

silikomart[®]
professional

LaPasticceria



MADE IN ITALY



6040[®]
sessanta quaranta

**SILICON
FLEX**

**UNI
FLEX**

**BABY
FLEX**

 **Stecco**[®]
FLEX

 **Cookie**[®]
FLEX

 **Torta**[®]
FLEX

Formagel[®]

 **Kit
Lovissimo**[®]

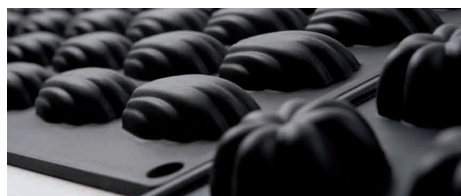
 **i-Gloo**[®]

 **Multi**[®]
FLEX

 **Multi**[®]
FLEX 3D

 **EASY**[®]
pop

Sommario Index

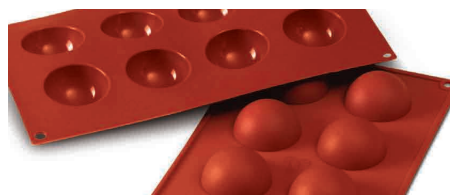


SESSANTAQUARANTA

08

12

SILICONFLEX



MULTIFLEX

27

31

TORTAFLEX

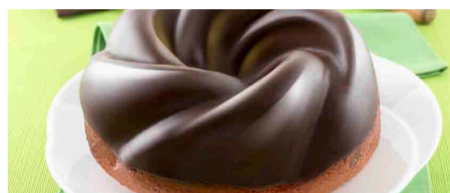


STECCOFLEX

50

63

UNIFLEX



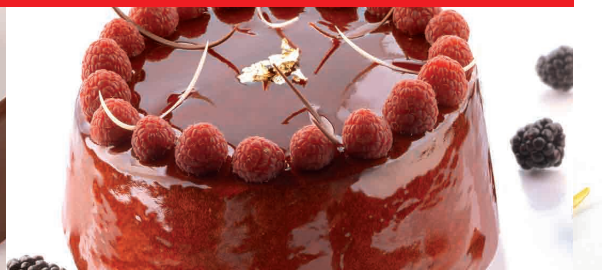
CONFISERIE
& BON BON

70

76

ACCESSORI





Il nuovo catalogo **La Pasticceria**

racchiude una selezione di stampi in silicone ed accessori, studiati per agevolare e ridurre i tempi di realizzazione dei prodotti da pasticceria artigianale e industriale con proposte accattivanti e forme ricercate. Praticità e innovazione, sono caratteristiche predominanti dei prodotti Silikomart, tutti rigorosamente Made in Italy, risultato di un costante studio di nuove tecnologie e materiali. Nuove le forme della linea **Silicon Flex** e **SessantaQuaranta** indirizzate ai professionisti che vogliono realizzare creazioni eccellenti di alto livello estetico. Nuovo l'utilizzo della gamma di stampi **Tortaflex** e **Steccoflex** ora proposto anche per la pasticceria da forno. Nuova l'idea sviluppata per realizzare dei dessert originali con la gamma **Multiflex** e **Multiflex 3D** dalle forme particolarmente innovative. Il mondo della **Confiserie** e **Bon Bon** arricchisce il catalogo con una collezione di stampi adatti per realizzare piccole gelée e classici lecca lecca in zucchero e in cioccolato. La sezione **Accessori** infine completa l'offerta ai propri clienti, proponendo una serie colorata di vassoi ed espositori per poter stoccare ed esporre tutti i prodotti.



The new catalogue "**La Pasticceria**"

contains a selection of silicon moulds and accessories, designed to facilitate and reduce the time for completion of both traditional and industrial confectionery products in an attractive and stylish manner. Convenience and innovation, are the predominant features of Silikomart products, which are all produced in the "Made in Italy" way, a result of continuous research into new technologies and materials. New moulds in the **Silicon Flex** and **SessantaQuaranta** range are targeted at professionals who want to make outstanding creations of the high aesthetic level. New uses for the range of **Tortaflex** and **Steccoflex** moulds which can now be used for oven baked pastries. A new idea developed to produce original desserts with the distinctly innovative **Multiflex** and **Multiflex 3D** range. The world of **Confiserie** e **Bon Bon** enhances catalogue with a collection of moulds designed to produce small jellies and classic lollipops in sugar and chocolate. Finally, the **accessories** section completes the customer proposition, offering a series of colourful displays and trays to store and display all the products.



Le nouveau catalogue **La Pasticceria**

présente une sélection d'accessoires et de moules en silicone étudiés pour faciliter et réduire les temps de création des produits de la pâtisserie artisanale et industrielle, avec des propositions fascinantes et des formes originales. Praticité et innovation sont les principales caractéristiques des produits Silikomart, tous Made in Italy, qui témoignent le résultat d'une étude précise sur les nouvelles technologies et matériaux. Les nouvelles formes de la gamme **Silicon Flex** et **SessantaQuaranta** s'adressent aux professionnels qui désirent créer d'excellentes créations au haut niveau esthétique. La nouvelle utilisation de la gamme des moules **Tortaflex** et **Steccoflex**, est maintenant proposée même pour la pâtisserie au four. La nouvelle idée pour les gammes **Multiflex** et **Multiflex 3D** a été développée pour réaliser des dessert originaux aux formes très innovantes. Le monde de la **Confiserie** et **Bon Bon** enrichie le catalogue avec une collection de moules idéales pour réaliser de petites gelées et des sucettes classiques au sucre ou au chocolat. En dernier, la section **accessori** complète l'offre aux clients, en proposant une série colorée de petits plats et plateaux pour stocker et exposer tous vos produits.





 Im neuen Katalog „**La Pasticceria**“ ist eine ausgewählte Palette von Silikonformen und Zubehör enthalten, die dazu geeignet ist, die Back- und Verarbeitungszeiten zu reduzieren und die Konditor-Arbeiten zu vereinfachen, sowohl für den Haushalt als auch für den kommerziellen Bereich – und das alles mit verbesserten Angeboten und ausgesuchten Formen. Die Silikomart Produkte, nach dem Motto „Made in Italy“, vereinen Zweckmäßigkeit mit Innovation und sind das Ergebnis von andauernder Forschung im Bereich neuer Technologien und Materialien. Neu sind die Formen der Linie „**Silicon Flex**“ und „**SessantaQuaranta**“, die sich an die Fachleute richten, die Meisterstücke mit einem ästhetisch hohen Niveau schaffen möchten. Neu ist der Einsatz der Linie „**Tortaflex**“ und „**Steccoflex**“, jetzt auch backofengeeignet. Neu ist auch die Idee, einzigartige Desserts mit den originellen Formen der Linie „**Multiflex**“ und „**Multiflex 3D**“ zuzubereiten. Die Welt von „**Confeserie**“ und „**Bon Bon**“ bereichert den Katalog: Eine Sammlung von Formen für die Herstellung von kleinen Gelees und klassischen Zucker- und Schokololies.

Schließlich vervollständigt die Linie „**Zubehör**“ das gesamte Angebot an die Kunden, mit einer Serie von kleinen bunten Servierbrettern und Regalen, die zum Lagern und Ausstellen der Produkte dienen.

 El nuevo catálogo **La Pasticceria** (La Pastelería) recoge una selección de moldes de silicona y accesorios estudiados para agilizar y reducir los tiempos de elaboración de los productos de pastelería, tanto a nivel artesanal como industrial, con propuestas cautivantes y de estudiadas formas. Practicidad e innovación son las características predominantes de los productos Silikomart, todos rigurosamente Made in Italy, resultado de un constante estudio en nuevas técnicas y materiales. Las nuevas formas de la línea **Silicon Flex** y **SessantaQuaranta** dirigidas a los profesionales que buscan realizar creaciones excelentes de un alto nivel estético. La novedosa gama de moldes **Tortaflex** y **Steccoflex** ahora también para la pastelería de horno.

La nueva idea desarrollada para realizar postres originales; la gama **Multiflex** y **Multiflex 3D** de formas especialmente innovadoras.

Enriquece el catálogo el mundo de la **Confeserie** y **Bon Bon** con una colección de moldes ideales para realizar pequeñas formas de gelatinas y las clásicas piruletas de azúcar o de chocolate. Y por último, la selección **Accesorios** completa la oferta a los clientes, proponiéndoles una serie coloreada de bandejas y expositores para poder almacenar y exponer los productos.

 O novo catálogo **A Pastelaria** contém uma selecção de formas em silicone e acessórios, estudados para facilitar e reduzir o tempo de realização dos produtos da pastelaria artesanal e industrial, com propostas cativantes e sofisticadas. Funcionalidade e inovação, são as características predominantes nos produtos Silikomart, todos rigorosamente Made in Italy, resultado de um constante estudo de novas tecnologias e materiais. Novos formatos da linha **Silicon Flex** e **SessantaQuarenta** direccionados para os profissionais que pretendem realizar excelentes criações com alto nível estético.

A nova utilização da gama de formas **Tortaflex** e **Steccoflex** está agora também direccionada para a pastelaria de forno. A nova ideia desenvolvida para fazer sobremesas originais com a gama **Multiflex** e **Multiflex 3D** tem formatos particularmente inovadores.

O mundo da **Confeserie** e **Bon Bon** enriquece o catálogo com uma colecção de formas adaptadas para criar pequenas geleias e chupa-chupas em açúcar e em chocolate.

Por fim, a secção **Acessórios** completa a oferta aos próprios clientes, propondo uma série colorida de tabuleiros e expositores que lhe permite armazenar e expor todos os produtos.

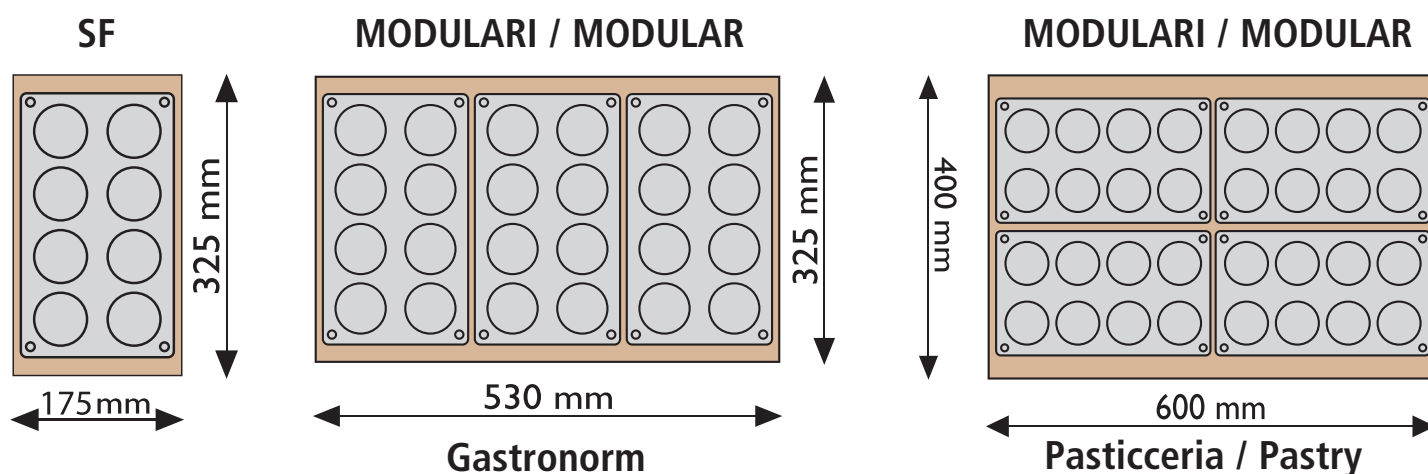


Gli stampi in **silicone 100% alimentare Silikomart Professional** sono ideali per la preparazione di ricette dolci e salate. Leggeri, resistenti e pratici sono la migliore alternativa a tutte le teglie e agli stampi preformati in altri materiali. Possono essere usati per la cottura nel forno elettrico, a gas o microonde, sulle griglie e sulle piastre perforate e per la congelazione nel freezer e negli abbattitori: resistono, infatti, a temperature da -60°C a $+230^{\circ}\text{C}$, permettendo il passaggio diretto dal freezer al forno senza alcuna variazione delle caratteristiche tecniche del materiale. La conducibilità termica del silicone alimentare puro garantisce ottimi risultati nella cottura, mentre la naturale antiaderenza e flessibilità consentono una sfornatura facile, veloce e perfetta, eliminando sprechi di tempo e di ingredienti.

Si lavano semplicemente sotto un getto d'acqua calda, con l'aiuto di una spugna, o in lavastoviglie. Possono essere riposti con il minimo ingombro: piegati o arrotolati, tornano sempre alla forma originaria. Il loro corretto utilizzo garantisce una durata superiore ai prodotti tradizionali.

LINEE SILIKOMART PROFESSIONAL:

La linea **SILICONFLEX** comprende una vastissima gamma di multiforme i cui criteri di modularità sono stati progettati per adattarsi perfettamente al formato gastronom e alla tradizionale teglia da pasticceria 60x40cm, affiancando rispettivamente tre o quattro stampi multiforme.



Nella linea **UNIFLEX** ogni tortiera dispone dello speciale anello di supporto removibile brevettato **SAFE RING** per mantenere l'impasto in forma perfetta dalla preparazione alla sfornatura. Come lo stampo, l'anello resiste da -60°C a $+230^{\circ}\text{C}$.

La linea **BABY FLEX** comprende stampi di piccole dimensioni e soggetti divertenti, adatti per creazioni spiritose e stravaganti.

Gli stampi rigorosamente in silicone puro 100% alimentare della linea **EASY CHOC** sono ideali per realizzare perfetti cioccolatini o raffinati mini-dessert.

La linea **FORMAGEL** è la nuova linea di stampi decorazione per incrementare l'appeal estetico delle vetrine gelato permettendo di dar vita a decorazioni che rendono originale la presentazione del gelato artigianale nelle vaschette gelato con grande facilità d'uso e garantendo risultati impeccabili.

Pensata per un uso professionale, la nuova gamma di stampi in silicone **"SESSANTAPERQUARANTA"** è stata studiata in funzione di un impiego più efficiente delle superfici di cottura, consentendo di ridurre i tempi di preparazione grazie all'ottimizzazione del prodotto in un unico stampo.

TAPIS RELIEF

Tappeto in silicone che permette di ottenere decori in rilievo a 1 o 2 colori in un'unica operazione di surgelazione e cottura.

JELLYFLEX

Questa linea contiene una serie di speciali stampi per la preparazione di gelatine, caramelle e cioccolatini.

SUGARFLEX

Sugarflex è la linea di stampini per cioccolato, zucchero, caramello e marzapane, disponibile in tantissime forme adatte a qualsiasi occasione o festività.

UFO E COVERFLEX

Due linee di coperchi in silicone: la linea Coverflex trasparente, flessibile, adattabile a recipienti di qualsiasi forma (rotonda, ovale, rettangolare) e la linea di coperchi universali UFO, disponibile nei formati rotondo e rettangolare.

ACCESSORI

Una gamma completa di accessori pratici e igienici: presine, guanti, spatole, pennelli, dosatori, sac'a flex, etc.

Use instructions

The moulds made of 100% silicone suitable for alimentary use from Silikomart Professional, are ideal for the preparation of sweet and savoury recipes.

Light, resistant and practical are the best alternative to all baking trays and moulds made of other materials.

They can be used for baking them in the gas or electric oven, in the grill; on the wire rack shelf, in the microwave and to consolidate in the freezer or in the blast chiller: it resists temperatures from -60°C to +230°C, can be transferred directly from the freezer to the oven without any variation in material characteristics. The thermal conductivity of the silicone guarantees excellent results when baking, while the natural non-stick properties and flexibility allows quick, easy and perfect turning out, reducing loss of time and of ingredients.

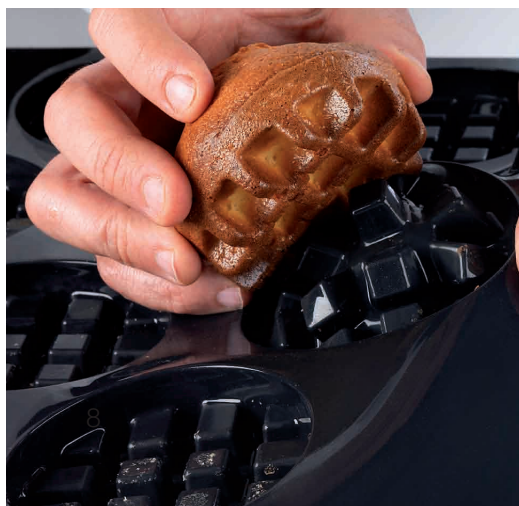
They can easily be washed under hot running water, with a sponge, or in the dishwasher. They can be stored using minimal space; folded or rolled, as they always return to their original shape. The correct use guarantees a superior duration to other traditional products.

The SILICONFLEX line consists of an extensive range of multiforms, whose volume criteria has been designed to adapt perfectly to the gastronomic shape and the traditional 60x40 cm trays of confectioners, simply placing approximately three or four multiform moulds one by the other. In the UNIFLEX line, every mould is equipped with a special removable support ring; patented SAFE RING, to keep the mixture of the preparation in perfect shape until turning out. Like the mould, the ring resists temperatures from -60°C to +230°C. The BABY FLEX line consists of moulds of small dimensions and amusing shapes, which is ideal for funny creations. EASY CHOC, a new line of chocolate moulds made completely of 100% pure silicone for alimentary use, ideal to create perfect chocolates or refined chocolate mini-desserts. FORMAGEL is a new line of ice cream decoration moulds created to improve aesthetic appeal of the ice cream window display. Designed exclusively for professional use, the new range of silicone moulds "SESSANTAPERQUARANTA" was designed on the basis of a more efficient use of the cooking surface, thus reducing the preparation time by optimising productions in a single mould. TAPIS RELIEF The relief baking mats allows you to create relieved decorations in 1 or 2 colours, just in one freezing and baking operation. JELLYFLEX RANGE This collection includes special moulds for preparing fruit jellies, fondues and chocolate. SUGARFLEX Sugarflex is the line for working with chocolate, sugar and caramel. Perfect for every type of preparation, they are both easy and fun to use. UFO E COVERFLEX Two lines of silicone lids: the Coverflex line, transparent, flexible and adaptable, thanks to the practical handle, to any shape (round, oval, rectangular) and the UFO line of universal lids, available in the round and rectangular versions and in various sizes.

6040[®] sessantaquaranta

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

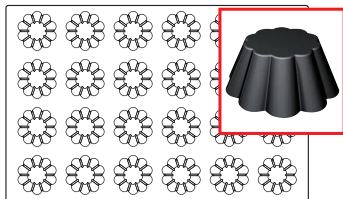
Moulds of the Sessantaquaranta range were developed in order to obtain a more efficient use of the baking surface and to reduce the time for preparation thanks to the optimization of the productivity in a baking mould of the dimension 60x40 cm. The moulds are made of 100% food safe silicone and can be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



FORME CLASSICHE - CLASSIC PASTRY DESSERT

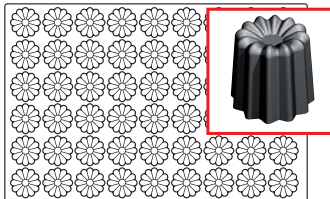
SQ001 BRIOCHETTE

bulk: 40.401.20.0000
polybag: 70.401.20.0098
size: Ø 79 h 35 mm
volume: 24 x 84 ml Tot. 2016 ml



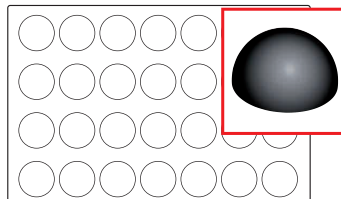
SQ002 CANNELES

bulk: 40.402.20.0000
polybag: 70.402.20.0098
size: Ø 56 h 50 mm
volume: 54 x 80 ml Tot. 4320 ml



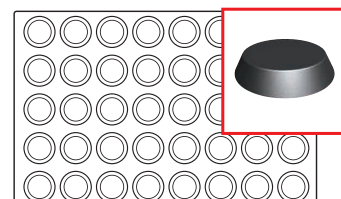
SQ003 HALF SPHERE

bulk: 40.403.20.0000
polybag: 70.403.20.0098
size: Ø 70 h 35 mm
volume: 28 x 90 ml Tot. 2520 ml



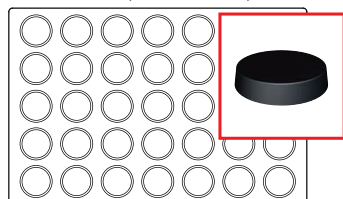
SQ004 FLORENTINS

bulk: 40.404.20.0000
polybag: 70.404.20.0098
size: Ø 60 h 11 mm
volume: 40 x 25 ml Tot. 1000 ml



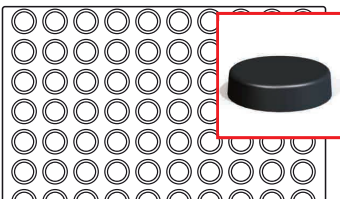
SQ044 FLORENTINS

bulk: 40.444.20.0000
polybag: 70.444.20.0098
size: Ø 60 h 12 mm
volume: 35 x 33,5 ml Tot. 1172,5 ml



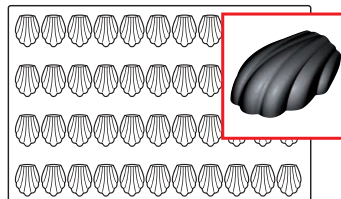
SQ050 FLORENTINS

bulk: 40.450.20.0000
polybag: 70.450.20.0098
size: Ø 45 h 10 mm
volume: 70 x 15 ml Tot. 1050 ml



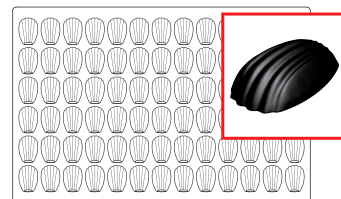
SQ005 MADELEINE

bulk: 40.405.20.0000
polybag: 70.405.20.0098
size: 77 x 44,5 h 18 mm
volume: 44 x 32 ml Tot. 1408 ml



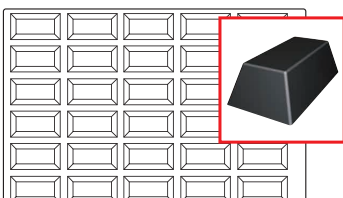
SQ030 MID MADELEINE

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



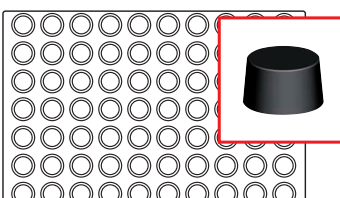
SQ006 MINI CAKE

bulk: 40.406.20.0000
polybag: 70.406.20.0098
size: 99 x 49 h 30 mm
volume: 30 x 110 ml Tot. 3300 ml



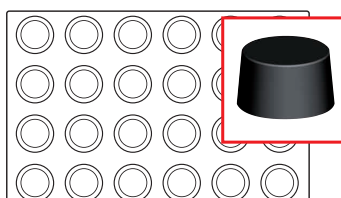
SQ007 MINI-MUFFIN

bulk: 40.407.20.0000
polybag: 70.407.20.0098
size: Ø 45 h 30 mm
volume: 70 x 40 ml Tot. 2800 ml



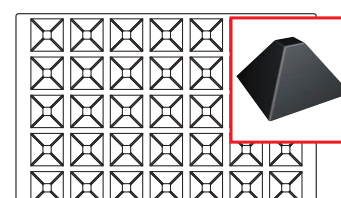
SQ009 MUFFIN

bulk: 40.409.20.0000
polybag: 70.409.20.0098
size: Ø 69 h 39 mm
volume: 24 x 122 ml Tot. 2928 ml



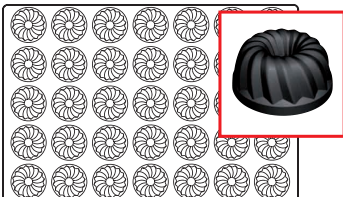
SQ010 PYRAMIDS

bulk: 40.410.20.0000
polybag: 70.410.20.0098
size: 65 x 65 h 35 mm
volume: 35 x 61 ml Tot. 2135 ml



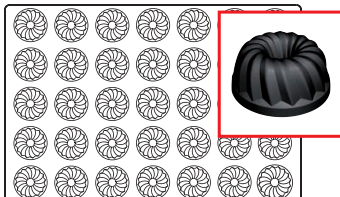
SQ011 GUGELHOPF

bulk: 40.411.20.0000
polybag: 70.411.20.0098
size: Ø 71 h 35 mm
volume: 35 x 90 ml Tot. 3150 ml



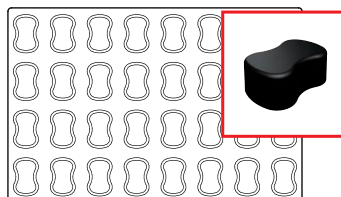
SQ049 MID GUGELHOPF

bulk: 40.449.20.0000
polybag: 70.449.20.0098
size: Ø 60 h 37,5 mm
volume: 35 x 80 ml Tot. 2800 ml



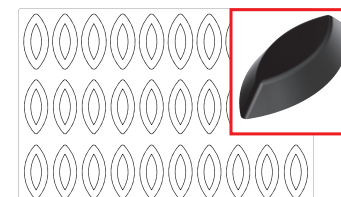
SQ045 FIFI

bulk: 40.445.20.0000
polybag: 70.445.20.0098
size: 75 x 48,5 h 28 mm
volume: 32 x 79,5 ml Tot. 2544 ml



SQ054 BOAT

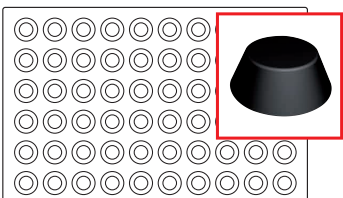
bulk: 40.454.20.0000
polybag: 70.454.20.0098
size: 105 x 45 h 15 mm
volume: 30 x 34 ml Tot. 1020 ml



MINI PORZIONI - ONE BITE

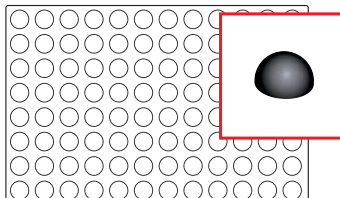
SQ008 MINI TARTELETTE

bulk: 40.408.20.0000
polybag: 70.408.20.0098
size: Ø 44 h 10 mm
volume: 60 x 10 ml Tot. 600 ml



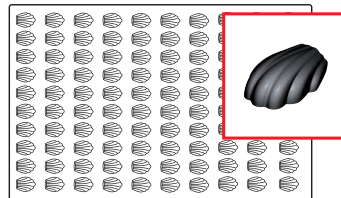
SQ015 MINI HALF SPHERE

bulk: 40.415.20.0000
polybag: 70.415.20.0098
size: Ø 35 h 17,5 mm
volume: 96 x 11 ml Tot. 1056 ml



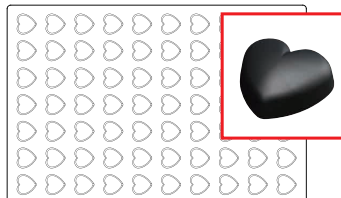
SQ018 MINI MADELEINE

bulk: 40.418.20.0000
polybag: 70.418.20.0098
size: 45 x 26 h 12 mm
volume: 100 x 12 ml Tot. 1200 ml



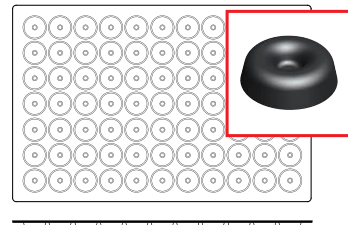
SQ032 MINI CUORI

bulk: 40.432.20.0000
polybag: 70.432.20.0098
size: 36 x 39 h 16 mm
volume: 70 x 11 ml Tot. 770 ml



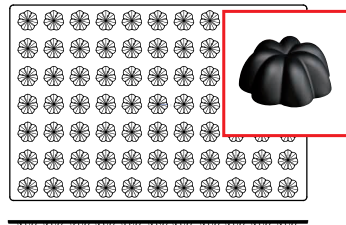
SQ033 MINI SAVARIN

bulk: 40.433.20.0000
polybag: 70.433.20.0098
size: Ø 41 h 12 mm
volume: 77 x 12 ml Tot. 924 ml



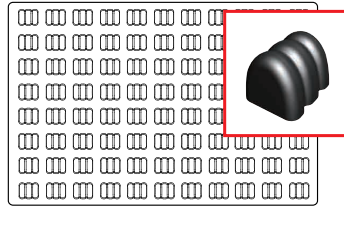
SQ034 MINI CHARLOTTE

bulk: 40.434.20.0000
polybag: 70.434.20.0098
size: Ø 35 h 15 mm
volume: 77 x 8,5 ml Tot. 654,5 ml



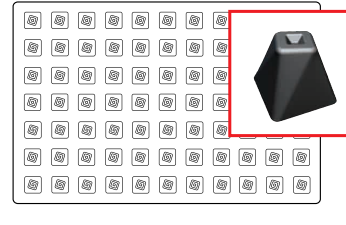
SQ048 MINI TWIST

bulk: 40.448.20.0000
polybag: 70.448.20.0098
size: 30 x 25 h 22 mm
volume: 88 x 12 ml Tot. 1056 ml



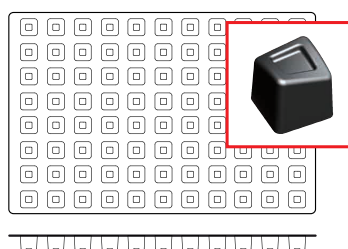
SQ046 MINI PYRAMID

bulk: 40.446.20.0000
polybag: 70.446.20.0098
size: 28 x 28 h 25 mm
volume: 77 x 11 ml Tot. 847 ml



SQ047 MINI CUBE

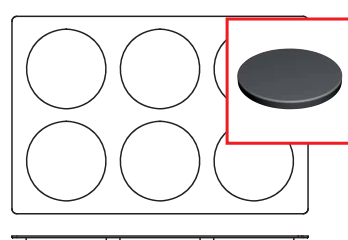
bulk: 40.447.20.0000
polybag: 70.447.20.0098
size: 25 x 25 h 24 mm
volume: 88 x 12 ml Tot. 1056 ml



TORTINE - CAKES

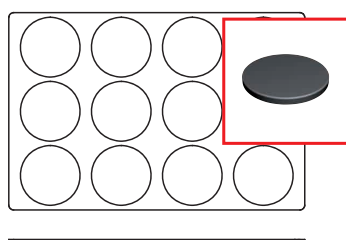
SQ012 DISCO 160 x 10

bulk: 40.412.20.0000
polybag: 70.412.20.0098
size: Ø 160 h 10 mm
volume: 6 x 200 ml Tot. 1200 ml



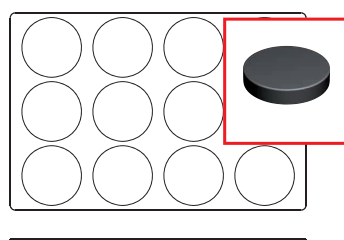
SQ013 DISCO 120 x 10

bulk: 40.413.20.0000
polybag: 70.413.20.0098
size: Ø 120 h 10 mm
volume: 12 x 112 ml Tot. 1344 ml



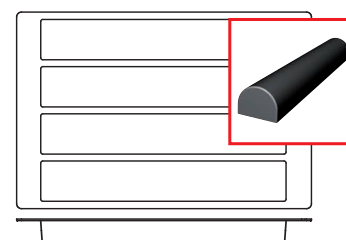
SQ029 DISCO 120 x 22

bulk: 40.429.20.0000
polybag: 70.429.20.0098
size: Ø 120 h 22 mm
volume: 12 x 120 ml Tot. 1440 ml



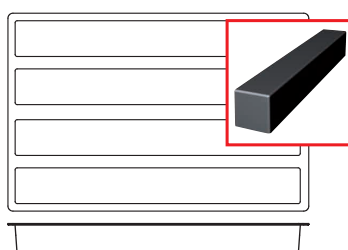
SQ014 TRONCO 50 x 8

bulk: 40.414.20.0000
polybag: 70.414.20.0098
size: 495 x 80 h 63 mm
volume: 4 x 2137 ml Tot. 8548 ml



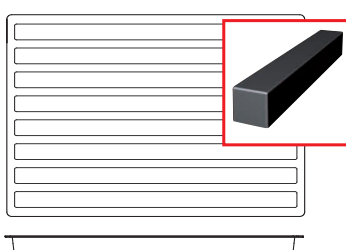
SQ016 TRONCO 50 x 7

bulk: 40.416.20.0000
polybag: 70.416.20.0098
size: 495 x 70 h 70 mm
volume: 4 x 2401 ml Tot. 9604 ml



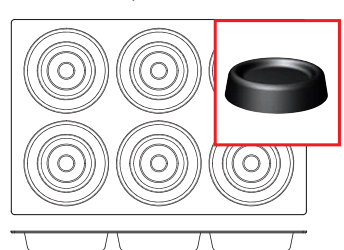
SQ017 TRONCO 50 x 3

bulk: 40.417.20.0000
polybag: 70.417.20.0098
size: 500 x 30 h 30 mm
volume: 8 x 445 ml Tot. 3560 ml



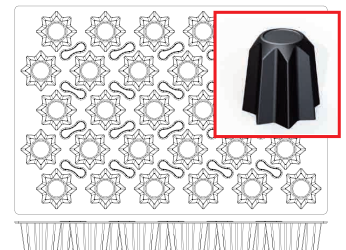
SQ031 TART

bulk: 40.431.20.0000
polybag: 70.431.20.0098
size: Ø 165,5 h 39 mm
volume: 6 x 613,5 ml Tot. 3681 ml



SQ053 PANDORINO

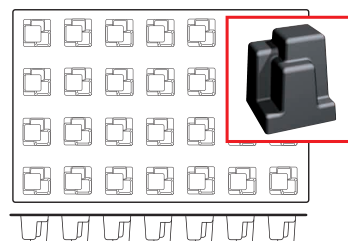
bulk: 40.453.20.0000
polybag: 70.453.20.0098
size: Ø 76,5 h 74 mm
volume: 30 x 188 ml Tot. 5640 ml



MONOPORZIONI - ONE PORTION DESSERT

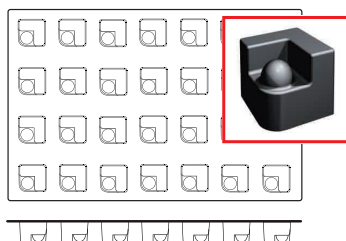
SQ019 SKYLINE

bulk: 40.419.20.0000
polybag: 70.419.20.0098
size: 52 x 52 h 60 mm
volume: 28 x 104 ml Tot. 2912 ml



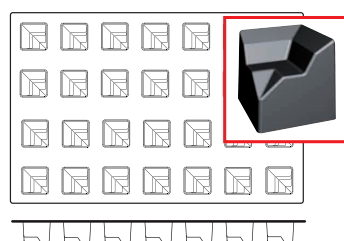
SQ020 PERLA

bulk: 40.420.20.0000
polybag: 70.420.20.0098
size: 52 x 52 h 48,7 mm
volume: 28 x 103 ml Tot. 2884 ml



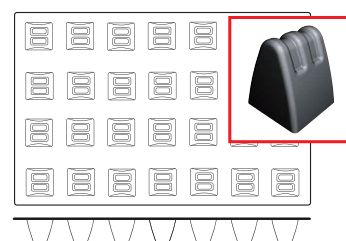
SQ021 SWEET CORNER

bulk: 40.421.20.0000
polybag: 70.421.20.0098
size: 52 x 52 h 50,7 mm
volume: 28 x 102 ml Tot. 2856 ml



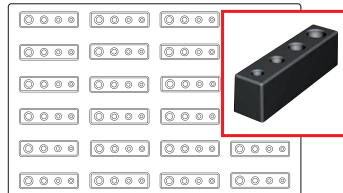
SQ022 GRUSTELLO

bulk: 40.422.20.0000
polybag: 70.422.20.0098
size: 52 x 52 h 61 mm
volume: 28 x 103 ml Tot. 2884 ml



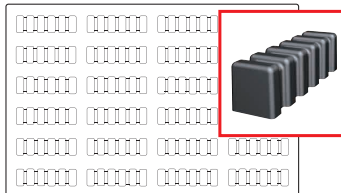
SQ023 POIS

bulk: 40.423.20.0000
polybag: 70.423.20.0098
size: 117 x 29,5 h 33 mm
volume: 24 x 107 ml Tot. 2568 ml



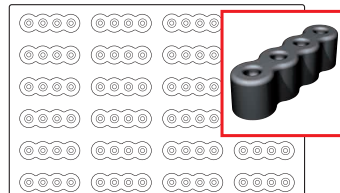
SQ024 UP&DOWN

bulk: 40.424.20.0000
polybag: 70.424.20.0098
size: 117 x 31,8 h 32,7 mm
volume: 24 x 99 ml Tot. 2376 ml



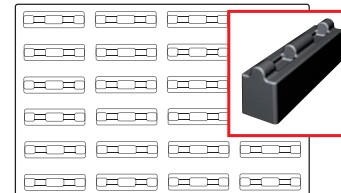
SQ025 FOURZERO

bulk: 40.425.20.0000
polybag: 70.425.20.0098
size: 117 x 33,4 h 33 mm
volume: 24 x 103 ml Tot. 2472 ml



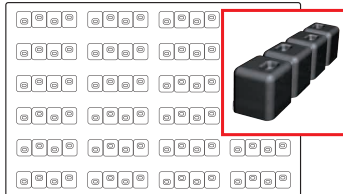
SQ026 TRITREN

bulk: 40.426.20.0000
polybag: 70.426.20.0098
size: 117,4 x 29,4 h 38,7 mm
volume: 24 x 103 ml Tot. 2472 ml



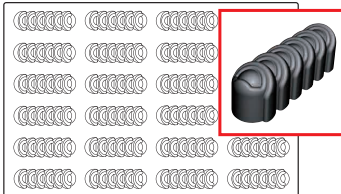
SQ027 KUBRIQUB

bulk: 40.427.20.0000
polybag: 70.427.20.0098
size: 118 x 30 h 31,7 mm
volume: 24 x 103 ml Tot. 2472 ml



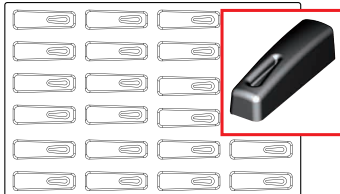
SQ028 SURF

bulk: 40.428.20.0000
polybag: 70.428.20.0098
size: 120 x 20,5 h 36 mm
volume: 24 x 100 ml Tot. 2400 ml



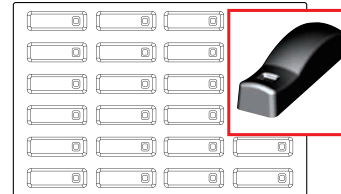
SQ035 MINIMAL

bulk: 40.435.20.0000
polybag: 70.435.20.0098
size: 120 x 35 h 34 mm
volume: 24 x 104 ml Tot. 2496 ml



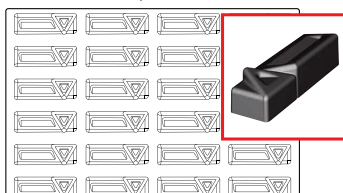
SQ036 BOMBÉ

bulk: 40.436.20.0000
polybag: 70.436.20.0098
size: 120 x 36 h 33 mm
volume: 24 x 106 ml Tot. 2544 ml



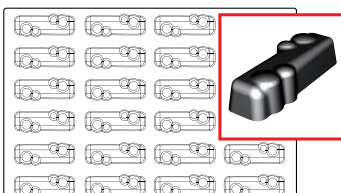
SQ037 TRIANGLE

bulk: 40.437.20.0000
polybag: 70.437.20.0098
size: 120 x 36,5 h 31 mm
volume: 24 x 109,5 ml Tot. 2628 ml



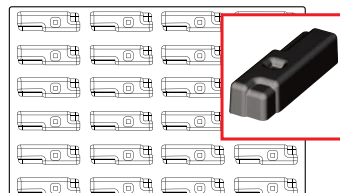
SQ038 BULLES

bulk: 40.438.20.0000
polybag: 70.438.20.0098
size: 120 x 35 h 30 mm
volume: 24 x 106 ml Tot. 2544 ml



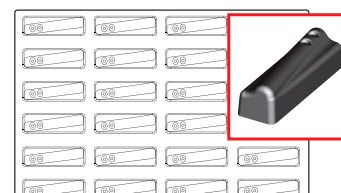
SQ039 TETRIS

bulk: 40.439.20.0000
polybag: 70.439.20.0098
size: 120 x 36 h 28 mm
volume: 24 x 106 ml Tot. 2544 ml



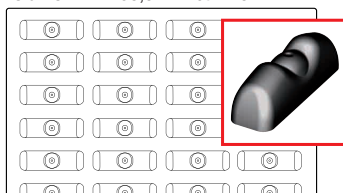
SQ040 FLÛTE

bulk: 40.440.20.0000
polybag: 70.440.20.0098
size: 119 x 35 h 32 mm
volume: 24 x 104 ml Tot. 2496 ml



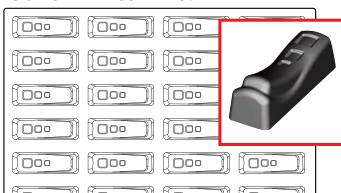
SQ041 SUNSET

bulk: 40.441.20.0000
polybag: 70.441.20.0098
size: 120 x 33 h 36 mm
volume: 24 x 103,5 ml Tot. 2484 ml



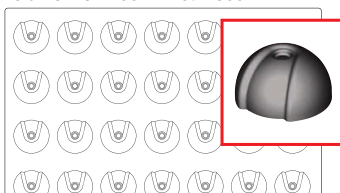
SQ042 DÉLICE

bulk: 40.442.20.0000
polybag: 70.442.20.0098
size: 119 x 36 h 34 mm
volume: 24 x 103 ml Tot. 2472 ml



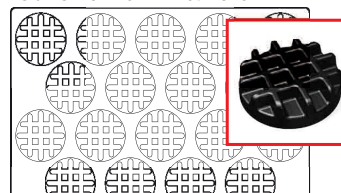
SQ043 ECLYPSE

bulk: 40.443.20.0000
polybag: 70.443.20.0098
size: Ø 70 h 37 mm
volume: 28 x 100 ml Tot. 2800 ml



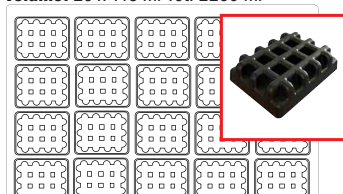
SQ051 WAFFEL ROUND

bulk: 40.451.20.0000
polybag: 70.451.20.0098
size: Ø 90 h 24 mm
volume: 18 x 107 ml Tot. 1926 ml



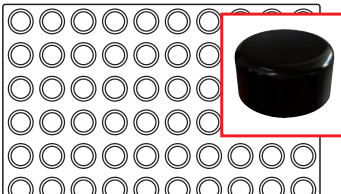
SQ052 WAFFEL SQUARE

bulk: 40.452.20.0000
polybag: 70.452.20.0098
size: 95 X 70 h 24 mm
volume: 20 x 113 ml Tot. 2260 ml



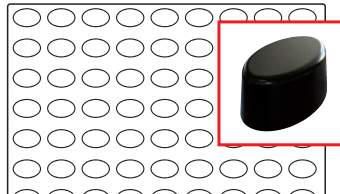
SQ055 MUFFIN MIGNON

bulk: 40.455.20.0000
polybag: 70.455.20.0098
size: Ø 40 h 20 mm
volume: 60 x 25 ml Tot. 1500 ml



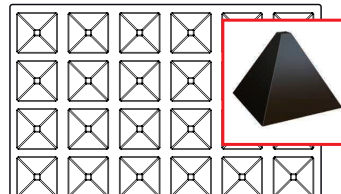
SQ056 SMALL OVAL

bulk: 40.456.20.0000
polybag: 70.456.20.0098
size: 51 x 31 h 20 mm
volume: 63 x 20 ml Tot. 1260 ml



SQ057 PYRAMID

bulk: 40.457.20.0000
polybag: 70.457.20.0098
size: 72 x 72 h 60 mm
volume: 24 x 118 ml Tot. 2832 ml



SILICON FLEX

La linea Siliconflex comprende una vastissima gamma di multiforme i cui criteri di modularità sono stati progettati per adattarsi perfettamente ai formati gastronorm e alla tradizionale teglia da pasticceria 60x40 cm. Gli stampi Siliconflex in silicone alimentare al 100% sono adatti sia per abbattitore che per forno fino a temperature che variano da -60° C a +230° C. Ideali per un uso professionale nel mondo della gelateria, pasticceria e Horeca.

The Siliconflex range includes a wide collection of multi-moulds whose modularity criteria were created to adjust perfectly to the gastronorm format or the traditional baking trays of the dimensions 60x40 cm. The Siliconflex moulds are made of 100% food safe silicone and can be used in the blast chiller as well as in the oven. The Siliconflex range is ideal for a professional use in the world of ice cream production, confectionery and Horeca.

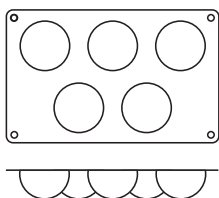


bulk: 10.001.00.0000
polybag: 30.001.00.0060



SF001 HALF-SPHERE

Ø 80 h 40 mm
Ø 3,15 h 1,57 inches
Vol. 5x120 ml Tot. 600 ml

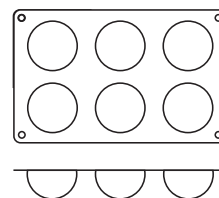


bulk: 10.002.00.0000
polybag: 30.002.00.0060



SF002 HALF-SPHERE

Ø 70 h 35 mm
Ø 2,76 h 1,38 inches
Vol. 6x80 ml Tot. 480 ml

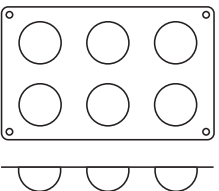


bulk: 10.003.00.0000
polybag: 30.003.00.0060



SF003 HALF-SPHERE

Ø 60 h 30 mm
Ø 2,36 h 1,18 inches
Vol. 6x60 ml Tot. 360 ml

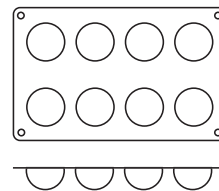


bulk: 10.004.00.0000
polybag: 30.004.00.0060



SF004 HALF-SPHERE

Ø 50 h 25 mm
Ø 1,97 h 0,98 inches
Vol. 8x30 ml Tot. 240 ml

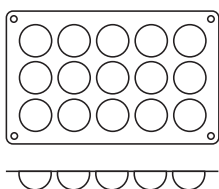


bulk: 10.005.00.0000
polybag: 30.005.00.0060



SF005 HALF-SPHERE

Ø 40 h 20 mm
Ø 1,57 h 0,79 inches
Vol. 15x20 ml Tot. 300 ml

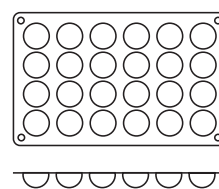


bulk: 10.006.00.0000
polybag: 30.006.00.0060



SF006 HALF-SPHERE

Ø 30 h 15 mm
Ø 1,18 h 0,59 inches
Vol. 24x10 ml Tot. 240 ml

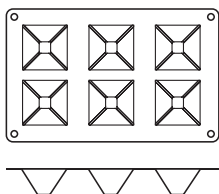


bulk: 10.007.00.0000
polybag: 30.007.00.0060



SF007 PYRAMIDS

71 x 71 h 40 mm
2,80 x 2,80 h 1,57 inches
Vol. 6x90 ml Tot. 540 ml

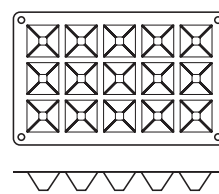


bulk: 10.008.00.0000
polybag: 30.008.00.0060



SF008 PYRAMIDS

36 x 36 h 22 mm
1,42 x 1,42 h 0,87 inches
Vol. 15x20 ml Tot. 300 ml

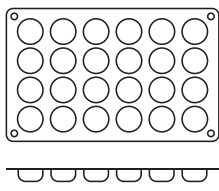


bulk: 10.009.00.0000
polybag: 30.009.00.0060



SF009 POMPONNETES

Ø 34 h 16 mm
Ø 1,34 h 0,63 inches
Vol. 24x18 ml Tot. 432 ml

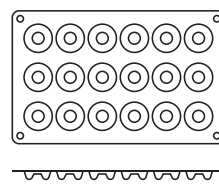


bulk: 10.010.00.0000
polybag: 30.010.00.0060



SF010 SMALL SAVARIN

Ø 41 h 12 mm
Ø 1,61 h 0,47 inches
Vol. 18x18 ml Tot. 324 ml

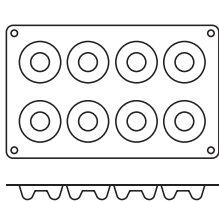


bulk: 10.011.00.0000
polybag: 30.011.00.0060



SF011 MEDIUM SAVARIN

Ø 65 h 21 mm
Ø 2,56 h 0,83 inches
Vol. 8x50 ml Tot. 400 ml

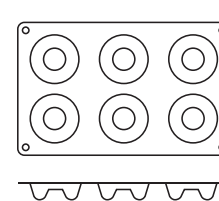


bulk: 10.012.00.0000
polybag: 30.012.00.0060



SF012 BIG SAVARIN

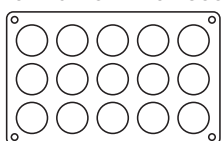
Ø 72 h 23 mm
Ø 2,83 h 0,91 inches
Vol. 6x62 ml Tot. 372 ml



bulk: 10.013.00.0000
polybag: 30.013.00.0060



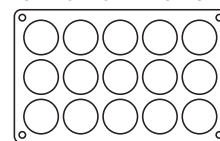
SF013 TARTELETTE
Ø 45 h 10 mm
Ø 1,77 h 0,39 inches
Vol. 15x20 ml Tot. 300 ml



bulk: 10.014.00.0000
polybag: 30.014.00.0060



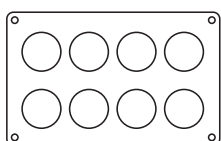
SF014 TARTELETTE
Ø 50 h 15 mm
Ø 1,97 h 0,59 inches
Vol. 15x25 ml Tot. 375 ml



bulk: 10.015.00.0000
polybag: 30.015.00.0060



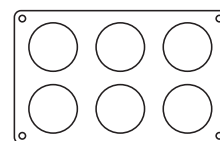
SF015 TARTELETTE
Ø 60 h 17 mm
Ø 2,36 h 0,67 inches
Vol. 8x40 ml Tot. 320 ml



bulk: 10.016.00.0000
polybag: 30.016.00.0060



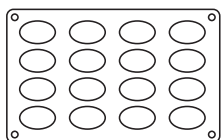
SF016 TARTELETTE
Ø 70 h 20 mm
Ø 2,76 h 0,79 inches
Vol. 6x70 ml Tot. 420 ml



bulk: 10.017.00.0000
polybag: 30.017.00.0060



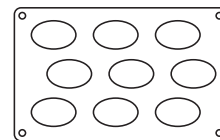
SF017 SMALL OVALS
55 x 33 h 20 mm
2,17 x 1,30 h 0,78 inches
Vol. 16x30 ml Tot. 480 ml



bulk: 10.018.00.0000
polybag: 30.018.00.0060



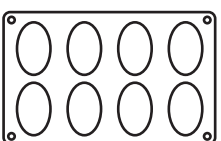
SF018 MEDIUM OVALS
70 x 50 h 20 mm
2,76 x 1,97 h 0,79 inches
Vol. 9x50 ml Tot. 450 ml



bulk: 10.055.00.0000
polybag: 30.055.00.0060



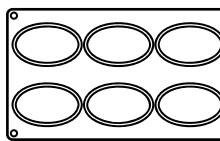
SF055 BIG OVALS
75 x 55 h 35 mm
2,95 x 2,16 h 1,38 inches
Vol. 8x110 ml Tot. 880 ml



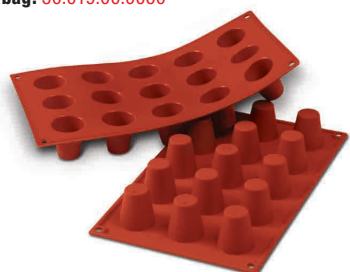
bulk: 16.111.00.0000
polybag: 36.111.00.0060



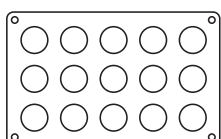
SF111 OVALS
88 x 53 h 24 mm
3,46 x 2,08 h 0,94 inches
Vol. 6x85 ml Tot. 510 ml



bulk: 10.019.00.0000
polybag: 30.019.00.0060



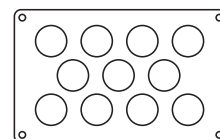
SF019 SMALL BABA'
Ø 35 h 38 mm
Ø 1,38 h 1,50 inches
Vol. 15x30 ml Tot. 450 ml



bulk: 10.020.00.0000
polybag: 30.020.00.0060



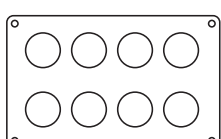
SF020 MEDIUM BABA'
Ø 45 h 48 mm
Ø 1,77 h 1,89 inches
Vol. 11x50 ml Tot. 550 ml



bulk: 10.021.00.0000
polybag: 30.021.00.0060



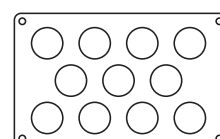
SF021 BIG BABA'
Ø 55 h 60 mm
Ø 2,17 h 2,36 inches
Vol. 8x92 ml Tot. 736 ml



bulk: 10.022.00.0000
polybag: 30.022.00.0060



SF022 SMALL MUFFIN
Ø 51 h 28 mm
Ø 2,01 h 1,10 inches
Vol. 11x50 ml Tot. 550 ml

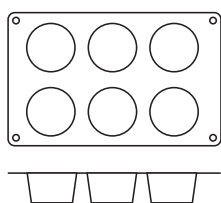


bulk: 10.023.00.0000
polybag: 30.023.00.0060



SF023 MEDIUM MUFFIN

Ø 69 h 35 mm
Ø 2,72 h 1,38 inches
Vol. 6x100 ml Tot. 600 ml

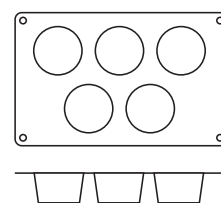


bulk: 10.024.00.0000
polybag: 30.024.00.0060



SF024 BIG MUFFIN

Ø 81 h 32 mm
Ø 3,19 h 1,26 inches
Vol. 5x135 ml Tot. 675 ml

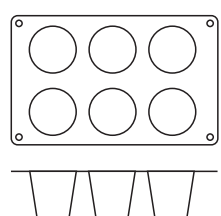


bulk: 10.052.00.0000
polybag: 30.052.00.0060



SF052 BIG MUFFIN

Ø 75 h 60 mm
Ø 2,95 h 2,36 inches
Vol. 6x165 ml Tot. 990 ml

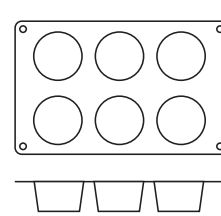


bulk: 16.102.00.0000
polybag: 36.102.00.0060



SF102 MEDIUM MUFFIN

Ø 68 h 38 mm
Ø 2,68 h 1,5 inches
Vol. 6x119 ml Tot. 714 ml

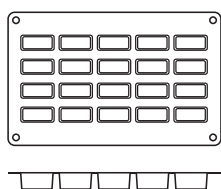


bulk: 10.025.00.0000
polybag: 30.025.00.0060



SF025 FINANCIERS

49 x 26 h 11 mm
1,93 x 1,02 h 0,43 inches
Vol. 20x20 ml Tot. 400 ml

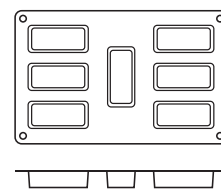


bulk: 10.054.00.0000
polybag: 30.054.00.0060



SF054 BIG FINANCIERS

95 x 45 h 12 mm
3,74 x 1,77 h 0,47 inches
Vol. 7x50 ml Tot. 350 ml

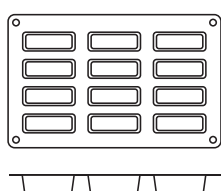


bulk: 10.026.00.0000
polybag: 30.026.00.0060



SF026 CAKES

79 x 29 h 30 mm
3,11 x 1,14 h 1,18 inches
Vol. 12x70 ml Tot. 840 ml

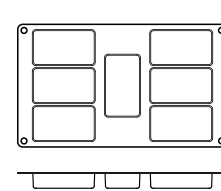


bulk: 16.110.00.0000
polybag: 36.110.00.0060



SF110 RETTANGOLO

87 x 48 h 24 mm
3,42 x 1,89 h 0,94 inches
Vol. 7x97 ml Tot. 679 ml



bulk: 16.128.00.0000
polybag: 36.128.00.0060



SF128 SLIM

120 x 45 h 20 mm
4,72 x 1,77 h 0,79 inches
Vol. 6 x 110 ml Tot. 660 ml

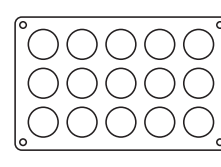


bulk: 10.027.00.0000
polybag: 30.027.00.0060



SF027 PETITS-FOURS

Ø 40 h 20 mm
Ø 1,57 h 0,79 inches
Vol. 15x30 ml Tot. 450 ml

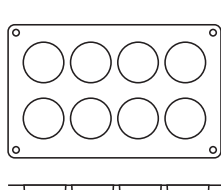


bulk: 10.028.00.0000
polybag: 30.028.00.0060



SF028 CYLINDERS

Ø 60 h 35 mm
Ø 2,36 h 1,38 inches
Vol. 8x90 ml Tot. 720 ml

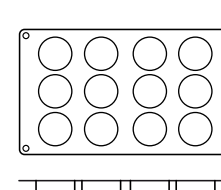


bulk: 10.098.00.0000
polybag: 30.098.00.0060

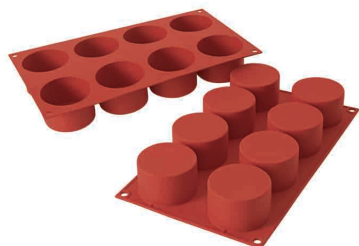


SF098 CYLINDERS

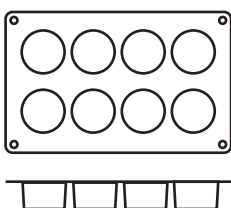
Ø 48 h 50 mm
Ø 1,89 h 1,97 inches
Vol. 12x83 ml Tot. 996 ml



bulk: 16.119.00.0000
polybag: 36.119.00.0060



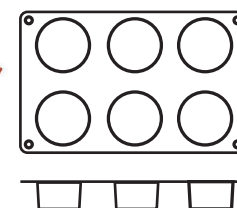
SF119 CYLINDERS
Ø 63 h 40 mm
Ø 2,48 h 1,57 inches
Vol. 8x123 ml Tot. 984 ml



bulk: 16.127.00.0000
polybag: 36.127.00.0060



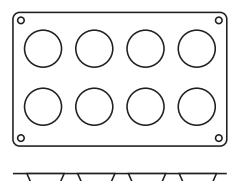
SF127 CYLINDERS
Ø 70 h 35 mm
Ø 2,76 h 1,38 inches
Vol. 6x133 ml Tot. 798 ml



bulk: 10.029.00.0000
polybag: 30.029.00.0060



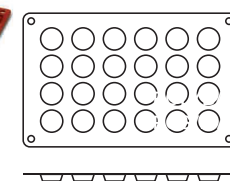
SF029 FLORENTINES
Ø 60 h 12 mm
Ø 2,36 h 0,47 inches
Vol. 8x35 ml Tot. 280 ml



bulk: 10.030.00.0000
polybag: 30.030.00.0060



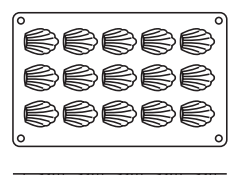
SF030 MINI FLORENTINES
Ø 35 h 5 mm
Ø 1,38 h 0,20 inches
Vol. 24x5 ml Tot. 120 ml



bulk: 10.031.00.0000
polybag: 30.031.00.0060



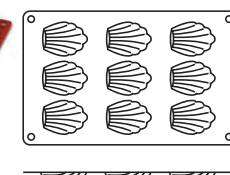
SF031 MINI MADELEINE
44 x 34 h 10 mm
1,73 x 1,34 h 0,39 inches
Vol. 15x10 ml Tot. 150 ml



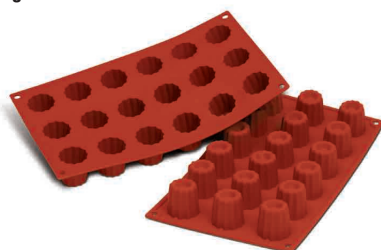
bulk: 10.032.00.0000
polybag: 30.032.00.0060



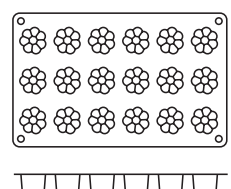
SF032 MADELEINE
68 x 45 h 17 mm
2,68 x 1,77 h 0,67 inches
Vol. 9x30 ml Tot. 270 ml



bulk: 10.033.00.0000
polybag: 30.033.00.0060



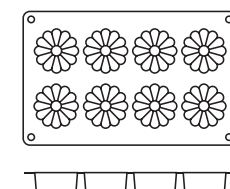
SF033 SMALL BORDELAIS
Ø 35 h 35 mm
Ø 1,38 h 1,38 inches
Vol. 18x30 ml Tot. 540 ml



bulk: 10.050.00.0000
polybag: 30.050.00.0060



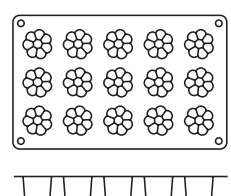
SF050 BIG BORDELAIS
Ø 55 h 50 mm
Ø 2,17 h 1,97 inches
Vol. 8x92 ml Tot. 736 ml



bulk: 10.059.00.0000
polybag: 30.059.00.0060



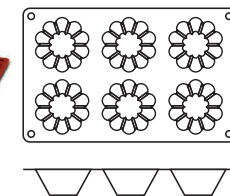
SF059 MEDIUM BORDELAIS
Ø 45 h 45 mm
Ø 1,77 h 1,77 inches
Vol. 15x60 ml Tot. 900 ml



bulk: 10.034.00.0000
polybag: 30.034.00.0060



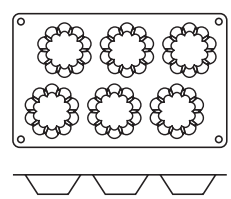
SF034 BRIOCHETTE
Ø 79 h 37 mm
Ø 3,11 h 1,46 inches
Vol. 6x110 ml Tot. 660 ml



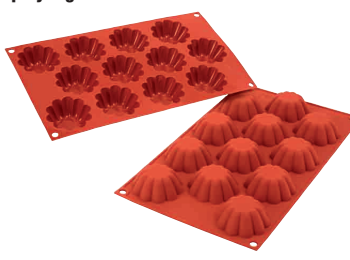
bulk: 10.035.00.0000
polybag: 30.035.00.0060



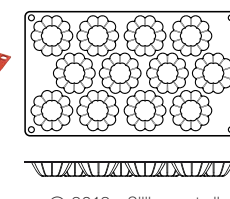
SF035 BRIOCHETTE
Ø 79 h 30 mm
Ø 3,11 h 1,18 inches
Vol. 6x110 ml Tot. 660 ml



bulk: 16.109.00.0000
polybag: 36.109.00.0060



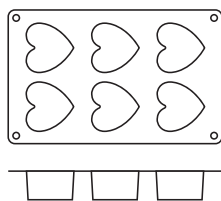
SF109 MINI BRIOCHETTE
Ø 58 h 22 mm
Ø 2,28 h 0,87 inches
Vol. 12x33 ml Tot. 396 ml



bulk: 10.036.00.0000
polybag: 30.036.00.0060



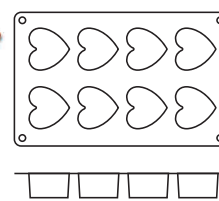
SF036 HEART
Ø 65 h 40 mm
Ø 2,56 h 1,57 inches
Vol. 6x130 ml Tot. 780 ml



bulk: 10.040.00.0000
polybag: 30.040.00.0060



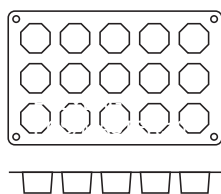
SF040 HEART
Ø 60 h 35 mm
Ø 2,36 h 1,38 inches
Vol. 8x90 ml Tot. 720 ml



bulk: 10.037.00.0000
polybag: 30.037.00.0060



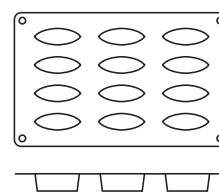
SF037 OCTAGONS
Ø 38 h 26 mm
Ø 1,49 h 1,02 inches
Vol. 15x30 ml Tot. 450 ml



bulk: 10.038.00.0000
polybag: 30.038.00.0060



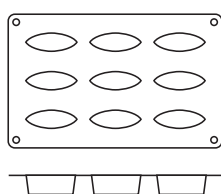
SF038 MEDIUM BOAT
72 x 30 h 15 mm
2,83 x 1,18 h 0,59 inches
Vol. 12x20 ml Tot. 240 ml



bulk: 10.039.00.0000
polybag: 30.039.00.0060



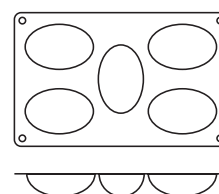
SF039 BIG BOAT
100 x 44 h 15 mm
3,94 x 1,73 h 0,59 inches
Vol. 9x40 ml Tot. 360 ml



bulk: 10.041.00.0000
polybag: 30.041.00.0060



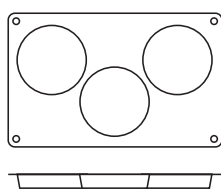
SF041 HALF EGG
102 x 73 h 36 mm
4,01 x 2,87 h 1,42 inches
Vol. 5x130 ml Tot. 650 ml



bulk: 10.042.00.0000
polybag: 30.042.00.0060



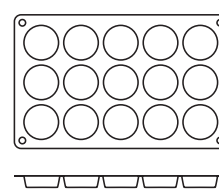
SF042 SPONGE BASE
Ø 103 h 20 mm
Ø 4,05 h 0,79 inches
Vol. 3x140 ml Tot. 420 ml



bulk: 10.043.00.0000
polybag: 30.043.00.0060



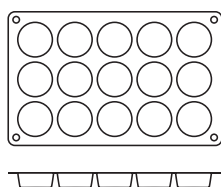
SF043 FLAN MOULD
Ø 40 h 13 mm
Ø 1,57 h 0,51 inches
Vol. 15x20 ml Tot. 300 ml



bulk: 10.044.00.0000
polybag: 30.044.00.0060



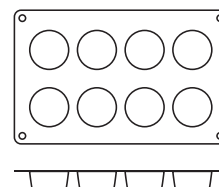
SF044 FLAN MOULD
Ø 50 h 14 mm
Ø 1,97 h 0,55 inches
Vol. 15x30 ml Tot. 450 ml



bulk: 10.045.00.0000
polybag: 30.045.00.0060



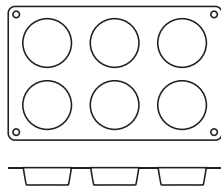
SF045 FLAN MOULD
Ø 60 h 17 mm
Ø 2,36 h 0,67 inches
Vol. 8x42 ml Tot. 336 ml



bulk: 10.046.00.0000
polybag: 30.046.00.0060



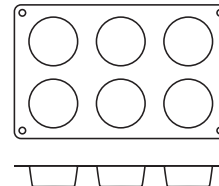
SF046 FLAN MOULD
Ø 70 h 17 mm
Ø 2,76 h 0,67 inches
Vol. 6x52 ml Tot. 312 ml



bulk: 10.047.00.0000
polybag: 30.047.00.0060



SF047 FLAN MOULD
Ø 80 h 18 mm
Ø 3,15 h 0,70 inches
Vol. 6x72 ml Tot. 432 ml

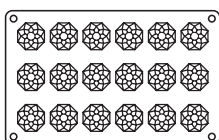


bulk: 10.048.00.0000
polybag: 30.048.00.0060



SF048 SMALL DIAMOND

Ø 35 h 23 mm
Ø 1,38 h 0,91 inches
Vol. 18x20 ml Tot. 360 ml

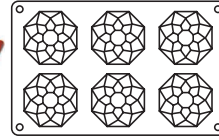


bulk: 10.049.00.0000
polybag: 30.049.00.0060



SF049 BIG DIAMOND

Ø 68 h 45 mm
Ø 2,68 h 1,77 inches
Vol. 6x92 ml Tot. 552 ml

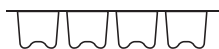
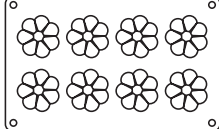


bulk: 10.051.00.0000
polybag: 30.051.00.0060



SF051 BAVARESE

Ø 57 h 57 mm
Ø 2,24 h 2,24 inches
Vol. 8x130 ml Tot. 1040 ml

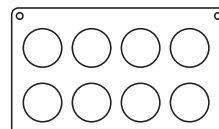


bulk: 10.053.00.0000
polybag: 30.053.00.0060



SF053 KRAPPEN

Ø 60 h 20 mm
Ø 2,36 h 0,79 inches
Vol. 8x40 ml Tot. 320 ml

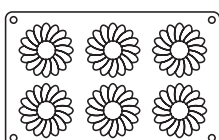


bulk: 10.056.00.0000
polybag: 30.056.00.0060



SF056 DAISY

Ø 70 h 28 mm
Ø 2,76 h 1,10 inches
Vol. 6x80 ml Tot. 480 ml

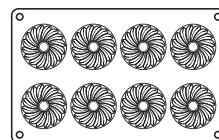


bulk: 10.057.00.0000
polybag: 30.057.00.0060



SF057 SMALL GUGELHOPF

Ø 55 h 36 mm
Ø 2,17 h 1,42 inches
Vol. 8x50 ml Tot. 400 ml

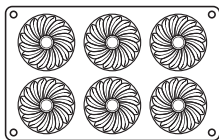


bulk: 10.058.00.0000
polybag: 30.058.00.0060



SF058 GUGELHOPF

Ø 70 h 36 mm
Ø 2,76 h 1,42 inches
Vol. 6x80 ml Tot. 480 ml

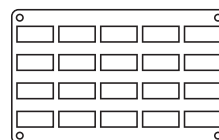


bulk: 10.060.00.0000
polybag: 30.060.00.0060



SF060 NOUGATS

50 x 25 h 20 mm
1,97 x 0,98 h 0,79 inches
Vol. 20x22 ml Tot. 440 ml

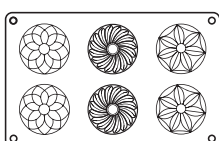


bulk: 10.061.00.0000
polybag: 30.061.00.0060



SF061 FANTASY

Ø 75 h 40 mm
Ø 2,95 h 1,57 inches
Vol. 6x100 ml Tot. 600 ml

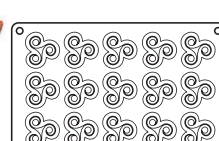


bulk: 10.062.00.0000
polybag: 30.062.00.0060



SF062 SMALL TRISKELL

50 x 50 h 17 mm
1,97 x 1,97 h 0,67 inches
Vol. 15x20 ml Tot. 300 ml

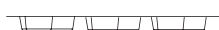
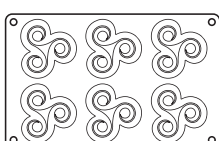


bulk: 10.064.00.0000
polybag: 30.064.00.0060



SF064 TRISKELL

90 x 90 h 23 mm
3,54 x 3,54 h 0,94 inches
Vol. 6x90 ml Tot. 540 ml

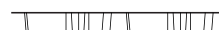
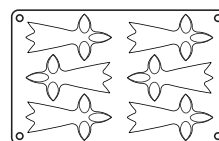


bulk: 10.063.00.0000
polybag: 30.063.00.0060



SF063 HERMINE

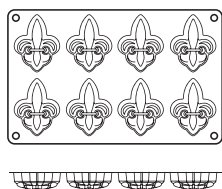
113 x 71 h 30 mm
4,45 x 2,8 h 1,18 inches
Vol. 6x80 ml Tot. 480 ml



bulk: 10.069.00.0000
polybag: 30.069.00.0060



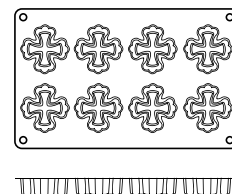
SF069 FLEUR DE LYS
61 x 77 h 25 mm
2,40 x 3,03 h 0,98 inches
Vol. 8x40 ml Tot. 320 ml



bulk: 10.070.00.0000
polybag: 30.070.00.0060



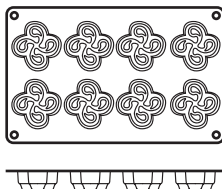
SF070 CROIX OCCITANE
67 x 67 h 40 mm
2,63 x 2,63 h 1,57 inches
Vol. 8x44 ml Tot. 352 ml



bulk: 10.099.00.0000
polybag: 30.099.00.0060



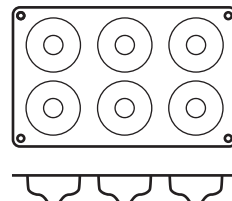
SF099 FOURLEAF
Ø 68 h 25 mm
Ø 2,67 h 0,98 inches
Vol. 8x54 ml Tot. 432 ml



bulk: 10.067.00.0000
polybag: 30.067.00.0060



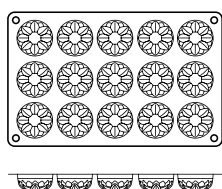
SF067 KISS
Ø 70 h 57 mm
Ø 2,76 h 2,24 inches
Vol. 6x183 ml Tot. 1098 ml



bulk: 10.072.00.0000
polybag: 30.072.00.0060



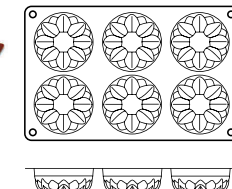
SF072 SMALL SUNFLOWER
Ø 44 h 27 mm
Ø 1,73 h 1,06 inches
Vol. 15x23 ml Tot. 345 ml



bulk: 10.076.00.0000
polybag: 30.076.00.0060



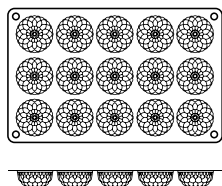
SF076 SUNFLOWER
Ø 76 h 40 mm
Ø 2,99 h 1,57 inches
Vol. 6x115 ml Tot. 690 ml



bulk: 10.073.00.0000
polybag: 30.073.00.0060



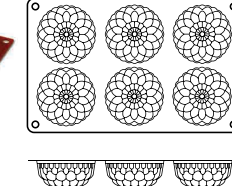
SF073 SMALL DAHLIA
Ø 44 h 25 mm
Ø 1,73 h 0,98 inches
Vol. 15x23 ml Tot. 345 ml



bulk: 10.078.00.0000
polybag: 30.078.00.0060



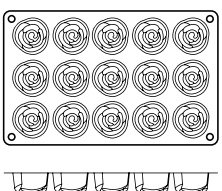
SF078 DAHLIA
Ø 78 h 40 mm
Ø 3,07 h 1,57 inches
Vol. 6x115 ml Tot. 690 ml



bulk: 10.074.00.0000
polybag: 30.074.00.0060



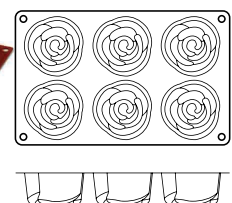
SF074 SMALL ROSE
Ø 44 h 27 mm
Ø 1,73 h 1,06 inches
Vol. 15x23 ml Tot. 345 ml



bulk: 10.077.00.0000
polybag: 30.077.00.0060



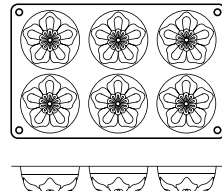
SF077 ROSE
Ø 76 h 40 mm
Ø 2,99 h 1,57 inches
Vol. 6x115 ml Tot. 690 ml



bulk: 10.075.00.0000
polybag: 30.075.00.0060



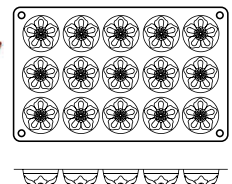
SF075 NARCISSUS
Ø 76 h 40 mm
Ø 2,99 h 1,57 inches
Vol. 6x115 ml Tot. 690 ml



bulk: 10.079.00.0000
polybag: 30.079.00.0060



SF079 SMALL NARCISSUS
Ø 44 h 25 mm
Ø 1,73 h 0,98 inches
Vol. 15x23 ml Tot. 345 ml

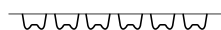
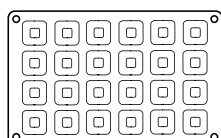


bulk: 10.080.00.0000
polybag: 30.080.00.0060



SF080 SMALL SQUARE SAVARIN

35 x 35 h 21,5 mm
1,37 x 1,37 h 0,84 inches
Vol. 24x16 ml Tot. 384 ml

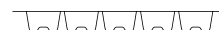
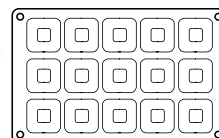


bulk: 10.081.00.0000
polybag: 30.081.00.0060



SF081 MEDIUM SQUARE SAVARIN

48 x 48 h 29,5 mm
1,88 x 1,88 h 1,16 inches
Vol. 15x45 ml Tot. 675 ml

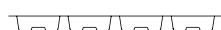
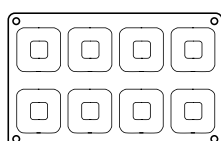


bulk: 10.082.00.0000
polybag: 30.082.00.0060



SF082 BIG SQUARE SAVARIN

65 x 65 h 26 mm
2,5 x 2,5 h 1,02 inches
Vol. 8x73 ml Tot. 584 ml

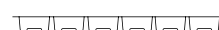
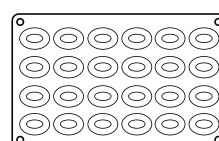


bulk: 10.083.00.0000
polybag: 30.083.00.0060



SF083 SMALL OVAL SAVARIN

44 x 32 h 24,5 mm
1,73 x 1,25 h 0,96 inches
Vol. 24x16 ml Tot. 384 ml

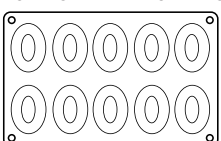


bulk: 10.084.00.0000
polybag: 30.084.00.0060



SF084 MEDIUM OVAL SAVARIN

70 x 52 h 24 mm
2,75 x 2,04 h 0,94 inches
Vol. 10x47 ml Tot. 470 ml

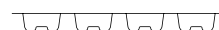
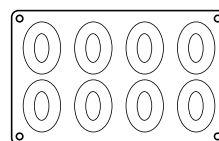


bulk: 10.085.00.0000
polybag: 30.085.00.0060



SF085 BIG OVAL SAVARIN

77 x 60 h 28 mm
3,03 x 2,36 h 1,1 inches
Vol. 8x72 ml Tot. 576 ml

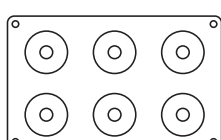


bulk: 10.086.00.0000
polybag: 30.086.00.0060



SF086 MAGIC DOME

Ø 75 h 40 mm
Ø 2,95 h 1,57 inches
Vol. 6x115 ml Tot. 690 ml

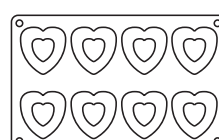


bulk: 10.087.00.0000
polybag: 30.087.00.0060



SF087 BIG PASSION

59 x 60 h 30 mm
2,32x2,36 h 1,18 inches
Vol. 8x72 ml Tot. 576 ml

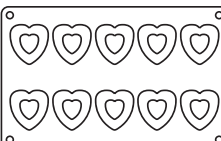


bulk: 10.088.00.0000
polybag: 30.088.00.0060



SF088 MEDIUM PASSION

48 x 54 h 27 mm
1,89 x 2,13 h 1,06 inches
Vol. 10x45 ml Tot. 450 ml

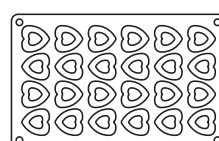


bulk: 10.089.00.0000
polybag: 30.089.00.0060



SF089 SMALL PASSION

34 x 33 h 21 mm
1,34 x 1,30 h 0,83 inches
Vol. 24x16 ml Tot. 384 ml

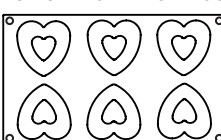


bulk: 16.124.00.0000
polybag: 36.124.00.0060



SF124 PASSION

69,5 x 72 h 39,5 mm
2,74 x 2,83 h 1,55 inches
Vol. 6x125 ml Tot. 750 ml

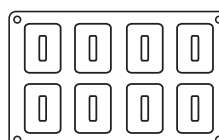


bulk: 10.090.00.0000
polybag: 30.090.00.0060



SF090 BIG LINGOTTO

72 x 45 h 26 mm
2,84 x 1,77 h 1,02 inches
Vol. 8x72 ml Tot. 576 ml



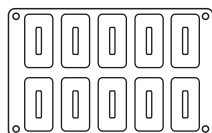
IN

bulk: 10.091.00.0000
polybag: 30.091.00.0060



SF091 MEDIUM LINGOTTO

58 x 37 h 25 mm
2,83 x 1,46 h 1,02 inches
Vol. 10x45 ml Tot. 450 ml

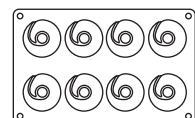


bulk: 10.093.00.0000
polybag: 30.093.00.0060

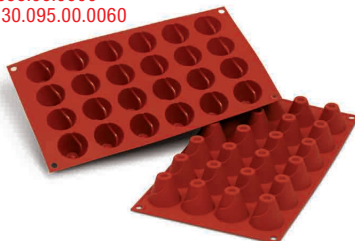


SF093 BIG VULCANO

Ø 58 h 52 mm
Ø 2,83 x 2,05 inches
Vol. 8x72 ml Tot. 576 ml

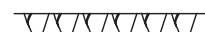
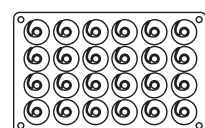


bulk: 10.095.00.0000
polybag: 30.095.00.0060



SF095 SMALL VULCANO

Ø 35 h 31 mm
Ø 1,38 x 1,22 inches
Vol. 24x16 ml Tot. 384 ml

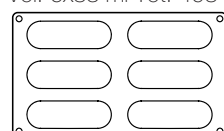


bulk: 16.103.00.0000
polybag: 36.103.00.0060

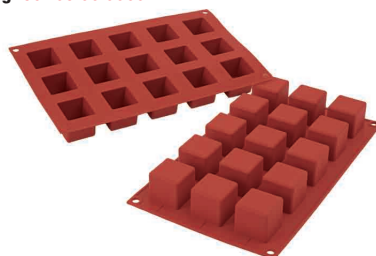


SF103 SAVOJARDO

127,5 x 47 h 17 mm
5,02 x 1,85 h 0,7 inches
Vol. 6x83 ml Tot. 498 ml

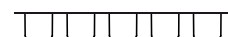
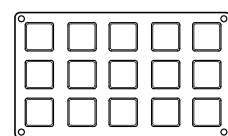


bulk: 16.105.00.0000
polybag: 36.105.00.0060

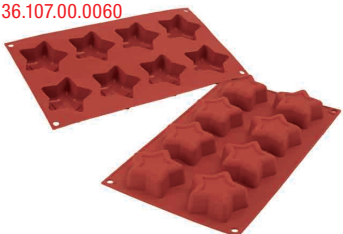


SF105 CUBE

35 x 35 h 35 mm
1,38 x 1,38 x 1,38 inches
Vol. 15x42 ml Tot. 630 ml

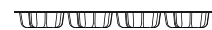
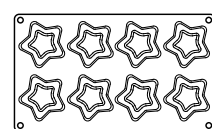


bulk: 16.107.00.0000
polybag: 36.107.00.0060

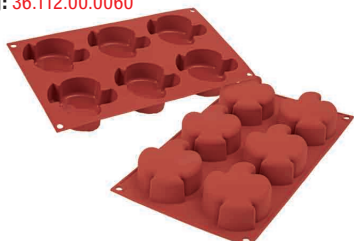


SF107 STELLA

Ø 70 h 25 mm
Ø 2,76 h 0,98 inches
Vol. 8x52,5 ml Tot. 420 ml

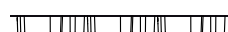
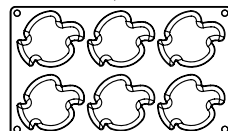


bulk: 16.112.00.0000
polybag: 36.112.00.0060



SF112 COLOMBINA

91 x 73 h 28,5 mm
3,58 x 2,87 h 1,12 inches
Vol. 6x122,5 ml Tot. 735 ml

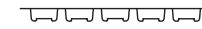
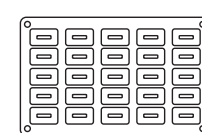


bulk: 10.092.00.0000
polybag: 30.092.00.0060

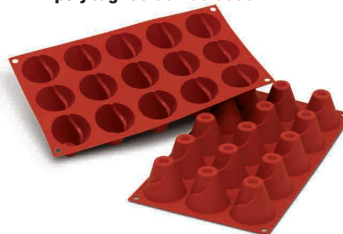


SF092 SMALL LINGOTTO

41 x 23 h 20 mm
1,61 x 0,91 h 0,78 inches
Vol. 25x16 ml Tot. 400 ml

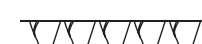
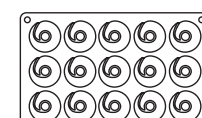


bulk: 10.094.00.0000
polybag: 30.094.00.0060

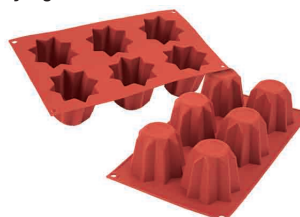


SF094 MEDIUM VULCANO

Ø 49 h 43 mm
Ø 1,93 h 1,69 inches
Vol. 15x41 ml Tot. 615 ml



bulk: 16.100.00.0000
polybag: 36.100.00.0060



SF100 PANDORINO

75 x 75 h 60 mm
2,95x 2,95 h 2,36 inches
Vol. 6x150 ml Tot. 900 ml

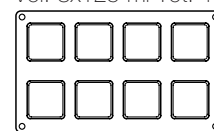


bulk: 16.104.00.0000
polybag: 36.104.00.0060

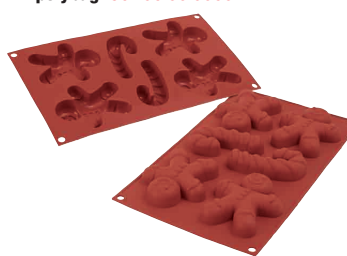


SF104 CUBE

50 x 50 x 50 mm
1,97 x 1,97 x 1,97 inches
Vol. 8x125 ml Tot. 1000 ml

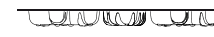
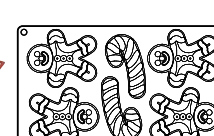


bulk: 16.106.00.0000
polybag: 36.106.00.0060

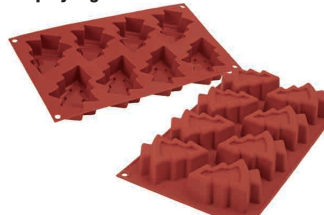


SF106 GINGERBREAD MAN

94,5 x 78 h 21 mm
3,72 x 3,07 h 0,23 inches
Vol. Tot. 362 ml

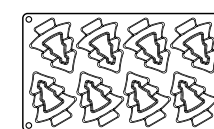


bulk: 16.108.00.0000
polybag: 36.108.00.0060



SF108 PINO

83,5x68 h 30,5 mm
3,25 x 2,68 h 1,2 inches
Vol. 8x81 ml Tot. 648 ml

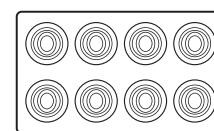


bulk: 16.113.00.0000
polybag: 36.113.00.0060



SF113 FLU

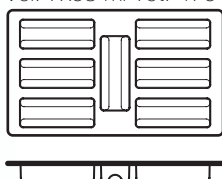
Ø 55 h 42,5 mm
Ø 2,16 h 1,67 inches
Vol. 8x70 ml Tot. 560 ml



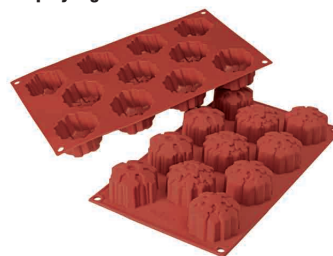
bulk: 16.114.00.0000
polybag: 36.114.00.0060



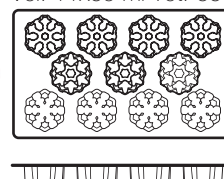
SF114 MARSIGLIESE
95 x 35 h 25 mm
3,74 x 1,38 h 0,98 inches
Vol. 7x68 ml Tot. 476 ml



bulk: 16.115.00.0000
polybag: 36.115.00.0060



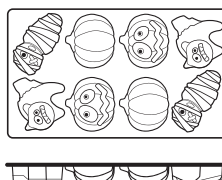
SF115 SNOWFLAKES
Ø 56 h 35 mm
Ø 2,21 h 1,38 inches
Vol. 11x60 ml Tot. 660 ml



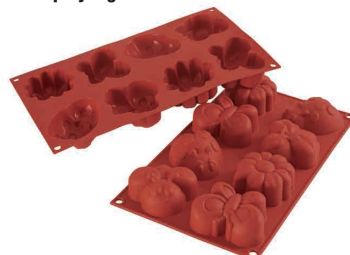
bulk: 16.116.00.0000
polybag: 36.116.00.0060



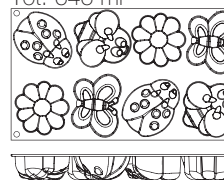
SF116 HALLOWEEN
70 x 64 h 32 mm
2,76 x 2,52 h 1,26 inches
tot. 572 ml



bulk: 16.117.00.0000
polybag: 36.117.00.0060



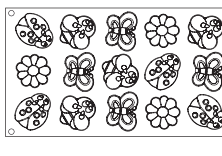
SF117 SPRINGLIFE
77,5 x 57,5 h 32 mm
3,05 x 2,26 h 1,26 inches
Tot. 646 ml



bulk: 16.135.00.0000
polybag: 36.135.00.0060



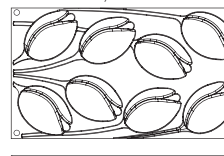
SF135 MINI SPRINGLIFE
50 x 38 h 20 mm
1,97 x 1,5 h 0,79 inches
tot. 305 ml



bulk: 16.118.00.0000
polybag: 36.118.00.0060



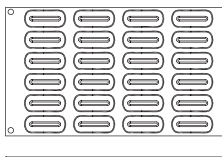
SF118 TULIP
76,5 x 50,5 h 29,5 mm
3,01 x 1,99 h 1,16 inches
Vol. 8x62,5 ml Tot. 500 ml



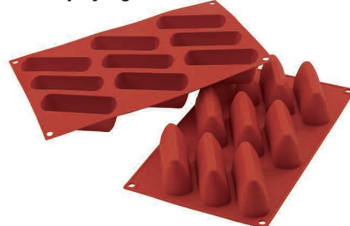
bulk: 16.125.00.0000
polybag: 36.125.00.0060



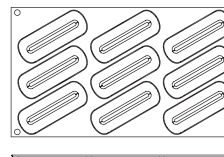
SF125 CHOCO GIANDUIA
50 x 18 h 23,5 mm
1,97 x 0,71 h 0,92 inches
Vol. 24x14 ml Tot. 336 ml



bulk: 16.126.00.0000
polybag: 36.126.00.0060



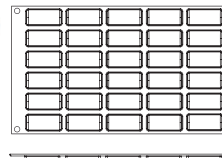
SF126 GIANDUIOTTO
93,5 x 31,5 h 42,5 mm
3,68 x 1,24 h 1,67 inches
Vol. 9x85 ml Tot. 765 ml



bulk: 16.129.00.0000
polybag: 36.129.00.0060



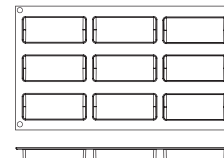
SF129 MINI BÛCHE
44 x 18 h 20 mm
1,73 x 0,71 h 0,79 inches
Vol. 30x14 ml Tot. 420 ml



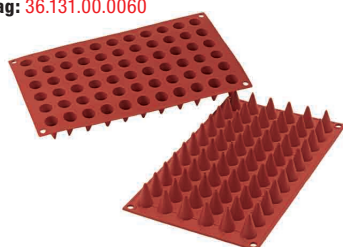
bulk: 16.130.00.0000
polybag: 36.130.00.0060



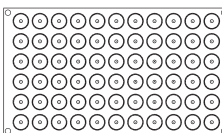
SF130 MIDI BÛCHE
84 x 32 h 35 mm
3,31 x 1,26 h 1,38 inches
Vol. 9x83 ml Tot. 747 ml



bulk: 16.131.00.0000
polybag: 36.131.00.0060



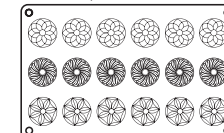
SF131 CONO
Ø 18 h 30 mm
Ø 0,71 h 1,18 inches
Vol. 3x66 ml Tot. 198 ml



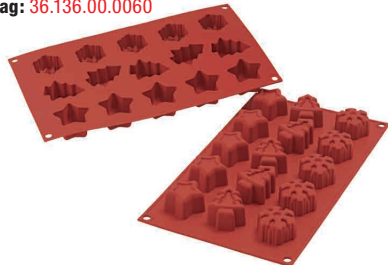
bulk: 16.132.00.0000
polybag: 36.132.00.0060



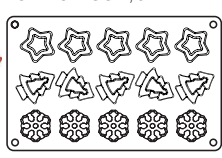
SF132 MINI FANTASY
Ø 40 h 22 mm
Ø 1,57 h 0,87 inches
Vol. 17,5x18 ml Tot. 315 ml



bulk: 16.136.00.0000
polybag: 36.136.00.0060



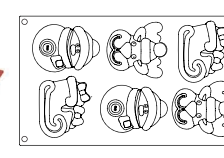
SF136 MAGIC WINTER
39x49 h 25 mm
1,5x1,93 h 0,98 inches
Vol. Tot. 337,5 ml



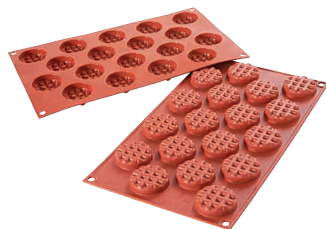
bulk: 16.137.00.0000
polybag: 36.137.00.0060



SF137 FUNNY CHRISTMAS
73x78,5 h 37 mm
2,87x3,1 h 1,46 inches
Vol. 115x6 ml Tot. 690 ml

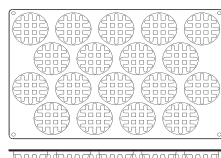


bulk: 16.143.00.0000
polybag: 36.143.00.0060



SF143 MINI WAFFEL ROUND

Ø 40 h 12 mm
Ø 1,5 h 0.47 inches
Vol. 18x11,5 ml Tot. 207 ml

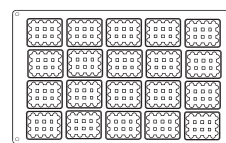


bulk: 16.147.00.0000
polybag: 36.147.00.0060

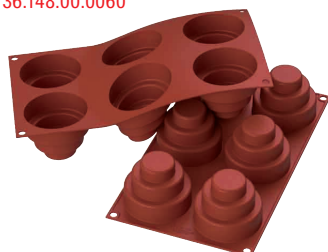


SF147 MINI WAFFEL SQUARE

45x35 h 10 mm
1,7x1,3 h 0.39 inches
Vol. 12x20 ml Tot. 240 ml

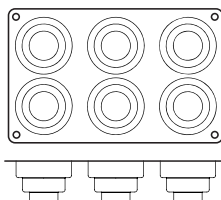


bulk: 16.148.00.0000
polybag: 36.148.00.0060



SF148 MINI WONDER CAKES

Ø 75 h 60 mm
Ø 2,95 h 2.36 inches
Vol. 177x6 ml Tot. 1062 ml

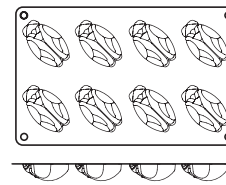


bulk: 16.145.00.0000
polybag: 36.145.00.0060



SF145 CICALA

72x41,5 h 22 mm
2,8x1,6 h 0.86 inches
Vol. 35x8 ml Tot. 280 ml

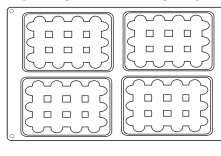


bulk: 16.155.00.0000
polybag: 36.155.00.0060



SF155 WAFFEL CLASSIC

130x81 h 17 mm
5,1x3,1 h 0.66 inches
Vol. 137x4 ml Tot. 548 ml

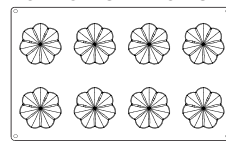


bulk: 16.15400.0000
polybag: 36.154.00.0060



SF154 CHARLOTTE

Ø 70 h 41 mm
Ø 2,75 h 1.61 inches
Vol. 102x8 ml Tot. 816 ml

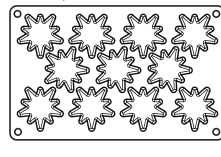


bulk: 16.151.00.0000
polybag: 36.151.00.0060



SF151 FLASH

Ø 63 h 5 mm
Ø 2,48 h 0.19 inches
Vol. 8,3x11 ml Tot. 91,3 ml

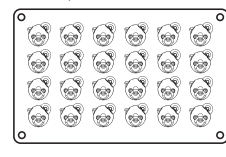


bulk: 16.141.00.0000
polybag: 36.141.00.0060



SF141 CHOCO PANDA

Ø 36 h 18 mm
Ø 1,4 h 0.70 inches
Vol. 8,5x24 ml Tot. 204 ml

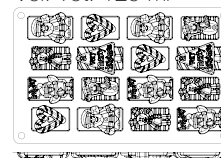


bulk: 16.146.00.0000
polybag: 36.146.00.0060



SF146 XMAS CHOCO TAGS

59x29 h 6,8 mm
2,3x1,4 h 0.23 inches
Vol. Tot. 129 ml

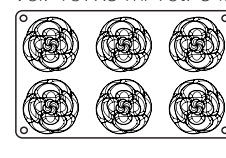


bulk: 16.156.00.0000
polybag: 36.156.00.0060



SF156 CAMELIA

Ø 76 h 35 mm
Ø 2,99 h 1.37 inches
Vol. 107x6 ml Tot. 642 ml

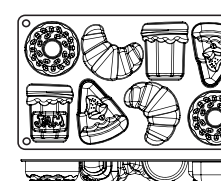


bulk: 16.157.00.0000
polybag: 36.157.00.0060

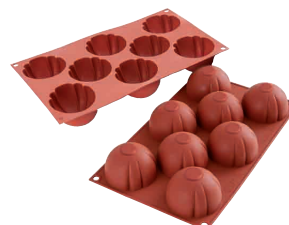


SF157 GOOD MORNING

84x66 h 29 mm
3,30x2,59 h 1,14 inches
Vol. Tot. 619 ml

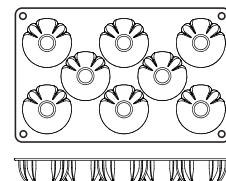


bulk: 16.159.00.0000
polybag: 36.159.00.0060



SF159 DOME STRIÉ

Ø 64 h 42 mm
Ø 2,51 h 1.65 inches
Vol. 105x8 ml Tot. 840 ml

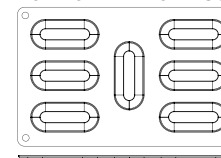


bulk: 16.160.00.0000
polybag: 36.160.00.0060



SF160 LOG SAVARIN

82x38 h 16 mm
3,2x1,4 h 0.62 inches
Vol. 40x7 ml Tot. 280 ml

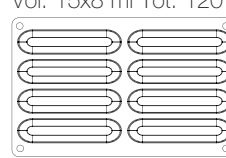


bulk: 16.161.00.0000
polybag: 36.161.00.0060



SF161 ÉCLAIR

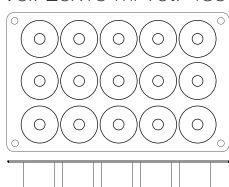
125x28 h 5 mm
4,9x1,1 h 0.19 inches
Vol. 15x8 ml Tot. 120 ml



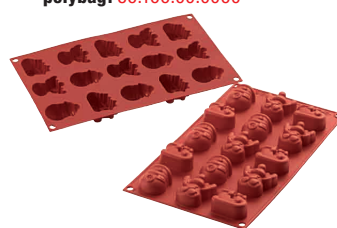
bulk: 16.162.00.0000
polybag: 36.162.00.0060



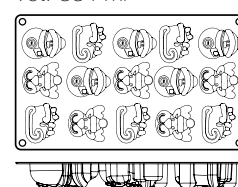
SF162 ROLL
Ø 40 h 25 mm
Ø 1,57 h 0,98 inches
Vol. 29x15 ml Tot. 435 ml



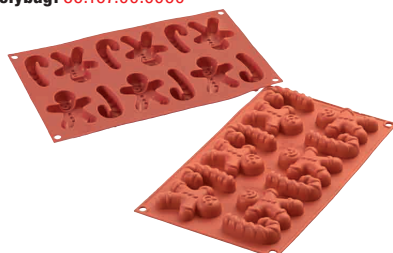
bulk: 16.166.00.0000
polybag: 36.166.00.0060



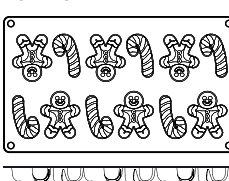
SF166 MAGIC XMAS
50x34 h 21 mm
1,96x1,33 h 0,82 inches
Tot. 334 ml



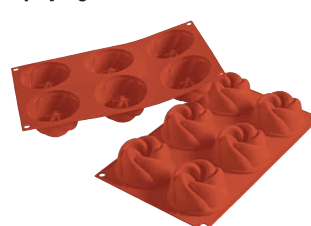
bulk: 16.167.00.0000
polybag: 36.167.00.0060



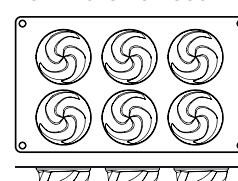
SF167 MR. ZENZY
70x58 h 16 mm
2,75x2,28 h 0,62 inches
Tot. 264 ml



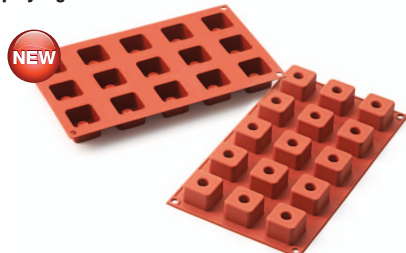
bulk: 16.158.00.0000
polybag: 36.158.00.0060



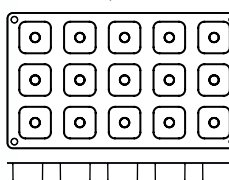
SF158 VERTIGO
Ø 77 h 37 mm
Ø 3,03h 1,45 inches
Vol. 110x6 Tot. 660 ml



bulk: 16.175.00.0000
polybag: 36.175.00.0060



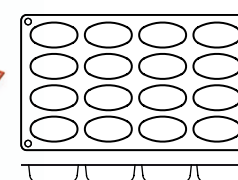
SF175 SUSHI MAKI
35x35 h 25 mm
1,37x1,37 h 0,98 inches
Vol. 15x26,3 ml Tot. 394,5 ml



bulk: 16.176.00.0000
polybag: 36.176.00.0060



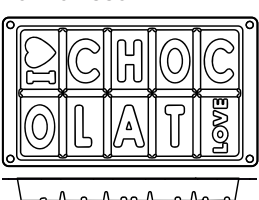
SF176 NIGIRI
60x30 h 26 mm
2,36x1,18 h 1,02 inches
Vol. 16x88 Tot. 448 ml



bulk: 16.173.00.0000
polybag: 36.173.00.0060



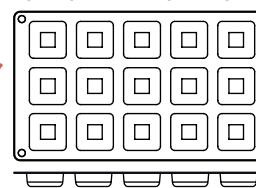
SF173 CHOCOLAT
257x152 h 26 mm
10,11x5,98 h 1,02 inches
Vol. Tot. 880 ml



bulk: 16.177.00.0000
polybag: 36.177.00.0060



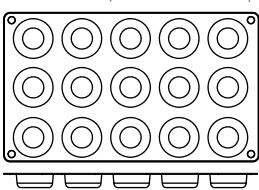
SF177 MINI DESSERT SQUARE
38x38 h 13 mm
1,49x1,49 h 0,51 inches
Vol. 15x14 ml Tot. 210 ml



bulk: 16.178.00.0000
polybag: 36.178.00.0060



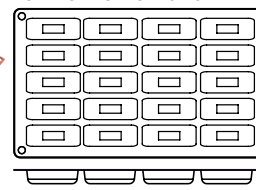
SF178 MINI DESSERT ROUND
Ø 40 h 13 mm
Ø 1,57 h 0,51 inches
Vol. 15x12,3 ml Tot. 184,5 ml



bulk: 16.179.00.0000
polybag: 36.179.00.0060



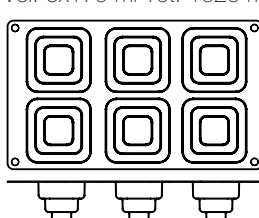
SF179 MINI DESSERT OVAL
60 x 24,5 h 23 mm
2,36x0,96 h 0,90 inches
Vol. 20x26 Tot. 520 ml



bulk: 16.168.00.0000
polybag: 36.168.00.0060



SF168 MINI WONDER CAKE SQUARE
69x69 h 60 mm
2,71x2,71 h 2,36 inches
Vol. 6x170 ml Tot. 1020 ml



dough cutter

CUTTER 50

per / for:
SF043 FLAN MOULD
SF044 FLAN MOULD
SF014 FLAN MOULD
item: 40.550.99.0000

CUTTER 80

per / for:
SF047 FLAN MOULD
item: 40.580.99.0000



drip

Sgocciolatore
in acciaio inox
per asciugare gli
stampi silikonflex.

Stainless steel
drip useful to dry
silikonflex moulds.
item: 40.582.00.0000



HEALTHY DONUTS

Il donut che va in forno: evoluzione in pasticceria! Dimentica la ciambella frita, da oggi il donut ha tutto un altro sapore.
The donut that you can put in the oven: evolution in bakery! Forget the fried donut, from now on the donut will have a completely different taste.

SF 171 MINI DONUTS

36.171.00.0065

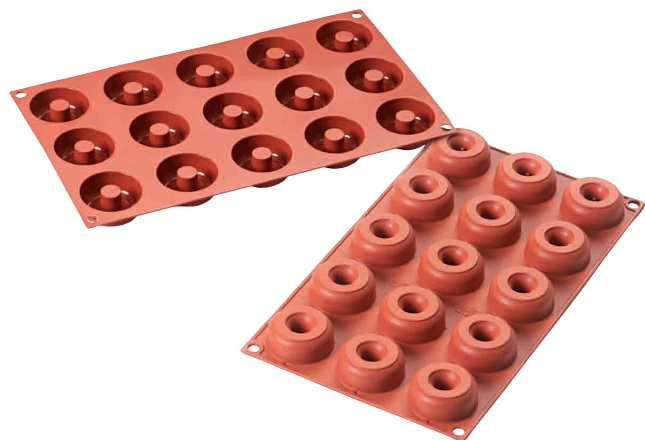
Size: Ø 45-15 h 18 mm

Ø 1,77-0,59 h 0,70 inches

Volume 15 x 22 ml Tot. 330 ml

master size: 372x352x125

pcs/master: 10



SF 170 DONUTS

36.170.00.0065

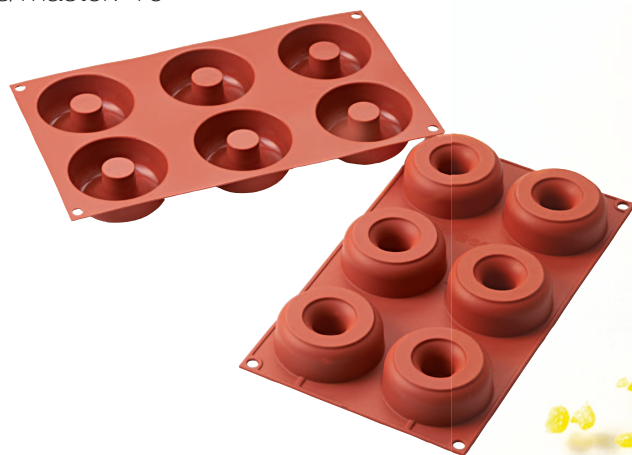
Size: Ø 75-25 h 28 mm

Ø 2,95-0,98 h 1,10 inches

Volume 6 x 98 ml Tot. 588 ml

master size: 370x350x185

pcs/master: 10



WAFFEL

SF 155 WAFFEL

36.155.00.0065

Size: 130 x 81 h 17 mm

5,11 x 3,18 h 0,66 inches

Volume 4 x 137 ml Tot. 548 ml

master size: 372x352x125

pcs/master: 10



SF 147 MINI WAFFEL CLASSIC

36.147.00.0065

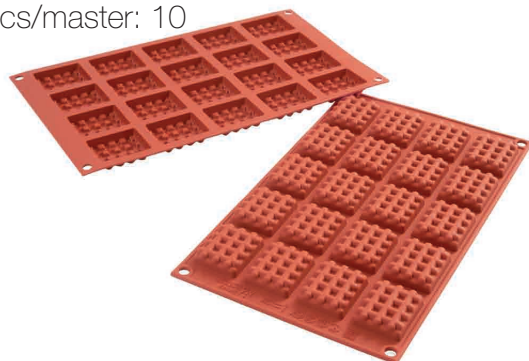
Size: 45 x 35 h 10 mm

1,77 x 1,38 h 0,39 inches

Volume 20 x 12 ml Tot. 240 ml

master size: 372x352x125

pcs/master: 10



SF 143 MINI WAFFEL ROUND

36.143.00.0065

Size: Ø 40 h 10,5 mm

Ø 1,57 h 0,41 inches

Volume 18 x 11,5 ml Tot. 207 ml

master size: 372x352x125

pcs/master: 10





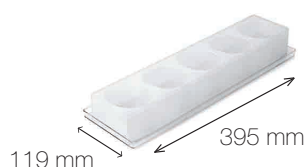
Gli innovativi stampi Multiflex sono stati studiati come barre funzionali alla realizzazione di monoporzioni. Le barre, sono modulari e appoggiate su vassoi infrangibili in polycarbonato trasparente disponibili in tre diversi formati. Gli stampi Multiflex, in silicone alimentare al 100%, sono adatti sia per abbattitore che per forno fino a temperature che variano da -60° C a +230° C. Ideali per un uso professionale nel mondo della gelateria, pasticceria e Horeca.

The innovative Multiflex moulds were developed as functional bars for the creation of single portions. The bars are modular and lie on crush-proof trays in polycarbonate which are available in three different sizes. The Multiflex moulds are made of 100% food safe silicone and can be used in the blast chiller as well as in the oven. The Multiflex range is ideal for a professional use in the world of ice cream production, confectionery and Horeca.

Vantaggi / Advantages

- Non necessita di estrattore / No need of extractors
- Trasparenza che permette il riconoscimento del prodotto al suo interno / Transparency that permits to recognize the product inside
 - Antiaderenza e facilità di smodellamento / Non-stick, so easy to unmold
- Ottimizzazione della produttività grazie a teglie modulari / Optimization of productivity thanks to modular trays





MUL1-60.45/1

28.160.86.4598

1 pz/pcs

Ø 60 h 45 mm

+ vassoio/tray 12 x 40 cm

Vol. 125 ml x 5 Tot. 625 ml



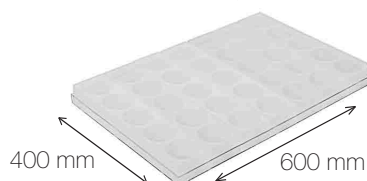
MUL1-60.45/3

Set 3 pz/pcs

Vol. 125 ml x 15 Tot. 1875 ml

Vassoio/Tray 30x40 cm

25.160.86.4598



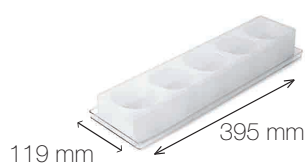
MUL1-60.45/7

Set 7 pz/pcs

Vol. 125 ml x 35 Tot. 4375 ml

Vassoio/Tray 60x40 cm

25.161.86.4598



MUL1-70.45/1

28.170.86.4598

1 pz/pcs

Ø 70 h 45 mm

+ vassoio/tray 12 x 40 cm

Vol. 171 ml x 5 Tot. 855 ml



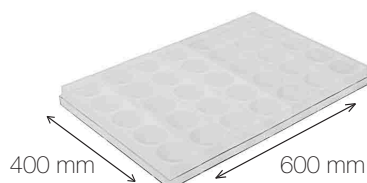
MUL1-70.45/3

Set 3 pz/pcs

Vol. 171 ml x 15 Tot. 2565 ml

Vassoio/Tray 30x40 cm

25.170.86.4598



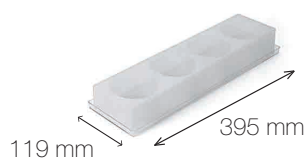
MUL1-70.45/7

Set 7 pz/pcs

Vol. 171 ml x 35 Tot. 5985 ml

Vassoio/Tray 60x40 cm

25.171.86.4598



MUL1-80.45/1

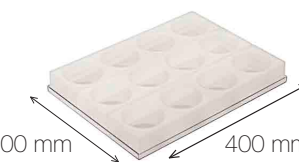
28.180.86.4598

1 pz/pcs

Ø 80 h 45 mm

+ vassoio/tray 12 x 40 cm

Vol. 223 ml x 4 Tot. 892 ml



MUL1-80.45/3

Set 3 pz/pcs

Vol. 223 ml x 12 Tot. 2676 ml

Vassoio/Tray 30x40 cm

25.180.86.4598



MUL1-80.45/7

Set 6 pz/pcs

Vol. 223 ml x 24 Tot. 5352 ml

Vassoio/Tray 60x40 cm

25.181.86.4598



- Riempire con il primo preparato un terzo dello stampo Multiflex
- Fill 1/3 of the multiflex mould with the first preparation.



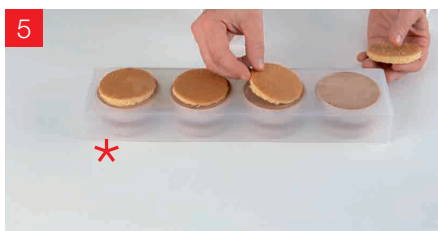
- Riempire con un altro preparato il secondo terzo dello stampo
- Fill the mould up to 2/3 with another preparation



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



- Livellare.
- Level.



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



- Sformare il prodotto.
- Unmold.

* Nylon Cutter vedi pag. 73

Spirito di Innovazione

L'evoluzione dei Multiflex crea **MUL3D** lo stampo in silicone che ti permette di creare dei dessert al piatto ed delle eventuali monoporzioni, di forma sferica. La versatilità di questo stampo si presta ad un gioco di inserti, che lo rende unico nel suo genere.
The evolution of Multiflex has resulted in the MUL3D, the silicone mould that enables you to prepare desserts and monoportions of spherical shape. The versatility of this mould allows to create surprising inserts and effects that make it really unique.

Vantaggi / Advantages

- Antiaderenza e facilità di smodellamento/Non-stick, easy to unmould
- Massima trasparenza che permette il riconoscimento del prodotto al suo interno/Transparency that allows to recognize the product inside
- Stabilità della sfera sul piatto grazie ad una estremità piana dello stampo parte A (lato inserimento)/ Stability of the sphere on the dish, thanks to the flat top of the mould
- Modularità con vassoi 30 x 40 cm e 60 x 40 cm / Modularity with 60x40 cm and 60x40 cm trays.
- Facilità di abbattimento/ Easy to blast freeze
- Personalizzabile con inserti Siliconflex/ Customizable with Siliconflex inserts

MUL3D - 58 A+B

Set A & B + vassoio / tray Trasparente (VGEL03)

25.301.99.0065

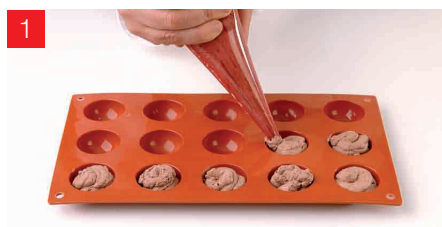
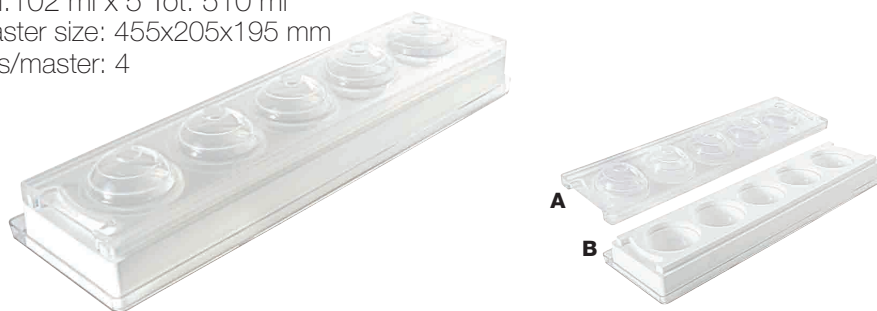
1 pz/pcs

Ø 58 mm + vassoio/tray 12 x 40 cm

Vol. 102 ml x 5 Tot. 510 ml

master size: 455x205x195 mm

pcs/master: 4



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



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



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



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



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



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



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



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



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

MUL3D1 - 48 A+B

Set A & B + vassoio / tray Trasparente (VGEL03)

25.303.99.0065

1 pz/pcs

Ø 48 mm + vassoio/tray 12 x 40 cm

Vol. 58 ml x 5 Tot. 290 ml

master size: 455x205x195 mm

pcs/master: 4



Ø 58 mm

Ø 48 mm

Ø 28 mm



MUL3D1 - 28 A+B

Set 2 pcs A & B

+ vassoio / tray

Trasparente (VGEL03)

+ 36 bastoncini/sticks

25.305.99.0065

Set 2 pz/pcs

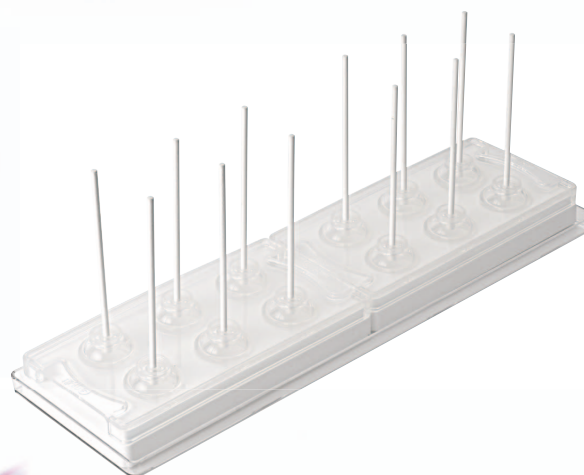
Ø 28 mm

+ vassoio/tray 12 x 40 cm

Vol. 11,5 ml x 12 Tot. 138 ml

master size: 455x205x195 mm

pcs/master: 5



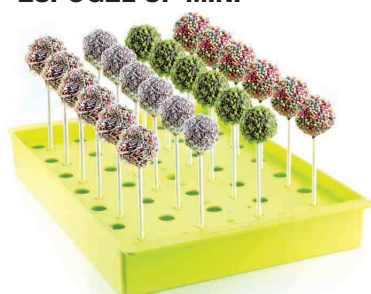
SET BASTONCINI 50 PZ

item: 99.411.99.0001

pcs/master: 10



ESPOGEL UP MINI



235 x 360 h 48 mm - 6 x 4 = 24 pcs



La linea Tortaflex comprende una vasta gamma di stampi per torte, in silicone alimentare al 100%, multiforme i cui criteri di modularità sono stati progettati per adattarsi perfettamente ai formati gastronorm e alla tradizionale teglia da pasticceria 60x40 cm. Gli stampi Tortaflex sono caratterizzati da flessibilità e versatilità di utilizzo sia in abbattitore che in forno. Resistenti a temperature che variano da -60° C a +230° C. Ideali per un uso professionale nel mondo della gelateria, pasticceria e Horeca.

Vantaggi:

- Facilità di stoccaggio
- Antiaderenza del prodotto: facilità di estrazione senza l'utilizzo del cannello a gas o del foglio di acetato
- Riduzione dei tempi di produzione grazie alla composizione di una teglia 60 x 40 cm

The Tortaflex range includes a huge choice of 100% food safe silicone moulds for cakes whose modularity criteria were created to adjust perfectly to the gastronorm format or the traditional baking trays of the dimensions 60x40 cm. The Tortaflex moulds are characterized by their flexibility and versatility and can be used in the blast chiller as well as in the oven. They are resistant to temperatures between -60°C and +230°C and are ideal for a professional use in the world of ice cream production, confectionery and Horeca.

Advantages:

- Easy stocking
- Non-stick, easy to unmold, no need for blow torch or acetate sheet
- Reduction of the preparation time thanks to the composition of a 60x40 cm tray



Round



Round



Ø 100 h 40 mm
Volume 312 ml

1/TOR100 h40 Round

27.104.87.0098

1 pz/pcs TOR100 Round h 40 mm

TOR100 h40 Round

25.104.87.0098

Set 15 pz/pcs TOR100 Round h 40 mm
+ vassoio/tray 60x40 cm



Ø 100 h 50 mm
Volume 389 ml

1/TOR100 h50 Round

27.100.87.0098

1 pz/pcs TOR100 Round h 50 mm

TOR100 h50 Round

25.100.87.0098

Set 15 pz/pcs TOR100 Round h 50 mm
+ vassoio/tray 60x40 cm



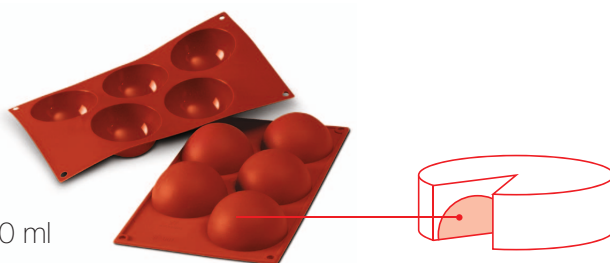
INSERTO / INSERT

SF001

10.001.00.0000

Ø 80 h 40 mm

volume 5 x 120 ml tot 600 ml



Ø 115 h 40 mm
volume 413 ml

1/TOR115 h40 Round

27.115.87.0098

1 pz/pcs TOR115 Round h 40 mm

TOR115 h40 Round

25.115.87.0098

Set 12 pz/pcs TOR115 Round h 40 mm
+ vassoio/tray 60x40 cm



Ø 115 h 50 mm
Volume 515 ml

1/TOR115 h50 Round

27.611.87.0098

1 pz/pcs TOR115 Round h 50 mm

TOR115 h50 Round

25.611.87.0098

Set 12 pz/pcs TOR115 Round h 50 mm
+ vassoio/tray 60x40 cm



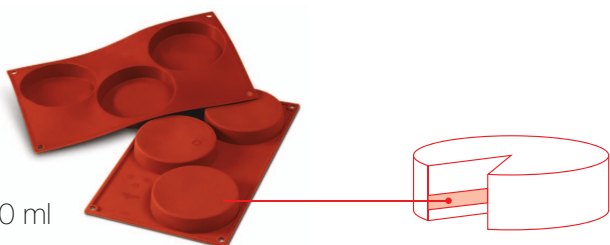
INSERTO / INSERT

SF042

10.042.00.0000

Ø 103 h 20 mm

volume 3 x 140 ml tot 420 ml





Ø 135 h 40 mm
volume 570 ml

1/TOR135 h40 Round

27.135.87.0098

1 pz/pcs TOR135 Round h 40 mm

TOR135 h40 Round

25.135.87.0098

Set 8 pz/pcs TOR135 Round h 40 mm
+ vassoio/tray 60x40 cm



Ø 135 h 50 mm
Volume 750ml

1/TOR135 h50 Round

27.613.87.0098

1 pz/pcs TOR135 Round h 50 mm

TOR135 h50 Round

25.613.87.0098

Set 8 pz/pcs TOR135 Round h 50 mm
+ vassoio/tray 60x40 cm

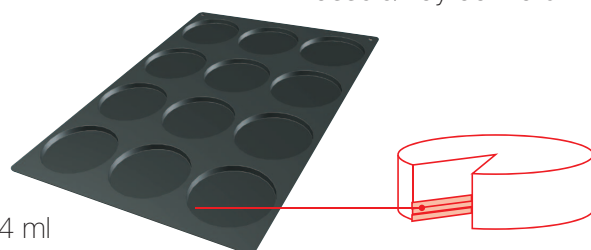


INSERTO / INSERT

SQ013

40.413.20.0000

Ø120 h 10 mm
volume 12 x 112 ml tot 1344 ml



Ø 160 h 40 mm
volume 800 ml

1/TOR160 h40 Round

27.160.87.0098

1 pz/pcs TOR160 Round h 40 mm

TOR160 h40 Round

25.160.87.0098

Set 6 pz/pcs TOR160 Round h 40 mm
+ vassoio/tray 60x40 cm



Ø 160 h 50 mm
Volume 1000 ml

1/TOR160 h50 Round

27.616.87.0098

1 pz/pcs TOR160 Round h 50 mm

TOR160 h50 Round

25.616.87.0098

Set 6 pz/pcs TOR160 Round h 50 mm
+ vassoio/tray 60x40 cm

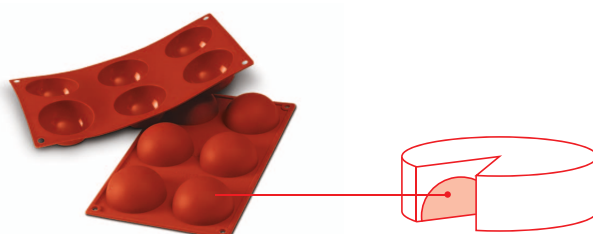


INSERTO / INSERT

SF002

10.002.00.0000

Ø 70 h 35 mm
volume 6 x 80 ml tot 480 ml



REGISTERED DESIGN



Ø 180 h 40 mm
Volume 1013 ml

1/TOR180 h40 Round

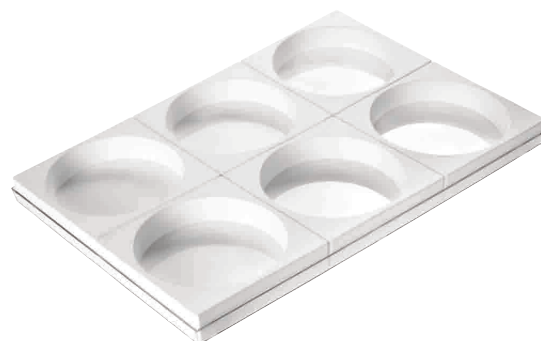
27.180.87.0098

1 pz/pcs TOR180 Round h 40 mm

TOR180 h40 Round

25.180.87.0098

Set 6 pz/pcs TOR180 Round h 40 mm
+ vassoio/tray 60x40 cm



Ø 180 h 50 mm
Volume 1266 ml

1/TOR180 h50 Round

27.618.87.0098

1 pz/pcs TOR180 Round h 50 mm

TOR180 h50 Round

25.618.87.0098

Set 6 pz/pcs TOR180 Round h 50 mm
+ vassoio/tray 60x40 cm



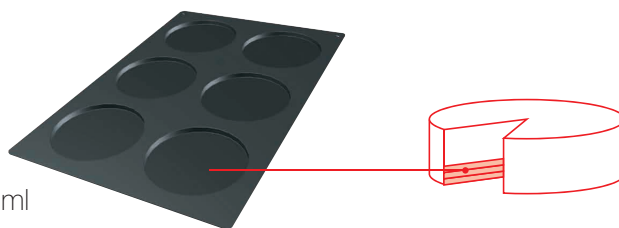
INSERTO / INSERT

SQ012

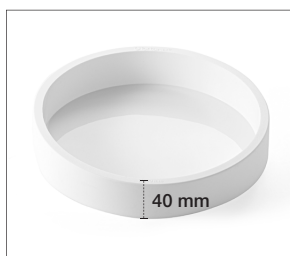
40.412.20.0000

Ø 160 h 10 mm

volume 6 x 200 ml tot 1200 ml



1/TOR200 h40 Round



1 pz/pcs

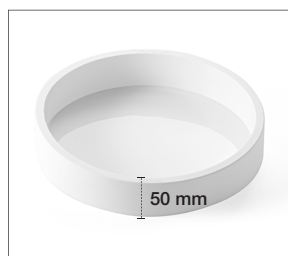
TOR200 Round
h 40 mm

27.200.87.0098

Ø 200 h 40 mm

Volume 1252 ml

1/TOR200 h50 Round



1 pz/pcs

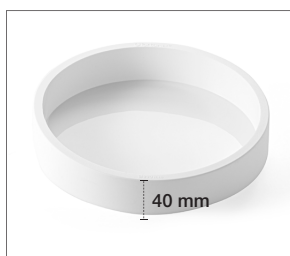
TOR200 Round
h 50 mm

27.620.87.0098

Ø 200 h 50 mm

Volume 1563 ml

1/TOR220 h40 Round



1 pz/pcs

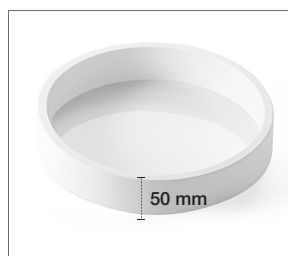
TOR220 Round
h 40 mm

27.220.87.0098

Ø 220 h 40 mm

Volume 1474 ml

1/TOR220 h50 Round



1 pz/pcs

TOR220 Round
h 50 mm

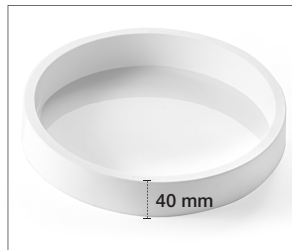
27.622.87.0098

Ø 220 h 50 mm

Volume 1842 ml

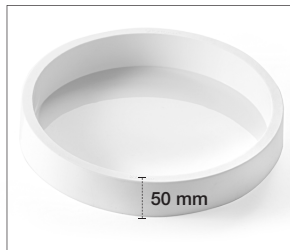
REGISTERED DESIGN

1/TOR240 h40 Round



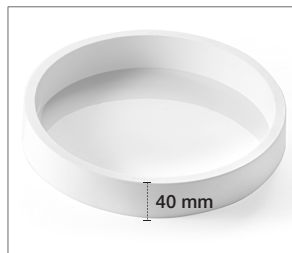
1 pz/pcs
TOR240 Round
h 40 mm
27.240.87.0098
Ø 240 h 40 mm
Volume 1804 ml

1/TOR240 h50 Round



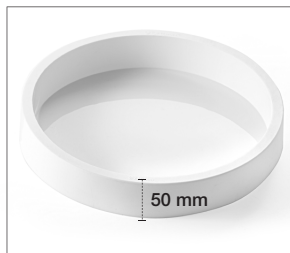
1 pz/pcs
TOR240 Round
h 50 mm
27.624.87.0098
Ø 240 h 50 mm
Volume 2253 ml

1/TOR260 h40 Round

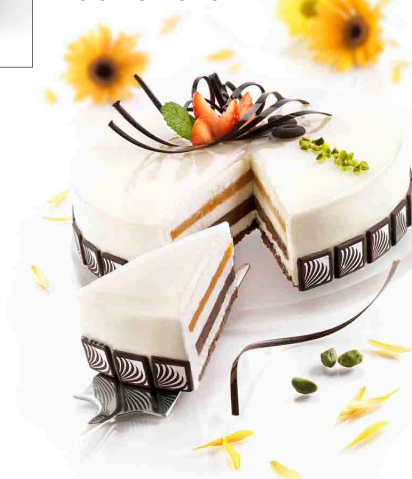


1 pz/pcs
TOR260 Round
h 40 mm
27.260.87.0098
Ø 260 h 40 mm
Volume 2118 ml

1/TOR260 h50 Round



1 pz/pcs
TOR260 Round
h 50 mm
27.626.87.0098
Ø 260 h 50 mm
Volume 2645 ml



Preparazione inserto e relativa TOR / Preparation cake-insert and corresponding TOR:



- Versare il contenuto nel relativo inserto.
- Fill the cake-insert.



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



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



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



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



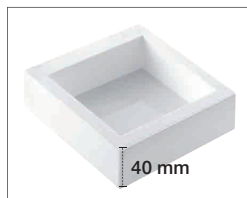
- Glassare e decorare a piacimento.
- Spread icing on the cake and decorate.

REGISTERED DESIGN



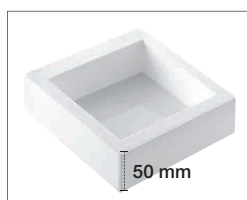
Square





1/TOR100x100 h40 Square (vol. 396 ml)
1 pz/pcs TOR100x100 Square h 40 mm
 27.410.87.0098

REGISTERED DESIGN



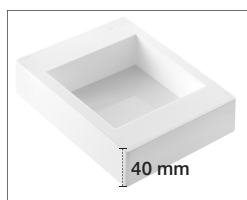
1/TOR100x100 h50 Square (vol. 495 ml)
1 pz/pcs TOR100x100 Square h 50 mm
 27.510.87.0098



TOR100x100 h40 Square
Set 15 pz/pcs TOR100x100 Square h 40 mm
 + vassoio/tray 60x40 cm
 25.410.87.0098

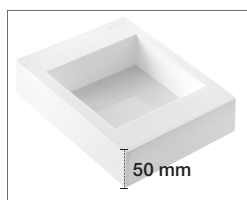


TOR100x100 h50 Square
Set 15 pz/pcs TOR100x100 Square h 50 mm
 + vassoio/tray 60x40 cm
 25.510.87.0098

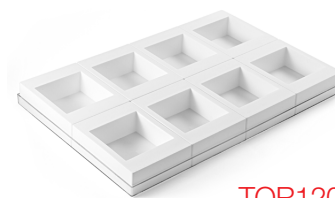


1/TOR120x120 h40 Square (vol. 572 ml)
1 pz/pcs TOR120x120 Square h 40 mm
 27.412.87.0098

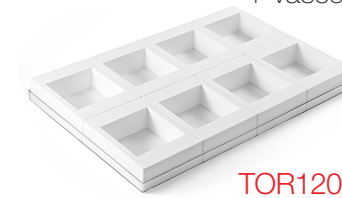
REGISTERED DESIGN



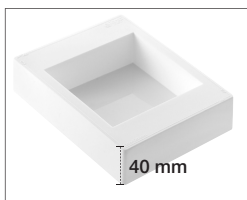
1/TOR120x120 h50 Square (vol. 714 ml)
1 pz/pcs TOR120x120 Square h 50 mm
 27.512.87.0098



TOR120x120 h40 Square
Set 8 pz/pcs TOR120x120 Square h 40 mm
 + vassoio/tray 60x40 cm
 25.412.87.0098

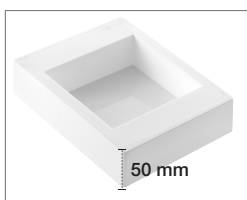


TOR120x120 h50 Square
Set 8 pz/pcs TOR120x120 Square h 50 mm
 + vassoio/tray 60x40 cm
 25.512.87.0098

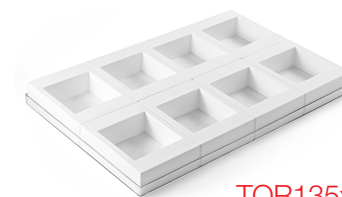


1/TOR135x135 h40 Square (vol. 714 ml)
1 pz/pcs TOR135x135 Square h 40 mm
 27.413.87.0098

REGISTERED DESIGN



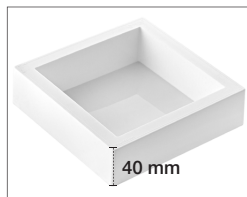
1/TOR135x135 h50 Square (vol. 982 ml)
1 pz/pcs TOR135x135 Square h 50 mm
 27.513.87.0098



TOR135x135 h40 Square
Set 8 pz/pcs TOR135x135 Square h 40 mm
 + vassoio/tray 60x40 cm
 25.413.87.0098

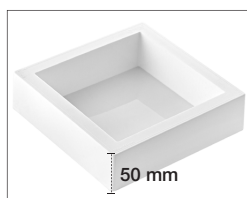


TOR135x135 h50 Square
Set 8 pz/pcs TOR135x135 Square h 50 mm
 + vassoio/tray 60x40 cm
 25.513.87.0098

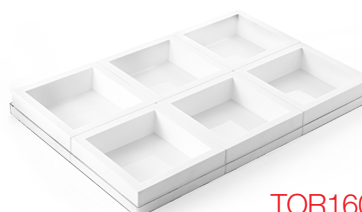


1/TOR160x160 h40 Square (vol. 1019 ml)
1 pz/pcs TOR160x160 Square h 40 mm
27.416.87.0098

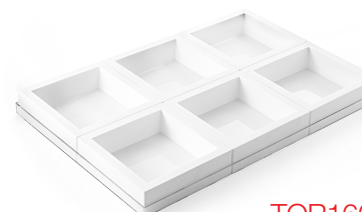
REGISTERED DESIGN



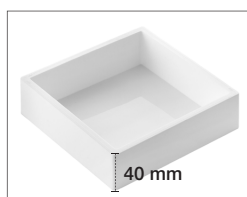
1/TOR160x160 h50 Square (vol. 1273 ml)
1 pz/pcs TOR160x160 Square h 50 mm
27.516.87.0098



TOR160x160 h40 Square
Set 6 pz/pcs TOR160x160 Square h 40 mm
+ vassoio/tray 60x40 cm
25.416.87.0098

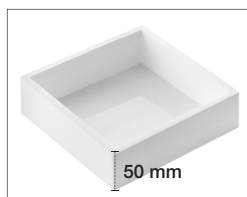


TOR160x160 h50 Square
Set 6 pz/pcs TOR160x160 Square h 50 mm
+ vassoio/tray 60x40 cm
25.516.87.0098

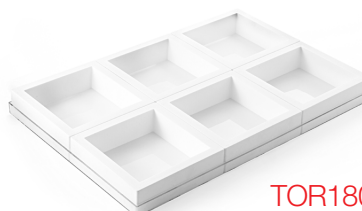


1/TOR180x180 h40 Square (vol. 1248 ml)
1 pz/pcs TOR180x180 Square h 40 mm
27.418.87.0098

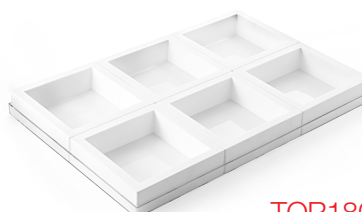
REGISTERED DESIGN



1/TOR180x180 h50 Square (vol. 1558ml)
1 pz/pcs TOR180x180 Square h 50 mm
27.518.87.0098



TOR180x180 h40 Square
Set 6 pz/pcs TOR180x180 Square h 40 mm
+ vassoio/tray 60x40 cm
25.418.87.0098



TOR180x180 h50 Square
Set 6 pz/pcs TOR180x180 Square h 50 mm
+ vassoio/tray 60x40 cm
25.518.87.0098





Insert Decor

Con Insert Decor Round e Insert Decor Square è possibile creare decorazioni o inserti di 12 misure diverse 6 per lato - da utilizzare sulla superficie o all' interno delle preparazioni. Ideale per gelato, zucchero, cioccolato, e prodotti da forno.

With Insert Decor Round and Insert Decor Square you can create 12 different decorations or inserts (6 for each side) that can be placed on top or inside preparations. Ideal for ice cream, sugar, chocolate and baked preparations.



Con Insert Decor Round e Insert Decor Square è possibile creare decorazioni o inserti di 12 misure diverse – 6 per lato – da utilizzare sulla superficie o all'interno delle preparazioni. Ideale per gelato, zucchero, cioccolato, e prodotti da forno. / With Insert Decor Round and Insert Decor Square you can create 12 different decorations or inserts (6 for each side) that can be placed on top or inside preparations. Ideal for ice cream, sugar, chocolate and baked preparations.



REGISTERED DESIGN

ID01 ROUND

28.001.87.0065

misure/sizes 40/260 h 10 mm
per creazioni da Ø 40 a Ø 260 passo 20 mm
for creation from Ø 40 up to Ø 260 pitch 20 mm
master size: 322x302x110 mm / pcs master: 4



- Versare il preparato per l'inserto nello stampo ID01 Round
- Fill the ID01 ROUND mould with the preparation



- Sformare il prodotto così ottenuto.
- Unmold



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



- Inserire l'inserto preparato con ID01 Round nella Tor
- Put the cake-insert in the TOR.



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



REGISTERED DESIGN

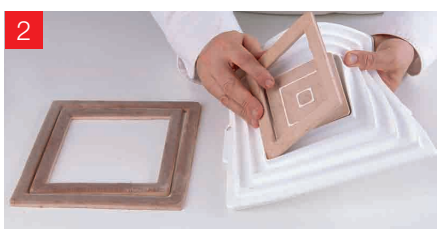
ID02 SQUARE

28.002.87.0065

misure/sizes 40/260 h 10 mm
per creazioni da 40x40 a 260x260 passo 20 mm
for creation from 40x40 up to 260x260 pitch 20 mm
master size: 322x302x110 mm / pcs master: 4



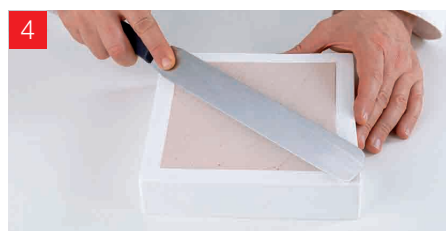
- Versare il preparato per decorazione nello stampo ID02 Square
- Fill the ID02 SQUARE mould with preparation.



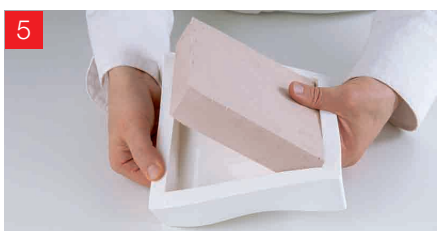
- Sformare il prodotto così ottenuto.
- unmold.



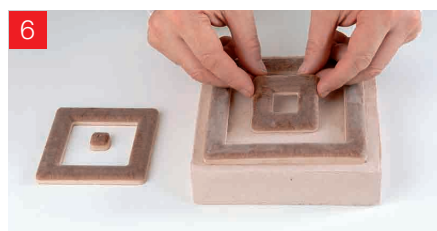
- Creare la base della TOR con una preparazione a piacere.
- Create the ice cream base in the TOR mould.



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



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



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

TOR250x90 Bûche

27.259.87.0060
pcs master: 6

25.259.87.0198

Set 3 pz/pcs TOR250x90
Bûche
+ vassoio/tray 30 x 40 cm

25.259.87.0098

Set 6 pz/pcs TOR250x90
Bûche
+ vassoio/tray 60 x 40 cm

REGISTERED DESIGN



250 x 90 h 70 mm
Volume 1,3 l



TOR220x60 Inserto Bûche

27.226.87.0060
pcs master: 6

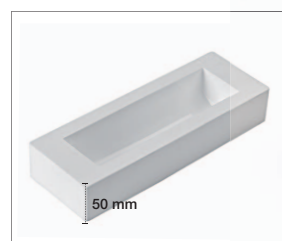
25.226.87.0198

Set 4 pz/pcs TOR220x60
+ vassoio/tray 30 x 40 cm

25.226.87.0098

Set 8 pz/pcs TOR220x60
+ vassoio/tray 60 x 40 cm

REGISTERED DESIGN



220 x 60 h 50 mm
Volume 565 ml



INSERTO / INSERT

SQ017

40.417.20.0000
500 x 30 h 30 mm
volume 8 x 445 ml tot 3560 ml



INSERTO / INSERT

TOR220x60 Bûche
27.226.87.0060



DELLA STESSA FORMA / IN THE SAME SHAPE



SF130 Midi Bûche

bulk: 16.130.00.0000
polybag: 36.130.00.0065
misure/size 84 x 32 h 35 mm
volume 9 x 83 ml tot 747 ml

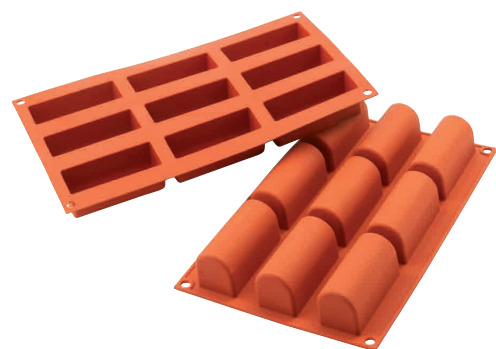
REGISTERED DESIGN



SF129 Mini Bûche

bulk: 16.129.00.0000
polybag: 36.129.00.0065
misure/size 44 x 18 h 20 mm
volume 30 x 14 ml tot 420 ml

REGISTERED DESIGN



TOR250x80 Gianduia

27.258.87.0060

pcs master: 6

25.258.87.0198

Set 3 pz/pcs TOR250x80 Gianduia
+ vassoio/tray 30 x 40 cm

25.258.87.0098

Set 6 pz/pcs TOR250x80 Gianduia
+ vassoio/tray 60 x 40 cm

REGISTERED DESIGN



250 x 80 h 90 mm
Volume 1,2 l



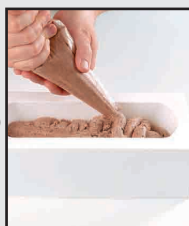
INSERTO / INSERT

TOR250x90 Gianduia

27.226.87.0060

* Per creare l'inserto riempire fino a metà lo stampo

* To create the insert fill half the mould



DELLA STESSA FORMA / IN THE SAME SHAPE



SF126 Gianduiotto

bulk: 16.126.00.0000
polybag: 36.126.00.0065
misure/size 93,5 x 31,5 x 42,5 mm
volume 9 x 85 ml tot 765 ml

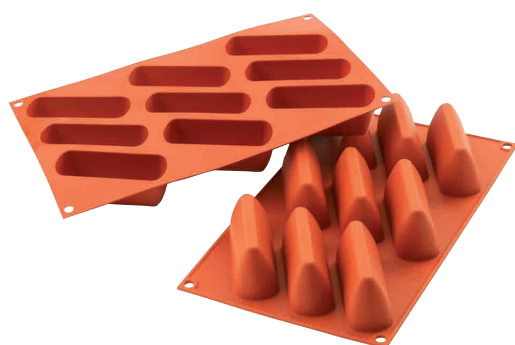
REGISTERED DESIGN



SF125 Chocogianduia

bulk: 16.125.00.0000
polybag: 36.125.00.0065
misure/size 50 x 18 x 23,5 mm
volume 24 x 14 ml tot 336 ml

REGISTERED DESIGN



TOR225x60 Inserto Gianduia

27.225.87.0060
pcs master: 6

25.225.87.0198

Set 4 pz/pcs TOR225x60 Inserto
+ vassoio/tray 30 x 40 cm

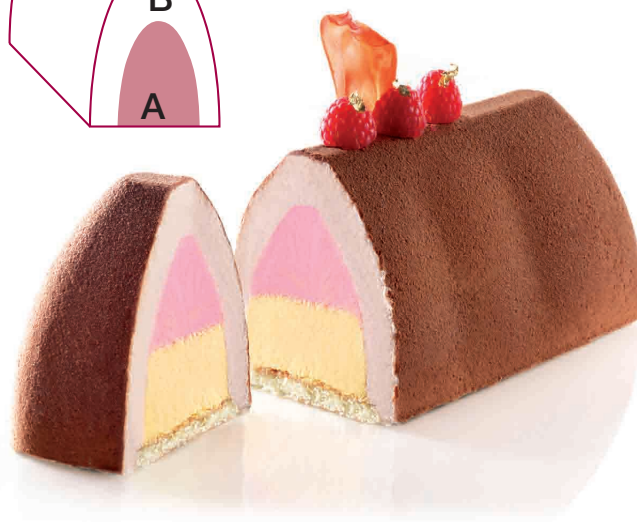
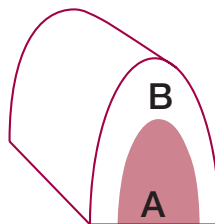
25.225.87.0098

Set 8 pz/pcs TOR225x60 Inserto
+ vassoio/tray 60 x 40 cm

REGISTERED DESIGN



225 x 60 h 69 mm
Volume 600 ml



TOR225X60

225 x 60 h 69 mm
8,85 x 2,36 h 2,71 inches
Volume 600 ml / 20,28 oz

A



TOR250X80

250 x 80 h 90 mm
9,84 x 3,14 h 3,54 inches
Volume 1200 ml / 40,57 oz

B



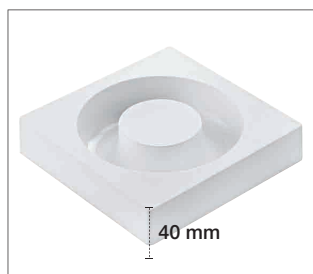
1/SAV160/80 h40

STAMPO UFFICIALE

CAMPIONATO MONDIALE FEMMINILE DI PASTICCERIA 2012

VINCITRICE: SONIA BALACCHI





1/SAV160/80 h40

1 pz/pcs

SAV 160/80 h 40 mm

27.716.87.0060

Ø 160-80 h 40 mm

Volume 532 ml

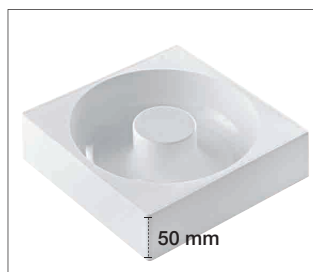
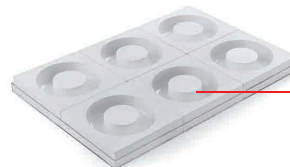
REGISTERED DESIGN

SAV160/80 h40

Set 6 pz/pcs

SAV 160/80 h 40 mm

25.716.87.0098



1/SAV180/60 h50

1 pz/pcs

SAV 180/60 h 50 mm

27.818.87.0060

Ø 180-60 h 50 mm

Volume 981 ml

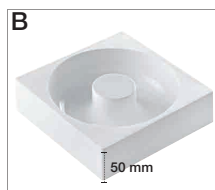
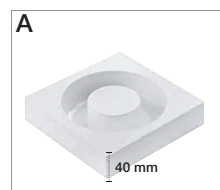
REGISTERED DESIGN

SAV180/60 h50

Set 6 pz/pcs

SAV 180/60 h 50 mm

25.818.87.0098



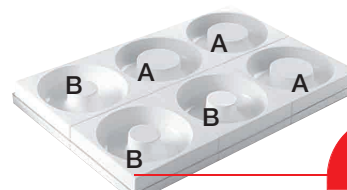
KIT LADY QUEEN

Kit composto da

A 3 pz/pcs SAV 160/80

B 3 pz/pcs SAV 180/60

25.931.87.0098



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



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



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



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



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



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



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



- Glassare a piacimento.
- Cover the cake with icing.





BUC220/70 h60

STAMPO VINCITORE DELLA



Coppa del Mondo della Gelateria
5. Gelato World Cup 2012

VINCITORI: TEAM ITALIA





REGISTERED DESIGN

BUC220/70 h60

27.227.87.0060

1 pz/pcs

Ø 220/70 h 60 mm

Volume 1500 ml



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



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



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



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



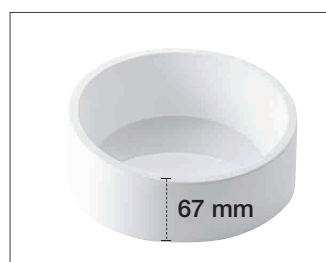
- Sformare il prodotto così ottenuto.
- Take the cake out of the mould.



- Glassare a piacimento.
- Cover the cake with icing.



- Inserire la decorazione.
- Put the decoration on the cake.



REGISTERED DESIGN

BUN190/160 h67

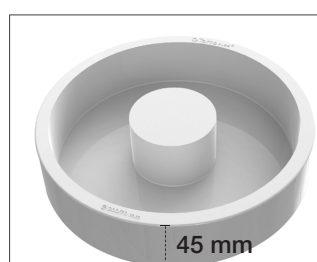
27.196.87.0060

1 pz/pcs

BUN 190/160 h 67 mm

Ø 190/160 h 67mm

Volume 1545



REGISTERED DESIGN

BUC 200/70 h45

27.207.87.0060

1 pz/pcs

BUC200/70 h 45 mm

Ø 200/70 h 45 mm

Volume 1232



Zuccotti

ZUC115 Semisfera

27.011.87.0098

1 pz/pcs ZUC115 Semisfera

Set 12 pz/pcs ZUC115 Semisfera

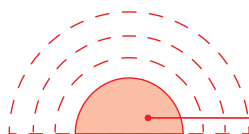
+ vassoio/tray 60 x 40 cm

25.011.87.0098



Ø 115 h 57,5 mm

Volume 409 ml



ZUC115

ZUC135 Semisfera

27.013.87.0098

1 pz/pcs ZUC135 Semisfera

Set 8 pz/pcs ZUC135 Semisfera

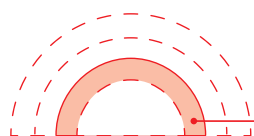
+ vassoio/tray 60 x 40 cm

25.013.87.0098



Ø 135 h 67,5 mm

Volume 654 ml



ZUC135

REGISTERED DESIGN

ZUC160 Semisfera

27.016.87.0098

1 pz/pcs ZUC160 Semisfera

Set 6 pz/pcs ZUC160 Semisfera
+ vassoio/tray 60 x 40 cm

25.016.87.0098

REGISTERED DESIGN



Ø 160 h 80 mm
volume: 1108 ml



ZUC160

ZUC180 Semisfera

27.018.87.0098

1 pz/pcs ZUC180 Semisfera

Set 6 pz/pcs ZUC180 Semisfera

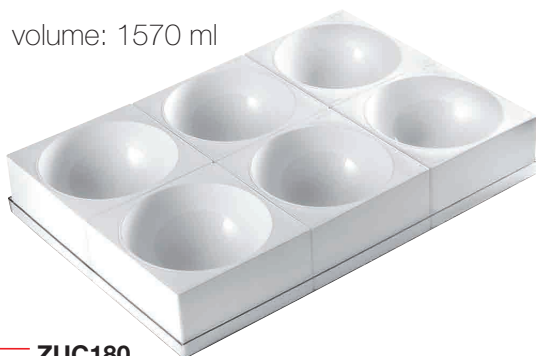
+ vassoio/tray 60 x 40 cm

25.018.87.0098

REGISTERED DESIGN



Ø 180 h 90 mm
volume: 1570 ml



ZUC180

Utilizzo / Use:



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



- Coprire e livellare ed inserirlo in abbattitore.
- Cover and level into the shock freezer.



- Sformare il prodotto così ottenuto.
- Unmould.



- Inserire il primo inserto nello stampo ZUC135. Coprire e livellare ed inserirlo in abbattitore.
- Put the first insert in the ZUC135. Cover and level into the shock freezer.



- Sformare il secondo inserto.
- Unmould the second insert.



- Versare il contenuto nello stampo ZUC160. Inserire il secondo inserto. Coprire e livellare ed inserirlo in abbattitore.
- Fill the ZUC160 mould with the base preparation. Put the second insert. Cover and level into the shock freezer.



- Sformare il terzo inserto.
- Unmould the third insert.



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



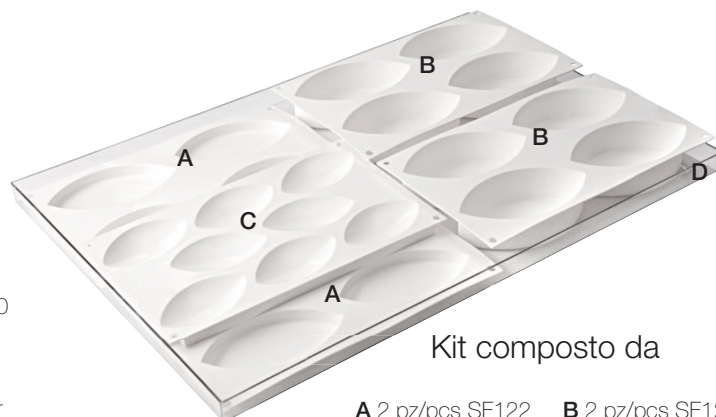
Kit Lovissimo

25.909.87.0098

Silikomart ha collaborato con Arnaud Cadoret e ha realizzato in esclusiva questi stampi per il concorso Charles Proust 2010, competizione dove ha ottenuto il primo premio per la stampa.

Il Kit propone tre stampi modulari che abbinati compongono una forma perfetta per equilibrio e eleganza e un vassoio in policarbonato 600 x 400 mm funzionale per lo stoccaggio. Un kit permette di realizzare 8 dessert.

Silikomart collaborated with Arnaud Cadoret and created these moulds for the Charles Proust 2010 competition, being awarded the first prize for the press. The kit is composed by three modular moulds that, combined together, create a perfect shape in terms of balance and elegance and one 600 x 400 mm polycarbonate tray that is ideal for stocking with a single kit you can prepare 8 desserts.



Kit composto da

- A 2 pz/pcs SF122 B 2 pz/pcs SF121
C 1 pz/pcs SF123 D Vassoio VGEL02

SF121 Oval x 2

36.121.87.0060

misure/size 140 x 75 h 35 mm
volume 4 x 257 Tot. 1028 ml



SF122 Oval Insert

36.122.87.0060

misure/size 132 x 67 h 12,5 mm
volume 4 x 77 Tot. 308 ml



SF123 Oval Dome

36.123.87.0060

misure/size 95 x 52,5 h 11 mm
volume 4 x 257 Tot. 1028 ml



Preparazione e montaggio dei 3 stampi del kit / Preparation and assembling of the 3 moulds of the kit



- Riempire lo stampo SF122 Oval Insert con la preparazione scelta e porlo in abbattitore.
- Fill the mould SF122 Oval Insert with the chosen mixture and put it in the blast chiller.



- Crea la base dello stampo SF121 Oval x 2 introducendovi all'interno l'inserto SF122 Oval Insert.
- After creating the base for the mould SF121 Oval x 2, put the insert SF122 Oval Insert inside of it.



- Riempire lo stampo SF122 Oval Insert con una preparazione a piacimento e porlo in abbattitore.
- Fill the mould SF122 Oval Insert with a mixture at will and put in the blast chiller.



- Introdurre nello stampo SF121 Oval x 2 (vd. Punto 2) l'inserto SF122 precedentemente realizzato (vd. punto 3).
- Put inside the mould SF121 Oval x 2 (see point n. 2) the insert SF122 previously created (see point n.3).



- Coprire, livellare e porre in abbattitore.
- Cover, level and put in the blast chiller.



- Riempire SF123 Oval Dome con una preparazione a piacimento. Poi sfornare e porlo come decorazione sopra SF121 Oval x 2.
- Fill the SF123 Oval Dome with a preparation at will. After, take the result out of the mould and put it on top of the SF121 Oval x 2 as decoration.

La linea Steccoflex propone una gamma di stampi in silicone alimentare al 100% adatti per la realizzazione di prodotti su stecco. Lo stampo si presta tanto per l'uso in forno che in abbattitore garantendo in entrambi i casi una sformatura del prodotto facile e perfetta in ogni suo dettaglio. Gli stampi Steccoflex resistono a temperature che variano da -60° C a +230° C. Ideale per un uso professionale nel mondo della gelateria, pasticceria e Horeca.

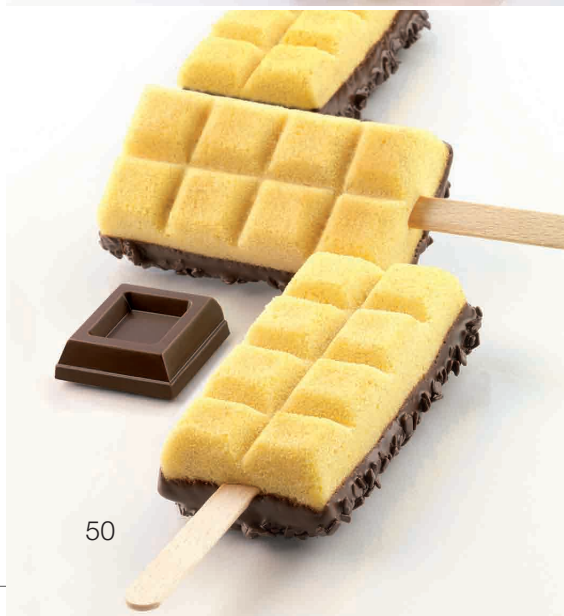
Vantaggi:

- Antiaderenza e facilità di smodellamento
- Riduzione dei tempi di produzione

The Steccoflex range proposes a collection of moulds in 100% food safe silicone for creation of products on sticks. The mould can be used in the blast chiller as well as in the oven, guaranteeing in both cases an easy unmolding, perfect in any of its details. The Steccoflex moulds resist temperatures between -60°C and +230°C and are ideal for a professional use in the world of ice cream production, confectionery and Horeca.

Advantages:

- Non-stick, easy to unmold
- Reduction of the preparation time



CLASSIC



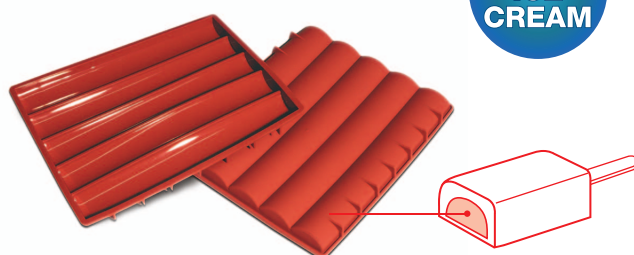
INSERTO / INSERT

SF066

10.066.00.0000

200 x 157 h 13 mm

Vol. 5 x 120 ml Tot 600 ml



GEL01 Classic

25.311.87.0098

misure/size 93 x 48,5 h 25 mm

Vol. 12 x 90 ml Tot. 1080 ml

Set 2 pz/pcs

Steccoflex Classic + vassoio/tray 30 x 40 cm
+ 50 bastoncini/sticks

Consente di realizzare 12 Steccoflex Classic
You can make 12 Steccoflex Classic

PATENTED

Utilizzo / Use:



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



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



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



- Sformare la preparazione così ottenuta.
- Unmold.



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



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

CHOCOSTICK



GEL02 ChocoStick

25.312.87.0098

misure/size 92 x 48 h 24 mm
Vol. 12 x 90 ml Tot. 1080 ml

Set 2 pz/pcs

Steccoflex ChocoStick + vassoio/tray 30 x 40 cm
+ 50 bastoncini/sticks

Consente di realizzare 12 Steccoflex ChocoStick
You can make 12 Steccoflex ChocoStick

**GELATO
ICE
CREAM**

Utilizzo / Use:

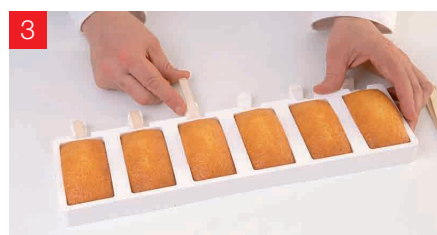
PATENTED



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



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



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



- Sformare la preparazione così ottenuta.
- Unmold.



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

HEART-IC



GEL03 Heart-ic

25.313.87.0098

misure/size 91 x 85 h 23 mm
Vol. 8 x 96 ml Tot. 768 ml

Set 2 pz/pcs

Steccoflex Heart-ic + vassoio/tray 30 x 40 cm
+ 50 bastoncini/sticks

Consente di realizzare 8 Steccoflex Heart-ic
You can make 8 Steccoflex Heart-ic



Utilizzo / Use:



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



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



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



- Sformare la preparazione così ottenuta.
- Unmold.

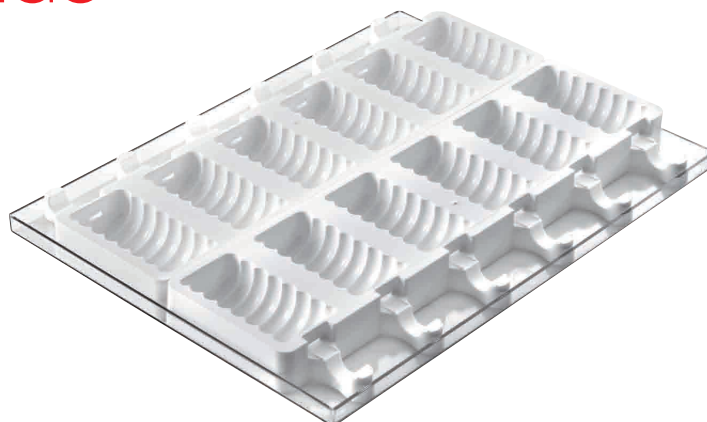


- Decorare a piacere.
- Garnish with decorations at will.



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

TANGO



GEL04 Tango

25.314.87.0098

misure/size 92 x 45 h 27,5 mm
Vol. 12 x 90 ml Tot. 1080 ml

Set 2 pz/pcs

Steccoflex Tango + vassoio/tray 30 x 40 cm
+ 50 bastoncini/sticks

Consente di realizzare 12 Steccoflex Tango
You can make 12 Steccoflex Tango



**GELATO
ICE
CREAM**

PATENTED

Utilizzo / Use:



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



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



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



- Sformare la preparazione così ottenuta.
- Unmold.



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



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

PATA



GEL06 Pata
25.316.87.0098

misure/size 89 x 84 h 24 mm
Vol. 8 x 98 ml Tot. 784 ml

Set 2 pz/pcs

Steccoflex Pata + vassoio/tray 30 x 40 cm
+ 50 bastoncini/sticks

Consente di realizzare 8 Steccoflex Pata
You can make 8 Steccoflex Pata

PATENTED

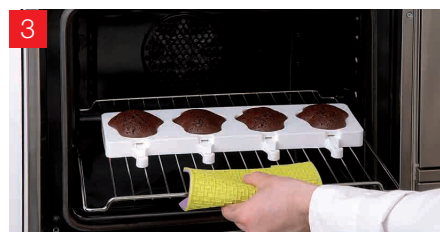
Utilizzo / Use:



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



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



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



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



- Sformare la preparazione così ottenuta.
- Unmold.

MR FUNNY



GEL07 Mr Funny

25.317.87.0098

misure/size Ø 83 x 22,5
Vol. 8 x 100 ml Tot. 800 ml

Set 2 pz/pcs

Steccoflex Mr Funny + vassoio/tray 30 x 40 cm
+ 50 bastoncini/sticks

Consente di realizzare 8 Steccoflex Mr Funny
You can make 8 Steccoflex Mr Funny

PATENTED



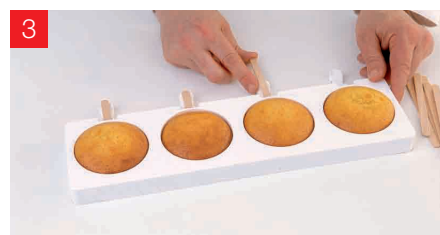
Utilizzo / Use:



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



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



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



- Sformare la preparazione così ottenuta.
- Unmold.



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



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

CAT



GEL08 Cat
25.318.87.0098

misure/size 88,5 x 82 h 20
Vol. 8 x 95 ml Tot. 760 ml

Set 2 pz/pcs

Steccoflex Cat + vassoio/tray 30 x 40 cm
+ 50 bastoncini/sticks

Consente di realizzare 8 Steccoflex Cat
You can make 8 Steccoflex Cat

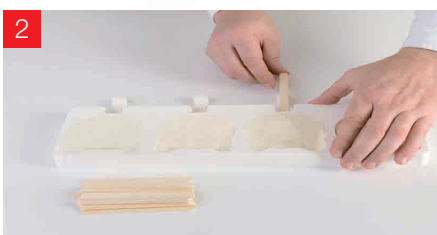
PATENTED



Utilizzo / Use:



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



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



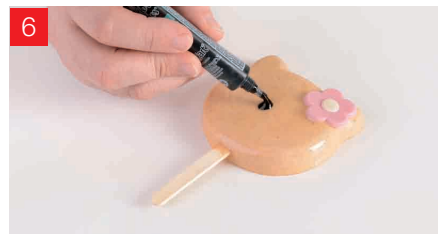
- Sformare il gelato su stecco così ottenuto
- Unmold the ice-cream



- Decorare a piacere
- Garnish with decorations at will



- Decorare a piacere
- Garnish with decorations at will



- Decorare a piacere
- Garnish with decorations at will

WEDDING STICK



GEL09 Wedding Stick

25.319.87.0098

misure/size 85 x 83 h 25 mm
Vol. 8 x 92 ml Tot. 736 ml

Set 2 pz/pcs

Steccoflex Wedding Stick + 2 vassoi 12 x 40 cm
+ 100 bastoncini/sticks

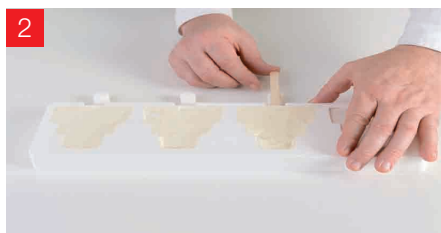
Consente di realizzare 16 Steccoflex Wedding Stick
You can make 16 Steccoflex Wedding Stick

PATENTED

Utilizzo / Use:



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



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



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



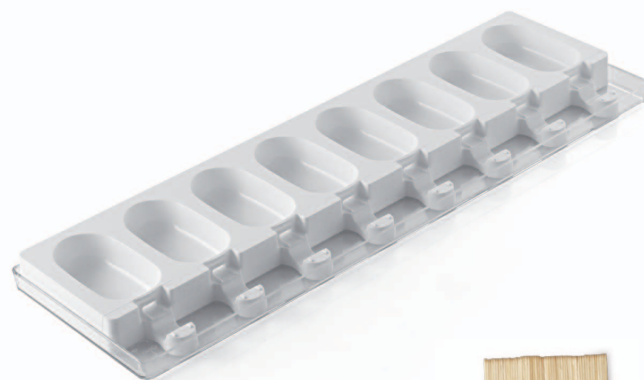
- Decorare a piacere
- Garnish with decorations at will



- Decorare a piacere
- Garnish with decorations at will



MINI CLASSIC



GEL01M Mini Classic
25.331.87.0098

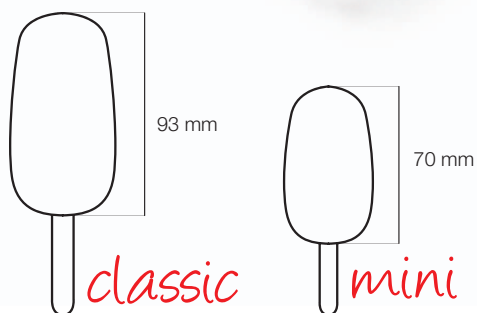
misure/size 69 x 38 h 18 mm
Vol. 8 x 37 ml Tot. 592 ml

Set 2 pz/pcs

Steccoflex Mini Classic + 2 vassoi 12 x 40 cm
+ 100 bastoncini/sticks

Consente di realizzare 16 Steccoflex Mini Classic
You can make 16 Steccoflex Mini Classic

PATENTED



Utilizzo / Use:



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



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



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

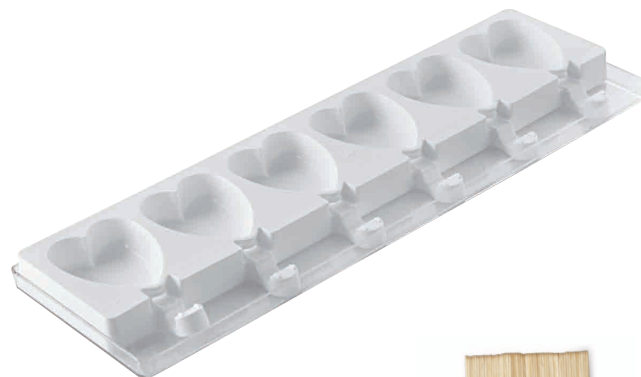


- Togliere dall'abbattitore e sformare il prodotto su stecco così ottenuto.
- Take it out of the shock freezer and unmold the product.



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

MINI HEART-IC



GEL03M Mini Heart-ic
25.333.87.0098

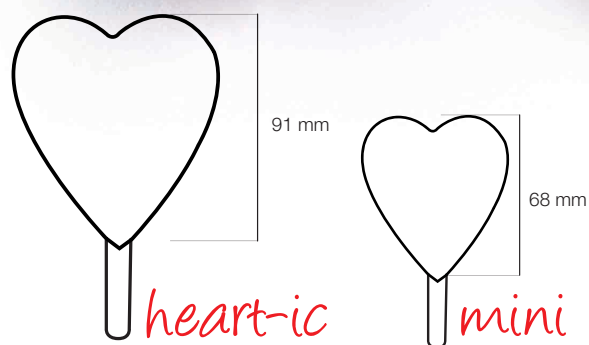
misure/size 55 x 68 h 18 mm
Vol. 12 x 45 ml Tot. 540

Set 2 pz/pcs

Steccoflex Mini Heart-ic + 2 vassoi 12 x 40 cm
+ 100 bastoncini/sticks

Consente di realizzare 12 Steccoflex Mini Heart-ic
You can make 12 Steccoflex Mini Heart-ic

PATENTED



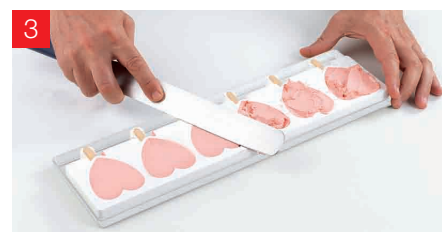
Utilizzo / Use:



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



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



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



- Togliere dall'abbattitore e sformare il prodotto su stecco così ottenuto.
- Take it out of the shock freezer and unmold the product.



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

MINI TANGO



GEL04M Mini Tango

25.334.87.0098

misure/size 67 x 32 h 22 mm

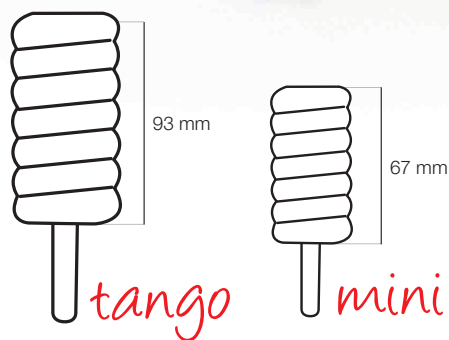
Vol. 16 x 36 ml Tot. 576 ml

Set 2 pz/pcs

Steccoflex Mini Tango + 2 vassoi/tray 12 x 40 cm
+ 100 bastoncini/sticks

Consente di realizzare 16 Steccoflex Mini Tango
You can make 16 Steccoflex Mini Tango

PATENTED



Utilizzo / Use:



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



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



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



- Togliere dall'abbattitore e sfornare il prodotto su stecco così ottenuto.
- Take it out of the shock freezer and unmold the product.



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

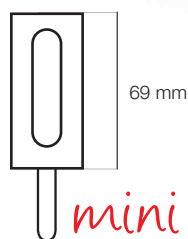
MINI CHIC



GEL05M Mini Chic

25.335.87.0098

misure/size 69 x 38 h 18 mm
Vol. 16 x 38 ml Tot. 608 ml



Set 2 pz/pcs

Steccoflex Mini Chic + 2 vassoi/tray 12 x 40 cm
+ 100 bastoncini/sticks

Consente di realizzare 16 Steccoflex Mini Chic
You can make 16 Steccoflex Mini Chic

PATENTED

Utilizzo / Use:



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



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



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



- Togliere dall'abbattitore e sformare il prodotto su stecco così ottenuto.
- Take it out of the shock freezer and unmold the product.



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

UNI FLEX

La linea Uniflex propone una vastissima gamma di stampi in silicone alimentare al 100%. Gli stampi Uniflex sono dotati, dove previsto, dello speciale anello di supporto removibile brevettato @SAFE RING per mantenere l'impasto in forma perfetta dalla preparazione alla sfornatura e per un più stabile uso dello stampo. Come per lo stampo, l'anello resiste a temperature che variano da -60°C a +230°C. Gli stampi Uniflex sono ideali per un uso professionale nel mondo della gelateria, pasticceria e Horeca.

The Uniflex range offers a huge choice of 100% food safe silicone moulds and are featured, when intended, with a special removable supportive ring patented SAFE RING for maintaining the dough in perfect shape from the preparation to the unmolding. As the mould, the ring is resistant to temperatures from -60°C to +230°C. The Uniflex moulds are ideal for a professional use in the world of ice cream production, confectionery and Horeca.





SFT118 ROUND PAN

Ø 180 h 40 mm
Ø 7,09 h 1,57 inches
Vol. 1 l
bulk: 20.118.00.0000
polybag: 30.118.00.0060

SFT120 ROUND PAN

Ø 200 h 40 mm
Ø 7,87 h 1,57 inches
Vol. 1,05 l
bulk: 20.120.00.0000
polybag: 30.120.00.0060

SFT122 ROUND PAN

Ø 220 h 42 mm
Ø 8,66 h 1,65 inches
Vol. 1,4 l
bulk: 20.122.00.0000
polybag: 30.122.00.0060

SFT124 ROUND PAN

Ø 240 h 42 mm
Ø 9,45 h 1,65 inches
Vol. 1,7
bulk: 20.124.00.0000
polybag: 30.124.00.0060

SFT126 ROUND PAN

Ø 260 h 45 mm
Ø 10,24 h 1,77 inches
vol. 2,2 l
bulk: 20.126.00.0000
polybag: 30.126.00.0060

SFT128 ROUND PAN

Ø 280 h 47 mm
Ø 11,02 h 1,85 inches
Vol. 2,5 l
bulk: 20.128.00.0000
polybag: 30.128.00.0060

SFT180 ROUND PAN

Ø 180 h 65 mm
Ø 7,09 h 2,56 inches
Vol. 1,5 l
bulk: 20.180.00.0000
polybag: 30.180.00.0060

SFT226 ROUND PAN

Ø 260 h 55 mm
Ø 10,23 h 2,17 inches
Vol. 2,5 l
bulk: 20.226.00.0000
polybag: 30.226.00.0060



SFT201 SMALL STAR

Ø 260 h 40 mm
Ø 10,24 h 1,57 inches
Vol. 1,2 l
bulk: 20.201.00.0000
polybag: 30.201.00.0060



SFT202 BIG STAR

Ø 260 h 50 mm
Ø 10,24 h 1,97 inches
Vol. 1,8 l
bulk: 20.202.00.0000
polybag: 30.202.00.0060



SFT203 TREE

280 x 200 h 40 mm
11,02 x 7,87 h 1,57 inches
Vol. 1,05 l
bulk: 20.203.00.0000
polybag: 30.203.00.0060



SFT204 TEDDY BEAR

290 x 200 h 60 mm
11,42 x 7,87 h 2,36 inches
Vol. 1,6 l
bulk: 20.204.00.0000
polybag: 30.204.00.0060



SFT205 SAVARIN

Ø 240 h 55 mm
Ø 9,45 h 2,17 inches
Vol. 1,55 l
bulk: 20.205.00.0000
polybag: 30.205.00.0060



SFT224 SAVARIN CAKE

Ø 240 h 60 mm
Ø 9,45 h 2,36 inches
Vol. 1,25 l
bulk: 20.224.00.0000
polybag: 30.224.00.0060



SFT210 HEART

220 x 218 h 40 mm
8,66 x 8,58 h 1,18 inches
Vol. 1,25 l
bulk: 20.210.00.0000
polybag: 30.210.00.0060



SFT211 HEART

205 x 186 h 54 mm
8 h 7,32 h 2,13 inches
Vol. 1,1 l No Safe Ring
bulk: 10.211.00.0000
polybag: 30.211.00.0060



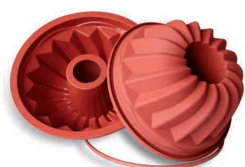
SFT220 DAISY

Ø 220 h 45 mm
Ø 8,66 h 1,77 inches
Vol. 1,3 l
bulk: 20.220.00.0000
polybag: 30.220.00.0060



SFT228 PIZZA PAN

Ø 280 h 20 mm
Ø 11,02 h 0,79 inches
Vol. 1,3 l
bulk: 20.228.00.0000
polybag: 30.228.00.0060



SFT249 GUGELHOPF

Ø 200 h 90 mm
Ø 7,87 h 3,54 inches
Vol. 1,5 l
bulk: 20.249.00.0000
polybag: 30.249.00.0060



SFT250 GUGELHOPF

Ø 220 h 110 mm
Ø 8,66 h 4,33 inches
Vol. 2,2 l
bulk: 20.250.00.0000
polybag: 30.250.00.0060



SFT251 ROSE

Ø 220 h 100 mm
Ø 8,66 h 3,94 inches
Vol. 2,25 l
bulk: 20.251.00.0000
polybag: 30.251.00.0060



SFT253 ROUND LOW ROSE

Ø 260 h 80 mm
Ø 10,24 h 3,15 inches
Vol. 2,8 l
bulk: 24.253.00.0000
polybag: 34.253.00.0060



SFT731 PLUMCAKE ROSE

300 x 145 h 80 mm
11,81 x 5,71 h 3,15 inches
Vol. 2,5 l
bulk: 20.731.00.0000
polybag: 30.731.00.0060



SFT300 BAKE&ROAST

280 x 220 h 40 mm
11,02 x 8,66 h 1,57 inches
Vol. 2,25 l
bulk: 20.300.00.0000
polybag: 30.300.00.0060



SFT301 HAPPY BIRTHDAY

330 x 220 h 50 mm
13 x 8,66 h 1,97 inches
Vol. 3,25 l
bulk: 20.301.00.0000
polybag: 30.301.00.0060



SFT302 DAISY PAN

280 x 215 h 50 mm
11,02 x 8,47 h 1,97 inches
Vol. 2,3 l
bulk: 20.302.00.0000
polybag: 30.30200.0060



SFT303 HIGH CATHEDRAL

Ø 220 h 100 mm
Ø 8,66 h 3,94 inches
Vol. 2,25 l
bulk: 24.303.00.0000
polybag: 34.303.00.0060



SFT304 LOW CATHEDRAL

Ø 260 h 80 mm
Ø 10,24 h 3,15 inches
Vol. 2,8 l
bulk: 24.304.00.0000
polybag: 34.304.00.0060



SFT305 PLUM CAKE CATHEDRAL
300 x 145 h 80 mm
11,81 x 5,71 h 3,15 inches
Vol. 2 l
bulk: 20.305.00.0000
polybag: 30.305.00.0060



SFT306 SQUARE PAN
228 x 228 h 50 mm
9 x 9 h 2 inches
Vol. 2,3 l
bulk: 20.306.00.0000
polybag: 30.306.00.0060



SFT332 LASAGNERA
330 x 220 h 55 mm
13 x 8,66 h 2,16 inches
Vol. 4,5 l
bulk: 20.332.00.0000
polybag: 30.332.00.0060



SFT307 ROUND ORNAMENTAL
Ø 260 h 80 mm
Ø 10,24 h 3,15 inches
Vol. 2,8 l
bulk: 20.307.00.0000
polybag: 30.307.00.0060



SFT308 PLUM CAKE ORNAMENTAL
300 x 145 h 80 mm
11,81 x 5,71 h 3,15 inches
Vol. 2,5 l
bulk: 20.308.00.0000
polybag: 30.308.00.0060



SFT309 RIBBON
Ø 260 h 60 mm
Ø 10,24 h 2,36 inches
Vol. 2 l
bulk: 24.309.00.0000
polybag: 34.309.00.0060



SFT310 WREATH
Ø 260 h 55 mm
Ø 10,24 h 2,16 inches
Vol. 1,5 l
bulk: 24.310.00.0000
polybag: 34.310.00.0060



SFT311 GUGELHOPF BOUQUET
Ø 220 h 100 mm
Ø 8,66 h 3,94 inches
Vol. 1,7 l
bulk: 24.311.00.0000
polybag: 34.311.00.0060



SFT312 PLUMCAKE BOUQUET
360 x 345 x 190 h 80 mm
14,1 x 13,5 x 7,4 h 3,15 inches
Vol. 1,6 l
bulk: 20.312.00.0000
polybag: 30.312.00.0060



SFT313 FOOTBALL
Ø 180 h 95 mm
Ø 7,1 h 3,74 inches
Vol. 1,65 l
No Safe Ring
bulk: 14.313.00.0000
polybag: 34.313.00.0060



SFT252 SUNFLOWER
Ø 260 h 70 mm
Ø 10,24 h 2,76 inches
Vol. 2,25 l
bulk: 20.252.00.0000
polybag: 30.252.00.0060



SFT314 MEDIUM DAHLIA
Ø 180 h 75 mm
Ø 7,08 h 2,95 inches
Vol. 1,3 l
bulk: 24.314.00.0000
polybag: 34.314.00.0060



SFT315 MEDIUM ROSE
Ø 180 h 75 mm
Ø 7,08 h 2,95 inches
Vol. 1,3 l
bulk: 24.315.00.0000
polybag: 34.315.00.0060



SFT316 MEDIUM SUNFLOWER
Ø 180 h 73 mm
Ø 7,08 h 2,87 inches
Vol. 1,3 l
bulk: 24.316.00.0000
polybag: 34.316.00.0060



SFT317 MEDIUM NARCISSUS
Ø 180 h 73 mm
Ø 7,08 h 2,87 inches
Vol. 1,3 l
bulk: 24.317.00.0000
polybag: 34.317.00.0060



SFT330 PLUM CAKE
260 x 100 h 70 mm
10,24 x 3,94 h 2,76 inches
Vol. 1,55 l
bulk: 20.330.00.0000
polybag: 30.330.00.0060



SFT327 BRIOCHES
235 x 170 h 60 mm
9,25 x 6,69 h 2,36 inches
Vol. 1,2 l - **No Safe Ring**
bulk: 10.327.00.0000
polybag: 30.327.00.0060



SFT424 FLAN PAN
Ø 240 h 30 mm
Ø 9,44 h 1,18 inches
Vol. 1,25 l
bulk: 20.424.00.0000
polybag: 30.424.00.0060

SFT426 FLAN PAN
Ø 260 h 30 mm
Ø 10,24 h 1,18 inches
Vol. 1,3 l
bulk: 20.426.00.0000
polybag: 30.426.00.0060

SFT428 FLAN PAN
Ø 280 h 30 mm
Ø 11,02 h 1,18 inches
Vol. 1,75 l
bulk: 20.428.00.0000
polybag: 30.428.00.0060



SFT181 CHARLOTTE
Ø 180 h 60 mm
Ø 7,09 h 2,36 inches
Vol. 1,35 l
bulk: 20.181.00.0000
polybag: 30.181.00.0060



SFT522 BRIOCHE
Ø 220 h 80 mm
Ø 8,66 h 3,15 inches
Vol. 1,7 l
bulk: 20.522.00.0000
polybag: 30.522.00.0060



SFT528 GERMAN TART
Ø 280 h 30 mm
Ø 11,02 h 1,18 inches
Vol. 1,65 l
bulk: 20.528.00.0000
polybag: 30.528.00.0060



SFT600 STAR BUNDT FORM
Ø 240 h 100 mm
Ø 9,45 h 3,94 inches
Vol. 2,3 l
bulk: 20.600.00.0000
polybag: 30.600.00.0060



SFT722 FLEUR BUNDT FORM
Ø 220 h 100 mm
Ø 8,66 h 3,94 inches
Vol. 2 l
bulk: 20.722.00.0000
polybag: 30.722.00.0060



SFT726 LOW FLEUR

Ø 260 h 80 mm
Ø 10,24 h 3,15 inches
Vol. 3 l

bulk: 20.726.00.0000
polybag: 30.726.00.0060



SFT730 LOAF PAN FLEUR

300 x 145 h 80 mm
11,81 x 5,71 h 3,15 inches
Vol. 2,25 l

bulk: 20.730.00.0000
polybag: 30.730.00.0060



SFT321 CASTLE

Ø 200 h 140 mm
Ø 7,87 h 5,51 inches
Vol. 2,5 l

bulk: 20.321.00.0000
polybag: 30.321.00.0060



SFT322 SPRINGLIFE

Ø 200 h 90 mm
Ø 7,87 h 3,54 inches
Vol. 1,8 l

bulk: 20.322.00.0000
polybag: 30.322.00.0060



SFT323 TULIP

Ø 260 h 68 mm
Ø 10,24 h 2,68 inches
Vol. 2,8 l

bulk: 20.323.00.0000
polybag: 30.323.00.0060



SFT324 BON TON

Ø 220 h 83,5 mm
Ø 8,67 h 3,27 inches
Vol. 2,2 l

bulk: 20.324.00.0000
polybag: 30.324.00.0060



SFT333 JINGLE BELLS

229 x 229 h 60 mm
9 x 9 h 2,36 inches
Vol. 2,7 l

bulk: 20.333.00.0000
polybag: 30.333.00.0060



SFT334 SANTA CLAUS

245 x 254 h 60 mm
9,65 x 10 h 2,36 inches
Vol. 2,3 l No Safe Ring

bulk: 10.334.00.0000
polybag: 30.334.00.0060



SFT325 MR. GINGER

255 x 195 h 42 mm
10 x 7,6 h 1,65 inches
Vol. 1,06 l No Safe Ring

bulk: 10.325.00.0000
polybag: 30.325.00.0060



HSH01 - SET 2 PCS. HOME SWEET HOME

180 x 115 h 160 mm
7,09 x 4,53 h 6,30 inches
Vol. tot. 1188 l No Safe Ring
item: 25.601.00.0060 PCS/MASTER:10



HSH02 A MY CHRISTMAS COOKIES

93 x 80 h 14,5 mm
3,66 x 3,15 h 0,55 inches
Vol. Tot. 429 ml No Safe Ring

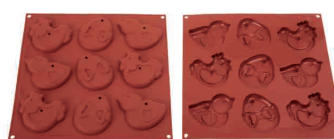
bulk: 12.603.00.0000
polybag: 32.603.00.0060
PCS/MASTER:10



HSH02 B MY CHRISTMAS COOKIES

87 x 85 h 12,5 mm
3,4 x 3,35 h 0,47 inches
Vol. Tot. 567 ml No Safe Ring

bulk: 12.604.00.0000
polybag: 32.604.00.0060
PCS/MASTER:10



HSH03 A MY EASTER COOKIES

84 x 85,5 h 14 mm
3,31 x 3,35 h 0,55 inches
Vol. Tot. 450 ml No Safe Ring

bulk: 12.605.00.0000
polybag: 32.605.00.0060
PCS/MASTER:10



HSH03 B MY EASTER COOKIES

89,5 x 69,5 h 14 mm
3,5 x 2,72 h 0,55 inches
Vol. Tot. 378 ml No Safe Ring

bulk: 12.606.00.0000
polybag: 32.606.00.0060
PCS/MASTER:10



HSH04 MY WINTER COOKIES

71,5 x 67 h 15 mm
2,81 x 2,635 h 0,59 inches
Vol. Tot. 345 ml

No Safe Ring
bulk: 12.607.00.0000
polybag: 32.607.00.0060
PCS/MASTER:10



SFT 182 VERTIGO

Ø 180 h 75 mm
Ø 7,08 h 2,95 inches
Vol. Tot. 1,1 l

bulk: 14.182.00.0000
polybag: 34.182.00.0060



SFT802 LITTLEGOOSE

130 x 160 h 35 mm
5,12 x 6,3 h 1,38 inches Vol. 300 ml

bulk: 10.802.00.0000
polybag: 30.802.00.0060



SFT803 SMALL TEDDY BEAR

125 x 162 h 36 mm
4,92 x 6,38 h 1,42 inches
Vol. 300 ml

bulk: 10.803.00.0000
polybag: 30.803.00.0060



SFT804 SMALL SQUIRREL

122 x 166 h 35 mm
4,80 x 6,54 h 1,38 inches
Vol. 300 ml

bulk: 10.804.00.0000
polybag: 30.804.00.0060



SFT800 PUPPY

119 x 165 h 32 mm
4,69 x 6,50 h 1,26 inches Vol. 250 ml

bulk: 10.800.00.0000
polybag: 30.800.00.0060



SFT801 BUNNY

160 x 130 h 35 mm
6,30 x 5,12 h 1,37 inches Vol. 300 ml

bulk: 10.801.00.0000
polybag: 30.801.00.0060



SFT805

BABY GUGELHOPF

Ø 124 h 60 mm
Ø 4,88 h 2,36 inches
Vol. 300 ml

bulk: 10.805.00.0000
polybag: 30.805.00.0060



SFT806

BABY PLUM CAKE

171 x 83 h 40 mm
6,73 x 3,27 h 1,57 inches Vol. 300 ml

bulk: 10.806.00.0000
polybag: 30.806.00.0060



SFT807 BABY TART

Ø 130 h 20 mm
Ø 5,12 h 0,79 inches
Vol. 150 ml

bulk: 10.807.00.0000
polybag: 30.807.00.0060



SFT808 ELEPHANT

135 x 138 h 32 mm
5,31 x 5,43 h 1,26 inches Vol. 260 ml
bulk: 10.808.00.0000
polybag: 30.808.00.0060



SFT809 LITTLE PIG

150 x 122 h 30 mm
5,91 x 4,80 h 1,18 inches Vol. 250 ml
bulk: 10.809.00.0000
polybag: 30.809.00.0060



SFT811 COW

152 x 156 h 27 mm
5,98 x 6,14 h 1,06 inches Vol. 250 ml
bulk: 10.811.00.0000
polybag: 30.811.00.0060



SFT812 BABY TEDDY BEAR

133 x 158 h 30 mm
5,24 x 6,22 h 1,18 inches Vol. 250 ml
bulk: 10.812.00.0000
polybag: 30.812.00.0060



SFT813 CREAM CARAMEL

Ø 78 h 48 mm
Ø 3,07 h 1,89 inches Vol. 160 ml Set: 2 pcs.
bulk: 10.813.00.0000
polybag: 30.813.00.0060



SFT814 FISH

98 x 133 h 30 mm
3,86 x 5,24 h 1,18 inches Vol. 250 ml
bulk: 10.814.00.0000
polybag: 30.814.00.0060



SFT815 SMALL BOUQUET

Ø 127 h 48 mm
Ø 5 h 1,90 inches Vol. 350 ml
bulk: 14.815.00.0000
polybag: 30.815.00.0060



SFT819 MUFFIN

Ø 90 h 50 mm
Ø 3,53 h 1,97 inches Vol. 193 ml
bulk: 10.819.00.0000
polybag: 30.819.00.0060



SFT514 BABY Brioche

Ø 140 h 50 mm
Ø 5,51 h 1,97 inches Vol. 450 ml
bulk: 10.514.00.0000
polybag: 30.514.00.0060



SFT825 MOONCAKE 1

Ø 72 h 35 mm
Ø 2,83 h 1,38 inches Vol. 105 ml
bulk: 10.825.00.0000
polybag: 30.825.00.0060



SFT816

SMALL SUNFLOWER

Ø 126 h 50 mm
Ø 4,96 h 1,97 inches Vol. 400 ml
bulk: 14.816.00.0000
polybag: 34.816.00.0060



SFT817 SMALL ROSE

Ø 126 h 50 mm
Ø 4,96 h 1,97 inches Vol. 300 ml
bulk: 14.817.00.0000
polybag: 34.817.00.0060



SFT826 MOONCAKE 2

Ø 68 h 32 mm
Ø 2,68 h 1,26 inches Vol. 105 ml
bulk: 10.826.00.0000
polybag: 30.826.00.0060



SFT827 MOONCAKE 3

Ø 68 h 32 mm
Ø 2,68 h 1,26 inches Vol. 105 ml
bulk: 10.827.00.0000
polybag: 30.827.00.0060



SFT828 MOONCAKE 4

Ø 68 h 32 mm
Ø 2,68 h 1,26 inches Vol. 105 ml
bulk: 10.828.00.0000
polybag: 30.828.00.0060



HSF01 HAPPY XMAS

50,5 x 60 h 34 mm
1,97 x 2,36 h 1,34 inches Vol. 272 ml
bulk: 16.001.00.0000
polybag: 36.001.00.0060



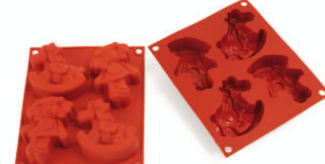
HSF02 HAPPY LOVE

60 x 62,5 h 34 mm
2,36 x 2,4 h 1,34 inches Vol. 280 ml
bulk: 16.002.00.0000
polybag: 36.002.00.0060



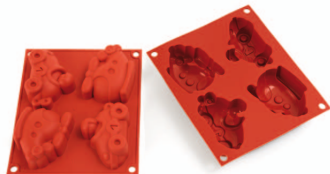
HSF03 HAPPY SWEETIE

65,5 x 72 h 28 mm
2,56 x 2,83 h 1,1 inches Vol. 271 ml
bulk: 16.003.00.0000
polybag: 36.003.00.0060



HSF04 HAPPY DOLLY

69,5 x 74 h 28 mm
2,72 x 2,91 h 1,1 inches Vol. 206 ml
bulk: 16.004.00.0000
polybag: 36.004.00.0060



HSF05 HAPPY RACING

80,5 x 55 h 28 mm
3,15 x 2,16 h 1,1 inches Vol. 372 ml
bulk: 16.005.00.0000
polybag: 36.005.00.0060



HSF06 HAPPY TOYS

77 x 57 h 28 mm
3 x 2,2 h 1,1 inches Vol. 425 ml
bulk: 16.006.00.0000
polybag: 36.006.00.0060



HSF07 HAPPY SUMMER

64 x 70 h 28 mm
2,52 x 2,8 h 1,1 inches Vol. 414 ml
bulk: 16.007.00.0000
polybag: 36.007.00.0060



HSF08 HAPPY SEA

76,5 x 52 h 28 mm
3 x 2 h 1,1 inches Vol. 248 ml
bulk: 16.008.00.0000
polybag: 36.008.00.0060



HSF09 HAPPY EASTER

82 x 60 h 35 mm
3,18 x 2,36 h 1,34 inches Vol. 390 ml
bulk: 16.009.00.0000
polybag: 36.009.00.0060



SFT831 PLUMCAKE

150/130 x 80/65 h 55 mm
5,90/ x 5,11 x 3,14/2,55 h 2,16 inches Vol. 550 ml
bulk: 10.831.00.0000
polybag: 30.831.00.0060

Tappeti

Tappeti a barre quadrate, rettangolari e tonde, adatti a qualsiasi tipo di impasto, dolce e salato. Si prestano a dare forma a basi per dolci, biscotti, pan di Spagna, tavolette di cioccolato e torrone, garantendo congelazione e cottura uniformi. Realizzati in silicone alimentare al 100% e resistenti a temperature che variano dai -60° C ai +230° C.

Special Mould are baking mats with square, rectangular or round bars applicable for any type of dough either sweet or savoury. They can be used for the shaping of desserts, cookies, sponge cake and chocolate or nougat bars, guaranteeing a uniform freezing and baking. The baking mats are made of 100% food safe silicone and withstand temperatures between -60°C and +230°C.



FIBERGLASS 1
Baking Sheet
595 x 395 mm
23,42 x 15,55 inches
item: 40.846.00.0000

FIBERGLASS 2
Baking Sheet
520 x 315 mm
20,47 x 12,40 inches
item: 40.623.00.0000

FIBERGLASS 3
Baking Sheet
620 x 420 mm
24,40 x 16,53 inches
item: 40.624.00.0000

FIBERGLASS 4
Baking Sheet
785 x 585 mm
30,90 x 23,03 inches
item: 40.625.00.0000

FIBERGLASS 5
Baking Sheet
400 x 300 mm
15,74 x 11,81 inches
item: 40.626.87.0000

▼ baking sheet



SILICOPAT 1
Baking Sheet
400 x 600 mm
15,75 x 23,62 inches
bulk: 13.001.00.0000
polybag: 33.001.00.0060

SILICOPAT 5
Baking Sheet
270 x 420 mm
10,63 x 16,54 inches
item: 13.005.00.0000

SILICOPAT 6
Baking Sheet
360 x 430 mm
14,17 x 16,93 inches
item: 13.006.00.0000

SILICOPAT 7
Baking Sheet
300 x 400 mm
11,81 x 15,75 inches
bulk: 13.007.00.0000
polybag: 33.007.00.0060

SILICOPAT 8
Baking Sheet
250 x 350 mm
9,84 x 13,78 inches
item: 13.008.00.0000

SILICOPAT 9
Baking Sheet
310 x 510 mm
12,20 x 20,07 inches
item: 33.009.00.0060

SILICOPAT 10
Baking Sheet
600 x 450 mm
23,62 x 17,71 inches
item: 13.010.00.0000

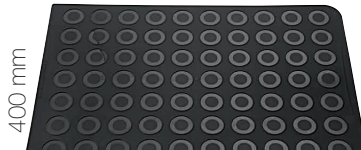
SILICOPAT 11
Baking Sheet
750 x 450 mm
29,52 x 17,71 inches
item: 13.011.00.0000

▼ macarons



400 mm

MAC01
300 x 400 h 1,5 mm
11,8 x 15,75 h 0,05 inches
ø 35 mm ø 1,3 inches
item: 33.041.00.0060



600 mm

MAC02
600 x 400 h 1,5 mm
23,62 x 15,75 h 0,05 inches
ø 40 mm ø 1,57 inches
item: 33.042.20.0060

▼ whoopies

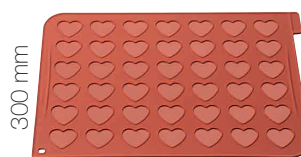


400 mm

WOP01
300 x 400 h 1,5 mm
11,8 x 15,75 h 0,05 inches
ø 70 mm ø 2,7 inches
item: 33.046.00.0060



NEW ▼ heart macarons



400 mm

MAC03
300 x 400 h 1,5 mm
11,8 x 15,75 h 0,05 inches
38,5 x 35 mm
1,55 x 1,3 inches
item: 33.043.00.0060



▼ tapis roulade



TAPIS ROULADE 01
422 x 352 h 8 mm
16,61 x 13,85 h 0,31 in.
item: 13.020.00.0000



TAPIS ROULADE 02
546 x 352 h 8 mm
21,5 x 13,86 h 0,31 in.
item: 13.021.00.0000

TAPIS ROULADE 03
325 x 325 h 10 mm
12,8 x 12,8 h 0,39 in.
item: 13.022.00.0000

Tappeti

▼ coffee mat

KFE01

600 x 400 h 85 mm

23,62 x 15,75 h 3,34 inches

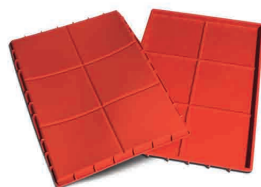
master size: 635x435x80

pcs master: 8

item: 33.031.20.0098



▼ special moulds



SF065 SQUARE BAR

300 x 200 h 11 mm

11,8 x 7,87 h 0,43 inches

bulk: 10.065.00.0000

polybag: 30.065.00.0060



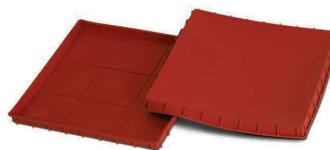
SF066 ROUND BAR

200 x 157 h 13 mm

7,88 x 6,18 h 0,51 inches

bulk: 10.066.00.0000

polybag: 30.066.00.0060



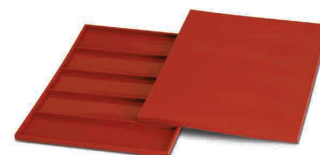
SF071 SQUARE BAR

300 x 300 h 20 mm

11,8 x 11,8 h 0,78 inches

bulk: 10.071.00.0000

polybag: 30.071.00.0060



SF096 RECTANGULAR BAR

295 x 73 h 10 mm

11,61 x 2,87 h 0,39 inches

bulk: 10.096.00.0000

polybag: 30.096.00.0060

▼ tapis relief 60x40 cm



TAPIS RELIEF 01

Greca grande

each band h 4 cm

item: 70.612.00.0098

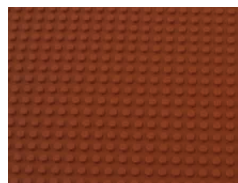


TAPIS RELIEF 01 BIS

Greca piccola

each band h 3 cm

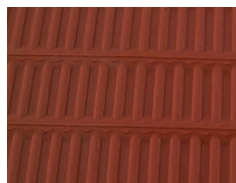
item: 70.558.00.0098



TAPIS RELIEF 02

Pois

item: 70.617.00.0098

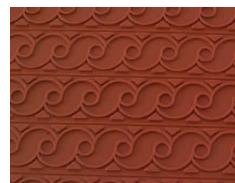


TAPIS RELIEF 03

Banda

each band h 5 cm

item: 70.616.00.0098



TAPIS RELIEF 04

Fregio

each band h 3 cm

item: 70.550.00.0098



TAPIS RELIEF 10

Greca Quadri

each band h 3 cm

item: 70.556.00.0098

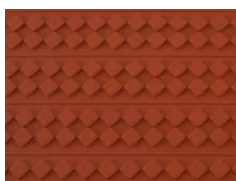


TAPIS RELIEF 05

Musica

each band h 3 cm

item: 70.551.00.0098

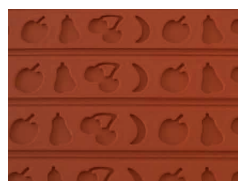


TAPIS RELIEF 06

Scacchi

each band h 3 cm

item: 70.552.00.0098

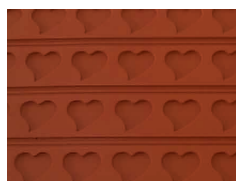


TAPIS RELIEF 07

Frutta

each band h 3 cm

item: 70.553.00.0098



TAPIS RELIEF 08

Cuori

each band h 3 cm

item: 70.554.00.0098



TAPIS RELIEF 09

Fiori

each band h 3 cm

item: 70.555.00.0098



TAPIS RELIEF 11

Maiolica

each band h 3 cm

item: 70.557.00.0098

Confiserie & Bon Bon

Una selezione di stampi e accessori messi a punto per realizzare classici lecca lecca Easy Pop in zucchero e cioccolato e piccole gelée Jelly dalle diverse forme. Un tocco di originalità nella vetrina della propria pasticceria. Gli stampi della linea Confiserie e Bon Bon sono realizzati in silicone alimentare al 100% e resistono a temperature che variano dai -60° C ai +230° C.

A selection of moulds and accessories developed for creating classical lollipops Easy Pop in sugar and chocolate as well as small jelly lollies in different shapes. They give a touch of originality in the window display of your confectionery. The moulds of the Confiserie and Bon Bon range are realized in 100% food safe silicone and are ideal for a professional use in the world of ice cream production, confectionery and Horeca.

Jellyflex



ACC011 COLINO INOX

L.T. 0,9

Realizzato tutto in acciaio inox 18/10, con robusto manico in materiale plastico.

Made of stainless steel 18/10, with strong plastic handle.

item: 40.806.00.0000

Utilizzo / Use:



SG01 FETTA ARANCIO / LEMONSLICE

45 x 18 h 15 mm
1,77 x 0,71 h 0,59 inches
Vol. 24 x 7 ml Tot. 168 ml

item: 22.001.00.0098



SG02 PERA / PEAR

40 x 26 h 15 mm
1,57 x 1,02 h 0,59 inches
Vol. 24 x 10 ml Tot. 240 ml

item: 22.002.00.0098



SG03 CUORE / HEART

34 x 30 h 18 mm
1,34 x 1,18 h 0,71 inches
Vol. 24 x 8 ml Tot. 192 ml

item: 22.003.00.0098



SG04 MEZZASFERA / HALFSPIHERE

Ø 27 h 13,5 mm
Ø 1,06 h 0,53 inches
Vol. 24 x 5 ml Tot. 120 ml

item: 22.004.00.0098



SG05 BON BON / PASTILLE

Ø 30 h 11 mm
Ø 1,18 h 0,43 inches
Vol. 24 x 6 ml Tot. 144 ml

item: 22.005.00.0098



SG06 MORA / BLACKBERRY

Ø 30 h 24 mm
Ø 1,18 h 0,94 inches
Vol. 24 x 10 ml Tot. 240 ml

item: 22.006.00.0098



SG07 ANANAS / PINEAPPLE

33 x 23 h 18 mm
1,3 x 0,91 h 0,71 inches
Vol. 24 x 9 ml Tot. 216 ml

item: 22.007.00.0098



SG08 FRAGOLA / STRAWBERRY

36 x 30 h 20 mm
1,42 x 1,18 h 0,79 inches
Vol. 24 x 10 ml Tot. 240 ml

item: 22.008.00.0098



SG09 PESCA / PEACH

35 x 25 h 20 mm
1,38 x 0,98 h 0,79 inches
Vol. 24 x 9 ml Tot. 216 ml

item: 22.009.00.0098



 **EASY**®
pop





POP01 LOLLI POP

item: 25.701.00.0060

size: Ø 72 h 12 mm

volume: 4 x 45 = 180 ml

Set 2 pz. + 50 Bastoncini/Sticks

master size: 370x350x185 mm

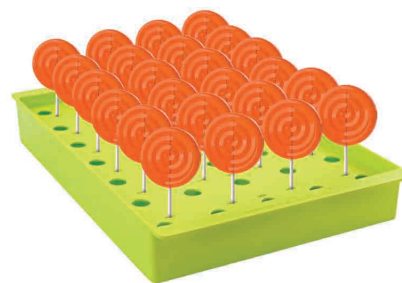
pcs master: 10



ESPOGEL UP MINI

misure/sizes 235 x 360 x h 48 mm

4 x 6 = 24 pcs



SET BASTONCINI LOLLYPOP 50 PZ

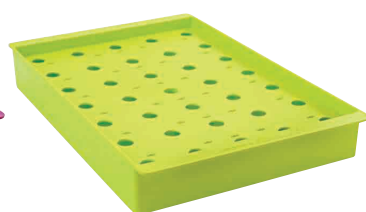
item: 99.411.99.0001

master size: 240 x 240 x 30mm

pcs master: 10



99.432.19.0082



99.432.62.0082

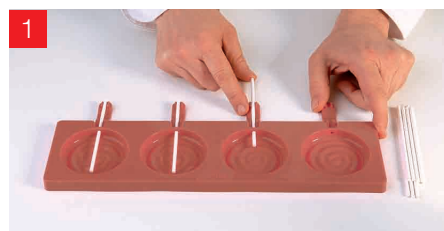


99.432.72.0082



99.432.86.0082

POP01 LOLLI POP utilizzo / use:



- Inserire il bastoncino
- Insert the stick



- Riempire lo stampo
- Fill the mould with the preparation



- Sformare la preparazione così ottenuta
- Unmold

POP02 GINGER POP

item: 25.702.00.0060

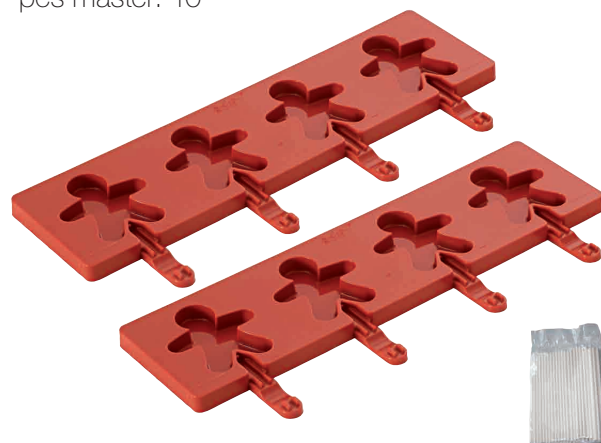
size: 75 x 67 h 12 mm

volume: 4 x 31 = 124 ml

Set 2 pz. + 50 Bastoncini/Sticks

master size: 370x350x185 mm

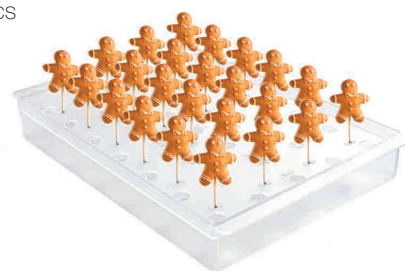
pcs master: 10



ESPOGEL UP MINI

misura/sizes 235 x 360 x h 48 mm

4 x 6 = 24 pcs



SET BASTONCINI LOLLYPOP 50 PZ

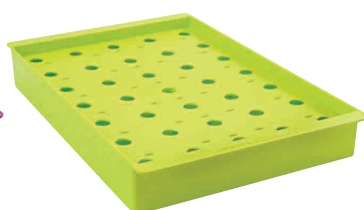
item: 99.411.99.0001

master size: 240 x 240 x 30mm

pcs master: 10



99.432.19.0082



99.432.62.0082



99.432.72.0082

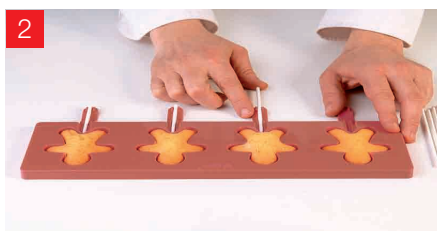


99.432.86.0082

POP02 GINGER POP utilizzo / use:



- Riempire lo stampo ed inserirlo in forno
- Fill the mould and put it inside the oven



- Togliere dal forno ed inserire il bastoncino di legno
- Take it out of the oven and insert the wood stick



- Sformare la preparazione così ottenuta
- Unmold

POP03 MAGIC POP

item: 25.703.00.0060

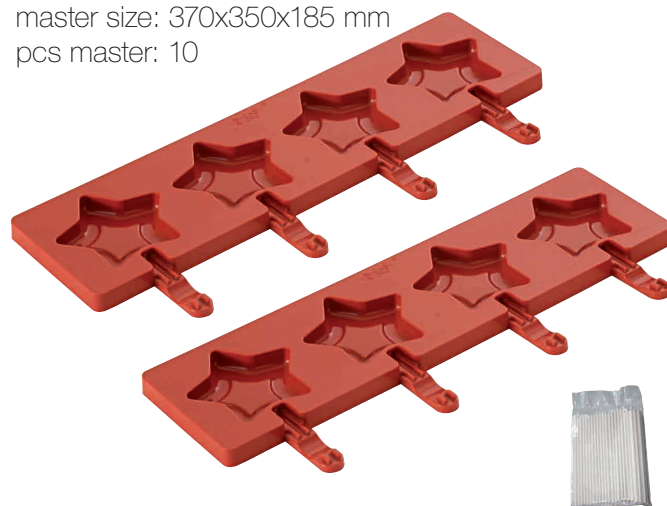
size: 75,5 x 72 h 12 mm

volume: 4 x 34 = 136 ml

Set 2 pz. + 50 Bastoncini/Sticks

master size: 370x350x185 mm

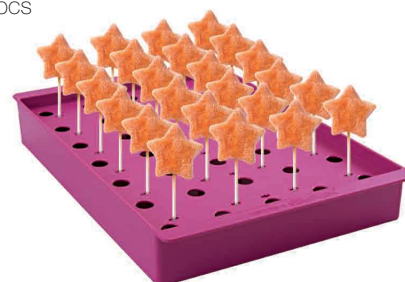
pcs master: 10



ESPOGEL UP MINI

misura/sizes 235 x 360 x h 48 mm

4 x 6 = 24 pcs



SET BASTONCINI LOLLYPOP 50 PZ

item: 99.411.99.0001

master size: 240 x 240 x 30mm

pcs master: 10



99.432.19.0082



99.432.62.0082

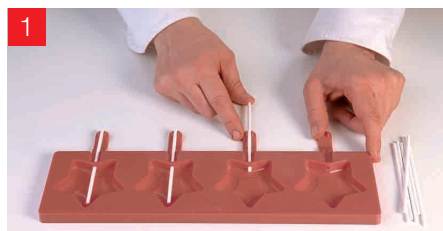


99.432.72.0082



99.432.86.0082

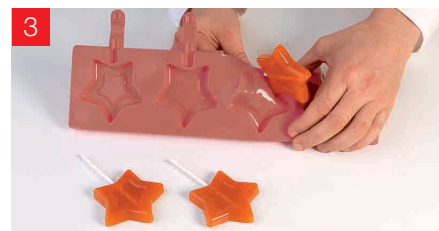
POP03 MAGIC POP utilizzo / use:



- Inserire il bastoncino
- Insert the stick



- Riempire lo stampo
- Fill the mould with the preparation



- Sformare la preparazione così ottenuta
- Unmold



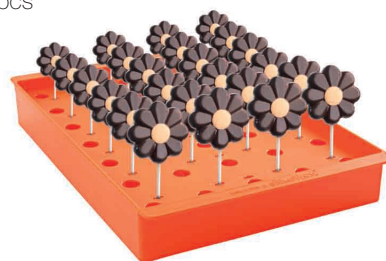
POP04 DAISY POP

item: 25.704.00.0060
size: Ø 74 h 12 mm
volume: 4 x 40 = 160 ml
Set 2 pz. + 50 Bastoncini/Sticks
master size: 370x350x185 mm
pcs master: 10



ESPOGEL UP MINI

misura/sizes 235 x 360 x h 48 mm
4 x 6 = 24 pcs



SET BASTONCINI LOLLYPOP 50 PZ

item: 99.411.99.0001
master size: 240 x 240 x 30mm
pcs master: 10



99.432.19.0082



99.432.62.0082

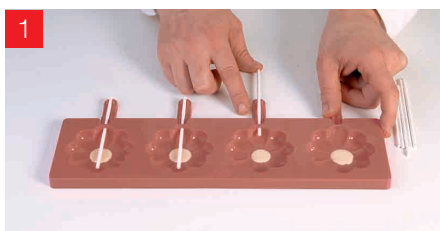


99.432.72.0082



99.432.86.0082

POP04 DAISY POP utilizzo / use:



- Inserire il bastoncino
- Insert the stick



- Riempire lo stampo
- Fill the mould with the preparation



- Sformare la preparazione così ottenuta
- Unmold

Accessori

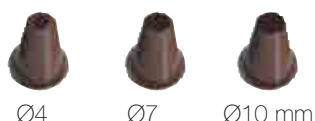


Il Funnel Choc di Silikomart è un colino dosatore, di qualità professionale, eccellente per la preparazione delle vostre portate. Perfetto per riempire gli stampi versando la giusta dose di prodotto, per decorare e guarnire con estrema precisione e senza spreco. Adatto per liquidi, fondenti, gelatine, cioccolato, creme, etc.

Funnel Choc by Silikomart is a professional quality dosing funnel, excellent to prepare your desserts. Perfect to fill the moulds by pouring the right quantity of product, to decorate and garnish with the utmost precision and without waste. Suitable for liquids, fondants, jellies, chocolate, creams, etc.

In dotazione 3 puntali intercambiabili in silicone platinico alimentare al 100% dei seguenti diametri: Ø4; Ø7; Ø10 mm.

Interchangeable nozzle in 100% food platinic silicone are supplied in the following diameters: Ø4; Ø7; Ø10 mm.



ACC086 FUNNEL CHOC

item: 70.095.99.0065

Ø 130 x h 140 mm

Ø 5,12 x h 5,51 inches

Vol. 1 l + 3 punte/tubes

pcs/master: 3



**MADE OF
POLYCARBONATE**

**MAX TEMP
120°C**



Accessori



**ACC030
CAREMELLATORE**
volume: 20 ml
item: 70.056.99.0001



**ACC031
CAREMELLATORE**
volume: 40 ml
item: 70.058.99.0001



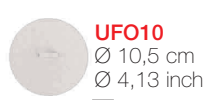
**ACC005
MATTARELLO LEGNO
WOOD ROLLING PIN**
size: Ø 80 h 300 mm
item: 70.029.01.0001



UFO 21 x 31
21 x 31 cm
8,27x12,20 inches
☐ Trasparente/Transparent
item: 72.213.86.0062



UFO 29 x 40
29 x 40 cm
11,41x15,75 inches
☐ Trasparente/Transparent
item: 72.290.86.0062



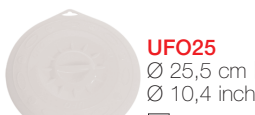
UFO10
Ø 10,5 cm
Ø 4,13 inch
☐ Trasparente
Transparent
item: 72.100.86.0062



UFO15
Ø 15,5 cm
Ø 6,10 inch
☐ Trasparente
Transparent
item: 72.150.86.0062



UFO21
Ø 21,5 cm
Ø 8,46 inch
☐ Trasparente
Transparent
item: 72.210.86.0062



UFO25
Ø 25,5 cm
Ø 10,4 inch
☐ Trasparente
Transparent
item: 72.250.86.0062



UFO29
Ø 29,5 cm
Ø 11,614 inch
☐ Trasparente
Transparent
item: 72.290.86.0062



UFO 34
Ø 34,5 cm
Ø 13,6 inch
☐ Trasparente
Transparent
item: 72.340.86.0062

Conforme alla
normativa **CE**



**ACC072 ZEUS
GLOVE ROUND STITCH**
285 x 168 h 20 mm
11,22 x 6,61 h 0,78 inches
item: 70.200.20.0001 black
item: 70.200.55.0001 grey

Conforme alla
normativa **CE**



**ACC082 ZEUS PROFI
PROFESSIONAL GLOVE
ROUND STITCH**
385 x 168 h 20 mm
15,16 x 6,61 h 0,78 inches
item: 70.500.20.0001 black
item: 70.500.55.0001 grey

Conforme alla
normativa **CE**



**ACC074 PRESI'
TRIVET ROUND STITCH**
175 x 175 mm
6,89 x 6,89 inches
item: 70.198.20.0001 black
item: 70.198.55.0001 grey



**ACC084 SOTTOPENTOLA
POT HOLDER**
250 x 250 mm
9,8 x 9,8 inches
item: 70.197.50.0001



SPC36 SILICONE SPOON
l. 36 cm item: 70.105.87.0001
l. 14,2 inches
SPC41 SILICONE SPOON
l. 41 cm item: 70.106.87.0001
l. 16,3 inches



**ACC007 PROFI BISCUIT
COOKIES PRESS ST. STEEL**
6 decorative nozzles
20 cookies cutters
Ø 60 h 240 mm
Ø 2,36 h 9,45 inches
item: 70.031.99.0065



SPS25 SILICONE SPATULA
l. 25 cm item: 70.101.87.0001
l. 9,85 inches
SPS36 SILICONE SPATULA
l. 36 cm item: 70.102.87.0001
l. 14,2 inches
SPS41 SILICONE SPATULA
l. 41 cm item: 70.103.87.0001
l. 16,3 inches

ACC001 SIFTER
Stainless steel sifter
Ø 110 h 130 mm
Ø 4,33 h 5,12 inches
item: 70.025.99.0001



ACC008 BISCUIT
Vertical cookies press
8 decorative nozzles
12 cookies cutters
Ø 60 h 350 mm
Ø 2,56 h 12,2 inches
item: 70.032.99.0065



**ACC014
RULLO PER STRUDEL
CUTTING ROLLERS**
size: 60 mm
Made of plastic (POM), ivory with
reinforced plastic handle for shoet
crust pastry and yeast dough
item: 70.038.01.0001



**ACC013
RULLO FORA PASTA
ROLLER DOCKERS**
size: 120 mm
Made of plastic (POM), ivory
with reinforced plastic handle.
item: 70.037.01.0001



**ACC012
RULLO PER LOSANGHE
LATTICE CUTTING
ROLLERS**
size: 120 mm
Made of plastic (POM), ivory
with reinforced plastic handle.
item: 70.036.01.0001

Accessori

Mini Cookie Cutter



ACC088 MINI COOKIE CUTTER NATURE

49 x 50 h 18 mm
1,93 x 1,97 h 0,71 inches
item: 70.111.99.0069



ACC089 MINI COOKIE CUTTER LOVE

50 x 43 h 18 mm
1,97 x 1,7 h 0,71 inches
item: 70.112.99.0069



ACC090 MINI COOKIE CUTTER EASTER

50 x 36 h 18 mm
1,97 x 1,4 h 0,71 inches
item: 70.113.99.0069



ACC091 MINI COOKIE CUTTER HALLOWEEN

53 x 42 h 18 mm
2,1 x 1,66 h 0,71 inches
item: 70.114.99.0069



ACC092 MINI COOKIE CUTTER CHRISTMAS

42 x 47 h 18 mm
1,66 x 1,85 h 0,71 inches
item: 70.115.99.0069



ACC093 MINI COOKIE CUTTER ANIMALS

47 x 45 h 18 mm
1,85 x 1,78 h 0,71 inches
item: 70.116.99.0069



ACC094 MINI COOKIE CUTTER LADY

47 x 47 h 18 mm
1,85 x 1,85 h 0,71 inches
item: 70.117.99.0069



ACC095 MINI COOKIE CUTTER BABY

48 x 45 h 18 mm
1,9 x 1,78 h 0,71 inches
item: 70.118.99.0069



ACC096 MINI COOKIE CUTTER SUMMER

47 x 47 h 18 mm
1,85 x 1,85 h 0,71 inches
item: 70.119.99.0069



ACC101 MINI COOKIE CUTTER FUNNY ANIMAL

47 x 45 h 18 mm
1,85 x 1,78 h 0,71 inches
item: 70.120.99.0069



ACC102 MINI COOKIE CUTTER TRANSPORT

47 x 47 h 18 mm
1,85 x 1,85 h 0,71 inches
item: 70.121.99.0069



ACC103 MINI COOKIE CUTTER ROYAL FAMILY

53 x 42 h 18 mm
2,1 x 1,66 h 0,71 inches
item: 70.122.99.0069



ACC104 MINI COOKIE CUTTER JINGLE BELLS

42 x 47 h 18 mm
1,66 x 1,85 h 0,71 inches
item: 70.123.99.0069

Cutter 3D



ACC075 CHRISTMAS TREE

95 x 100 h 25 mm
3,74 x 3,94 h 0,98 inches
item: 70.100.01.0060



ACC076 GINGER BREAD MAN

89 x 114 h 25 mm
3,5 x 4,49 h 0,98 inches
item: 70.100.02.0060



ACC077 DOUBLE HEART

140 x 96 h 25 mm
5,51 x 3,78 h 0,98 inches
item: 70.100.03.0060



ACC078 BEAR

87 x 106 h 25 mm
3,43 x 4,17 h 0,98 inches
item: 70.100.04.0060



ACC079 STAR

100 x 100 h 25 mm
3,94 x 3,94 h 0,98 inches
item: 70.100.05.0060



ACC080 PUMPKIN

87 x 110 h 25 mm
3,43 x 4,33 h 0,98 inches
item: 70.100.06.0060



ACC097 SNOW MAN

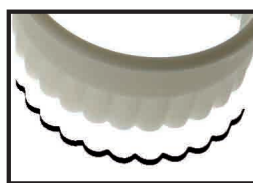
115 x 73 h 25 mm
4,53 x 2,9 h 0,98 inches
item: 70.100.07.0060



ACC098 SNOW FLAKES

120 x 120 h 25 mm
4,7 x 4,7 h 0,98 inches
item: 70.100.08.0060

Nylon Cutter



IRREGULAR



REGULAR

NYLON CUTTER 01
IRREGULAR ROUND
item: 72.301.87.0069



ø 2 - 3 - 4 - 5 - 6 - 7 - 8 - 9 - 10 cm

NYLON CUTTER 02
REGULAR ROUND
item: 72.302.87.0069



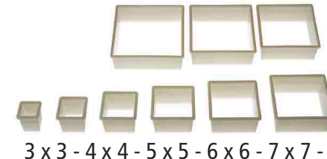
ø 2 - 3 - 4 - 5 - 6 - 7 - 8 - 9 - 10 cm

NYLON CUTTER 03
IRREGULAR SQUARE
item: 72.303.87.0069



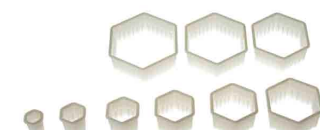
3 x 3 - 4 x 4 - 5 x 5 - 6 x 6 - 7 x 7 -
8 x 8 - 9 x 9 - 10 x 10 - 11 x 11 cm

NYLON CUTTER 04
REGULAR SQUARE
item: 72.304.87.0069



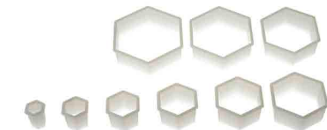
3 x 3 - 4 x 4 - 5 x 5 - 6 x 6 - 7 x 7 -
8 x 8 - 9 x 9 - 10 x 10 - 11 x 11 cm

NYLON CUTTER 05
IRREGULAR HEXAGON
item: 72.305.87.0069



3 x 2.5 - 4 x 3.5 - 5 x 4.5 - 6 x 5.5 - 7.5
x 6.5 - 8.5 x 7.5 - 9.5 x 8.5 - 10.5 x 9 -
12 x 10 cm

NYLON CUTTER 06
REGULAR HEXAGON
item: 72.306.87.0069



3 x 2.5 - 4 x 3.5 - 5 x 4.5 - 6 x 5.5 -
7.5 x 6.5 - 8.5 x 7.5 - 9.5 x 8.5 - 10.5
x 9 - 12 x 10 cm

NYLON CUTTER 07
IRREGULAR OVAL
item: 72.307.87.0069



3 x 4.3 - 3.9 x 5.7 - 5 x 7 - 5.9 x
8.3 - 6.9 x 9.6 - 7.8 x 11 - 8.8 x
12.3 cm

NYLON CUTTER 08
REGULAR OVAL
item: 72.308.87.0069



3 x 4.3 - 3.9 x 5.7 - 5 x 7 - 5.9 x
8.3 - 6.9 x 9.6 - 7.8 x 11 - 8.8 x
12.3 cm

NYLON CUTTER 09
IRREGULAR CLOVER
item: 72.309.87.0069



ø 2.9 - 4.1 - 5.4 - 6.8 - 8.3 - 9.3 -
10.8 - 12.4 cm

NYLON CUTTER 10
REGULAR CLOVER
item: 72.310.87.0069



ø 2.9 - 4.1 - 5.4 - 6.8 - 8.3 - 9.3 -
10.8 - 12.4 cm

NYLON CUTTER 11
STAR
item: 72.311.87.0069



ø 2.9 - 5 - 7.5 - 10.1 - 12.7 cm

NYLON CUTTER 12
STAR OF DAVID
item: 72.312.87.0069



ø 4 - 5.5 - 7 - 8.5 - 10 - 11.5 - 13 cm

NYLON CUTTER 13
IRREGULAR HEART
item: 72.313.87.0069



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

NYLON CUTTER 14
REGULAR HEART
item: 72.314.87.0069



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

NYLON CUTTER 15
IRREGULAR MOON
item: 72.315.87.0069



8 x 3.5 - 9 x 4.5 - 9.5 x 6 - 10 x 7 -
11.5 x 8 - 12 x 9.5 - 13 x 10.5 cm

NYLON CUTTER 16
REGULAR MOON
item: 72.316.87.0069



8 x 3.5 - 9 x 4.5 - 9.5 x 6 - 10 x 7 -
11.5 x 8 - 12 x 9.5 - 13 x 10.5 cm

NYLON CUTTER 17
IRREGULAR FLOWER
item: 72.317.87.0069



ø 3.5 - 4.5 - 6 - 7 - 8 - 9.5 - 10.5 - 12 cm

NYLON CUTTER 18
REGULAR FLOWER
item: 72.318.87.0069



ø 3.5 - 4.5 - 6 - 7 - 8 - 9.5 - 10.5 - 12 cm

NYLON CUTTER 19
IRREGULAR BOAT
item: 72.319.87.0069



3 x 2 - 4.5 x 3 - 6 x 3.5 - 7.5 x 4.5
- 9 x 5.5 10.5 x 6.5 - 12 x 7.5 cm

NYLON CUTTER 20
REGULAR BOAT
item: 72.320.87.0069



3 x 2 - 4.5 x 3 - 6 x 3.5 - 7.5 x 4.5
- 9 x 5.5 10.5 x 6.5 - 12 x 7.5 cm

Alimentari



AGAR AGAR - 40 gr

item: 73.106.99.0001

Gelificante vegetale per alimenti

Ideale per panna cotta, budini, aspic e gelatine di frutta

Si utilizza nella preparazione di gelatine di frutta, marmellate, budini, bavaresi e nel cake design. Utilizzo: per addensare 250 ml di liquido aggiungere 1 o 2 g di polvere di agar agar a seconda della consistenza che si desidera ottenere. Da versare direttamente su liquido caldo e si cuoce per almeno 3 minuti. Dona morbidezza ed elasticità al preparazione finale.

It is a vegetable gelling agent for food. Perfect for panna cotta, puddings, aspics and fruit jellies. It is used to prepare fruit jellies, marmalades (preserves), puddings, bavarian cream and for cake designing. Employment: add 1 or 2 g agar agar powder to thicken 250 ml of liquid, depending on the desired consistency. Pour it directly on warm liquid and cook it for at least 3 minutes. It renders the final dish soft and elastic.



CMC - 40 gr

item: 73.101.99.0001

Colla edibile per alimenti/ Addensante alimentare.

Perfetto per incollare le decorazioni di pasta di zucchero ai dolci.

Utilizzo: Diluire in acqua per far aderire la pasta di zucchero a biscotti o altre preparazioni. Si aggiunge in polvere alla pasta di zucchero per creare personaggi e oggetti in 3D. Perfetto per realizzare fiori n pasta di zucchero.

Edible glue for food/ Food thickener. It is perfect to glue the sugar paste decorations to the cakes. Employment: Dilute it into the water to make the sugar paste adhere to the cookies or to other bakings. Add the powder to the sugar paste to create 3D characters or objects. It is perfect to realize sugar paste flowers.



GOMMA ARABICA - ARABIC GUM - 40 gr

item: 73.102.99.0001

Addensante e stabilizzante/ Emulsionante

Usato sia con prodotti caldi che con prodotti freddi.

Di origine naturale impedisce la cristallizzazione degli zuccheri. Non addensa in presenza di alcool e grassi. Ottimo per la realizzazione di caramelle.

Thickener and stabilizer/ Emulsifier. It is used with warm and cold products. Of vegetable origin, it prevents sugars from crystallizing. It does not thicken in the presence of alcohol and fats. It is perfect to realize candies.



GOMMA ADRAGANTE - TRAGACANTH GUM - 40 gr

item: 73.103.99.0001

Additivo naturale usato per addensare gli sciroppi o le paste modellabili. Viene aggiunta alla pasta di zucchero per la realizzazione di soggetti decorativi elaborati (petali, rose, etc), rendendola più elastica e resistente.

Utilizzo: Mescolare un cucchiaino di gomma ogni 250 g di pasta modellabile. Impastare fino a farla assorbire bene. Lasciare riposare la pasta nella pellicola trasparente almeno 6 ore.

A natural additive used to thicken syrups or modelling pastes. It is added to sugar paste to realize elaborated decorative subjects (petals, roses, etc), rendering it more elastic and resistant. Employment: Mix a spoon of gum each 250 g of modelling paste. Knead it until it has completely been absorbed. Let the dough rest wrapped in the film for at least 6 hours.



GLUCOSIO - GLUCOSE - 230 gr

item: 73.104.99.0001

Il glucosio è il principale ingrediente nella realizzazione della pasta di zucchero e del cioccolato plastico, ma può essere utilizzato anche nella preparazione di gelati e mousse. A differenza dello zucchero non cristallizza donando elasticità agli impasti.

The glucose is the main ingredient in the realization of sugar paste and chocolate paste, but it also can be used to prepare ice creams and mousses. Unlike sugar, it does not crystallize and it renders elastic the dough.



ISOMALTO - ISOMALT - 500 gr

item: 73.105.99.0001

Ideale per creare sculture e decorazioni in zucchero tirato.

Consigli d'uso sciogliere l' isomalto lentamente dentro una pentola, temperatura ideale 150°C. Attenzione la massa diventerà bollente.

Una volta sciolto versarlo con attenzione nelle forme. Dopo essersi raffreddato si solidificherà. Si può colorare facilmente con i coloranti alimentari.

It is perfect to create pulled sugar sculptures and decorations.

Use suggestions: slowly melt the isomalt into a pan, the ideal temperature is 302°F. Be careful, the mass will become very hot.

Once melted, carefully pour it into the shapes. When cold, it will firm up. It can easily be coloured with food colourings.

Alimentari



WONDER PEARLS

50 gr -1,76 oz



Argento/Silver

item: 73.231.99.0001 Ø 4 mm 0,16 inch

item: 73.233.99.0001 Ø 6 mm 0,24 inch



Oro/Gold

item: 73.232.99.0001 Ø 4 mm 0,16 inch

item: 73.234.99.0001 Ø 6 mm 0,24 inch



BRD001 BRILL DECOR

Cont. 400 ml - 13,52 oz

item: 73.143.99.0001

Trasparente / Transparent

Spray alimentare per lucidare e proteggere le tue creazioni.

Food spray for protect and gloss your creations.



COD001 COOLER DECOR

Cont. 400 ml - 13,52 oz

item: 73.145.99.0001

Trasparente / Transparent

Raffreddante rapido per cioccolato e zucchero.

Rapid cooling for chocolate and sugar.



NSD001 NO-STICK DECOR

Cont. 500 ml - 16,91 oz

item: 73.144.99.0001

Trasparente / Transparent
Staccante alimentare per teglie, stampi, forme.

Non-stick spray for oven ware, pans and moulds.



GEL COLOR - 15 gr

Coloranti alimentari in gel, perfetti per donare colori brillanti a pasta di zucchero, pasta di mandorle, MMF (marshmallow fondant), pasta di gomma (gum paste), ecc.

Gel food colouring, perfect to give a sparkling colour to sugar paste, almond paste, MMF (marshmallow fondant), gum paste, etc.

- item: 73.121.99.0001 Arancio/Orange
- item: 73.122.99.0001 Azzurro/Blue
- item: 73.123.99.0001 Giallo/Yellow
- item: 73.124.99.0001 Nero/Black
- item: 73.125.99.0001 Rosa/Pink
- item: 73.126.99.0001 Rosso/Red
- item: 73.127.99.0001 Verde/Green



WONDER SPRAY - 50 gr

Coloranti alimentari spray, per decorare e colorare pasta di zucchero, cioccolato plastico, torte, biscotti, ecc.

Food colouring spray, to decorate and colour sugar paste, chocolate paste, cakes, biscuits, etc.

- item: 73.146.99.0001 Argento/Silver
- item: 73.147.99.0001 Bronzo/Bronze
- item: 73.148.99.0001 Oro/Gold
- item: 73.149.99.0001 Rosso/Red



WONDER SUGARS

100 gr -3,53 oz



Arancio/Orange

item: 73.211.99.0001



Argento/Silver

item: 73.212.99.0001



Azzurro/Blue

item: 73.213.99.0001



Bianco/White

item: 73.214.99.0001



Oro/Gold

item: 73.215.99.0001



Rosa/Pink

item: 73.216.99.0001



Rosso/Red

item: 73.217.99.0001



Verde/Green

item: 73.218.99.0001



WONDER GRAINS

100 gr -3,53 oz

■ Arancia/Orange

item: 73.221.99.0001

■ Cannella/Cinnamon

item: 73.222.99.0001

■ Caramello/Caramel

item: 73.223.99.0001

■ Fragola/Strawberry

item: 73.224.99.0001

■ Lampone/Raspberry

item: 73.225.99.0001

■ Limone/Lemon

item: 73.226.99.0001

■ Menta/Mint

item: 73.227.99.0001

Coloranti Alimentari

COLORANTI ALIMENTARI PERLATI IN POLVERE POWDERED FOODGRADE PEARLED COLOURS



CPD001 COLOR DECOR Argento Silver	CPD002 COLOR DECOR Bronzo Bronze	CPD003 COLOR DECOR Oro Gold	CPD004 COLOR DECOR Rosso Red	CPD005 COLOR DECOR Blu Blue	CPD006 COLOR DECOR Giallo Yellow	CPD007 COLOR DECOR Rosa Pink	CPD008 COLOR DECOR Verde Green
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Cont. 5 gr.

CPD001 item: 73.261.99.0001

CPD003 item: 73.263.99.0001

CPD005 item: 73.265.99.0001

CPD007 item: 73.267.99.0001

CPD002 item: 73.262.99.0001

CPD004 item: 73.264.99.0001

CPD006 item: 73.266.99.0001

CPD008 item: 73.268.99.0001

Cont. 25 gr.

CPD001 item: 73.161.99.0001

CPD003 item: 73.163.99.0001

CPD005 item: 73.165.99.0001

CPD007 item: 73.167.99.0001

CPD002 item: 73.162.99.0001

CPD004 item: 73.164.99.0001

CPD006 item: 73.166.99.0001

CPD008 item: 73.168.99.0001

Colorante in polvere per la decorazione superficiale di cioccolato, dei prodotti a base di zucchero, della pasta di mandorle e della gelatina neutra a freddo. Powdered colouring for decorate chocolate, sugar products, almond-paste and cold neutral jelly.

COLORANTI ALIMENTARI LIPOSOLUBILI IN POLVERE POWDERED FOODGRADE LIPOSOLUBLE COLOURS



CLD001 COLOR DECOR Arancio Orange	CLD002 COLOR DECOR Blu Blue	CLD003 COLOR DECOR Giallo Yellow	CLD004 COLOR DECOR Marrone Brown	CLD005 COLOR DECOR Bianco White	CLD006 COLOR DECOR Rosso Red	CLD007 COLOR DECOR Verde Green	CLD008 COLOR DECOR Nero Black
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Cont. 5 gr.

CLD001 item: 73.271.99.0001

CLD003 item: 73.273.99.0001

CLD005 item: 73.275.99.0001

CLD007 item: 73.277.99.0001

CLD002 item: 73.272.99.0001

CLD004 item: 73.274.99.0001

CLD006 item: 73.276.99.0001

CLD008 item: 73.278.99.0001

Cont. 25 gr.

CLD001 item: 73.171.99.0001

CLD003 item: 73.173.99.0001

CLD005 item: 73.175.99.0001

CLD007 item: 73.177.99.0001

CLD002 item: 73.172.99.0001

CLD004 item: 73.174.99.0001

CLD006 item: 73.176.99.0001

CLD008 item: 73.178.99.0001

Colorante in polvere tinte pastello per la colorazione di masse grasse.
Pastel powdered colouring for oily masses.

COLORANTI ALIMENTARI IDROSOLUBILI IN POLVERE POWDERED FOODGRADE LIPOSOLUBLE COLOURS



CID001 COLOR DECOR *Arancio *Orange	CID002 COLOR DECOR *Blu *Blue	CID003 COLOR DECOR *Giallo *Yellow	CID004 COLOR DECOR *Marrone *Brown	CID005 COLOR DECOR *Rosso *Red	CID006 COLOR DECOR *Verde *Green
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Cont. 5 gr.

CID001 item: 73.281.99.0001

CID003 item: 73.283.99.0001

CID005 item: 73.285.99.0001

CID002 item: 73.282.99.0001

CID004 item: 73.284.99.0001

CID006 item: 73.286.99.0001

Cont. 25 gr.

CID001 item: 73.181.99.0001

CID003 item: 73.183.99.0001

CID005 item: 73.185.99.0001

CID002 item: 73.182.99.0001

CID004 item: 73.184.99.0001

CID006 item: 73.186.99.0001

Coloranti alimentari idrosolubili in polvere: miscelati con alcool o acqua sono perfetti per la decorazione di tutti i tipi di massa.

Water-soluble powdered food colouring: mixed with alcohol or water are perfect for decorating and colouring every type of product.

(*) I colori indicati non si riferiscono al risultato ottenuto dopo aver miscelato il prodotto con alcool o acqua.

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

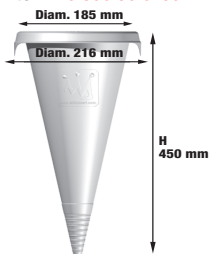
Accessori

Sac'a flex

ACC083

Ø 185 x h 450 mm

item: 70.300.86.0160



H.A.C.C.P

D.Lgs. 155/97

Facile da riempire

Easy to fill

Non assorbe odori né sapori

It does not absorb any odour

Design

ergonomic

Ergonomic design

Utilizzabile in freezer fino a -60°C

It can be put in the freezer up to -76°F

Utilizzabile in forno fino a +230°C

It can be used in the oven up to +446°F

Lavabile e sterilizzabile

Dishwasher safe

and sterilizable



VASO Sac'a Poche

item: 72.336.99.0098

Materiale PP

Support for pastry bags, made of pp material

ROTOLO SAC'A POCHE DISPOSABLE PIPING BAGS

item: 70.142.99.0065

Size: 56x32 mm 100 pcs



SACCHETTI IN COTONE PER DECORARE / COTTON PASTRY BAGS

41.943.99.0000	STD	025	25 cm
41.944.99.0000	STD	028	28 cm
40.871.00.0000	STD	034	34 cm
40.856.00.0000	STD	040	40 cm
40.891.00.0000	STD	046	46 cm
41.598.99.0000	STD	050	50 cm
41.945.99.0000	STD	055	55 cm
41.599.99.0000	STD	060	60 cm
41.946.99.0000	STD	065	65 cm
41.947.99.0000	STD	070	70 cm
41.948.99.0000	STD	075	75 cm



MADE IN GERMANY

Sac a poche in cotone con rivestimento interno rinforzato. Bordi cuciti e rivoltati. Provisto di asola e punta rinforzata. Strong special coating. Turned and sewed rim. With upper seam and reinforced tip.

ACC009 SAC'A POCHE

item: 70.033.01.0060

size: 34 cm with 6 tubes



Sac a poche in cotone con rivestimento interno rinforzato. Bordi cuciti e rivoltati. Provisto di asola, punta rinforzata e 6 punte in polipropilene.

Strong special coating. Turned and sewed rim. With upper seam, reinforced tip and 6 polypropylene tubes.

▼ tubes

Bocchette decorative in acciaio inox. Stainless steel decorative tubes.

Set 1 pz./pcs

Item	Code	Item	Code
43.346.99.0000	BA 411	43.395.99.0000	BS 118
43.347.99.0000	BA 413	43.301.99.0000	BT 202
43.348.99.0000	BA 415	43.302.99.0000	BT 203
43.321.99.0000	BC 320	43.303.99.0000	BT 204
43.322.99.0000	BC 321	43.304.99.0000	BT 205
43.323.99.0000	BC 322	43.305.99.0000	BT 206
43.324.99.0000	BC 323	43.306.99.0000	BT 207
43.325.99.0000	BC 324	43.307.99.0000	BT 208
43.326.99.0000	BC 325	43.308.99.0000	BT 209
43.327.99.0000	BC 326	43.309.99.0000	BT 210
43.328.99.0000	BC 327	43.310.99.0000	BT 211
43.329.99.0000	BC 328	43.311.99.0000	BT 212
43.330.99.0000	BC 329	43.312.99.0000	BT 213
43.331.99.0000	BC 330	43.313.99.0000	BT 214
43.349.99.0000	BD 300	43.314.99.0000	BT 215
43.350.99.0000	BD 301	43.315.99.0000	BT 216
43.351.99.0000	BD 302	43.316.99.0000	BT 217
43.332.99.0000	BF 310	43.317.99.0000	BT 218
43.333.99.0000	BF 311	43.318.99.0000	BT 220
43.334.99.0000	BF 312	43.319.99.0000	BT 222
43.335.99.0000	BF 313	43.320.99.0000	BT 224
43.336.99.0000	BF 314	43.352.99.0000	BX 1013
43.337.99.0000	BF 314/11	43.362.99.0000	BX 1105
43.338.99.0000	BF 315	43.363.99.0000	BX 1115
43.339.99.0000	BF 316	43.364.99.0000	BX 1123
43.340.99.0000	BF 317	43.365.99.0000	BX 1132
43.341.99.0000	BF 318	43.366.99.0000	BX 1217
43.342.99.0000	BF 319	43.367.99.0000	BX 1303
43.343.99.0000	BR 330	43.368.99.0000	BX 1405
43.344.99.0000	BR 331	43.369.99.0000	BX 1510
43.345.99.0000	BR 332	43.370.99.0000	BX 1605
43.379.99.0000	BS 102	43.371.99.0000	BX 1713
43.380.99.0000	BS 103	43.372.99.0000	BX 1820
43.381.99.0000	BS 104	43.373.99.0000	BX 1906
43.382.99.0000	BS 105	43.353.99.0000	BX 2013
43.383.99.0000	BS 106	43.374.99.0000	BX 2117
43.384.99.0000	BS 107	43.375.99.0000	BX 2219
43.385.99.0000	BS 108	43.376.99.0000	BX 2312
43.386.99.0000	BS 109	43.377.99.0000	BX 2314
43.387.99.0000	BS 110	43.378.99.0000	BX 2315
43.388.99.0000	BS 111	43.354.99.0000	BX 3005
43.389.99.0000	BS 112	43.355.99.0000	BX 4014
43.390.99.0000	BS 113	43.356.99.0000	BX 5017
43.391.99.0000	BS 114	43.357.99.0000	BX 6018
43.392.99.0000	BS 115	43.358.99.0000	BX 7020
43.393.99.0000	BS 116	43.359.99.0000	BX 8019
43.394.99.0000	BS 117	43.360.99.0000	BX 9017
		43.361.99.0000	BX 9022



FORO STELLA STAR TUBES

COD.	BS	102	103	104	105	106
Ø mm		2	3	4	5	6
COD.	BS	107	108	109	110	111
Ø mm		7	8	9	10	11
COD.	BS	112	113	114	115	116
Ø mm		12	13	14	15	16
COD.	BS	117	118			
Ø mm		17	18			

FORO TONDO ROUND TUBES

COD.	BT	202	203	204	205	206
Ø mm		2	3	4	5	6
COD.	BT	207	208	209	210	211
Ø mm		7	8	9	10	11
COD.	BT	212	213	214	215	216
Ø mm		12	13	14	15	16
COD.	BT	217	218	220	222	224
Ø mm		17	18	20	22	24

FORO STELLA CHIUSO CLOSE-STAR TUBES

COD.	BC	320	321	322	323	324
Ø mm		2	3	4	5	6
COD.	BC	325	326	327	328	329
Ø mm		7	8	9	10	11
COD.	BC	330				
Ø mm		12				

FORO STELLA FRANCESE STAR FRENCH TUBES

COD.	BF	310	311	312	313	314
Ø mm		4	6	7	9	10
COD.	BF	314/11	315	316	317	318
Ø mm		11	12	13	15	16
COD.	BF	319				
Ø mm		18				

FORO A FIORE / FLOWER TUBES

COD.	BR	330	331	332
MIS./SIZE		SMALL	MEDIUM	LARGE

FORO A FIORE APERTO / OPEN-FLOWER TUBES

COD.	BA	411	413	415
MIS./SIZE		SMALL	MEDIUM	LARGE

Accessori



BOCCHETTE DELIZIA / STAR RIBBON TUBES

COD.	BD	300	301	302
MIS./SIZE		SMALL	MEDIUM	LARGE



BX3005
Ø 5 - h 50 mm



BX2013
Ø 13 - h 42 mm



BX4014
Ø 14 - h 50 mm



BX1510
Ø 10*22 - h 52 mm



BX7020
Ø 20 - h 52 mm



BX1303
Ø 3 x 17 - h 43 mm



BX5017
Ø 17 - h 47 mm



BX1605
8 x 5 - h 52 mm



BX8019
Ø 19 - h 52 mm



BX1713
Ø 13 - h 40 mm



BX6018
Ø 18 - h 48 mm



BX2219
Ø 19 - h 52 mm



BX1405
Ø 5 x 20 - h 43 mm



BX2117
Ø 17 - h 45 mm



BX1217
3 x 17 - h 40 mm



BX1906
Ø 17 x 6 - h 47 mm



BX9017
3 x 17 - h 52 mm
BX9022
3 x 22 - h 53 mm



BX1820
Ø 20 - h 42 mm

Accessori



BX1013
Ø 13 - h 43 mm



BX1105
Ø 5 - h 52 mm
BX1115
Ø 5 - h 42 mm
BX1123
Ø 3 - h 42 mm
BX1132
Ø 2 - h 42 mm

BOCCHETTE INOX / STAINLESS STEEL TUBES



BS 10T

SIZE Ø 4 - 5 - 6 - 7 - 8 - 9 - 10 - 12 - 14 - 15 mm
item: 43.096.99.0000



BS 10S

SIZE Ø 4 - 5 - 6 - 7 - 8 - 9 - 10 - 12 - 13 - 15 mm
item: 43.097.99.0000



BIM340

Conf. / Pack 5 pz / pcs.
item: 40.529.00.0000
Bocchette ad imbuto
Fritter tube

Kit di bocchette decorative in policarbonato alimentare.

Set of alimentary polycarbonate pastry tubes



BPC 6A
Set. 6 star
item: 73.101.99.0096



BPC 6B
Set. 6 round
item: 73.102.99.0096



BPC 6C
Set. 6 pastry
item: 73.103.99.0096



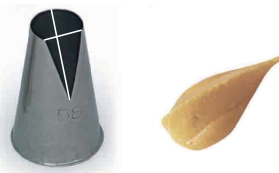
BPC 12A
Set. 12 standard
item: 73.104.99.0096



BPC 12B
Set. 12 special
item: 73.105.99.0096



BPC 24
Set. 24 pastry chef
item: 73.106.99.0096



BX2312
Ø 12 - h 41 mm
BX2314
Ø 14 - h 39 mm
BX2315
Ø 15 - h 46 mm



ESPOSITORE A MURO / WALL RACK

ESPO B

BIANCO/WHITE INOX/ST STEEL
item: 41.091.99.0000

BRUSCHINO / BRUSH

item: 41.090.99.0000

COD. BRU

Bruschino per pulire le bocchette.
Brush for clean tubes.



SCATOLA BOCCHETTE ACCIAIO / STAINLESS STEEL TUBES BOX



BOS26

SIZE H 33 mm 29 pz/pcs
item: 40.805.99.0000



BOS36BIG

SIZE 50 mm 39 pz/pcs
item: 40.454.99.0000



BOS52

SIZE H 33 mm 55 pz/ pcs
item: 40.716.00.0000



MADE IN FRANCE

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Accessori

ESPOSITORI IN POLISTIRENE / DISPLAYS MADE OF POLYSTYRENE



Espogel Down

size 235 x 360 x h 48 mm

Espositore per l'esposizione nella vetrina. Occupa lo spazio di vaschette standard. E' pratico e funzionale per posizionare i prodotti su stecco. Adatto per tutta la linea Steccoflex e Cookieflex.

Stand for displaying in the showcase. It takes the space of a standard container. Very functional for placing the product on the stick downwards. Ideal for the whole Steccoflex range and Cookieflex range.

Espogel down adatto anche per tutta la linea Steccoflex Mini e Cookieflex Mini
Espogel down ideal also for the whole Steccoflex Mini and Cookieflex Mini.



99.421.72.0082

99.421.62.0082

99.421.19.0082



Trasparente

99.421.86.0082

Accessori

Espogel Up

size 235 x 360 x h 48 mm

Espositore per l'esposizione nella vetrina. Occupa lo spazio di vaschette standard. Adatto per tutta la linea Steccoflex.

*Stand for displaying in the showcase.
It takes the space of a standard container.
Ideal for the whole Steccoflex range.*



99.422.72.0082

99.422.62.0082

99.422.19.0082



Trasparente

99.422.86.0082

Espogel Up Mini

size 235 x 360 x h 48 mm

Espositore per l'esposizione nella vetrina. Occupa lo spazio di vaschette standard. Adatto per tutta la linea Steccoflex Mini, Easy Pop e Conoflex.

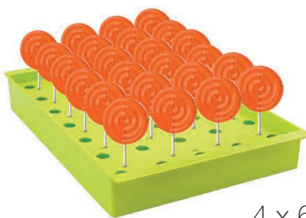
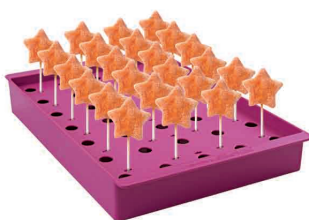
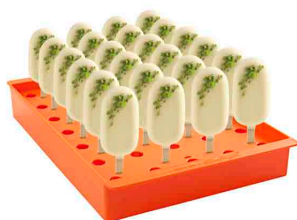
*Stand for displaying in the showcase.
It takes the space of a standard container.
Ideal for the whole Steccoflex Mini, Easy Pop
and Conoflex.*



99.432.72.0082

99.432.62.0082

99.432.19.0082



4 x 6 = 24 pcs



5 x 7 = 35 pcs



Trasparente

99.432.86.0082

Accessori

Stecchi / Sticks

99.400.99.0001

sizes 113 x 10 h 2 mm
Set 500 bastoncini in legno di faggio
500 pcs beech wood sticks
master size: 260x320x185mm
pcs/master: 10



Mini Stecchi / Mini Sticks

99.401.99.0001

sizes 72 x 8 h 2 mm
Set 500 bastoncini in legno di faggio
500 pcs beech wood sticks
master size: 298x232x140mm
pcs/master: 10

Set Bastoncini 50 pz

99.411.99.0001

misure/sizes Ø 4 x 120 mm
Set 50 Bastoncini di carta
master size: 240x240x30mm
pcs/master: 10



Take Away Bag 01

99.405.99.0001

misure/size 6 x 13 + 3 cm
Set 1000 pz/pcs



99.405.99.0002

Set 200 pz/pcs

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

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



Take Away Bag 02

99.406.99.0001

size 9 x 13 + 3 cm
Set 1000 pz/pcs



99.406.99.0002

Set 200 pz/pcs

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

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



Take Away Box

size 278 x 228 h 56 mm

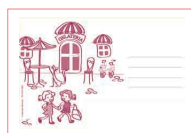
99.430.99.0082

Set 100 scatole in polistirolo espanso con etichetta personalizzabile da applicare

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



Etichetta personalizzabile da applicare/
Customizable label to stick on



Cool Bag

99.431.99.0001

size 320 x 240 h 270 mm

Set 10 borse / Set of 10 pcs
Borsa termica, impermeabile e resistente. Contiene un massimo di 3 Take Away Box.

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





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

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

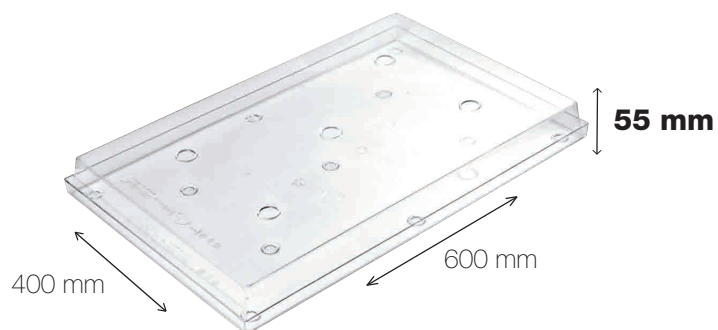


Vantaggi / Advantage

- Assoluta trasparenza
- Facile identificazione del prodotto all'interno
- Resistenza agli urti
- Impilabilità
- Absolute transparency
- Easy identification of the product inside
- Crash-proof
- Stackable

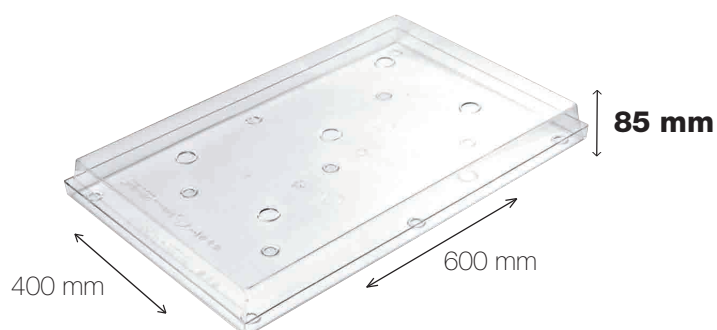
Total I-Gloo 5.5

25.425.86.0000
Set I-Gloo + VGEL02
misure/sizes 600 x 400 h 55 mm



NEW Total I-Gloo 8.5

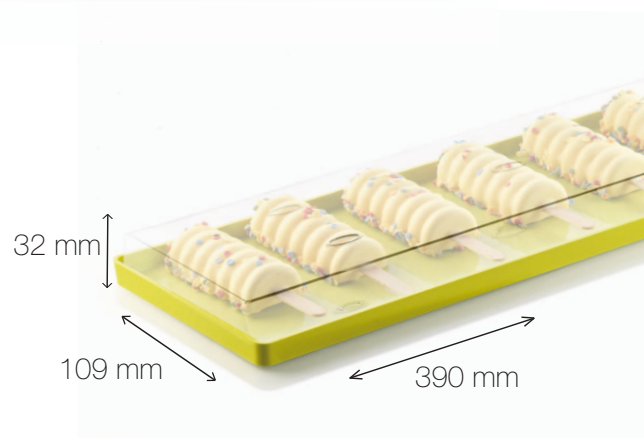
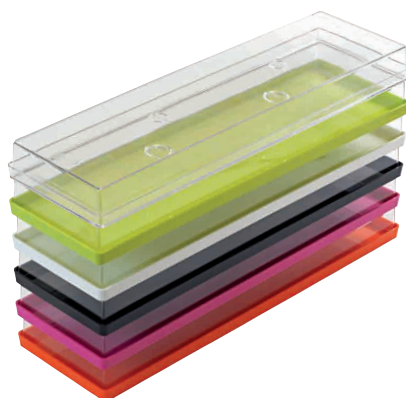
25.427.86.0000
Set I-Gloo + VGEL02
misure/sizes 600 x 400 h 85 mm



Small Total I-Gloo

Set Small I-gloo + Vgel03
misure/sizes 390 x 109 h 32 mm

- 25.426.86.0000 Transparent
- 25.426.62.0000
- 25.426.87.0000
- 25.426.20.0000
- 25.426.19.0000
- 25.426.72.0000



Coperchio in polycarbonato idoneo all'utilizzo in abbattitore ed in congelatore. Blocca gli odori e previene la formazione di brina e condensa.
Polycarbonate cover ideal for blast chiller and freezer. It stops odors and prevents the formation of frost and moist.



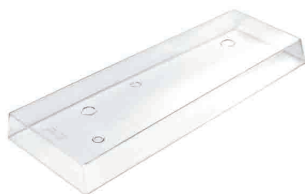
I-Gloo possono essere perfettamente impilati riducendo così al minimo gli spazi di stoccaggio/
I-Gloo can be stacked, thus reducing the storage space



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

Small I-Gloo

99.426.86.0000
 Coperchio/Cover
 size 390 x 109 h 32 mm



I-Gloo 5.5
 99.429.86.0000
 Coperchio/Cover
 size 600 x 400 h 55 mm

I-Gloo 8.5
 99.433.86.0000
 Coperchio/Cover
 size 600 x 400 h 85 mm



VGEL01

99.424.86.0000
 Vassoio/Tray
 size 300 x 400 h 12 mm



VGEL02

99.428.86.0000
 Vassoio/Tray
 size 600 x 400 h 22 mm



VGEL03

Vassoio/Tray
 size 119 x 395,5 h 12,5 mm

Set 2 vassoi in varie colorazioni: fucsia, nero, arancio, verde, bianco, trasparente. Vassoio realizzato in polycarbonato, funzionale per lo stoccaggio e la presentazione del prodotto.

Kit composed by 2 trays, available colours: fuchsia, orange, green, black, white, transparent. Polycarbonate tray, ideal for stocking and displaying the products.



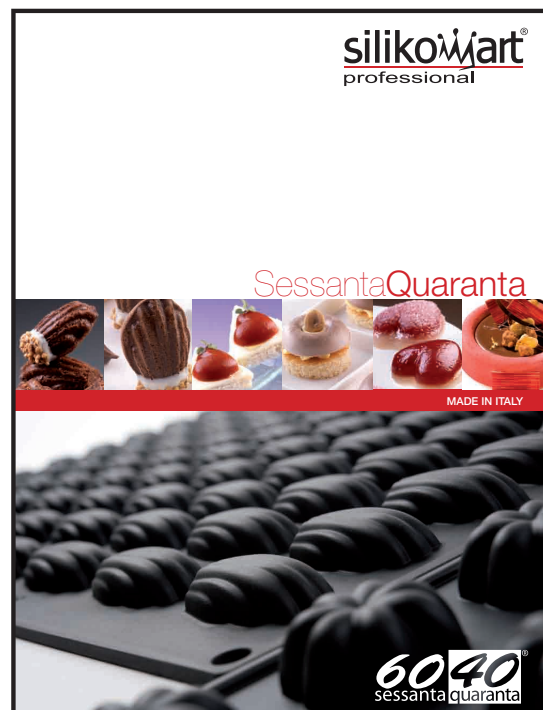
■ VGEL03/V	25.425.62.0098
□ VGEL03/B	25.425.87.0098
■ VGEL03/N	25.425.20.0098
■ VGEL03/F	25.425.19.0098
■ VGEL03/A	25.425.72.0098
□ VGEL03/T	25.425.86.0098



I NOSTRI CATALOGHI



BOOKLET PROFESSIONAL



SESSANTAQUARANTA



LA GELATERIA



LA DECORAZIONE



silikomart[®]

professional



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