silikomart®
professional

LaPasticceria

6040 sessanta quaranta ®

SILICON FLEX

UNI FLEX

BABY FLEX

Stecco FLEX ®

Cookie FLEX ®

Torta FLEX ®

Formagel ®
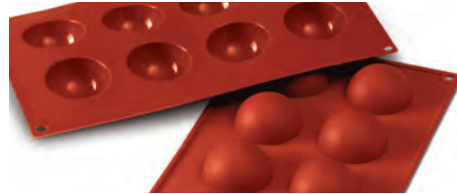
Kit Lovissimo ®

i-Gloo ®

Multi FLEX ®

Multi FLEX 3D ®

EASY pop ®

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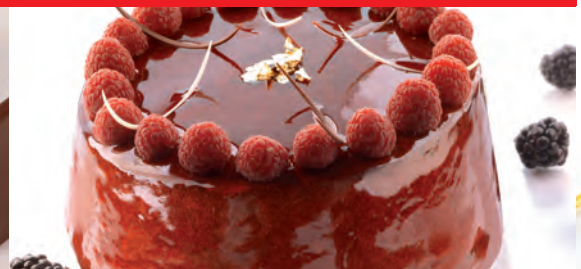
Il nuovo catalogo **La Pasticceria** racchiude una selezione di stampi in silicone ed accessori, studiati per agevolare e ridurre i tempi di realizzazione dei prodotti da pasticceria artigianale e industriale con proposte accattivanti e forme ricercate. Praticità e innovazione, sono caratteristiche predominanti 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 **Confeserie** e **Bon Bon** arrichisce il catalogo con una collezione di stampi adatti per realizzare piccole gelèe e classici lecca lecca in zucchero e in cioccolato. La sezione **Accessori** infine completa l'offerta ai propri clienti, proponendo una serie colorata di vassoietti 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 **Confeserie** 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 originelles. Praticité et innovation sont les principales caractéristiques des produits Silikomart, tous Made in Italy, qui témoignent le resultat d'une étude précise sur les nouveaux 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 **Confeserie** et B**on 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** compète 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 **SessantaQuaranta** 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.

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 60×40 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 60×40 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.

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

PCS/MASTER:13
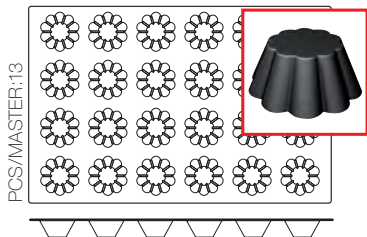
SQ002 CANNELES
bulk: 40.402.20.0000
polybag: 70.402.20.0098
size: Ø 56 h 50 mm
volume: 54 x 80 ml Tot. 4320 ml

PCS/MASTER:8
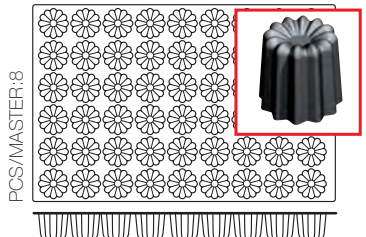
SQ003 HALF SPHERE
bulk: 40.403.20.0000
polybag: 70.403.20.0098
size: Ø 70 h 35 mm
volume: 28 x 90 ml Tot. 2520 ml

PCS/MASTER:15
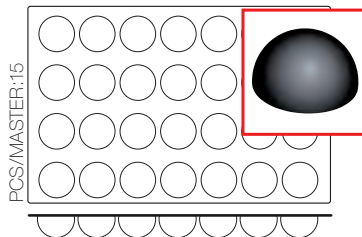
SQ004 FLORENTINS
bulk: 40.404.20.0000
polybag: 70.404.20.0098
size: Ø 60 h 11 mm
volume: 40 x 25 ml Tot. 1000 ml

PCS/MASTER:35
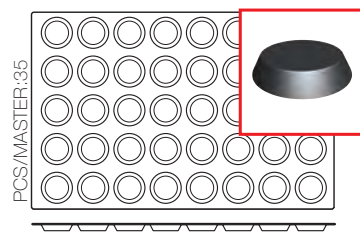
SQ044 FLORENTINS
bulk: 40.444.20.0000
polybag: 70.444.20.0098
size: Ø 60 h 12 mm
volume: 35 x 33,5 ml Tot. 1172,5 ml

PCS/MASTER:33
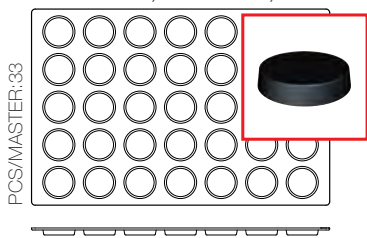
SQ050 FLORENTINS
bulk: 40.450.20.0000
polybag: 70.450.20.0098
size: Ø 45 h 10 mm
volume: 70 x 15 ml Tot. 1050 ml

PCS/MASTER:35
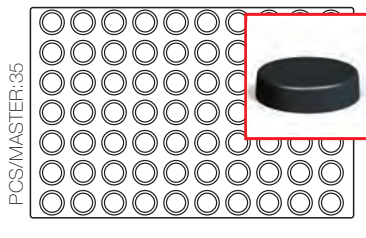
SQ005 MADELEINE
bulk: 40.405.20.0000
polybag: 70.405.20.0098
size: 77 x 44,5 h 18 mm
volume: 44 x 32 ml Tot. 1408 ml

PCS/MASTER:25
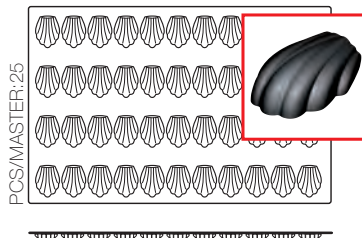
SQ030 MID MADELEINE
bulk: 40.430.20.0000
polybag: 70.430.20.0098
size: Ø 46,5 x 33 h 14,5 mm
volume: 78 x 11 ml Tot. 858 ml

PCS/MASTER:28
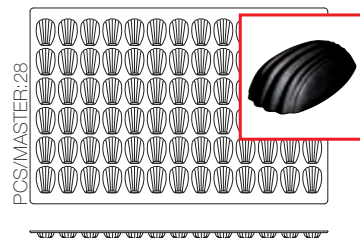
SQ006 MINI CAKE
bulk: 40.406.20.0000
polybag: 70.406.20.0098
size: 99 x 49 h 30 mm
volume: 30 x 110 ml Tot. 3300 ml
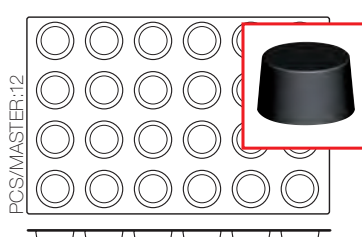
PCS/MASTER:14
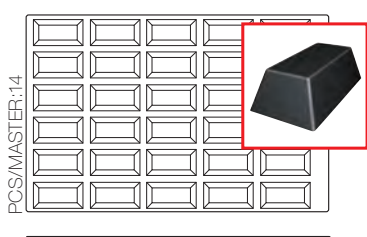
SQ007 MINI-MUFFIN
bulk: 40.407.20.0000
polybag: 70.407.20.0098
size: Ø 45 h 30 mm
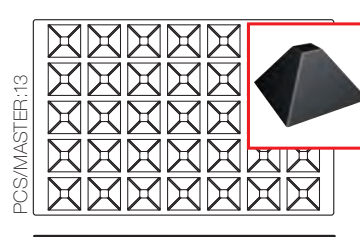volume: 70 x 40 ml Tot. 2800 ml

PCS/MASTER:15
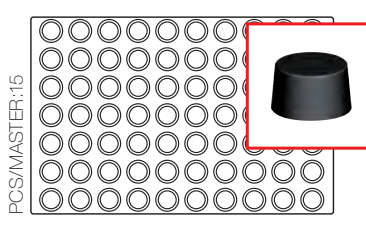
SQ009 MUFFIN
bulk: 40.409.20.0000
polybag: 70.409.20.0098
size: Ø 69 h 39 mm
volume: 24 x 122 ml Tot. 2928 ml
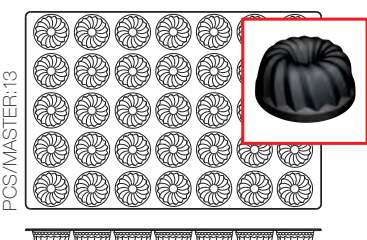
PCS/MASTER:12

SQ010 PYRAMIDS
bulk: 40.410.20.0000
polybag: 70.410.20.0098
size: 65 x 65 h 35 mm
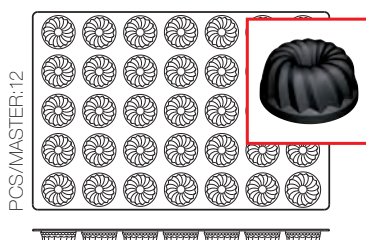volume: 35 x 61 ml Tot. 2135 ml

PCS/MASTER:13

SQ011 GUGELHOPF
bulk: 40.411.20.0000
polybag: 70.411.20.0098
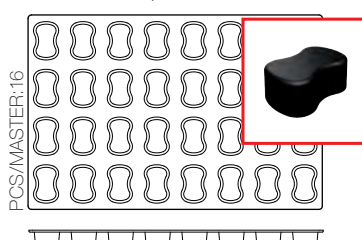size: Ø 71 h 35 mm
volume: 35 x 90 ml Tot. 3150 ml

PCS/MASTER:13

SQ049 MID GUGELHOPF
bulk: 40.449.20.0000
polybag: 70.449.20.0098
size: Ø 60 h 37,5 mm
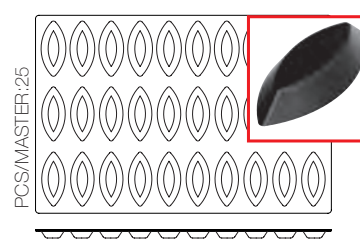volume: 35 x 80 ml Tot. 2800 ml

PCS/MASTER:12

SQ045 FIFÌ
bulk: 40.445.20.0000
polybag: 70.445.20.0098
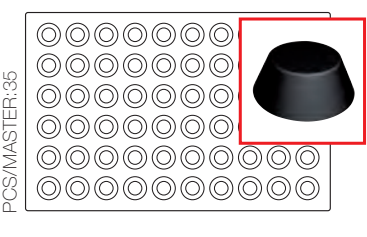size: 75 x 48,5 h 28 mm
volume: 32 x 79,5 ml Tot. 2544 ml

PCS/MASTER:16

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

PCS/MASTER:25

MINI PORZIONI - *ONE BITE*

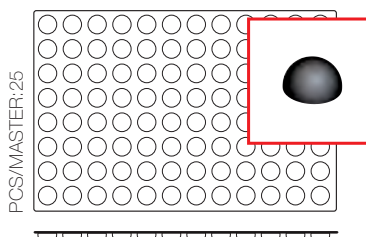**SQ008 MINI TARTELETTES**
bulk: 40.408.20.0000
polybag: 70.408.20.0098
size: Ø 44 h 10 mm
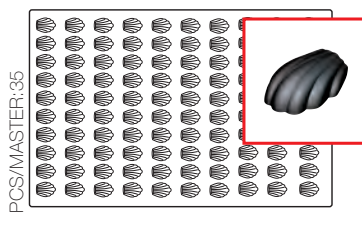volume: 60 x 10 ml Tot. 600 ml

PCS/MASTER:35

SQ015 MINI HALF SPHERE
bulk: 40.415.20.0000
polybag: 70.415.20.0098
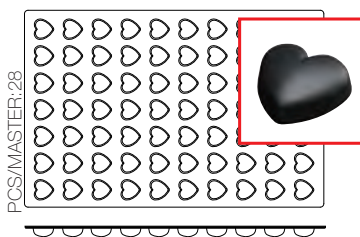size: Ø 35 h 17,5 mm
volume: 96 x 11 ml Tot. 1056 ml

PCS/MASTER:25

SQ018 MINI MADELEINE
bulk: 40.418.20.0000
polybag: 70.418.20.0098
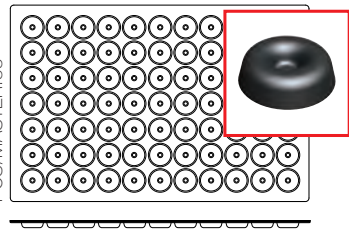size: 45 x 26 h 12 mm
volume: 100 x 12 ml Tot. 1200 ml

PCS/MASTER:35

SQ032 MINI CUORI
bulk: 40.432.20.0000
polybag: 70.432.20.0098
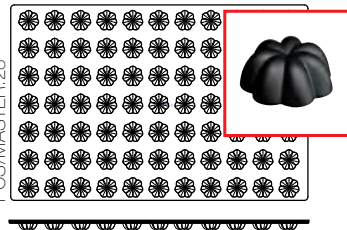size: 36 x 39 h 16 mm
volume: 70 x 11 ml Tot. 770 ml

PCS/MASTER:28

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

PCS/MASTER:33

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

PCS/MASTER:28

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

PCS/MASTER:20
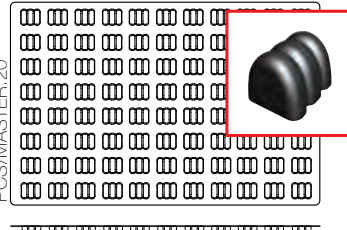
SQ046 MINI PYRAMID
bulk: 40.446.20.0000
polybag: 70.446.20.0098
size: 28 x 28 h 25 mm
volume: 77 x 11 ml Tot. 847 ml

PCS/MASTER:17
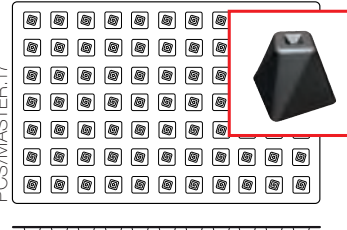
SQ047 MINI CUBE
bulk: 40.447.20.0000
polybag: 70.447.20.0098
size: 25 x 25 h 24 mm
volume: 88 x 12 ml Tot. 1056 ml

PCS/MASTER:18
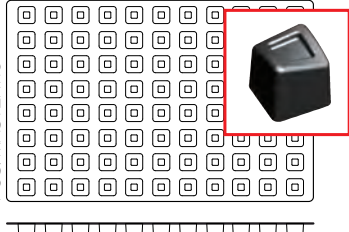
TORTINE - *CAKES*

SQ012 DISCO 160 x 10
bulk: 40.412.20.0000
polybag: 70.412.20.0098
size: Ø 160 h 10 mm
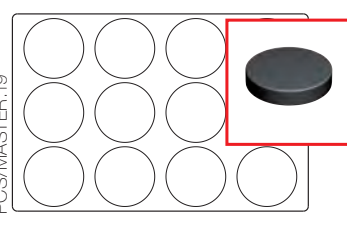**volume:** 6 x 200 ml Tot. 1200 ml

PCS/MASTER:35
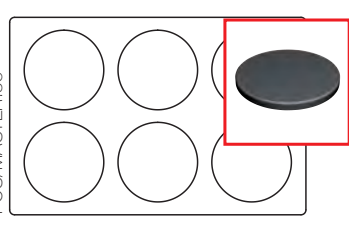
SQ013 DISCO 120 x 10
bulk: 40.413.20.0000
polybag: 70.413.20.0098
size: Ø 120 h 10 mm
volume: 12 x 112 ml Tot. 1344 ml

PCS/MASTER:35
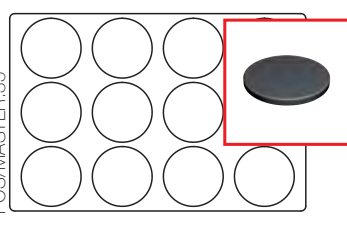
SQ029 DISCO 120 x 22
bulk: 40.429.20.0000
polybag: 70.429.20.0098
size: Ø 120 h 22 mm
volume: 12 x 120 ml Tot. 1440 ml

PCS/MASTER:19

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

PCS/MASTER:8
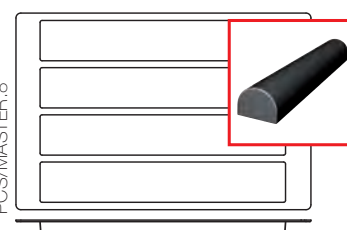
SQ016 TRONCO 50 x 7
bulk: 40.416.20.0000
polybag: 70.416.20.0098
size: 495 x 70 h 70 mm
volume: 4 x 2401 ml Tot. 9604 ml

PCS/MASTER:7
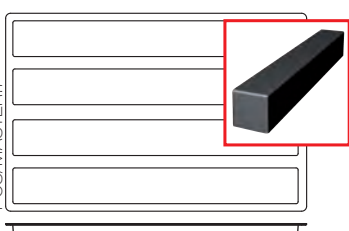
SQ017 TRONCO 50 x 3
bulk: 40.417.20.0000
polybag: 70.417.20.0098
size: 500 x 30 h 30 mm
volume: 8 x 445 ml Tot. 3056 ml

PCS/MASTER:16
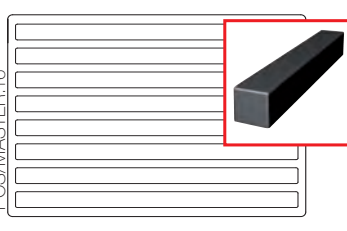
SQ031 TART
bulk: 40.431.20.0000
polybag: 70.431.20.0098
size: Ø 165,5 h 39 mm
volume: 6 x 613,5 ml Tot. 3681 ml

PCS/MASTER:12
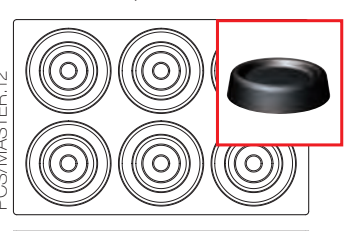
MONOPORZIONI - *ONE PORTION DESSERT*

SQ019 SKYLINE
bulk: 40.419.20.0000
polybag: 70.419.20.0098
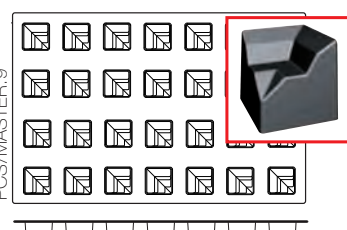**size:** 52 x 52 h 60 mm
volume: 28 x 104 ml Tot. 2912 ml

PCS/MASTER:8
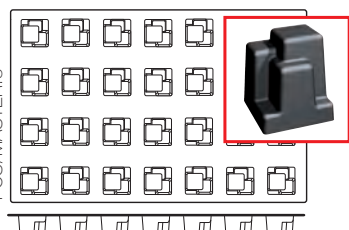
SQ020 PERLA
bulk: 40.420.20.0000
polybag: 70.420.20.0098
size: 52 x 52 h 48,7 mm
volume: 28 x 103 ml Tot. 2884 ml

PCS/MASTER:9
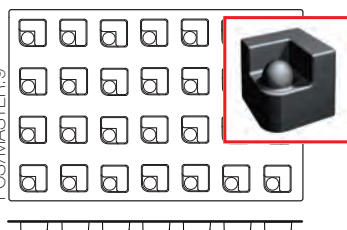
SQ021 SWEET CORNER
bulk: 40.421.20.0000
polybag: 70.421.20.0098
size: 52 x 52 h 50,7 mm
volume: 28 x 102 ml Tot. 2856 ml

PCS/MASTER:9

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
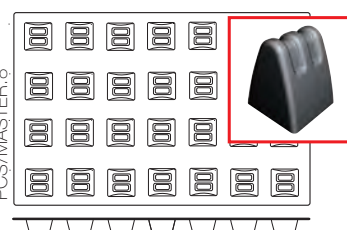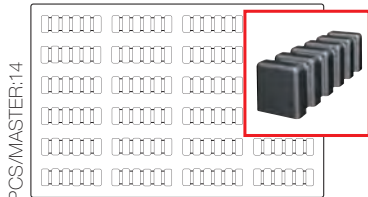
PCS/MASTER:8

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
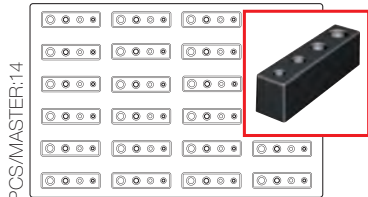
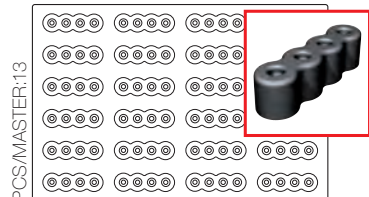PCS/MASTER:14

SQ024 UP&DOWN
bulk: 40.424.20.0000
polybag: 70.424.20.0098
size: 117 x 31,8 h 32,7 mm
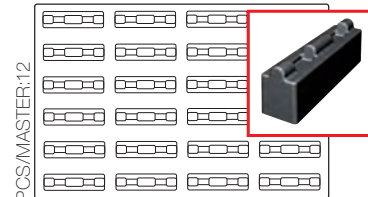**volume:** 24 x 99 ml Tot. 2376 ml

PCS/MASTER:14

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
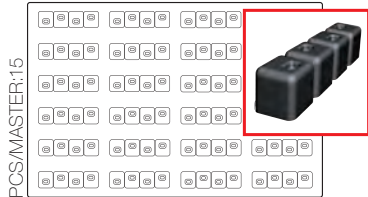
PCS/MASTER:13

SQ026 TRITREN
bulk: 40.426.20.0000
polybag: 70.426.20.0098
size: 117,4 x 29,4 h 38,7 mm
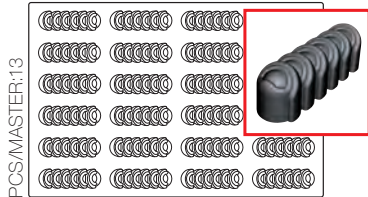**volume:** 24 x 103 ml Tot. 2472 ml

PCS/MASTER:12

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
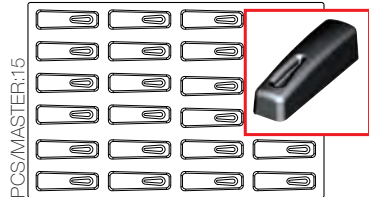
PCS/MASTER:15

SQ028 SURF
bulk: 40.428.20.0000
polybag: 70.428.20.0098
size: 120 x 20,5 h 36 mm
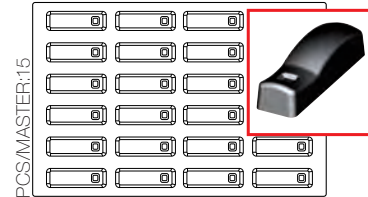**volume:** 24 x 100 ml Tot. 2400 ml

PCS/MASTER:13

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
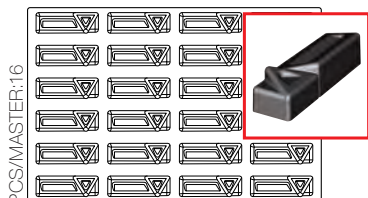
PCS/MASTER:15

SQ036 BOMBÉ
bulk: 40.436.20.0000
polybag: 70.436.20.0098
size: 120 x 35 h 33 mm
volume: 24 x 106 ml Tot. 2544 ml
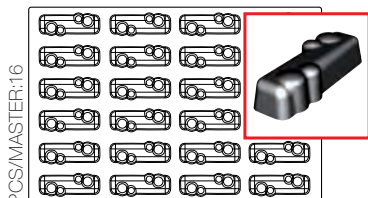
PCS/MASTER:15

SQ037 TRIANGLE
bulk: 40.437.20.0000
polybag: 70.437.20.0098
size: 120 x 36,5 h 31 mm
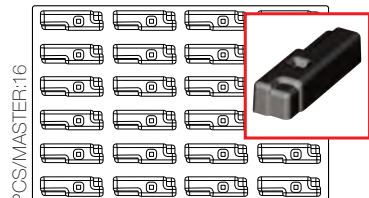**volume:** 24 x 109,5 ml Tot. 2628 ml

PCS/MASTER:16

SQ038 BULLES
bulk: 40.438.20.0000
polybag: 70.438.20.0098
size: 120 x 35 h 30 mm
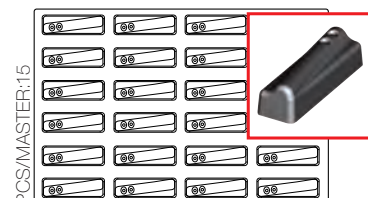**volume:** 24 x 106 ml Tot. 2544 ml

PCS/MASTER:16

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

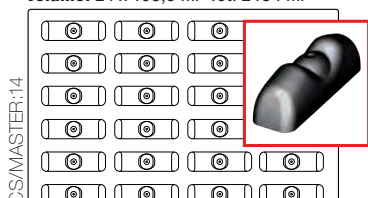PCS/MASTER:16

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
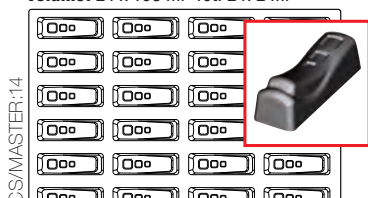
PCS/MASTER:15

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

PCS/MASTER:14

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

PCS/MASTER:14

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
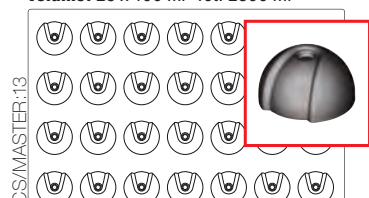
PCS/MASTER:13

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
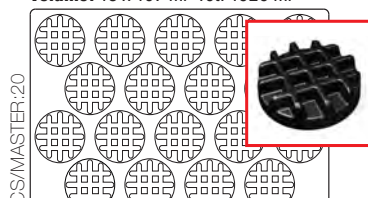
PCS/MASTER:20

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
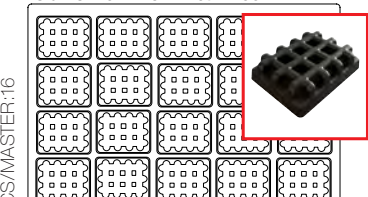
PCS/MASTER:16

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
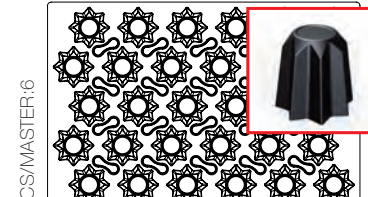
PCS/MASTER:6

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
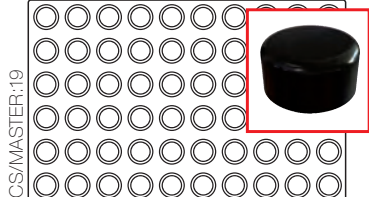
PCS/MASTER:19

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
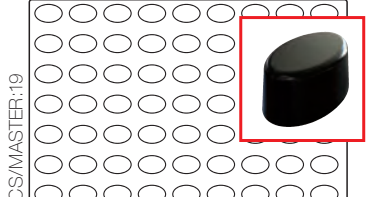
PCS/MASTER:19

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 60×40 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 60×40 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.

SILICON FLEX

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

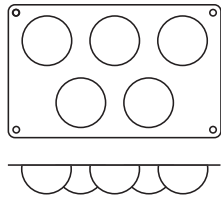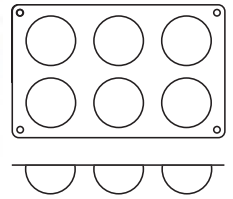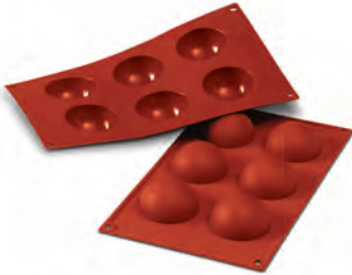### SF003 HALF-SPHERE
Ø 60 h 30 mm
Ø 2,36 h 1,18 inches
Vol. 6x60 ml Tot. 360 ml
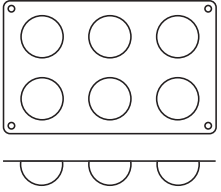
bulk: 10.004.00.0000
polybag: 30.004.00.0060
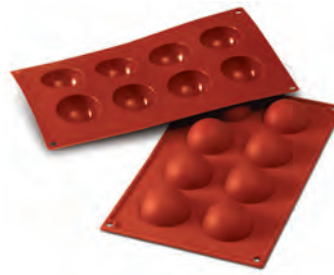
SF004 HALF-SPHERE
Ø 50 h 25 mm
Ø 1,97 h 0,98 inches
Vol. 8x30 ml Tot. 240 ml
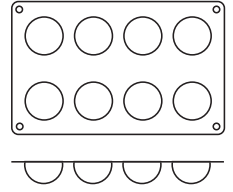
bulk: 10.005.00.0000
polybag: 30.005.00.0060
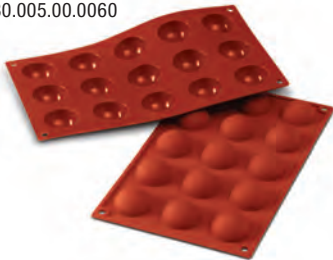
SF005 HALF-SPHERE
Ø 40 h 20 mm
Ø 1,57 h 0,79 inches
Vol. 15x20 ml Tot. 300 ml
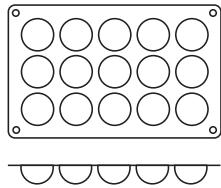
bulk: 10.006.00.0000
polybag: 30.006.00.0060

SF006 HALF-SPHERE
Ø 30 h 15 mm
Ø 1,18 h 0,59 inches
Vol. 24x10 ml Tot. 240 ml
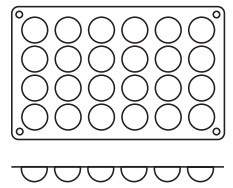
bulk: 10.007.00.0000
polybag: 30.007.00.0060
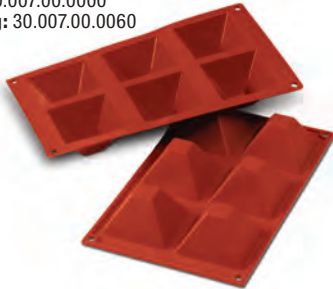
SF007 PYRAMIDS
71 x 71 h 40 mm
2,80 x 2,80 h 1,57 inches
Vol. 6x90 ml Tot. 540 ml
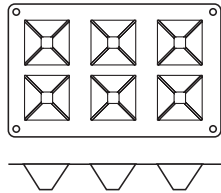
bulk: 10.008.00.0000
polybag: 30.008.00.0060
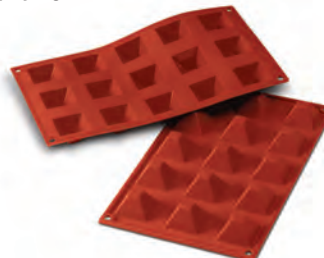
SF008 PYRAMIDS
36 x 36 h 22 mm
1,42 x 1,42 h 0,87 inches
Vol. 15x20 ml Tot. 300 ml
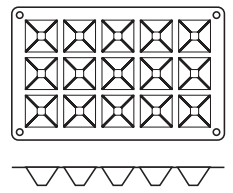
bulk: 10.009.00.0000
polybag: 30.009.00.0060

SF009 POMPONNETES
Ø 34 h 16 mm
Ø 1,34 h 0,63 inches
Vol. 24x18 ml Tot. 432 ml
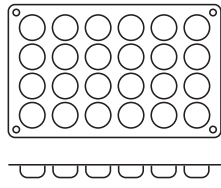
bulk: 10.010.00.0000
polybag: 30.010.00.0060

SF010 SMALL SAVARIN
Ø 41 h 12 mm
Ø 1,61 h 0,47 inches
Vol. 18x18 ml Tot. 324 ml
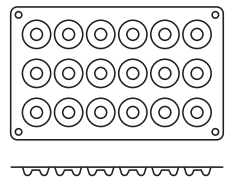
bulk: 10.011.00.0000
polybag: 30.011.00.0060

SF011 MEDIUM SAVARIN
Ø 65 h 21 mm
Ø 2,56 h 0,83 inches
Vol. 8x50 ml Tot. 400 ml
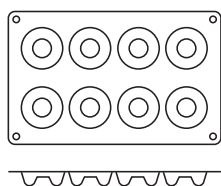
bulk: 10.012.00.0000
polybag: 30.012.00.0060
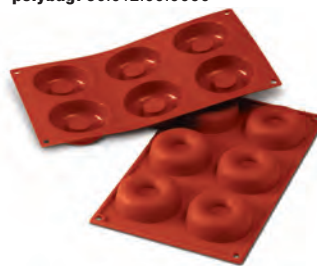
SF012 BIG SAVARIN
Ø 72 h 23 mm
Ø 2,83 h 0,91 inches
Vol. 6x62 ml Tot. 372 ml
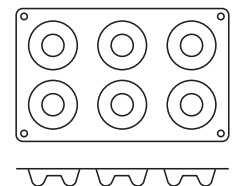
bulk: 10.013.00.0000
polybag: 30.013.00.0060

SF013 TARTELLETES
Ø 45 h 10 mm
Ø 1,77 h 0,39 inches
Vol. 15x20 ml Tot. 300 ml
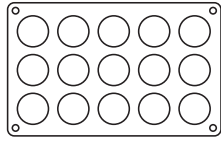
bulk: 10.014.00.0000
polybag: 30.014.00.0060

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

CUTTER 50
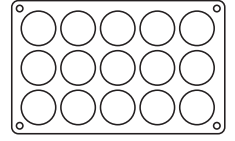
bulk: 10.015.00.0000
polybag: 30.015.00.0060
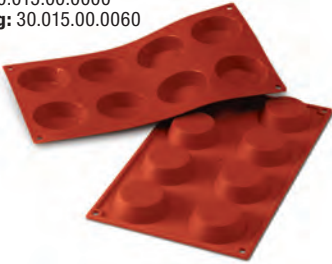
SF015 TARTELLETES
Ø 60 h 17 mm
Ø 2,36 h 0,67 inches
Vol. 8x40 ml Tot. 320 ml
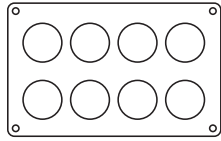
bulk: 10.016.00.0000
polybag: 30.016.00.0060

SF016 TARTELLETES
Ø 70 h 20 mm
Ø 2,76 h 0,79 inches
Vol. 6x70 ml Tot. 420 ml
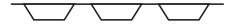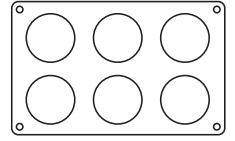
bulk: 10.017.00.0000
polybag: 30.017.00.0060

SF017 SMALL OVALS
55 x 33 h 20 mm
2,17 x 1,30 h 0,78 inches
Vol. 16x30 ml Tot. 480 ml
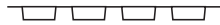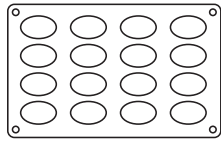
bulk: 10.018.00.0000
polybag: 30.018.00.0060

SF018 MEDIUM OVALS
70 x 50 h 20 mm
2,76 x 1,97 h 0,79 inches
Vol. 9x50 ml Tot. 450 ml
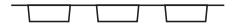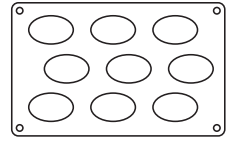
bulk: 10.055.00.0000
polybag: 30.055.00.0060

SF055 BIG OVALS
75 x 55 h 35 mm
2,95 x 2,16 h 1,38 inches
Vol. 8x110 ml Tot. 880 ml
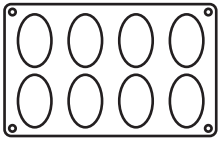
bulk: 16.111.00.0000
polybag: 36.111.00.0060

SF111 OVALS
88 x 53 h 24 mm
3,46 x 2,08 h 0,94 inches
Vol. 6 x 85 ml Tot. 510 ml
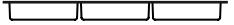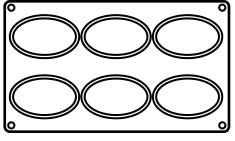
bulk: 10.019.00.0000
polybag: 30.019.00.0060
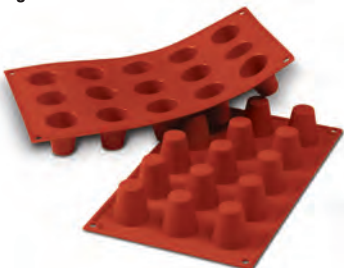
SF019 SMALL BABA'
Ø 35 h 38 mm
Ø 1,38 h 1,50 inches
Vol. 15x30 ml Tot. 450 ml
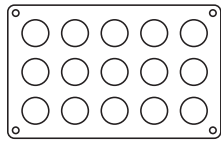
bulk: 10.020.00.0000
polybag: 30.020.00.0060
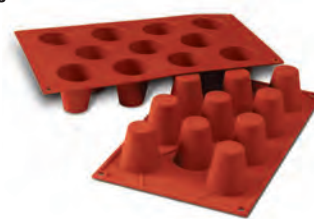
SF020 MEDIUM BABA'
Ø 45 h 48 mm
Ø 1,77 h 1,89 inches
Vol. 11x50 ml Tot. 550 ml
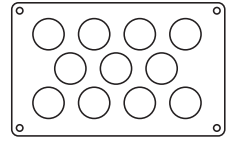
bulk: 10.021.00.0000
polybag: 30.021.00.0060

SF021 BIG BABA'
Ø 55 h 60 mm
Ø 2,17 h 2,36 inches
Vol. 8x92 ml Tot. 736 ml
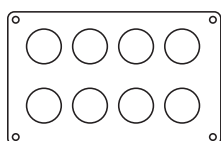
bulk: 10.022.00.0000
polybag: 30.022.00.0060

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

SILICON FLEX
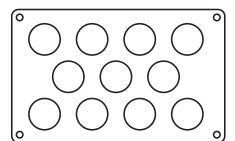
bulk: 10.023.00.0000
polybag: 30.023.00.0060

SF023 MEDIUM MUFFIN
Ø 69 h 35 mm
Ø 2,72 h 1,38 inches
Vol. 6x100 ml Tot. 600 ml
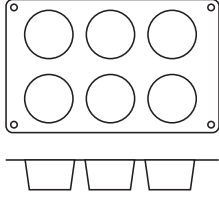
bulk: 10.024.00.0000
polybag: 30.024.00.0060

SF024 BIG MUFFIN
Ø 81 h 32 mm
Ø 3,19 h 1,26 inches
Vol. 5x135 ml Tot. 675 ml
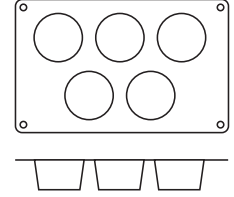
bulk: 10.052.00.0000
polybag: 30.052.00.0060

SF052 BIG MUFFIN
Ø 75 h 60 mm
Ø 2,95 h 2,36 inches
Vol. 6x165 ml Tot. 990 ml
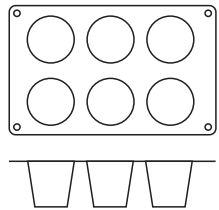
bulk: 16.102.00.0000
polybag: 36.102.00.0060

SF102 MEDIUM MUFFIN
Ø 68 h 38 mm
Ø 2,68 h 1,5 inches
Vol. 6x119 ml Tot. 714 ml
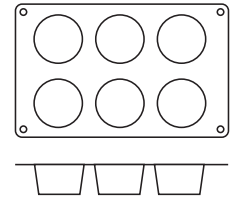
bulk: 10.025.00.0000
polybag: 30.025.00.0060

SF025 FINANCIERS
49 x 26 h 11 mm
1,93 x 1,02 h 0,43 inches
Vol. 20x20 ml Tot. 400 ml
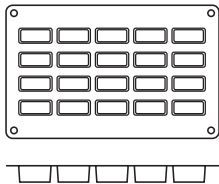
bulk: 10.054.00.0000
polybag: 30.054.00.0060

SF054 BIG FINANCIERS
95 x 45 h 12 mm
3,74 x 1,77 h 0,47 inches
Vol. 7x50 ml Tot. 350 ml
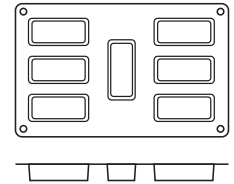
bulk: 10.026.00.0000
polybag: 30.026.00.0060

SF026 CAKES
79 x 29 h 30 mm
3,11 x 1,14 h 1,18 inches
Vol. 12x70 ml Tot. 840 ml
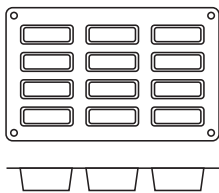
bulk: 16.110.00.0000
polybag: 36.110.00.0060

SF110 RETTANGOLO
87 x 48 h 24 mm
3,42 x 1,89 h 0,94 inches
Vol. 7x97 ml Tot. 679 ml
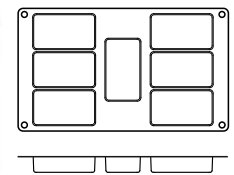
bulk: 16.128.00.0000
polybag: 36.128.00.0060

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
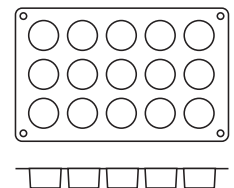
bulk: 10.028.00.0000
polybag: 30.028.00.0060

SF028 CYLINDERS
Ø 60 h 35 mm
Ø 2,36 h 1,38 inches
Vol. 8x90 ml Tot. 720 ml
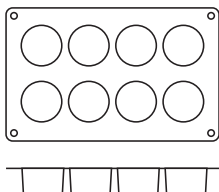
bulk: 10.098.00.0000
polybag: 30.098.00.0060

SF098 CYLINDERS
Ø 48 h 50 mm
Ø 1,89 h 1,97 inches
Vol. 12x83 ml Tot. 996 ml

SILICON FLEX
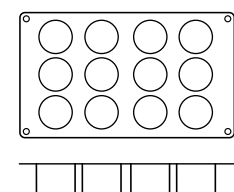
bulk: 16.119.00.0000
polybag: 36.119.00.0060

SF119 CYLINDERS
Ø 63 h 40 mm
Ø 2,48 h 1,57 inches
Vol. 8x123 ml Tot. 984 ml
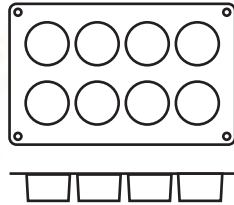
bulk: 16.127.00.0000
polybag: 36.127.00.0060

SF127 CYLINDERS
Ø 70 h 35 mm
Ø 2,76 h 1,38 inches
Vol. 6x133 ml Tot. 798 ml
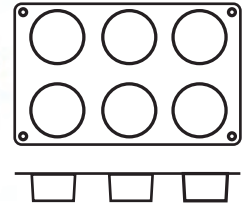
bulk: 10.029.00.0000
polybag: 30.029.00.0060
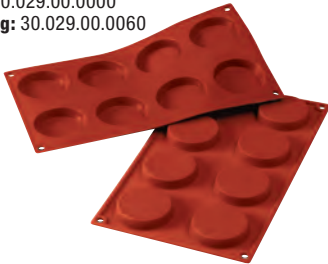
SF029 FLORENTINES
Ø 60 h 12 mm
Ø 2,36 h 0,47 inches
Vol. 8x35 ml Tot. 280 ml
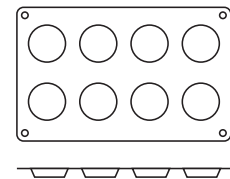
bulk: 10.030.00.0000
polybag: 30.030.00.0060

SF030 MINI FLORENTINS
Ø 35 h 5 mm
Ø 1,38 h 0,20 inches
Vol. 24x5 ml Tot. 120 ml
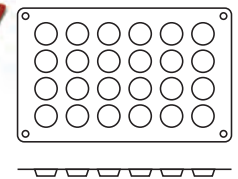
bulk: 10.031.00.0000
polybag: 30.031.00.0060

SF031 MINI MADELEINE
44 x 34 h 10 mm
1,73 x 1,34 h 0,39 inches
Vol. 15x10 ml Tot. 150 ml
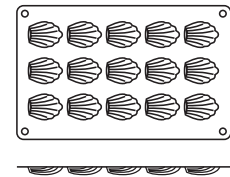
bulk: 10.032.00.0000
polybag: 30.032.00.0060

SF032 MADELEINE
68 x 45 h 17 mm
2,68 x 1,77 h 0,67 inches
Vol. 9x30 ml Tot. 270 ml
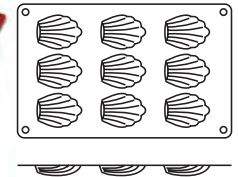
bulk: 10.033.00.0000
polybag: 30.033.00.0060

SF033 SMALL BORDELAIS
Ø 35 h 35 mm
Ø 1,38 h 1,38 inches
Vol. 18x30 ml Tot. 540 ml
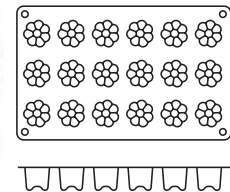
bulk: 10.050.00.0000
polybag: 30.050.00.0060

SF050 BIG BORDELAIS
Ø 55 h 50 mm
Ø 2,17 h 1,97 inches
Vol. 8x92 ml Tot. 736 ml
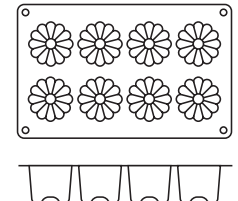
bulk: 10.059.00.0000
polybag: 30.059.00.0060

SF059 MEDIUM BORDELAIS
Ø 45 h 45 mm
Ø 1,77 h 1,77 inches
Vol. 15x60 ml Tot. 900 ml
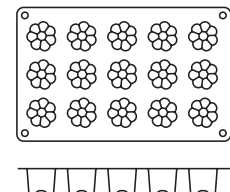
bulk: 10.034.00.0000
polybag: 30.034.00.0060

SF034 BRIOCHETTE
Ø 79 h 37 mm
Ø 3,11 h 1,46 inches
Vol. 6x110 ml Tot. 660 ml
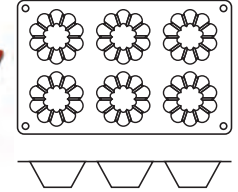
bulk: 10.035.00.0000
polybag: 30.035.00.0060

SF035 BRIOCHETTE
Ø 79 h 30 mm
Ø 3,11 h 1,18 inches
Vol. 6x110 ml Tot. 660 ml
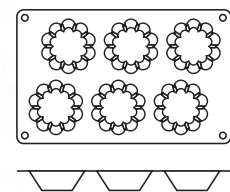
bulk: 16.109.00.0000
polybag: 36.109.00.0060
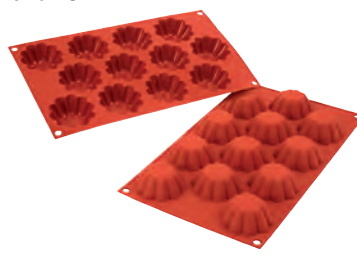
SF109 MINI BRIOCHETTE
Ø 58 h 22 mm
Ø 2,28 h 0,87 inches
Vol. 12x33 ml Tot. 396 ml

SILICON FLEX
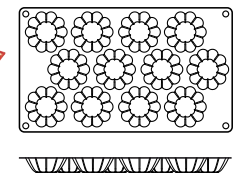
bulk: 10.036.00.0000
polybag: 30.036.00.0060
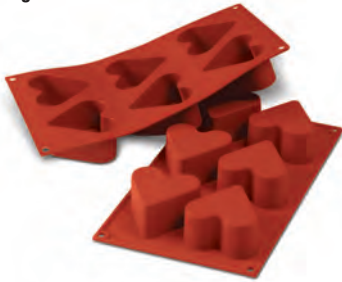
SF036 HEART
Ø 65 h 40 mm
Ø 2,56 h 1,57 inches
Vol. 6x130 ml Tot. 780 ml
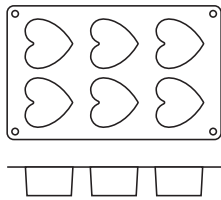
bulk: 10.040.00.0000
polybag: 30.040.00.0060

SF040 HEART
Ø 60 h 35 mm
Ø 2,36 h 1,38 inches
Vol. 8x90 ml Tot. 720 ml
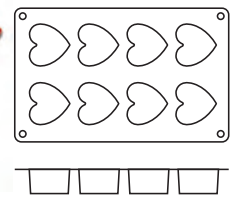
bulk: 10.037.00.0000
polybag: 30.037.00.0060
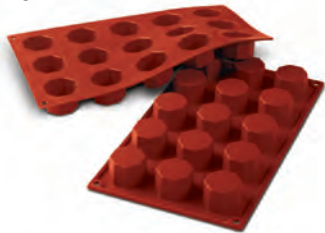
SF037 OCTAGONS
Ø 38 h 26 mm
Ø 1,49 h 1,02 inches
Vol. 15x30 ml Tot. 450 ml
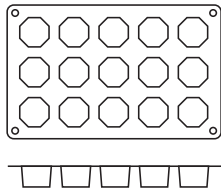
bulk: 10.038.00.0000
polybag: 30.038.00.0060

SF038 MEDIUM BOAT
72 x 30 h 15 mm
2,83 x 1,18 h 0,59 inches
Vol. 12x20 ml Tot. 240 ml
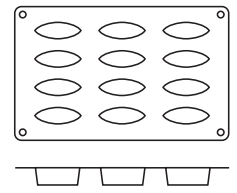
bulk: 10.039.00.0000
polybag: 30.039.00.0060

SF039 BIG BOAT
100 x 44 h 15 mm
3,94 x 1,73 h 0,59 inches
Vol. 9x40 ml Tot. 360 ml
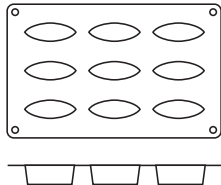
bulk: 10.041.00.0000
polybag: 30.041.00.0060
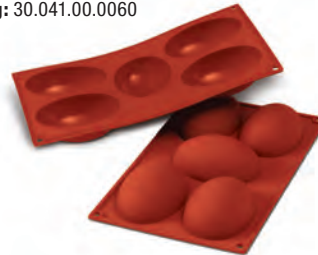
SF041 HALF EGG
102 x 73 h 36 mm
4,01 x 2,87 h 1,42 inches
Vol. 5x130 ml Tot. 650 ml
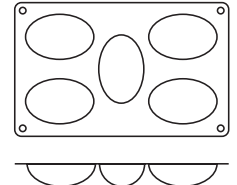
bulk: 10.042.00.0000
polybag: 30.042.00.0060

SF042 SPONGE BASE
Ø 103 h 20 mm
Ø 4,05 h 0,79 inches
Vol. 3x140 ml Tot. 420 ml
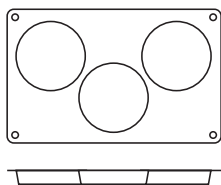
bulk: 10.043.00.0000
polybag: 30.043.00.0060

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

CUTTER 50
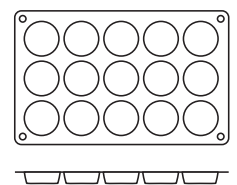
bulk: 10.044.00.0000
polybag: 30.044.00.0060

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

CUTTER 50
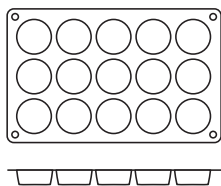
bulk: 10.045.00.0000
polybag: 30.045.00.0060

SF045 FLAN MOULD
Ø 60 h 17 mm
Ø 2,36 h 0,67 inches
Vol. 8x42 ml Tot. 336 ml
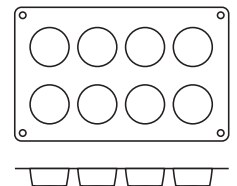
bulk: 10.046.00.0000
polybag: 30.046.00.0060

SF046 FLAN MOULD
Ø 70 h 17 mm
Ø 2,76 h 0,67 inches
Vol. 6x52 ml Tot. 312 ml
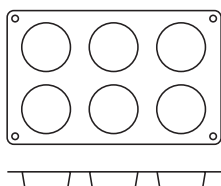
bulk: 10.047.00.0000
polybag: 30.047.00.0060

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

CUTTER 80
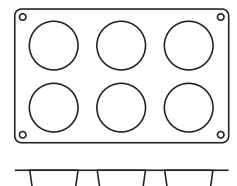
bulk: 10.048.00.0000
polybag: 30.048.00.0060
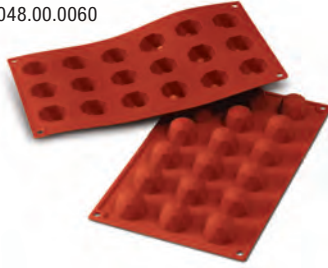
SF048 SMALL DIAMOND
Ø 35 h 23 mm
Ø 1,38 h 0,91 inches
Vol. 18x20 ml Tot. 360 ml
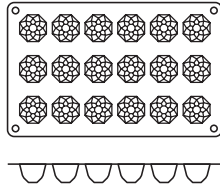
bulk: 10.049.00.0000
polybag: 30.049.00.0060

SF049 BIG DIAMOND
Ø 68 h 45 mm
Ø 2,68 h 1,77 inches
Vol. 6x92 ml Tot. 552 ml
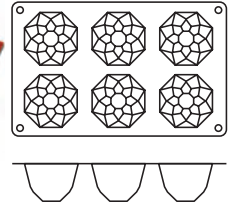
bulk: 10.051.00.0000
polybag: 30.051.00.0060

SF051 BAVARESE
Ø 57 h 57 mm
Ø 2,24 h 2,24 inches
Vol. 8x130 ml Tot. 1040 ml
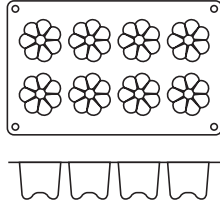
bulk: 10.053.00.0000
polybag: 30.053.00.0060

SF053 KRAPFEN
Ø 60 h 20 mm
Ø 2,36 h 0,79 inches
Vol. 8x40 ml Tot. 320 ml
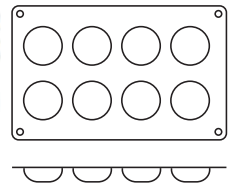
bulk: 10.056.00.0000
polybag: 30.056.00.0060

SF056 DAISY
Ø 70 h 28 mm
Ø 2,76 h 1,10 inches
Vol. 6x80 ml Tot. 480 ml
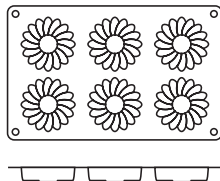
bulk: 10.057.00.0000
polybag: 30.057.00.0060

SF057 SMALL GUGELHOPF
Ø 55 h 36 mm
Ø 2,17 h 1,42 inches
Vol. 8x50 ml Tot. 400 ml
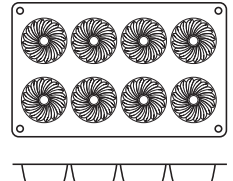
bulk: 10.058.00.0000
polybag: 30.058.00.0060

SF058 GUGELHOPF
Ø 70 h 36 mm
Ø 2,76 h 1,42 inches
Vol. 6x80 ml Tot. 480 ml
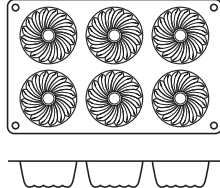
bulk: 10.060.00.0000
polybag: 30.060.00.0060

SF060 NOUGATS
50 x 25 h 20 mm
1,97 x 0,98 h 0,79 inches
Vol. 20x22 ml Tot. 440 ml
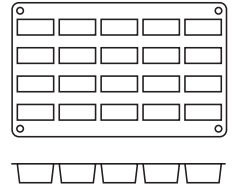
bulk: 10.061.00.0000
polybag: 30.061.00.0060

SF061 FANTASY
Ø 75 h 40 mm
Ø 2,95 h 1,57 inches
Vol. 6x100 ml Tot. 600 ml
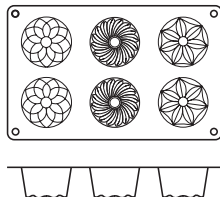
bulk: 10.062.00.0000
polybag: 30.062.00.0060

SF062 SMALL TRISKELL
50 x 50 h 17 mm
1,97 x 1,97 h 0,67 inches
Vol. 15x20 ml Tot. 300 ml
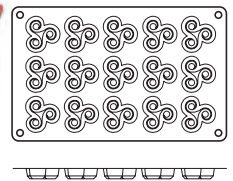
bulk: 10.064.00.0000
polybag: 30.064.00.0060

SF064 TRISKELL
90 x 90 h 23 mm
3,54 x 3,54 h 0,94 inches
Vol. 6x90 ml Tot. 540 ml
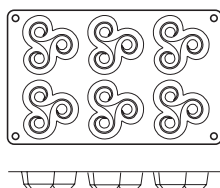
bulk: 10.063.00.0000
polybag: 30.063.00.0060

SF063 HERMINE
113 x 71 h 30 mm
4,45 x 2,8 h 1,18 inches
Vol. 6x80 ml Tot. 480 ml

SILICON FLEX
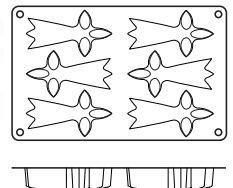
bulk: 10.069.00.0000
polybag: 30.069.00.0060

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
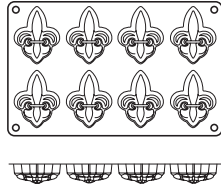
bulk: 10.070.00.0000
polybag: 30.070.00.0060

SF070 CROIX OCCITANE
67 x 67 h 40 mm
2,63 x 2,63 h 1,57 inches
Vol. 8x44 ml Tot. 352 ml
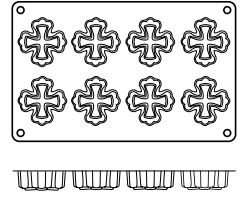
bulk: 10.099.00.0000
polybag: 30.099.00.0060

SF099 FOURLEAF
Ø 68 h 25 mm
Ø 2,67 h 0,98 inches
Vol. 8x54 ml Tot. 432 ml
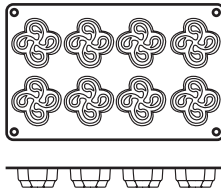
bulk: 10.067.00.0000
polybag: 30.067.00.0060

SF067 KISS
Ø 70 h 57 mm
Ø 2,76 h 2,24 inches
Vol. 6x183 ml Tot. 1098 ml
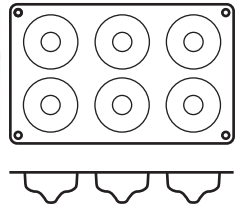
bulk: 10.072.00.0000
polybag: 30.072.00.0060

SF072 SMALL SUNFLOWER
Ø 44 h 27 mm
Ø 1,73 h 1,06 inches
Vol. 15x23 ml Tot. 345 ml
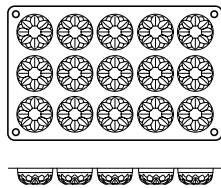
bulk: 10.076.00.0000
polybag: 30.076.00.0060

SF076 SUNFLOWER
Ø 76 h 40 mm
Ø 2,99 h 1,57 inches
Vol. 6x115 ml Tot. 690 ml
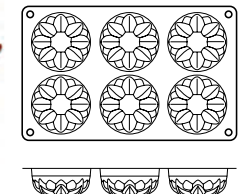
bulk: 10.073.00.0000
polybag: 30.073.00.0060

SF073 SMALL DAHLIA
Ø 44 h 25 mm
Ø 1,73 h 0,98 inches
Vol. 15x23 ml Tot. 345 ml
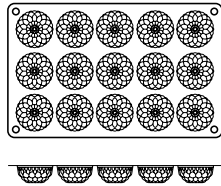
bulk: 10.078.00.0000
polybag: 30.078.00.0060

SF078 DAHLIA
Ø 78 h 40 mm
Ø 3,07 h 1,57 inches
Vol. 6x115 ml Tot. 690 ml
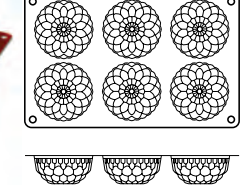
bulk: 10.074.00.0000
polybag: 30.074.00.0060

SF074 SMALL ROSE
Ø 44 h 27 mm
Ø 1,73 h 1,06 inches
Vol. 15x23 ml Tot. 345 ml
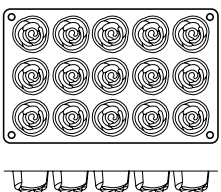
bulk: 10.077.00.0000
polybag: 30.077.00.0060

SF077 ROSE
Ø 76 h 40 mm
Ø 2,99 h 1,57 inches
Vol. 6x115 ml Tot. 690 ml
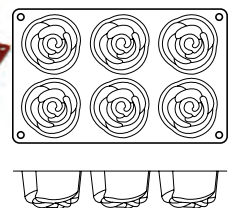
bulk: 10.075.00.0000
polybag: 30.075.00.0060

SF075 NARCISSUS
Ø 76 h 40 mm
Ø 2,99 h 1,57 inches
Vol. 6x115 ml Tot. 690 ml
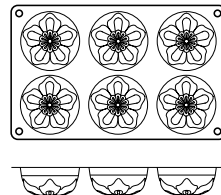
bulk: 10.079.00.0000
polybag: 30.079.00.0060

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

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SILICON FLEX
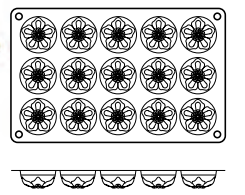
bulk: 10.080.00.0000
polybag: 30.080.00.0060

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
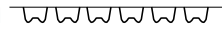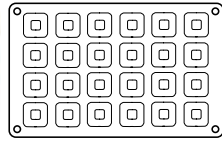
bulk: 10.081.00.0000
polybag: 30.081.00.0060

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
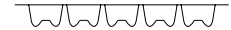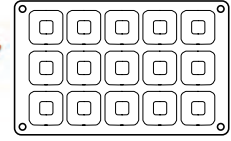
bulk: 10.082.00.0000
polybag: 30.082.00.0060

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
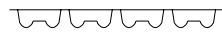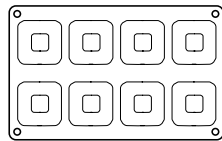
bulk: 10.083.00.0000
polybag: 30.083.00.0060

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
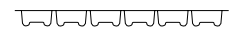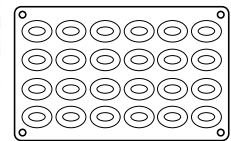
bulk: 10.084.00.0000
polybag: 30.084.00.0060

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
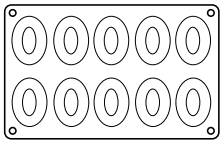
bulk: 10.085.00.0000
polybag: 30.085.00.0060

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
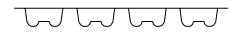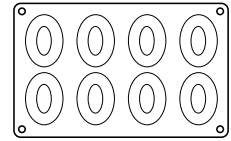
bulk: 10.086.00.0000
polybag: 30.086.00.0060

SF086 MAGIC DOME
Ø 75 h 40 mm
Ø 2,95 h 1,57 inches
Vol. 6x115 ml Tot. 690 ml
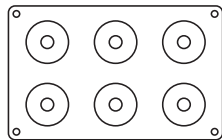
bulk: 10.087.00.0000
polybag: 30.087.00.0060

SF087 BIG PASSION
59 x 60 h 30 mm
2,32x2,36 h 1,18 inches
Vol. 8x72 ml Tot. 576 ml
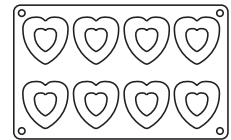
bulk: 10.088.00.0000
polybag: 30.088.00.0060

SF088 MEDIUM PASSION
48 x 54 h 27 mm
1,89 x 2,13 h 1,06 inches
Vol. 10x45 ml Tot. 450 ml
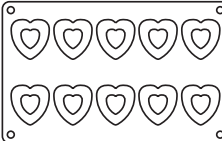
bulk: 10.089.00.0000
polybag: 30.089.00.0060

SF089 SMALL PASSION
34 x 33 h 21 mm
1,34 x 1,30 h 0,83 inches
Vol. 24x16 ml Tot. 384 ml
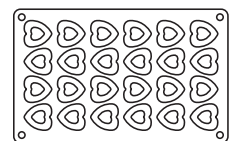
bulk: 16.124.00.0000
polybag: 36.124.00.0060
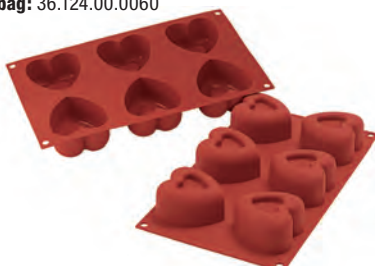
SF124 PASSION
69,5 x 72 h 39,5 mm 2,74 x 2,83 h 1,55 inches
Vol. 6x125 ml Tot. 750 ml
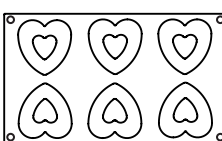
bulk: 10.090.00.0000
polybag: 30.090.00.0060

SF090 BIG LINGOTTO
72 x 45 h 26 mm
2,84 x 1,77 h 1,02 inches
Vol. 8x72 ml Tot. 576 ml

SILICON FLEX
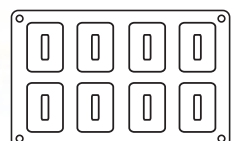
bulk: 10.091.00.0000
polybag: 30.091.00.0060

SF091 MEDIUM LINGOTTO
58 x 37 h 25 mm
2,83 x 1,46 h 1,02 inches
Vol. 10x45 ml Tot. 450 ml
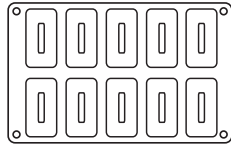
bulk: 10.092.00.0000
polybag: 30.092.00.0060

SF092 SMALL LINGOTTO
41 x 23 h 20 mm
1,61 x 0,91 h 0,78 inches
Vol. 25x16 ml Tot. 400 ml
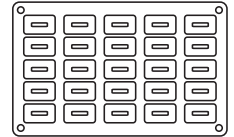
bulk: 10.093.00.0000
polybag: 30.093.00.0060
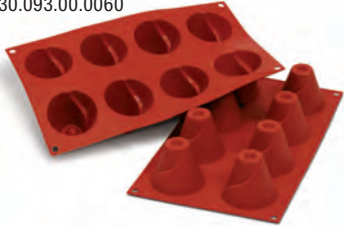
SF093 BIG VULCANO
Ø 58 h 52 mm
Ø 2,83 h 2,05 inches
Vol. 8x72 ml Tot. 576 ml
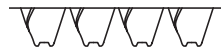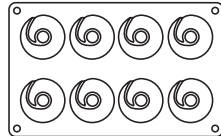
bulk: 10.094.00.0000
polybag: 30.094.00.0060

SF094 MEDIUM VULCANO
Ø 49 h 43 mm
Ø 1,93 h 1,69 inches
Vol. 15x41 ml Tot. 615 ml
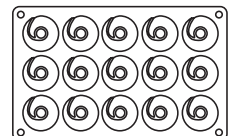
bulk: 10.095.00.0000
polybag: 30.095.00.0060

SF095 SMALL VULCANO
Ø 35 h 31 mm
Ø 1,38 h 1,22 inches
Vol. 24x16 ml Tot. 384 ml
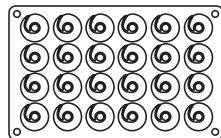
bulk: 16.100.00.0000
polybag: 36.100.00.0060
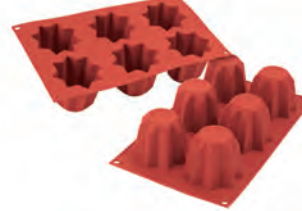
SF100 PANDORINO
75 x 75 h 60 mm
2,95x 2,95 h 2,36 inches
Vol.6x150 ml Tot. 900 ml
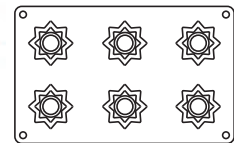
bulk: 16.103.00.0000
polybag: 36.103.00.0060

SF103 SAVOIARDO
127,5 x 47 h 17 mm
5,02 x 1,85 h 0,7 inches Vol.
6x83 ml Tot. 498 ml
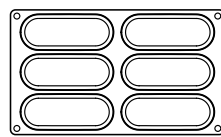
bulk: 16.104.00.0000
polybag: 36.104.00.0060
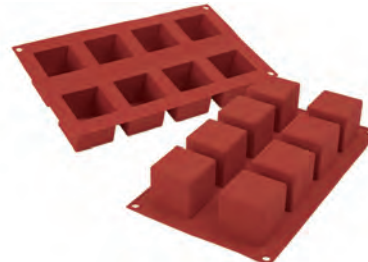
SF104 CUBE
50 x 50 x 50 mm
1,97 x 1,97 x 1,97 inches
Vol. 8x125 ml Tot. 1000 ml
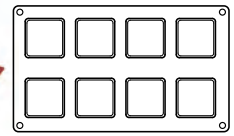
bulk: 16.105.00.0000
polybag: 36.105.00.0060

SF105 CUBE
35 x 35 h 35 mm
1,38 x 1,38 x 1,38 inches
Vol. 15x42 ml Tot. 630 ml
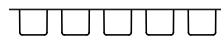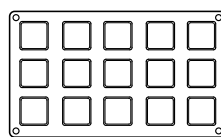
bulk: 16.106.00.0000
polybag: 36.106.00.0060
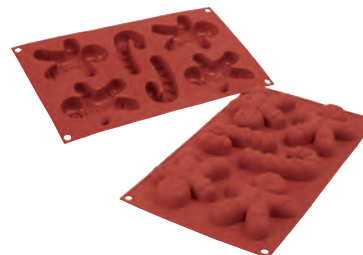
SF106 GINGERBREAD MAN
Omino 94,5 x 78 h 21 mm Vol.71,5
3,72 x 3,07 h 0,23 inches
Bastone 90 x 43 h 21 mm Vol. 38
3,54 x 1,69 h 0,23 inches
Vol. Tot. 362 ml
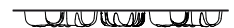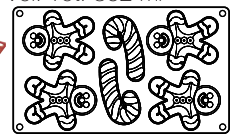
bulk: 16.107.00.0000
polybag: 36.107.00.0060
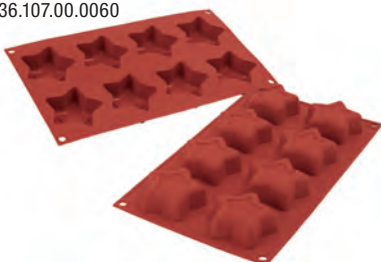
SF107 STELLA
Ø 70 h 25 mm
Ø 2,76 h 0,98 inches
Vol. 8 x 52,5 ml Tot. 420 ml
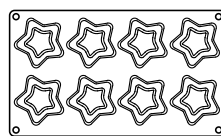
bulk: 16.108.00.0000
polybag: 36.108.00.0060
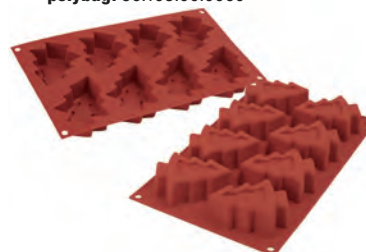
SF108 PINO
83,5 x 68 h 30,5 mm
3,25 x 2,68 h 1,2 inches
Vol. 8 x 81 ml Tot. 648 ml
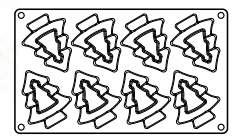
bulk: 16.112.00.0000
polybag: 36.112.00.0060
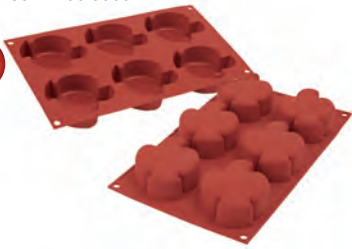
SF112 COLOMBINA
91 x 73 h 28,5 mm
3,58 x 2,87 h 1,12 inches
Vol. 6x122,5 ml Tot. 735 ml
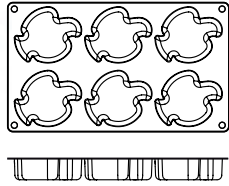
bulk: 16.113.00.0000
polybag: 36.113.00.0060

SF113 FLU
Ø 55 h 42,5 mm
Ø 2,16 h 1,67 inches
Vol. 8x70 ml Tot. 560 ml
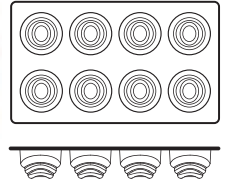
bulk: 16.114.00.0000
polybag: 36.114.00.0060

SF114 MARSIGLIESE
95 x 35 h 25 mm
3,74 x 1,38 h 0,98 inches
Vol. 7x68 ml Tot. 476 ml
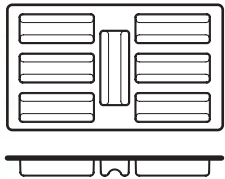
bulk: 16.115.00.0000
polybag: 36.115.00.0060
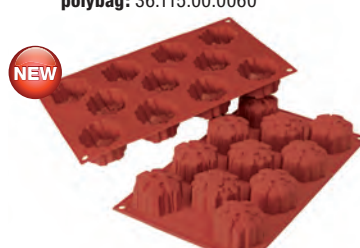
SF115 SNOWFLAKES
Ø 56 h 35 mm
Ø 2,21 h 1,38 inches
Vol. 11x60 ml Tot. 660 ml
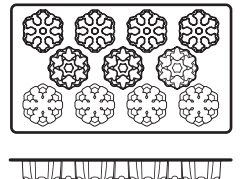
bu lk: 16.116.00.0000
polybag: 36.116.00.0060
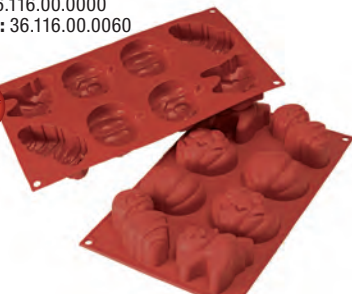
SF116 HALLOWEEN
70 x 64 h 32 mm
2,76 x 2,52 h 1,26 inches
tot. 572 ml
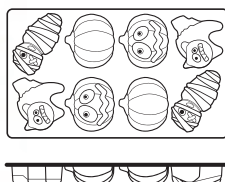
bulk: 16.117.00.0000
polybag: 36.117.00.0060
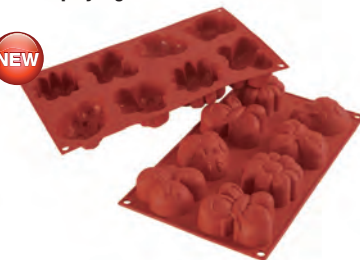
SF117 SPRINGLIFE
77,5 X 57,5 h 32 mm
3,05 X 2,26 h 1,26 inches
Tot. 646 ml
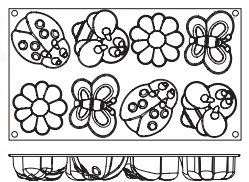
bulk: 16.135.00.0000
polybag: 36.135.00.0060

SF135 MINI SPRINGLIFE
50 x 38 h 20 mm
1,97 x 1,5 h 0,79 inches
tot. 305 ml
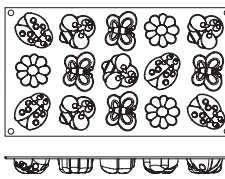
bulk: 16.118.00.0000
polybag: 36.118.00.0060

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
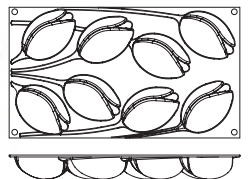
bulk: 16.125.00.0000
polybag: 36.125.00.0060

SF125 CHOCO GIANDUIA
50 x 18 x 23,5 mm
1,97 x 0,71 x 0,92 inches
Vol. 24x14 ml Tot. 336 ml
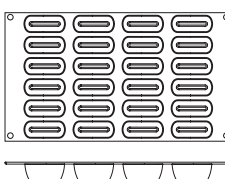
bulk: 16.126.00.0000
polybag: 36.126.00.0060
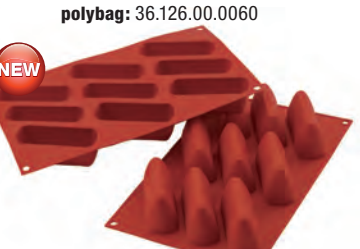
SF126 GIANDUIOTTO
93,5 x 31,5 x 42,5
3,68 x 1,24 x 1,67 inches
Vol. 9x85 ml Tot. 765 ml
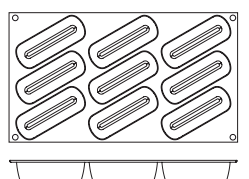
bulk: 16.129.00.0000
polybag: 36.129.00.0060

SF129 MINI BÛCHE
44 x 18 h 20 mm
1,73 x 0,71 h 0,79 inches
Vol. 30x14 ml Tot. 420 ml
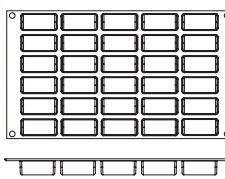
bulk: 16.130.00.0000
polybag: 36.130.00.0060

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

SILICON FLEX

PCS/MASTER:10

PCS/MASTER:10

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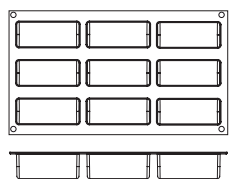
bulk: 16.131.00.0000
polybag: 36.131.00.0060

NEW
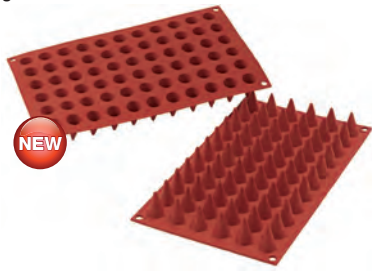
SF131 CONO
Ø 18 h 30 mm
Ø 0,71 h 1,18 inches
Vol. 66x3 ml Tot. 198 ml
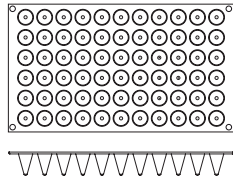
bulk: 16.132.00.0000
polybag: 36.132.00.0060

NEW

SF132 MINI FANTASY
Ø 40 h 22 mm
Ø 1.57 h 0.87 inches
Vol. 18x17,5 ml Tot. 315 ml

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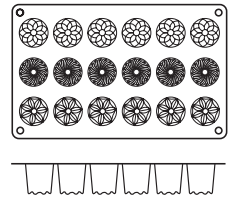
bulk: 16.136.00.0000
polybag: 36.136.00.0060

NEW
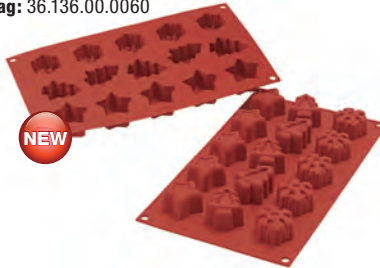
SF136 MAGIC WINTER
39x49 h 25 mm
1,5x1,93 h 0.98 inches
Vol. 22x15 Tot. 330 ml
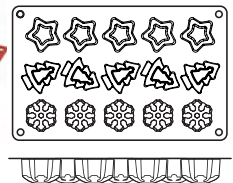
bulk: 16.137.00.0000
polybag: 36.137.00.0060

NEW

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

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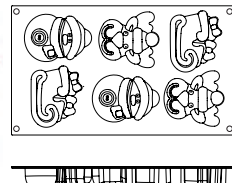
bulk: 16.143.00.0000
polybag: 36.143.00.0060

NEW

SF143 MINI WAFFEL ROUND
Ø 40 h 12 mm
Ø 1,5 h 0.47 inches
Vol. 18x11,5 Tot. 207 ml
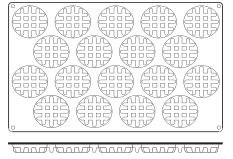
bulk: 16.147.00.0000
polybag: 36.147.00.0060

NEW

SF147 MINI WAFFEL SQUARE
45x35 h 10 mm
1,7x1,3 h 0.39 inches
Vol. 12x20 Tot. 240 ml

---
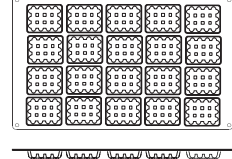
bulk: 16.148.00.0000
polybag: 36.148.00.0060

NEW
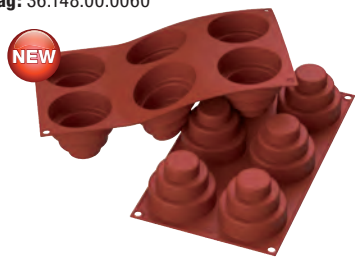
SF148 MINI WONDER CAKES
59x29 h 7 mm
2,3x1,1 h 0.27 inches
Vol. 177x6 Tot. 1062 ml
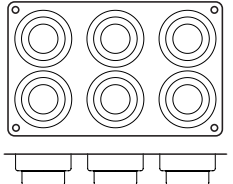
bulk: 16.145.00.0000
polybag: 36.145.00.0060

NEW

SF145 CICALA
72x41 h 22 mm
2,8x1,6 h 0.86 inches
Vol. 35x8 Tot. 280 ml

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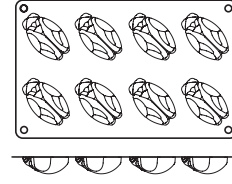
bulk: 16.155.00.0000
polybag: 36.155.00.0060

NEW

SF155 WAFFEL CLASSIC
130x81 h 17 mm
5,1x3,1 h 0.66 inches
Vol. 4x137 Tot. 548 ml
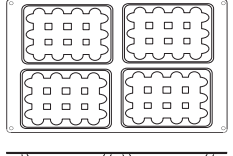
bulk: 16.15400.0000
polybag: 36.154.00.0060

NEW

SF154 CHARLOTTE
Ø 70 h 41 mm
Ø 2,75 h 1.61 inches
Vol. 102x8 Tot. 816 ml

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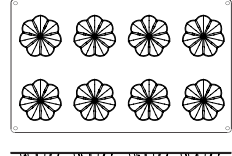
bulk: 16.151.00.0000
polybag: 36.151.00.0060

NEW
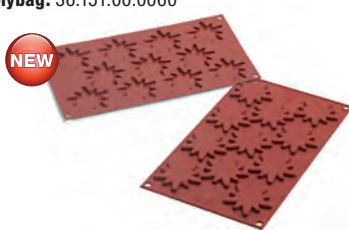
SF151 FLASH
Ø 63 h 5 mm
Ø 2,48 h 0.19 inches
Vol. 8,3x11 Tot. 91,3 ml
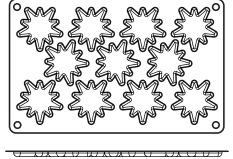
bulk: 16.141.00.0000
polybag: 36.141.00.0060

NEW
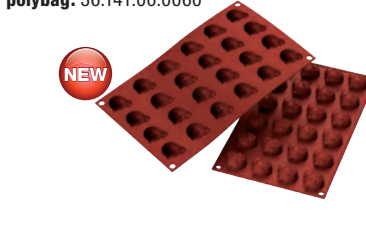
SF141 CHOCO PANDA
Ø 36 h 18 mm
Ø 1,4 h 0.70 inches
Vol. 8,5x24 Tot. 204 ml

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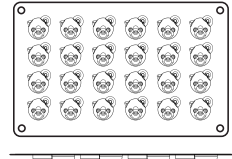
bulk: 16.146.00.0000
polybag: 36.146.00.0060

NEW

SF146 XMAS CHOCO TAGS
59x29 h 6,8 mm
2,3x1,4 h 0.23 inches
Vol. Tot. 129 ml
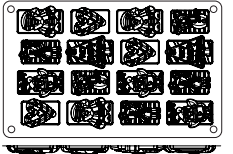
⤚ dough cutter

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 siliconflex.

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

Gli innovativi stampi Multiflex sono stati studiati come barre funzionali alla realizzazione di monoporzioni. Le barre, sono modulari e appoggiate su vassoi infrangibili in policarbonato 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 modulary 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*
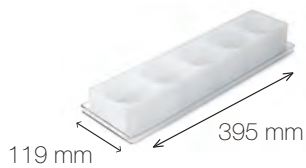
MUL1-60.45/1
28.160.86.4598
1 pz/pcs
Ø 60 h 45 mm
+ vassoio/tray 12 x 40 cm
Vol.125 ml x 5 Tot. 625 ml

119 mm
395 mm

Stampo Trasparente
Transparent Mould
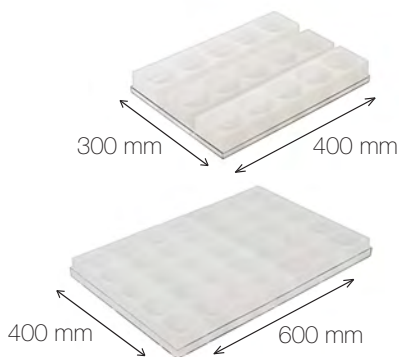
MUL1-60.45/3
Set 3 pz/pcs
Vol.125 ml x 15 Tot.1875 ml
Vassoio/Tray 30x40 cm
25.160.86.4598

300 mm
400 mm

MUL1-60.45/7
Set 7 pz/pcs
Vol.125 ml x 35 Tot. 4375 ml
Vassoio/Tray 60x40 cm
25.161.86.4598

400 mm
600 mm
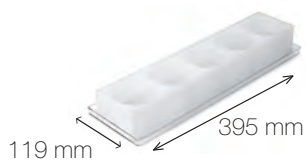
MUL1-70.45/1
28.170.86.4598
1 pz/pcs
Ø 70 h 45 mm
+ vassoio/tray 12 x 40 cm
Vol.171 ml x 5 Tot. 855 ml

119 mm
395 mm

Stampo Trasparente
Transparent Mould

MUL1-70.45/3
Set 3 pz/pcs
Vol.171 ml x 15 Tot. 2565 ml
Vassoio/Tray 30x40 cm
25.170.86.4598

300 mm
400 mm

MUL1-70.45/7
Set 7 pz/pcs
Vol.171 ml x 35 Tot. 5985 ml
Vassoio/Tray 60x40 cm
25.171.86.4598

400 mm
600 mm
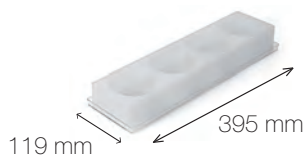
MUL1-80.45/1
28.180.86.4598
1 pz/pcs
Ø 80 h 45 mm
+ vassoio/tray 12 x 40 cm
Vol. 223 ml x 4 Tot. 892 ml

119 mm
395 mm

Stampo Trasparente
Transparent Mould
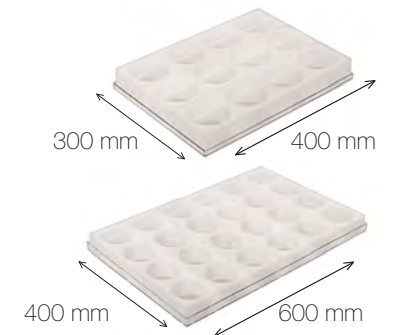
MUL1-80.45/3
Set 3 pz/pcs
Vol. 223 ml x 12 Tot. 2676 ml
Vassoio/Tray 30x40 cm
25.180.86.4598

300 mm
400 mm

MUL1-80.45/7
Set 6 pz/pcs
Vol. 223 ml x 24 Tot. 5352 ml
Vassoio/Tray 60x40 cm
25.181.86.4598

400 mm
600 mm

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

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

3
• Completare con il terzo preparato
• *Fill up the mould to the top with the third preparation.*

4
• Livellare.
• *Level.*

5
*
• Chiudere con il pan di spagna.
• *Cover with sponge base.*

6
• Sformare il prodotto.
• *Unmold.*

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)
25.301.99.0098
1 pz/pcs
Ø 58 Volume 100 ml
+ vassoio/tray 12 x 40 cm
Vol.102 ml x 5 Tot. 510 ml
pcs/master:10

A

B
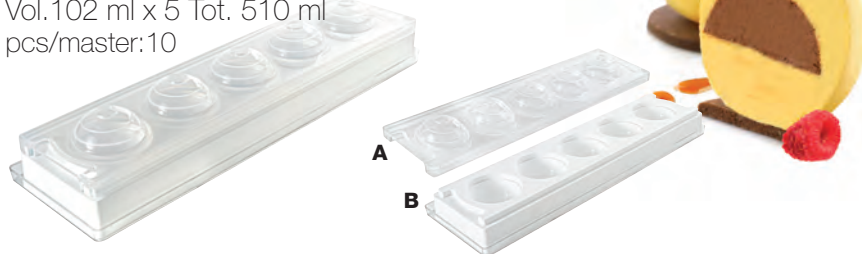
NEW
MUL3D1 - 48 A+B
Set A & B + vassoio / tray Trasparente (VGEL03)
25.303.99.0098
1 pz/pcs
Ø 48 Volume 58 ml
+ vassoio/tray 12 x 40 cm
Vol. 58 ml x 5 Tot. 290 ml
pcs/master:10

NEW
MUL3D1 - 28 A+B
Set A & B + vassoio / tray Trasparente (VGEL03)
+ 36 bastoncini/sticks
25.305.99.0098
Set 2 pz/pcs
Ø 28 Volume 11,5 ml
+ vassoio/tray 12 x 40 cm
Vol. 11,5 ml x 12 Tot. 138 ml
pcs/master:9
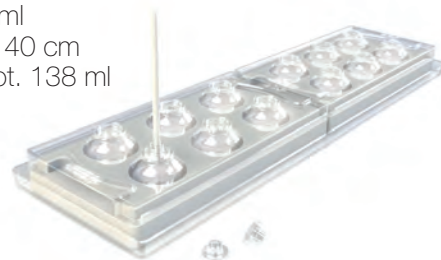
1
- Riempire lo stampo SF005 con il primo preparato
- *Fill the SF005 mould with the first preparation*

2
- Livellare e mettere lo stampo SF005 nell'abbattitore
- *Level and put the mould into the shock freezer*

3
- Riempire la parte B dello stampo MUL3D con il secondo preparato.
- *Fill part B of the MUL3D mould with the second preparation*

4
- Sformare il prodotto ottenuto dallo stampo SF005
- *Unmould the preparation of the SF005 mould*

5
- 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*

6
- Chiudere lo stampo MUL3D con la parte A
- *Close up the MUL3D mould with part A*

7
- 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*

8
- Mettere lo stampo MUL3D nell'abbattitore e togliere la parte A
- *Put the MUL3D mould into the shock freezer and remove part A*

9
- Sformare il prodotto ottenuto dallo stampo MUL3D
- *Unmould the preparation of the MUL3D mould*

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 60×40 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 60×40 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 60×40 cm tray

Round

Round

1/TOR100 h40 Round
27.104.87.0098
1 pz/pcs TOR100 Round h 40 mm

Ø 100 h 40 mm
Volume 312 ml

TOR100 h40 Round
25.104.87.0098
Set 15 pz/pcs TOR100 Round h 40 mm
+ vassoio/tray 60x40 cm

1/TOR100 h50 Round
27.100.87.0098
1 pz/pcs TOR100 Round h 50 mm

Ø 100 h 50 mm
Volume 389 ml

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
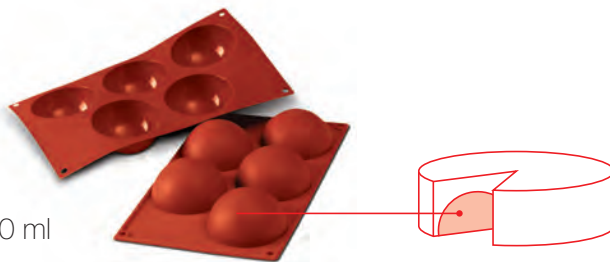
1/TOR115 h40 Round
27.115.87.0098
1 pz/pcs TOR115 Round h 40 mm

Ø 115 h 40 mm
volume 413 ml

TOR115 h40 Round
25.115.87.0098
Set 12 pz/pcs TOR115 Round h 40 mm
+ vassoio/tray 60x40 cm
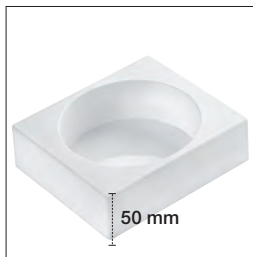
1/TOR115 h50 Round
27.611.87.0098
1 pz/pcs TOR115 Round h 50 mm

Ø 115 h 50 mm
Volume 515 ml

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

TortaFLEX ®

Ø 135 h 40 mm
volume 570 ml
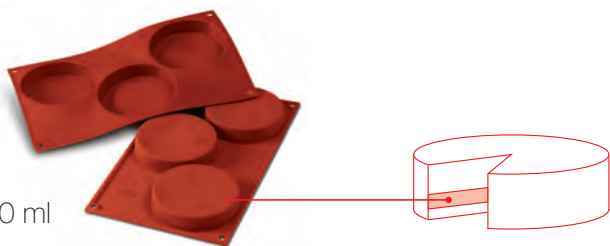
1/TOR135 h40 Round
27.135.87.0098
1 pz/pcs TOR135 Round h 40 mm

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

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
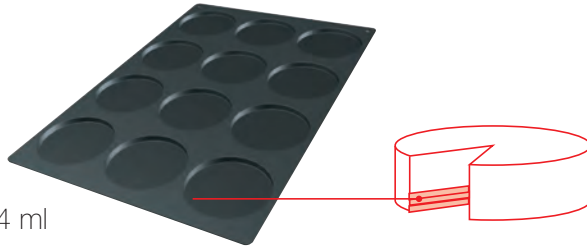
1/TOR160 h40 Round
27.160.87.0098
1 pz/pcs TOR160 Round h 40 mm

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

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
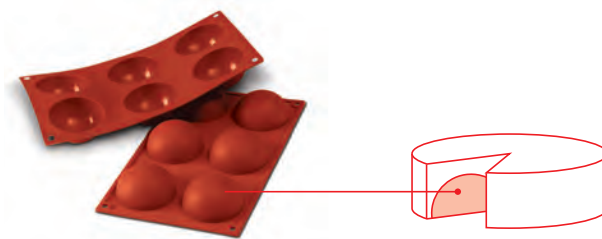
Round

1/TOR180 h40 Round
27.180.87.0098
1 pz/pcs TOR180 Round h 40 mm

Ø 180 h 40 mm
Volume 1013 ml

40 mm

TOR180 h40 Round
25.180.87.0098
Set 6 pz/pcs TOR180 Round h 40 mm
+ vassoio/tray 60x40 cm

1/TOR180 h50 Round
27.618.87.0098
1 pz/pcs TOR180 Round h 50 mm

Ø 180 h 50 mm
Volume 1266 ml

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
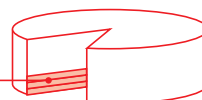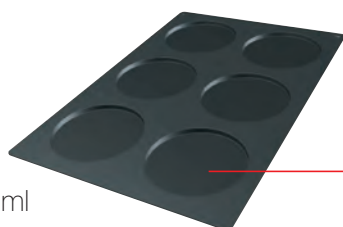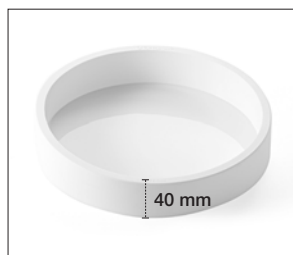
1/TOR200 h40 Round
1 pz/pcs
TOR200 Round
h 40 mm
27.200.87.0098
Ø 200 h 40 mm
Volume 1252 ml

40 mm
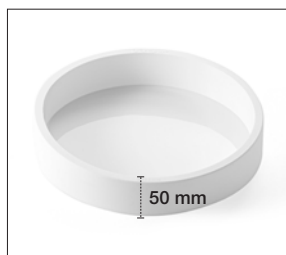
1/TOR200 h50 Round
1 pz/pcs
TOR200 Round
h 50 mm
27.620.87.0098
Ø 200 h 50 mm
Volume 1563 ml

50 mm
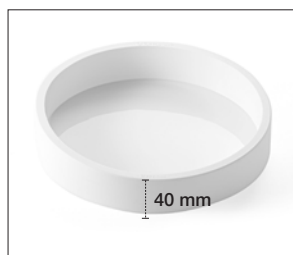
1/TOR220 h40 Round
1 pz/pcs
TOR220 Round
h 40 mm
27.220.87.0098
Ø 220 h 40 mm
Volume 1474 ml

40 mm
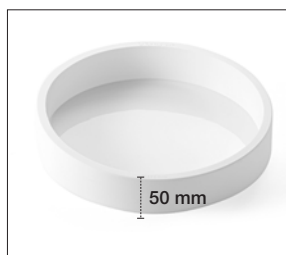
1/TOR220 h50 Round
1 pz/pcs
TOR220 Round
h 50 mm
27.622.87.0098
Ø 220 h 50 mm
Volume 1842 ml

50 mm

REGISTERED DESIGN

Torta FLEX ®
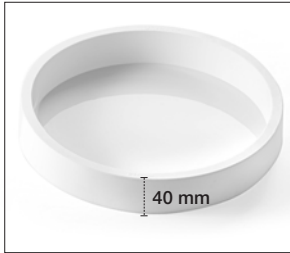
1/TOR240 h40 Round

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

40 mm
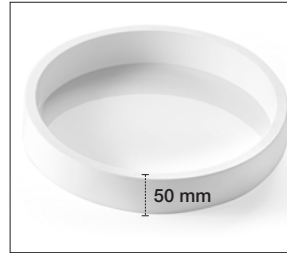
1/TOR240 h50 Round

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

50 mm
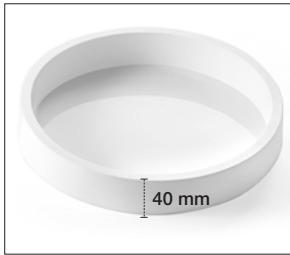
1/TOR260 h40 Round

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

40 mm
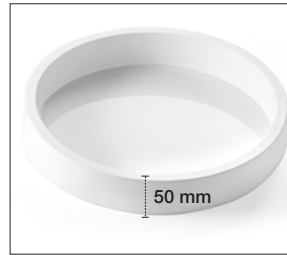
1/TOR260 h50 Round

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

50 mm

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

1
• Versare il contenuto nel relativo inserto.
• *Fill the cake-insert.*

2
• Creare la base della TOR con una preparazione a piacimento.
• *Create the ice cream base for the TOR mould.*

3
• Inserirvi l'inserto nella TOR.
• *Put the cake-insert in the TOR.*

4
• 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.*

5
• Sformare il prodotto così ottenuto.
• *Take the cake out of the mould.*

6
• Glassare e decorare a piacimento.
• *Spread icing on the cake and decorate.*

REGISTERED DESIGN
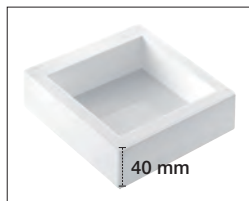
Square

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

27.410.87.0098

40 mm

REGISTERED DESIGN

TOR100x100 h40 Square
Set 15 pz/pcs TOR100x100 Square h 40 mm
+ vassoio/tray 60x40 cm
25.410.87.0098
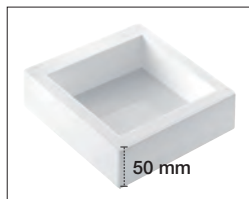
1/TOR100x100 h50 Square (vol. 495 ml)
1 pz/pcs TOR100x100 Square h 50 mm
27.510.87.0098

50 mm

TOR100x100 h50 Square
Set 15 pz/pcs TOR100x100 Square h 50 mm
+ vassoio/tray 60x40 cm
25.510.87.0098
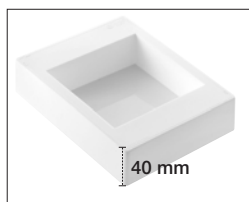
1/TOR120x120 h40 Square (vol. 572 ml)
1 pz/pcs TOR120x120 Square h 40 mm
27.412.87.0098

40 mm

REGISTERED DESIGN

TOR120x120 h40 Square
Set 8 pz/pcs TOR120x120 Square h 40 mm
+ vassoio/tray 60x40 cm
25.412.87.0098
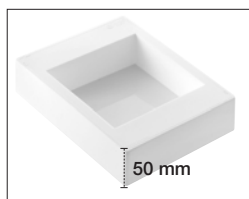
1/TOR120x120 h50 Square (vol. 714 ml)
1 pz/pcs TOR120x120 Square h 50 mm
27.512.87.0098

50 mm

TOR120x120 h50 Square
Set 8 pz/pcs TOR120x120 Square h 50 mm
+ vassoio/tray 60x40 cm
25.512.87.0098
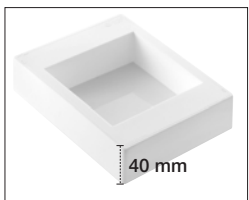
1/TOR135x135 h40 Square (vol. 714 ml)
1 pz/pcs TOR135x135 Square h 40 mm
27.413.87.0098

40 mm

REGISTERED DESIGN

TOR135x135 h40 Square
Set 8 pz/pcs TOR135x135 Square h 40 mm
+ vassoio/tray 60x40 cm
25.413.87.0098
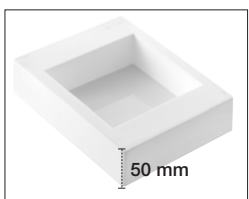
1/TOR135x135 h50 Square (vol. 982 ml)
1 pz/pcs TOR135x135 Square h 50 mm
27.513.87.0098

50 mm
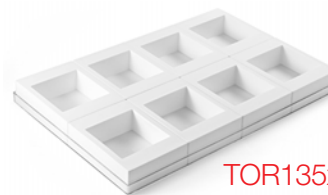
TOR135x135 h50 Square
Set 8 pz/pcs TOR135x135 Square h 50 mm
+ vassoio/tray 60x40 cm
25.513.87.0098
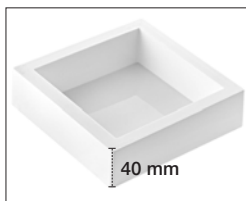
1/TOR160x160 h40 Square (vol. 1019 ml)
1 pz/pcs TOR160x160 Square h 40 mm
27.416.87.0098

40 mm

REGISTERED DESIGN

TOR160x160 h40 Square
Set 6 pz/pcs TOR160x160 Square h 40 mm
+ vassoio/tray 60x40 cm
25.416.87.0098
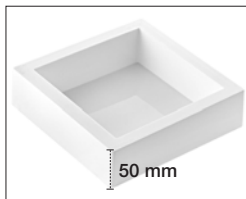
1/TOR160x160 h50 Square (vol. 1273 ml)
1 pz/pcs TOR160x160 Square h 50 mm
27.516.87.0098
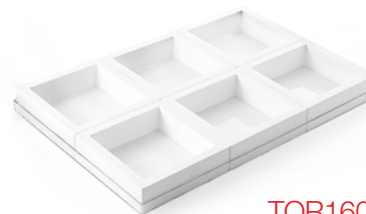
50 mm

TOR160x160 h50 Square
Set 6 pz/pcs TOR160x160 Square h 50 mm
+ vassoio/tray 60x40 cm
25.516.87.0098
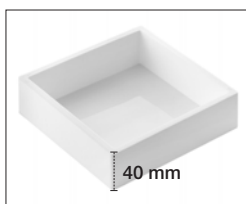
1/TOR180x180 h40 Square (vol. 1248 ml)
1 pz/pcs TOR160x160 Square h 40 mm
27.418.87.0098

40 mm

REGISTERED DESIGN

TOR180x180 h40 Square
Set 6 pz/pcs TOR180x180 Square h 40 mm
+ vassoio/tray 60x40 cm
25.418.87.0098
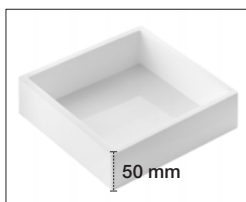
1/TOR180x180 h50 Square (vol. 1558ml)
1 pz/pcs TOR180x180 Square h 50 mm
27.518.87.0098
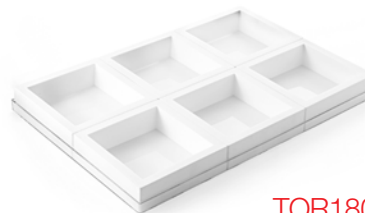
50 mm

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.

Torta FLEX ®

ID01 ROUND
28.001.87.0065
1 pz/pcs
misure/size 40/260 h 10 mm
per creazioni da Ø40 a Ø 260 passo 20 mm
for creation from Ø40 up to Ø 260 pitch 20 mm

REGISTERED DESIGN

1
• Versare il preparato per l'inserto nello stampo ID01 Round
• *Fill the ID01 ROUND mould with the preparation*

2
• Sformare il prodotto così ottenuto.
• *Unmold*

3
• Creare la base della TOR con una preparazione a piacimento.
• *Create the ice cream base for the TOR mould.*

4
• Inserire l'inserto preparato con ID01 Round nella Tor
• *Put the cake-insert in the TOR.*

5
• Coprire l'inserto con il preparato
• *Cover the insert with the preparation.*

ID02 SQUARE
28.002.87.0065

1 pz/pcs
misure/size 40/260 h 10 mm
per creazioni da 40x40 a 260x260 passo 20 mm
for creation from 40x40 up to 260x260 pitch 20 mm

REGISTERED DESIGN

1
• Versare il preparato per decorazione nello stampo ID02 Square
• *Fill the ID02 SQUARE mould with preparation.*

2
• Sformare il prodotto così ottenuto.
• *unmold.*

3
• Creare la base della TOR con una preparazione a piacimento.
• *Create the ice cream base in the TOR mould.*

4
• 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.*

5
• Sformare il prodotto così ottenuto.
• *Take the cake out of the mould.*
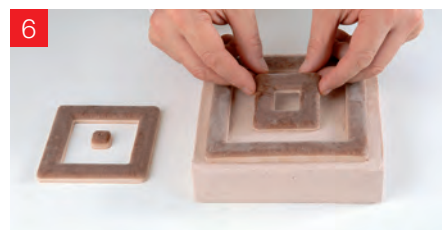
6
• Inserire la decorazione sopra la Tor
• *Put the decoration on the TOR.*

TOR250x90 Bûche

27.259.87.0098
1 pz/pcs

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
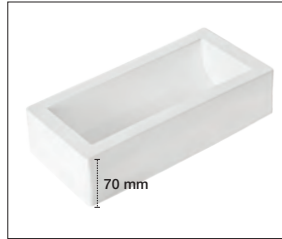
70 mm

250 x 90 h 70 mm
Volume 1,3 l

TOR220x60 Bûche

27.226.87.0098
1 pz/pcs

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
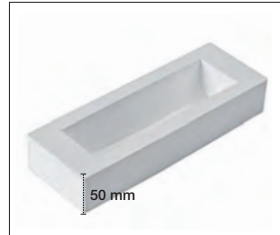
50 mm

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
27.226.87.0098

DELLA STESSA FORMA / *IN THE SAME SHAPE*

SF130 Midi Bûche

bulk: 16.130.00.0000
polybag: 36.130.00.0060
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: 36.129.00.0060
misure/size 44 x 18 h 20 mm
volume 30 x 14 ml tot 420 ml

REGISTERED DESIGN
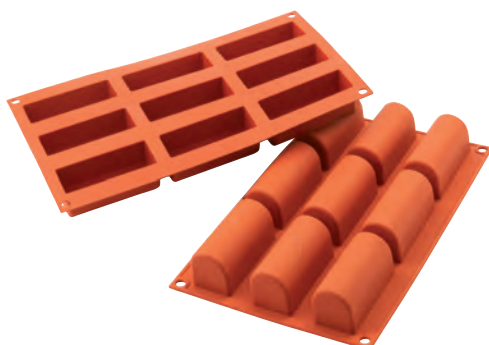
TOR250x80 Gianduia

27.258.87.0098
1 pz/pcs

25.258.87.0198
Set 3 pz/pcs TOR250x80 +
vassoio/tray 30 x 40 cm

25.258.87.0098
Set 6 pz/pcs TOR250x80 +
vassoio/tray 60 x 40 cm

REGISTERED DESIGN
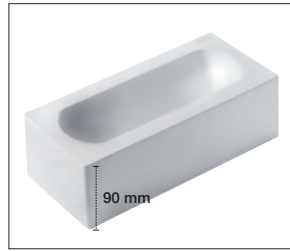
250 x 80 h 90 mm
Volume 1,2 l

90 mm
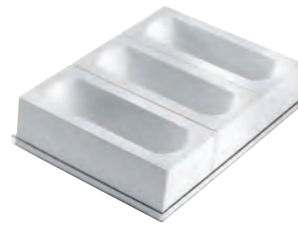
INSERTO / INSERT

TOR250x90 Gianduia
27.226.87.0098
* 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
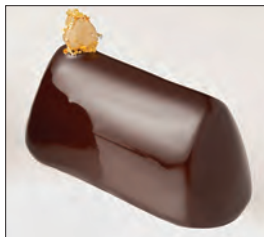
SF126 Gianduiotto

bulk: 16.126.00.0000
polybag: 36.126.00.0060
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: 36.125.00.0060
misure/size 50 x 18 x 23,5 mm
volume 24 x 14 ml tot 336 ml

REGISTERED DESIGN

the PASTRY® QUEEN
SIGEP
Campionato Mondiale di Pasticceria Femminile
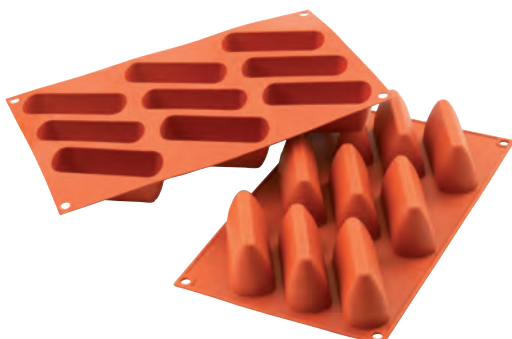
1/SAV160/80 h40
STAMPO UFFICIALE
CAMPIONATO MONDIALE FEMMINILE DI PASTICCERIA 2012

VINCITRICE: SONIA BALACCHI
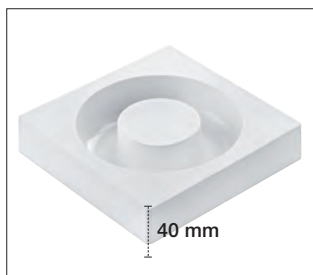
1/SAV160/80 h40
1 pz/pcs
SAV 160/80 h 40 mm
27.716.87.0098
Ø 160-80 h 40 mm
Volume 532 ml

REGISTERED DESIGN

40 mm

SAV160/80 h40
Set 6 pz/pcs
SAV 160/80 h 40 mm
25.716.87.0098
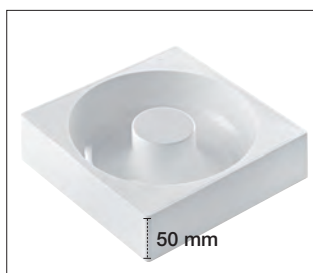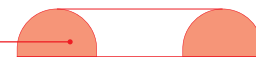
1/SAV180/60 h50
1 pz/pcs
SAV 180/60 h 50 mm
27.818.87.0098
Ø 180-60 h 50 mm
Volume 981 ml

REGISTERED DESIGN

50 mm

SAV180/60 h50
Set 6 pz/pcs
SAV 180/60 h 50 mm
25.818.87.0098

A
40 mm

B
50 mm
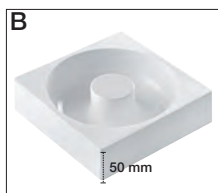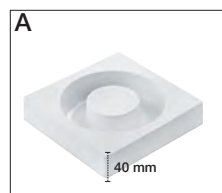
KIT LADY QUEEN
Kit composto da
A 3 pz/pcs SAV 160/80
B 3 pz/pcs SAV 180/60

25.931.87.0098

A
B
A
A
A
B
B
B
B
A
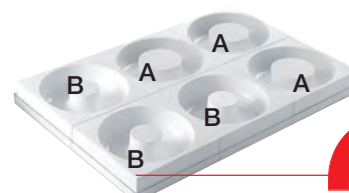
1
• Versare il preparato per l'inserto nello stampo SAV 160/80 h 40.
• *Fill the SAV 160/80 h 40 with the insert preparation.*

2
• 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.*

3
• Sformare il prodotto così ottenuto.
• *Take the cake out of the mould.*

4
• Creare la base della SAV 180/60 h.50 con una preparazione a piacimento
• *Create the SAV base at will.*

5
• Inserirvi l'inserto realizzato con lo stampo SAV 160/80 h 40.
• *Put the cake-insert in the SAV160/80 h 40.*

6
• Inserirvi l'inserto nella TOR.
• *Put the cake-insert in the TOR.*

7
• Sformare il prodotto così ottenuto.
• *Take the cake out of the mould.*

8
• Glassare a piacimento.
• *Cover the cake with icing.*

Torta® FLEX

BUC220/70 h60
STAMPO VINCITORE DELLA

Coppa del Mondo della Gelateria
5. Gelato World Cup 2012

VINCITORI: TEAM ITALIA
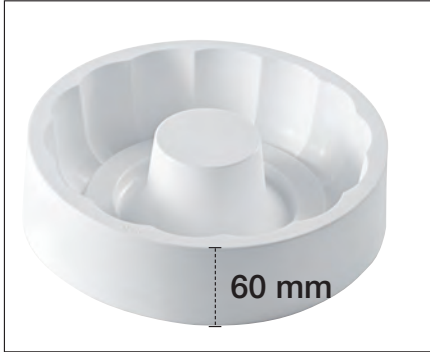
BUC220/70 h60

27.227.87.0098

1 pz/pcs
Ø 220/70 h 60 mm
Volume 1500 ml

REGISTERED DESIGN

1
- Versare il preparato nello stampo BUC
- *Fill the BUC mould with the preparation*

2
- 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.*

3
- Sformare il prodotto così ottenuto.
- *Take the cake out of the mould.*

4
- Inserire il preparato per la decorazione in ID01 Round
- *Fill the ID01 ROUND with the insert preparation*

5
- Sformare il prodotto così ottenuto.
- *Take the cake out of the mould.*

6
- Glassare a piacimento
- *Cover the cake with icing*

- Inserire la decorazione
- *Put the decoration on the cake*
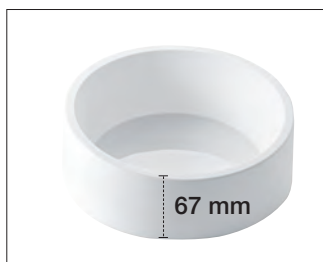
BUN190/160 h67

27.196.87.0098

1 pz/pcs
BUN 190/160 h 67 mm

Ø 190/160 h 67mm
Volume 1545
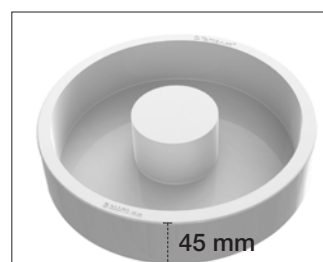
REGISTERED DESIGN

BUC 200/70 h45

27.207.87.0098

1 pz/pcs
BUC200/70 h 45 mm

Ø 200/70 h 45 mm
Volume 1232

REGISTERED DESIGN

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
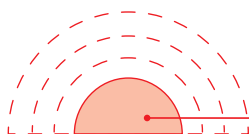
ZUC115

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
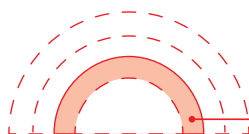
ZUC135

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
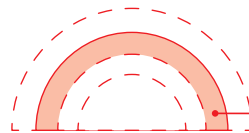
ZUC160
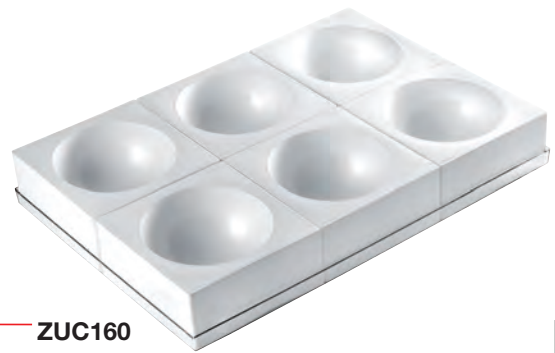
ZUC180 Semisfera
27.018.87.0098

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
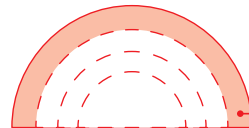
ZUC180

Utilizzo / Use:

1
- Versare il contenuto nello stampo ZUC115.
- *Fill the ZUC115 mould with the base preparation.*

2
- Coprire e livellare ed inserirlo in abbattitore.
- *Cover and level into the shock freezer.*

3
- Sformare il prodotto così ottenuto.
- *Unmould.*

4
- 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.*

5
- Sformare il secondo inserto.
- *Unmould the second insert.*

6
- Versare il contenuto nello stampo ZUC160 Inserire il secondo inserto. Coprire e livellareed inserirlo in abbattitore.
- *Fill the ZUC160 mould with the base preparation. Put the second insert. Cover and level into the shock freezer.*

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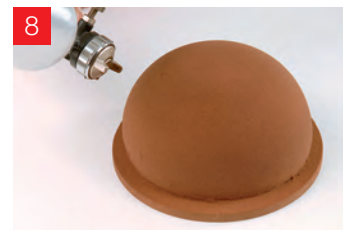
8
- Ripetere il procedimento (vd. Punto 7-8) con lo stampo ZUC180. Glassare e decorare a piacimento.
- *Repeat the procedure (see Point n.7-8) with the mould ZUC180. Garnish with decorations at will.*

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.
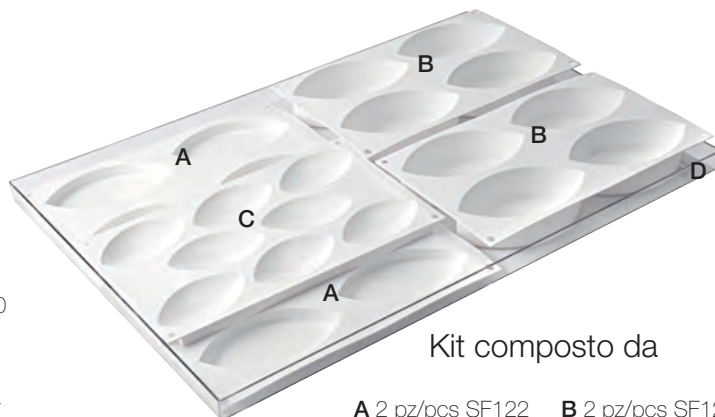
Kit composto da

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*

1
• 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.*

2
• Creata la base dello stampo SF121 Oval x 2 introdurvi 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.*

3
• 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.*

4
• 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).*

5
• Coprire, livellare e porre in abbattitore.
• *Cover, level and put in the blast chiller.*

6
• Riempire SF123 Oval Dome con una preparazione a piacimento. Poi sformare 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.*

![Steccoflex logo]

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

Stecco® FLEX

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:

1
• 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.*

2
• Togliere dal forno
• *Take it out of the oven.*

3
• Inserire il bastoncino di legno
• *Insert the wood stick.*

4
• Sformare la preparazione così ottenuta.
• *Unmold.*

5
• Decorare a piacere.
• *Garnish with decorations at will.*

6
• 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

PATENTED

GELATO ICE CREAM

Utilizzo / *Use*:

1

- 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.*

2

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

3

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

4

- Sformare la preparazione così ottenuta.
- *Unmold.*

5
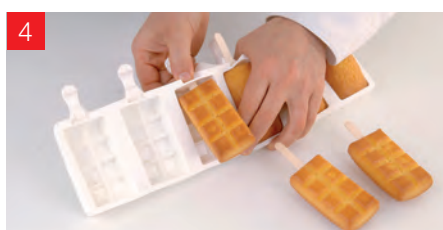
- Decorare a piacere.
- *Garnish with decorations at will.*

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

PATENTED

GELATO ICE CREAM

Utilizzo / *Use*:

1

• 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.*

2

• Togliere dal forno
• *Take it out of the oven.*

3

• Inserire il bastoncino di legno
• *Insert the wood stick.*

4

• Sformare la preparazione così ottenuta.
• *Unmold.*

5

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

6

• Decorare a piacere.
• *Garnish with decorations at will.*
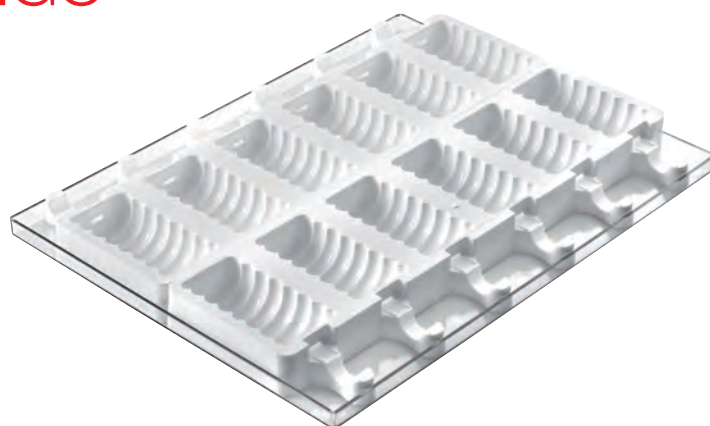
TANGO

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

PATENTED

GELATO ICE CREAM

Utilizzo / *Use*:

1

- 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.*

2

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

3

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

4

- Sformare la preparazione così ottenuta.
- *Unmold.*

5

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

6

- 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

GELATO ICE CREAM

Utilizzo / *Use*:

1
• Riempire lo stampo Pata con la preparazione scelta
  • *Fill the mould* Pata *with thepreparation.*

2
• 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.*

3
• Togliere dal forno
• *Take it out of the oven.*

4
• Inserire il bastoncino di legno
• *Insert the wood stick.*

5
• 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

GELATO ICE CREAM

Utilizzo / Use:

1
• 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.*

2
• Togliere dal forno
• *Take it out of the oven.*

3
• Inserire il bastoncino di legno
• *Insert the wood stick.*

4
• Sformare la preparazione così ottenuta.
• *Unmold.*

5
• Decorare a piacere.
• *Garnish with decorations at will.*

6
• Decorare a piacere.
• *Garnish with decorations at will.*

Stecco® FLEX Mini

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

93 mm
classic

70 mm
mini
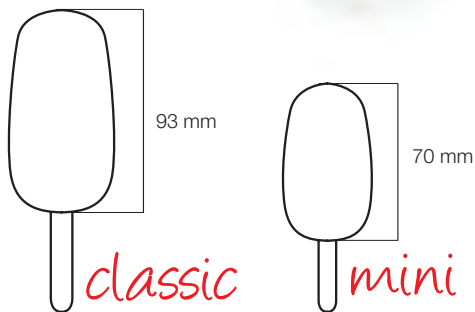
Utilizzo / *Use*:

1
• Riempire lo stampo Mini Classic con la preparazione scelta.
• *Fill the mould with the ice cream base preparation.*

2
• Inserire lo stecco nell'apposita fessura.
• *Insert the stick in the proper hole.*

3
• 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.*

4
• Togliere dall'abbattitore e sformare il prodotto su stecco così ottenuto.
• *Take it out of the shock freezer and unmold the product.*

5
• Decorare a piacere.
• *Garnish with decorations at will.*

MINI HEART-IC
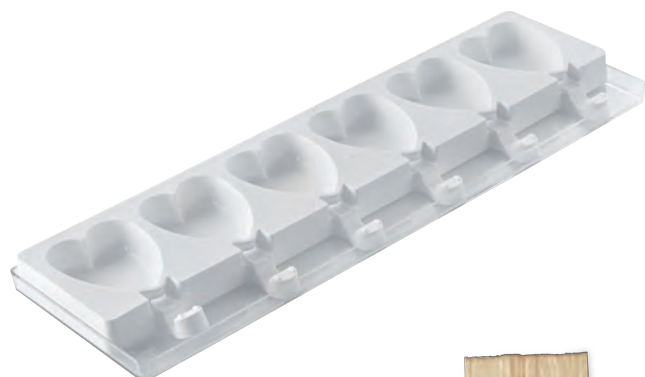
GEL03M Mini Heart-ic
25.333.87.0098

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
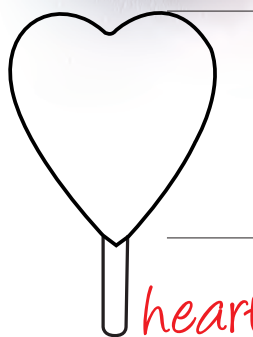
91 mm
68 mm
heart-ic   mini

Utilizzo / *Use*:

1

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

2

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

3

• 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.*

4

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

5

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

MINI TANGO

93 mm

tango

67 mm
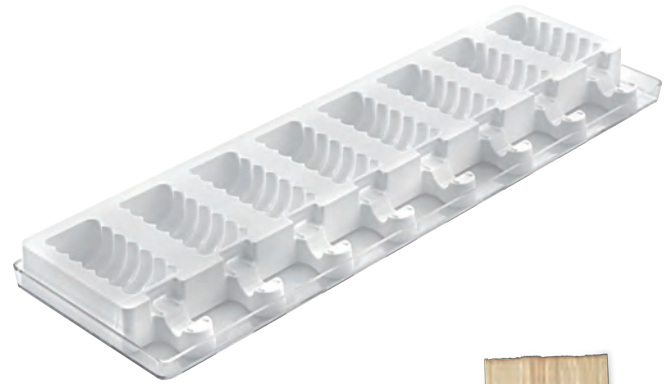
mini

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
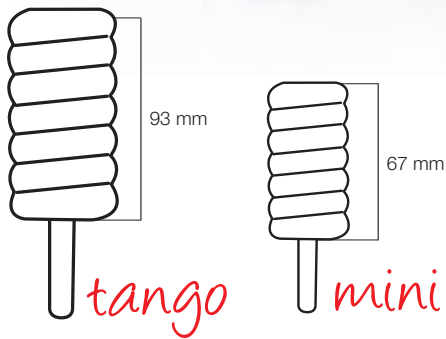
Utilizzo / *Use*:

1
- Riempire lo stampo Mini Tango con la preparazione scelta.
- *Fill the mould with the ice cream base preparation.*

2
- Inserire lo stecco nell'apposita fessura.
- *Insert the stick in the proper hole.*

3
- 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.*

4
- Togliere dall'abbattitore e sformare il prodotto su stecco così ottenuto.
- *Take it out of the shock freezer and unmold the product.*

5
- 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

69 mm
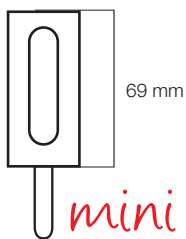
mini

Utilizzo / *Use*:

1
- Riempire lo stampo Mini Chic con la preparazione scelta.
- *Fill the mould with the ice cream base preparation.*

2
- Inserire lo stecco nell'apposita fessura.
- *Insert the stick in the proper hole.*

3
- 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.*

4
- Togliere dall'abbattitore e sformare il prodotto su stecco così ottenuto.
- *Take it out of the shock freezer and unmold the product.*

5
- 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 sformatura 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.

UNI FLEX

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
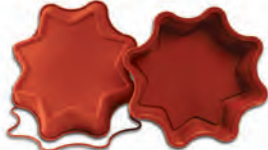
SFT202 BIG STAR
Ø 260 h 50 mm
Ø 10,24 h 1,97 inches
Vol. 1,8 l
bulk: 20.202.00.0000
polybag: 30.202.00.0060

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

PCS/MASTER:6

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

SFT326 PLUM CAKE
240 x 105 h 65 mm
9,45 x 4,13 h 2,56 inches
Vol. 1,5 l
bulk: 20.326.00.0000
polybag: 30.326.00.0060

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

SFT331 PLUM CAKE
300 x 100 h 70 mm
11,81 x 3,94 h 2,76 inches
Vol. 1,7 l
bulk: 20.331.00.0000
polybag: 30.331.00.0060

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

NEW
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

NEW
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

NEW
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

NEW
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

NEW
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

NEW
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. 585 l **No Safe Ring**
item: 25.601.00.0060
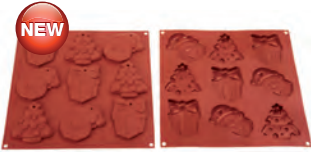
NEW
HSH02 A
MY CHRISTMAS COOKIES
93 x 80 h 14,5 mm
3,66 x 3,15 h 0,55 inches
Vol. Tot. 429 l **No Safe Ring**
bulk: 12.603.00.0000
polybag: 32.603.00.0060

NEW
HSH02 B
MY CHRISTMAS COOKIES
87 x 85 h 12,5 mm
3,4 x 3,35 h 0,47 inches
Vol. Tot. 567 l **No Safe Ring**
bulk: 12.604.00.0000
polybag: 32.604.00.0060
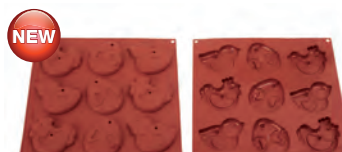
NEW
HSH03 A
MY EASTER COOKIES
84 x 85,5 h 14 mm
3,31 x 3,35 h 0,55 inches
Vol. Tot. 450 l **No Safe Ring**
bulk: 12.605.00.0000
polybag: 32.605.00.0060
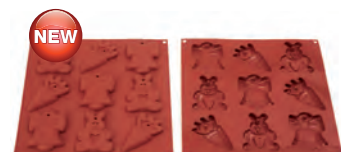
NEW
HSH03 B
MY EASTER COOKIES
89,5 x 69,5 h 14 mm
3,5 x 2,72 h 0,55 inches
Vol. Tot. 378 l **No Safe Ring**
bulk: 12.606.00.0000
polybag: 32.606.00.0060

BABY FLEX

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

SFT802 LITTLE GOOSE
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

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

**SFT816
SMALL SUNFLOWER**
Ø 126 h 50 mm
Ø 4,96 h 1,97 inches
Vol. 400 ml
bulk: 14.816.00.0000
polybag: 30.816.00.0060

SFT817 SMALL ROSE
Ø 126 h 50 mm
Ø 4,96 h 1,97 inches
Vol. 300 ml
bulk: 14.817.00.0000
polybag: 30.817.00.0060

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

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
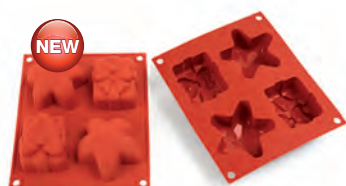
NEW
HSF01 HAPPY XMAS
50,5 x 60 h 34 mm
1,97 x 2,36 h 1,34 inches
Vol. 272 ml
bulk: 16.001.00.0000
polybag: 36.001.00.0060
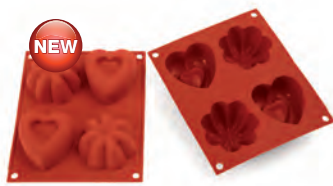
NEW
HSF02 HAPPY LOVE
60 x 62,5 h 34 mm
2,36 x 2,4 h 1,34 inches
Vol. 280 ml
bulk: 16.002.00.0000
polybag: 36.002.00.0060

NEW
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
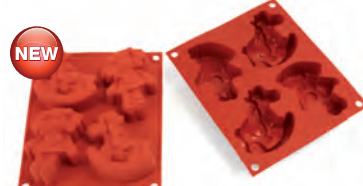
NEW
HSF04 HAPPY DOLLY
69,5 x 74 h 28 mm
2,72 x 2,91 h 1,1 inches
Vol. 206 ml
bulk: 16.004.00.0000
polybag: 36.004.00.0060

NEW
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

NEW
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

NEW
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

NEW
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

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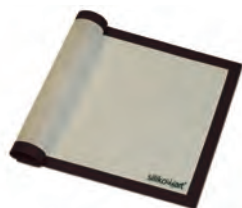
FIBERGLASS 1
Baking Sheet
595 x 395 mm
23,42 x 15,55 inches
item: 40.846.00.0000

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
bulk: 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: 13.009.00.0000

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

⬇ macarons

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

⬇ whoopies

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

⬇ special moulds
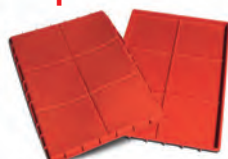
SF065 SQUARE BAR
300 x 200 h 11 mm
11,8 x 7,87 h 0,43 inches
bulk: 10.065.00.0000
polybag: 30.065.00.0060

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 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

⬇ tapis relief 60x40 cm
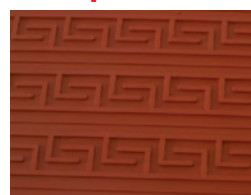
TAPIS RELIEF 01
Greca grande
each band h 4 cm
item: 70.612.00.0098

TAPIS RELIEF 01 BIS
Greca piccola
each band h 3 cm
item: 70.558.00.0098
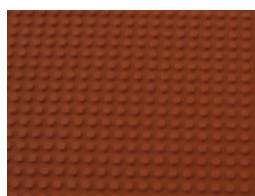
TAPIS RELIEF 02
Pois
item: 70.617.00.0098

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 05
Musica
each band h 3 cm
item: 70.551.00.0098
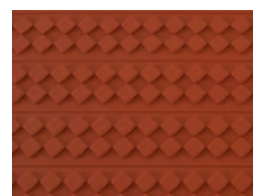
TAPIS RELIEF 06
Scacchi
each band h 3 cm
item: 70.552.00.0098

TAPIS RELIEF 07
Frutta
each band h 3 cm
item: 70.553.00.0098
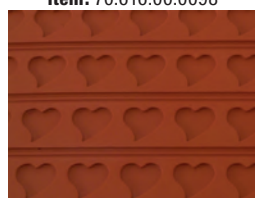
TAPIS RELIEF 08
Cuori
each band h 3 cm
item: 70.554.00.0098

TAPIS RELIEF 09
Fiori
each band h 3 cm
item: 70.555.00.0098

TAPIS RELIEF 10
Greca Quadri
each band h 3 cm
item: 70.556.00.0098

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 gelèe Jelly dalle diverse forme. Un tocco di originalità nella vetrina della propria pasticceria. Gli stampi della linea Confisserie 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 Confisserie 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: 70.035.99.0001

Utilizzo / *Use*:

1

2

3
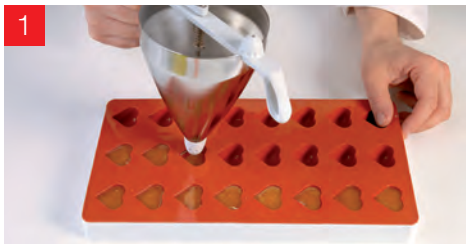
SG01 FETTA
ARANCIO / LEMONSLICE
45 x 18 h 15 mm
1,77 x 0,71 h 0,59 inches
Vol. 24 x 7 ml Tot. 168 ml
item: 22.001.00.0098

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
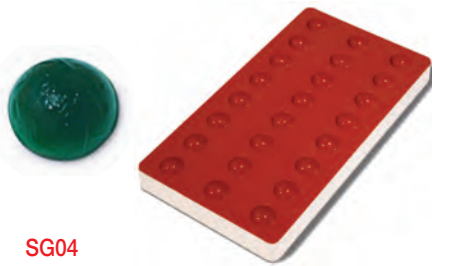
SG04
MEZZASFERA / HALFSPHERE
Ø 27 h 13,5 mm
Ø 1,06 h 0,53 inches
Vol. 24 x 5 ml Tot. 120 ml
item: 22.004.00.0098
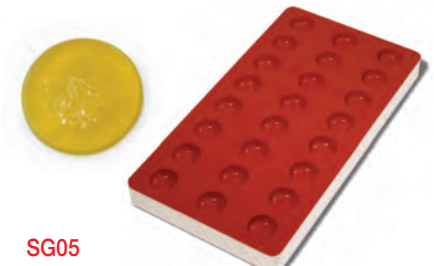
SG05
BON BON / PASTILLE
Ø 30 h 11 mm
Ø 1,18 h 0,43 inches
Vol. 24 x 6 ml Tot. 144 ml
item: 22.005.00.0098
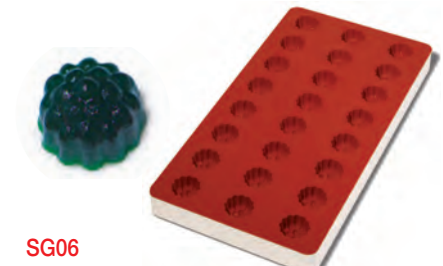
SG06
MORA / BLACKBERRY
Ø 30 h 24 mm
Ø 1,18 h 0,94 inches
Vol. 24 x 10 ml Tot. 240 ml
item: 22.006.00.0098
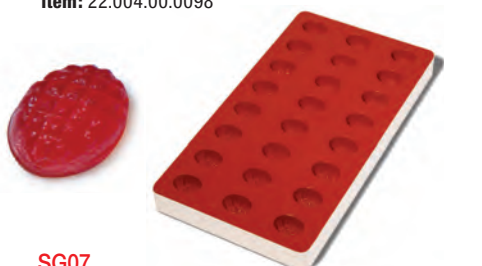
SG07
ANANAS / PINEAPPLE
33 x 23 h 18 mm
1,3 x 0,91 h 0,71 inches
Vol. 24 x 9 ml Tot. 216 ml
item: 22.007.00.0098

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

POP01 LOLLI POP

25.701.00.0060
Ø 72 h 12 mm
Vol. 4 x 45 Tot. 180 ml
Set 2 pz. + 50 Bastoncini/Sticks
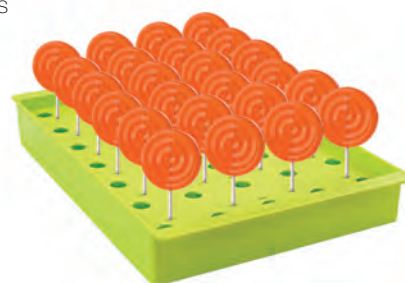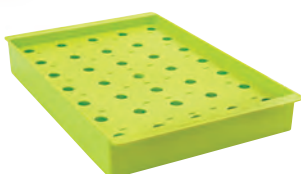
ESPOGEL UP MINI
235 x 360 x h 48 mm
4 x 6 = 24 pcs

99.432.19.0082   99.432.62.0082   99.432.72.0082   99.432.86.0082

SET BASTONCINI LOLLYPOP 50 PZ
item: 99.411.99.0001

POP01 LOLLI POP utilizzo / use:

1
• Inserire il bastoncino.
• *Insert the stick.*

2
• Riempire lo stampo.
• *Fill the mould with the preparation.*

3
• Sformare la preparazione così ottenuta.
• *Unmold.*

POP02 GINGER POP

25.702.00.0060
75 x 67 h 12 mm
Vol. 4 x 31 Tot. 124 ml
Set 2 pz. + 50 Bastoncini/Sticks
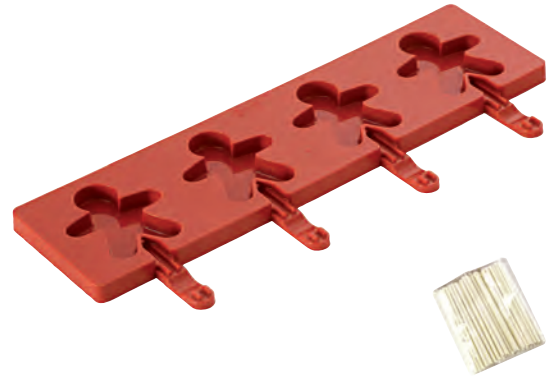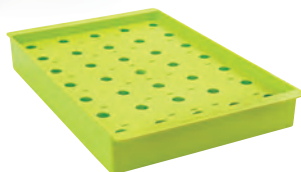
ESPOGEL UP MINI

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

99.432.19.0082   99.432.62.0082   99.432.72.0082   99.432.86.0082

SET BASTONCINI LOLLYPOP 50 PZ

item: 99.411.99.0001

POP02 GINGER POP utilizzo / *use*:

1

2

3

• 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

25.703.00.0060
75,5 x 72 h 12 mm
Vol. 4 x 34 Tot. 136 ml
Set 2 pz. + 50 Bastoncini/Sticks
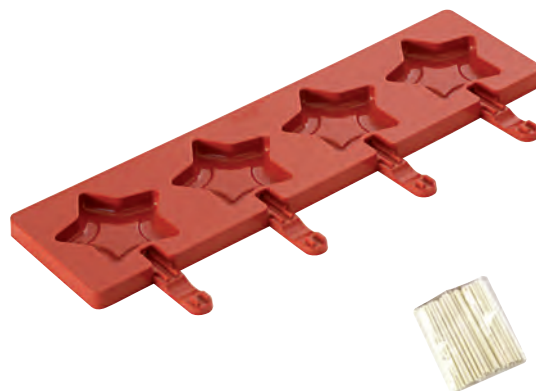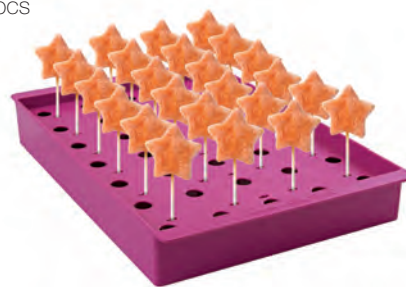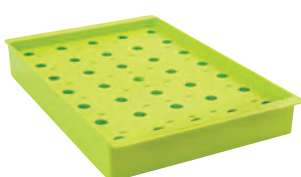
ESPOGEL UP MINI

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

99.432.19.0082   99.432.62.0082   99.432.72.0082   99.432.86.0082

SET BASTONCINI LOLLYPOP 50 PZ

item: 99.411.99.0001

POP03 MAGIC POP utilizzo / use:
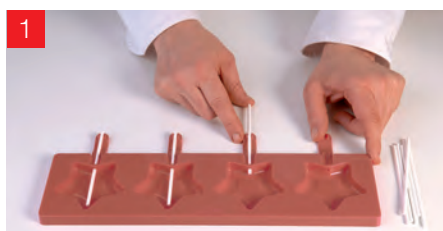
1
• Inserire il bastoncino.
• *Insert the stick.*

2
• Riempire lo stampo.
• *Fill the mould with the preparation.*

3
• Sformare la preparazione così ottenuta.
• *Unmold.*

POP04 DAISY POP

25.704.00.0060
Ø 74 h 12 mm
Vol. 4 x 40 Tot. 160 ml
Set 2 pz. + 50 Bastoncini/Sticks
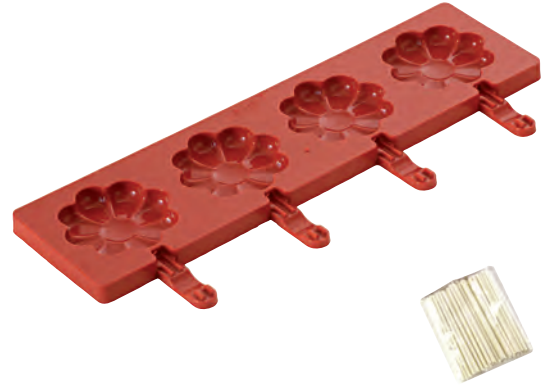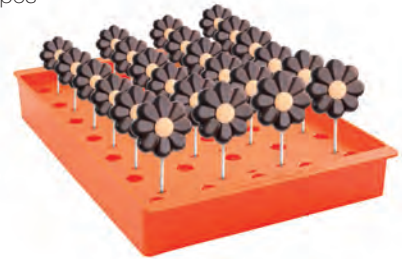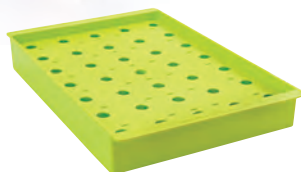
ESPOGEL UP MINI
235 x 360 x h 48 mm
4 x 6 = 24 pcs

99.432.19.0082   99.432.62.0082   99.432.72.0082   99.432.86.0082

SET BASTONCINI LOLLYPOP 50 PZ

item: 99.411.99.0001

POP04 DAISY POP utilizzo / *use*:
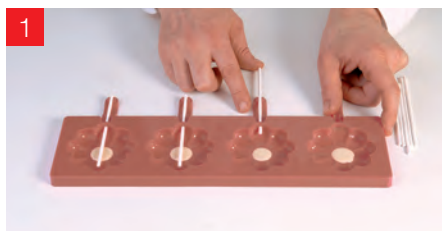
1

• Inserire il bastoncino.
• *Insert the stick.*

2

• Riempire lo stampo.
• *Fill the mould with the preparation.*

3

• Sformare la preparazione così ottenuta.
• *Unmold.*

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

MADE OF POLYCARBONATE

MAX TEMP 120°C

Accessori

ACC030 CARAMELLATORE
volume: 20 ml
item: 70.056.99.0001

ACC031 CARAMELLATORE
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
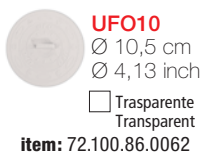
UFO10
Ø 10,5 cm
Ø 4,13 inch
☐ Trasparente Transparent
item: 72.100.86.0062

UFO15
Ø 15,5 cm
Ø 6,10 inch
☐ Trasparente Transparent
item: 72.150.86.0062
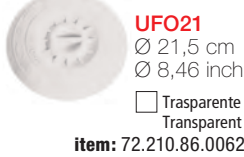
UFO21
Ø 21,5 cm
Ø 8,46 inch
☐ Trasparente Transparent
item: 72.210.86.0062
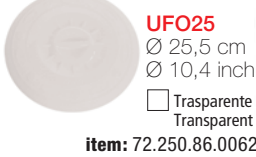
UFO25
Ø 25,5 cm
Ø 10,4 inch
☐ Trasparente Transparent
item: 72.250.86.0062
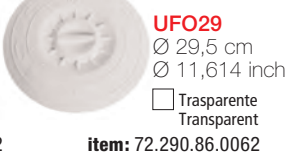
UFO29
Ø 29,5 cm
Ø 11,614 inch
☐ Trasparente Transparent
item: 72.290.86.0062

UFO 34
Ø 345 cm
Ø 13,6 inch
☐ Trasparente Transparent
item: 72.340.86.0062

Conforme alla normativa CE

Conforme alla normativa CE

Conforme alla normativa CE

NEW

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

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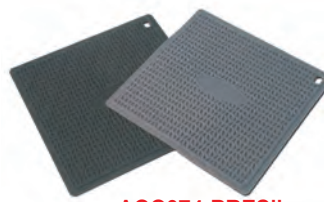
ACC074 PRESI' TRIVET ROUND STITCH
175 x 175 mm
6,89 x 6,89 inches
item: 70.198.20.0001 black
item: 70.198.55.0001 grey

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

SPC25 SILICONE SPOON
l. 25 cm **item:** 70.104.87.0001
l. 9,85 inches
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

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

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

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

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
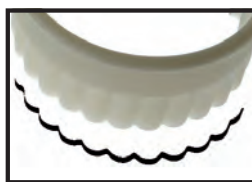
IRREGULAR

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

BRD001 BRILL DECOR
Cont. 400 ml
Trasparente /Transparent
Spray alimentare per luci-
dare e proteggere le tue
creazioni.
Food spray for protecting and glossing your creations.
item: 73.143.99.001

COD001 COOLER DECOR
Cont. 400 ml
Trasparente / Transparent
Raffreddante rapido per
cioccolato e zucchero.
Rapid cooling for chocolate and sugar.
item: 73.145.99.001

NSD001 NO-STICK DECOR
Cont. 500 ml
Trasparente / Transparent
Staccante alimentare per
teglie, stampi, forme.
Non-stick spray for oven ware, pans and moulds.
item: 73.144.99.001

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

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.

Cont. 5 gr.	Cont. 25 gr.
CPD001 item: 73.261.99.0001	CPD001 item: 73.161.99.0001
CPD002 item: 73.262.99.0001	CPD002 item: 73.162.99.0001
CPD003 item: 73.263.99.0001	CPD003 item: 73.163.99.0001
CPD004 item: 73.264.99.0001	CPD004 item: 73.164.99.0001

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

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	

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	

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

COLORANTI ALIMENTARI IDROSOLUBILI IN POLVERE - POWDERED FOODGRADE WATERSOLUBLE 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

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.

Sac'a flex

ACC083
Ø 185 x h 450 mm
item: 70.300.86.0160

Diam. 185 mm
Diam. 216 mm
H 450 mm
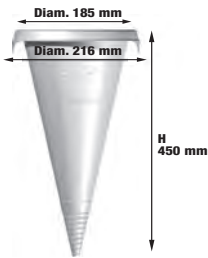
H.A.C.C.P
D.Lgs. 155/97

Facile da riempire
Easy to fill
Non assorbe odori né sapori
It does not absorb any odour
Design ergonomico
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

NEW

VASO Sac'a Poche

item: 72.336.99.0098

Materiale PP
Support for pastry bags, made of pp material

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

ACC009 SAC'A POCHE
item: 70.033.99.0060
size: 34 cm with 6 tubes

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

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

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

▼ tubes

Bocchette decorative in acciaio inox. Il kit è composto da 5 bocchette di ugual misura.
Stainless steel decorative tubes. Every kit is composed by 5 pcs of the same size.

Set 1 pz./pcs: *Item 43.346.99.0000

Item	Code	Item	Code
43.*46.99.0000	BA 411	43.*95.99.0000	BS 118
43.*47.99.0000	BA 413	43.*01.99.0000	BT 202
43.*48.99.0000	BA 415	43.*02.99.0000	BT 203
43.*21.99.0000	BC 320	43.*03.99.0000	BT 204
43.*22.99.0000	BC 321	43.*04.99.0000	BT 205
43.*23.99.0000	BC 322	43.*05.99.0000	BT 206
43.*24.99.0000	BC 323	43.*06.99.0000	BT 207
43.*25.99.0000	BC 324	43.*07.99.0000	BT 208
43.*26.99.0000	BC 325	43.*08.99.0000	BT 209
43.*27.99.0000	BC 326	43.*09.99.0000	BT 210
43.*28.99.0000	BC 327	43.*10.99.0000	BT 211
43.*29.99.0000	BC 328	43.*11.99.0000	BT 212
43.*30.99.0000	BC 329	43.*12.99.0000	BT 213
43.*31.99.0000	BC 330	43.*13.99.0000	BT 214
43.*49.99.0000	BD 300	43.*14.99.0000	BT 215
43.*50.99.0000	BD 301	43.*15.99.0000	BT 216
43.*51.99.0000	BD 302	43.*16.99.0000	BT 217
43.*32.99.0000	BF 310	43.*17.99.0000	BT 218
43.*33.99.0000	BF 311	43.*18.99.0000	BT 220
43.*34.99.0000	BF 312	43.*19.99.0000	BT 222
43.*35.99.0000	BF 313	43.*20.99.0000	BT 224
43.*36.99.0000	BF 314	43.*52.99.0000	BX 1013
43.*37.99.0000	BF 314/11	43.*62.99.0000	BX 1105
43.*38.99.0000	BF 315	43.*63.99.0000	BX 1115
43.*39.99.0000	BF 316	43.*64.99.0000	BX 1123
43.*40.99.0000	BF 317	43.*65.99.0000	BX 1132
43.*41.99.0000	BF 318	43.*66.99.0000	BX 1217
43.*42.99.0000	BF 319	43.*67.99.0000	BX 1303
43.*43.99.0000	BR 330	43.*68.99.0000	BX 1405
43.*44.99.0000	BR 331	43.*69.99.0000	BX 1510
43.*45.99.0000	BR 332	43.*70.99.0000	BX 1605
43.*79.99.0000	BS 102	43.*71.99.0000	BX 1713
43.*80.99.0000	BS 103	43.*72.99.0000	BX 1820
43.*81.99.0000	BS 104	43.*73.99.0000	BX 1906
43.*82.99.0000	BS 105	43.*53.99.0000	BX 2013
43.*83.99.0000	BS 106	43.*74.99.0000	BX 2117
43.*84.99.0000	BS 107	43.*75.99.0000	BX 2219
43.*85.99.0000	BS 108	43.*76.99.0000	BX 2312
43.*86.99.0000	BS 109	43.*77.99.0000	BX 2314
43.*87.99.0000	BS 110	43.*78.99.0000	BX 2315
43.*88.99.0000	BS 111	43.*54.99.0000	BX 3005
43.*89.99.0000	BS 112	43.*55.99.0000	BX 4014
43.*90.99.0000	BS 113	43.*56.99.0000	BX 5017
43.*91.99.0000	BS 114	43.*57.99.0000	BX 6018
43.*92.99.0000	BS 115	43.*58.99.0000	BX 7020
43.*93.99.0000	BS 116	43.*59.99.0000	BX 8019
43.*94.99.0000	BS 117	43.*60.99.0000	BX 9017
		43.*61.99.0000	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

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

BX2312
Ø 12 - h 41 mm

BX2314
Ø 14 - h 39 mm

BX2315
Ø 15 - h 46 mm

BOCCHETTE INOX / STAINLESS STEEL TUBES

COD.	BS 10T
MIS./SIZE Ø	4 - 5 - 6 - 7 - 8 - 9 - 10 - 12 - 14 - 15

item: 43.096.99.0000

ESPOSITORE A MURO / WALL RACK

COD.	ESPO B	ESPO ST
CARAT./CARAT.	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

CODICE/ITEM	H.	PEZZI/PCS	ITEM
BOS36BIG	50 mm	39 pz/pcs	40.454.99.0000

COD.	BS 10S
MIS./SIZE Ø	4 - 5 - 6 - 7 - 8 - 9 - 10 - 12 - 13 - 15

item: 43.097.99.0000

CODICE/ITEM	H.	PEZZI/PCS	ITEM
BOS26	33 mm	29 pz/pcs	70.034.99.0062

BOCCHETTE AD IMBUTINO
FRITTER TUBE

COD. BIM340
Conf. / Pack 5 pz / pcs.
item: 40.529.00.0000

CODICE/ITEM	H.	PEZZI/PCS	ITEM
BOS52	33 mm	55 pz/ pcs	40.716.00.0000

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

MADE IN FRANCE

ESPOSITORI IN POLISTIRENE / *DISPLAYS MADE IN 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.

NEW

■ 99.421.72.0082
■ 99.421.62.0082
■ 99.421.19.0082

Trasparente
□ 99.421.86.0082

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.

NEW

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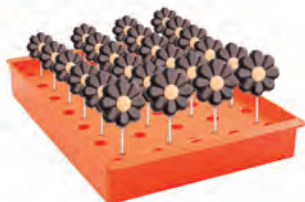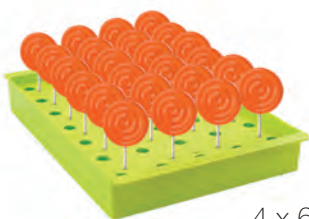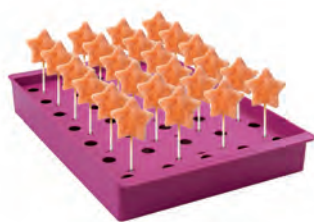
Stand for displaying in the showcase.
It takes the space of a standard container.
Ideal for the whole Steccoflex Mini, Easy Pop and Conoflex.

NEW

99.432.72.0082
99.432.62.0082
99.432.19.0082

4 x 6 = 24 pcs

Trasparente
99.432.86.0082

5 x 7 = 35 pcs

Stecchi / Sticks
99.400.99.0001

size 113 x 10 h 2 mm

Set 500 bastoncini in legno di faggio
500 pcs beech wood sticks

SET BASTONCINI LOLLYPOP 50 PZ
99.411.99.0001

Mini Stecchi / Mini Sticks
99.401.99.0001

size 72 x 8 h 2 mm

Set 500 bastoncini in legno di faggio
500 pcs beech wood sticks

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

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

Vantaggi / Advantages

· Assoluta trasparenza
· Facile identificazione del prodotto all'interno
· Resistenza agli urti
· Impilabilità
· Ideale per il trasporto e le consegne dei prodotti

· *Absolute transparency*
· *Easy identification of the product inside*
· *Crash-proof*
· *Stackable*
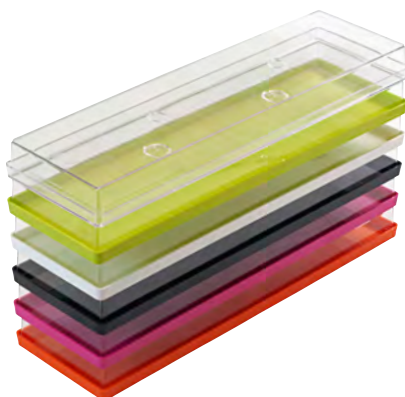· *Perfect for coming and delivering your creations*
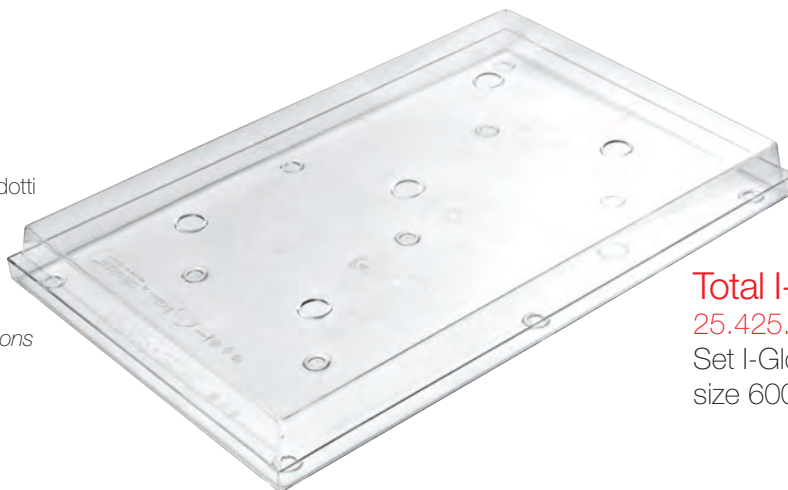
Total I-Gloo
25.425.86.0000
Set I-Gloo + VGEL02
size 600 x 400 h 55 mm

40 cm

60 cm

Small Total I-Gloo
Set Small I-gloo + Vgel03
size 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 policarbonato 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 formetion 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

99.429.86.0000
Coperchio/Cover
size 600 x 400 h 55 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 policarbonato, 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.
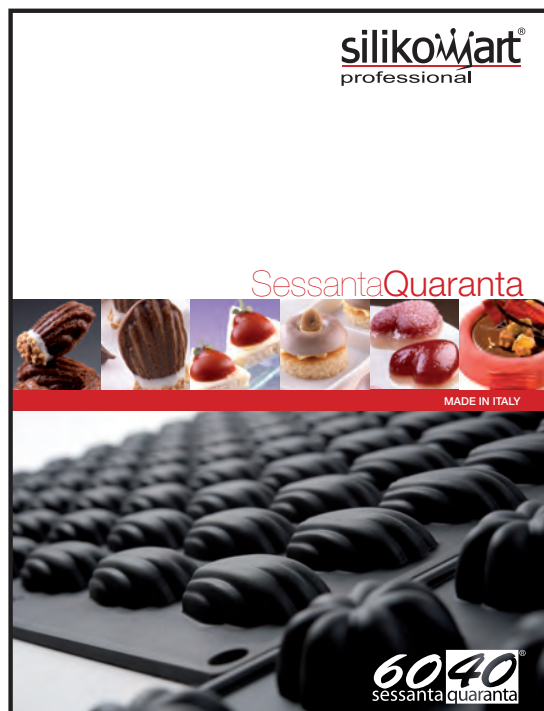
VGEL03/V	25.425.62.0098	
VGEL03/B	25.425.87.0098	
VGEL03/N	25.425.20.0098	
VGEL03/F	25.425.19.0098	
VGEL03/A	25.425.72.0098	
VGEL03/T	25.425.86.0098	

MADE IN ITALY

silikomart
professional

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silikomart@silikomart.com - www.silikomart.com

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LaDecorazione

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SPECIAL INSERT
Cake DESIGN

LA DECORAZIONE

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