talented chef became the head pastry chef of the Shangri-La hotel, Paris.



Amore Origami⁶⁰⁰

Size: 150x135 h 55 mm
Volume 600 ml
30.366.87.0065



Double Use Cutter



NEW Amorini Origami¹¹⁰

Size: 150x135 h 55 mm
Volume 110 ml
36.283.87.0065



Double Use Cutter

LOVE



Amorini¹⁰⁰

Size: 63x65 h 39 mm | Volume: 100 ml x 8 | **36.186.99.0065**



Cupido³⁰

Size: 45x44 h 24 mm | Volume: 30 ml x 15 | **36.200.87.0065**



Micro love⁵

Size: 23x25 h 13 mm | Volume: 5 ml x 35 | **36.227.87.0065**

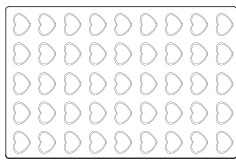


Rosa¹⁴⁵

Size: Ø 70 h 55 mm | Volume: 145 ml x 6 | **36.217.87.0065**

SQ065 Mini Cuori

Size: 51x54 h 39 mm
 Volume 33 ml
 Bulk: 40.465.20.0000
 Polybag: 70.465.20.0098

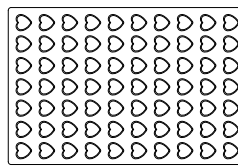


Size mould:600x400 mm



SQ032 Mini cuori

Size: 36x39 h 16 mm
 Volume 11 ml
 Bulk: 40.432.20.0000
 Polybag: 70.432.20.0098

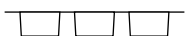
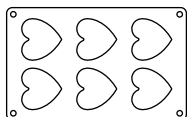


Size mould:600x400 mm



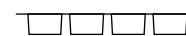
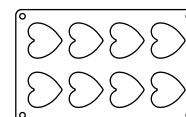
SF036 Heart

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



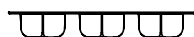
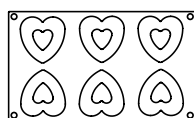
SF040 Heart

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



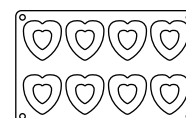
SF124 Passion

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



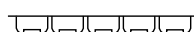
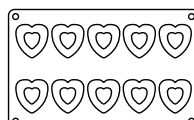
SF087 Big passion

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



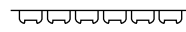
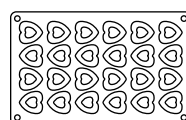
SF088 Medium passion

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



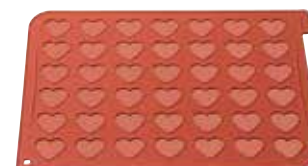
SF196 Choco tags in love

Size: 60x39 h 8 mm
 Volume 142 ml
 Bulk: 16.196.00.0000



Heart Macarons

Size: 400x300 h 1,5 mm
 Macaron Size: 38,5x35 mm
 Bulk: 33.043.00.0060



SCG01 Monamour

Size: 30 x 22 h 25 mm
Volume: 15 x 10 ml Tot. 150 ml
22.101.77.0065



SCG33 Choco keys

Size: 34 x 84 h 14 mm
Volume: 8 x 8 ml Tot. 64 ml
22.133.77.0065



CKC03 Cookie Hearts

Size Cutter: 73x72 h 5 mm

Size Mould: 64x63 h 4,5 mm
Volume tot. 51 ml

22.163.77.0165



CKC06 Cookie Love

Size Cutter: 73x72 h 5 mm

Size Mould: 64x63 h 4,5 mm
Volume tot. 51 ml

32.166.77.0060



Kit Cookie Choc ABC

Size Cutter: 73x72 h 5 mm

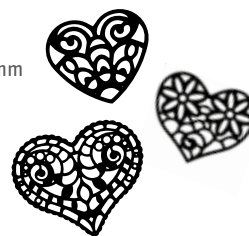
5 Placche in silicone + Tagliapasta
5 Silicone moulds + Cutter

25.167.77.0065



TRD11 Hearts

Size: 80x400 h 1,8 mm
33.091.20.0196



Nylon cutter 13 Irregular Heart

3 x 2.5- 4.5 x 4- 6 x 5.5- 7.5 x 7
9 x 8.5 - 10.5 x 10 - 12 x 11.5 cm
72.313.87.0069



Nylon cutter 14 Regular Heart

3 x 2.5- 4.5 x 4- 6 x 5.5- 7.5 x 7
9 x 8.5 - 10.5 x 10 - 12 x 11.5 cm
72.314.87.0069



Decorative rolling pins cuori

Size: Ø 42 h 400 mm
70.303.20.0065



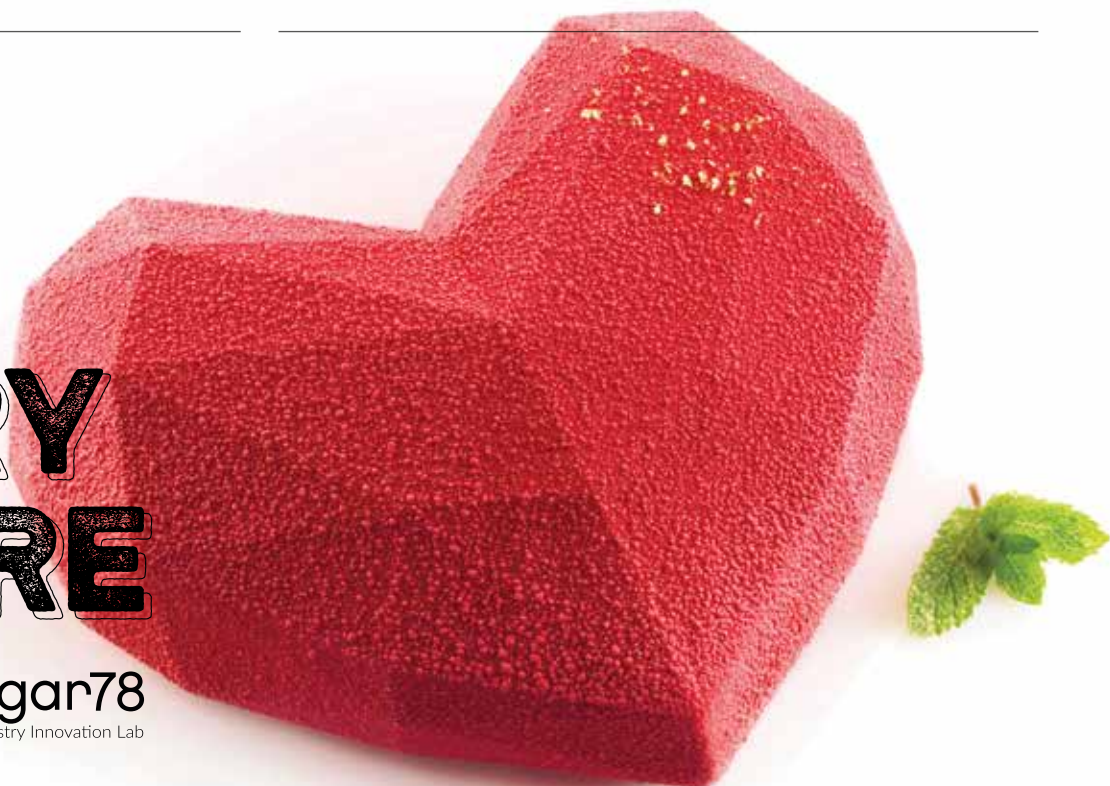
ACC077 Double heart

Size: 140x96 h 25 mm
70.100.03.0060





the
PASTRY
CULTURE
by hangar78
Food and Pastry Innovation Lab



*The choice it's
up to you!*

Choose your size of love from 5 ml to 1 l!
From micro creations to big ones to surprise
everyone during those special days!

**DOWNLOAD THE
PREMIUM CONTENT!**

<http://silikom.art/love-style>





Amore⁶⁰⁰

Size: 142x137 h 50 mm | Volume: 600 ml | **32.860.87.0065**



Kit buche love

Set 2 pz/pcs - Buche + Mat
Size: 250x90 h 70 mm | Volume: 1300 ml | **25.058.99.0065**

TEX08 Love

Size: 250x185 h 6 mm | Only mat: **33.058.20.0065**



Ti amo¹⁰⁰⁰

Size: 170x164 h 63 mm | Volume: 1000 ml | **32.890.87.0065**

Love mat

Size: 600x400 h 8 mm
33.032.20.0096

RET H4

Size: 600x400 h 40mm
43.445.99.0000

RET H5

Size: 600x400 h 50mm
43.446.99.0000



Thickness 15¹⁰

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

ACCIAIO
INOX

SFT210 Heart

Size: 220x218 h 40mm
Volume: 1250 ml
Bulk: 20.210.00.0000
Polybag: 30.210.00.0060



SFT211 Heart

Size: 205x186 h 54mm
Volume: 1100ml
Bulk: 10.211.00.0000
Polybag: 30.211.00.0060



1. Fill half of the mould with the preparation

2. Put the insert

3. Put in the blast chiller

4. Unmould

5. Glaze it



LOVE TIPS
Ti Amo & Amore

LOVE

Must have



Velvet Spray

Food colours preparation spray for a velvet effect



Glaze

Special gelatine to make perfect mirror glazes. Available in different versions, that can be coloured with water-soluble or gel colours for flawless results!



Pearl Color

Pearly food colouring powder perfect to decorate the surface of pralines and chocolate subjects, sugar-based and almond paste products.

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3D CHOCO FIGURES

Let the chocolate express

Chocolate falls in love and reborns
in new shapes. From the knowledge
of master artisan chocolatier
Raúl Bernal and the experience of
Silikomart Professional designers,
a new era of original and easy-to-use
thermoformed moulds come to life.



BUNINIY EFFY, TEDDY

CONCEIVED WITH RAÚL BERNAL

He began in the pastry field in different workshops in Huesca. He studied at the Confectionery Guild School of Barcelona (EPGB), while working in different pastry shops in the city. A year later he joined the staff of teachers. He participated in various competitions and in 2011 becomes Spain's Best Master Artisan Chocolatier (Lluís Santapau Trophy), the highest honor for Spanish chocolatiers. A few months later he joined the Chocolate Academy™ as teacher. Raúl Bernal represents fantasy and fun creativity, starting from study and technique.





THERMOFORMED MOULDS



NEW Kit Effy

Size: 205 x 170 h205 mm
Set 5 Moulds
70.101.99.0065

Gift Box
Size: 210 x 190 h 260 mm
99.415.99.0001



NEW Kit Teddy

Size: 140 x 161 h210 mm
Set 5 Moulds
70.103.99.0065

Gift Box
Size: 210 x 190 h 260 mm
99.415.99.0001



NEW Kit Bunny

Size: 140 x 150 h256 mm
Set 5 Moulds
70.102.99.0065

Gift Box
Size: 190 x 160 h 300 mm
99.416.99.0001

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

**SCG14 Fashion**

Size: 41 x 30 h 12 mm
Volume: 8 ml
22.114.77.0065

**SCG15 Mood**

Size: 33 x 34 h 17 mm
Volume: 8 ml
22.115.77.0065

**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

**SCG18 Robochoc**

Size: 39,5 x 26,7 h 16 mm
Volume: 10 ml
22.118.77.0065

**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

**SCG22 Good Morning**

Size: 39 x 24,5 h 13 mm
Volume: 6,9 ml
22.122.77.0065

**SCG23 Choco Winter**

Size: 33 X 27 h 15 mm
volume: 116 ml
22.123.77.0065

**SCG24 Choco Springlife**

Size: 36x26 h 15 mm
volume: 111 ml
22.124.77.0065

**SCG25 Choco Biscuit**

Size: 49 x 29 h 6,8 mm
Volume: Tot. 129 ml
22.125.77.0065

**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



New Choco Leaves Spatula

01 Size: 80x25 mm | 73.511.99.0062
02 Size: 120x25 mm | 73.512.99.0062



New 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



New Choco Leaves Spatula

03 Size: 50x35 mm | 73.513.99.0062
04 Size: 60x45 mm | 73.514.99.0062



Funnel Choc

Size: Ø 130 h 140 mm | Volume: 1000 ml + 3 tubes | 70.095.99.0065
MADE OF POLYCARBONATE



Decorative Pen

Size: 88x54 h 46 mm | Volume: 55-60 ml | 72.342.86.0069

23 cm



19 cm



Spoon Decor

Set 2 spoons | 70.131.99.0067
Set 2 spoons + cup | 70.131.98.0067
Cup | 70.140.99.0067



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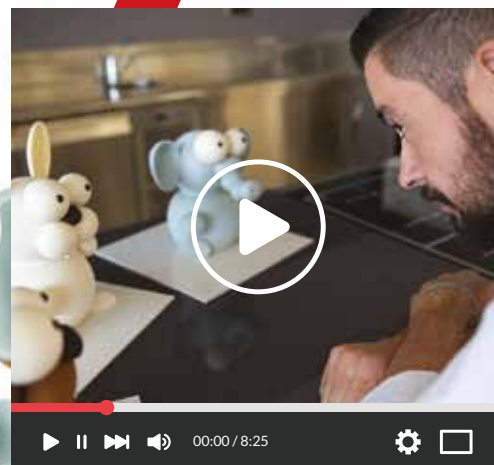


The amazing choco wild life!

From the idea and the expertise of the Pastry Chef Raúl Bernal a collection of detailed moulds to bring to life some beautiful chocolate animals to bring you into a sweet and unexpected wildlife

**DOWNLOAD THE
PREMIUM CONTENT!**

<http://silikom.art/choco-figures>



FINGER

Raise your fingers

Claim your right of expression and voice your
pastry opinion loud.



CONCEIVED WITH FRANÇOIS GALTIER

Based in Brussels, François Galtier is currently an international consultant chef in pastry, confectionery, ice cream and biscuit sectors. One of the highlights of François' career was winning 3rd place at the World Pastry Cup 2009 as part of the Belgian team.



François Galtier





Fingers⁷⁵

Size: 130x27 h 27 mm
Volume 75 ml
36.248.87.0065



Double Use Cutter



10 Small
Trays

CONCEIVED WITH FRANÇOIS DAUBINET

At 30 years old, François Daubinet has already a long career behind him.

After a 8 years formation with the "Compagnons du Devoir", he integrated the most prestigious institutions in New York and then in France (Crillon Hotel, the Plaza Athénée). He participated at the Michalak Masterclass opening. In 2015, he revealed his creativity in the famous restaurant Taillevent. The professionals recognize his talent as creator of harmonious, expressive and fancy pastries.





Cylindre 75

Size: 126x27 h 27 mm
Volume 75 ml
36.247.87.0065



Double Use Cutter



10 Small
Trays

FASHION ÉCLAIR

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Fashion Éclair⁸⁰

Size: 125x25 h 25 mm
Volume 80 ml
36.235.87.0065



Double Use Cutter



10 Small
Trays

CONCEIVED WITH
JOHANN
MARTINI

A flash of taste will brighten up your shop window. A classic pastry shape revisited in a modern key in which creativity, freshness and aesthetic blend together to create Fashion Éclair⁸⁰ by Silikomart Professional. A mould with 10 cavities by 80 ml each to create refined semifreddos with different colour combinations. In each package, ten little trays for a perfect final presentation and a plastic cutter is included to make original inserts and/or bases which perfectly match with the shape of the mould.



CAROLINE



Double Use Cutter

NEW Caroline³⁰

Size: 83x23 h 21 mm
Volume 30 ml
36.291.87.0065



ÉCLAIR



Éclair¹⁴⁰

Size: 129x40 h 35 mm
Volume 140 ml
36.197.87.0065



Double Use Cutter

CONCEIVED WITH
LUCA
MONTERSINO



A new concept in your laboratory. Éclair¹⁴⁰: the multiform mould by Silikomart Professional conceived with Pastry Chef Luca Montersino. Sweet or savoury Éclair; thanks to this elegant and innovative mould you can create 6 three-dimensional semifreddo, mousse or baked éclair (140 ml each). In each package a plastic cutter is included to make original inserts and/or bases which perfectly match with the shape of the mould. Éclair¹⁴⁰ is your best ally for captivating creations. Each cavity has an innovative border in the upper part to make perfectly round-shaped éclair. This special technology and the extreme flexibility of silicone make unmolding operation easier and quicker, guaranteeing a perfect final result.

ROUND

*Never stop
improving*

Don't stop the flow. The secret of success is to never stop. Feed your inspiration with endless combinations.





CONCEIVED WITH AMAURY GUICHON

Amaury Guichon is a young French cosmopolitan pastry chef. He started from the École Lenôtre in Paris where he studied and refined his techniques over the years. In 2010 he won the title "Best Apprentice Chef of France". In 2013, he qualified for the participation to the Tv show "Qui sera le prochain grand pâtissier?" and there he had the opportunity to complete his training under the lead of Christophe Michalak, Christophe Adam, Pierre Marcolini and Philippe Urraca. After his performance on TV, he started working as Chef de Partie at Jean Philippe Pâtisserie, located in the prestigious "Aria" resort in Las Vegas, Nevada. In 2016, Amaury started posting his creations on social media and immediately he got a great visibility, reaching tens of millions of views. Today he is an internationally renowned pastry chef and pastry consultant of and he organizes professional masterclasses all over the world, increasing day by day his media coverage and success with over 1 million followers.





Insert



Base



Double Use Cutter

NEW The ring ⁶⁵

Size: Ø 85/50 h 18 mm

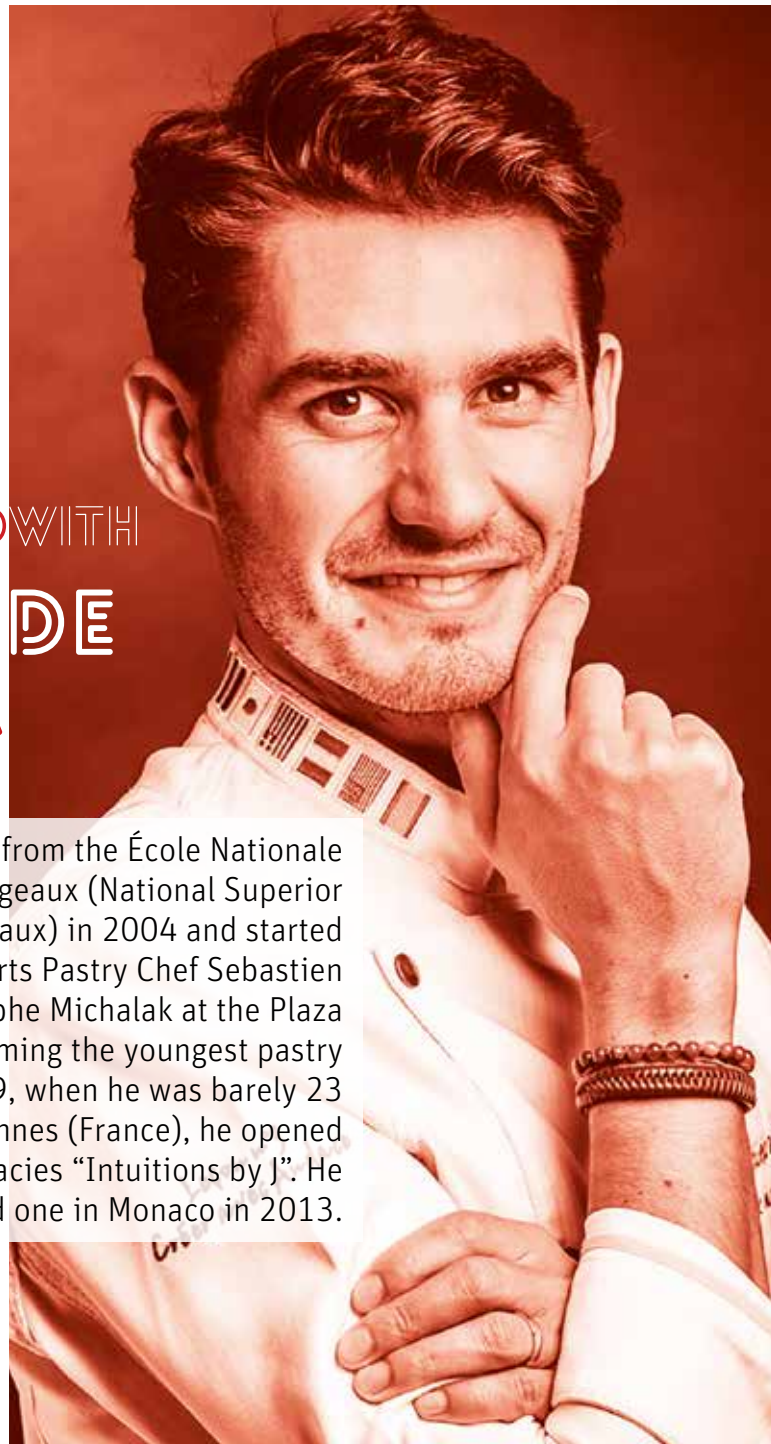
Volume 65 ml

25.268.99.0065

Set 3 pcs

CONCEIVED WITH
JÉRÔME DE
OLIVEIRA

Jérôme De Oliveira graduated from the École Nationale de la Pâtisserie d'Yssingaux (National Superior School of Pastry of Yssingaux) in 2004 and started out with the Relais Desserts Pastry Chef Sebastien Bouillet, then with Christophe Michalak at the Plaza Athénée (Paris), before becoming the youngest pastry World Champion in 2009, when he was barely 23 years old. In 2011 in Cannes (France), he opened the boutique/salon of delicacies "Intuitions by J". He opened a second one in Monaco in 2013.





Parfum ¹¹⁰

Size: Ø 75 h 37 mm

Volume: 110 ml

36.185.87.0065



Goutte⁵⁵

Size: Ø 54 h 40 mm
Volume 55 ml
36.256.87.0065



CONCEIVED WITH
CHRISTOPHE
MICHALAK

The perfection of a drop will highlight your creations. Goutte⁵⁵ by Silikomart Professional is the silicone mould made up of 8 cavities by 55 ml each, it will give a touch of elegance to your sweet and savoury preparations. The ideal shape and the perfect volume for a plate dessert, a decoration or an insert. A simple and innovative way to create desserts and decorations with a hypnotic effect.

BLOOM

Bloom ¹²⁰

Size: Ø 68 h 52 mm
Volume 120 ml
36.254.87.0065



CONCEIVED WITH GUILLAUME MABILLEAU

MOF Pâtissier, he is behind "Nuances Gourmandes", a business that provides the sector with all kinds of pastry products. He began his career in Maine-et-Loire, before travelling all around France working in some prestigious establishments. In 2011, at only 28 years old, he obtained the title of meilleur Ouvrier de France (Best craftsman in France) he is one of France's pâtisserie prodigies. He claims rigor, precision and passion for a job well done. These are the most important qualities when it comes to being a pastry chef, qualities which are more than evident in each of his stunning creations.



CONCEIVED
WITH
ANGELO
MUSA

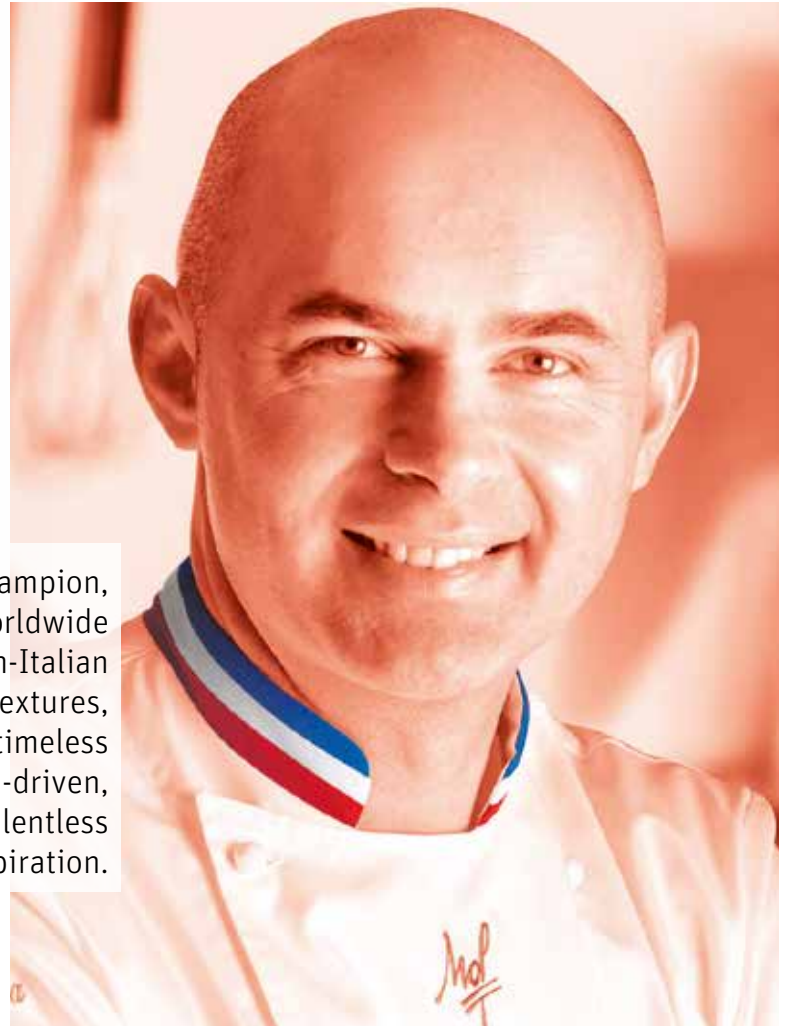
Best Pastry Craftsman of France and World Pastry Champion, Executive Pastry Chef Angelo Musa is celebrated worldwide for his technical and artistic innovations. The French-Italian Chef's seamless command for balanced flavours, delicate textures, and harmony of tastes expresses natural elegance and timeless beauty. Eager to share his refined vision and excellence-driven, he keeps redefining the boundaries of creativity, a relentless quest for inspiration.

100% Caramel, the exclusive recipe by MOF Angelo Musa.



NEW Ode⁵⁰

Size: Ø 55 h 25 mm
Volume 50 ml
36.301.87.0065



A hymn to Pastry, Ode embodies the sheer core values for high-end professionals to boast their technical and artistic skills. With its recognizable plain shape, the minimalistic mould displays flawlessly the brilliance of the dessert. In only 2,5 cm of height, its distinctive features allow to capture the mastermind symphony of its creator. Each creation crafted with Ode fully showcases steadily the scope of your expertise and makes it the perfect leverage to convey your very own signature.

SAMIURAI

Samurai 110

Size: Ø 70 h 35 mm
Volume 110 ml
36.210.87.0065



CONCEIVED
WITH
KAZUHIRO
NAKAYAMA



A unique and cherished shape which has enchanted the committee at Coupe du Monde de la Pâtisserie in Lyon and which bears the signature of Japan team composed by Kazuhiro Nakayama, Junji Tokunaga and Shinichi Sugita. Now, thanks to Silikomart Professional, it is possible to reproduce this shape in your laboratory, both in a baked or semifreddo version. The mould, characterized by a sinuous combination of harmonious lines, allows to make flawless monoportions or plated desserts.

ROUND



NEW Universo ⁹⁰

Size: Ø 67 h 27 mm | Volume: 90 ml x 6 | **36.296.87.0065**



Stone ⁸⁵

Size: Ø 65 h 30 mm | Volume: 85 ml x 8 | **36.163.87.0065**



Globe ²⁶

Size: Ø 45 h 20 mm | Volume: 26 ml x 15 | **36.164.87.0065**



Game ¹¹⁵

Size: Ø 65 h 40 mm | Volume: 115 ml x 6 | **25.239.87.0065**

Multiflex⁴⁰

Size: Ø 45 h 25 mm
 Volume: 7x40 ml
28.145.87.4565
 Set 5 pcs **25.145.87.4598**
 Set 10 pcs **25.146.87.4598**



Multiflex¹²⁵

Size: Ø 60 h 45 mm
 Volume: 5x125 ml
28.160.87.4565
 Set 3 pcs **25.160.87.4598**
 Set 7 pcs **25.161.87.4598**



Multiflex¹⁷⁰

Size: Ø 70 h 45 mm
 Volume: 5x170 ml
28.170.87.4565
 Set 3 pcs **25.170.87.4598**
 Set 7 pcs **25.171.87.4598**



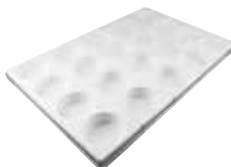
Multiflex²²⁰

Size: Ø 80 h 45 mm
 Volume: 4x220 ml
28.180.87.4565
 Set 3 pcs **25.180.87.4598**
 Set 6 pcs **25.181.87.4598**



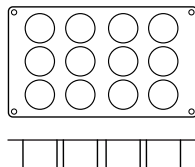
Multiflex¹⁹⁰

Size: Ø 90 h 30 mm
 Volume: 4x190 ml
28.190.87.3065
 Set 5 pcs **25.191.87.3098**



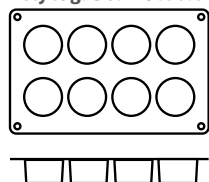
SF098 Cylinders

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



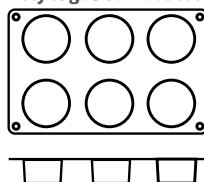
SF119 Cylinders

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



SF127 Cylinders

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



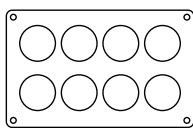
SF028 Cylinders

Size: Ø 60 h 35 mm

Volume: 90 ml

Bulk: 10.028.00.0000

Polybag: 30.028.00.0060

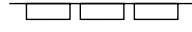
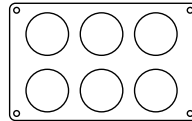
**SF205 Cylinders**

Size: Ø 70 h 27 mm

Volume: 103 ml

Bulk: 16.205.00.0000

Polybag: 36.205.00.0060

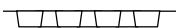
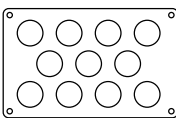
**SF204 Mini cylinders**

Size: Ø 50 h 27 mm

Volume: 55 ml

Bulk: 16.204.00.0000

Polybag: 36.204.00.0060

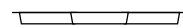
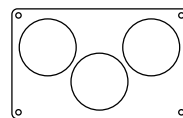
**SF042 Sponge base**

Size: Ø 103 h 20 mm

Volume: 140 ml

Bulk: 10.042.00.0000

Polybag: 30.042.00.0060

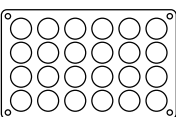
**SF009 Pomponnetes**

Size: Ø 34 h 16 mm

Volume: 18 ml

Bulk: 10.009.00.0000

Polybag: 30.009.00.0060

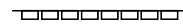
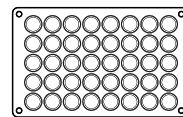
**SF180 Pastille**

Size: Ø 28 h 11 mm

Volume: 6 ml

Bulk: 16.180.00.0000

Polybag: 36.180.00.0060

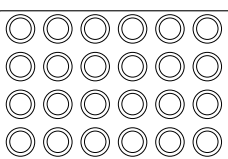
**SQ060 Cylinders**

Size: Ø 70 h 35 mm

Volume: 133 ml

Bulk: 40.460.20.0000

Polybag: 70.460.20.0098



Size mould: 600x400 mm

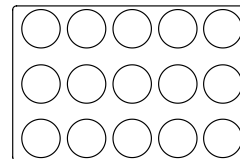
**SQ067 Disco 105x40**

Size: Ø 105 h 40 mm

Volume: 341 ml

Bulk: 40.467.20.0000

Polybag: 70.467.20.0098



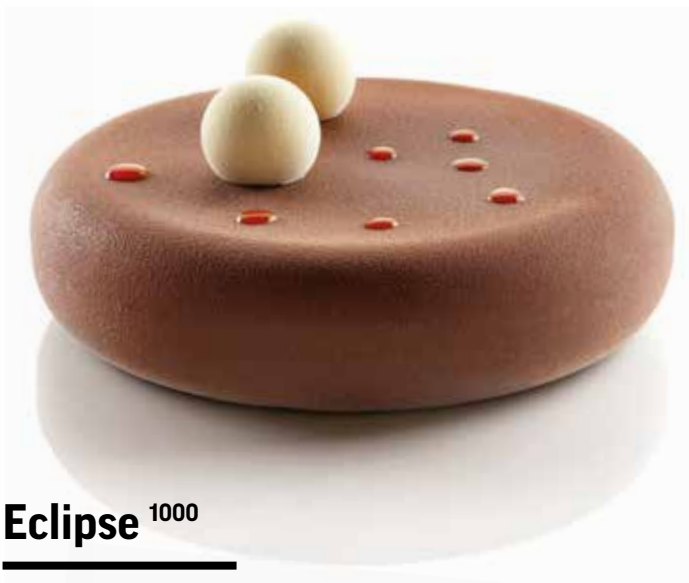
Size mould: 600x400 mm





Game ¹²⁰⁰

Size: Ø 180 h 50 mm | Volume: 1200 ml | **20.370.87.0065**
Set 2 pcs



Eclipse ¹⁰⁰⁰

Size: Ø 180 h 45 mm | Volume: 1000 ml | **28.201.87.0065**
Set 2 pcs



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**



NEW Kalipso ⁴⁵⁰

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

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



Vague ¹¹⁰⁰

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



Vortex ¹⁰⁰⁰

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



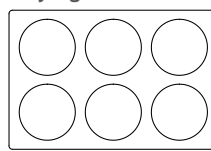
Genoise ¹⁵⁰⁰

Size: Ø 190/160 h 67 mm
Volume: 1500 ml
27.196.87.0065



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

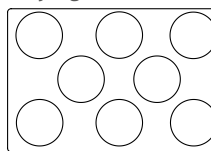
SQ013 Disco 120x10

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



SQ068 Disco 140x25

Size: 140 h 25 mm
Volume: 382 ml
Bulk: 40.468.20.0000
Polybag: 70.468.20.0098



Size mould:600x400 mm

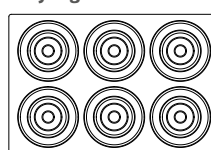
SQ029 Disco 120x22

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



SQ031 Tart

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



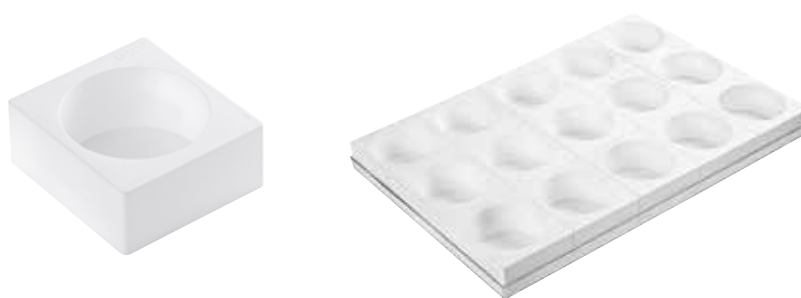
Size mould:600x400 mm

Size mould:600x400 mm

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**

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**



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**

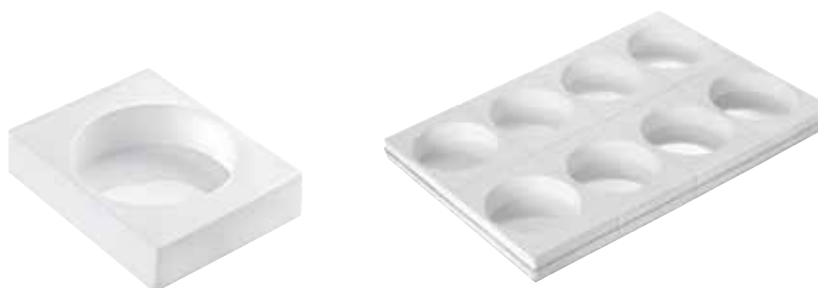
Size: Ø 115 h 50 mm | Volume: 515 ml | **27.611.87.0060**
Size: Ø 115 h 50 mm | Set 12 pz/pcs | **25.611.87.0098**



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**

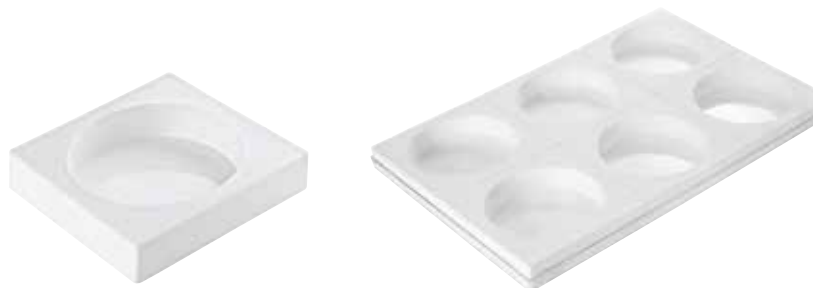
Size: Ø 135 h 50 mm | Volume: 705 ml | **27.613.87.0060**
Size: Ø 135 h 50 mm | Set 8 pz/pcs | **25.613.87.0098**



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**

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**



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**

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**



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**



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Food and Pastry Innovation Lab



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perfection!*

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say it with a ring.

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<http://silikom.art/round-style>



ROUND



Igloo ¹¹⁵

Size: Ø 76 h 42 mm | Volume: 115 ml x 6 | **36.201.87.0065**



Micro Dome ⁵

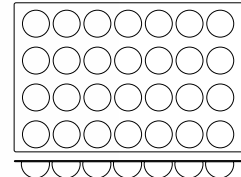
Size: Ø 26 h 14 mm | Volume: 5 ml x 35 | **36.221.87.0065**



SQ003 Half Sphere

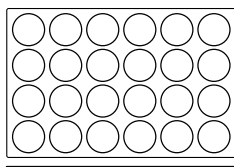
Size: Ø 70 h 35 mm | Volume: 90 ml
Bulk: **40.403.20.0000** | Polybag: **70.403.20.0098**

Size mould: 600x400 mm



SQ064 Half Sphere

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

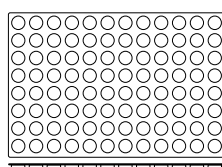


Size mould: 600x400 mm



SQ015 Mini Half Sphere

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

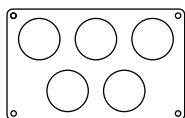


Size mould: 600x400 mm



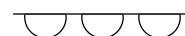
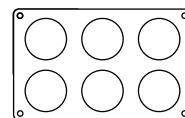
SF001 Half Sphere

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



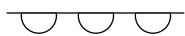
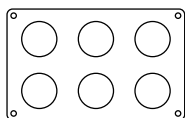
SF002 Half Sphere

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



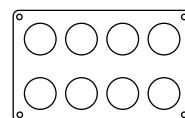
SF003 Half Sphere

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



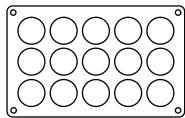
SF004 Half Sphere

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



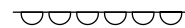
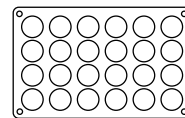
SF005 Half Sphere

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



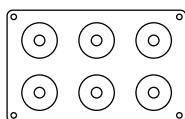
SF006 Half Sphere

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



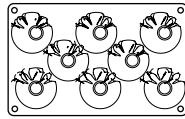
SF086 Magic Dome

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



SF159 Dome Strié

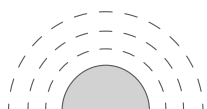
Size: Ø 64 h 42 mm
 Volume: 105 ml
 Bulk: 16.159.00.0000
 Polybag: 36.159.00.0060



ROUND



Zuccotto 115/1



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

Zuccotto 135/1



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

Zuccotto 160/1



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

Zuccotto 180/1



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



SQUARE

*According to
your rules*

The strictness of the technique. The precision
of the shape. The certainty of the result.

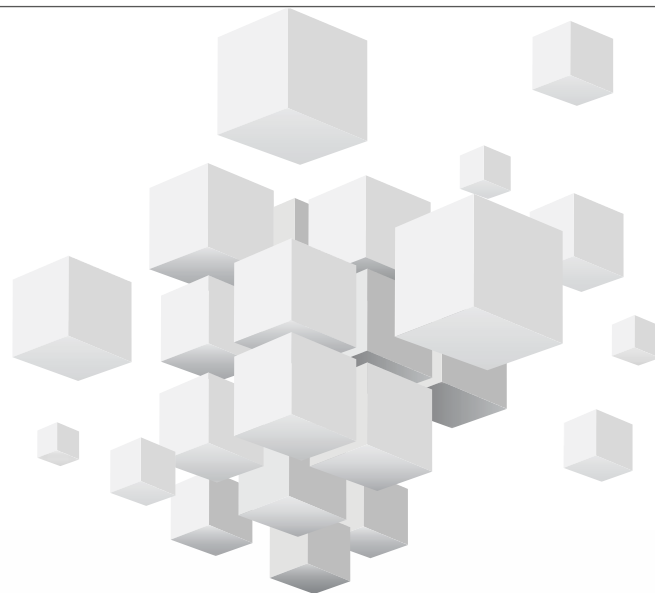


SQUARE SPHERE

CONCEIVED WITH ALEXANDRE BOURDEAUX

Alexandre Bourdeaux began his career in the pastry field at the age of 14 at the CERIA school in Anderlecht. At the age of 18, he graduated in confectionery and chocolate. He improved his technique in several boutiques, such as Herman Van Dender in Belgium and Sergio Mei at the Four Season in Milan. Working for the Four Season he had the opportunity to travel all around the world including Cairo, Japan and the United States. At the age of 30 he returned to Belgium where he began his collaboration with Callebaut, which allows him to discover the secrets of chocolate. In 2014 Callebaut opened the new Chocolatier Academy and he became its director. He was in charge of three consecutive editions of the organization of the prestigious World Chocolate Masters competition. From 2016 he became an independent consultant collaborating with several companies.





Square sphere ¹²⁰⁰

Size: 160x160 h 60 mm
Volume 1200 ml
30.364.87.0065



Square sphere ¹¹⁰

Size: 60x60 h 39 mm
Volume 110 ml
36.236.87.0065



SQUARE



Gem¹⁰⁰

Size: 61x61 h 30 mm | Volume: 100 ml x 8 | **36.206.87.0065**



Gem³⁰

Size: 40x40 h 23 mm | Volume: 30 ml x 15 | **36.250.87.0065**



Micro gem⁵

Size: 23x23 h 13 mm | Volume: 5 ml x 35 | **36.228.87.0065**

Micro square⁵

Size: 21x21 h 13 mm
Volume: 35x5 ml
36.225.87.0065



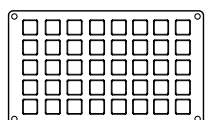
4Kadro¹⁵⁰

Size: 60x60 h 50 mm
Volume: 8x150 ml
36.216.87.0065



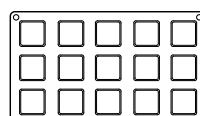
SF263 Small Cube

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



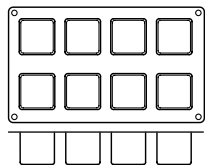
SF105 Cube

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



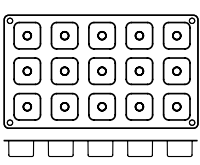
SF104 Cube

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



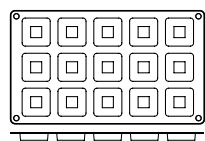
SF175 Square Delice

Size: 35 x 35 h 25 mm
Volume: 26,3 ml
Bulk: 16.175.00.0000
Polybag: 36.175.00.0060



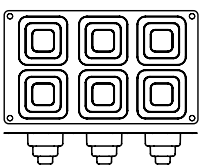
SF177 Mini Dessert

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



SF168 Mini Wonder Cake Square

Size: 69 x 69 h 60 mm
Volume: 170 ml
Bulk: 16.168.00.0000
Polybag: 36.168.00.0060



SQUARE



Gem⁶⁰⁰

Size: 132x132 h 40 mm | Volume: 600 ml | **38.334.87.0065**



Gem¹⁰⁰⁰

Size: 160x160 h 50 mm | Volume: 1000 ml | **38.335.87.0065**



Cubik¹⁴⁰⁰

Size: 172x172 h 50 mm | Volume: 1400 ml | **20.343.87.0065**



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

CONCEIVED WITH
DIINARA KASKO ©



Matelassé¹⁰⁰⁰

Size: 160x160 h 53 mm
Volume: 1000 ml
22.865.87.0065



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**

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**



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**

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**



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**

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**



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**

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**



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**

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**





the PASTRY CULTURE

by **hangar78**
Food and Pastry Innovation Lab

Square sphere, no limits!

The perfect fusion of a sphere and a square, the two most used shapes in the pastry, will be loved for its incredible versatility!



**DOWNLOAD THE
PREMIUM CONTENT!**

<http://silikom.art/square-style>



EASTER

Innovative Easter

Melted chocolate gave birth to Easter Eggs, the
right mould give birth to magic!



EASTER



Zen 100

Size: 87x63 h 36 mm | Volume: 100 ml x 6 | **36.193.99.0065**
+ Double use cutter



MUL 3D Egg

Size: Ø 50 h 73 mm | Volume: 100 ml x 5 | **25.307.99.0065**



Zen 300

Size: 124x89 h 45 mm | Volume: 300 ml | **38.333.87.0065**
+ Double use cutter

Zen 600

Size: 155x114 h 58 mm | Volume: 600 ml | **38.336.87.0065**
+ Double use cutter

Zen 1000

Size: 182x143 h 68 mm | Volume: 1000 ml | **38.331.87.0065**
+ Double use cutter



3D Egg Choc

Size: Ø 104 h 151 mm | Volume: 392 ml | **22.152.77.0065**
Set 2 pcs stands + support pole

Set 2 pcs stands + support pole
25.921.77.0098

HSH 03 A - My Easter Cookies

Size: 84x85 h 14 mm
Volume 450 ml
Bulk: 12.605.00.0000
Polybag: 32.605.00.0060



HSH 03 B - My Easter Cookies

Size: 89x69 h 14 mm
Volume 378 ml
Bulk: 12.606.00.0000
Polybag: 32.606.00.0060



HSH 07 My Lovely Cookies

Size: 72x74 h 15 mm
Volume 480 ml
Bulk: 12.611.00.0000
Polybag: 32.611.00.0060



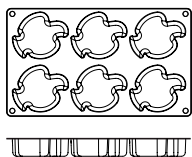
SCG 05 Easter

Size: 30x43 h 16 mm
Volume 4 ml
22.105.77.0065



SF112 Colombina

Size: 91x73 h 28 mm
Volume 122 ml
Bulk: 16.112.00.0000
Polybag: 36.112.00.0060



CKC 15 Cookie Lovely Easter

Size: 73x72 h 5 mm
Volume 17 ml
32.175.77.0060



TAG 11 Easter

Set 2 pz/pcs
25.971.20.0065



Small:
24x28 mm



Large:
size: 37x31 mm

TAG 12 Funny Easter

Set 2 pz/pcs
25.972.20.0065



Small:
size: 21x25 mm



Large:
size: 29x33 mm

Uovo Spirale

Size: h 30 mm
44.007.03.0100
070301



**DISCOVER THE WHOLE
SUGAR FLEX GOLD RANGE**

<http://silikom.art/sugerflex-gold>



the PASTRY CULTURE

by hangar78
Food and Pastry Innovation Lab



*Which came first,
the chicken
or the egg?*

We give you the egg, and you choose where to start from.
Be convincing, create your perfect dessert.



**DOWNLOAD THE
PREMIUM CONTENT!**

<http://silikom.art/easter-style>



3D FRUITS

A real fruit detonation

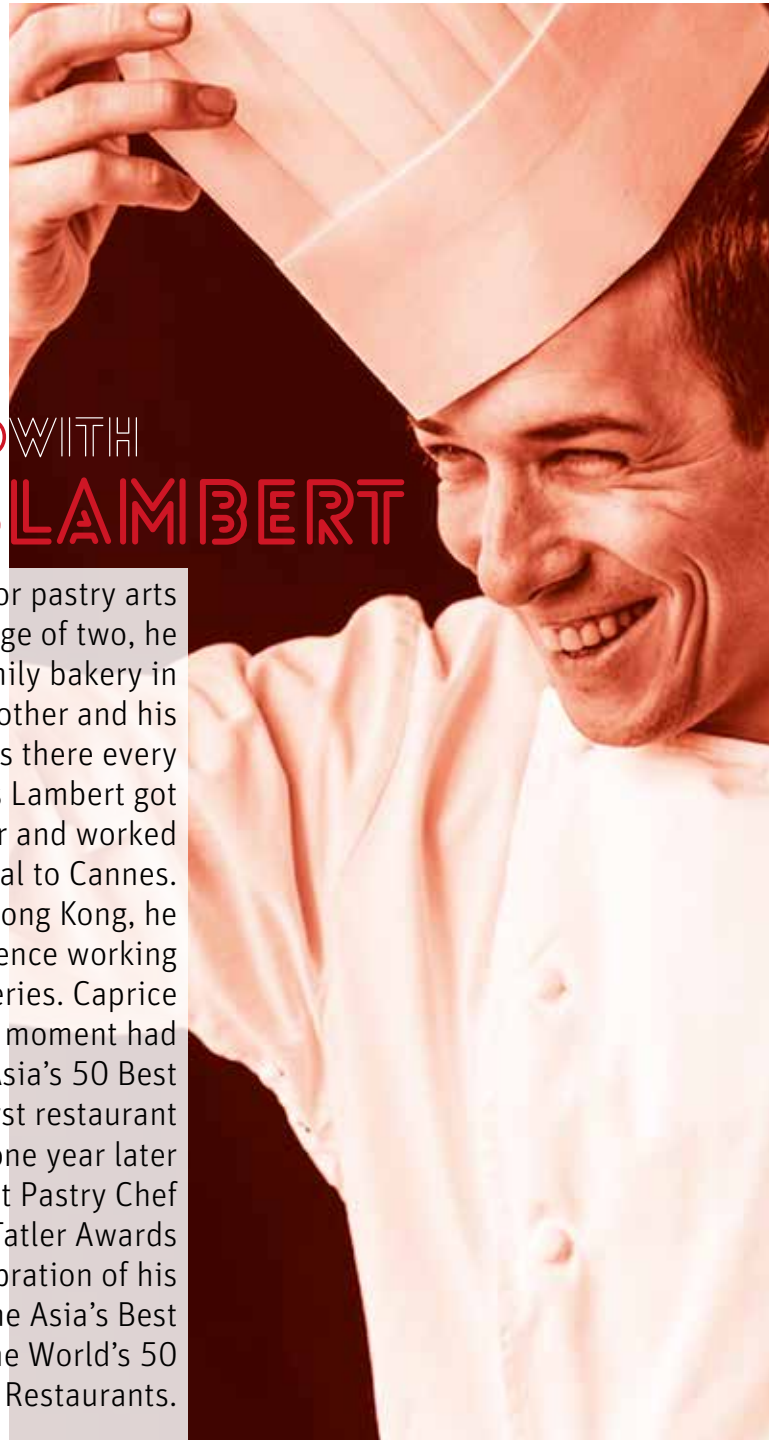
Pick your fruit with the exclusive 3D shape by Silikomart Professional. Each cavity of the mould is provided with an exclusive 3D border that allows to faithfully re-create the 3D shape of fruit, perfectly round at the base.



MORA E LAMPIONE

CONCEIVED WITH NICOLAS LAMBERT

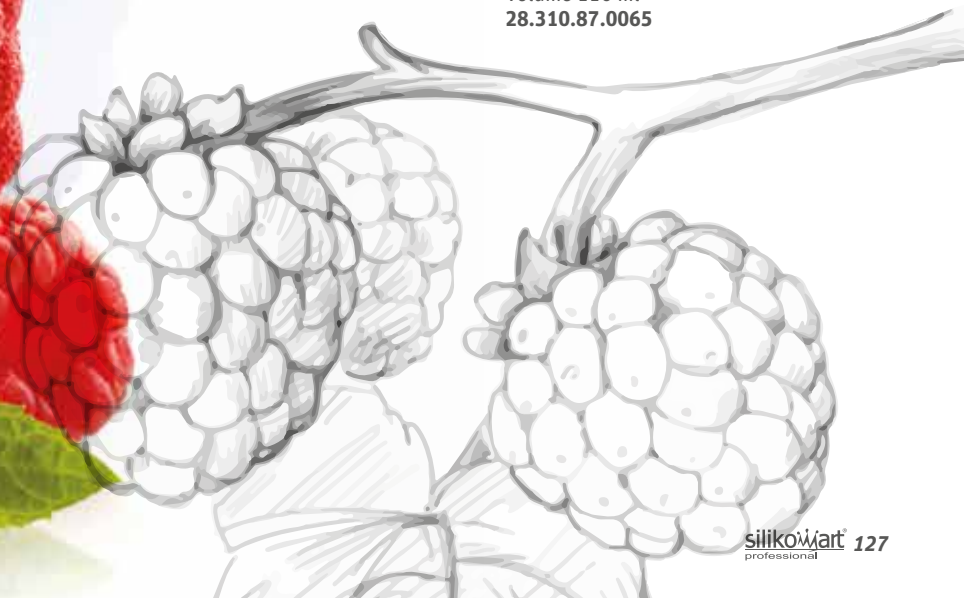
Lambert got his passion for pastry arts from his parents. At the age of two, he started learning at the family bakery in northeastern France. His mother and his father still bake croissants there every morning. Later, Nicolas Lambert got his degree as a chocolatier and worked throughout France, from Epinal to Cannes. By the moment he moved to Hong Kong, he already had 10 years of experience working at the hotels and patisseries. Caprice restaurant, which at that moment had already been featured in the Asia's 50 Best Restaurants list, became the first restaurant in Lambert's career. Just one year later he was awarded as the Best Pastry Chef in Hong Kong and Macau (Tatler Awards 2016). In 2018, after celebration of his 30th birthday, Nicolas became Asia's Best Pastry Chef according to The World's 50 Best Restaurants.





Mora & Lampona ¹¹⁰

Size: Ø 65 h 67 mm
Volume 110 ml
28.310.87.0065





Cacao ¹²⁰

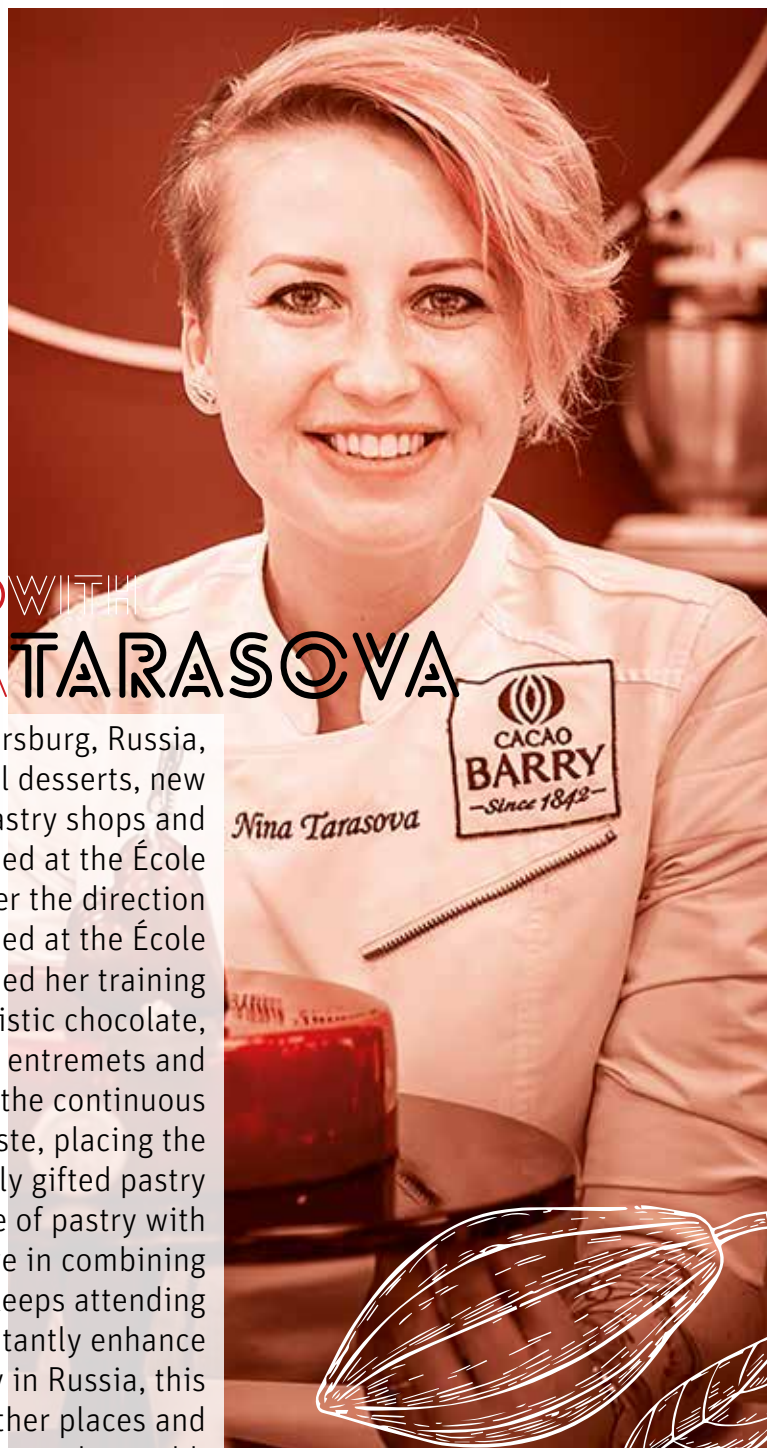
Size: 102x57 h 42 mm
Volume 120 ml
36.252.87.0065



Double use cutter

CONCEIVED WITH NINA TARASOVA

Nina Tarasova is a Pastry Consultant from St. Petersburg, Russia, who has been working for years to create original desserts, new combinations of flavors and new styles for pastry shops and restaurants all over the world. Nina Tarasova studied at the École Nationale Supérieure de la Pâtisserie near Lyon under the direction of Alain Ducasse and Eve Tyrye. Then she continued at the École Gastronomique Bellouet Conseil in Paris and she continued her training attending various specialized masterclasses on artistic chocolate, macarons and plate desserts. Her specialties are entremets and stunning mirror glaze. Her style is characterized by the continuous search for balance between colour and sublime taste, placing the accent on the elegance of the presentation. Nina is a truly gifted pastry chef, she loves to work and play with European style of pastry with fresh and natural ingredients. She is highly creative in combining pastry flavours, which is her strength too. She still keeps attending professional classes at top European schools to constantly enhance her skills. Nina has worked around the world, not only in Russia, this wonder chef travels a lot, takes inspiration from other places and people she meets, conducts masterclasses all over the world.





Mango ¹³⁰

Size: 93x57 h 42 mm
Volume 130 ml
36.253.87.0065



Double use cutter



CONCEIVED WITH JULIEN ALVAREZ

Originally from the town of Bergerac in the Dordogne, Julien began his apprenticeship in the local pastry Dieumegard. While learning the basics of his craft, he participated in various competitions where he won several awards including the Best Apprentice of France. Julien left France to join the team at Bubo in Barcelona under Carles Mampel. In 2008 he returned to France to attend the opening of the first store, Pastry of Dreams with Philippe Conticini and MOF Angelo Musa. He became a trainer at the famous school Bellouet Council, headed by Jean-Michel Perruchon in 2010 before joining the Spanish team pastry and would become world champion in Lyon the following year (with Jordi Bordas Santacreu and Josep Guerola). In June 2014, the Peninsula contacted Julien to offer him to become the head of the sweet world of the establishment. He recently won, Best Pastry hope 2014 by Relais Desserts.

3D FRUITS



NEW Fragola³⁰

Size: 48x37 h 33 mm | Volume: 30 ml x 15 | **36.281.87.0065**
+ Double use cutter



NEW Limone & Lime³⁰

Size: 55x38 h 27 mm | Volume: 30 ml x 15 | **36.282.87.0065**
+ Double use cutter



NEW Mela, Ciliegia e Pesca³⁰

Size: Ø 39 h 30 mm | Volume: 30 ml x 15 | **36.278.87.0065**

Fragola ¹²⁰

Size: 60x77 h 54 mm
Volume 5x120 ml
28.316.87.0065
+ Plastic support



Limone & Lime ¹²⁰

Size: 88x61 h 44 mm
Volume 4x120 ml
28.315.87.0065
+ Plastic support



Mela, Ciliegia & Pesca ¹¹⁵

Size: Ø 60 h 55 mm
Volume 5x115 ml
28.313.87.0065
+ Plastic support



Pera & Fico ¹¹⁵

Size: 60x55 h 76 mm
Volume 5x115 ml
28.314.87.0065
+ Plastic support



Foresta & Ananas ¹¹⁰

Size: Ø 60 h 73 mm
Volume 5x110 ml
28.312.87.0065
+ Plastic support



NEW Nocciola ¹²⁵

Size: 59x59 h 62 mm
Volume 5x125 ml
28.317.87.0065
+ Plastic support



Marron Glacé ¹¹⁰

Size: 72x74 h 40 mm
Volume 6x110 ml
36.241.87.0065



Marron Glacé ³⁰

Size: 47x48 h 25 mm
Volume 15x30 ml
36.242.87.0065





R A D I C I

ANDREA VALENTINETTI
TERRA E GUSTO

**PLATED DESSERT
BY CHEF ANDREA
VALENTINETTI**





the PASTRY CULTURE

by **hangar78**
Food and Pastry Innovation Lab



Create your own fruit composition!

A simple solution to create different kind of individual portions or elegant plated desserts.

**DOWNLOAD THE
PREMIUM CONTENT!**

<http://silikom.art/3d-fruits>



3D FRUITS



Must have



Discover the whole range at

<http://silikom.art/jellyflex>

Related Products



Edge spatula

Discover the whole range at [Pag. 230](#)



Velvet

Food colours preparation spray for a velvet effect.

Discover the whole range at [Pag. 235](#)



Pearl Color

Pearly food colouring powder perfect to decorate the surface of pralines and chocolate subjects, sugar-based and almond paste products.

Discover the whole range at [Pag.237](#)

RECTANGLE

*Climb your
wall of fame*

Brick after brick, cake after cake, master your
own pastry identity.





NEW Kit Dolce Sogno ¹⁵⁰⁰

Size: 300x100 h 70 mm | Volume: 1500 ml | **27.120.87.0065**
Set 3 pcs



Silicone Mould



Plastic Support



Silicone Mould



Kit Sahara ¹²⁵⁰

Size: 300x100 h 50 mm | Volume: 1250 ml | **25.993.99.0065**
Set 3 pcs



Silicone Mould



Plastic Support



Silicone Mat

I LOVE
LEVELS

Start your game

Level 1 – Build your multi-layered cake.

Level 2 – Blast chill it!

Level 3 – Choose your size.

Level 4 – Stock it!

YOU WIN!



I LOVE LEVELS

I Love Levels

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



Size: 600 x 400

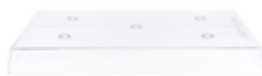
I love levels

25.434.99.0082

top resistance
NEW MATERIAL



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

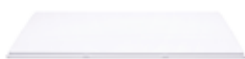


+ Dotato di misurazioni per facilitare il riempimento
Equipped with notches to make the filling easier

+ Realizzato in silicone platinico di alta qualità
Made in high-quality platinum liquid silicone

+ Estremamente flessibile per agevolare lo smodellamento della preparazione
Extremely flexible to ease the unmoulding of the preparation

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

i♥levels®



I LOVE
LEVELS

Cake Board

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



Cake board

Size: 600x400 mm | 99.434.87.0000

top resistance
NEW MATERIAL



CAKE BOARD

Innovative cake board



- + Privo di bordi in modo da garantire un passaggio impeccabile da una superficie all'altra
Edgeless in order to ensure a perfect movement 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
Perfect also for the pre-lievining of brioches, panettone cakes and similar preparations
- + Può essere riposto nei carrelli da laboratorio
Can be stowed in the pastry trolleys
- + Coincide con il coperchio I-GLOO consentendo un facile trasporto delle preparazioni
It matches with the I-GLOO cover allowing an easy movement of the preparations



the PASTRY CULTURE

by hangar78
Food and Pastry Innovation Lab



*Take the levels
of pastry to
perfection!*

Play with the layers of your entremets as an artist with his painting: the time when you had to choose between aesthetic, technique and practicality is over!

**DOWNLOAD THE
PREMIUM CONTENT!**
<http://silikom.art/i-love-levels>



ICE CREAM

Gelato revolution

It is not a real Italian summer without an artisanal gelato! How to make it? We give you the instruments to easily make the perfect gelato!



L'ITALIANO©

THE NEW AGE OF GELATO!

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

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.





L'italiano

Size: 55x105 h 22 mm
Volume 97 ml
25.365.99.0065
Set 4 pz/pcs
+ 100 Bastoncini/Sticks

ICE CREAM



GEL 01 Classic

Size: 93x48 h 25 mm | Volume: 90 ml x 6 | **25.311.87.0098**
Set 2 pz/pcs + 50 Bastoncini/Sticks + 30x40 cm tray | Patented

Mould Gel: Set 2 pz/pcs + 50 Sticks
+ 30x40 cm tray



GEL 02 Choco Stick

Size: 92x48 h 24 mm | Volume: 90 ml x 6 | **25.312.87.0098**
Set 2 pz/pcs + 50 Bastoncini/Sticks + 30x40 cm tray | Patented



GEL 03 Heart-Ic

Size: 91x85 h 23 mm | Volume: 96 ml x 4 | **25.313.87.0098**
Set 2 pz/pcs + 50 Bastoncini/Sticks + 30x40 cm tray | Patented



GEL 04 Tango

Size: 92x45 h 27 mm | Volume: 90 ml x 6 | **25.314.87.0098**
Set 2 pz/pcs + 50 Bastoncini/Sticks + 30x40 cm tray | Patented

GEL 06 Pata

Size: 89x84 h 24 mm
Volume: 4x98 ml
25.316.87.0098
Set 2 pz/pcs
+ 50 Bastoncini/Sticks
+ 30x40 cm tray
Patented



GEL 07 Mr Funny

Size: Ø 83 h 22 mm
Volume: 4x100 ml
25.317.87.0098
Set 2 pz/pcs
+ 50 Bastoncini/Sticks
+ 30x40 cm tray
Patented



GEL 08 Cat

Size: 88x82 h 20 mm
Volume: 4x95 ml
25.318.87.0098
Set 2 pz/pcs
+ 50 Bastoncini/Sticks
+ 30x40 cm tray
Patented



GEL 09 Wedding Stick

Size: 85x83 h 25 mm
Volume 4x92 ml
25.319.87.0098
Set 2 pz/pcs
+ 50 Bastoncini/Sticks
+ 30x40 cm tray
Patented



GEL 01 M Mini Classic

Size: 69x38 h 18 mm
Volume: 4x37 ml
25.331.87.0060
Set 2 pz/pcs
+ 100 Bastoncini/Sticks
+ 12x40 cm tray
Patented



GEL 03 M Mini Heart-Ic

Size: 55x68 h 18 mm
Volume: 6x45 ml
25.333.87.0060
Set 2 pz/pcs
+ 100 Bastoncini/Sticks
+ 12x40 cm tray
Patented



GEL 04 M Mini Tango

Size: 67x32 h 22 mm
Volume: 8x36 ml
25.334.87.0060
Set 2 pz/pcs
+ 100 Bastoncini/Sticks
+ 12x40 cm tray
Patented



GEL 05 M Mini Chic

Size: 69x38 h 18 mm
Volume: 8x38 ml
25.335.87.0060
Set 2 pz/pcs
+ 100 Bastoncini/Sticks
+ 12x40 cm tray
Patented



Mini Kube

Size: 20x20 h 20 mm
Volume: 15x8 ml
25.371.87.0065
Set 2 pz/pcs
+ 50 Bastoncini/Sticks
+ 12x40 cm tray



Mini Bar

Size: 60x20 h 20 mm
Volume: 5x24 ml
25.372.87.0065
Set 2 pz/pcs
+ 50 Bastoncini/Sticks
+ 12x40 cm tray



Mini Pick

Size: 60x20 h 18 mm
Volume: 5x22 ml
25.373.87.0065
Set 2 pz/pcs
+ 50 Bastoncini/Sticks
+ 12x40 cm tray



Bisc 01 Classic

Size: 87x48 h 24 mm
 Volume: 7x97 ml
25.110.87.0098
 + 30x40 cm tray
 Set 2 pz/pcs

**Bisc 02 Discotto**

Size: Ø 76 h 25 mm
 Volume: 6x114 ml
25.120.87.0098
 + 30x40 cm tray
 Set 2 pz/pcs

**Bisc 03 Slim**

Size: 120x45 h 20 mm
 Volume: 6x110 ml
25.128.87.0098
 + 30x40 cm tray
 Set 2 pz/pcs

**Bisc 04 Double**

Size: 68x99 h 20 mm
 Volume: 5x134 ml
25.133.87.0098
 + 30x40 cm tray
 Set 2 pz/pcs

**Bisc 05 Crock**

Size: 118x54 h 23 mm
 Volume: 4x123 ml
25.138.87.0098
 + 30x40 cm tray
 Set 2 pz/pcs

**Bisc 02 M Mini Discotto**

Size: Ø 63 h 22 mm
 Volume: 8x61 ml
25.134.87.0098
 + 30x40 cm tray
 Set 2 pz/pcs

**Bisc 04 M Mini Double**

Size: 70x48 h 20 mm
 Volume: 8x69 ml
25.140.87.0098
 + 30x40 cm tray
 Set 2 pz/pcs

**Bisc 05 M Mini Crock**

Size: 89x45 h 20 mm
 Volume: 7x67 ml
25.139.87.0098
 + 30x40 cm tray
 Set 2 pz/pcs

**Kono**

Size: Ø 30 h 22 mm
 Volume: 26x10 ml
 + 12x40 cm tray
22.381.87.0065

Kono/3
 Set 3 pcs
 + 30x40 cm tray
25.381.87.0098

**Fiamma**

Size: Ø 30 h 35 mm
 Volume: 26x12 ml
 + 12x40 cm tray
22.382.87.0065

Fiamma/3
 Set 3 pcs
 + 30x40 cm tray
25.382.87.0098

**Insider**

Size: 200x157 h 13 mm
30.066.00.0065





Tapiss Gel 02

Size: 320x220 h 10 mm | Volume: 693 ml | **70.035.87.0065**



Tapiss Gel 03

Size: 320x128 h 10 mm | Volume: 398 ml | **70.039.87.0065**



Onda

Size: 233x334 h 83 mm | Volume: 4000 ml | **32.301.00.0060**



Fleur

Size: 232x331 h 83 mm | Volume: 4000 ml | **32.302.00.0060**



Sticks

Size: 113x10 h 2 mm
500 pcs | **99.400.99.0001**



Mini Sticks

Size: 72x8 h 2 mm
500 pcs | **99.401.99.0001**



Take Away Bag 01

Size: 60x130 + 30 mm
1000 pcs | **99.405.99.0001**
200 pcs | **99.405.99.0002**



Take Away Bag 02

Size: 90x130 + 30 mm
1000 pcs | **99.406.99.0001**
200 pcs | **99.406.99.0002**



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**

Size: 300 Ø 3,8 mm
50 pcs | **99.414.99.0001**



Cool Bag

Size: 320x240 h 270 mm
10 pcs | **99.431.99.0001**



Take Away Box

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



Pop Stand

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



Espogel Up Mini

Size: 235x360 h 48 mm
Transparent | **99.432.86.0165**
24 pcs Mini Sticks | 35 pcs Kono



Espogel Up

Size: 235x360 h 48 mm
99.422.86.0165



Espogel Down

Size: 235x360 h 48 mm
99.421.86.0165

MICRO

*The best things
come in small
packages*

An explosion of tastes enclosed in small pastry jewels
born from the collaboration with the Italian pastry
chef Luca Montersino.



MICRO

CONCEIVED WITH
 LUCA
 MONTERSINO



An explosion of taste for these micro jewels of pastry. This is what MICRO, the exclusive series of moulds by Silikomart Professional, is inspired by only 5 ml to revolutionise the pastry making and experience new tastes thanks to moulds with an essential and clean-looking design. MICRO moulds are suitable both for sweet and savoury creations and they are perfect to make decorations too. These “Micro-sized” creations will be the main attraction in your shop window!

Micro Gem⁵

Size: 23x23 h 13 mm | Volume: 5 ml x 35 | 36.228.87.0065

Micro Love⁵

Size: 23x25 h 13 mm
Volume: 35x5 ml
36.227.87.0065



Micro Dome⁵

Size: Ø 26 h 14 mm
Volume: 35x5 ml
36.221.87.0065



Micro Oval⁵

Size: 26x19 h 12 mm
Volume: 35x5 ml
36.223.87.0065



Micro Square⁵

Size: 21x21 h 13 mm
Volume: 35x5 ml
36.225.87.0065



Micro Round⁵

Size: Ø 24 h 12 mm
Volume: 35x5 ml
36.224.87.0065



Micro Savarin⁵

Size: Ø 26 h 12 mm
Volume: 35x5 ml
36.222.87.0065



Micro Rectangle⁵

Size: 26x16 h 13 mm
Volume: 56x5 ml
36.237.87.0065



Micro Truffles⁵

Size: Ø 22 h 20 mm
Volume: 35x5 ml
36.257.87.0065



Micro Stone⁵

Size: Ø 26 h 12 mm
Volume: 35x5 ml
36.226.87.0065



the PASTRY CULTURE

by hangar78
Food and Pastry Innovation Lab



5 ml of pure pleasure!

Challenge yourself and experiment new flavors, textures and aesthetics with this exclusive collection of MICRO jewels!



**DOWNLOAD THE
PREMIUM CONTENT!**

<http://silikom.art/micro-style>



DECOR

Break the routine

Light up your creations just adding one of this decoration. Above all the original "Tourbillon", invented by MOF pâtissier Yann Brys.



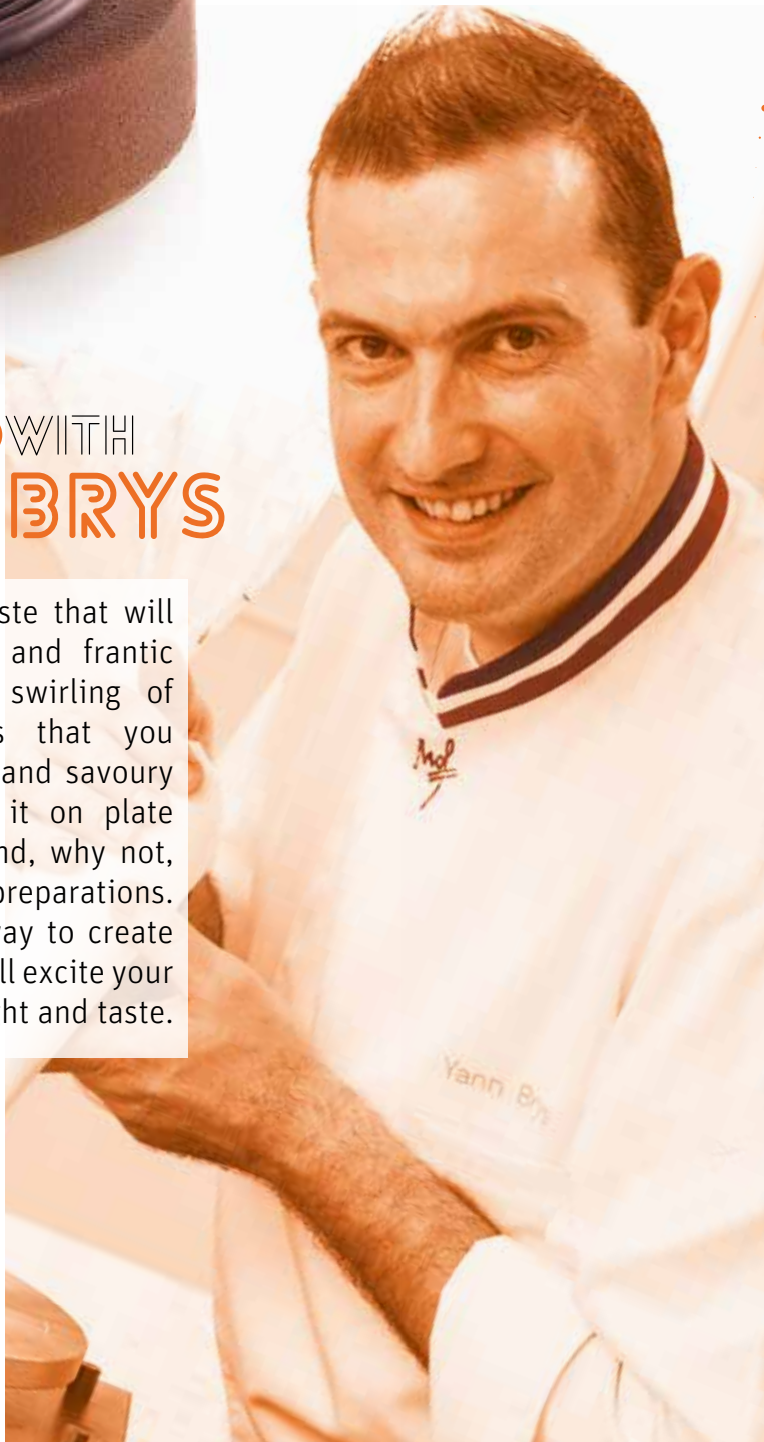
TOURBILLON

Registered design - © 2012 - Silikomart all rights reserved



CONCEIVED WITH
YANNI BRY'S

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



YANN BRYS



Tourbillon 9

Size: Ø 45 h 7 mm
Volume 9 ml
36.229.87.0065



Tourbillon 28

Size: Ø 75 h 8 mm
Volume 28 ml
36.230.87.0065



Tourbillon 100

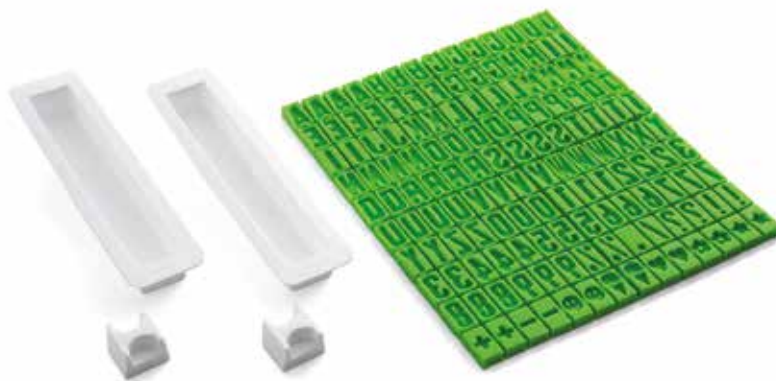
Size: Ø 140 h 9 mm
Volume 100 ml
36.231.87.0065

DECOR



Taste Puzzle

Size single letter: 17x30 h 5 mm | 72.343.99.0065



Taste Puzzle

TASTE PUZZLE is a kit composed by two bars and an abecedarium in platinum silicone, designed to create words with natural tastes that you can put directly on gelato, replacing the classical plastic ice-cream flavor markers. Eco-friendly, practical and functional, with TASTE PUZZLE your ice-cream shop cabinets will have a touch of originality.



Cupole⁵⁵

Size: Ø 80 h 20 mm | Volume: 55 ml x 6 | 25.149.87.0065



Cupole¹²⁰

Size: Ø 120 h 20 mm | Volume: 120 ml x 6 | 26.150.87.0065

SF065 Square bar

Size: 300x200 h 11 mm
Bulk: 10.065.00.0000
Polybag: 30.065.00.0060



SF071 Square bar

Size: 300x200 h 20 mm
Bulk: 10.071.00.0000
Polybag: 30.071.00.0060



SF096 Rectangular bar

Size: 295x73 h 10 mm
Bulk: 10.096.00.0000
Polybag: 30.096.00.0060



Tapis relief

Discover the whole range:

<http://silikom.art/tapis-relief>



Chablon oval

Size: 34x24 mm
25.002.86.0065
Set 2 pcs

45 pcs



210 mm

296 mm

Chablon round

Size: Ø 30 mm
25.001.86.0065
Set 2 pcs

42 pcs



210 mm

296 mm

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 4.5 mm
25.101.99.0065
Set 3 pcs



Fuoco

Size: Ø 60 mm Ø 260 mm h 4.5 mm
25.102.99.0065
Set 3 pcs



the PASTRY CULTURE

by **hangar78**
Food and Pastry Innovation Lab

*Charming
vortexes of taste!*

Try it on your creations to make
your shop windows shine even more!



**DOWNLOAD THE
PREMIUM CONTENT!**

<http://silikomart.com/decor-style>



STOCK & DISPLAY

Elephant proof

The I-Gloo range proposes a series of products in polycarbonate which are ideal for the conservation, storage and exhibition of your creations. They are resistant and do not lose their shape even after undergoing low temperature (-60°C) being therefore suitable also for blast-chillers storage.



ADVANTAGE

- Absolute transparency
- Easy Identification of the product inside
- Crash-proof
- Stackable

STOCK & DISPLAY



Espogel up mini

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



Espogel up

Size: 278x228 h 56 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**

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 55 mm
Tray + Cover
25.427.86.0000



Vgel01

Size: 300x400 h 12 mm
Tray
99.424.87.0000



Available only in white

Vgel02

Size: 600x400 h 22 mm
Tray
99.428.86.0000



Small I-Gloo

Size: 390x190 h 32 mm
Cover
99.426.86.0000



Small total I-Gloo

Size: 390x190 h 32 mm
Tray + Cover
25.426.87.0098



The tray is available only in white

Vgel03

Size: 119x395 h 12 mm
Tray
99.425.87.0000
Set 2 pcs

Available only in white



Small Tray Round

Size: Ø 78 mm
Small: **52.001.20.0002**
Set 100 pcs

Size: Ø 100 mm
Big: **52.002.20.0002**
Set 100 pcs



Small Tray Square

Size: 58x58 mm
Small: **52.005.20.0002**
Set 100 pcs

Size: 67x67 mm
Big: **52.006.20.0002**
Set 100 pcs



Small Tray Rectangular

Size: 49x95 mm
Small: **52.004.20.0002**
Set 100 pcs

Size: 80x50 mm
Big: **52.003.20.0002**
Set 100 pcs



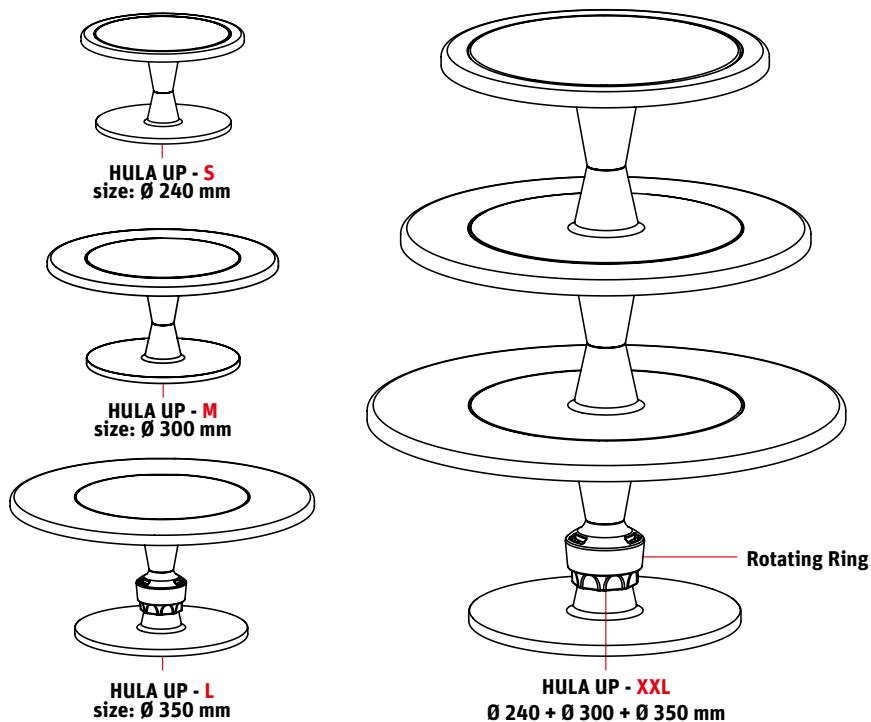
Small Tray Éclair

Size: 32x140 mm
Small: **52.235.20.0002**
Set 100 pcs



HU
|
LA
UP[®]





HuLa Up

Cake stand available in the following diameters: Ø 240 mm (HULA UP S), Ø 300 mm (HULA UP M) e Ø 350 mm (HULA UP L). Ideal for displaying sweet or savoury creations. Can be disassembled and put in the dishwasher. XXL Cake stand with three layers of different cake stand to spin it.

Color	Size: S	Size: M	Size: L	Size: XXL	
<u>PINK</u>	72.361.41.0065	72.362.41.0065	72.363.41.0065	72.364.41.0065	
<u>LIGHT BLUE</u>	72.361.22.0065	72.362.22.0065	72.363.22.0065	72.364.22.0065	
<u>YELLOW</u>	72.361.76.0065	72.362.76.0065	72.363.76.0065	72.364.76.0065	
<u>BLACK</u>	72.361.20.0065	72.362.20.0065	72.363.20.0065	72.364.20.0065	
<u>BROWN</u>	72.361.77.0065	72.362.77.0065	72.363.77.0065	72.364.77.0065	
<u>WHITE</u>	72.361.87.0065	72.362.87.0065	72.363.87.0065	72.364.87.0065	



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.

3 COLORI CLASSICI E DI TENDENZA
3 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

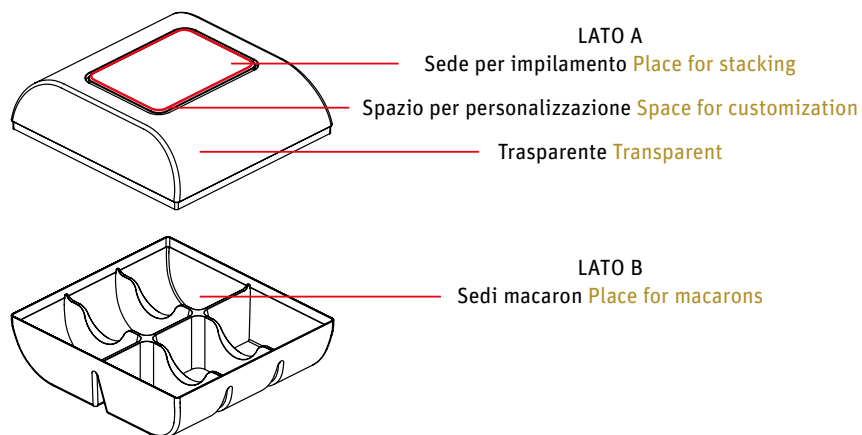
ELEGANTE
ELEGANT









CHIUSURA ERMETICA
HERMETIC



Macadò

MACADÒ is a practical, resistant and functional plastic box for macarons. Available in 2 sizes: for 6 or for 12 macarons. It is composed by a transparent cover, and a tray available in 8 design colours. The cover can be closed hermetically with a stable joint. In this way macarons are protected from humidity. Furthermore, thanks to its transparency, the products inside are clearly visible. MACADÒ can be customized with a sticker, a ribbon or any other decorative element used in pastry shops.



Color	Macadò 6 pcs Master 90 pcs	Macadò 12 pcs Master 48 pcs	
<u>FUXIA</u>	72.351.19.0000	72.352.19.0000	
<u>FLUO GREEN</u>	72.351.62.0000	72.352.62.0000	
<u>GREEN</u>	72.351.81.0000	72.352.81.0000	
<u>RUBY RED</u>	72.351.31.0000	72.352.31.0000	
<u>BROWN</u>	72.351.77.0000	72.352.77.0000	
<u>WHITE</u>	72.351.83.0000	72.352.83.0000	
<u>TRANSPARENT</u>	72.351.86.0000	72.352.86.0000	
<u>BLACK</u>	72.351.20.0000	72.352.20.0000	



the PASTRY CULTURE

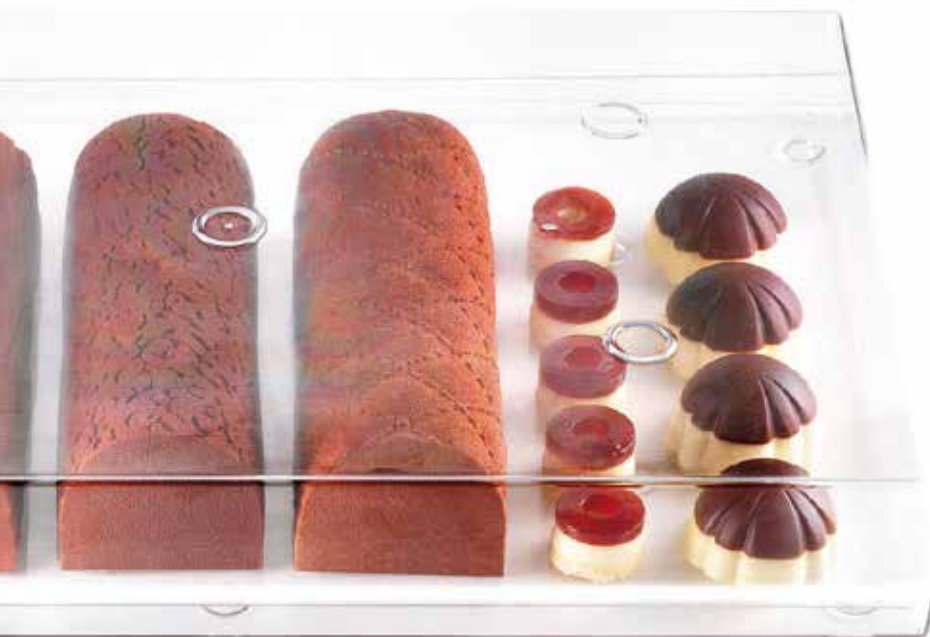
by hangar78
Food and Pastry Innovation Lab



Safeguard your masterpieces!!

Protect, transport and expose all you creations in the easiest elephant proof tray, perfect for the leavening of your preparation.

**DOWNLOAD THE
PREMIUM CONTENT!**
<http://silikom.art/stock-and-display>



GÂTEAUX DE VOYAGE

The sweetest souvenir

Backed cakes, also called “Gâteaux de voyage”, are sweet souvenirs that offer moments of sharing flavours and aromas. This travel begin with two pastry excellence: Pierre Hermé and Christophe Michalak.



CAKE PH20



NEW Cake PH20

Size: 190x70 h 57 mm
Volume 735 ml
30.358.00.0065



CONCEIVED WITH
PIERRE
HERMÉ

CAKE MIK



NEW Cake MK

Size: 170x80 h 50 mm
Volume 470 ml
36.218.00.0065



CONCEIVED WITH
CHRISTOPHE
MICHALAK

the PASTRY CULTURE

by hangar78
Food and Pastry Innovation Lab



Come on board!

Creating a gâteaux de voyage is like embarking on an adventure in the heart of pastry.



**DOWNLOAD THE
PREMIUM CONTENT!**

<http://silikom.art/gateaux-de-voyage>



CLASSIC

The bases of pastry

For building a home, you have to start from the foundations! Here you can find all the pillars of the world of pastry. Practical and functional moulds made with the best raw material and the quality of the Made in Italy manufacturing.



CONCEIVED WITH THE

FRANK
HAASNoot



Frank Haasnoot is a Dutch pastry chef with over 23 years experience, working as a freelance consultant. When Frank finished his education he started working for several pastry brands around the globe. Starting in the netherland he moved to New York (La Tulipe Desserts), Kuwait (the Victorian), Taiwan (Mandarin Oriental Hotel) and Hong Kong (the Peninsula Hotel). During his career Frank competed in national and international pastry competitions. In 2011 he was the winner of the World Chocolate Masters in Paris. Mid 2017 Frank decided to relocate back to Europe and start his freelance career to be able to teach and develop his work freely, for any pastry and chocolate related project.



Quenelle²⁴

Size: 63x29 h 28 mm

Volume 24 ml

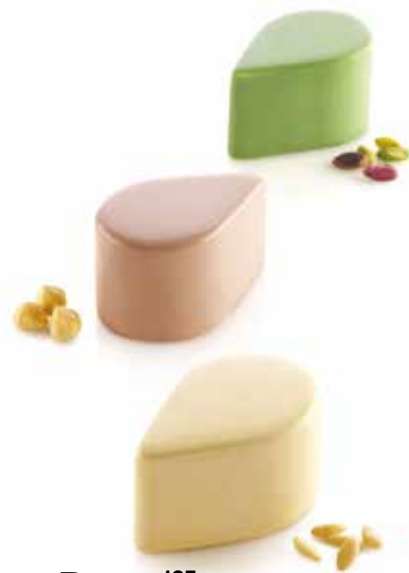
36.187.87.0065

CLASSIC



NEW Multiflex Oval ¹²⁵

Size: 76x47 h 45 mm | Volume: 125 ml x 5 | **28.103.87.4565**
Set 3 pz/pcs | + 300x400 mm Tray | **25.103.87.4598**
Set 7 pz/pcs | + 600x400 mm Tray | **25.103.87.4698**



NEW Multiflex Drop ¹²⁵

Size: 80x50 h 45 mm | Volume: 125 ml x 5 | **28.102.87.4565**
Set 3 pz/pcs | + 300x400 mm Tray | **25.102.87.4598**
Set 7 pz/pcs | + 600x400 mm Tray | **25.102.87.4698**



Sushi Roll

Size: Ø 40 h 25 mm | Volume: 29 ml x 5 | **36.162.87.0065**



Sushi Maki

Size: 35x35 h 25 mm | Volume: 26 ml x 15 | **36.175.87.0065**

Sushi Nigiri

Size: 60x30 h 26 mm
 Volume: 16x28 ml
36.176.87.0065



Sushi Gunkan

Size: 55x33 h 20 mm
 Volume: 16x30 ml
30.017.87.0065



Daisy Pop

Size: Ø 74 h 12 mm
 Volume: 4x40 ml
 Set 2 pz/pcs + 50 sticks
25.704.00.0060



Lolli Pop

Size: Ø 72 h 12 mm
 Volume: 4x45 ml
 Set 2 pz/pcs + 50 sticks
25.701.00.0060



All sticks available at pag.

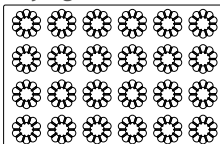
All sticks available at pag.

Pag. 150

Pag. 150

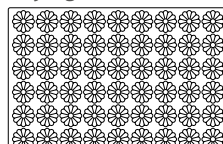
SQ001 Briochette

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



SQ002 Canneles

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

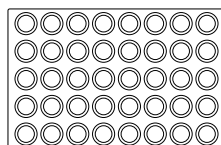


Size mould:600x400 mm

Size mould:600x400 mm

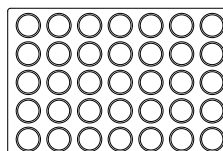
SQ004 Florentins

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



SQ044 Florentins

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

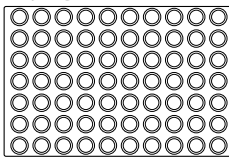


Size mould:600x400 mm

Size mould:600x400 mm

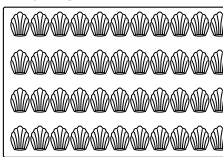
SQ050 Florentins

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



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

Size mould:600x400 mm

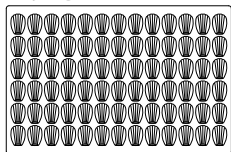
SQ030 Mid Madeleine

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

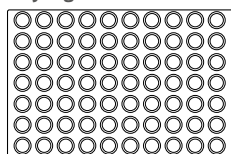
SQ007 Mini Muffin

Size: Ø 45 h 30 mm

Volume: 40 ml

Bulk: 40.407.20.0000

Polybag: 70.407.20.0098



Size mould:600x400 mm

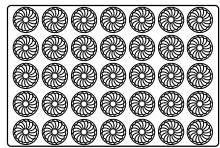
SQ011 Gugelhopf

Size: Ø 71 h 35 mm

Volume: 90 ml

Bulk: 40.411.20.0000

Polybag: 70.411.20.0098



Size mould:600x400 mm

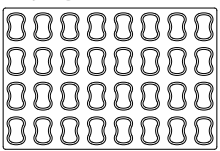
SQ045 Fifi

Size: 75 x 48 h 28 mm

Volume: 79 ml

Bulk: 40.445.20.0000

Polybag: 70.445.20.0098



Size mould:600x400 mm

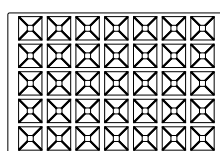
SQ010 Pyramids

Size: 65 x 65 h 35 mm

Volume: 61 ml

Bulk: 40.410.20.0000

Polybag: 70.410.20.0098



Size mould:600x400 mm

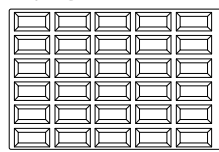
**SQ006 Mini Cake**

Size: 99 x 49 h 30 mm

Volume: 130 ml

Bulk: 40.406.20.0000

Polybag: 70.406.20.0098



Size mould:600x400 mm

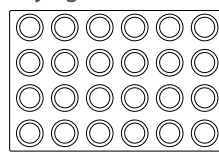
SQ009 Muffin

Size: Ø 69 h 39 mm

Volume: 122 ml

Bulk: 40.409.20.0000

Polybag: 70.409.20.0098



Size mould:600x400 mm

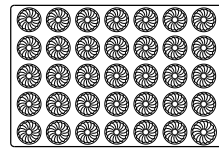
SQ049 Mid Gugelhopf

Size: Ø 60 h 37 mm

Volume: 80 ml

Bulk: 40.449.20.0000

Polybag: 70.449.20.0098



Size mould:600x400 mm

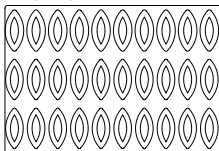
SQ054 Boat

Size: 105 x 45 h 15 mm

Volume: 34 ml

Bulk: 40.454.20.0000

Polybag: 70.454.20.0098



Size mould:600x400 mm

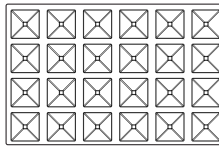
SQ057 Pyramid

Size: 72 x 72 h 60 mm

Volume: 118 ml

Bulk: 40.457.20.0000

Polybag: 70.457.20.0098



Size mould:600x400 mm



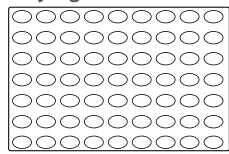
SQ056 Small Oval

Size: 51 x 31 h 20 mm

Volume: 20 ml

Bulk: 40.456.20.0000

Polybag: 70.456.20.0098



Size mould: 600x400 mm



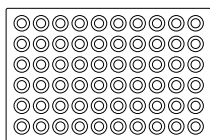
SQ008 Mini Tartelette

Size: Ø 44 h 10 mm

Volume: 10 ml

Bulk: 40.408.20.0000

Polybag: 70.408.20.0098



Size mould: 600x400 mm



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



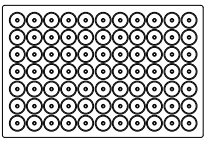
SQ033 Mini Savarin

Size: Ø 41 h 12 mm

Volume: 12 ml

Bulk: 40.433.20.0000

Polybag: 70.433.20.0098



Size mould: 600x400 mm



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



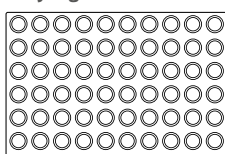
SQ055 Muffin Mignon

Size: Ø 40 h 20 mm

Volume: 25 ml

Bulk: 40.455.20.0000

Polybag: 70.455.20.0098



Size mould: 600x400 mm



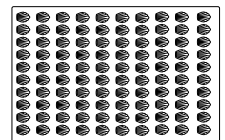
SQ018 Mini Madeleine

Size: 45 x 26 h 12 mm

Volume: 12 ml

Bulk: 40.418.20.0000

Polybag: 70.418.20.0098



Size mould: 600x400 mm



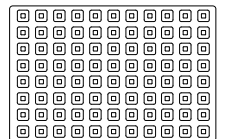
SQ047 Mini Cube

Size: 25 x 25 h 24 mm

Volume: 12 ml

Bulk: 40.447.20.0000

Polybag: 70.447.20.0098



Size mould: 600x400 mm



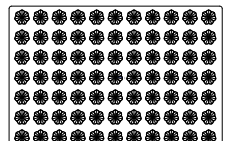
SQ034 Mini Charlotte

Size: Ø 35 h 15 mm

Volume: 8,5 ml

Bulk: 40.434.20.0000

Polybag: 70.434.20.0098



Size mould: 600x400 mm



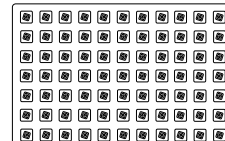
SQ046 Mini Pyramid

Size: 28 x 28 h 25 mm

Volume: 11 ml

Bulk: 40.446.20.0000

Polybag: 70.446.20.0098



Size mould: 600x400 mm



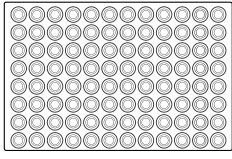
SQ061 Pomponette

Size: Ø 36 h 17 mm

Volume: 15 ml

Bulk: 40.461.20.0000

Polybag: 70.461.20.0098



Size mould:600x400 mm

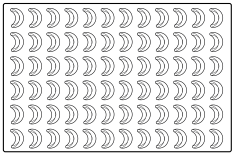
SQ063 Mini Moons

Size: 31x 47 h 13 mm

Volume: 9,5 ml

Bulk: 40.463.20.0000

Polybag: 70.463.20.0098



Size mould:600x400 mm

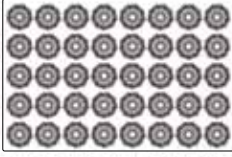
SQ070 Swirl

Size: Ø 68 h 30 mm

Volume: 60 ml

Bulk: 40.470.20.0000

Polybag: 70.470.20.0098



Size mould:600x400 mm

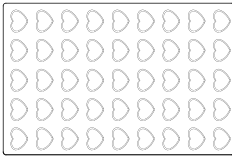
SQ065 Mini Cuori

Size: 51x54 h 39 mm

Volume 33 ml

Bulk: 40.465.20.0000

Polybag: 70.465.20.0098



Size mould:600x400 mm

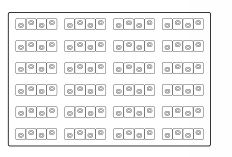
SQ027 Kubriqub

Size: 118 x 30 h 31,7 mm

Volume: 103 ml

Bulk: 40.427.20.0000

Polybag: 70.427.20.0098



Size mould:600x400 mm

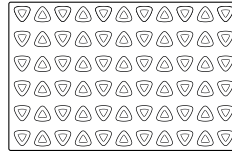
**SQ062 Mini Triangles**

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

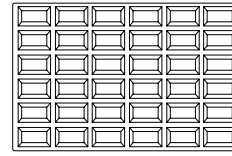
SQ069 Finanziere

Size: 70 x 26 h 20 mm

Volume: 32 ml

Bulk: 40.469.20.0000

Polybag: 70.469.20.0098



Size mould:600x400 mm

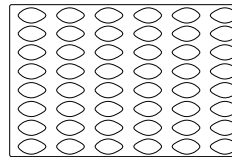
SQ071 Quenelle

Size: 63 x 31 h 28 mm

Volume: 24 ml

Bulk: 40.471.20.0000

Polybag: 70.471.20.0098



Size mould:600x400 mm

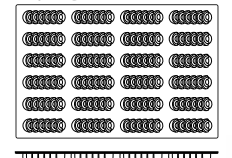
SQ028 Surf

Size: 118 x 33 h 36 mm

Volume: 100 ml

Bulk: 40.428.20.0000

Polybag: 70.428.20.0098



Size mould:600x400 mm

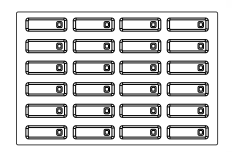
SQ036 Bombé

Size: 120 x 36 h 33 mm

Volume: 106 ml

Bulk: 40.436.20.0000

Polybag: 70.436.20.0098

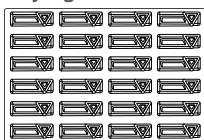


Size mould:600x400 mm



SQ037 Triangle

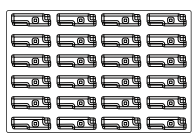
Size: 120 x 36,5 h 31 mm
 Volume: 109,5 ml
 Bulk: 40.437.20.0000
 Polybag: 70.437.20.0098



Size mould:600x400 mm

SQ039 Tetris

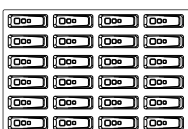
Size: 120 x 36 h 28 mm
 Volume: 106 ml
 Bulk: 40.439.20.0000
 Polybag: 70.439.20.0098



Size mould:600x400 mm

SQ042 Délice

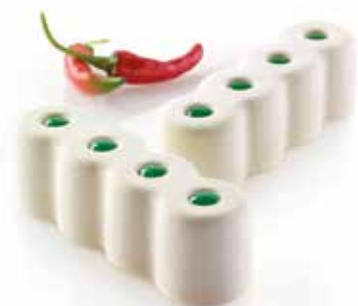
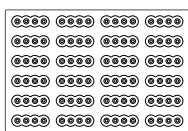
Size: 119 x 36 h 34 mm
 Volume: 103 ml
 Bulk: 40.442.20.0000
 Polybag: 70.442.20.0098



Size mould:600x400 mm

SQ025 Four Zero

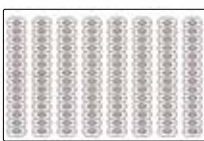
Size: 117 x 33,4 h 33 mm
 Volume: 103 ml
 Bulk: 40.425.20.0000
 Polybag: 70.425.20.0098



Size mould:600x400 mm

SQ072 Infinity

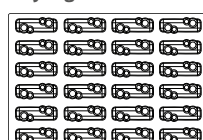
Size: 336 x 47 h 40 mm
 Volume: 480 ml
 Bulk: 40.472.20.0000
 Polybag: 70.472.20.0098



Size mould:600x400 mm

SQ038 Bulles

Size: 120 x 35 h 30 mm
 Volume: 106 ml
 Bulk: 40.438.20.0000
 Polybag: 70.438.20.0098



Size mould:600x400 mm

SQ040 Flûte

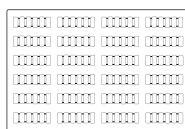
Size: 119 x 35 h 32 mm
 Volume: 104 ml
 Bulk: 40.440.20.0000
 Polybag: 70.440.20.0098



Size mould:600x400 mm

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

SQ023 Pois

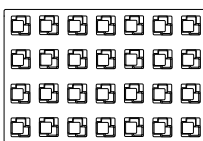
Size: 117 x 29,5 h 33 mm
 Volume: 107 ml
 Bulk: 40.423.20.0000
 Polybag: 70.423.20.0098



Size mould:600x400 mm

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

SQ021 Sweet Corner

Size: 52 x 52 h 50,7 mm

Volume: 102 ml

Bulk: 40.421.20.0000

Polybag: 70.421.20.0098



Size mould:600x400 mm

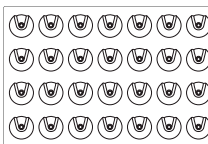
SQ043 Eclipse

Size: Ø 70 h 37 mm

Volume: 100 ml

Bulk: 40.443.20.0000

Polybag: 70.443.20.0098



Size mould:600x400 mm

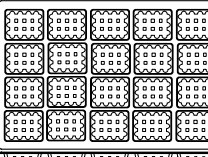
SQ052 Waffel Square

Size: 95 x 70 h 24 mm

Volume: 113 ml

Bulk: 40.452.20.0000

Polybag: 70.452.20.0098



Size mould:600x400 mm

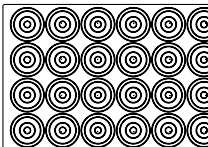
SQ059 Donuts

Size: Ø 85 h 29 mm

Volume: 133 ml

Bulk: 40.459.20.0000

Polybag: 70.459.20.0098



Size mould:600x400 mm

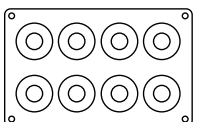
SF011 Medium Savarin

Size: Ø 65 h 21 mm

Volume: 50 ml

Bulk: 10.011.00.0000

Polybag: 30.011.00.0060

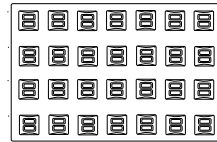
**SQ022 Grustello**

Size: 52 x 52 h 61 mm

Volume: 103 ml

Bulk: 40.422.20.0000

Polybag: 70.422.20.0098



Size mould:600x400 mm

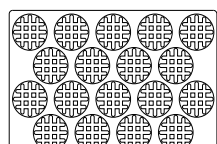
SQ051 Waffel Round

Size: Ø 90 h 24 mm

Volume: 107 ml

Bulk: 40.451.20.0000

Polybag: 70.451.20.0098



Size mould:600x400 mm

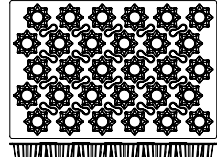
SQ053 Pandorino

Size: Ø 76,5 h 74 mm

Volume: 188 ml

Bulk: 40.453.20.0000

Polybag: 70.453.20.0098



Size mould:600x400 mm

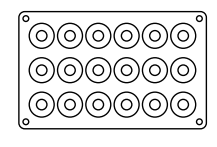
SQ010 Small Savarin

Size: Ø 41 h 12 mm

Volume: 18 ml

Bulk: 10.010.00.0000

Polybag: 30.010.00.0060

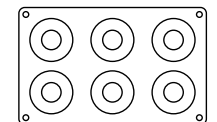
**SF012 Big Savarin**

Size: Ø 72 h 23 mm

Volume: 62 ml

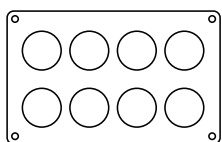
Bulk: 10.012.00.0000

Polybag: 30.012.00.0060



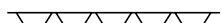
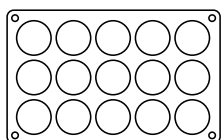
SF015 Tartelette

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



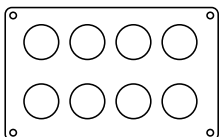
SF014 Tartelette

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



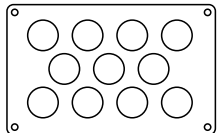
SF021 Big Babà

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



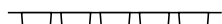
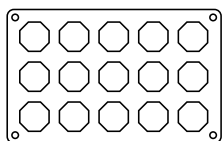
SF020 Medium Babà

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



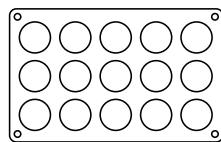
SF037 Octagons

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



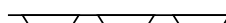
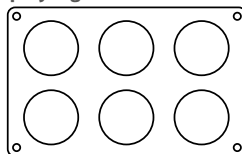
SF013 Tartelette

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



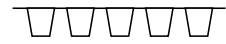
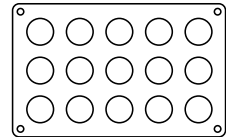
SF016 Tartelette

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



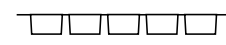
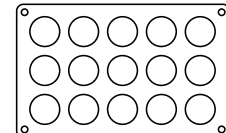
SF019 Small Babà

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



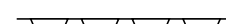
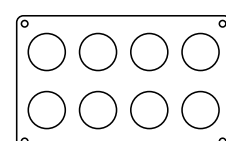
SF027 Petit Fours

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



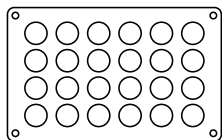
SF029 Florentins

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

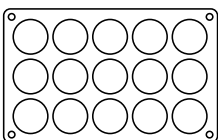


SF030 Mini Florentins

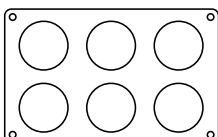
Size: \varnothing 35 h 5 mm
 Volume: 5 ml
 Bulk: 10.030.00.0000
 Polybag: 30.030.00.0060

**SF044 Flan Mould**

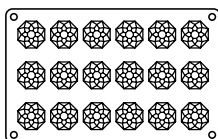
Size: \varnothing 50 h 14 mm
 Volume: 30 ml
 Bulk: 10.044.00.0000
 Polybag: 30.044.00.0060

**SF046 Flan Mould**

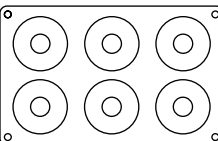
Size: \varnothing 70 h 17 mm
 Volume: 52 ml
 Bulk: 10.046.00.0000
 Polybag: 30.046.00.0060

**SF048 Small Diamond**

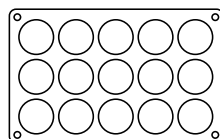
Size: \varnothing 35 h 23 mm
 Volume: 20 ml
 Bulk: 10.048.00.0000
 Polybag: 30.048.00.0060

**SF067 Kiss**

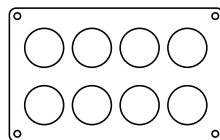
Size: \varnothing 70 h 57 mm
 Volume: 183 ml
 Bulk: 10.067.00.0000
 Polybag: 30.067.00.0060

**SF043 Flan Mould**

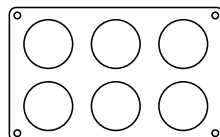
Size: \varnothing 40 h 13 mm
 Volume: 20 ml
 Bulk: 10.043.00.0000
 Polybag: 30.043.00.0060

**SF045 Flan Mould**

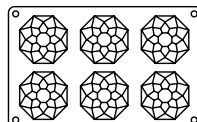
Size: \varnothing 60 h 17 mm
 Volume: 42 ml
 Bulk: 10.045.00.0000
 Polybag: 30.045.00.0060

**SF047 Flan Mould**

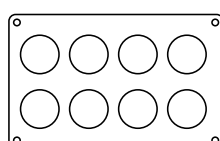
Size: \varnothing 80 h 18 mm
 Volume: 72 ml
 Bulk: 10.047.00.0000
 Polybag: 30.047.00.0060

**SF049 Big Diamond**

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

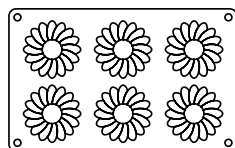
**SF053 Krapfen**

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



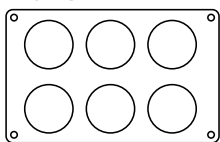
SF056 Daisy

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



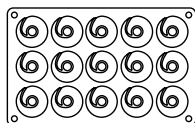
SF205 Cylinders

Size: Ø 70 h 27 mm
 Volume: 103,5 ml
 Bulk: 16.205.00.0000
 Polybag: 36.205.00.0060



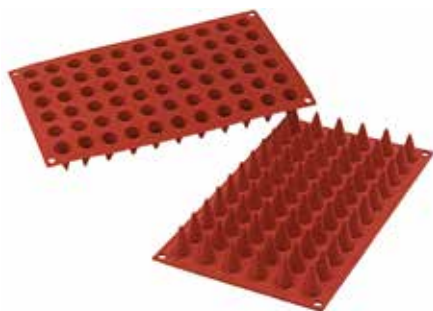
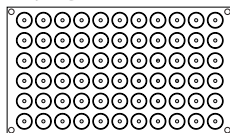
SF094 Medium Vulcano

Size: Ø 49 h 43 mm
 Volume: 41 ml
 Bulk: 10.094.00.0000
 Polybag: 30.094.00.0060



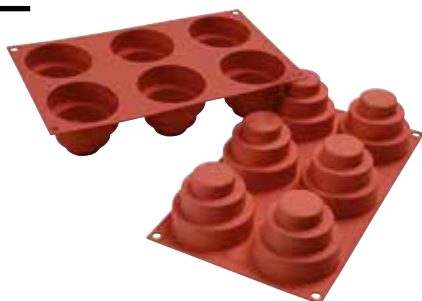
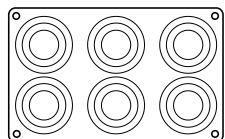
SF131 Cono

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



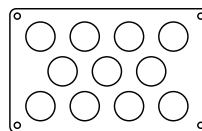
SF148 Mini Wonder Cake

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



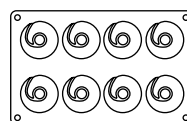
SF204 Small Cylinders

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



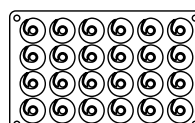
SF093 Big Vulcano

Size: Ø 60 h 51 mm
 Volume: 72 ml
 Bulk: 10.093.00.0000
 Polybag: 30.093.00.0060



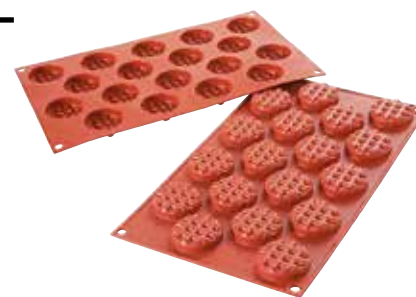
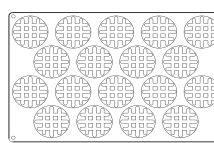
SF095 Small Vulcano

Size: Ø 36 h 31 mm
 Volume: 16 ml
 Bulk: 10.095.00.0000
 Polybag: 30.095.00.0060



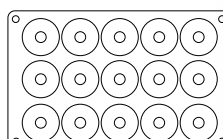
SF143 Mini Waffel Round

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



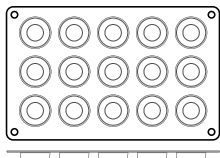
SF162 Round Délice

Size: Ø 40 h 25 mm
 Volume: 29 ml
 Bulk: 16.162.00.0000

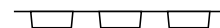
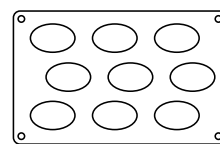


SF178 Mini

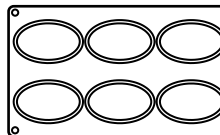
Size: Ø 40 h 13 mm
 Volume: 12 ml
 Bulk: 16.178.00.0000
 Polybag: 36.178.00.0060

**SF018 Medium Ovals**

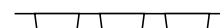
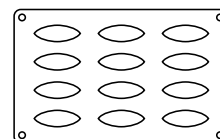
Size: 70 x 50 h 20 mm
 Vol. 50 ml
 Bulk: 10.018.00.0000
 Polybag: 30.018.00.0060

**SF111 Ovals**

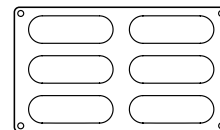
Size: 88 x 53 h 24 mm
 Volume: 85 ml
 Bulk: 16.111.00.0000
 Polybag: 36.111.00.0060

**SF038 Medium Boat**

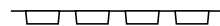
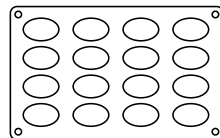
Size: 72 x 30 h 15 mm
 Volume: 20 ml
 Bulk: 10.038.00.0000
 Polybag: 30.038.00.0060

**SF103 Savoiardo**

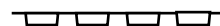
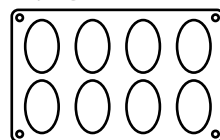
Size: 127,5 x 47 h 17 mm
 Volume: 83 ml
 Bulk: 16.103.00.0000
 Polybag: 36.103.00.0060

**SF017 Small Ovals**

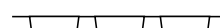
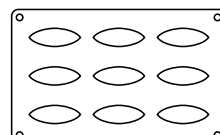
Size: 55 x 33 h 20 mm
 Volume: 30 ml
 Bulk: 10.017.00.0000
 Polybag: 30.017.00.0060

**SF055 Big Ovals**

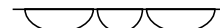
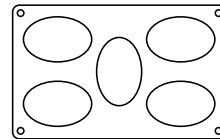
Size: 75 x 55 h 35 mm
 Volume: 110 ml
 Bulk: 10.055.00.0000
 Polybag: 30.055.00.0060

**SF039 Big Boat**

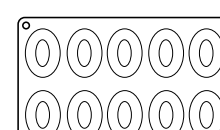
Size: 100 x 44 h 15 mm
 Volume: 40 ml
 Bulk: 10.039.00.0000
 Polybag: 30.039.00.0060

**SF041 Half Egg**

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

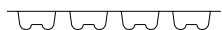
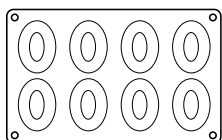
**SF084 Medium Oval Savarin**

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



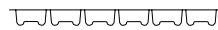
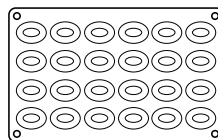
SF085 Big Oval Savarin

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



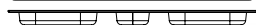
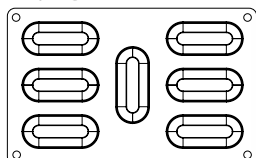
SF083 Small Oval Savarin

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



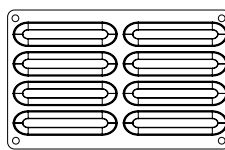
SF160 Log Savarin

Size: 82 x 38 h 16 mm
 Vol. 40 ml
 Bulk: 16.160.00.0000
 Polybag: 36.160.00.0060



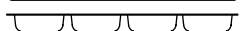
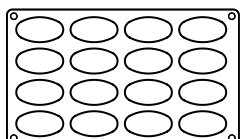
SF161 Éclair

Size: 125 x 28 h 5 mm
 Volume: 15 ml
 Bulk: 16.161.00.0000
 Polybag: 36.161.00.0060



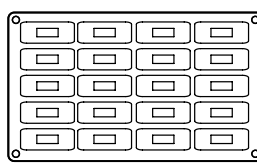
SF176 Soft Ovals

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



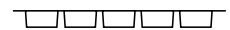
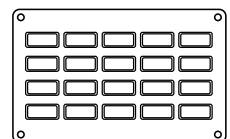
SF179 Mini Dessert Oval

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



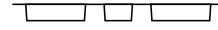
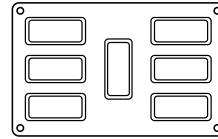
SF025 Financiers

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



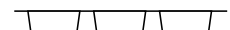
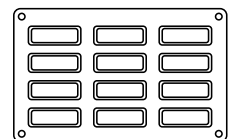
SF054 Big Financiers

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



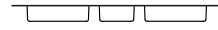
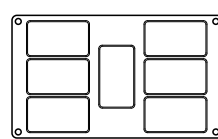
SF026 Cakes

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



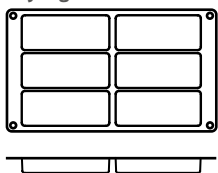
SF110 Rettangolo

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

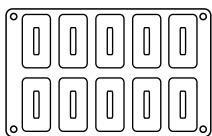


SF128 Slim

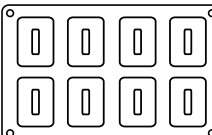
Size: 120 x 45 h 20 mm
 Volume: 110 ml
 Bulk: 16.128.00.0000
 Polybag: 36.128.00.0060

**SF091 Medium Lingotto**

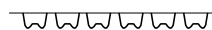
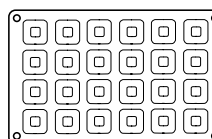
Size: 58 x 37 h 25 mm
 Volume: 45 ml
 Bulk: 10.091.00.0000
 Polybag: 30.091.00.0060

**SF090 Big Lingotto**

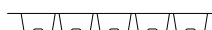
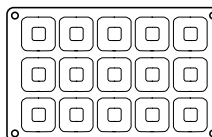
Size: 72 x 45 h 26 mm
 Volume: 72 ml
 Bulk: 10.090.00.0000
 Polybag: 30.090.00.0060

**SF080 Small Square Savarin**

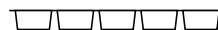
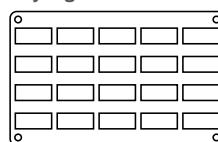
Size: 32,5 x 32,5 h 20 mm
 Volume: 16 ml
 Bulk: 10.080.00.0000
 Polybag: 30.080.00.0060

**SF081 Medium Square Savarin**

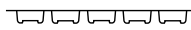
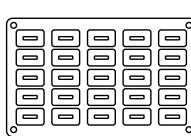
Size: 45,5 x 45,5 h 28 mm
 Volume: 45 ml
 Bulk: 10.081.00.0000
 Polybag: 30.081.00.0060

**SF060 Nougats**

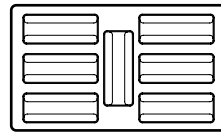
Size: 50 x 25 h 20 mm
 Volume: 22 ml
 Bulk: 10.060.00.0000
 Polybag: 30.060.00.0060

**SF092 Small Lingotto**

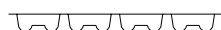
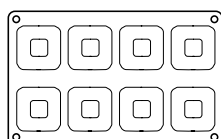
Size: 41 x 23 h 21 mm
 Volume: 16 ml
 Bulk: 10.092.00.0000
 Polybag: 30.092.00.0060

**SF114 Marsigliese**

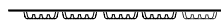
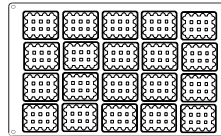
Size: 95 x 35 h 25 mm
 Volume: 68 ml
 Bulk: 16.114.00.0000
 Polybag: 36.114.00.0060

**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

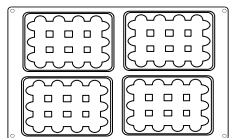
**SF147 Mini Waffel Square**

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



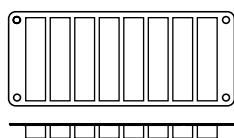
SF155 Waffel Classic

Size: 130 x 81 h 17 mm
 Volume: 137 ml
Bulk: 16.155.00.0000
Box: 36.155.00.0065



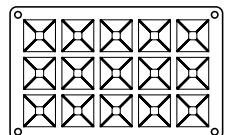
SF184 Slim Bar

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



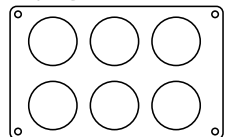
SF008 Pyramids

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



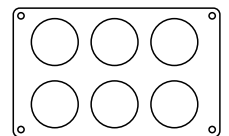
SF023 Medium Muffin

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



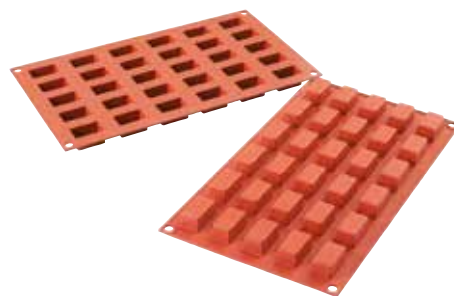
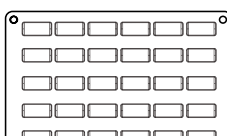
SF052 Big Muffin

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



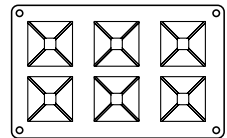
SF181 Mini Cakes

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



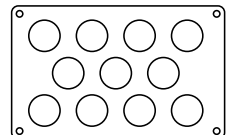
SF007 Pyramids

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



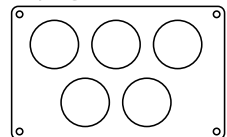
SF022 Small Muffin

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



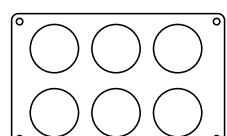
SF024 Big Muffin

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



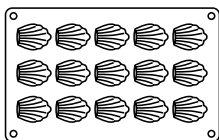
SF102 Medium Muffin

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

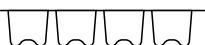
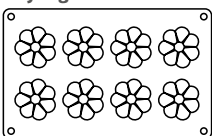


SF031 Mini Madeleine

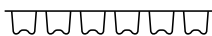
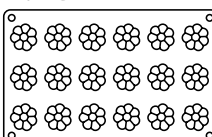
Size: 44 x 34 h 10 mm
 Volume: 10 ml
 Bulk: 10.031.00.0000
 Polybag: 30.031.00.0060

**SF051 Bavarese**

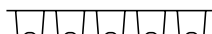
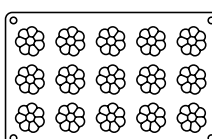
Size: Ø 57 h 57 mm
 Volume: 130 ml
 Bulk: 10.051.00.0000
 Polybag: 30.051.00.0060

**SF033 Small Bordelais**

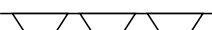
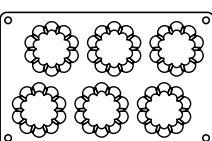
Size: Ø 35 h 35 mm
 Volume: 30 ml
 Bulk: 10.033.00.0000
 Polybag: 30.033.00.0060

**SF059 Medium Bordelais**

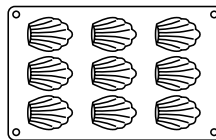
Size: Ø 45 h 45 mm
 Volume: 60 ml
 Bulk: 10.059.00.0000
 Polybag: 30.059.00.0060

**SF035 Briochette**

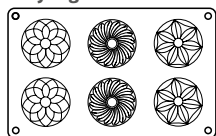
Size: Ø 79 h 30 mm
 Volume: 110 ml
 Bulk: 10.035.00.0000
 Polybag: 30.035.00.0060

**SF032 Madeleine**

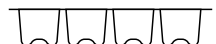
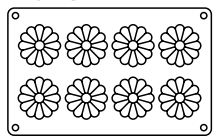
Size: 68 x 45 h 17 mm
 Volume: 30 ml
 Bulk: 10.032.00.0000
 Polybag: 30.032.00.0060

**SF061 Fantasy**

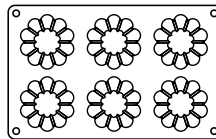
Size: Ø 75 h 40 mm
 Volume: 100 ml
 Bulk: 10.061.00.0000
 Polybag: 30.061.00.0060

**SF050 Big Bordelais**

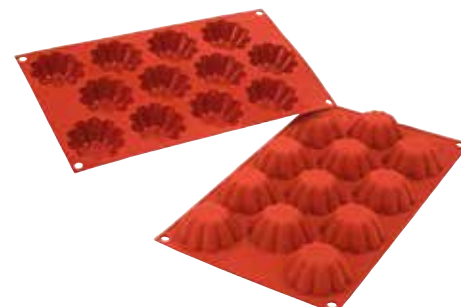
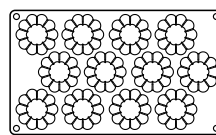
Size: Ø 55 h 50 mm
 Volume: 92 ml
 Bulk: 10.050.00.0000
 Polybag: 30.050.00.0060

**SF034 Briochette**

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

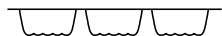
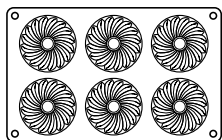
**SF109 Mini Briochette**

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



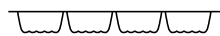
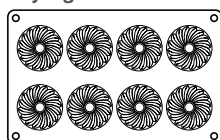
SF058 Gugelhopf

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



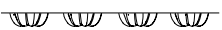
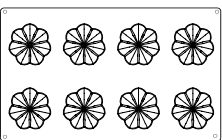
SF057 Mini Gugelhopf

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



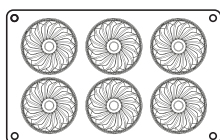
SF154 Charlotte

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



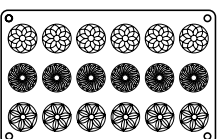
SF209 Gugelhopf

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



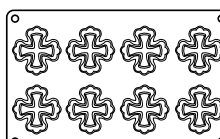
SF132 Mini Fantasy

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



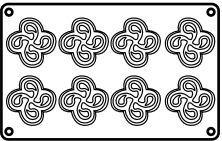
SF070 Croix Occitane

Size: 67 x 67 h 40 mm
 Volume: 44 ml
 Bulk: 10.070.00.0000
 Polybag: 30.070.00.0060



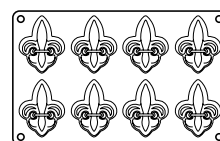
SF099 Fourleaf

Size: Ø 68 h 25 mm
 Volume: 54 ml
 Bulk: 10.099.00.0000
 Polybag: 30.099.00.0060



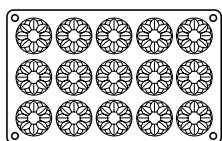
SF069 Fleur de Lys

Size: 61 x 77 h 25 mm
 Volume: 40 ml
 Bulk: 10.069.00.0000
 Polybag: 30.069.00.0060



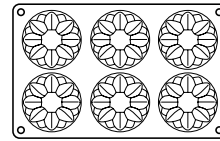
SF072 Small Sunflower

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



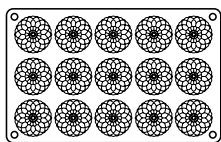
SF076 Sunflower

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

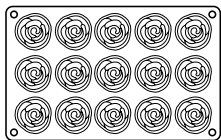


SF073 Small Dahlia

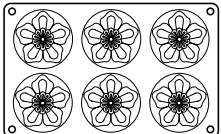
Size: Ø 44 h 25 mm
 Volume: 23 ml
 Bulk: 10.073.00.0000
 Polybag: 30.073.00.0060

**SF074 Small Rose**

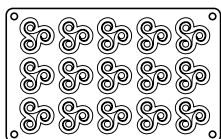
Size: Ø 44 h 27 mm
 Volume: 23 ml
 Bulk: 10.074.00.0000
 Polybag: 30.074.00.0060

**SF075 Narcissus**

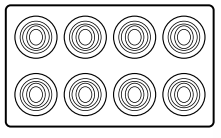
Size: Ø 76 h 40 mm
 Volume: 115 ml
 Bulk: 10.075.00.0000
 Polybag: 30.075.00.0060

**SF062 Small Triskell**

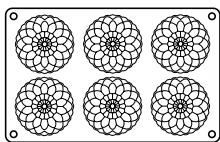
Size: 50 x 50 h 17 mm
 Volume: 20 ml
 Bulk: 10.062.00.0000
 Polybag: 30.062.00.0060

**SF113 Flu**

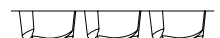
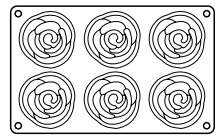
Size: Ø 55 h 42,5 mm
 Volume: 70 ml
 Bulk: 16.113.00.0000
 Polybag: 36.113.00.0060

**SF078 Dahlia**

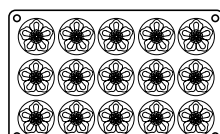
Size: Ø 78 h 40 mm
 Volume: 115 ml
 Bulk: 10.078.00.0000
 Polybag: 30.078.00.0060

**SF077 Rose**

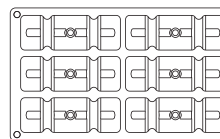
Size: Ø 76 h 40 mm
 Volume: 115 ml
 Bulk: 10.077.00.0000
 Polybag: 30.077.00.0060

**SF079 Small Narcissus**

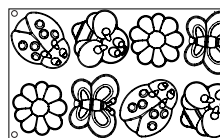
Size: Ø 44 h 25 mm
 Volume: 23 ml
 Bulk: 10.079.00.0000
 Polybag: 30.079.00.0060

**SF144 Tribon**

Size: Ø 124 h 30 mm
 Volume: 117 ml
 Bulk: 16.144.00.0000
 Polybag: 36.144.00.0060

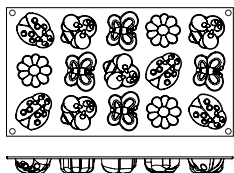
**SF117 Springlife**

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



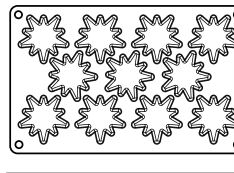
SF135 Mini Springlife

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



SF151 Flash

Size: Ø 63 h 5 mm
 Volume: 8,3 ml
 Bulk: 16.151.00.0000
 Polybag: 36.151.00.0060



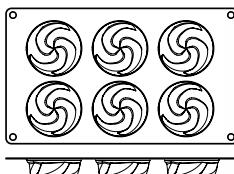
SF157 Good Morning

Size: 84 x 66 h 29 mm
 Volume: 619 ml
 Bulk: 16.157.00.0000
 Polybag: 36.157.00.0060



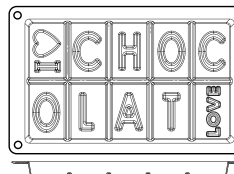
SF158 Vertigo

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



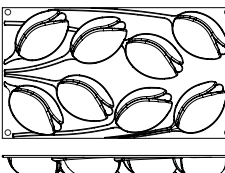
SF173 Chocolat

Size: 257 x 152 h 26 mm
 Volume: 880 ml
 Bulk: 16.173.00.0000
 polybag: 36.173.00.0060



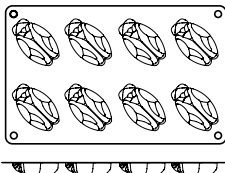
SF118 Tulip

Size: 76,5 x 50,5 h 29,5 mm
 Volume: 62,5 ml
 Bulk: 16.118.00.0000
 Polybag: 36.118.00.0060



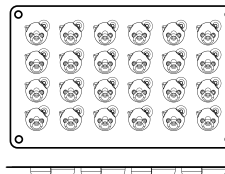
SF145 Cicala

Size: 71 x 41 h 22 mm
 Volume: 35 ml
 Bulk: 16.145.00.0000
 Polybag: 36.145.00.0060



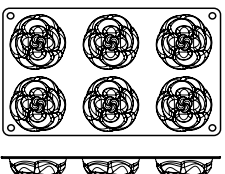
SF141 Choco Panda

Size: Ø 36 h 18 mm
 Volume: 8,5 ml
 Bulk: 16.141.00.0000
 Polybag: 36.141.00.0060



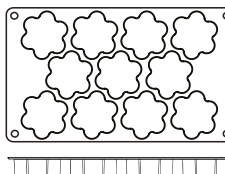
SF156 Camelia

Size: Ø 76 h 35 mm
 Volume: 107 ml
 Bulk: 16.156.00.0000
 Polybag: 36.156.00.0060



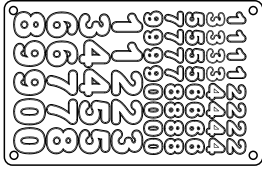
SF194 Flower

Size: Ø 63 h 31 mm
 Volume: 80 ml
 Bulk: 16.194.00.0000
 Polybag: 36.194.00.0060

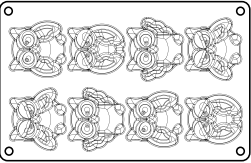


SF174 Choco 123

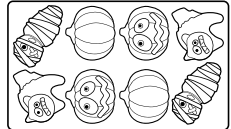
Volume: 124 ml
 Bulk: 16.174.00.0000
 Polybag: 36.174.00.0060

**SF191 Gufi**

Size: 74 x 66 h 33,5 mm
 Volume: 84 ml
 Bulk: 16.191.00.0000
 Polybag: 36.191.00.0060

**SF116 Halloween**

Size: 70 x 64 h 32 mm
 Volume: 572 ml
 Bulk: 16.116.00.0000
 Polybag: 36.116.00.0060

**SF195 Safari Choco Tags**

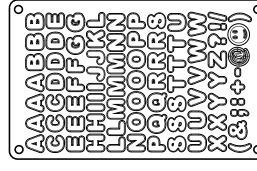
Size: 60 x 30 h 8 mm
 Volume: 168 ml
 Bulk: 16.195.00.0000
 Polybag: 36.195.00.0060

**SF198 Winter Choco Tags**

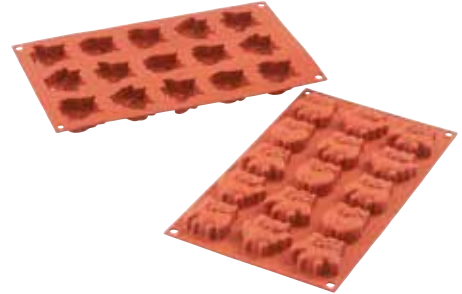
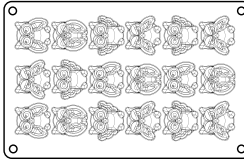
Size: 60 x 37 h 8 mm
 Volume: 160 ml
 Bulk: 16.198.00.0000
 Polybag: 36.198.00.0060

**SF169 Choco ABC**

Volume: 115 ml
 Bulk: 16.169.00.0000
 Polybag: 36.169.00.0060

**SF190 Mini Gufi**

Size: 36 x 42 h 22 mm
 Volume: 20.5 ml
 Bulk: 16.190.00.0000
 Polybag: 36.190.00.0060

**SF146 Xmas Choco Tags**

Size: 59 x 29 h 6,8 mm
 Volume: 129 ml
 Bulk: 16.146.00.0000
 Polybag: 36.146.00.0060

**SF196 Choco Tags in love**

Size: 60 x 39 h 8 mm
 Volume: 142 ml
 Bulk: 16.196.00.0000

**SF199 Funny Owls Choco Tags**

Size: 60 x 37 h 8 mm
 Volume: 160 ml
 Bulk: 16.199.00.0000
 Polybag: 36.199.00.0060



SFT118 Round Pan

Size: Ø 180 h 40 mm
Volume: 1 l
Bulk: 20.118.00.0000
Polybag: 30.118.00.0060

**SFT120 Round Pan**

Size: Ø 200 h 40 mm
Volume: 1,05 l
Bulk: 20.120.00.0000
Polybag: 30.120.00.0060

**SFT124 Round Pan**

Size: Ø 240 h 42 mm
Volume: 1,7 l
Bulk: 20.124.00.0000
Polybag: 30.124.00.0060

**SFT128 Round Pan**

Size: Ø 280 h 47 mm
Volume: 2,5 l
Bulk: 20.128.00.0000
Polybag: 30.128.00.0060

**SFT226 Round Pan**

Size: Ø 260 h 55 mm
Volume: 2,5 l
Bulk: 20.226.00.0000
Polybag: 30.226.00.0060

**SFT122 Round Pan**

Size: Ø 220 h 42 mm
Volume: 1,4 l
Bulk: 20.122.00.0000
Polybag: 30.122.00.0060

**SFT126 Round Pan**

Size: Ø 260 h 45 mm
Volume: 2,2 l
Bulk: 20.126.00.0000
Polybag: 30.126.00.0060

**SFT180 Round Pan**

Size: Ø 180 h 65 mm
Volume: 1,5 l
Bulk: 20.180.00.0000
Polybag: 30.180.00.0060

**SFT228 Pizza Pan**

Size: Ø 280 h 20 mm
Volume: 1,3 l
Bulk: 20.228.00.0000
Polybag: 30.228.00.0060

**SFT424 Flan Pan**

Size: Ø 240 h 30 mm
Volume: 1,25 l
Bulk: 20.424.00.0000
Polybag: 30.424.00.0060

**SFT426 Flan Pan**

Size: Ø 260 h 30 mm
Volume: 1,3 l
Bulk: 20.426.00.0000
Polybag: 30.426.00.0060

**SFT428 Flan Pan**

Size: Ø 280 h 30 mm
Volume: 1,75 l
Bulk: 20.428.00.0000
Polybag: 30.428.00.0060

**SFT280 Round Pan**

Size: Ø 280 h 25 mm
Volume: 1,5 l ml
Bulk: 17.228.00.0000
Polybag: 37.228.00.0060
No safe ring

**SFT224 Savarin Cake**

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

**SFT220 Daisy**

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

**SFT205 Savarin**

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

**SFT249 Gugelhopf**

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

**SFT250 Gugelhopf**

Size: Ø 220 h 110 mm
Volume: 2,2 l
Bulk: 20.250.00.0000
Polybag: 30.250.00.0060

**SFT181 Charlotte**

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

**SFT528 German Tarte**

Size: Ø 280 h 30 mm
Volume: 1,65 l
Bulk: 20.528.00.0000
Polybag: 30.528.00.0060

**SFT522 Brioche**

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

**SFT328 Nocciolone**

Size: 239 x 187 h 96,5 mm
Volume: 2,23 l
Bulk: 10.328.00.0000
Polybag: 30.328.00.0060

**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**

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

**SFT332 Lasagnera**

Size: 330 x 220 h 55 mm
Volume: 4,5 l
Bulk: 20.332.00.0000
Polybag: 30.332.00.0060

**SFT326 Plum Cake**

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

**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

**SFT251 Rose**

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

**SFT253 Round Low Rose**

Size: Ø 260 h 80 mm
Volume: 2,8 l
Bulk: 24.253.00.0000
Polybag: 34.253.00.0060



SFT320 Daisy Pan

Size: 280 x 215 h 50 mm
Volume: 2,3 l
Bulk: 20.302.00.0000
Polybag: 30.302.00.0060

**SFT252 Sunflower**

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

**SFT314 Medium Dahlia**

Size: Ø 180 h 75 mm
Volume: 1,3 l
Bulk: 24.314.00.0000
Polybag: 34.314.00.0060

**SFT816 Small Sunflower**

Size: Ø 126 h 50 mm
Volume: 400 ml
Bulk: 14.816.00.0000
Polybag: 34.816.00.0060

**SFT322 Springlife**

Size: Ø 200 h 90 mm
Volume: 1,8 l
Bulk: 20.322.00.0000
Polybag: 30.322.00.0060

**SFT323 Tulip**

Size: Ø 260 h 68 mm
Volume: 2,8 l
Bulk: 20.323.00.0000
Polybag: 30.323.00.0060

**SFT311 Gugelhopf**

Size: Ø 220 h 100 mm
Volume: 1,7 l
Bulk: 24.311.00.0000
Polybag: 34.311.00.0060

**SFT312 Plumcake**

Size: 360 x 345 x 190 h 80 mm
Volume: 1,6 l
Bulk: 20.312.00.0000
Polybag: 30.312.00.0060

**SFT371 Plumcake**

Size: 300 x 145 h 80 mm
Volume: 2,5 l
Bulk: 20.731.00.0000
Polybag: 30.731.00.0060

**SFT315 Medium Rose**

Size: Ø 180 h 85 mm
Volume: 1,3 l
Bulk: 24.315.00.0000
Polybag: 34.315.00.0060

**SFT316 Med Sunflower**

Size: Ø 180 h 73 mm
Volume: 1,3 l
Bulk: 24.316.00.0000
Polybag: 34.316.00.0060

**SFT317 Med Narcissus**

Size: Ø 180 h 73 mm
Volume: 1,3 l
Bulk: 24.317.00.0000
Polybag: 34.317.00.0060

**SFT201 Small Star**

Size: Ø 260 h 40 mm
Volume: 1,2 l
Bulk: 20.201.00.0000
Polybag: 30.201.00.0060

**SFT202 Big Star**

Size: Ø 260 h 50 mm
Volume: 1,8 l
Bulk: 20.202.00.0000
Polybag: 30.202.00.0060

**SFT203 Tree**

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

**SFT303 Cathedral**

Size: Ø 220 h 100 mm
Volume: 2,25 l
Bulk: 24.303.00.0000
Polybag: 34.303.00.0060

**SFT304 Cathedral**

Size: Ø 260 h 80 mm
Volume: 2,8 l
Bulk: 24.304.00.0000
Polybag: 34.304.00.0060

**SFT600 Star Bundt Form**

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

**SFT310 Wreath**

Size: Ø 260 h 55 mm
Volume: 1,5 l
Bulk: 24.310.00.0000
Polybag: 34.310.00.0060

**SFT307 Ornamental**

Size: Ø 260 h 80 mm
Volume: 2,8 l
Bulk: 20.307.00.0000
Polybag: 30.307.00.0060

**SFT308 Plumcake**

Size: 300 x 145 h 80 mm
Volume: 2,5 l
Bulk: 20.308.00.0000
Polybag: 30.308.00.0060

**SFT730 Pan Fleur**

Size: 300 x 145 h 80 mm
Volume: 2,25 l
Bulk: 20.730.00.0000
Polybag: 30.730.00.0060

**SFT324 Bon Ton**

Size: Ø 220 h 83,5 mm
Volume: 2,2 l
Bulk: 20.324.00.0000
Polybag: 30.324.00.0060

**SFT722 Fleur Bundt Form**

Size: Ø 220 h 100 mm
Volume: 2 l
Bulk: 20.722.00.0000
Polybag: 30.722.00.0060

**SFT305 Plumcake**

Size: 300 x 145 h 80 mm
Volume: 2 l
Bulk: 20.305.00.0000
Polybag: 30.305.00.0060

**SFT327 Brioche**

Size: 235 x 170 h 60 mm
Volume: 1,2 l
Bulk: 10.327.00.0000
Polybag: 30.327.00.0060

**SFT313 Football**

Size: Ø 180 h 95 mm
Volume: 1,65 l
Bulk: 14.313.00.0000
Polybag: 34.313.00.0060

**SFT321 Castle**

Size: Ø 200 h 140 mm
Volume: 2,5 l
Bulk: 20.321.00.0000
Polybag: 20.321.00.0098



BUCHE

*Put a twist on
the tradition*

Classic or modern version in endless flavour
combos.



BUCHE



Pillow⁸⁰

Size: 82x43 h 32 mm | Volume: 80 ml x 8 | **36.165.99.0065**
+ Double Use Cutter



Pillow³⁰

Size: 58x29 h 23 mm | Volume: 30 ml x 12 | **36.251.87.0065**



Midi Bûche⁸³

Size: 84x32 h 35 mm | Volume: 83 ml x 9 | **36.130.00.0065**



Mini Bûche¹⁴

Size: 44x18 h 20 mm | Volume: 14 ml x 30 | **36.129.00.0065**



Mr. Pillow ¹⁰⁰⁰

Size: 217x94 h 70 mm | Volume: 1000 ml | **32.802.87.0065**

Jr. Pillow ⁶⁰⁰

Size: 190x73 h 60 mm | Volume: 600 mm | **32.801.87.0065**



Double Use Cutter



Kit Bûche Love

Size: 250x90 h 70 mm | Volume: 1300 ml | **25.058.99.0065**
Set 2 pcs | Mould + Love Mat



Kit Bûche Coffee

Size: 250x90 h 70 mm | Volume: 1300 ml | **25.056.99.0065**
Set 2 pcs | Mould + Coffee Mat

Kit Bûche Wood

Size: 250x90 h 70 mm
 Volume: 1300 ml
25.051.99.0065
 Set 2 pz/pcs
 Mould + Wood Mat

**Kit Bûche Vienna**

Size: 250x90 h 70 mm
 Volume: 1300 ml
25.052.99.0065
 Set 2 pz/pcs
 Mould + Vienna Mat

**Kit Bûche Pois**

Size: 250x90 h 70 mm
 Volume: 1300 ml
25.054.99.0065
 Set 2 pz/pcs
 Mould + Pois Mat

**Kit Bûche Matelassé**

Size: 250x90 h 70 mm
 Volume: 1300 ml
25.053.99.0065
 Set 2 pz/pcs
 Mould + Matelassé Mat

**Kit Bûche Tablette**

Size: 250x90 h 70 mm
 Volume: 1300 ml
25.073.99.0065
 Set 2 pz/pcs
 Mould + Tablette Mat

**Kit Bûche Arabesque**

Size: 250x90 h 70 mm
 Volume: 1300 ml
25.055.99.0065
 Set 2 pz/pcs
 Mould + Arabesque Mat

**Modular Flex Wave**

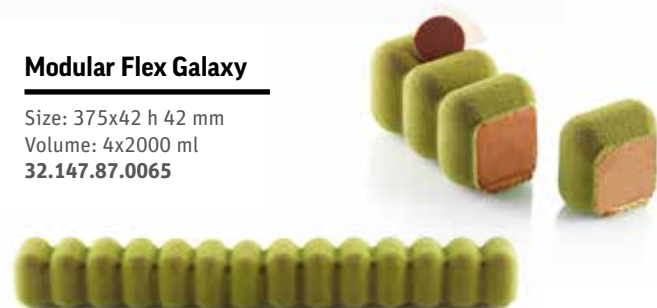
Size: 375x40 h 45 mm
 Volume: 5x2500 ml
32.145.87.0065

**Modular Flex Infinity**

Size: 375x47 h 40 mm
 Volume: 4x2000 ml
32.146.87.0065

**Modular Flex Galaxy**

Size: 375x42 h 42 mm
 Volume: 4x2000 ml
32.147.87.0065

**Modular Flex Trilogy**

Size: 375x46 h 51 mm
 Volume: 4x2000 ml
32.148.87.0065



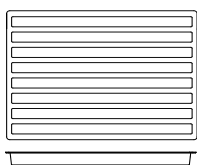
SQ017 Tronco 50x3

Size: 500x30 h 30 mm

Volume: 445 ml

Bulk: 40.417.20.0000

Polybag: 70.417.20.0098



Size mould:600x400 mm



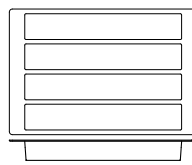
SQ014 Tronco 50x8

Size: 495x80 h 63 mm

Volume: 2137 ml

Bulk: 40.414.20.0000

Polybag: 70.414.20.0098



Size mould:600x400 mm



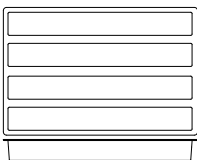
SQ016 Tronco 50x7

Size: 495x70 h 70 mm

Volume: 2400 ml

Bulk: 40.416.20.0000

Polybag: 70.416.20.0098



Size mould:600x400 mm



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**

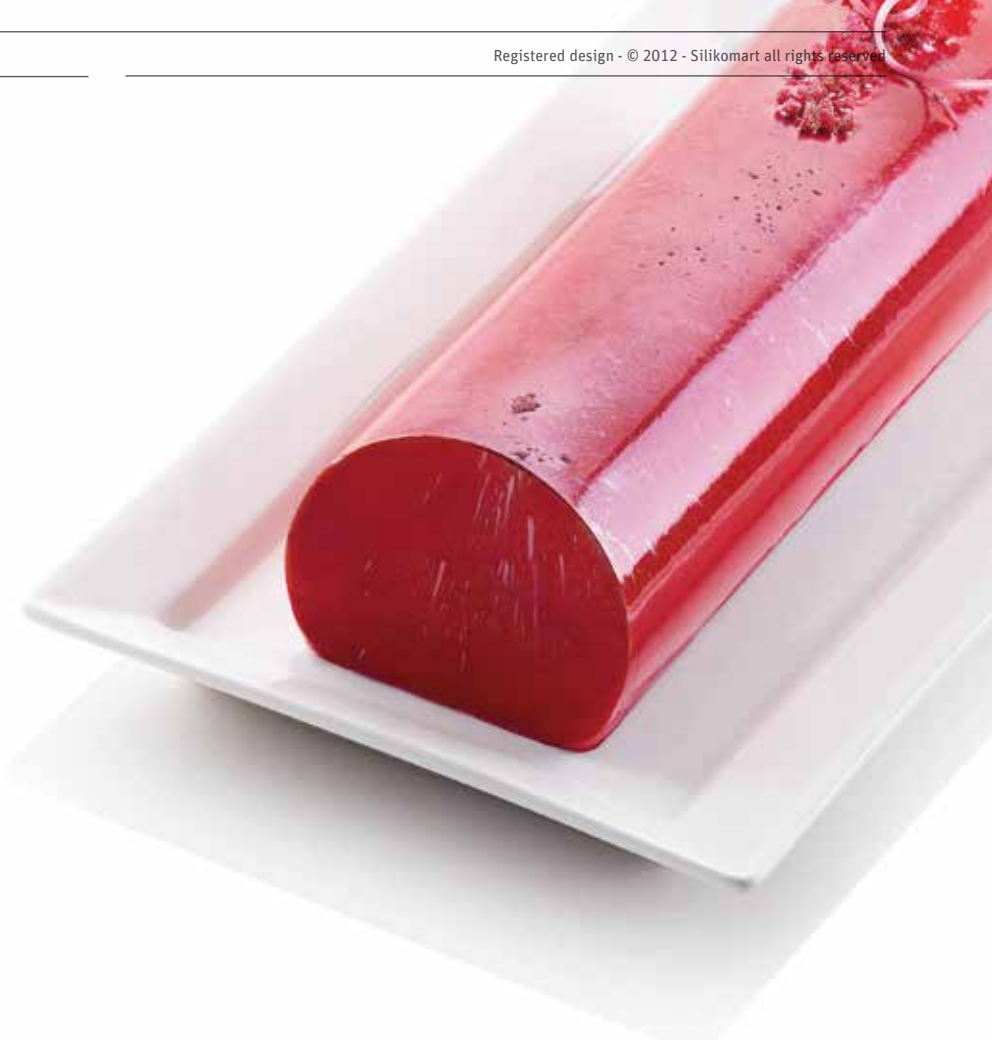
Insert Bûche/8 | Set 8 pcs + 60x40 cm Tray

Size: 220x60 h 50 mm | Volume: 565 ml | **25.226.87.0098**





the
**PASTRY
CULTURE**
by hangar78
Food and Pastry Innovation Lab



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style!*

Add some groove to your yule log and set free your imagination for spectacular creations.



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PREMIUM CONTENT!**

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GIANDUIA

*And a classic
was born*

One of the masterpiece of Italian pastry could
be reproduced in different sizes: you just
have to choose!



GIANDUIA



Gianduiotto

Size: 93x31 h 42 mm | Volume: 85 ml x 9 | **36.126.00.0065**



Choco Gianduia

Size: 50x18 h 23 mm | Volume: 14 ml x 24 | **36.125.00.0065**

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**



MAT

A dress to impress!

Dress up your dessert with a fine detail: every creation deserves an always new touch of personality!



MAT



Coffee Mat

Size: 600x400 h 8 mm | **33.031.20.0096**

Ret H4

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

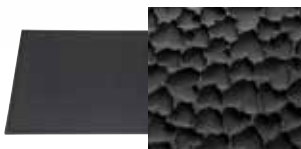
Ret H5

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



Love Mat

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



Air Mat

Small Size: 300x400 mm | **40.109.99.0000**

Gastronorm Size: 520x315 mm | **40.110.99.0000**

Big Size: 584x384 mm | **40.107.99.0000**



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



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



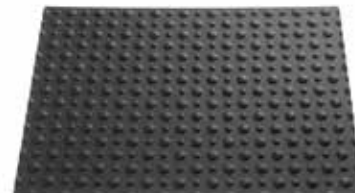
TEX03 Matelassé

Size: 250 x 185 h 3 mm
33.053.20.0065



TEX04 Pois

Size: 250 x 185 h 2,5 mm
33.054.20.0065



TEX05 Arabesque

Size: 250 x 185 h 3 mm
33.055.20.0065



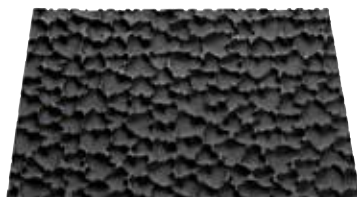
TEX06 Coffee

Size: 250 x 185 h 3 mm
33.056.20.0065



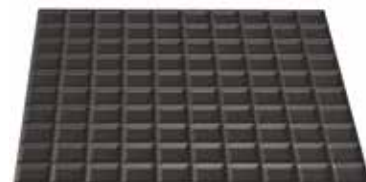
TEX08 Love

Size: 250 x 185 h 3 mm
33.058.20.0065



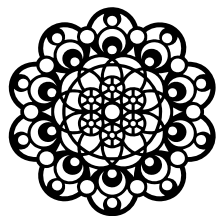
TEX013 Tablette

Size: 250 x 185 h 6 mm
33.073.20.0065



TRD 01 Daisy

Size: 80x400 h 1 mm
33.081.20.0196



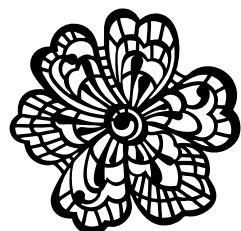
TRD 02 Butterfly

Size: 80x400 h 1 mm
33.082.20.0196



TRD 03 Flower

Size: 80x400 h 1 mm
33.083.20.0196



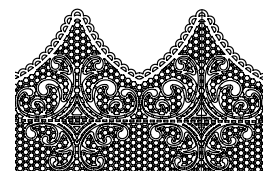
TRD 04 Leaves

Size: 400x200 h 1 mm
33.084.20.0196



TRD 05 Fantasy

Size: 400x200 h 1 mm
33.085.20.0196



TRD 06 Dentelle

Size: 400x200 h 1 mm
33.086.20.0196



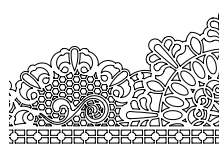
TRD 07 Baroc

Size: 400x200 h 1 mm
33.087.20.0196



TRD 08 Chic

Size: 400x200 h 1 mm
33.088.20.0096



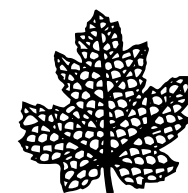
TRD 09 Nature

Size: 80x400 h 1 mm
33.089.20.0069



TRD 10 Ornamental

Size: 80x400 h 1 mm
33.090.20.0069



TRD 11 Hearts

Size: 80x400 h 1 mm
33.091.20.0196



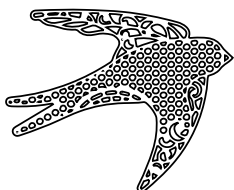
TRD 12 Cup Cakes

Size: 80x400 h 1 mm
33.092.20.0096



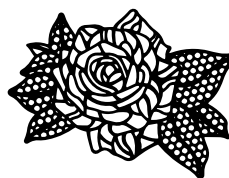
TRD 13 Birds

Size: 80x400 h 1 mm
33.093.20.0096



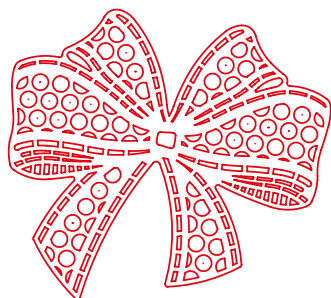
TRD 14 Roses

Size: 80x400 h 1 mm
33.094.20.0069



TRD 15 Ribbon

Size: 80x400 h 1 mm
33.095.20.0196



TRD 16 Happy Birthday

Size: 80x400 h 1 mm
33.096.20.0096



TRD 17 Candy Party

Size: 400x200 h 1 mm
33.097.20.0096



TRD 18 Snowflakes

Size: 400x200 h 1 mm
33.098.20.0196



Ready Lace

Volume: 140 gr
White: 99.034.01.0001
Silver: 99.034.02.0001
Pearl White: 99.034.03.0001
Black: 99.034.04.0001
Gold: 99.034.05.0001



Tricot Mix

Volume: 300 g
99.016.01.0062



GLUTEN FREE GEL MIX READY TO USE FOR SUGAR LACES
Method of preparation: Spread with the help of a spatula the mixture on a silicone mat. Bake it in the oven at 50°C/ 122°F for 30 minutes. Let it cool down and unmould.

Silicopat

Silicopat 1

Size: 400x600 mm | **13.001.00.000**

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 10

Size: 600x450 mm | **13.010.00.0000**

Silicopat 11

Size: 750x450 mm | **13.011.00.0000**



Fiberglass

Fiberglass 1

Size: 583 x 384 mm | **40.846.00.000**

Fiberglass 2

Size: 520 x 315 mm | **40.623.00.000**

Fiberglass 3

Size: 620 x 420 mm | **40.624.00.000**

Fiberglass 4

Size: 785 x 585 mm | **40.625.00.000**

Fiberglass 5

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



Tapis Roulade

Tapis Roulade 01

Size: 422x352 mm | **13.020.00.000**

Tapis Roulade 02

Size: 546x352 mm | **13.021.00.0000**

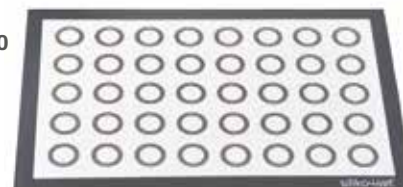
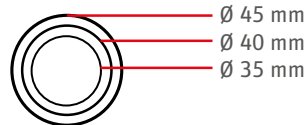
Tapis Roulade 03

Size: 325x325 mm | **13.022.00.0000**



Fiberglass Circles

Size: 595 x 395 mm | **40.108.99.0000**



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

WMAT Arabesque

Size: 600x400 h 3 mm | **33.061.20.0065**



WMAT Pois

Size: 600x400 h 3 mm | **33.063.20.0065**



WMAT Matelassé

Size: 600x400 h 3 mm | **33.062.20.0065**



CHRISTMAS

Get into the spirit!

Cheerful design and original moulds will bring magic in all the laboratory.



TRE CIME



CONCEIVED WITH THE MARTINI TROY

Three peaks of sweetness, three peaks of flavour, an innovative encounter between the greatness of the taste and the majesty of the Dolomite landscape. TRE CIME moulds by Silikomart Professional has been designed with Pastry Chef Martin Troy to give shape to the mountain scenery and let you taste its charm at every bite.



Tre Cime ⁶⁵⁰

Size: 210x80 h 110 mm
Volume 650 ml
20.372.87.0065



Tre Cime ¹²⁰

Size: 120x45 h 65 mm
Volume 120 ml
36.249.87.0065



CHRISTMAS



Moonlight Sonata ¹⁰⁰⁰

Size: 230x178 h 53 mm | Volume: 1000 ml | **20.350.87.0065**



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

CONCEIVED WITH
NINA
TARASOVA



Kit Etoile ⁷²⁰

Star Size: Ø 96 h 55 mm | Volume: 720 ml | **25.742.87.0065**
Tips Size: 75x48 h 52 mm | Set 2 pz/pcs



Russian Tale ¹²⁵

Size: Ø 67 h 73 mm | Volume: 125 ml x 5
28.311.87.0065 | Set 2 pcs
Mould + plastic support



NEW Russian Tale ³⁰

Size: Ø 41 h 45 mm
Volume: 30 ml x 15
36.280.87.0065

Ginger Pop

Size: 75x67 h 12 mm
Volume: 4x31 ml
Set 2 pz/pcs + 50 sticks
25.702.00.0060



All sticks available at pag.

Pag. 150

Magic Pop

Size: 75x72 h 12 mm
Volume: 4x34 ml
Set 2 pz/pcs + 50 sticks
25.703.00.0060



All sticks available at pag.

Pag. 150

HSH 01 Home Sweet Home

Size: 180x115 h 160 mm
Volume: 1188 ml
Set 2 pz/pcs
25.601.00.0060



HSH 02 A - My Christmas Cookies

Size: 93x80 h 14 mm
Volume: 429 ml
Bulk: 12.603.00.0000
Polybag: 32.603.00.0060



HSH 05 Xmas Dream

Tree Size: 133x133 h 190 mm
Reindeer Size: 133x133 h 190 mm
Sleigh Size: 195x95 h 1100 mm
Volume Tot: 751 ml
Set 2 pz/pcs
25.608.00.0060



HSH 02 B - My Christmas Cookies

Size: 87x85 h 12 mm
Volume: 567 ml
Bulk: 12.604.00.0000
Polybag: 32.604.00.0060



HSH 08 Magic Train

Size: 305x305 h 11 mm
Volume: 966 ml
Set 2 pcs
25.612.00.0060



HSH 06 My Angel Cookies

Size: 80x49 h 15 mm
Volume: 360 ml
Bulk: 12.610.00.0000
Polybag: 32.610.00.0060



3D Tree Choc

Size: Ø 130 h 172 mm
Volume: 224 ml
Set 2 pcs
22.151.77.0065

Set 2 pcs
Stands + support pole
25.921.77.0098



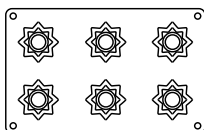
DISCOVER THE WHOLE SUGARFLEX RANGE

<http://silikom.art/sugarflex>

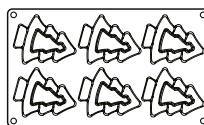


SF100 Pandorino

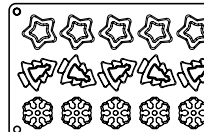
Size: 75 x 75 h 60 mm
 Volume: 150 ml
 Bulk: 16.100.00.0000
 Polybag: 36.100.00.0060

**SF202 Xmas Tree**

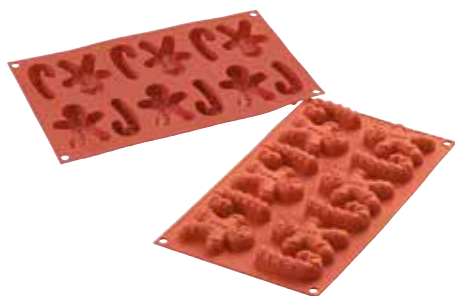
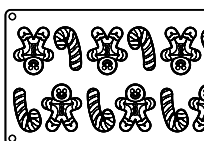
Size: 88 x 72 h 33,5 mm
 Volume: 100 ml
 Bulk: 16.202.00.0000
 Polybag: 36.202.00.0060

**SF136 Magic Winter**

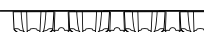
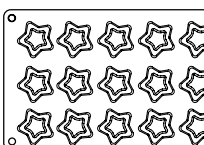
Size: 39 x 49 h 25 mm
 Volume: 337,5 ml
 Bulk: 16.136.00.0000
 Polybag: 36.136.00.0060

**SF167 Mr. Zenzy**

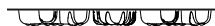
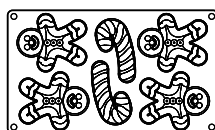
Size: 70 x 58 h 16 mm
 Volume: 264 ml
 Bulk: 16.167.00.0000
 Polybag: 36.167.00.0060

**SF182 Stars**

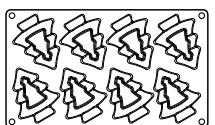
Size: Ø 45,5 h 22 mm
 Volume: 19 ml
 Bulk: 16.182.00.0000
 Polybag: 36.182.00.0060

**SF106 Gingerbread Man**

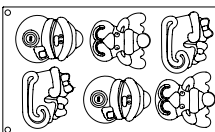
Size: 94,5 x 78 h 21 mm
 Volume: 362 ml
 Bulk: 16.106.00.0000
 Polybag: 36.106.00.0060

**SF108 Pino**

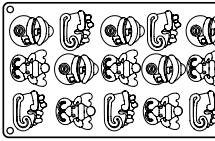
Size: 83,5 x 68 h 30,5 mm
 Volume: 81 ml
 Bulk: 16.108.00.0000
 Polybag: 36.108.00.0060

**SF137 Funny Christmas**

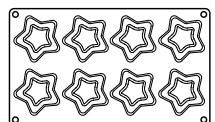
Size: 73 x 78,5 h 37 mm
 Volume: 115 ml
 Bulk: 16.137.00.0000
 Polybag: 36.137.00.0060

**SF166 Magic Xmas**

Size: 50 x 34 h 21 mm
 Volume: 334 ml
 Bulk: 16.166.00.0000
 Polybag: 36.166.00.0060

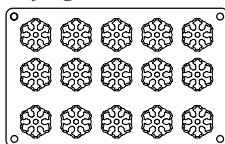
**SF107 Stella**

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



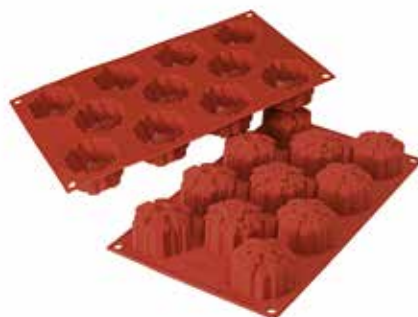
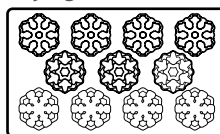
SF183 Snowflakes

Size: Ø 40 h 22 mm
Volume: 19 ml
Bulk: 16.183.00.0000
Polybag: 36.183.00.0060



SF115 Snowflakes

Size: Ø 56 h 35 mm
Volume: 60 ml
Bulk: 16.115.00.0000
Polybag: 36.115.00.0060



SFT309 Ribbon

Size: Ø 260 h 60 mm
Volume: 2 l
Bulk: 24.309.00.0000
Polybag: 34.309.00.0060



SFT334 Santa Claus

Size: 245 x 254 h 60 mm
Volume: 2,3 l
Bulk: 10.334.00.0000
Polybag: 30.334.00.0060



SFT325 Mr. Ginger

Size: 255 x 195 h 42 mm
Volume: 1,06 l
Bulk: 10.325.00.0000
Polybag: 30.325.00.0060



Christmas Tree

Size: 95x100 h 25 mm
70.100.01.0060



Nylon Cutter 11 Star

Size: Ø 2.9 - 5 - 7.5 - 10.1
12.7 cm
72.311.87.0069



Albero di Natale

Size: 350x250 h 35 mm
44.006.05.0100



**DISCOVER THE WHOLE
CUTTER RANGE**

<http://silikom.art/nylon-cutters>



the PASTRY CULTURE

by hangar78
Food and Pastry Innovation Lab



*Don't be a Grinch,
enjoy the Christmas
magic!*

Make your dessert even sweeter...it's Christmas time!

**DOWNLOAD THE
PREMIUM CONTENT!**

<http://silikom.art/Christmas-style>



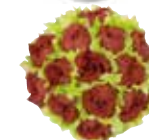
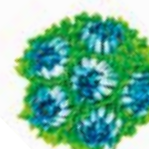
TUBES

The final touch!

When pursuing perfection, we all know that details make the difference.

Choose your style, set your imagination free and bring out the best of you!



Flower tube 01Size: 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 22 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 23 mm
43.429.99.0001**Flower tube 10**Size: Ø 24 mm
43.430.99.0001**Flower tube 11**Size: Ø 24 mm
43.431.99.0001**Flower tube 12**Size: Ø 23 mm
43.432.99.0001**Grass tube 13**Size: Ø 20 mm
43.433.99.0001**Grass tube 14**Size: Ø 21 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 31**Size: Ø 25 mm
43.481.99.0001**Flower tube 32**Size: Ø 25 mm
43.482.99.0001

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 07Size: 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**Size: Ø 25 mm
43.607.99.0001**Mini decor tube 01**Size: 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

Flower nails 01

Size: Ø 21 mm
Set 24 pz/pcs
43.461.99.0000



Flower nails 02

Size: Ø 30 mm
Set 24 pz/pcs
43.462.99.0000



Flower nails 03

Size: Ø 35 mm
Set 24 pz/pcs
43.463.99.0000



Flower nails 04

Size: Ø 35 mm
Set 24 pz/pcs
43.464.99.0000



Flower nails 05

Size: Ø 40 mm
Set 24 pz/pcs
43.465.99.0000



Flower nails 06

Size: Ø 35 mm
Set 24 pz/pcs
43.466.99.0000



Flower nails 07

Size: Ø 20 mm
Set 24 pz/pcs
43.467.99.0000



Flower nails 08

Size: Ø 45 mm
Set 24 pz/pcs
43.468.99.0000



Flower nails 09

Size: Ø 33 mm
Set 24 pz/pcs
43.469.99.0000



Flower nails 10

Size: Ø 45 mm
Set 24 pz/pcs
43.460.99.0000



Color twist big

Size: Ø 25 mm
70.179.01.0096



Color twist small

Size: Ø 18 mm
70.178.01.0096



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	43.329.99.0000	43.429.99.0001
43.379.99.0000	43.388.99.0000	43.430.99.0001
43.380.99.0000	43.389.99.0000	43.431.99.0001
43.381.99.0000	43.390.99.0000	43.432.99.0001
43.382.99.0000	43.310.99.0000	43.433.99.0001
43.383.99.0000	43.311.99.0000	43.434.99.0001
43.384.99.0000	43.312.99.0000	43.435.99.0001
43.385.99.0000	43.313.99.0000	43.436.99.0001
43.386.99.0000	43.314.99.0000	43.437.99.0001
43.301.99.0000	43.346.99.0000	43.438.99.0001
43.302.99.0000	43.347.99.0000	43.439.99.0001
43.303.99.0000	43.348.99.0000	43.440.99.0001
43.304.99.0000	43.349.99.0000	43.471.99.0001
43.305.99.0000	43.356.99.0000	43.472.99.0001
43.306.99.0000	43.357.99.0000	43.473.99.0001
43.307.99.0000	43.358.99.0000	43.474.99.0001
43.308.99.0000	43.359.99.0000	43.475.99.0001
43.309.99.0000	43.360.99.0000	43.476.99.0001
43.363.99.0000	43.361.99.0000	43.477.99.0001
43.364.99.0000	43.350.99.0000	43.478.99.0001
43.352.99.0000	43.343.99.0000	43.479.99.0001
43.366.99.0000	43.344.99.0000	43.480.99.0001
43.367.99.0000	43.615.99.0001	43.481.99.0001
43.368.99.0000	43.616.99.0001	43.482.99.0001
43.371.99.0000		43.483.99.0001
43.370.99.0000		43.484.99.0001
43.374.99.0000		43.485.99.0001
43.373.99.0000		43.486.99.0001
43.353.99.0000		43.487.99.0001
43.376.99.0000		43.488.99.0001
43.377.99.0000		43.489.99.0001
43.355.99.0000		43.490.99.0001
43.349.99.0000		43.491.99.0001
Mini Flower		43.492.99.0001
Bim Media		43.493.99.0001
Bim Grande		43.494.99.0001
		43.495.99.0001
		43.496.99.0001
		43.497.99.0001
		43.498.99.0001
		43.499.99.0001
		43.450.99.0001
		43.451.99.0001
		43.452.99.0001
		43.453.99.0001
		43.454.99.0001



COLOR TWIST TUBES LIST

Small	Big
43.641.99.0001	43.421.99.0001
43.642.99.0001	43.422.99.0001
43.643.99.0001	43.423.99.0001
43.644.99.0001	43.424.99.0001
43.645.99.0001	43.425.99.0001
43.646.99.0001	43.426.99.0001
43.647.99.0001	43.427.99.0001
43.648.99.0001	43.428.99.0001
43.336.99.0000	43.429.99.0001
43.337.99.0000	43.430.99.0001
43.338.99.0000	43.431.99.0001
43.339.99.0000	43.432.99.0001
43.325.99.0000	43.433.99.0001
43.326.99.0000	43.434.99.0001
43.327.99.0000	43.435.99.0001
43.387.99.0000	43.436.99.0001
43.388.99.0000	43.437.99.0001
43.389.99.0000	43.438.99.0001
43.390.99.0000	43.439.99.0001
43.310.99.0000	43.470.99.0001
43.311.99.0000	43.471.99.0001
43.312.99.0000	43.472.99.0001
43.313.99.0000	43.473.99.0001
43.314.99.0000	43.474.99.0001
43.346.99.0000	43.475.99.0001
43.347.99.0000	43.476.99.0001
43.372.99.0000	43.477.99.0001
43.375.99.0000	43.478.99.0001
43.378.99.0000	43.479.99.0001
43.369.99.0000	43.480.99.0001
43.356.99.0000	43.481.99.0001
43.357.99.0000	43.482.99.0001
43.358.99.0000	43.483.99.0001
43.360.99.0000	43.484.99.0001
43.361.99.0000	43.485.99.0001
43.350.99.0000	43.486.99.0001
43.343.99.0000	43.487.99.0001
43.344.99.0000	43.488.99.0001
43.615.99.0001	43.489.99.0001
43.616.99.0001	43.490.99.0001

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

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

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

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

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

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 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	10 x 22 h 52 mm

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	Ø 17 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	3x 17h 52mm
BX9022	43.361.99.0000	3x 22h 53mm

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, krafen e bigné
Perfect for stuff cream horns, krafens, cream puffs

TUBE CLEANING BRUSH

Name	Item
BRU	41.090.99.0000



BS 10 T

Size: da Ø 4 a15 mm
Set 10 pz/pcs
43.096.99.0000



BX 10 S

Size: da Ø 4 a15 mm
Set 10 pz/pcs
43.097.99.0000



BOS 26

Set 26 pz/pcs
40.805.99.0000



BOS 36 BIG

Set 39 pz/pcs
40.454.99.0000



BOS 52

Set 55 pz/pcs
40.716.00.0000



Wall Rack

White: 41.091.99.0000



BPC 24

Mixed Tubes
Set 24 pz/pcs
73.106.99.0096



polycarbonate

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

BPC 6B

Round Tubes
Set 6 pz/pcs
73.102.99.0096



polycarbonate

Religieuse tube 01

Close
Size: Ø 30 mm
43.443.99.0001



Religieuse tube 02

Open
Size: Ø 30 mm
43.444.99.0001



Rectangle tube 01

Size: 25x10 mm
43.597.99.0001



Square tube 02

Size: 20x20 mm
43.596.99.0001



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



Piping bags

Size: 200 mm 70.143.99.0066
Size: 250 mm 70.144.99.0066
Size: 300 mm 70.145.99.0066
Size: 350 mm 70.146.99.0066
Size: 400 mm 70.147.99.0066



Silicone piping bags

Size: Ø 185 h 450 mm
70.300.86.0160



Cotton piping bags

MADE IN GERMANY

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

Piping Bags Holder

PP Material
72.336.99.0098



Sac a poche

Size: 34 mm
+3 round tubes
+3 star tubes
70.033.99.0060





the PASTRY CULTURE

by **hangar78**
Food and Pastry Innovation Lab



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ACCESSORIES

Straight spatulas

Stainless steel spatula with plastic handle

SP 20

Size: 20 cm
73.431.99.0001

SP 28

Size: 28 cm
73.432.99.0001

SP 33

Size: 33 cm
73.433.99.0001

SP 38

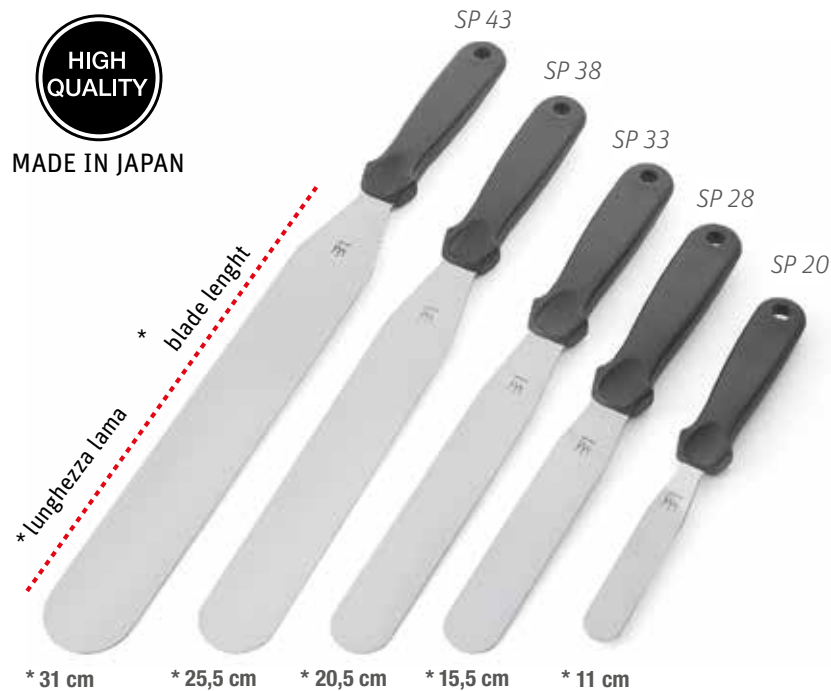
Size: 38 cm
73.434.99.0001

SP 43

Size: 43 cm
73.437.99.0001



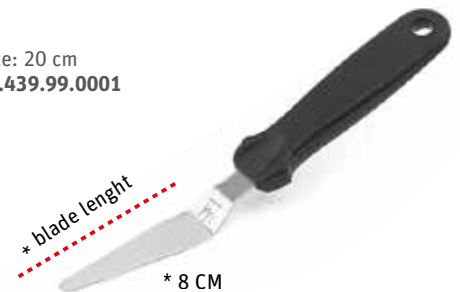
MADE IN JAPAN



SP Special 20

Pointed stainless steel spatula with plastic handle

Size: 20 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



Edged spatulas

Offset stainless steel spatula with plastic handle

SP-ANG 20

Size: 9 cm
73.435.99.0001

SP-ANG 33

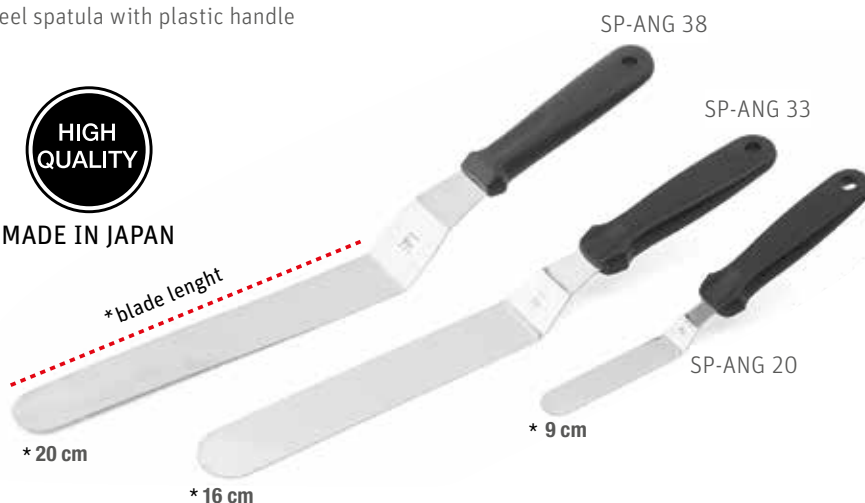
Size: 16 cm
73.436.99.0001

SP-ANG 38

Size: 20 cm
73.438.99.0001



MADE IN JAPAN



Wisk

Mini Size: 210 - Ø 50 mm
Medium Size: 245 - Ø 60 mm
Maxi Size: 300 - Ø 70 mm
73.443.99.0069



Modelling Tools 8

Set 8 pcs
72.338.19.0096



Modelling Tools 9

Set 9 pcs
72.339.19.0096



Smoother

Smoother
70.098.20.0065



Smoother Edge
70.099.20.0065



Roll Tool

72.341.20.0096



Smooth Rolling Pin

Big Size: Ø 40 x 400 mm
70.306.87.0060



Small Size: Ø 25 x 230 mm
70.305.87.0060

Adjustable Rolling Pins

Size: Ø 40 x 400 mm
6 Rings: 2x1 mm
2x2 mm 2x3 mm
70.300.20.0065



Decorative Rollin Pins

Bricks Size: Ø 42 x 400 mm
70.301.20.0065



Heart Size: Ø 42 x 400 mm
70.303.20.0065



Stripes Size: Ø 42 x 400 mm
70.302.20.0065

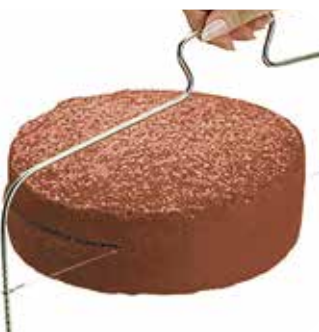


Star Size: Ø 42 x 400 mm
70.304.20.0065



Cake Cutter

Size: 300 mm
73.441.99.0001



Stainless Cake Tray

Size: 280 x 330 mm
70.132.99.0001



Sifter

Size: 110 h 30 mm
70.025.00.0001



Hollow Plastic Stakes

Size: 300 mm / Ø 15 mm
Set 5 pz/pcs
70.127.19.0061

300 mm / Ø 12 mm
Set 5 pz/pcs
70.175.19.0061

300 mm / Ø 10 mm
Set 6 pz/pcs
70.176.19.0061

300 mm / Ø 6 mm
Set 10 pz/pcs
70.177.19.0061



Cooling Grind

Round Size: 300 mm
73.442.99.0001



Square Size: 400x600 mm
43.447.99.0000

Square Size: 500x500 mm
43.448.99.0000

Square Size: 300x300 mm
43.449.99.0000



Cake Cardboard Drums Round

Size: Ø 20 cm
Silver: **73.451.99.0001**
Gold: **73.451.98.0001**

Size: Ø 25 cm
Silver: **73.452.99.0000**
Gold: **73.452.98.0001**

Size: Ø 30 cm
Silver: **73.453.99.0001**
Gold: **73.453.98.0001**

Size: Ø 35 cm
Silver: **73.454.99.0001**
Gold: **73.454.98.0001**

Size: Ø 40 cm
Silver: **73.455.99.0001**
Gold: **73.455.98.0001**

Size: Ø 45 cm
Silver: **73.456.99.0001**
Gold: **73.456.98.0001**



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



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



Cake Cardboard Drums Square

Size: 20 x 20 cm
Silver: **73.461.99.0001**
Gold: **73.461.98.0001**

Size: 25 x 25 cm
Silver: **73.462.99.0001**
Gold: **73.462.98.0001**

Size: 30 x 30 cm
Silver: **73.463.99.0001**
Gold: **73.463.98.0001**

Size: 35 x 35 cm
Silver: **73.464.99.0001**
Gold: **73.464.98.0001**

Size: 40 x 40 cm
Silver: **73.465.99.0001**
Gold: **73.465.98.0001**

Size: 45 x 45 cm
Silver: **73.466.99.0001**
Gold: **73.466.98.0001**



Food Brush

Set 3 pcs
70.129.99.0001

Set 3 pcs
70.130.99.0001



Blowtorch

Volume: 20 ml
70.056.99.0001

Volume: 60 ml
70.058.99.0001



Silicone Spoon

Size: 25 cm
70.104.87.0002

Size: 36 cm
70.105.87.0002

Size: 41 cm
70.106.87.0002



Gradual Bottles

Volume: 100 ml
70.136.99.0061

Volume: 250 ml
70.137.99.0061

Volume: 500 ml
70.138.99.0061

Volume: 1000 ml
70.139.99.0061



Strudel Cutting

Size: 60 mm
70.038.01.0001



Roller Dockers

Size: 120 mm
70.037.01.0001



Cutting Rollers

Size: 120 mm
70.036.01.0001



Thermo Choc

Size: 320x70 mm
70.096.98.0062



Zeus Glove

Size: 285 x 168 h 20 mm
Black: 70.200.20.0001
Grey: 70.200.55.0001

Size: 385 x 168 h 20 mm
Black: 70.500.20.0001
Grey: 70.500.55.0001



Silicone Spatula

Size: 25 cm
70.101.87.0002

Size: 36 cm
70.102.87.0002

Size: 41 cm
70.103.87.0002



Adjustable Pastry Wheel Cutter

5 Blades:
43.451.99.0001 - Regular
43.452.99.0001 - Irregular

7 Blades:
43.453.99.0001 - Regular
43.454.99.0001 - Irregular



Pot Holder

Size: 175x175 mm
Black: 70.198.20.0001
Grey: 70.198.55.0001



Cookie Press

Size: Ø 60 h 240 mm
70.031.99.0069



Coco Choc

Size: Ø 185 h 65 mm
24.003.77.0065





the
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Food and Pastry Innovation Lab



Leaf me up!

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Glitter Dust

Volume: 10 g

- 73.361.99.0001 - Silver
- 73.363.99.0001 - Gold
- 73.364.99.0001 - Red
- 73.365.99.0001 - Blue
- 73.366.99.0001 - Yellow
- 73.367.99.0001 - Pink
- 73.368.99.0001 - Green



Mirror Glaze

Volume: 250 g

- 73.107.00.0001 Natural (225 g)
- 73.107.01.0001 Sparkle
- 73.107.02.0001 White
- 73.107.03.0001 Choco
- 73.107.04.0001 Gold
- 73.107.05.0001 Red



Ready Lace

Volume: 140 g

- 99.034.01.0001 White
- 99.034.02.0001 Silver
- 99.034.03.0001 White Pearl
- 99.034.04.0001 Black
- 99.034.05.0001 Gold



Hidrosoluble Colours

Volume: 5 gr

- 73.281.99.0096 - Orange
- 73.282.99.0096 - Blue
- 73.283.99.0096 - Yellow
- 73.284.99.0096 - Brown
- 73.285.99.0096 - Red
- 73.286.99.0096 - Green



(*) Colours don't refer to the result obtained after mixing the product with alcohol or water.

Pearl Colours

Volume: 5 gr

- 73.261.99.0096 - Silver
- 73.262.99.0096 - Bronze
- 73.263.99.0096 - Gold
- 73.264.99.0096 - Red
- 73.265.99.0096 - Blue
- 73.266.99.0096 - Yellow
- 73.267.99.0096 - Pink
- 73.268.99.0096 - Green



Liposoluble Colours

Volume: 5 gr

- 73.271.99.0096 - Orange
- 73.272.99.0096 - Blue
- 73.273.99.0096 - Yellow
- 73.274.99.0096 - Brown
- 73.275.99.0096 - White
- 73.276.99.0096 - Red
- 73.277.99.0096 - Green
- 73.278.99.0096 - Black



Mini Velvet Spray

Volume: 150 gr

- 73.141.01.0001 White
- 73.141.02.0001 Yellow
- 73.141.03.0001 Brown
- 73.141.04.0001 Pink
- 73.141.05.0001 Red
- 73.141.06.0001 Green
- 73.141.07.0001 Black
- 73.141.08.0001 Gold
- 73.141.09.0001 Light Blue



Hidrosoluble Colours

Volume: 25 gr

- 73.181.99.0001 - Orange
- 73.182.99.0001 - Blue
- 73.183.99.0001 - Yellow
- 73.184.99.0001 - Brown
- 73.185.99.0001 - Red
- 73.186.99.0001 - Green



(*) Colours don't refer to the result obtained after mixing the product with alcohol or water.

Pearl Colours

Volume: 25 gr

- 73.161.99.0001 - Silver
- 73.162.99.0001 - Bronze
- 73.163.99.0001 - Gold
- 73.164.99.0001 - Red
- 73.165.99.0001 - Blue
- 73.166.99.0001 - Yellow
- 73.167.99.0001 - Pink
- 73.168.99.0001 - Green



Liposoluble Colours

Volume: 25 gr

- 73.171.99.0001 - Orange
- 73.172.99.0001 - Blue
- 73.173.99.0001 - Yellow
- 73.174.99.0001 - Brown
- 73.176.99.0001 - Red
- 73.177.99.0001 - Green
- 73.178.99.0001 - Black
- 73.175.99.0001 - White (50g)



Velvet Spray

Volume: 400 gr

- 73.142.01.0001 White
- 73.142.02.0001 Yellow
- 73.142.03.0001 Brown
- 73.142.04.0001 Pink
- 73.142.05.0001 Red
- 73.142.06.0001 Green
- 73.142.07.0001 Black
- 73.142.08.0001 Gold
- 73.142.09.0001 Light Blue



Tricot Mix

Volume: 300 g
99.016.01.0062



Sugar Paste

Volume: 300 g

- 99.009.02.0001 Orange
- 99.009.03.0001 Light Blue
- 99.009.04.0001 Yellow
- 99.009.05.0001 Black
- 99.009.06.0001 Pink
- 99.009.07.0001 Red
- 99.009.08.0001 Green
- 99.009.09.0001 Violet
- 99.009.11.0001 Skin
- 99.009.13.0001 Sky



Sugar Paste

Volume: 600 g
99.009.01.0001



Gel Colour

Volume: 40 ml

- 73.121.99.0003 Orange
- 73.123.99.0003 Yellow
- 73.124.99.0003 Black
- 73.126.99.0003 Red
- 73.122.99.0003 Blue
- 73.125.99.0003 Pink
- 73.127.99.0003 Green
- 73.128.99.0003 Purple



Wonder Gel

Volume: 25 ml

- 73.131.99.0001 White
- 73.132.99.0001 Light Blue
- 73.133.99.0001 Yellow
- 73.134.99.0001 Black
- 73.135.99.0001 Pink
- 73.136.99.0001 Red
- 73.137.99.0001 Green
- 73.138.99.0001 Purple



Display: 64.369.00.0064 - 32 pz/pcs

Sugar Paste Flavoured

Volume: 300 ml

- 99.035.01.0001 Vanilla - Avory
- 99.035.02.0001 Lemon - Yellow
- 99.035.03.0001 Hazelnut - Light Brown
- 99.035.04.0001 Chocolate - Brown



Double Decorative Pen

- 73.111.99.0001 Silver
- 73.115.99.0001 Black
- 73.116.99.0001 Gold

0,5 mm



0.01 mm

2,5 mm



0.09 mm



Brush

- 73.195.99.0001 Gold



Decorative Pens

99.011.99.0001



CMC

Volume: 40 g
73.101.99.0001



Agar Agar

Volume: 40 g
73.106.99.0001



Arabic Gum

Volume: 40 g
73.103.99.0001



Tragacanth Gum

Volume: 40 g
73.102.99.0001



Sugar Snowflakes

Volume: 30 g
73.253.03.0001



Glucose

Volume: 230 g
73.104.99.0001



Mallow

Volume: 50 g
73.251.01.0001 Mini
73.251.02.0001



Sugar Pearls

Volume: 50 g
Silver: 73.231.99.0001
Gold: 73.232.99.0001



Soft Pearl

Volume: 60 g
White: 73.252.01.0001
Light Blue: 73.252.02.0001
Pink: 73.252.03.0001



Brill Decor

Volume: 400 ml
73.143.99.0001



Cooler Decor

Volume: 400 ml
73.145.99.0001



No Stick Decor

Volume: 500 ml
73.144.99.0001



Sugar Magic Star

Volume: 40 g
73.254.01.0001



Mini Sugar Hearts

Volume: 40 g
Silver: 73.253.02.0001



Isomalt

Volume: 500 g
73.105.99.0001



Marzipan

Volume: 250 g
White: 99.024.01.0001
Green: 99.024.08.0001



Magic Hearts

Volume: 55 g
Pink: 73.254.02.0001
Blue: 73.254.03.0001



Spray

Volume: 50 ml
Gold: 73.148.99.0001
Silver: 73.146.99.0001



Mini Pearl

Volume: 80 g

- 73.250.01.0001 Silver
- 73.250.02.0001 Orange
- 73.250.03.0001 White
- 73.250.04.0001 Light Blue
- 73.250.05.0001 Bronze
- 73.250.06.0001 Yellow
- 73.250.07.0001 Gold
- 73.250.08.0001 Pink
- 73.250.09.0001 Red
- 73.250.10.0001 Green
- 73.250.11.0001 Violet



Sugar Crystal

Volume: 100 g

- 73.211.99.0001 Orange
- 73.212.99.0001 Silver
- 73.213.99.0001 Blue
- 73.214.99.0001 White
- 73.210.99.0001 Bronze
- 73.215.99.0001 Gold
- 73.216.99.0001 Pink
- 73.217.99.0001 Red
- 73.218.99.0001 Green
- 73.219.99.0001 Yellow





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