

# PROFESSIONAL EQUIPMENT

2024 catalogue





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# WHO WE ARE OUR HISTORY

Martellato Srl was born in the '80s from an idea of its founder, but its roots date back several years earlier. Nereo Martellato, Alessandro's father, had a deep connection with the world of pastry and bakery. He appreciated the dedication and passion he felt when talking to artisans, and with the same dedication and passion, he sought solutions to their requests.

The products he created arose from a need noticed in a pastry shop, from a conversation with a baker, from a glance in a laboratory. In this way, Nereo realized that professionals needed a wider range of items and, above all, solutions that would improve their work..

*Martellato Srl nasce negli anni '80 da un'idea del suo fondatore, ma le sue radici risalgono già ad alcuni anni prima. Nereo Martellato, il padre di Alessandro, era profondamente legato al mondo della pasticceria e della panificazione. Apprezzava l'impegno e la passione che sentiva quando parlava con un artigiano, e con lo stesso impegno e passione cercava le soluzioni alle loro richieste.*

*I prodotti che lui creava nascevano da un'esigenza notata in una pasticceria, da una chiacchierata con un panettiere, da uno sguardo in un laboratorio. In questo modo Nereo si è accorto che i professionisti necessitavano di una gamma più ampia di articoli e soprattutto di soluzioni che migliorassero il loro lavoro.*

**TODAY, MARTELLATO RELIES ON THE THIRD GENERATION, ENSURING THE CONTINUITY OF SERVICES OFFERED WITH PASSION TO PROFESSIONALS AROUND THE WORLD.**

*OGGI L'AZIENDA MARTELLATO SI AFFIDA ALLA TERZA GENERAZIONE, ASSICURANDO LA CONTINUITÀ DEI SERVIZI CHE CON PASSIONE OFFRE A TUTTI I PROFESSIONISTI NEL MONDO.*



# **35 YEARS OF PASSION AND HARD WORK**

# PRODUCTS

Through its products, the company positions itself as a partner to professionals worldwide, offering its expertise and capabilities in creating items that significantly enhance the activities of those who, with dedication, work in their own laboratories every day.

Thousands of items are conceived, designed, made, and distributed by Martellato with the precise intention of being the reference point for various sectors of the food industry.

*Attraverso i suoi prodotti l'azienda si propone come partner dei professionisti di tutto il mondo, offrendo le proprie competenze e capacità nel realizzare articoli in grado di migliorare notevolmente il lavoro di chi ogni giorno, con dedizione, svolge l'attività all'interno del proprio laboratorio. Migliaia di articoli sono pensati, progettati, realizzati e distribuiti con il preciso intento, da parte di Martellato, di essere il punto di riferimento per i diversi settori del comparto food.*



# OUR VALUES

In the future that Martellato envisions, there are many important goals to achieve. Always attentive to what the market demands, the company aims to be a point of reference globally, acting as an ambassador for Made in Italy, synonymous with quality and design, and offering products that allow pastry chefs to express their talent to the fullest.

*Nel futuro che Martellato si aspetta ci sono tanti importanti traguardi da raggiungere. Sempre attenta a ciò che il mercato chiede, l'azienda vuole essere un punto di riferimento nel mondo facendosi ambasciatrice del Made in Italy, sinonimo di qualità e design, e offrendo prodotti che permettano ai pasticceri di esprimere al meglio il loro talento.*

## MADE IN ITALY

# SUSTAINABILITY AND RESPONSIBLE PRODUCTION

Commitment to the planet is part of our philosophy. Applying more efficient production processes can significantly reduce pollution, waste, and consumption. For this reason, our processes are geared towards zero waste production and reduced consumption.

We also commit to using eco-friendly and recyclable materials to reduce environmental impact. Recyclable materials thus become a resource for new productions.

*L'impegno verso il pianeta è parte della nostra filosofia. Applicare processi di produzione più efficienti può ridurre in maniera significativa l'inquinamento, i rifiuti e i consumi. Per questo motivo le nostre lavorazioni sono orientate all'azzeramento degli scarti produttivi e alla riduzione dei consumi.*

*Ci impegniamo inoltre ad utilizzare materiali ecologici e riciclabili per ridurre l'impatto ambientale. Il materiale riciclabile diventa così una risorsa per nuove produzioni.*

**REDUCE, REUSE, RECYCLE**  
*RIDUCI, RIUSA, RICICLA*



## CERTIFIED QUALITY

The quality and safety of all our products, as well as our services, specialization, research, and training, are constantly monitored to ensure high standards in compliance with European regulations on food safety, environmental, and business management.

*La qualità e la sicurezza di tutti i nostri prodotti nonché dei nostri servizi, così come specializzazione, ricerca e formazione, sono costantemente controllate per garantire standard elevati nel rispetto delle Normative Europee sulla sicurezza alimentare, ambientale e gestione aziendale.*



**Martellato**  
is ISO  
**9001: 2015**  
certified.

# BUY MORE & ASK FOR HIGH QUALITY



**REMIIX**  
SOLUZIONI INDUSTRIALI

# SOCIOECONOMIC CONTRIBUTION

Martellato together with Remix to generate social value. A socially responsible company reconciles its business with respect and appreciation for people.

In the context of projects for support and work integration, Remix has developed highly specific skills, demonstrating how even people in vulnerable situations can contribute positively to the local economy, producing quality products and services. Martellato has chosen to entrust part of the assembly of its products to Remix. By purchasing them, you will directly support this initiative and our commitment to a more inclusive society.

*Martellato a fianco di Remix per generare valore sociale. Un'azienda socialmente responsabile concilia il proprio business con il rispetto e la valorizzazione delle persone.*

*Nell'ambito dei progetti per l'accompagnamento e l'inserimento lavorativo, Remix ha sviluppato delle competenze altamente specifiche che dimostrano come anche le persone in situazione di fragilità possano contribuire positivamente all'economia del territorio, realizzando prodotti e servizi di qualità.*

*Martellato ha scelto di affidare a Remix parte dell'assemblaggio dei propri prodotti. Acquistandoli sosterrete direttamente questa realtà e il nostro impegno verso una società più inclusiva.*

# + 120 COCOA TREES

The planet is a place that needs safeguarding. For this reason, we wanted to contribute by sharing an important reforestation project with our partners. Supported by the Treadom company, we have purchased 120 Cacao trees that have been planted by Cameroonian farmers in one of the agroforestry projects supported by the company.

*Il pianeta è un luogo che va salvaguardato. Per questo abbiamo voluto dare un contributo condividendo con i nostri partner un importante progetto di riforestazione. Supportati dall'azienda Treadom, abbiamo acquistato 120 alberi di Cacao che sono stati piantati da contadini camerunensi in uno dei progetti agroforestali che l'azienda sostiene.*



# A GIFT FOR THE PLANET

Thanks to this initiative, Martellato also contributes to the financing of Cameroonian farmers, supporting their work and livelihood.

*Grazie a questa iniziativa, inoltre, Martellato contribuisce al finanziamento di contadini Camerunensi, sostenendo il loro lavoro e quindi il loro sostentamento.*

**WE COULD OFFSET UP TO 7 TONS OF CO<sub>2</sub>, EQUIVALENT TO THAT PRODUCED BY A TRAIN TRAVELING 440,040 KM.**

***STIAMO COMPENSANDO FINO A 7 TONNELLATE DI CO<sub>2</sub>, PARI A QUELLA PRODOTTA DA UN TRENO CHE PERCORRE 440.040 KM.***

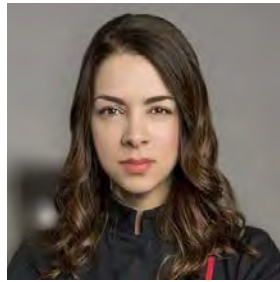


# AMBASSADORS

## EXCELLENCE FROM ALL OVER THE WORLD



Frank Haasnoot



Melissa Coppel



Philip Khoury



Julien Alvarez



Camila García Elizalde



Nicolas Nikolakopoulos



Javier Guillén



Alexandre Bourdeaux



Karim Bourgi



David Pallas



Wei Loon Tan



Vinesh Johny



Luigi Biassetto



Massimo Carnio



Giuseppe Gagliardi



Anna Gerasi



**HERE ARE THE MOST NOTABLE AND TALENTED  
INDIVIDUALS WE COLLABORATE WITH THE AIM  
TO OFFER THE BEST QUALITY PRODUCTS  
TO PROFESSIONALS IN THE INDUSTRY.**

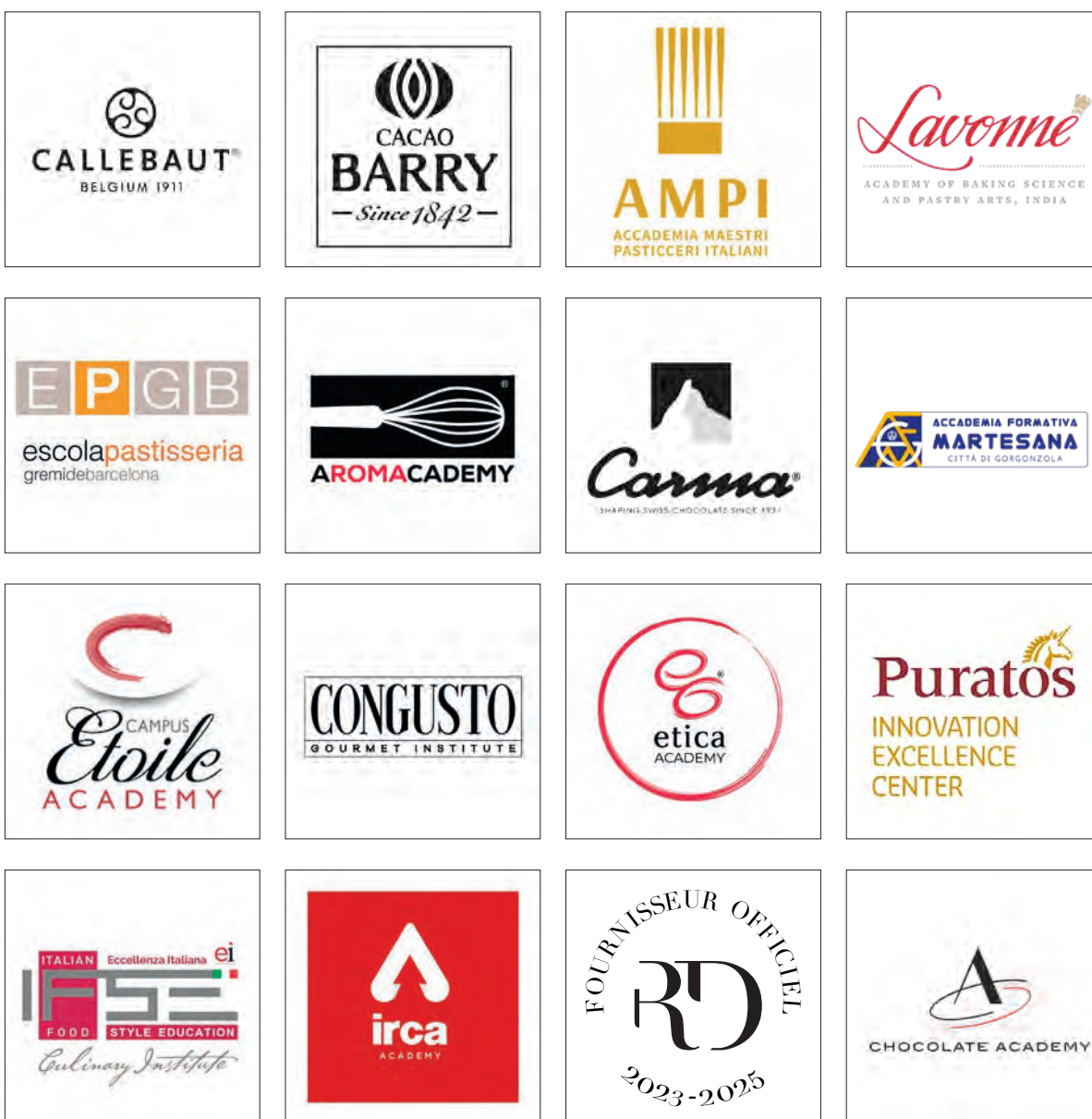
***ECCO I PERSONAGGI PIÙ NOTI E TALENTUOSI  
CON CUI COLLABORIAMO, AL FINE DI OFFRIRE A TUTTI  
I PROFESSIONISTI DEL SETTORE LA MIGLIORE  
QUALITÀ DEI NOSTRI PRODOTTI.***

**MARTELLATO UNDERSTANDS THE VALUE  
OF TRAINING AND IS COMMITTED TO NETWORKING  
WITH ACADEMIES AROUND THE WORLD TO NURTURE  
THE TALENT OF ALL PROFESSIONALS.**

***MARTELLATO CONOSCE IL VALORE DELLA  
FORMAZIONE E SI IMPEGNA A FARE RETE CON  
LE ACCADEMIE DI TUTTO IL MONDO PER FORMARE  
IL TALENTO DI TUTTI I PROFESSIONISTI.***

# ACADEMIES

## INSPIRATION COMES WITH TRAINING





# CHOCOLATE

# PASSION FOR CHOCOLATE DESIGN

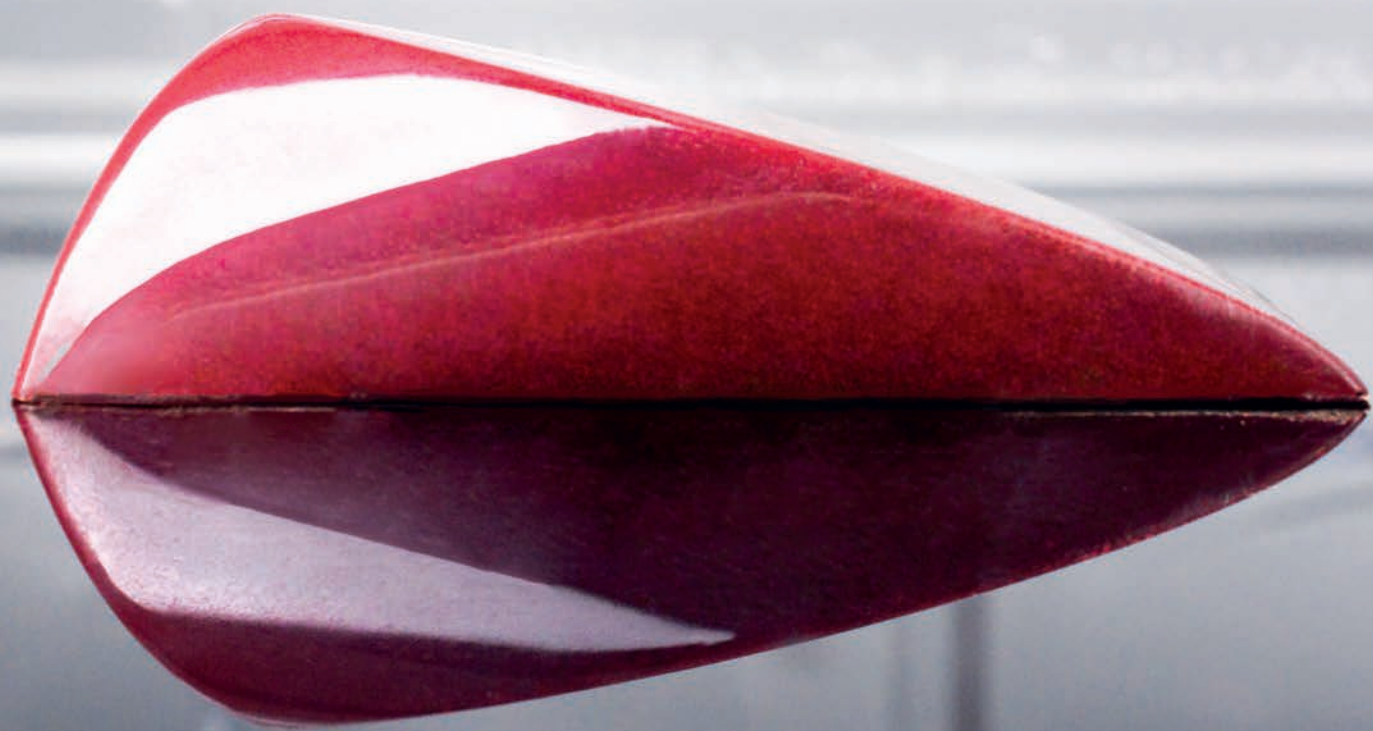
This section gathers a wide range of products for chocolate production: Supreme, a line of professional moulds for pralines, snacks, bars and subjects - Performance, a collection of One-Shot and rotating machines moulds - Thermoformed moulds, for producing both single subjects and 3D figures such as Easter eggs, spheres and Christmas trees - Stamps, combs and silicone mats to creating beautiful decorations - and much more to be discovered. With this range, Martellato offers to pastry chefs and chocolatiers a complete selection of products with which realize great aesthetic impact showcases, without missing quality and made-in-Italy design.

*In questa sezione è raccolta un'ampia gamma di prodotti per il cioccolato: Supreme, linea di stampi professionali per praline, snack, tavolette e soggetti - Performance, la collezione di stampi dedicata alle macchine one shot e rotative - Termoformati, stampi per singoli soggetti o per la produzione di figure 3D come uova di Pasqua, sfere e alberi di Natale - Timbri, pettini e tappeti in silicone per realizzare bellissime decorazioni - e molto altro tutto da scoprire. Con questa gamma, Martellato offre ai pasticceri e ai cioccolatieri un assortimento completo di prodotti ideali per creare vetrine di grande impatto estetico, senza rinunciare alla qualità e al design made in Italy.*



# PRALINES





# SPECIALS/SPECIALI

Vip | VERY  
IMPORTANT  
PRALINE

## NEW COLLABORATIONS FOR UNIQUE PRALINES

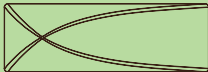
A successful product is born when Craftsmanship meets Quality, which is why the VIP, Very Important Praline collection continues to be so successful.

Nine internationally renowned Pastry Chefs have chosen Martellato to create an exclusive line of chocolate moulds with attention to the smallest details, offering a unique design and a high level product. Each mould hides a true story inspired by the country, culture and personality of the Pastry Chef: discover the new Slope, Aotrom, Origami, Crystal, Hope and Beat!


*Un prodotto di successo nasce quando la Maestria incontra la Qualità, ecco perché la collezione VIP, Very Important Praline, continua a riscuotere tanto successo.*

*Nove Pastry Chef di fama internazionale hanno scelto Martellato per creare una linea esclusiva di stampi per cioccolato curati nei minimi dettagli, offrendo un design unico e un prodotto di alto livello. Ogni stampo nasconde una vera e propria storia ispirata al paese, alla cultura e alla personalità del Pastry Chef: scoprite i nuovi Slope, Aotrom, Origami, Crystal, Hope e Beat!*

Professional chocolate moulds 275 x 175 mm



*slope*



PHILIP KHOURY



*aotroun*



CAMILA GARCÍA  
ELIZALDE



*origami*



MELISSA COPPEL



*crystal*



NICOLAS  
NIKOLAKOPOULOS



*beat*



MASSIMO CARNIO



*hope*



ANNA GERASI



*mount*



PHILIP KHOURY



*dune*



KARIM BOURGI



*flora*



JAVIER GUILLÉN



*flow*



WEI LOON TAN



## PHILIP KHOURY

Award-winning pastry chef Philip Khoury is Head Pastry Chef at the prominent Harrods in London. Classically trained, he works to innovate through reformulation and reinvention. His philosophy aims to marry flavour, texture and beautiful presentation in what he calls the holy trinity of dessert enjoyment.

*Il pluripremiato chef pasticciere Philip Khoury è capo pasticciere presso l'importante Harrods di Londra. Di formazione classica, lavora per innovare attraverso la riformulazione e la reinvenzione. La sua filosofia mira a coniugare sapore, consistenza ed estetica in quella che lui chiama la santa trinità del piacere del dessert.*





slope



**New**

## Slope

60 x 20 h 17 mm

Weight ~ 11 gr - Prod. 20 pcs

Layout 4 x 5 - BPA Free

Professional mould 275 x 175 mm

**21MA1065**

CREATED WITH

*Philp Khoury*



# CAMILA GARCÍA ELIZALDE

Camila G. Elizalde is a Chilean pastry chef with many years of experience, and the owner and founder of StudioPas Academy, a specialized high-level pastry school with over 27,000 students. She has a community of over 190K followers, and in 2022, as the director of the Chilean national pastry selection, she became the American Pastry Champion, taking the first place in the Coupe du Monde Pâtisserie America 2022.

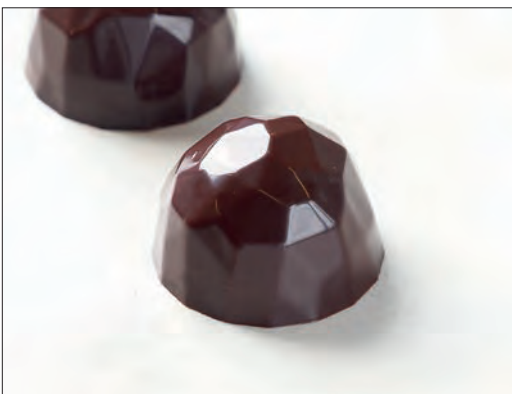
*Camila G. Elizalde è una pastry chef cilena con molti anni di esperienza, fondatrice di StudioPas Academy, scuola di specializzazione in pasticceria di alto livello con più di 27.000 studenti. Ha una community di oltre 190K followers, e nel 2022 diventa American Pastry Champion come direttrice del national pastry team cileno, conquistando il primo posto alla Coupe du Monde Pâtisserie America 2022.*







# aotrom



**New**

## Aotrom

29 x 29 h 19 mm

Weight ~ 9,5 gr - Prod. 28 pcs

Layout 7 x 4 - BPA Free

Professional mould 275 x 175 mm

**21MA1063**

CREATED WITH

*Camila Garcia  
Elizalde*



## MELISSA COPPEL

World-renowned Chocolatier and one of the few women at the top of her field, Melissa Coppel had many high-level experiences: she worked in Las Vegas at Joel Robuchon at the Mansion (3\* Michelin), Caesars Palace and the Bellagio, before starting her own school in 2016.

Her creations earned her several accolades and she was also named one of the Top 10 Chocolatiers in North America by Dessert Professional.

*Cioccolatiera di fama mondiale e una delle poche donne ai vertici del settore, Melissa Coppel ha avuto molte esperienze di alto livello: con Joel Robuchon It The Mansion (3\* Michelin), Caesars Palace e Bellagio a Las Vegas, prima di avviare la sua scuola nel 2016.*

*Le sue creazioni le sono valse vari riconoscimenti ed è stata nominata tra i 10 Migliori Cioccolatieri del Nord America da Dessert Professional Magazine.*



**New**

## Origami

45,5 x 46 h 16 mm

Weight ~ 10 gr - Prod. 15 pcs

Layout 5 x 3

Professional mould 275 x 175 mm

**MA1058**

CREATED WITH

*Melissa Coppel*



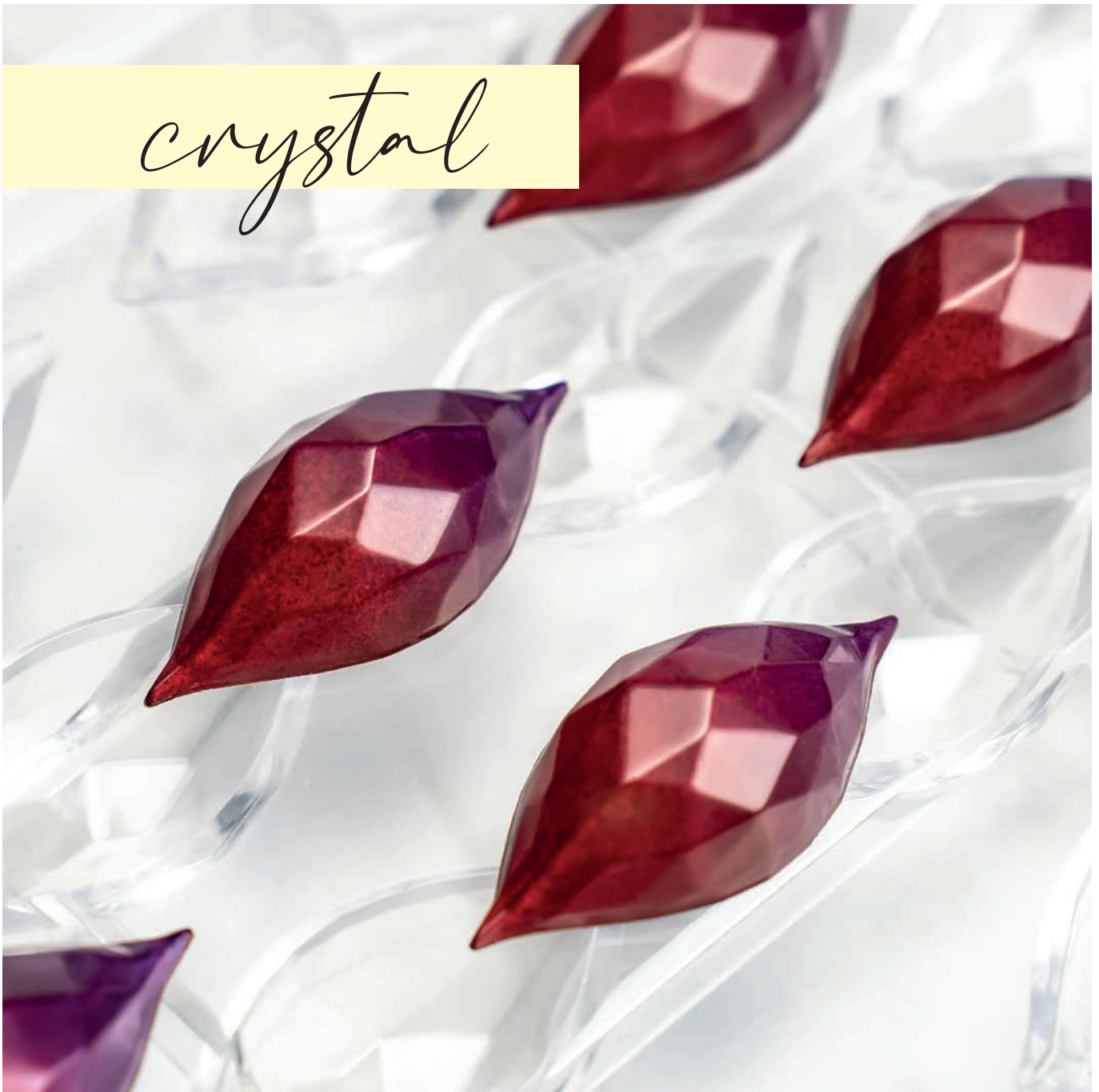
# NICOLAS NIKOLAKOPOULOS

Nicolas is Greek Chocolate Master 2022 and ranked 3rd place at World Chocolate Masters. Throughout his career, he had gained invaluable experience in various hospitality establishments.

He is professor at Le Monde Institute of Tourism Studies in Athens, where his journey began, and he also provides master classes and consulting around the world. He also works as Pastry Chef at the NZ Dessert Designers.

*Nicolas è Greek Chocolate Master 2022 e si è classificato al 3° posto al World Chocolate Masters. Nel corso della sua carriera, ha acquisito una preziosa esperienza in diverse strutture ricettive.*

*È professore al Le Monde Institute of Tourism Studies di Atene, dove è iniziato il suo percorso, e tiene consulenze e corsi di perfezionamento in tutto il mondo. È anche Pastry Chef di NZ Dessert Designers.*



**New**

## Crystal

55 x 25 h 14 mm

Weight ~ 7,6 gr - Prod. 16 pcs

Layout 4 x 4

Professional mould 275 x 175 mm

**MA1060**

CREATED WITH

*Nicolas  
Nikolakopoulos*



# ANNA GERASI

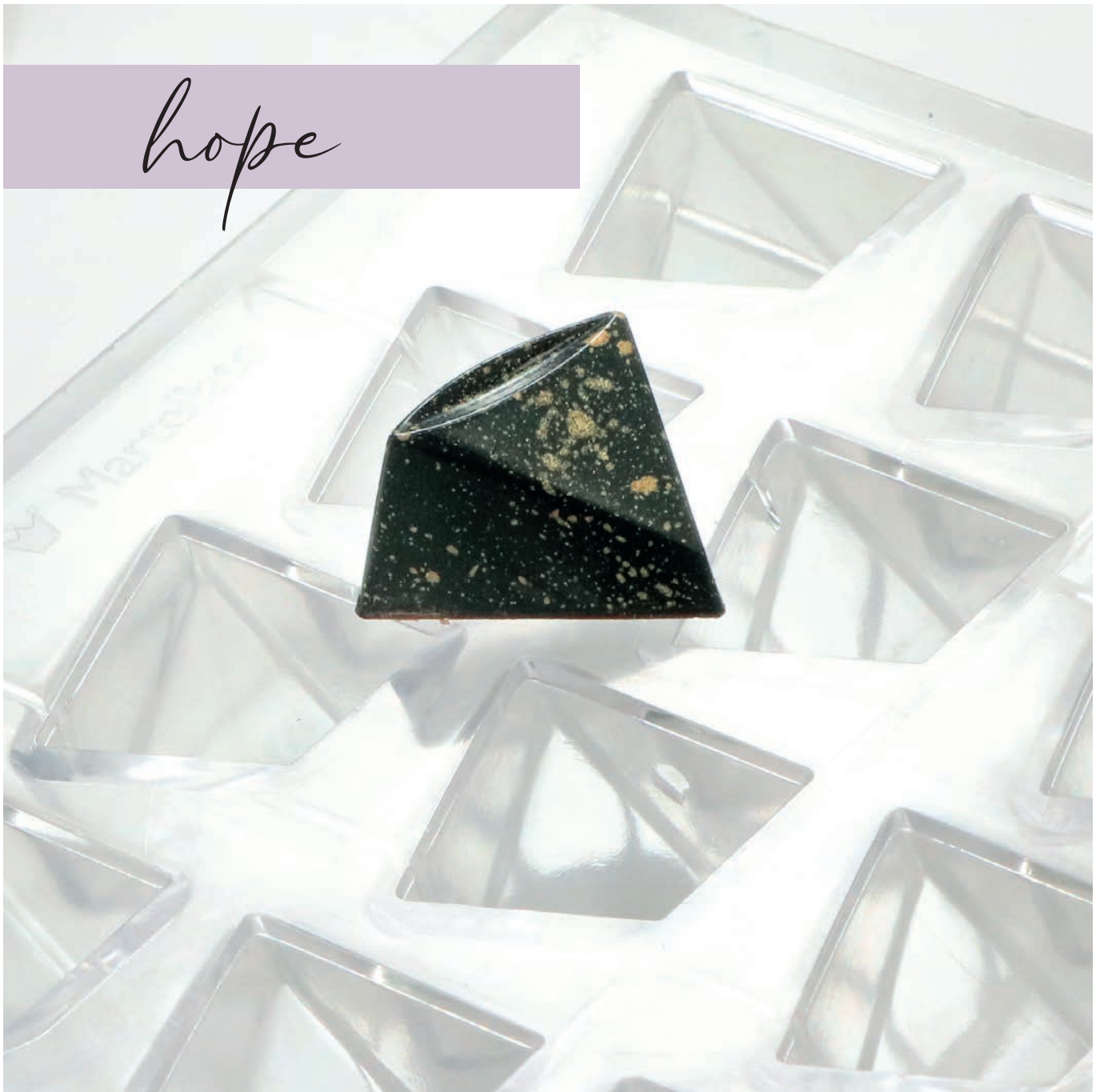
Anna Gerasi is Italian Chocolate Master 2022 and ranked 4th in the World Chocolate Master, the only woman to reach the final.

“Chocolate is my favourite material: through it I create and communicate my art.” An entrepreneur born in 1976, she runs the historic Piccinelli pastry shop in Brescia with her brother.

*Anna Gerasi è Italian Chocolate Master 2022 e si classifica al 4° posto al World Chocolate Master, unica donna ad accedere alla finale.*

*“Il cioccolato è la mia materia preferita: attraverso di lui creo e comunico la mia arte.” Imprenditrice classe 1976, guida la storica pasticceria Piccinelli di Brescia il fratello.*





**New**

## Hope

32 x 32 h 18 mm  
Weight ~ 10 gr - Prod. 24 pcs  
Layout 6 x 4  
Professional mould 275 x 175 mm

**MA1057**

CREATED WITH

*Anna Gerasi*



## MASSIMO CARNIO

World Champion, Italian Chocolate Champion and finalist at the World Chocolate Master, Massimo Carnio is a chocolatier and pastry chef by passion.

A Cacao Barry ambassador, he collaborates as a consultant with many companies in the pastry sector, as well as running with his wife the Villa dei Cedri pastry shop in Valdobbiadene (Treviso - Italy).

*Campione del mondo e Campione Italiano di Cioccolateria, finalista al World Chocolate Master, Massimo Carnio è cioccolatiere e pasticcere per passione. Ambasciatore Cacao Barry, collabora come consulente con varie aziende del settore pasticceria, oltre a gestire con la moglie la pasticceria Villa dei Cedri a Valdobbiadene (Treviso).*

beat



**New**

## Beat

30 x 30 h 17,5 mm

Weight ~ 11 gr - Prod. 24 pcs

Layout 6 x 4

Professional mould 275 x 175 mm

**MA1062**

CREATED WITH

*Massimo Carnio*

*flora*



## Flora

30 x 31 h 18 mm  
Weight ~ 11 gr - Prod. 24 pcs  
Layout 6 x 4  
Professional mould  
275 x 175 mm

**MA1050**



CREATED WITH

*Javier Guillén*



## Dune

ø 31 h 21 mm  
Weight ~ 10 gr - Prod. 24 pcs  
Layout 6 x 4  
Professional mould  
275 x 175 mm

**MA1052**



CREATED WITH

*Karim Bourgi*

*flow*



## Flow

29 x 29 h 18 mm  
Weight ~ 11 gr - Prod. 24 pcs  
Layout 6 x 4  
Professional mould  
275 x 175 mm

**MA1051**



CREATED WITH

*Wei Loon Tan*

mount



## Mount

32 x 32 h 23 mm  
Weight ~ 9 gr - Prod. 24 pcs  
Layout 6 x 4  
Professional mould  
275 x 175 mm

**MA1047**



CREATED WITH

*Philip Khoury*







**New**

## Venere

ø 31 h 22 mm

Weight ~ 11 gr - Prod. 24 pcs

Layout 6 x 4 - BPA Free

Professional mould 275 x 175 mm

**21MA1059**



## Jems Diamond

6 square - 30 x 30 h 15 mm - Weight ~ 11 gr

6 oval - 42 x 24 h 15 mm - Weight ~ 10 gr

6 round - ø 32 h 15 mm - Weight ~ 10 gr

Layout 6 x 3

Professional mould 275 x 175 mm

**MA1994**



## Theobroma

52 x 26 h 14 mm  
 ~ 9 gr - 21 pcs  
 Layout 7 x 3  
 Professional mould  
 275 x 175 mm

**MA1018**







## Pavillon

27 x 27 h 20 mm  
 Weight ~ 10 gr - Prod. 28 pcs  
 Layout 7 x 4  
 Professional mould 275 x 175 mm

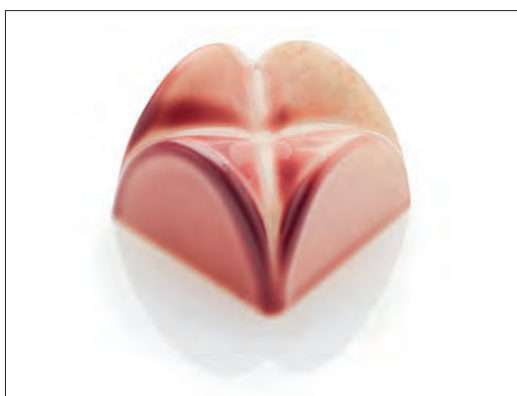
**MA1041**



## Vault

26,5 x 26,5 h 20 mm  
 Weight ~ 9 gr - Prod. 28 pcs  
 Layout 7 x 4  
 Professional mould 275 x 175 mm

**MA1042**



## Cross

26,5 x 26,5 h 18 mm  
 Weight ~ 11 gr - Prod. 28 pcs  
 Layout 7 x 4  
 Professional mould 275 x 175 mm

**MA1043**

## Sweet 1



ø 32 h 23 mm  
Weight ~ 10 gr - Prod. 24 pcs  
Layout 6 x 4  
Professional mould 275 x 175 mm

**MA1021**

## Sweet 2



ø 32 h 21 mm  
Weight ~ 11 gr - Prod. 24 pcs  
Layout 6 x 4  
Professional mould 275 x 175 mm

**MA1022**

## Sweet 3



ø 32 h 19,5 mm  
Weight ~ 11 gr - Prod. 24 pcs  
Layout 6 x 4  
Professional mould 275 x 175 mm

**MA1023**

## Sweet 4



ø 33 h 22 mm  
Weight ~ 10 gr - Prod. 24 pcs  
Layout 6 x 4  
Professional mould 275 x 175 mm

**MA1024**







## Quadrato



25 x 25 h 15,5 mm  
 Weight ~ 11 gr - Prod. 28 pcs  
 Layout 7 x 4  
 Professional mould 275 x 175 mm

**MA1008**

## Cerchio



ø 30 h 15,5 mm  
 Weight ~ 11 gr - Prod. 28 pcs  
 Layout 7 x 4  
 Professional mould 275 x 175 mm

**MA1007**

## Ottagono



ø 30 h 15,5 mm  
 Weight ~ 11 gr - Prod. 28 pcs  
 Layout 7 x 4  
 Professional mould 275 x 175 mm

**MA1010**

## Triangolo



33 x 29 h 15,5 mm  
 Weight ~ 8 gr - Prod. 24 pcs  
 Layout 6 x 4  
 Professional mould 275 x 175 mm

**MA1009**



## Wave 1

26,9 x 59 h 16 mm  
Weight ~ 10,4 gr - 14 pcs  
Layout 7 x 2  
Professional mould 275 x 175 mm

**MA1003**



## Wave 2

27 x 59 h 17 mm  
Weight ~ 7,9 gr - 16 pcs  
Layout 8 x 2  
Professional mould 275 x 175 mm

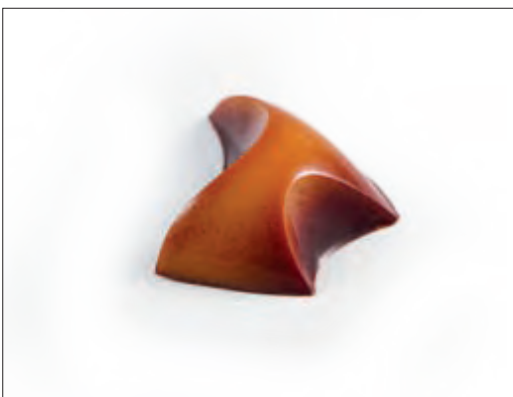
**MA1004**



## Wave 3

24,3 x 61,5 h 15,4 mm  
Weight ~ 9,8 gr - 16 pcs  
Layout 8 x 2  
Professional mould 275 x 175 mm

**MA1005**



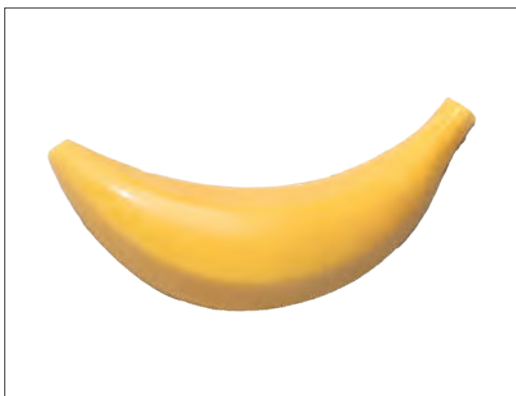
## Wave 4

43,8 x 38,1 h 14,1 mm  
Weight ~ 9,4 gr - 15 pcs  
Layout 5 x 3  
Professional mould 275 x 175 mm

**MA1006**







## Banana

64 x 19 h 15 mm  
 Weight ~ 10 gr - 16 pcs  
 Layout 8 x 2  
 Professional mould 275 x 175 mm

**MA1033**



## Pera

44 x 32 h 17 mm  
 Weight ~ 11 gr - 18 pcs  
 Layout 6 x 3  
 Professional mould 275 x 175 mm

**MA1034**



## Noce

37 x 29 h 17,5 mm  
 Weight ~ 11 gr - 18 pcs  
 Layout 6 x 3  
 Professional mould 275 x 175 mm

**MA1035**



## Arachide

50 x 23 h 15,5 mm  
 Weight ~ 11 gr - 20 pcs  
 Layout 4 x 5  
 Professional mould 275 x 175 mm

**MA1036**



Professional chocolate mould  
*Stampi professionali per cioccolato*  
 275 x 175 mm

## Domes



38 x 26 h 19 mm  
 Weight ~ 11 gr - 24 pcs  
 Layout 6 x 4

**MA4010**

## Cubes



36 x 25 h 16 mm  
 Weight ~ 10 gr - 24 pcs  
 Layout 6 x 4

**MA4011**

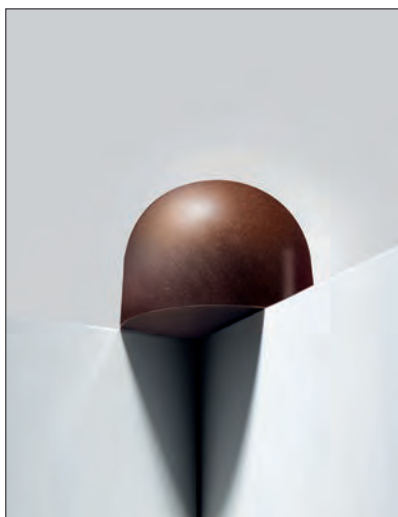
## Hearts



43 x 26 x h 16 mm  
 Weight ~ 11 gr - 20 pcs  
 Layout 5 x 4

**MA4012**

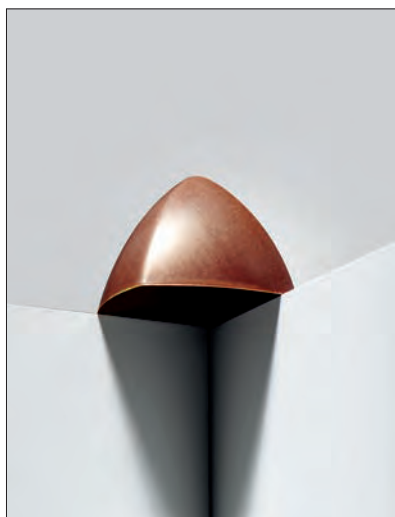
## Dome XL



ø 43 h 33 mm  
 Weight ~ 40 gr - Prod. 12 pcs  
 Layout 4 x 3

**MA1038**

## Stud XL



45 x 45 h 33 mm  
 Weight ~ 34 gr - Prod. 12 pcs  
 Layout 4 x 3

**MA1039**

## Pastry XL



ø 45 h 33 mm  
 Weight ~ 38 gr - Prod. 12 pcs  
 Layout 4 x 3

**MA1040**

Professional chocolate mould  
*Stampi professionali per cioccolato*  
275 x 175 mm



## Triangular

25 x 26 h 55 mm  
Weight ~ 11 gr - Prod. 28 pcs  
Layout 7 x 4

**MA4005**



## Octagonal

25 x 25 h 55 mm  
Weight ~ 11 gr - Prod. 28 pcs  
Layout 7 x 4

**MA4006**



## Cone

25 x 25 h 55 mm  
Weight ~ 11 gr - Prod. 28 pcs  
Layout 7 x 4

**MA4007**





# MODERN/MODERNE



## Rocket

ø 23 h 29 mm

Weight ~ 9 gr - Prod. 28 pcs

Layout 7 x 4

Professional mould 275 x 175 mm

**MA1044**

Professional chocolate mould  
*Stampi professionali per cioccolato*  
 275 x 175 mm

## Turn



40 x 19 h 16 mm  
 ~ 10 gr - Prod. 25 pcs  
 Layout 5 x 5

**MA1013**

## Twist



39,5 x 19 h 16 mm  
 ~ 11 gr - Prod. 25 pcs  
 Layout 5 x 5

**MA1014**

## Flat



40 x 18 h 16 mm  
 ~ 11 gr - Prod. 25 pcs  
 Layout 5 x 5

**MA1015**

## Pill



40,5 x 18 h 16 mm  
 ~ 10 gr - Prod. 25 pcs  
 Layout 5 x 5

**MA1016**

## Thimble



∅ 23 h 28,5 mm  
 ~ 11,5 gr - Prod. 28  
 pcs - Layout 7 x 4

**MA1045**

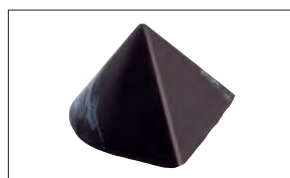
## Oblio



∅ 32 h 23 mm  
 ~ 8 gr - Prod. 24 pcs  
 Layout 6 x 4

**MA1049**

## Side



32 x 32 h 23 mm  
 ~ 9 gr - Prod. 24 pcs  
 Layout 6 x 4

**MA1048**

## Triangle



39 x 20 h 16 mm  
 ~ 7 gr - Prod. 27 pcs  
 Layout 9 x 3

**MA1999**

## Plain



39 x 18 h 15,5 mm  
 ~ 10 gr - Prod. 30 pcs  
 Layout 10 x 3

**MA1998**

## Curvy



39 x 18 h 15,5 mm  
 ~ 10 gr - Prod. 30 pcs  
 Layout 10 x 3

**MA1997**

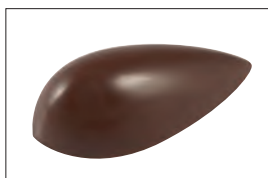


# CLASSIC/CLASSICHE

Professional chocolate mould  
*Stampi professionali per cioccolato*  
 275 x 175 mm



ø 30 h 19 mm  
 ~ 12 gr - 28 pcs  
 Layout 7 x 4  
**MA1002**



50 x 25 h 15 mm  
 ~ 9 gr - 21 pcs  
 Layout 7 x 3  
**MA1011**



54 x 24 h 16 mm  
 ~ 9 gr - 21 pcs  
 Layout 7 x 3  
**MA1012**



25 x 25 h 23 mm  
 ~ 13 gr - 40 pcs  
 Layout 8 x 5  
**MA1019**



25 x 25 h 18 mm  
 ~ 11 gr - 28 pcs  
 Layout 7 x 4  
**MA1020**



33 x 22 h 20 mm  
 ~ 15 gr - 30 pcs  
 Layout 6 x 5  
**MA1025**



ø 29 h 21 mm  
 ~ 8 gr - 40 pcs  
 Layout 8 x 5  
**MA1037**



37 x 31 h 16 mm  
 ~ 12 gr - 28 pcs  
 Layout 7 x 4  
**MA1046**



35 x 23 h 16 mm  
 ~ 9 gr - 36 pcs  
 Layout 6 x 6  
**MA1064**



38 x 28 h 18 mm  
 ~ 15 gr - 30 pcs  
 Layout 6 x 5  
**MA1074**



35 x 20 h 17 mm  
 ~ 12 gr - 30 pcs  
 Layout 6 x 5  
**MA1082**



ø 28 h 23 mm  
 ~ 10 gr - 40 pcs  
 Layout 8 x 5  
**MA1091**



ø 30 h 22 mm  
 ~ 14 gr - 28 pcs  
 Layout 7 x 4  
**MA1094**



17 x 12 h 5 mm  
 ~ 1 gr - 130 pcs  
 Layout 13 x 12  
**MA1281**



27 x 27 h 18 mm  
 ~ 11 gr - 28 pcs  
 Layout 7 x 4  
**MA1303**



ø 25,5 h 21,5 mm  
 ~ 11 gr - 30 pcs  
 Layout 6 x 5  
**MA1350**



ø 28 h 18 mm  
 ~ 10 gr - 28 pcs  
 Layout 7 x 4  
**MA1521**



31 x 24 h 13 mm  
 ~ 8 gr - 35 pcs  
 Layout 7 x 5  
**MA1527**



32 x 22 h 15 mm  
 ~ 8 gr - 42 pcs  
 Layout 7 x 6  
**MA1529**



ø 26 h 19 mm  
 ~ 9 gr - 40 pcs  
 Layout 8 x 5  
**MA1530**



30 x 25 h 15 mm  
~ 9 gr - 24 pcs  
Layout 6 x 4  
**MA1604**



30 x 30 h 12 mm  
~ 9 gr - 24 pcs  
Layout 6 x 4  
**MA1606**



ø 28 h 17,5 mm  
~ 9 gr - 24 pcs  
Layout 6 x 4  
**MA1607**



30 x 23 h 18 mm  
~ 9 gr - 24 pcs  
Layout 6 x 4  
**MA1609**



ø 29 h 18 mm  
~ 9 gr - 24 pcs  
Layout 6 x 4  
**MA1610**



ø 30 h 15 mm  
~ 9 gr - 24 pcs  
Layout 6 x 4  
**MA1611**



38 x 30 h 15 mm  
~ 9 gr - 20 pcs  
Layout 5 x 4  
**MA1612**



ø 30 h 20 mm  
~ 9 gr - 24 pcs  
Layout 6 x 4  
**MA1618**



29 x 29 h 12 mm  
~ 9 gr - 18 pcs  
Layout 6 x 3  
**MA1619**



33 x 25 h 12 mm  
~ 8 gr - 24 pcs  
Layout 6 x 4  
**MA1620**



33 x 33 h 15 mm  
~ 9 gr - 24 pcs  
Layout 6 x 4  
**MA1621**



30 x 24 h 12 mm  
~ 9 gr - 24 pcs  
Layout 6 x 4  
**MA1622**



28 x 32 h 15 mm  
~ 8 gr - 32 pcs  
Layout 8 x 4  
**MA1624**



30 x 18 h 15 mm  
~ 8 gr - 30 pcs  
Layout 6 x 5  
**MA1625**



30 x 18 h 15 mm  
~ 8 gr - 30 pcs  
Layout 6 x 5  
**MA1629**



30 x 18 h 15 mm  
~ 7 gr - 30 pcs  
Layout 6 x 5  
**MA1631**



30 x 18 h 15 mm  
~ 8 gr - 30 pcs  
Layout 6 x 5  
**MA1632**



34 x 25 h 15 mm  
~ 8 gr - 30 pcs  
Layout 6 x 5  
**MA1638**



48 x 18,5 h 19 mm  
~ 9 gr - 16 pcs  
Layout 4 x 4  
**MA1640**



21 x 21 h 18,5 mm  
~ 8 gr - 28 pcs  
Layout 7 x 4  
**MA1800**



26 x 20 h 21 mm  
~ 8 gr - 28 pcs  
Layout 7 x 4  
**MA1801**



ø 23 h 18,5 mm  
~ 7 gr - 28 pcs  
Layout 7 x 4  
**MA1802**



26 x 20 h 21 mm  
~ 8 gr - 28 pcs  
Layout 7 x 4  
**MA1803**



ø 25 h 18,5 mm  
~ 8 gr - 28 pcs  
Layout 7 x 4  
**MA1804**



29 x 19 h 16 mm  
~ 8 gr - 28 pcs  
Layout 7 x 4  
**MA1900**









28 x 20 h 17 mm  
~ 7 gr - 28 pcs  
Layout 7 x 4  
**MA1903**



29,5 x 19 h 17 mm  
~ 7 gr - 28 pcs  
Layout 7 x 4  
**MA1907**



27 x 31 h 18 mm  
9,5 gr - 28 pcs  
Layout 7 x 4  
**MA1925**



ø 26 h 23 mm  
~ 11 gr - 28 pcs  
Layout 7 x 4  
**MA1927**



ø 27 h 20 mm  
~ 9 gr - 30 pcs  
Layout 6 x 5  
**MA1963**



ø 27 h 20 mm  
~ 9 gr - 30 pcs  
Layout 6 x 5  
**MA1964**



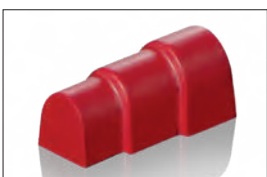
25 x 25 h 15 mm  
~ 9 gr - 30 pcs  
Layout 6 x 5  
**MA1965**



25 x 25 h 15 mm  
~ 9 gr - 30 pcs  
Layout 6 x 5  
**MA1966**



25 x 25 h 15 mm  
~ 9 gr - 30 pcs  
Layout 6 x 5  
**MA1968**



40 x 20 h 18 mm  
~ 8 gr - Prod. 30 pcs  
Layout 10 x 3  
**MA1969**



40 x 18 h 15 mm  
~ 9 gr - 30 pcs  
Layout 10 x 3  
**MA1970**



40 x 18 h 16 mm  
~ 8 gr - 30 pcs  
Layout 10 x 3  
**MA1971**



26 x 26 h 20 mm  
~ 7 gr - 30 pcs  
Layout 6 x 5  
**MA1972**



25 x 25 h 13 mm  
~ 9 gr - 24 pcs  
Layout 6 x 4  
**MA1980**



ø 35 h 15 mm  
~ 10 gr - 24 pcs  
Layout 6 x 4  
**MA1981**



28 x 28 h 16 mm  
~ 11 gr - 28 pcs  
Layout 7 x 4  
**MA1982**



24 x 24 h 18 mm  
~ 10 gr - 28 pcs  
Layout 7 x 4  
**MA1983**



41 x 24 h 20 mm  
~ 10 gr - 20 pcs  
Layout 5 x 4  
**MA1985**



30 x 30 h 11 mm  
~ 11 gr - 28 pcs  
Layout 7 x 4  
**MA1986**



35 x 23 h 17 mm  
~ 10 gr - 24 pcs  
Layout 6 x 4  
**MA1987**



30 x 30 h 8 mm  
~ 8 gr - 24 pcs  
Layout 6 x 4  
**MA1988**



ø 35 h 8 mm  
~ 8 gr - 24 pcs  
Layout 6 x 4  
**MA1989**



20 x 20 h 16 mm  
~ 6 gr - 28 pcs  
Layout 7 x 4  
**MA2003**



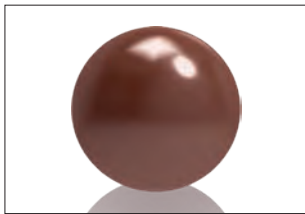
26 x 26 h 12 mm  
~ 8,5 gr - 28 pcs  
Layout 7 x 4  
**MA3007**

# TRIDIMENSIONAL/TRIDIMENSIONALI



For artisanal production. The kit includes: 3D mould and plate to remove excess chocolate.  
*Per produzione artigianale. Il kit include: stampo 3D e placca per togliere il cioccolato in eccesso.*

## Sphere



26 x 26 h 26 mm  
 ~ 8 gr - 28 pcs  
 Layout 7 x 4

**20-3D2001**

## Egg



23 x 32 h 23 mm  
 ~ 8 gr - 28 pcs  
 Layout 7 x 4

**20-3D1002**

## Apple



ø 28 h 27 mm  
 ~ 12 gr - 28 pcs  
 Layout 7 x 4

**20FRUIT01**



## Pear



ø 26 h 36 mm  
 ~ 12 gr - 28 pcs  
 Layout 7 x 4

**20FRUIT02**

## Strawberry



ø 28 h 32 mm  
 ~ 12 gr - 28 pcs  
 Layout 7 x 4

**20FRUIT03**

## Lemon



ø 25 h 31 mm  
 ~ 12 gr - 28 pcs  
 Layout 7 x 4

**20FRUIT04**

## Orange



ø 27 h 30 mm  
 ~ 12 gr - 28 pcs  
 Layout 7 x 4

**20FRUIT05**

Professional chocolate mould  
*Stampi professionali per cioccolato*  
 275 x 175 mm



Ideal for praline production with dispensing machine **[ONE SHOT]**  
*Ideali per la produzione di praline con macchine dosatrici*



## Heart



30 x 28 h 19 mm  
 ~ 11 gr - Prod. 28 pcs  
 Layout 7 x 4

**203D03**

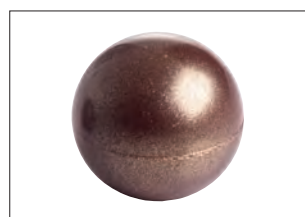
## Egg



ø 23,5 h 32 mm  
 ~ 10 gr - Prod. 28 pcs  
 Layout 7 x 4

**203D04**

## Truffle 26



ø 26 h 24 mm  
 ~ 10 gr - Prod. 28 pcs  
 Layout 7 x 4

**203D01**

## Truffle 23



ø 23 h 20,6 mm  
 ~ 7 gr - Prod. 28 pcs  
 Layout 7 x 4

**203D02**



# CHRISTMAS/NATALE

Professional chocolate mould  
*Stampi professionali per cioccolato*  
 275 x 175 mm

## Gift



26 x 26 h 20 mm  
 Weight ~ 11 gr - Prod. 28 pcs  
 Layout 7 x 4

**MA1991**

## Pandorino



ø 30 h 25 mm  
 Weight ~ 10 gr - Prod. 24 pcs  
 Layout 6 x 4

**MA1990**

## Spheres



30 x 26 h 16,5 mm  
 Weight ~ 7 gr - Prod. 30 pcs  
 Layout 6 x 5

**MA1974**

## Trees



31 x 22 h 22 mm  
 Weight ~ 7 gr - Prod. 30 pcs  
 Layout 6 x 5

**MA1975**



## Star

40 x 42 h 16 mm

Weight ~ 10 gr - Prod. 15 pcs

Layout 5 x 3

Professional mould 275 x 175 mm

**MA1984**



## Small Bottle

60 x 20,5 h 16 mm

Weight ~ 12 gr - Prod. 18 pcs

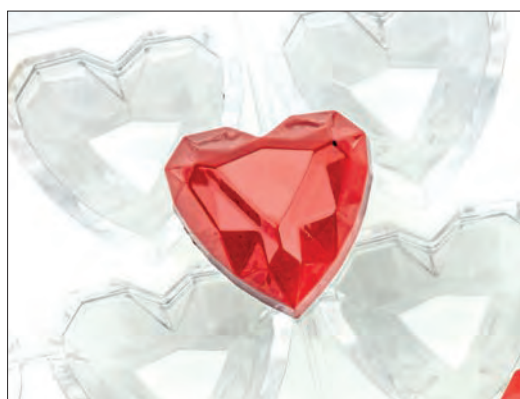
Layout 9 x 2

Professional mould 275 x 175 mm

**MA3011**

# VALENTINE'S & MUM'S DAY

## SAN VALENTINO E FESTA DELLA MAMMA



### Diamond

33 x 33 h 15 mm

Weight ~ 10 gr - Prod. 24 pcs

Layout 6 x 4

Professional mould 275 x 175 mm

**MA1993**



Professional chocolate mould  
*Stampi professionali per cioccolato*  
 275 x 175 mm



## Weave

34 x 33 h 11 mm  
 Weight ~ 7 gr - Prod. 28 pcs  
 Layout 7 x 4

**MA1513**



## Intense

40 x 42 h 15 mm  
 Weight ~ 9 gr - Prod. 15 pcs  
 Layout 5 x 3

**MA1613**



## Braid

31 x 27 h 14 mm  
 Weight ~ 8 gr - Prod. 30 pcs  
 Layout 6 x 5

**MA1962**



## Smoothy

30,5 x 28 h 16,5 mm  
 Weight ~ 8 gr - Prod. 35 pcs  
 Layout 7 x 5

**MA1526**



## Dafne

ø 35 h 16 mm  
Weight ~ 11 gr -Prod. 24 pcs  
Layout 6 x 4  
Professional mould 275 x 175 mm

**MA1055**



## Deep Heart

27 x 27 h 16 mm  
Weight ~ 11 gr - Prod. 28 pcs  
Layout 7 x 4  
Professional mould 275 x 175 mm

**MA1056**

# FATHER'S DAY/FESTA DEL PAPÀ

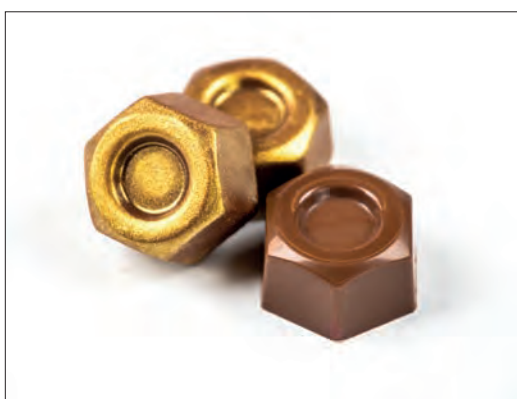
Professional chocolate mould  
 Stampi professionali per cioccolato  
 275 x 175 mm



## Snapback

82 x 59 x 37 mm  
 Weight ~ 45 gr - Prod. 6 pcs  
 Layout 3 x 2

**MA7003**



## Bolt

31 x 27 h 16 mm  
 Weight ~ 11 gr - Prod. 24 pcs  
 Layout 6 x 4

**MA1054**



## Joe

16 x 54 h 16 mm  
 Weight ~ 10 gr - Prod. 16 pcs  
 Layout 4 x 4

**MA1053**

# HALLOWEEN DAY/HALLOWEEN

Professional chocolate mould  
*Stampi professionali per cioccolato*  
275 x 175 mm



**New**

## Whisky

34 x 26 h 17 mm  
Weight ~ 8,6 gr - Prod. 20 pcs  
Layout 5 x 4

**MA1031**



## Skull

37 x 28 h 18 mm  
Weight ~ 10 gr - Prod. 20 pcs  
Layout 5 x 4

**MA1017**



## Pumpkin

34 x 31 h 15 mm  
Weight ~ 9 gr - Prod. 24 pcs  
Layout 6 x 4

**MA1992**



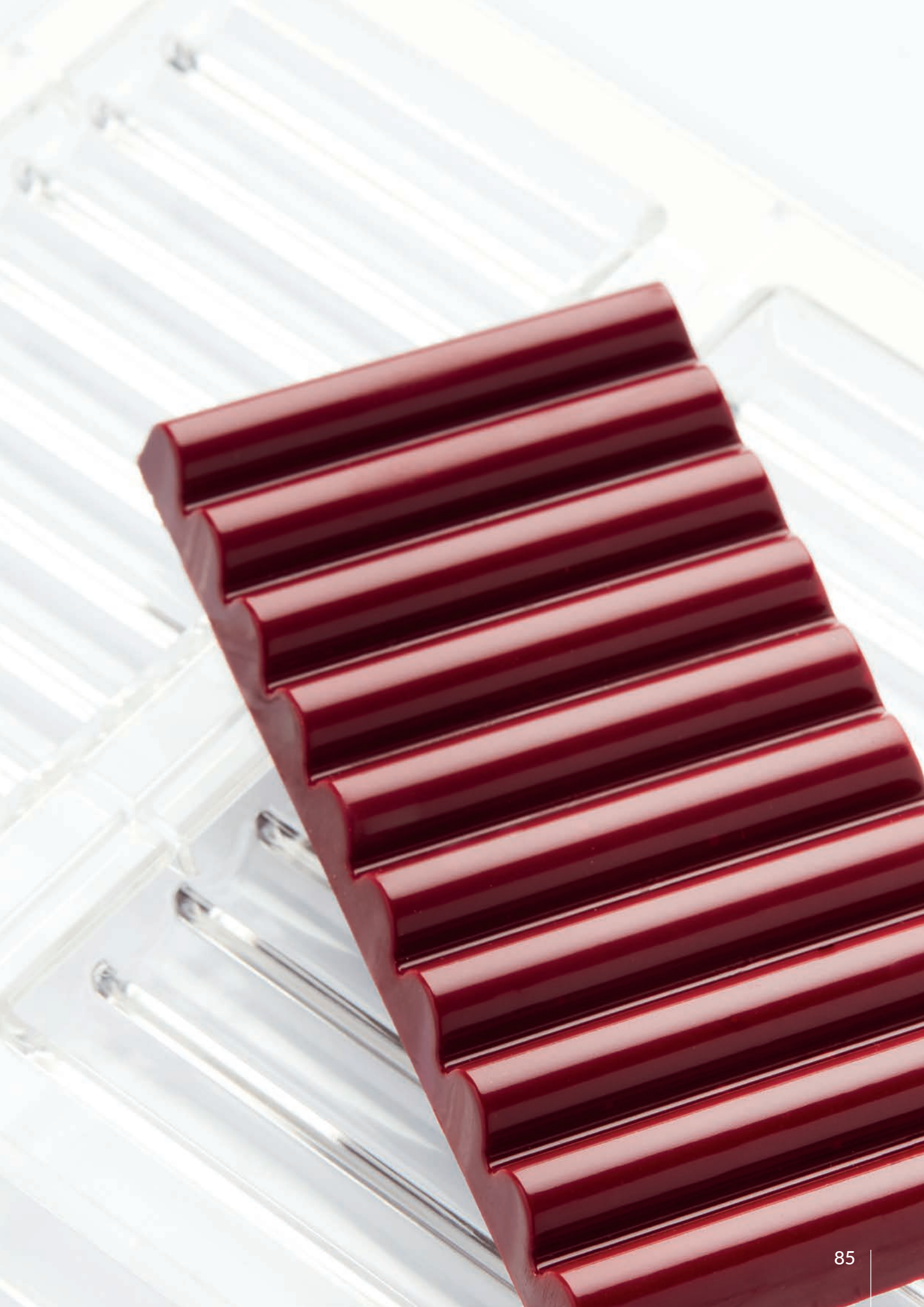
**New**

## Spooky

34 x 32,5 h 17 mm  
Weight ~ 9,3 gr - Prod. 20 pcs  
Layout 5 x 4

**MA1061**

# **BARS**





## Peak

142 x 68 h 12 mm

Weight ~ 100 gr - Prod. 3 pcs

Layout 3 x 1

Professional mould 275 x 175 mm

**MA2027**





# Swing

142 x 68 h 10,5 mm  
Weight ~ 100 gr - Prod. 3 pcs  
Layout 3 x 1  
Professional mould 275 x 175 mm

**MA2028**



## Weave

140 x 70 h 11 mm

Weight ~ 100 gr - Prod. 3 pcs

Layout 3 x 1

Professional mould 275 x 175 mm

**MA2029**



# Pyramid

138 x 72 h 11 mm  
Weight ~ 80 gr - Prod. 3 pcs  
Layout 3 x 1  
Professional mould 275 x 175 mm

**MA2009**



## Mirror

138 x 72 h 9 mm

Weight ~ 86 gr - Prod. 3 pcs

Layout 3 x 1

Professional mould 275 x 175 mm

**MA2022**

## Kit



138 x 69 h 11 mm  
Weight ~ 100 gr - Prod. 3 pcs  
Layout 3 x 1  
Professional mould 275 x 175 mm

**MA2023**

## Log



140 x 69,5 h 11 mm  
Weight ~ 100 gr - Prod. 3 pcs  
Layout 3 x 1  
Professional mould 275 x 175 mm

**MA2024**

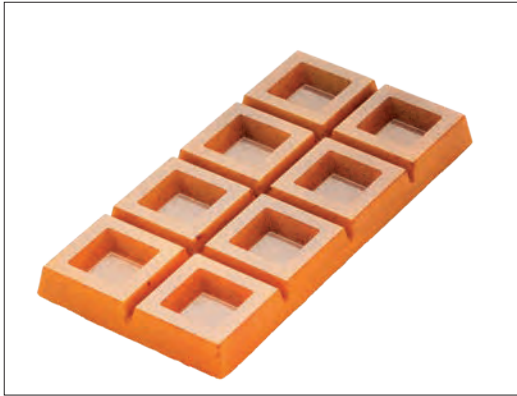
## Slot



140 x 70,5 h 10 mm  
Weight ~ 100 gr - Prod. 3 pcs  
Layout 3 x 1  
Professional mould 275 x 175 mm

**MA2026**

## Block



139 x 69,5 h 11,5 mm  
Weight ~ 100 gr - Prod. 3 pcs  
Layout 3 x 1  
Professional mould 275 x 175 mm

**MA2025**



## Mini Quilted

133 x 70 x h 10 mm  
Weight ~ 82 gr - Prod. 3 pcs  
Layout 3 x 1  
Professional mould  
275 x 175 mm

**MA2020**



# Quilted

132 x 66 h 10 mm  
Weight ~ 80 gr - Prod. 3 pcs  
Layout 3 x 1  
Professional mould  
275 x 175 mm

**MA2021**

## Stone



70 x 70 h 11 mm  
 Weight ~ 50 gr - Prod. 6 pcs  
 Layout 3 x 2  
 Professional mould  
 275 x 175 mm

**MA2013**

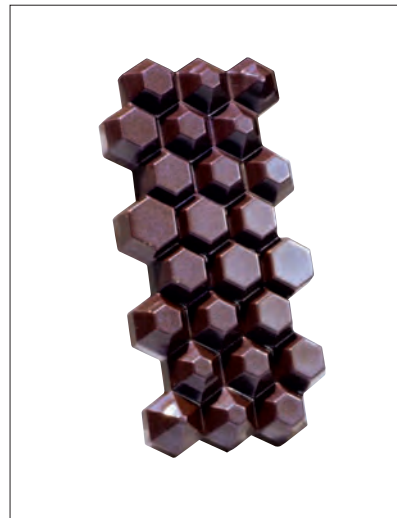
## Square



70 x 70 h 11 mm  
 Weight ~ 50 gr - Prod. 6 pcs  
 Layout 3 x 2  
 Professional mould  
 275 x 175 mm

**MA2014**

## Exagon



140 x 68,5 h 13,5 mm  
 Weight ~ 100 gr - Prod. 3 pcs  
 Layout 3 x 1  
 Professional mould  
 275 x 175 mm

**MA2015**

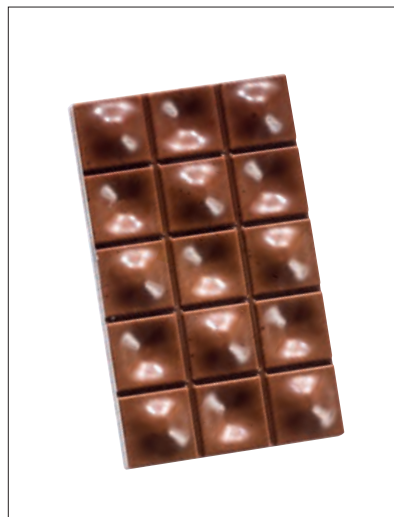
## Kaleidos



130 x 75 h 9 mm  
 Weight ~ 85 gr - Prod. 3 pcs  
 Layout 3 x 1  
 Professional mould  
 275 x 175 mm

**MA2019**

## Liquid



117 x 71 h 13 mm  
 Weight ~ 80 gr - Prod. 3 pcs  
 Layout 3 x 1  
 Professional mould  
 275 x 175 mm

**MA2008**

## Cocoa



130 x 70 x h 8 mm  
 Weight ~ 83 gr - Prod. 3 pcs  
 Layout 3 x 1  
 Professional mould  
 275 x 175 mm

**MA2012**





# City

105 x 76 h 7 mm  
Weight ~ 80 gr - Prod. 3 pcs  
Layout 3 x 1  
Professional mould  
275 x 175 mm

**MA2011**

Professional chocolate mould  
*Stampi professionali per cioccolato*  
275 x 175 mm

## Bubble



132 x 68 h 11 mm  
Weight ~ 80 gr  
Prod. 3 pcs - Layout 3 x 1

**MA2010**

## Classic 70



150 x 70 h 11 mm  
Weight ~ 110 gr  
Prod. 3 pcs - Layout 3 x 1

**MA2000**

## Kube



137 x 72 h 10 mm  
Weight ~ 100 gr  
Prod. 3 pcs - Layout 3 x 1

**MA2016**

## Classic 75



160 x 75 h 8 mm  
Weight ~ 110 gr  
Prod. 3 pcs - Layout 3 x 1

**MA2001**

## Classic 78



157 x 78 h 7 mm  
Weight ~ 65 gr  
Prod. 3 pcs - Layout 3 x 1

**MA2005**

## Love



137 x 71 h 9,5 mm  
Weight ~ 100 gr  
Prod. 3 pcs - Layout 3 x 1

**MA2017**

# LIGHT CHOCOBARS

Thermoformed moulds  
*Stampi termoformati*



150 x 70 h10mm  
Weight ~100 gr - Pack 5 pcs

**20TC001**



150 x 70 h10mm  
Weight ~100 gr - Pack 5 pcs

**20TC002**



150 x 70 h10mm  
Weight ~100 gr - Pack 5 pcs

**20TC003**



150 x 70 h 8 mm  
Weight ~100 gr - Pack 5 pcs

**20TC004**



130 x 55 h 8 mm  
Weight ~70 gr - Pack 5 pcs

**20TC005**



110 x 50 h 8 mm  
Weight ~45 gr - Pack 5 pcs

**20TC006**



## Horizontal

181 x 226 h 43/156 mm  
Cap. ~ 16 pcs (standing)/  
~ 32 pcs (laying) - Plexiglass

With removable pocket to  
insert customized graphics/  
con taschina removibile  
per inserire grafica  
personalizzata

**80ET008**

# CHOCOLATE DISPLAYS/ESPOSITORI PER CIOCCOLATO

## Vertical



91 x 226 h 73/93 mm  
Cap. ~ 16 pcs  
Plexiglass

**80ET007**

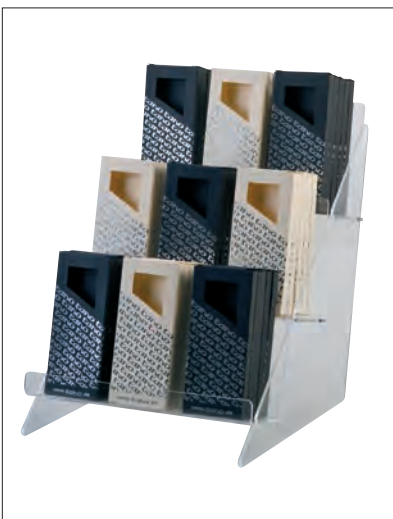
## Double



180 x 220 h 255 mm  
Cap. ~ 16 pcs (standing)/  
~ 32 pcs (laying) - Plexiglass

**80ET009**

## Classic



245 x 300 h 290 mm  
Cap. ~ 45 pcs  
Plexiglass

**ET004**

## Traditional



315 x 410 h 370 mm  
Cap. ~ 80 pcs  
Plexiglass

**ET004B**

# SNACKS



# CLASSIC/CLASSICI

Professional chocolate mould  
*Stampi professionali per cioccolato*  
275 x 175 mm



## Liquid

100 x 26 h 16 mm  
Weight ~ 30 gr  
Prod. 8 pcs  
Layout 2 x 4

**MA1914**



## Pyramid

123 x 27 h 12 mm  
Weight ~ 30 gr  
Prod. 8 pcs  
Layout 2 x 4

**MA1915**



## Stairs

100 x 29 h 14 mm  
Weight ~ 30 gr  
Prod. 8 pcs  
Layout 2 x 4

**MA1916**







## Modern Bon

86,6 x 31,6 h 18 mm  
Weight ~ 34,5 gr - Prod. 8 pcs  
Layout 2 x 4  
Professional mould 275 x 175 mm

**MA1924**

Professional chocolate mould  
*Stampi professionali per cioccolato*  
 275 x 175 mm

## Curvy



96 x 22 h 17 mm  
 Weight ~ 34 gr - Prod. 10 pcs  
 Layout 2 x 5

**MA1920**

## Triangle



96 x 22 h 17 mm  
 Weight ~ 23 gr - Prod. 10 pcs  
 Layout 2 x 5

**MA1922**

## Plain



96 x 22 h 15,5 mm  
 Weight ~ 34 gr - Prod. 10 pcs  
 Layout 2 x 5

**MA1921**

## Classic Bon



90 x 30,8 h 16,5 mm  
 Weight ~ 30 gr - Prod. 8 pcs  
 Layout 2 x 4

**MA1926**

Professional chocolate mould  
*Stampi professionali per cioccolato*  
275 x 175 mm



## City

113 x 39 h 10 mm  
Weight ~ 45 gr - Prod. 6 pcs  
Layout 2 x 3

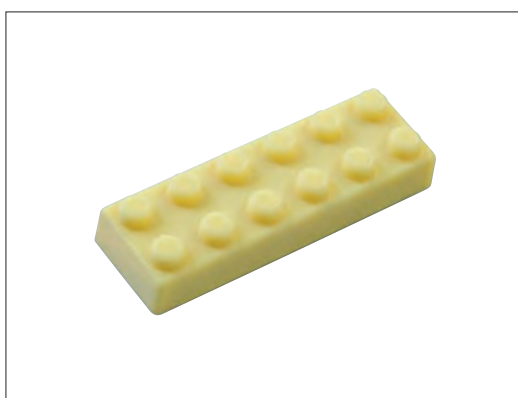
**MA1919**



## Choco

120 x 24 h 11 mm  
Weight ~ 33 gr - Prod. 8 pcs  
Layout 2 x 4

**MA1923**



## Brick

81 x 27 h 15 mm  
Weight ~ 30 gr - Prod. 12 pcs  
Layout 3 x 4

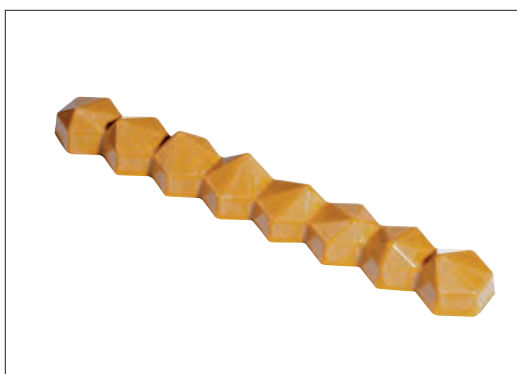
**MA1918**





# SHARING SNACK/SNACK DA CONDIVIDERE

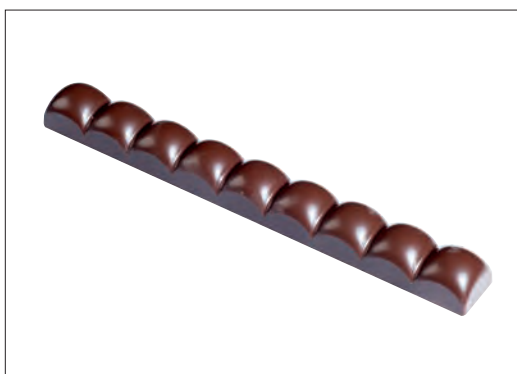
Professional chocolate mould  
*Stampi professionali per cioccolato*  
 275 x 175 mm



## Prisma XL

202 x 32 h 19 mm  
 Weight ~ 70 gr - Prod. 4 pcs  
 Layout 1 x 4

**MA7002**



## Bubble XL

200 x 23 h 17 mm  
 Weight ~ 70 gr - Prod. 4 pcs  
 Layout 1 x 4

**MA7001**



## Kite XL

200 x 23 h 18 mm  
 Weight ~ 62 gr - Prod. 4 pcs  
 Layout 1 x 4

**MA7000**

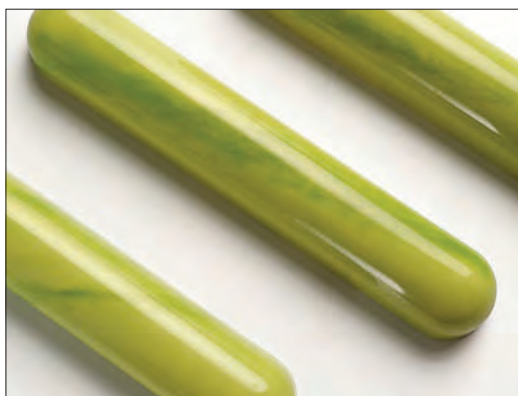
Professional chocolate mould  
*Stampi professionali per cioccolato*  
275 x 175 mm



## Flat

198 x 35 h 23 mm  
Weight ~ 160 gr - Prod. 4 pcs  
Layout 1 x 4

**MA6100**



## Round

198 x 35 h 23 mm  
Weight ~ 150 gr - Prod. 4 pcs  
Layout 1 x 4

**MA6101**



## Curvy

198 x 35 h 23 mm  
Weight ~ 150 gr - Prod. 4 pcs  
Layout 1 x 4

**MA6102**



## Wavy

198 x 35 h 23 mm  
Weight ~ 150 gr - Prod. 4 pcs  
Layout 1 x 4

**MA6103**





# FIGURES





# CHRISTMAS/NATALE TREES/ALBERI

Professional chocolate mould  
Stampi professionali per cioccolato  
275 x 175 mm



**New**

## Chiffon

120 x 123 h 150 mm  
Weight ~ 250 gr - Prod. 1 pc  
Layout 2 x 1

**MA3017**



## Treesmas

ø 75 h 120 mm  
Weight ~ 45 gr - Prod. 2 pcs  
Layout 4 x 1

**MA3009**



## Diamond Tree

ø 104 h 180 mm  
Weight ~ 160 gr - Prod. 1 pc  
Layout 2 x 1

**MA3012**



Professional moulds/stampi  
275 x 175 mm



## Merry Christmas **New**

154 x 151 h 184 mm  
Weight ~ 500 gr - Prod. 1 pc

**20SR108 - Mould for artisanal production**  
Stampi per produzione artigianale

**20SR108A - Mould for rotating machines**  
Stampi per rotativa





Professional moulds/stampi  
275 x 175 mm



## Hula Tree

ø 110 h 152 mm  
Weight ~ 200 gr - Prod. 2 pcs

**20SR100 - Mould for artisanal production**  
Stampi per produzione artigianale

**20SR100A - Mould for rotating machines**  
Stampi per rotativa



Thermoformed plastic moulds  
*Stampi in plastica termoformata*



## Modular Trees

ø 150 h 180 mm ~290 gr  
 Prod. 2 pcs

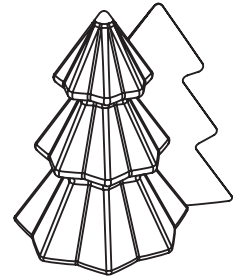
**20CT01**



## Christmas Tree

ø 95 h 120 mm  
 ~100 gr - Prod. 4 pcs

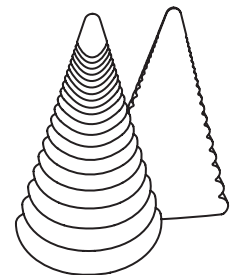
**20A3D02**



## Xmas Tree

ø 112 h 180 mm  
 ~170 gr - Prod. 2 pcs

**20A3D01**



Cone shape mould with star decoration mat included  
*Stampo a forma di cono più tappetino per decorazione stella incluso*

## Big Tree

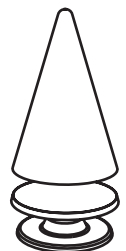
ø 123 h 205 mm  
 ~ 300 gr - Prod. 2 pcs

**20CO02**

## Small Tree

ø 83 h 140 mm  
 ~140 gr - Prod. 4 pcs

**20CO01**











# XMAS BAUBLES/PALLE DI NATALE

Professional chocolate mould  
Stampi professionali per cioccolato  
275 x 175 mm



## Diamantine

ø 62 h 72 mm  
Weight ~ 50 gr - Prod. 6 pcs - Layout 3 x 2

**20SR103 - Mould for artisanal production**  
Stampi per produzione artigianale

**20SR103A - Mould for rotating machines**  
Stampi per rotativa



## Snow New

ø 60 h 72 mm  
Weight ~ 47 gr - Prod. 6 pcs - Layout 3 x 2

**20SR104 - Mould for artisanal production**  
Stampi per produzione artigianale

**20SR104A - Mould for rotating machines**  
Stampi per rotativa



## Classic New

ø 60 h 72 mm  
Weight ~ 47 gr - Prod. 6 pcs - Layout 3 x 2

**20SR105 - Mould for artisanal production**  
Stampi per produzione artigianale

**20SR105A - Mould for rotating machines**  
Stampi per rotativa



Thermoformed plastic moulds  
*Stampi in plastica termoformata*

## Bond



ø 60 mm - Weight ~ 40 gr  
 Prod. 12 half baubles  
 2 moulds - Layout 3 x 2

**20SF003**

## Diamond



ø 60 mm - Weight ~ 40 gr  
 Prod. 12 half baubles  
 2 moulds - Layout 3 x 2

**20SF005**



## Cometa



ø 60 mm ~ Weight ~ 40 gr  
 Prod. 12 half baubles  
 2 moulds - Layout 3 x 2

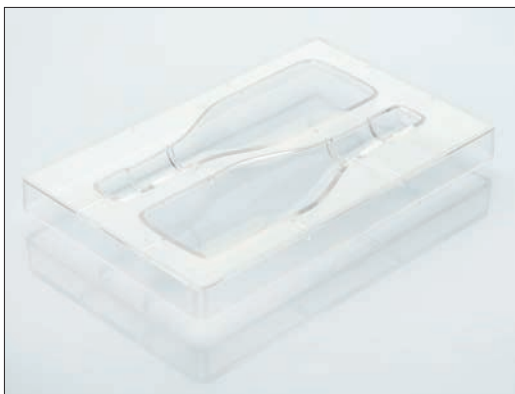
**20SF006**

## Star



62 x 69 mm - Weight ~ 26 gr  
 Prod. 12 half baubles  
 2 moulds - Layout 3 x 2

**20SF008**



## Bottle

ø 65,4 h 220 mm  
closer/tappo ø 26,8 mm  
Weight ~ 120 gr - Prod. 1 pc  
Professional mould 275 x 175 mm

**MA3010**







# BEARS/ORSETTI

Professional chocolate mould  
 Stampi professionali per cioccolato  
 275 x 175 mm



## Surprise Bear New

63 x 54 h 101 mm  
 Weight ~ 74 gr - Prod. 2 pcs



**20SR106 - Mould for artisanal production with hooks**  
 Stampi per produzione artigianale con ganci

**20SR106A - Mould for rotating machines with hooks**  
 Stampi per rotativa con ganci



## Cuddly Bear New

67 x 54 h 105 mm  
 Weight ~ 90 gr - Prod. 2 pcs



**20SR107 - Mould for artisanal production with hooks**  
 Stampi per produzione artigianale con ganci

**20SR107A - Mould for rotating machines with hooks**  
 Stampi per rotativa con ganci



## Teddy

97 x 64 h 130 mm  
 Weight ~ 110 gr - Prod. 1 pc  
 Layout 2 x 1

**MA3014**

# SANTA CLAUS/BABBO NATALE



## Santa

ø 70 h 120 mm  
Weight ~ 55 gr - Prod. 2 pcs  
Professional mould 275 x 175 mm

**MA3008**



## Diamond Santa

68 x 61 h 130 mm  
Weight ~ 120 gr - Prod. 2 pcs  
Professional mould 275 x 175 mm

**MA3013**



## Santa & Snowman

Santa Claus: ø 46 h 79 mm  
Snowman: 42 x 46 h 72 mm  
Prod. 4+4 pcs  
Professional mould 275 x 175 mm

**20-C1010**

## Santa & teddy



h 168 mm -Prod. 1 pc  
Thermoformed mould

**MAC170S**

## Santa & fawn



h 180 mm -Prod. 1 pc  
Thermoformed

**MAC140S**



## Big Boot



h 135 mm - Prod. 1 pc  
Thermoformed mould

**MAC421S**

## Toy Soldier



40 x 34 h 150 mm  
Weight ~ 80 gr Prod. 1 pc  
Thermoformed mould

**MAC407S**

## Snowman little



h 114 mm - Prod. 3 pcs  
Thermoformed mould

**MAC320S**



## Sir Toy

53 x 44 h 120 mm  
Weight ~ 35 gr - Prod. 4 pcs  
Professional mould 275 x 175 mm

**20SR102 - Mould for artisanal production**  
Stampi per produzione artigianale

**20SR102A - Mould for rotating machines**  
Stampi per rotativa





## Rudolph

88 x 56 h 120 mm

Weight ~ 70 gr - Prod. 2 pcs

Professional mould 275 x 175 mm

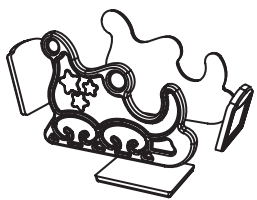
**20SR101- Mould for artisanal production**

Stampi per produzione artigianale

**20SR101A - Mould for rotating machines**

Stampi per rotativa

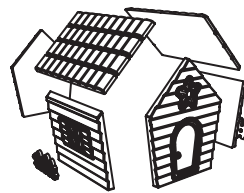




## Xmas Sledge

140 x 70 h 100 mm  
Weight ~ 140 gr - Prod. 2 pcs  
2 Thermoformed mould

**20SL01**



## Sweet Home

108 x 116 h 118 mm  
Weight ~ 280 gr - Prod. 2 pcs  
4 Thermoformed mould

**20HO01**





## Chocolate Gift

80 x 80 h 69 mm  
Weight ~ 80 gr - Prod. 2 pcs  
2 Thermoformed moulds

**20PR01**

# HALLOWEEN



**New**

## Amleto

96 x 75 h 100 mm  
 Weight ~ 137 gr - Prod. 2 pcs  
 Layout 2 x 2  
 Professional mould 275 x 175 mm

**MA3018**



## 3D Pumpkin

52 x 54 h 132 mm  
 Weight ~ 140 gr - Prod. 1 pc  
 Thermoformed plastic mould

**MAC324S**



## Mr Pumpkin

39 x 42 h 102 mm  
 Weight ~ 40 gr - Prod. 1 pc  
 Thermoformed plastic mould

**MAC406S**





# EASTER/PASQUA



## ELEGANT SHAPES FOR A GLAMOROUS EASTER

Created thanks to the aesthetic taste of Philip Khoury, Head Pastry for Harrods, the Blossom egg joins the wide range of chocolate moulds in Martellato's Supreme line. A unique design that confers elegance and modernity, to meet the needs of those who wish to amaze with a fascinating product that respects tradition.

*Realizzato grazie al gusto estetico di Philip Khoury, Head Pastry per Harrods, l'uovo Blossom si aggiunge all'ampia gamma di stampi per cioccolato della linea Supreme di Martellato. Un design unico che conferisce eleganza e modernità, per soddisfare le esigenze di chi desidera stupire con un prodotto affascinante ma che rispetti la tradizione.*



**New**

## **Blossom**

signed by Philip Khoury

ø 105 h 165 mm

Weight ~ 200 gr - Prod. 1 egg/uovo

Layout 2 x 1 - BPA Free

Professional mould 275 x 175 mm

**21U505**



# A CHOCOLATE EGG FOR A GREENER WORLD

A mould designed with great attention to detail with a unique and special shape: Cocoa is the egg that Martellato has created in collaboration with Alberto Simionato, director of Chocolate Academy Milano. What makes this mould even more special is its noble cause, in fact part of the proceeds will be used to expand the Martellato forest, created thanks to Treedom. Scan the qr code to find out more.

*Uno stampo disegnato con grande cura per i dettagli dalla forma unica e speciale: Cocoa è l'uovo che Martellato ha creato in collaborazione con Alberto Simionato, direttore di Chocolate Academy Milano. Ciò che rende ancora più speciale questo stampo è la sua nobile causa, infatti parte del ricavato verrà utilizzato per ampliare la foresta Martellato creata grazie a Treedom. Scansiona il qr code per saperne di più.*



**New**

## Cocoa

signed by Alberto Simionato

ø 93,5 h 165 mm

Weight ~ 275 gr - Prod. 1 egg/uovo

Layout 2 x 1- - BPA Free

Professional mould 275 x 175 mm

**21U506**



Professional chocolate mould  
 Stampi professionali per cioccolato  
 275 x 175 mm



## Happy Easter

ø 156 h 228 mm  
 Prod. 1 egg/uovo ~ 330 gr  
 base not included/base non inclusa

**20SR022 - Mould for artisanal production**  
 Stampi per produzione artigianale

**20SR022A - Mould for rotating machines**  
 Stampi per rotativa



## Crack

ø 100 h 150 mm  
 Prod. 2 eggs/uova ~ 160 gr  
 base not included/base non inclusa

**20SR021 - Mould for artisanal production**  
 Stampi per produzione artigianale

**20SR021A - Mould for rotating machines**  
 Stampi per rotativa



## Suave

ø 113 h 150 mm  
 Prod. 2 eggs/uova ~ 220 gr  
 base not included/base non inclusa

**20SR020 - Mould for artisanal production**  
 Stampi per produzione artigianale

**20SR020A - Mould for rotating machines**  
 Stampi per rotativa







Professional chocolate mould  
*Stampi professionali per cioccolato*  
 275 x 175 mm



## Bond

ø 101 h 150 mm  
 Weight ~ 210 gr - Prod. 1 egg/uovo  
 Layout 2 x 1

**20U504**



## Diamond

ø 99 h 150 mm  
 Weight ~ 210 gr - Prod. 1 egg/uovo  
 Layout 2 x 1

**20U502**



## Diamond Base

68 x 68 h 5,5 mm  
 Weight ~ 16 gr - Prod. 6 pcs  
 Layout 3 x 2

**20U503**



## Drip

ø 100 h 150 mm

Weight ~ 210 gr - Prod. 1 egg/uovo

Layout 2 x 1

Professional mould 275 x 175 mm

**20U501**



## Puzzle

ø 105 h 150 mm

Weight ~ 210 gr - Prod. 1 egg/uovo

Layout 2 x 1

Professional mould 275 x 175 mm

**20U500**



## Diamond

ø 120 h 185 mm

Weight ~ 280 gr - Prod. 2 eggs/uova

Thermoformed moulds - base included/inclusa

**20U3D07**



## Globe

ø 125 h 185 mm

Weight ~ 280 gr - Prod. 2 eggs/uova

Thermoformed moulds - base included/inclusa

**20U3D08**

Thermoformed plastic moulds included base  
*Stampi in plastica termoformata con base inclusa*

## Stretch



ø 110 h 220 mm  
Weight ~ 230 gr - 2 moulds  
Prod. 2 eggs/uova

**20U3D01**

## Wave



ø 115 h 185 mm  
Weight ~ 320 gr - 2 moulds  
Prod. 2 eggs/uova

**20U3D02**

## Penta



ø 120 h 185 mm  
Weight ~ 300 gr - 2 moulds  
Prod. 2 eggs/uova

**20U3D03**

## Honey



ø 122 h 185 mm  
Weight ~ 270 gr - 2 moulds  
Prod. 2 eggs/uova

**20U3D04**

## Curvy



ø 115 h 185 mm  
Weight ~ 258 gr - 2 moulds  
Prod. 2 eggs/uova

**20U3D05**

## Capitonné



ø 115 h 155 mm  
Weight ~ 230 gr - 2 moulds  
Prod. 2 eggs/uova

**20U3D06**

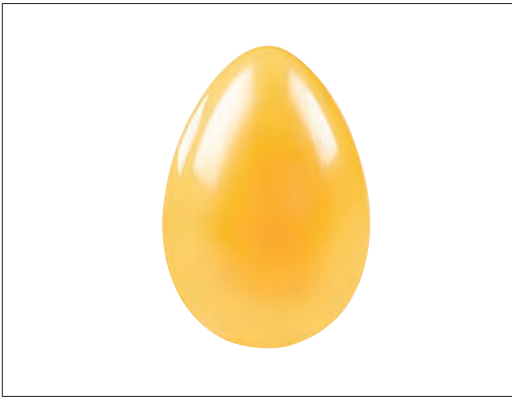








# SMOOTH EGGS/UOVA LISCE

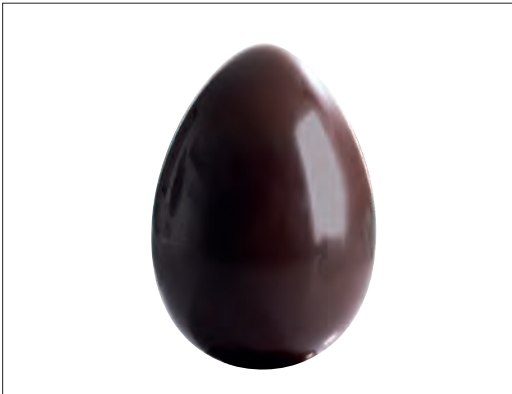


## Egg 15

ø 104 h 150 mm  
 Weight ~ 230 gr - Prod. 2 eggs/uova  
 Professional mould 275 x 175 mm

**20SR001- Mould for artisanal production**  
 Stampi per produzione artigianale

**20SR001A - Mould for rotating machines**  
 Stampi per rotativa



## Egg 17

ø 120 h 175 mm  
 Weight ~ 260 gr - Prod. 1 egg/uovo  
 Professional mould 275 x 175 mm

**20SR003 - Mould for artisanal production**  
 Stampi per produzione artigianale

**20SR003A - Mould for rotating machines**  
 Stampi per rotativa



## Egg 20

ø 141 h 204 mm  
 Weight ~ 380 gr - Prod. 1 egg/uovo  
 Professional mould 275 x 175 mm

**20SR002 - Mould for artisanal production**  
 Stampi per produzione artigianale

**20SR002A - Mould for rotating machines**  
 Stampi per rotativa



## Egg 23

ø 160 h 230 mm  
 Weight ~ 430 gr - Prod. 1 egg/uovo  
 Professional mould 275 x 175 mm

**20SR004 - Mould for artisanal production**  
 Stampi per produzione artigianale

**20SR004A - Mould for rotating machines**  
 Stampi per rotativa

# SMOOTH HALF EGG/MEZZE UOVA LISCE

Gli stampi per realizzare uova lisce sono composti da due metà unite da magneti, ideali per realizzare 2 uova. Il materiale scelto per lo stampo garantisce un risultato perfetto anche con forme e dimensioni sofisticate.

*The mould for making plain eggs consists of two halves joined by magnets, ideal for making 2 eggs. The material chosen for the mould guarantees a perfect result even with sophisticated shapes and sizes.*

Professional chocolate mould  
*Stampi professionali per cioccolato*



Cod.	Size (mm)	Mould (mm)	Prod.	~ gr
<b>20U032N</b>	22 x 32	275 x 175	32 pcs	7
<b>20U064N</b>	44 x 64	275 x 175	10 pcs	25
<b>20U105N</b>	72 x 105	275 x 175	4 pcs	70
<b>20U130N</b>	90 x 130	275 x 175	2 pcs	150
<b>20U150N</b>	104 x 150	275 x 175	2 pcs	230
<b>20U175N</b>	121 x 175	275 x 175	1 pc	260
<b>20U204N</b>	141 x 204	275 x 175	1 pc	380
<b>20U227N</b>	157 x 227	275 x 175	1 pc	430

Cod.	Size (mm)	Mould (mm)	Prod.	~ gr
<b>20U258</b>	258 x 175	365 x 200	1 pc	500
<b>20U320</b>	320 x 210	365 x 275	1 pc	850

Rigid thermoformed mould.  
*Stampo termoformato rigido.*



Cod.	Size (cm)	~ kg
<b>SUT25X17</b>	250 x 170	0,5 - 1
<b>SUT28X18</b>	280 x 185	0,8 - 1,2
<b>SUT34X25</b>	325 x 240	1,5 - 2
<b>SUT40X27</b>	390 x 265	2 - 2,5
<b>SUT45X32</b>	435 x 310	2,5 - 3,5
<b>SUT54X36</b>	520 x 350	4 - 6
<b>SUT64X43</b>	620 x 420	6 - 8
<b>SUT75X50</b>	740 x 490	8 - 10



Thermoformed plastic mould  
*Stampo in plastica termoformata*

Cod.	Size (mm)	Prod.
<b>SM 2000</b>	110 x 80 h 40	2 pcs
<b>SM 2500</b>	140 x 100 h 50	2 pcs
<b>SM 3000</b>	125 x 94 h 44	2 pcs
<b>SM 3500</b>	154 x 110 h 55	2 pcs



Thermoformed plastic mould  
*Stampo in plastica termoformata*

Cod.	Size (mm)	Prod.
<b>SM 2300</b>	112 x 83 h 44	1 pc x 2 moulds
<b>SM 4000</b>	220 x 160 h 85	1 pc



Thermoformed plastic mould  
*Stampo in plastica termoformata*

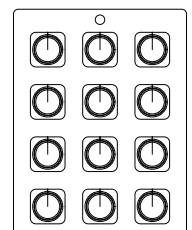
Cod.	Size (mm)	Prod.
<b>SM 1000</b>	80 x 60 h 25 mm	4 pcs



## Eggs Holders

Chocolate holders/*supporti di cioccolato*

Set 3 thermoformed moulds  
 36,5 x 36,5 h 9 mm - Prod. 12 pcs  
 40,5 x 40,5 h 12 mm - Prod. 9 pcs  
 52,7 x 52,7 h 12 mm - Prod. 6 pcs



**20-CU001**

# EASTER FIGURES/SOGGETTI DI PASQUA



Professional moulds/stampi  
275 x 205 mm



## Ms Hen **New**

126 x 81 h 150 mm - Weight ~ 54 gr  
Prod. 2 pcs - Layout 2 x 1 - BPA Free  
Professional moulds/stampi 275 x 205 mm



**21SR005G - Mould for artisanal production with hooks**  
Stampi per produzione artigianale con ganci

**21SR005AG - Mould for rotating machines with hooks**  
Stampi per rotativa con ganci



Professional moulds/stampi  
275 x 205 mm



## Lil Chick **New**

94 x 62 h 108,5 mm  
Weight ~ 37 gr - Prod. 4 pcs  
Layout 2 x 2 - BPA Free



**21SR006G - Mould for artisanal production with hooks**  
Stampi per produzione artigianale con ganci

**21SR006AG - Mould for rotating machines with hooks**  
Stampi per rotativa con ganci



Professional moulds/stampi  
275 x 205 mm



## Peter **New**

89 x 89 h 110 mm  
Weight ~ 48 gr - Prod. 4 pcs  
Layout 2 x 2- BPA Free



**21SR007G - Mould for artisanal production with hooks**  
Stampi per produzione artigianale con ganci

**21SR007AG - Mould for rotating machines with hooks**  
Stampi per rotativa con ganci





Professional moulds/stampi  
275 x 175 mm



**Fluffy** *New*

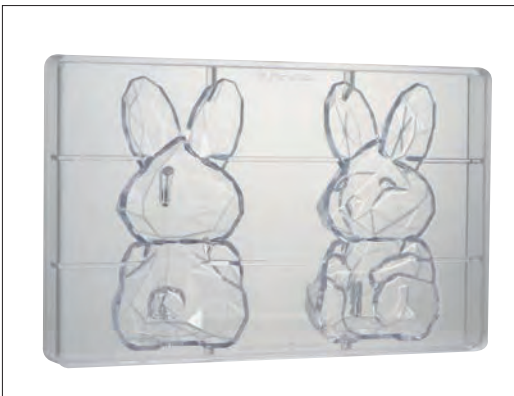
75 x 81 h 62,5 mm  
Weight ~ 30 gr - Prod. 6 pcs  
Layout 3 x 2- BPA Free



**21SR008G - Mould for artisanal production with hooks**  
Stampi per produzione artigianale con ganci

**21SR008AG - Mould for rotating machines with hooks**  
Stampi per rotativa con ganci





## Roger

78 x 73 h 150 mm  
Weight ~ 130 gr - Prod. 1 pc  
Professional mould 275 x 175 mm

**MA3016**



## Rabbit

## Chick



120 x 120 h 220 mm  
Weight ~ 480 gr - Prod. 1 pc  
Thermoformed 3D moulds

160 x 120 h 210 mm  
Weight ~ 460 gr - Prod. 1 pc  
Thermoformed 3D moulds

**MAC604S**

**MAC602S**



## Rooster



100 x 160 h 126 mm  
 Weight ~ 80 gr - Prod. 2 pcs  
 Professional mould  
 275 x 175 mm

**20-C1955**

## Chick



65 x 84 h 80 mm  
 Weight ~ 45 gr - Prod. 6 pcs  
 Professional mould  
 275 x 175 mm

**20-C1957**





Thermoformed 3D plastic moulds  
Stampi 3D in plastica termoformata



## Mr. Bunny



90 x 60 h 152 mm  
Weight ~100 gr - Prod. 1 pc

**MAC616S**

## Ms Cocodé



108 x 75 h 120 mm  
Weight ~90 gr - Prod. 1 pc

**MAC615S**



## Hug in Egg



h 170 mm (2 fig.) - Prod. 2 pcs

**MAC720S**

## Baby Bunny



h 180 mm - Prod. 1 pc

**MAC620S**

## Bunny



h 140 mm - Prod. 1 pc

**MAC661S**





# SPECIALS/SPECIALI

## Eau de chocolat



60 x 31 h 92 mm  
Weight ~ 90gr - Prod. 4 pcs  
4 Thermoformed moulds

**20PA01**

## My sweet bag



119 x 52 h 126  
Weight ~ 190gr - Prod. 2 pcs  
2 Thermoformed moulds

**20BA01**



## Big lady shoe



220 x 85 h165 mm  
Weight ~ 375 gr - Prod. 1 pc  
Thermoformed mould

**MAC326S**

## Lady shoe



160 x 70 h 120 mm  
Weight ~ 120gr - Prod. 1 pc  
Professional mould

**MAC330**





## Smooth Heart

75 x 70 h 22 mm  
Weight ~ 27 gr  
Prod. 6 pcs  
Layout 3 x 2  
Professional mould  
275 x 175 mm

**MA1996**

45 x 42 h 16 mm  
Weight ~ 14 gr  
Prod. 12 pcs  
Layout 4 x 3  
Professional mould  
275 x 175 mm

**MA1995**



## Diamond Heart

70 x 66 h 20 mm  
 Weight ~ 17 gr  
 Prod. 6 pcs  
 Layout 3 x 2  
 Professional mould  
 275 x 175 mm

**MA3015**



## Mr Cigar

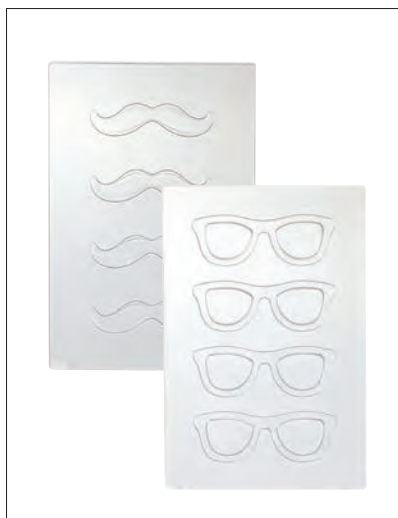
ø 20 x 125 mm

Weight ~ 40 gr - Prod. 8 pcs

Thermoformed plastic mould

**20SI01**

## Mr Chocolate



mustache: 117 x 30 h 15 mm  
 glasses: 140 x 50 h 10 mm  
 Weight ~ 22 gr - Prod. 4+4 pcs  
 Thermoformed plastic mould

**20OB01**

## Mr Papillon



120 x 52 h 13 mm  
 Weight ~ 55 gr  
 Prod. 12 pcs  
 Thermoformed plastic mould

**20PP01**

## Chess game



ø 25/35 h 40/80 mm  
 Weight ~11/36 gr  
 Prod. 20 mix pcs  
 Thermoformed plastic mould

**20CG01**

## Working tools



190 x 50 / 115 x 20 mm  
 Weight ~20/50 gr  
 Prod. 20 mix pcs  
 Thermoformed plastic mould

**20WT01**

## Football boot



195 x 60 h 80 mm  
 Prod. 1 pc  
 Thermoformed plastic mould  
 with clamps

**MAC322S**

## Soccer ball



ø 120 mm  
 Prod. 1 pc  
 Thermoformed plastic mould  
 with clamps

**MAC323S**

# **SPECIALS & NAPOLITAINS**



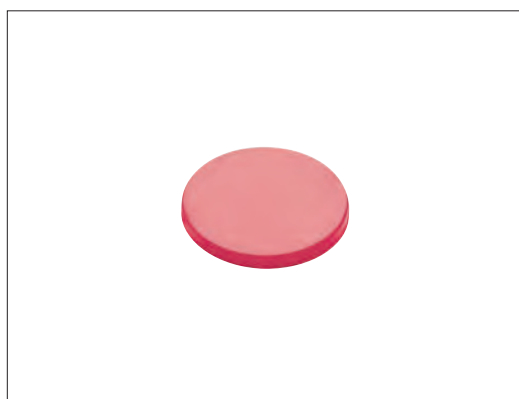




# CIRCLE DISK/DISCHETTI

Professional chocolate mould  
*Stampi professionali per cioccolato*  
 275 x 175 mm

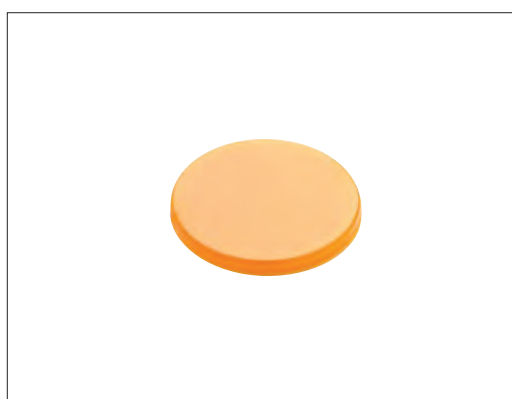
## Circle 30



ø 30 h 3 mm  
 Weight ~ 2,5 gr - Prod. 24 pcs  
 Layout 6 x 4

**MA1026**

## Circle 33



ø 33 h 4 mm  
 Weight ~ 4 gr - Prod. 24 pcs  
 Layout 6 x 4

**MA1027**

## Circle 40



ø 40 h 4 mm  
 Weight ~ 5,5 gr - Prod. 15 pcs  
 Layout 5 x 3

**MA1028**

## Circle 75



ø 75 h 5 mm  
 Weight ~ 25 gr - Prod. 6 pcs  
 Layout 3 x 2

**MA1030**

# CUPS & SPOON/TAZZE & CUCCHIAINO

Professional chocolate mould  
*Stampi professionali per cioccolato*  
275 x 175 mm

## Spoon



92 x 26 h 7 mm  
Weight ~ 6 gr  
Prod. 13 pcs

**MA3006**

## Big Cup



55 x 69 h 34 mm  
Weight ~ 20 gr  
Prod. 7 pcs

**MA1951**

## Small Cup



47 x 59 h 30 mm  
Weight ~ 17 gr  
Prod. 7 pcs

**MA1953**





# CHOCOLATE MIGNON

Professional chocolate mould  
 Stampi professionali per cioccolato  
 275 x 175 mm

A chocolate mignons moulds collection for making pralines or exquisite small mignon holders. Some of the collection models were inspired by the ice-cream waffle cones and mini-cups. Besides making shiny and uniform chocolates, the professional moulds of Martellato helps remove the pralines with greater ease and minimises any risk of breaking them.

*Una collezione di stampi per mignon di cioccolato ideale per preparare praline o piccoli contenitori per mignon dal grande sapore: Martellato ha realizzato una serie di modelli ispirati ai coni cialda e alle coppette per gelato. Oltre a conferire al cioccolato brillantezza e uniformità, lo stampo professionale made in Martellato agevola la sformatura e minimizza ogni rischio di rottura.*

## Cornetto



ø 32 h 37 mm  
 Weight ~ 10 gr - Prod. 20 pcs  
 Layout 5 x 4

**20GU001**

## Stella



ø 40 h 17 mm  
 Weight ~ 10 gr - Prod. 15 pcs  
 Layout 5 x 3

**20GU002**

## Flora

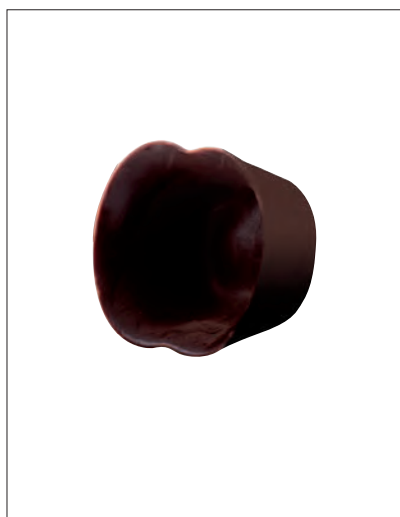


33 x 31 h 20 mm  
 Weight ~ 10 gr - Prod. 24 pcs  
 Layout 6 x 4

**20GU003**



## Beso



33 x 33 h 23 mm  
Weight ~ 10 gr - Prod. 24 pcs  
Layout 6 x 4

**20GU004**

## Mug



32 x 42 h 29 mm  
Weight ~ 10 gr - Prod. 24 pcs  
Layout 6 x 4

**20GU005**

## Rondes



ø 27 h 31 mm  
Weight ~ 10 gr - Prod. 28 pcs  
Layout 7 x 4

**20GU006**

## Cercle



ø 37 h 14 mm  
Weight ~ 10 gr - Prod. 15 pcs  
Layout 5 x 3

**20GU007**

## Cube



27 x 27 h 31 mm  
Weight ~ 10 gr - Prod. 28 pcs  
Layout 7 x 4

**20GU008**

## Carrè



33 x 33 h 14 mm  
Weight ~ 10 gr - Prod. 24 pcs  
Layout 6 x 4

**20GU009**

## Cup



44 x 56 h 39 mm  
Weight ~ 10 gr - Prod. 12 pcs  
Layout 4 x 3

**20GU500**

## Coupe



ø 40 h 18,5 mm  
Weight ~ 10 gr - Prod. 15 pcs  
Layout 5 x 3

**20GU501**

## Cafe



44 x 55 h 23 mm  
Weight ~ 10 gr - Prod. 12 pcs  
Layout 4 x 3

**20GU502**

# NAPOLITAINS

Professional chocolate mould  
*Stampi professionali per cioccolato*  
275 x 175 mm



## City



34 x 34 h 4 mm  
Weight ~ 4 gr -Prod. 24 pcs  
Layout 6 x 4

**MA6006**

## Brick



45 x 23 h 6 mm  
Weight ~ 4 gr - Prod. 20 pcs  
Layout 5 x 4

**MA6005**

## Classic



50 x 26 h 3 mm  
Weight ~ 5 gr - Prod. 16 pcs  
Layout 4 x 4

**MA2006**



## Timeless



74 x 33 h 5 mm  
Weight ~ 13 gr - Prod. 12 pcs  
Layout 3 x 4

**MA2007**

## Lulu



32 x 32 h 4 mm  
Weight ~ 5 gr - Prod. 24 pcs  
Layout 6 x 4

**MA2002**

## Liquid



31 x 31 h 4,5 mm  
Weight ~ 4 gr - 24 pcs  
Layout 6 x 4

**MA6001**

## Spiral



∅ 39 h 4,5 mm  
Weight ~ 4 gr - Prod. 15 pcs  
Layout 5 x 3

**MA6003**

## Jem



42 x 25 h 6 mm  
Weight ~ 4 gr - Prod. 20 pcs  
Layout 5 x 4

**MA6002**

# LOLLIPOPS

## Egg



52 x 77 h 9 mm  
Weight ~ 30 gr  
Prod. 8 pcs  
2 Thermoformed mould  
**20L001**

## Round bar



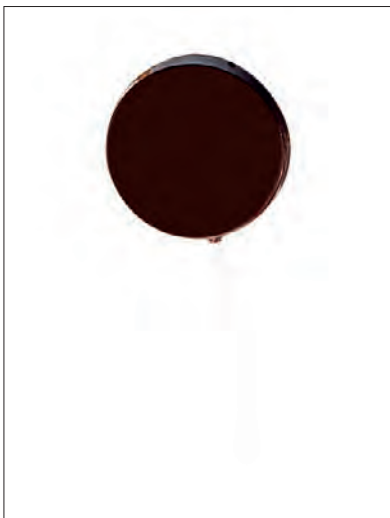
ø 60 h 9 mm  
Weight ~ 30 gr  
Prod. 8 pcs  
2 Thermoformed mould  
**20L002**

## Rectangular



50 x 75 h 9 mm  
Weight ~ 30 gr  
Prod. 8 pcs  
2 Thermoformed mould  
**20L003**

## Rounded



ø 50 h 9 mm - Weight ~ 25 gr  
2 moulds - Prod. 5+5 pcs  
**20L007**

## Oval



43 x 57 h 9 mm - Weight ~ 22 gr  
2 moulds - Prod. 5+5 pcs  
**20L008**

## Heart



68 x 65 h 9 mm - Weight ~ 34 g  
2 moulds - Prod. 8 pcs  
**20L004**

Thermoformed plastic mould  
*Stampo in plastica termoformata*



## Xmas



Tree / Albero:  
 70 x 76 h 9 mm ~ 34 gr  
 Star/Stella:  
 77 x 74 h 9 mm ~ 31 gr  
 Prod. 4 + 4 pcs  
**20L005**

## Pumpkin & Skull



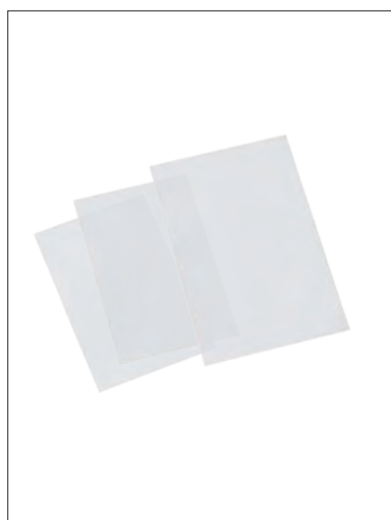
Pumpkin / Zucca:  
 69 x 70 h 9 mm ~ 33 gr  
 Skull/Teschio:  
 53 x 70 h 9 mm ~ 32 gr  
 Prod. 4 + 4 pcs  
**20L006**

## Display



Plexiglass - Cap. 56 pcs  
 345 x 280 h 40 mm  
**EL101**

## Lollipop bags



90 x 130 mm - 200 pcs  
 For lollipops and candies  
**20S005**



# **HALF-SPHERES & DECORATIONS**



# HALF-SPHERES/SEMISFERE



## Light Spheres 6

Kit 6 Thermoformed Moulds/*Stampi Termoformati*  
225 x 225 mm - 175 x 175 mm

ø 100 mm - Prod. 1 pc  
ø 130 mm - Prod. 1 pc  
ø 140 mm - Prod. 1 pc  
ø 150 mm - Prod. 1 pc  
ø 175 mm - Prod. 1 pc  
ø 200 mm - Prod. 1 pc

**20SF001**



## Light Spheres 4

Kit 4 Thermoformed Moulds/*Stampi Termoformati*  
225 x 225 mm

ø 50 mm - Prod. 6 pcs  
ø 65 mm - Prod. 4 pcs  
ø 75 mm - Prod. 4 pcs  
ø 90 mm - Prod. 2 pcs

**20SF002**

## Excellent spheres

Professional chocolate mould  
*Stampi professionali per cioccolato*  
275 x 175 mm



Cod.	Size (mm)	Weight	Layout	Prod.
<b>MA5003</b>	ø 20	2,5 gr (full/piena) 1,5 gr (shell/camicia)	9 x 5	45 pcs
<b>MA5007</b>	ø 25	5 gr (full/piena) 2,6 gr (shell/camicia)	7 x 4	28 pcs
<b>MA5000</b>	ø 30	4 gr (full/piena) 9 gr (shell/camicia)	6 x 4	24 pcs
<b>MA5008</b>	ø 35	8 gr (full/piena) 3 gr (shell/camicia)	5 x 3	15 pcs
<b>MA5004</b>	ø 40	11 gr	5 x 3	15 pcs
<b>MA5009</b>	ø 45	13 gr	4 x 3	12 pcs
<b>MA5001</b>	ø 50	17 gr	4 x 2	8 pcs
<b>MA5010</b>	ø 55	20 gr	3 x 2	6 pcs
<b>MA5005</b>	ø 60	25 gr	3 x 2	6 pcs
<b>MA5006</b>	ø 80	50 gr	2 x 2	4 pcs
<b>MA5002</b>	ø 100	80 gr	2 x 2	2 pcs







# TYPEFACE & SNOWFLAKES

## LETTERE E FIOCCHI DI NEVE

Professional chocolate mould  
 Stampi professionali per cioccolato  
 275 x 175 mm

Whether semifreddi, cakes or chocolate pieces, with these decoration moulds you can make letters and numbers for special occasions such as birthdays or anniversaries, or you can create tasty compositions with the chocolate snowflake mould in different sizes. All you have to do is simply use your imagination.

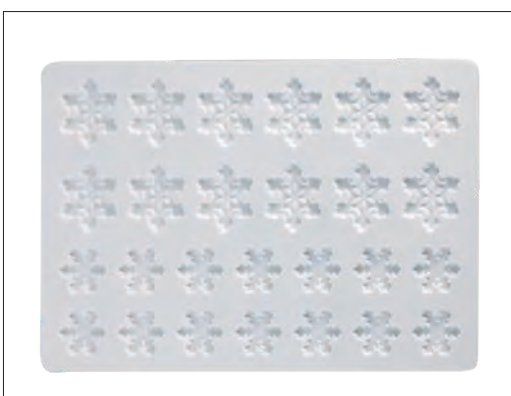
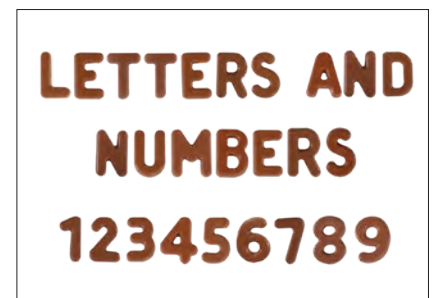
*Che siano semifreddi, torte o piece in cioccolato, con questi stampi per decoro potrai realizzare lettere e numeri da utilizzare nelle occasioni speciali come compleanni o anniversari, oppure potrai creare gustose composizioni con lo stampo per fiocchi di neve in cioccolato dalle diverse misure. Quello che devi fare è semplicemente usare la fantasia.*



### Letters & Numbers

h 30 mm

**MA3005**



### Snowflakes

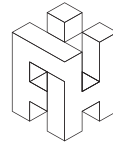
14 pcs ø 30 h 4 mm - Weight ~1 gr

12 pcs ø 40 h 4 mm - Weight ~2 gr

**20-D029**



# STAMPS/TIMBRI



FRANK  
HAASNOOT for  Martellato

Stamps is the prestigious line of brass stamps created by Frank Haasnoot to realize elegant chocolate decorations for many occasions, whether festivities or special events. Different decorations in various sizes to easily garnish single-portion desserts or cakes.

*Stamps è la prestigiosa linea di timbri in ottone realizzata da Frank Haasnoot per creare eleganti decorazioni di cioccolato da utilizzare per le diverse occasioni, siano esse festività o eventi speciali. Tanti decori in differenti misure permettono di guarnire con semplicità dessert, monoporzioni o torte.*

## Santa Claus



ø 6 cm - Prod. 1 pc

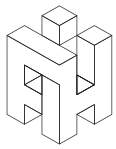
**20FH38L**

## Merry Xmas



ø 6 cm - Prod. 1 pc

**20FH35L**



**FRANK HAASNOOT** for  **Martellato**



## Cocoa



ø 6 cm - Prod. 1 pc

**20FH32L**

## Coffee



ø 6 cm - Prod. 1 pc

**20FH34L**

## Vanilla



ø 6 cm - Prod. 1 pc

**20FH33L**

## Happy Birthday



ø 3 cm - 1 pc - **20FH30S**

ø 6 cm - 1 pc - **20FH30L**

## Happy Easter



ø 3 cm - 1 pc - **20FH36S**

ø 6 cm - 1 pc - **20FH36L**

## Happy Valentine



ø 3 cm - 1 pc - **20FH37S**

ø 6 cm - 1 pc - **20FH37L**

## Love



ø 3 cm - 1 pc - **20FH31S**

ø 6 cm - 1 pc - **20FH31L**

# COMBS/PETTINI



The Combs collection made by Frank Haasnoot is ideal for preparing elegant and refined decorations. Thanks to this tool, you will be able to create leaves and toppings of different shapes to easily decorate cakes and single portions.

*La collezione di di pettini Combs, realizzata da Frank Haasnoot, è ideale per preparare decorazioni dall'aspetto elegante e raffinato. Grazie a questo strumento sarà possibile creare foglie e guarnizioni di diverse forme per decorare con facilità dolci e monoporzioni.*



## Leaf Eclair

h 25 mm - Prod. 6 pcs

**20FH04**



## Leaf Comb

h 60 mm - Prod. 8 pcs

**20FH01S**



## Leaf Comb

h 80 mm - Prod. 8 pcs

**20FH01L**





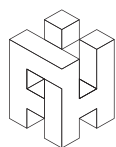
## Butterfly

h 60 mm - Prod. 3+3 pcs

**20FH07S**

h 80 mm - Prod. 3+3 pcs

**20FH07L**



**FRANK  
HAASNOOT** for  **Martellato**



## Feather Eclair

h 25 mm - Prod. 6 pcs

**20FH05**



## Feather Comb

h 60 mm - Prod. 8 pcs

**20FH02S**



## Feather Comb

h 80 mm - Prod. 8 pcs

**20FH02L**







Find out how to create decorations with the combs

Scopri come creare le decorazioni con i comb



## Petal Eclair

h 25 mm - Prod. 6 pcs

**20FH06**



## Petal Comb

h 60 mm - Prod. 8 pcs

**20FH03S**



## Petal Comb

h 80 mm - Prod. 8 pcs

**20FH03L**





# TEMPLATE



Three templates with a modern design to quickly create perfect chocolate edging for decorating cakes and single portions. The different stainless steel shapes and templates, designed and realized by the internationally renowned pastry chef Frank Haasnoot, will give an original and innovative touch to your creations.

*Tre template dal design moderno per realizzare velocemente bordature in cioccolato perfette nella decorazione di torte e monoporzioni. Le diverse forme e sagome in acciaio inox, disegnate e realizzate dal pasticcere di fama internazionale Frank Haasnoot, daranno un tocco originale e innovativo alle tue creazioni.*



**Find out how to create decorations with the template**

**Scopri come creare le decorazioni con i template**



## Drop

300 h 70 mm

**20FH51**



## Flame

300 h 80 mm

**20FH52**



## Heart Beat

300 h 85 mm

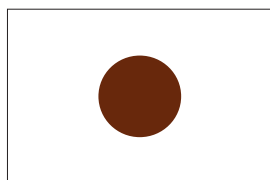
**20FH53**

# CHABLON PROJECT

Professional silicone mats

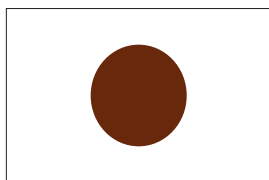
Tappeti professionali in silicone 390 x 290 mm

Thickness/spessore 1,5 mm



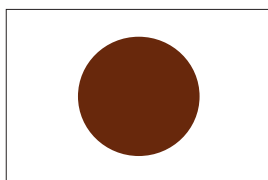
ø 20 mm  
Prod. 99 pcs

**CHASIL 21**



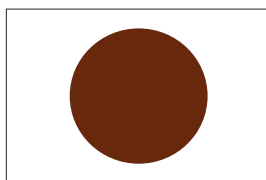
ø 26 mm  
Prod. 48 pcs

**CHASIL 16**



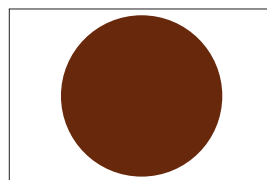
ø 36 mm  
Prod. 36 pcs

**CHASIL 17**



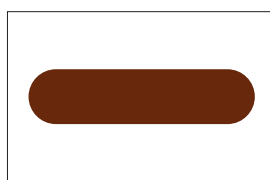
ø 42 mm  
Prod. 30 pcs

**CHASIL 18**



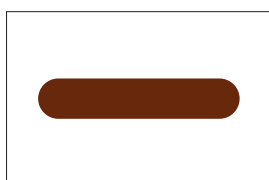
ø 62,5 mm  
Prod. 12 pcs

**CHASIL 26**



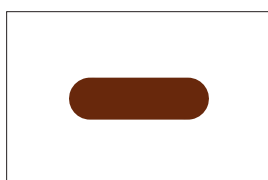
132 x 32 mm  
Prod. 10 pcs

**CHASIL 20**



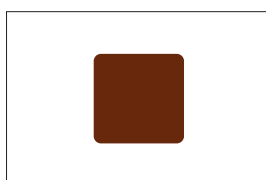
125 x 25 mm  
Prod. 18 pcs

**CHASIL 27**



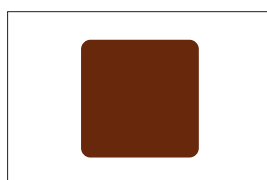
60 x 18 mm  
Prod. 36 pcs

**CHASIL 28**



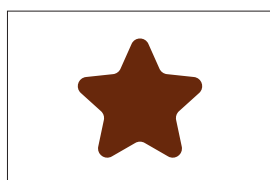
25 x 25 mm  
Prod. 63 pcs

**CHASIL 23**



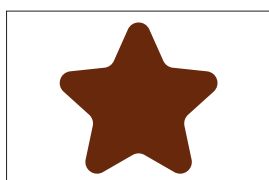
37,5 x 37,5 mm  
Prod. 30 pcs

**CHASIL 24**



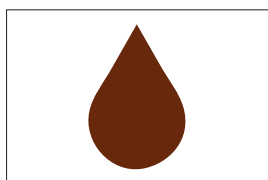
ø 26 mm  
Prod. 60 pcs

**CHASIL 29**



ø 34 mm  
Prod. 42 pcs

**CHASIL 30**



35 x 25 mm  
Prod. 60 pcs

**CHASIL 1**



35 x 33 mm  
Prod. 48 pcs

**CHASIL 2**



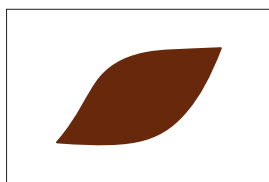
35 x 25 mm  
Prod. 48 pcs

**CHASIL 3**



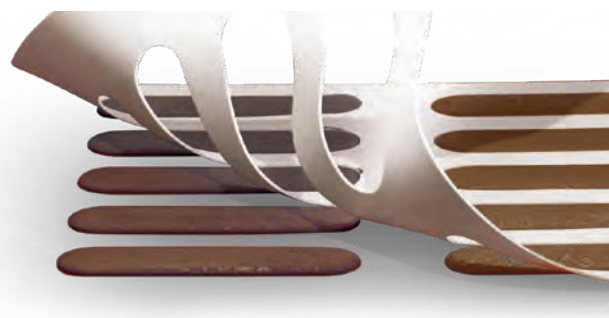
32 x 120 mm  
Prod. 12 pcs

**CHASIL 19**



75 x 33 mm  
Prod. 25 pcs

**CHASIL 22**





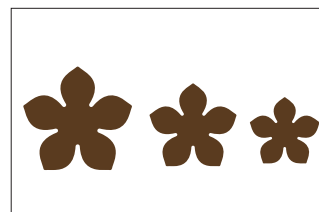
60 x 44 mm - 8 pcs  
 54 x 40 mm - 8 pcs  
 46 x 34 mm - 12 pcs

**CHASIL 31**



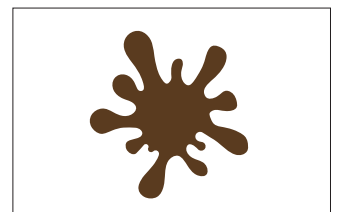
45 x 43 mm - 8 pcs  
 40 x 39 mm - 8 pcs  
 35 x 34 mm - 12 pcs

**CHASIL 33**



52 x 49 mm - 8 pcs  
 42 x 40 mm - 8 pcs  
 33 x 31 mm - 12 pcs

**CHASIL 34**



60 x 63 mm  
 Prod. 16 pcs

**CHASIL 32**

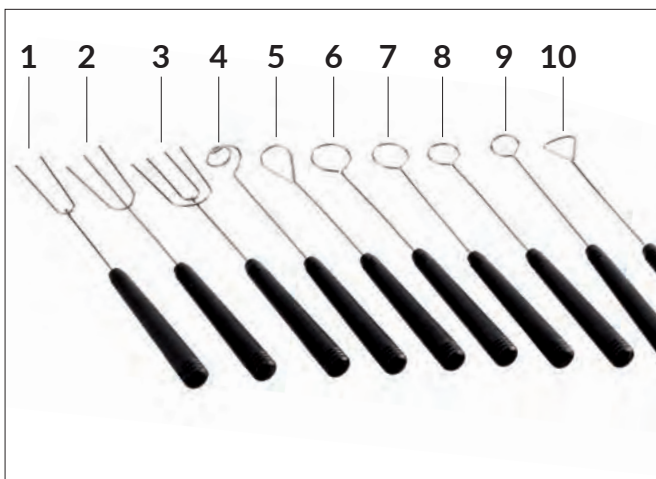
# CHOCO TOOLS/ACCESSORI CIOCCOLATO

St. steel wire forks with plastic handle.  
 Forchette in filo di acciaio inox con manico in plastica.



Cod.	Type
<b>CHOCOFORK</b>	Kit of 10 mixed forks (1 for each type) Kit di 10 forchette assortite (1 per tipo)

Cod.	Type	Pack
<b>50CHOC01</b>	1	25 pcs
<b>50CHOC02</b>	2	25 pcs
<b>50CHOC03</b>	3	25 pcs
<b>50CHOC04</b>	4	25 pcs
<b>50CHOC05</b>	5	25 pcs
<b>50CHOC06</b>	6	25 pcs
<b>50CHOC07</b>	7	25 pcs
<b>50CHOC08</b>	8	25 pcs
<b>50CHOC09</b>	9	25 pcs
<b>50CHOC10</b>	10	25 pcs



# CHOCO BOX/SCATOLE PER CIOCCOLATO

Boxes for displaying and transporting pralines and chocolate subjects with transparent cavities. Each cavity is 10 x 31 x 26 mm.

*Scatole per l'esposizione e il trasporto di praline e soggetti in cioccolato con alveoli trasparenti. Ogni alveolo misura 10 x 31 x 26 mm.*



Box with satin-finish border.  
*Scatola con bordo satinato.*

Cod.	Size	Cavities Alveoli	Pack
<b>MSC201</b>	31 x 26 h 10 mm	6	25 pcs
<b>MSC202</b>	31 x 26 h 10 mm	12	25 pcs



Box with transparent border.  
*Scatola con bordo trasparente.*

Cod.	Size	Cavities Alveoli	Pack
<b>MSC001</b>	31 x 26 h 10 mm	5	25 pcs
<b>MSC002</b>	31 x 26 h 10 mm	9	25 pcs
<b>MSC003</b>	31 x 26 h 10 mm	12	25 pcs
<b>MSC004</b>	31 x 26 h 10 mm	20	25 pcs





# **SEMIFREDDO & BAKING**

# **SILICONE MOULDS**



# BLOCK

## Silicone Moulds

# A NEW WAY OF MAKING CAKES

Three new forms to express a different idea of dessert.

Block is the new line of silicone moulds designed by Frank Haasnoot, created in collaboration with Martellato, to easily and quickly create layered single portions, without compromising on a modern and impactful design.

Silicone moulds 297 x 176 mm. A 60 x 40 baking tray can accommodate 4 Block moulds.

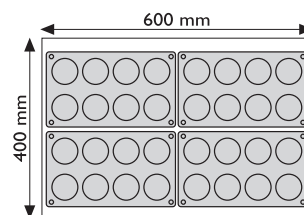
*Tre nuove forme per esprimere un'idea diversa di dessert.*

*Block è la nuova linea di stampi in silicone disegnata da Frank Haasnoot, realizzata in collaborazione con Martellato, per realizzare monoporzioni a strati in modo semplice e veloce, senza rinunciare a un design moderno e d'effetto.*

*Stampi in silicone 297 x 176 mm. Una teglia 60 x 40 può contenere 4 stampi Block.*



Designed in  
collaboration with







FRANK HAASNOOT World Champion Pastry Chef



# FRANK HAASNOOT

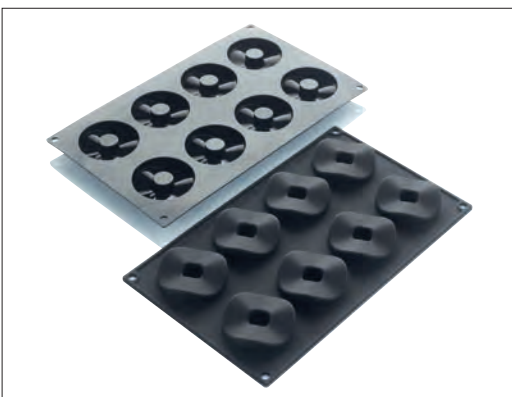
## for Block & BlackSil

*The more you know and explore, the more you can create. There's no end to imagination with BlackSil. The Frank Haasnoot's secret to make the perfect dessert in a perfect shape is to use the right silicone mould, the one that is studied and tested for a long time, in order to find the right compromise. When you find it, you can exploit your creativity and make you piece of art. This is how is born BlackSil.*

Più si conosce e si esplora, più si può creare. Con BlackSil l'immaginazione non ha mai fine. Qual è il segreto del campione del mondo Frank Haasnoot per ottenere sempre risultati perfetti? Utilizzare lo stampo appropriato in ogni creazione, studiato e testato a lungo fino a trovare il giusto compromesso tra qualità e design. Quando lo trovi, puoi dare sfogo alla creatività e realizzare delle vere e proprie opere d'arte. Così è nato BlackSil.



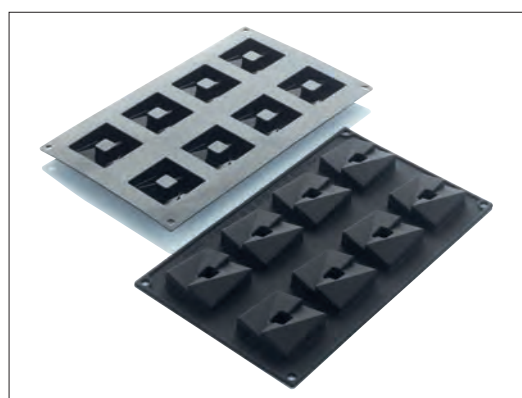




**New**  
**Cylinder**

Single layer/strato:  $\varnothing$  60 h 17 mm  
Vol. ~ 30 ml - Prod. 8 + 8 layers/strati  
Layout 4 x 2  
Each pack contains 2 moulds.  
Ogni confezione contiene 2 stampi.

**30SIL600**



**New**  
**Cube**

Single layer/strato: 50 x 50 h 16 mm  
Vol. ~ 28 ml - Prod. 8 + 8 layers/strati  
Layout 4 x 2

Each pack contains 2 moulds.  
Ogni confezione contiene 2 stampi.

**30SIL601**



**New**  
**Brick**

Single layer/strato: 60 x 40 h 16 mm  
Vol. ~ 27 ml - Prod. 12 + 12 layers/strati  
Layout 4 x 3  
Each pack contains 2 moulds.  
Ogni confezione contiene 2 stampi.

**30SIL602**

RECOMMENDED BY


**FRANK  
HAASNOOT**  
 PASTRY CHEF


# TRUST THE BLACK

The BlackSil line stems from the imagination of Martellato designers, drawing inspiration from nature and its elements until they find the spark for a new silicone mould. From here, an essential and modern design comes to life, crafted to leave ample room for the pastry chef's creativity. Trust in Martellato's black silicone, developed to ensure unprecedented levels of excellence and proudly made in Italy. Silicone moulds 297 x 176 mm. A 60 x 40 baking tray can accommodate 4 moulds.

*La linea BlackSil nasce dall'immaginazione dei designer Martellato, che si ispirano alla natura e ai suoi elementi, fino a trovare la scintilla per un nuovo stampo in silicone.*

*Da qui prende vita un design essenziale e moderno, studiato in modo da lasciare ampio spazio alla creatività del pasticciere. Fidati del silicone nero Martellato, sviluppato per assicurare livelli di eccellenza mai visti prima e made in Italy.*

*Stampi in silicone 297 x 176 mm. Una teglia 60 x 40 può contenere 4 stampi BlackSil.*



Watch the  
video recipe  
by F. Haasnoot





# SINGLE PORTIONS/MONOPORZIONI



**New**

## Medusa

Single portion: 72 x 72 h 40 mm  
Vol. ~ 113 ml - Prod. 6 pcs  
Layout 3 x 2

**30SIL512**

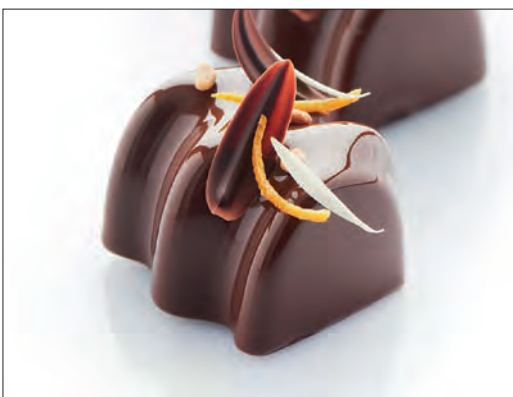


**New**

## Coco

Single portion: 71 x 70 h 53 mm  
Vol. ~ 109 ml - Prod. 6 pcs  
Layout 3 x 2

**30SIL513**



**New**

## Vibes

Single portion: 58 x 62,5 h 45 mm  
Vol. ~ 111 ml - Prod. 6 pcs  
Layout 3 x 2

**30SIL515**



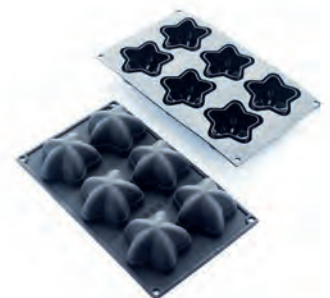


**New**

## Marina

Single portion: 77 x 74 h 40 mm  
Vol. ~ 105 ml - Prod. 6 pcs  
Layout 3 x 2

**30SIL510**





**New**

## Calipso

Single portion: 79 x 59 h 54,5 mm  
Vol. ~ 100 ml - Prod. 6 pcs  
Layout 3 x 2

**30SIL511**



## Donuts

Single portion: ø 75 h 25 mm  
Vol. ~ 89 ml - Prod. 6 pcs  
Layout 3 x 2

**30SIL503**



## Harmony

Single portion: 63 x 63 h 53 mm  
Vol. ~ 110 ml - Prod. 6 pcs  
Layout 3 x 2

**30SIL508**







**New**

## Satin

Single portion: 76 x 74 h 36 mm  
Vol. ~ 110 ml - Prod. 6 pcs  
Layout 3 x 2

**30SIL514**





## Box

Single portion: 64 x 64 h 34 mm  
Vol. ~ 115 ml - Prod. 6 pcs  
Layout 3 x 2

**30SIL501**



## Love

Single portion: 74,5 x 68 h 30 mm  
Vol. ~ 89 ml - Prod. 6 pcs  
Layout 3 x 2

**30SIL502**



## Circle

Single portion: ø 69 h 35 mm  
Vol. ~ 110 ml - Prod. 6 pcs  
Layout 3 x 2

**30SIL500**



## Ritmo

Single portion: 128 x 36 h 32,5 mm  
Vol. ~ 108 ml - Prod. 5 pcs  
Layout 5 x 1

**30SIL509**





## Triangle

Single portion: 71,5 x 67 h 35,5 mm  
Vol. ~ 104 ml - Prod. 6 pcs  
Layout 3 x 2

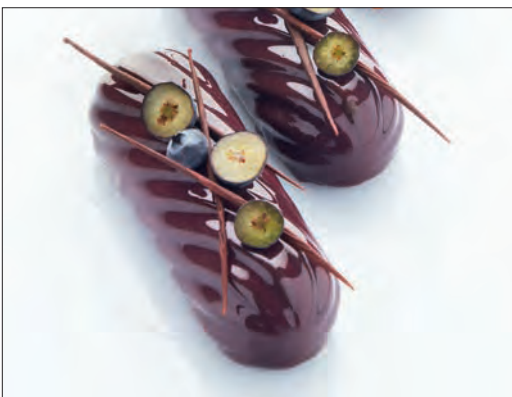
**30SIL507**



## Eclair

Single portion: 130 x 30 h 28 mm  
Vol. ~ 84 ml - Prod. 6 pcs  
Layout 6 x 1

**30SIL504**



## Twist Eclair

Single portion: 120 x 40 h 33 mm  
Vol. ~ 110 ml - Prod. 5 pcs  
Layout 5 x 1

**30SIL505**



## Twist

Single portion:  $\varnothing$  62 h 55 mm  
Vol. ~ 110 ml - Prod. 6 pcs  
Layout 3 x 2

**30SIL506**





## Muffin ø 81

ø 81 h 32  
Vol. ~ 129 ml - Prod. 5 pcs

**30SF024**

## Muffin ø 68

ø 68 h 38  
Vol. ~ 120 ml - Prod. 6 pcs  
Layout 3 x 2

**30SF102**

## Muffin ø 75

ø 75 h 59  
Vol. ~ 170 ml - Prod. 6 pcs  
Layout 3 x 2

**30SF052**

## Muffin ø 51

ø 51 h 28  
Vol. ~ 50 ml - Prod. 11 pcs

**30SF022**

## Muffin ø 69

ø 69 h 35  
Vol. ~ 100 ml - Prod. 6 pcs  
Layout 3 x 2

**30SF023**

## Gugelhopf ø 70



ø 70 h 36  
Vol. ~ 80 ml - Prod. 6 pcs  
Layout 3 x 2

**30SF058**

## Gugelhopf ø 55



ø 55 h 36  
Vol. ~ 50 ml - Prod. 8 pcs  
Layout 4 x 2

**30SF057**

## Mini Cake



69 x 69 h 60  
Vol. ~ 174 ml - Prod. 6 pcs  
Layout 3 x 2

**30SF168**

## Tartlet ø 60



ø 60 h 17  
Vol. ~ 40 ml - Prod. 8 pcs  
Layout 4 x 2

**30SF015**

## Tartlet ø 70



ø 70 h 20  
Vol. ~ 70 ml - Prod. 6 pcs  
Layout 3 x 2

**30SF016**

## Cylinder ø 60



ø 60 / ø 52 h 35  
Vol. ~ 90 ml - Prod. 8 pcs  
Layout 4 x 2

**30SF028**

## Marsigliese



95 x 35 h 25  
Vol. ~ 68 ml - Prod. 7 pcs

**30SF114**

## Sponge



ø 100 h 20  
Vol. ~ 140 ml - Prod. 3 pcs

**30SF042**

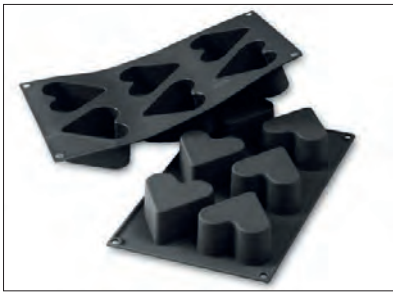
## Waffle



130 x 81 h 17  
Vol. ~ 60 ml - Prod. 4 pcs  
Layout 2 x 2

**30SF155**

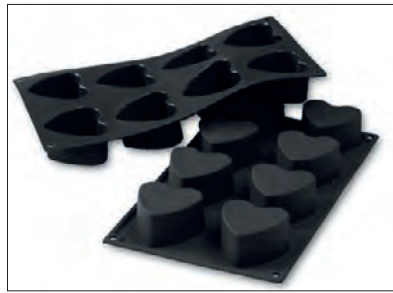
## Heart ø 65



ø 65 h 60  
Vol. ~ 131 ml - Prod. 6 pcs  
Layout 3 x 2

**30SF036**

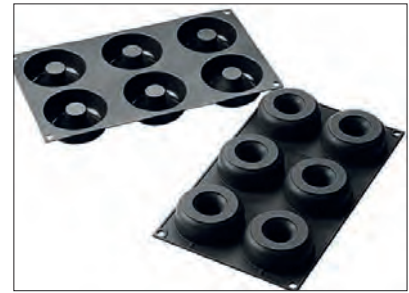
## Heart ø 60



ø 60 h 35  
Vol. ~ 90 ml - Prod. 8 pcs  
Layout 4 x 2

**30SF040**

## Donut



ø 75 / ø 25 h 28  
Vol. ~ 98 ml - Prod. 6 pcs  
Layout 3 x 2

**30SF170**

## Bavarian



ø 57 h 57  
Vol. ~ 130 ml - Prod. 8 pcs  
Layout 4 x 2

**30SF051**

## Marguerite



ø 70 h 28  
Vol. ~ 80 ml - Prod. 6 pcs  
Layout 3 x 2

**30SF056**

## Mix



ø 75 h 40  
Vol. ~ 100 ml - Prod. 6 pcs  
Layout 3 x 2

**30SF061**

## Briochette ø 79



ø 79 h 30  
Vol. ~ 110 ml - Prod. 6 pcs  
Layout 3 x 2

**30SF035**

## Briochette ø 76



ø 76 h 37  
Vol. ~ 110 ml - Prod. 6 pcs  
Layout 3 x 2

**30SF034**

## Pyramid 71



71 x 71 h 40  
Vol. ~ 90 ml - Prod. 6 pcs  
Layout 3 x 2

**30SF007**



## Babà ø 55



ø 55 h 60  
Vol. ~ 92 ml - Prod. 8 pcs  
Layout 4 x 2

**30SF021**

## Babà ø 45



ø 45 h 48  
Vol. ~ 50 ml - Prod. 11 pcs

**30SF020**



## Savarin ø 72

ø 72 h 23  
Vol. ~ 62 ml - Prod. 6 pcs  
Layout 3 x 2

**30SF012**

## Savarin ø 65

ø 65 h 21  
Vol. ~ 50 ml - Prod. 8 pcs  
Layout 4 x 2

**30SF011**



## Diamond ø 68



ø 68 h 45  
Vol. ~ 98 ml - Prod. 6 pcs  
Layout 3 x 2

**30SF049**

## Plum cake



79 x 29 h 30  
Vol. ~ 70 ml - Prod. 12 pcs  
Layout 3 x 4

**30SF026**

## Financier 95



95 x 45 h 12  
Vol. ~ 50 ml - Prod. 7 pcs

**30SF054**

## Savoiaro



127.5 x 47 h 17  
Vol. ~ 83 ml - Prod. 6 pcs  
Layout 2 x 3

**30SF103**

## Bordelais ø 55



ø 55 h 50  
Vol. ~ 92 ml - Prod. 8 pcs  
Layout 4 x 2

**30SF050**

## Bordelais ø 45



ø 45 h 45  
Vol. ~ 60 ml - Prod. 15 pcs  
Layout 5 x 3

**30SF059**

## Flan ø 80



ø 80 h 18  
Vol. ~ 72 ml - Prod. 6 pcs  
Layout 3 x 2

**30SF047**

## Flan ø 70



ø 70 h 17  
Vol. ~ 52 ml - Prod. 6 pcs  
Layout 3 x 2

**30SF046**

## Flan ø 60



ø 60 h 17  
Vol. ~ 42 ml - Prod. 8 pcs  
Layout 4 x 2

**30SF045**

# MINI PORTIONS/MINI PORZIONI



## Madeleine 68

68 x 45 h 17  
Vol. ~ 30 ml - Prod. 9 pcs  
Layout 3 x 3

**30SF032**

## Madeleine 44

44 x 34 h 10  
Vol. ~ 10 ml - Prod. 15 pcs  
Layout 5 x 3

**30SF031**

## Tartlet ø 50



ø 50 h 15  
Vol. ~ 25 ml - Prod. 15 pcs  
Layout 5 x 3

**30SF014**

## Tartlet ø 45



ø 45 h 10  
Vol. ~ 20 ml - Prod. 15 pcs  
Layout 5 x 3

**30SF013**

## Cylinder ø 40



ø 40 h 20  
Vol. ~ 30 ml - Prod. 15 pcs  
Layout 5 x 3

**30SF027**

## Pomponette



ø 34 h 16  
Vol. ~ 18 ml - Prod. 24 pcs  
Layout 6 x 4

**30SF009**

## Pyramid 36



36 x 36 h 22  
Vol. ~ 20 ml - Prod. 15 pcs  
Layout 5 x 3

**30SF008**

## Oval



55 x 33 h 20  
Vol. ~ 30 ml - Prod. 16 pcs  
Layout 4 x 4

**30SF017**

## Flan ø 50



ø 50 h 14  
Vol. ~ 23 ml - Prod. 15 pcs  
Layout 5 x 3

**30SF044**

## Fiorentine ø 60



ø 60 h 12  
Vol. ~ 35 ml - Prod. 8 pcs  
Layout 4 x 2

**30SF029**

## Fiorentine ø 35



ø 35 h 5  
Vol. ~ 10 ml - Prod. 24 pcs  
Layout 6 x 4

**30SF030**

## Babà ø 35



ø 35 h 38  
Vol. ~ 30 ml - Prod. 15 pcs  
Layout 5 x 3

**30SF019**

## Pastille



ø 27 h 11  
Vol. ~ 6 ml - Prod. 40 pcs  
Layout 8 x 5

**30SF180**

## Éclair



125 x 28 h 5  
Vol. ~ 15 ml - Prod. 8 pcs  
Layout 2 x 4

**30SF161**

## Bordelais ø 35



ø 35 h 35  
Vol. ~ 30 ml - Prod. 18 pcs  
Layout 6 x 3

**30SF033**

## Octagon



ø 38 h 26  
Vol. ~ 30 ml - Prod. 15 pcs  
Layout 5 x 3

**30SF037**

## Savarin ø 10



ø 41 h 12  
Vol. ~ 18 ml - Prod. 18 pcs  
Layout 6 x 3

**30SF010**

## Diamond ø 35



ø 35 h 23  
Vol. ~ 20 ml - Prod. 18 pcs  
Layout 6 x 3

**30SF048**

## Financier 49



49 x 26 h 11  
Vol. ~ 20 ml - Prod. 20 pcs  
Layout 5 x 4

**30SF025**

## Half Sphere ø 80



ø 80 h 40  
Vol. ~ 120 ml - Prod. 5 pcs

**30SF001**

## Half Sphere ø 70



ø 70 h 35  
Vol. ~ 80 ml - Prod. 6 pcs  
Layout 3 x 2

**30SF002**

## Half Sphere ø 60



ø 60 h 30  
Vol. ~ 60 ml - Prod. 6 pcs  
Layout 3 x 2

**30SF003**

## Half Sphere ø 50



ø 50 h 25  
Vol. ~ 30 ml - Prod. 8 pcs  
Layout 4 x 2

**30SF004**

## Half Sphere ø 45



ø 45 h 22.5  
Vol. ~ 24 ml - Prod. 15 pcs  
Layout 5 x 3

**30SF500**

## Half Sphere ø 40



ø 40 h 20  
Vol. ~ 20 ml - Prod. 15 pcs  
Layout 5 x 3

**30SF005**

## Half Sphere ø 35



ø 35 h 17.5  
Vol. ~ 11 ml - Prod. 18 pcs  
Layout 6 x 4

**30SF501**

## Half Sphere ø 30



ø 30 h 15  
Vol. ~ 10 ml - Prod. 24 pcs  
Layout 6 x 4

**30SF006**

## Half Sphere ø 25



ø 25 h 12.5  
Vol. ~ 4 ml - Prod. 28 pcs  
Layout 7 x 4

**30SF502**



**Drying rack for silicone moulds**  
**Sgocciolatore per stampi in silicone**

DRIP

# HIGH PRODUCTIVITY/ALTA PRODUTTIVITÀ 595 X 395 MM

Silicone moulds 595 x 395 mm/Stampi in silicone 595 x 395 mm.



## Muffins ø 69

ø 69 h 39 mm  
Vol. ~ 120 ml - Prod. 24 pcs  
Layout 6 x 4

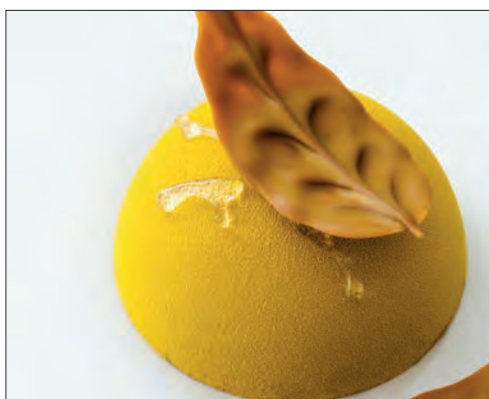
**30SIL07N**



## Mini Muffins ø 50

ø 50 h 28 mm  
Vol. ~ 40 ml - Prod. 54 pcs  
Layout 9 x 6

**30SIL06N**



## Sphere ø 70

ø 70 h 35 mm  
Vol. ~ 90 ml - Prod. 24 pcs  
Layout 6 x 4

**30SIL04N**



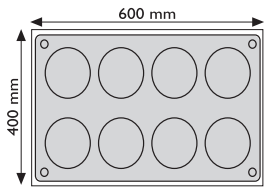
## Mini Sphere ø 35

ø 35 h 17,5 mm  
Vol. ~ 10 ml - Prod. 96 pcs  
Layout 12 x 8

**30SIL05N**







A 60 x 40 baking tray  
can accommodate 1 mould.  
*Una teglia 60 x 40 può  
contenere 1 stampo.*



## Love

75 x 68 x h 30 mm  
Vol. ~ 90 ml - Prod. 24 pcs  
Layout 6 x 4

**30SIL03N**



## Donuts

ø 75 h 25 mm  
Vol. ~ 90 ml - Prod. 24 pcs  
Layout 6 x 4

**30SIL01N**



## Eclair

130 x 30 x h 28 mm  
Vol. ~ 85 ml - Prod. 28 pcs  
Layout 4 x 7

**30SIL02N**



## Madeleine

74 x 45 x h 18 mm  
Vol. ~ 35 ml - Prod. 44 pcs  
Layout 11 x 4

**30SIL08N**



# **SEMIFREDDO MOULDS**





# THE FUTURE IS IN ONE MOVE

A new generation of Made in Italy moulds that are changing the way work is done in the laboratory. Practical, economical, and fast, disposable plastic moulds for cakes and individual cakes speed up the production of semifreddo, saving time, reducing costs, eliminating the use of detergents, and cutting water consumption due to cleaning. One Strip is 100% recyclable.

*Una nuova generazione di stampi Made in Italy che stanno cambiando il modo di lavorare in laboratorio.*

*Pratici, economici e veloci, gli stampi monouso in plastica per torte e individual cake consentono di velocizzare la produzione di semifreddi, risparmiando tempo, riducendo i costi, eliminando l'uso di detergenti e il consumo di acqua dovuto ai lavaggi.*

*One Strip è riciclabile al 100%.*

**Recommended by  
Luigi Biasetto  
Champions du Monde**





**-30% PRODUCTION TIME**

- 30% TEMPO DI PRODUZIONE

**-15% MATERIAL COST**

- 15% COSTO DEL MATERIALE

**-20% LABOUR COST**

- 20% COSTO DI MANODOPERA

**-25% CONSUMPTIONS**

- 25% CONSUMI

**100% RECYCLABLE**





## One Strip Cake



Cod.	Size	Vol.	Pack
<b>ONE14H35</b>	ø 140 h 35 mm	~ 450 ml	140 pcs
<b>ONE14H40</b>	ø 140 h 40 mm	~ 600 ml	140 pcs
<b>ONE16</b>	ø 160 h 40 mm	~ 800 ml	100 pcs
<b>ONE18</b>	ø 180 h 40 mm	~ 1000 ml	100 pcs
<b>ONE20</b>	ø 200 h 40 mm	~1250 ml	100 pcs
<b>ONE22</b>	ø 220 h 40 mm	~ 1500 ml	100 pcs



## One Strip Individual

6 pcs/bar

Prod. for 60 x 40 tray: 6 x 9 bars = 54 pcs.

Prod. su teglia 60 x 40: 6 x 9 bars = 54 pcs.

Cod.	Size	Vol.	Pack
<b>ONE06</b>	ø 63 h 40 mm	~ 120 ml x 6	72 bars

# SINGLE PORTION & MIGNON BAR MOULDS

Plastic bars for the production of single portions and mignon. The rigid material provides stability for greater precision in preparation and ease of handling during processing.

The plastic bars for semifreddo are easy to fill. The extractor simplifies and speeds up the demolding of the dessert even if not completely frozen. The insertion of acetate protects the edges of the single portion during extraction from the mold and preserves the product during storage and display.

Extractor and pastry cutter available for separate purchase.

*Barre in plastica per la produzione di monoporzioni e mignon. Il materiale rigido conferisce stabilità per una maggior precisione nella preparazione e maneggiabilità durante la lavorazione.*

*Le barre in plastica per semifreddi sono facili da riempire. L'estrattore semplifica e velocizza lo smodellamento del dessert anche se non completamente congelato. L'inserimento dell'acetato protegge i bordi della monoporzione durante l'estrazione dallo stampo e conserva il prodotto durante lo stoccaggio e l'esposizione. Estrattore e tagliapasta acquistabili separatamente.*

Watch  
the video





# MIGNON BARS/BARRE PER MIGNON



## Circle

Mignon: ø 42,5 h 25 mm - Vol ~ 23 ml

Cod.	Prod.	Tray Vassoio	Bars Barre
<b>MIGNON A001</b>	32 pcs	20 x 40 cm	2
<b>MIGNON B001</b>	48 pcs	30 x 40 cm	3
<b>MIGNON C001</b>	96 pcs	60 x 40 cm	6

Cod.

**ED 1** Extractor/estrattore Circle

**TPM 1** Cutter/tagliapasta Circle

## Oval

Mignon: 53 x 32 x h 25 mm - Vol ~ 33 ml

Cod.	Prod.	Tray Vassoio	Bars Barre
<b>MIGNON A002</b>	32 pcs	20 x 40 cm	2
<b>MIGNON B002</b>	48 pcs	30 x 40 cm	3
<b>MIGNON C002</b>	96 pcs	60 x 40 cm	6

Cod.

**ED 2** Extractor/estrattore Oval

**TPM 2** Cutter/tagliapasta Oval

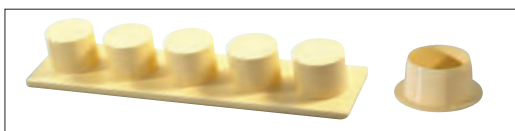
# SINGLE PORTIONS BARS/BARRE PER MONOPORZIONI



## Circle

Single portion:  $\varnothing$  65 h 40 mm - Vol ~ 133 ml

Cod.	Prod.	Tray Vassoio	Bars Barre
<b>MONOP. A001</b>	10 pcs	17 x 40 cm	2
<b>MONOP. B001</b>	15 pcs	26 x 40 cm	3
<b>MONOP. C001</b>	35 pcs	60 x 40 cm	7



Cod.	
<b>EM 1</b>	Extractor/estrattore Circle
<b>TPG 1</b>	Cutter/tagliapasta Circle



## Oval

Single portion: 87 x 51 x h 40 mm - Vol ~ 139 ml

Cod.	Prod.	Tray Vassoio	Bars Barre
<b>MONOP. A002</b>	10 pcs	17 x 40 cm	2
<b>MONOP. B002</b>	15 pcs	26 x 40 cm	3
<b>MONOP. C002</b>	35 pcs	60 x 40 cm	7



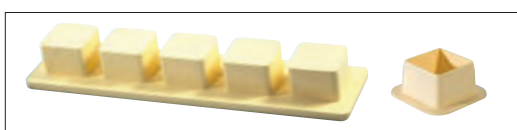
Cod.	
<b>EM 2</b>	Extractor/estrattore Oval
<b>TPG 2</b>	Cutter/tagliapasta Oval



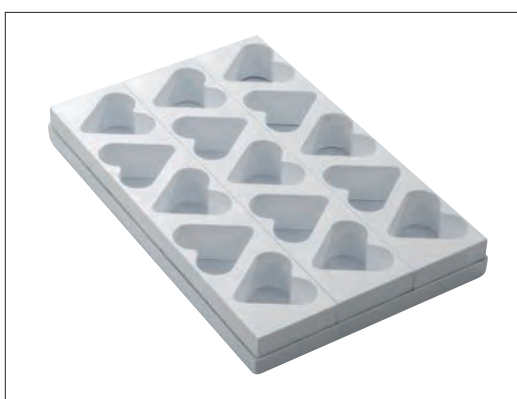
## Square

Single portion: 59 x 59 x h 40 mm - Vol ~ 139 ml

Cod.	Prod.	Tray Vassoio	Bars Barre
<b>MONOP. A005</b>	10 pcs	17 x 40 cm	2
<b>MONOP. B005</b>	15 pcs	26 x 40 cm	3
<b>MONOP. C005</b>	35 pcs	60 x 40 cm	7



Cod.	
<b>EM 5</b>	Extractor/estrattore Square
<b>TPG 5</b>	Cutter/tagliapasta Square



## Heart

Single portion: 78,5 x 72,5 x h 40 mm - Vol ~ 143 ml

Cod.	Prod.	Tray Vassoio	Bars Barre
<b>MONOP. A007</b>	10 pcs	17 x 40 cm	2
<b>MONOP. B007</b>	15 pcs	26 x 40 cm	3
<b>MONOP. C007</b>	35 pcs	60 x 40 cm	7



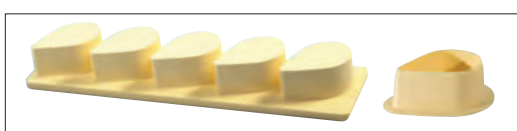
Cod.	
<b>EM 7</b>	Extractor/estrattore Heart
<b>TPG 7</b>	Cutter/tagliapasta Heart



## Drop

Single portion: 89 x 57,5 x h 40 mm - Vol ~ 138 ml

Cod.	Prod.	Tray Vassoio	Bars Barre
<b>MONOP. A008</b>	10 pcs	17 x 40 cm	2
<b>MONOP. B008</b>	15 pcs	26 x 40 cm	3
<b>MONOP. C008</b>	35 pcs	60 x 40 cm	7



Cod.	
<b>EM 8</b>	Extractor/estrattore Drop
<b>TPG 8</b>	Cutter/tagliapasta Drop

# ACETATE ROLLS & SHEETS/NASTRI & FOGLI ACETATI

Sheets and ribbons in easy-to-use acetate for lining moulds and creating and shaping single portions and mignons with non-stick properties. Suitable for cooling in blast chillers, freezers, and refrigerators, they are extra transparent, super resistant, and made with high-quality material.

*Fogli e nastri in acetato facill da usare per rivestire stampi e per realizzare e sformare monoporzioni e mignon grazie alle proprietà antiaderenti. Sono adatti al raffreddamento in abbattitore, congelatore e frigo e sono extra trasparenti, super resistenti e prodotti con materiale di alta qualità.*



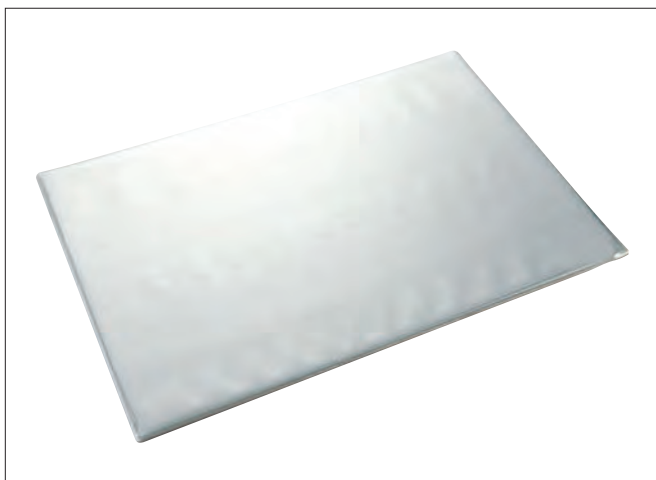
Thickness 80  $\mu\text{m}$ , core  $\varnothing$  76 mm. Suitable for 50MC001 MartCutter ribbon cutter.

*Spessore 80  $\mu\text{m}$ , anima  $\varnothing$  76 mm.*

*Adatti per taglianastri MartCutter 50MC001.*

## Acetate rolls Nastri acetati

Cod.	Height Altezza	$\mu\text{m}$	Lenght Lungh.	External size Misura esterna
<b>NSA H 25</b>	h 23 mm	80	305 mt	$\varnothing$ 210 mm
<b>NSA H 30</b>	h 30 mm	80	305 mt	$\varnothing$ 210 mm
<b>NSA H 35</b>	h 35 mm	80	305 mt	$\varnothing$ 210 mm
<b>NSA H 40</b>	h 38 mm	80	305 mt	$\varnothing$ 210 mm
<b>NSA H 45</b>	h 45 mm	80	305 mt	$\varnothing$ 210 mm
<b>NSA H 50</b>	h 50 mm	80	305 mt	$\varnothing$ 210 mm
<b>NSA H 55</b>	h 55 mm	80	305 mt	$\varnothing$ 210 mm
<b>NSA H 60</b>	h 60 mm	80	305 mt	$\varnothing$ 210 mm



## Acetate sheets

### Fogli acetati

Other sizes and thicknesses on request.  
*Altre misure e spessori disponibili su richiesta.*

Cod.	Size	µm	Pack
<b>NSA300X300</b>	300 x 300 mm	80	50 pcs
<b>NSA400X600</b>	388 x 588 mm	80	50 pcs



## Guitar sheets

### Fogli chitarra

Other sizes and thicknesses on request.  
*Altre misure e spessori disponibili su richiesta.*

Cod.	Size	µm	Pack
<b>NSA27X27MO</b>	270 x 270 mm	75	100 pcs
<b>NSA39X39MO</b>	390 x 390 mm	75	100 pcs
<b>NSA60X40MO</b>	590 x 390 mm	120	50 pcs



## Acetate strips

### Strisce acetate

Cod.	Size	µm	Pack
<b>NSA25X150</b>	240 h 23 mm	90	1.000 pcs
<b>NSA30X240</b>	240 h 30 mm	90	1.000 pcs
<b>NSA40X240</b>	240 h 38 mm	90	1.000 pcs

# **BAKING EQUIPMENT**



# TRAVEL CAKE GEOMETRIC MOULDS

Stainless steel moulds for making classic or modernly decorated travel cakes.

In some models, the tubular insert, easily removable after baking, allows for creatively filling the cakes with non-bake fillings.

*Stampi in acciaio inox per realizzare travel cake classici o decorati in chiave moderna. In alcuni modelli l'inserito tubolare, facilmente estraibile dopo la cottura, consente di farcire in modo creativo i dolci anche con ripieni non da forno.*

Designed in  
collaboration with



**FRANK  
HAASNOOT**  
PASTRY CHEF









## Carrè

Production on 60 x 40 tray: small 10 pcs - big 8 pcs  
 Produzione su teglia 60 x 40: small 10 pcs - big 8 pcs

Cod.	Mould/Stampo	Cake/Dolce	Vol.
<b>30TC50F</b>	103 x 190 h 70 mm	80 x 150 h 69 mm	850 ml
<b>30TC51F</b>	82 x 290 h 64 mm	60 x 250 h 60 mm	900 ml



## Triangle

Production on 60 x 40 tray: 6 pcs  
 Produzione su teglia 60 x 40: 6 pcs

Cod.	Mould/Stampo	Cake/Dolce	Vol.
<b>30TC52F</b>	88 x 290 h 85 mm	82 x 250 h 80 mm	890 ml



## Fancy

Production on 60 x 40 tray: 8 pcs  
 Produzione su teglia 60 x 40: 8 pcs

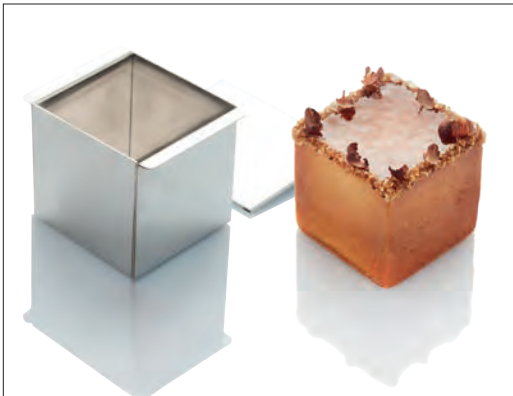
Cod.	Mould/Stampo	Cake/Dolce	Vol.
<b>30TC53F</b>	83,5 x 290 h 86 mm	60 x 250 h 80 mm	960 ml



## Round

Production on 60 x 40 tray: 8 pcs  
 Produzione su teglia 60 x 40: 8 pcs

Cod.	Mould/Stampo	Cake/Dolce	Vol.
<b>30TC54F</b>	ø 82 x 290 mm	ø 78 x 250 mm	1050 ml



## Cubò

Production on 60 x 40 tray: 20 pcs  
 Produzione su teglia 60 x 40: 20 pcs

Cod.	Mould/Stampo	Cake/Dolce	Vol.
<b>30TC55</b>	103 x 86 h 83 mm	80 x 80 h 80 mm	510 ml



## Block & Oval

Production on 60 x 40 tray: 8 pcs  
 Produzione su teglia 60 x 40: 8 pcs

Cod.	Mould/Stampo	Cake/Dolce	Vol.
<b>30TC56</b>	255 x 84 h 62 mm	250 x 60 h 60 mm	Oval: 790 ml Block: 900 ml

# MICROPERFORATED BANDS, MOULDS & MATS

Non-stick, micro-perforated silicone mats, bands and moulds. The micro-perforation allows the heat to spread evenly and the humidity to escape, reduces baking times and guarantees a perfect result.

*Tappeti, fasce e stampi in silicone microforato antiaderente.*

*La microforatura consente la diffusione uniforme del calore e l'uscita dell'umidità, riduce i tempi di cottura e garantisce un risultato perfetto.*



# MICRO-PERFORATED BANDS/FASCE MICROFORATE

Micro-perforated silicone bands with fiberglass, which combined with the stainless steel moulds, guarantee even cooking without humidity, easy demoulding without breakings and a regular and elegant texture.

*Fasce in silicone microforato con fibra di vetro, che abbinato agli stampi in acciaio inox, garantiscono cottura omogenea e senza umidità, sformatura facile senza rotture e una texture regolare ed elegante.*

- Even cooking with zero imperfections
  - Adaptability to all shapes and recipes
  - Quick demoulding without breakings
  - Elegant and exclusive textures
  - Quick washing and drying
  - Minimal storage
  - Resistant up to + 230°C
- *Cottura omogenea e senza imperfezioni*
  - *Adattabilità a tutte le forme e ad ogni ricetta*
  - *Sformatura veloce e senza rotture*
  - *Texture elegante ed esclusiva*
  - *Lavaggio e asciugatura veloce*
  - *Minimo spazio di stoccaggio*
  - *Resistente fino a + 230°C*



Find the perfect stainless steel band at page 285.

*Trova la perfetta fascia inox a pag. 285.*

## iMicroforati bands

Cod.	Size	Pack	St. steel band Fascia inox
<b>30BANDS01</b>	500 h 25 mm	10 pcs	ø 14- 16 h 2,5
<b>30BANDS02</b>	625 h 25 mm	10 pcs	ø 18- 20 h 2,5
<b>30BANDS03</b>	750 h 25 mm	10 pcs	ø 22- 24 h 2,5
<b>30BANDS04</b>	500 h 35 mm	10 pcs	ø 14- 16 h 3,5
<b>30BANDS05</b>	625 h 35 mm	10 pcs	ø 18- 20 h 3,5
<b>30BANDS06</b>	750 h 35 mm	10 pcs	ø 22- 24 h 3,5
<b>30BANDS07</b>	260 h 20 mm	20 pcs	ø 8 h 2 cm

Designed in collaboration  
with Denis Dianin



Watch  
the video





# MICRO-PERFORATED MOULDS/STAMPI MICROFORATI

The micro-perforation allows the heat to spread evenly and the humidity to escape, reduces baking times and guarantees a perfect result. The line of silicone baking moulds "I Microforati" offers many shapes ideal for different preparations, both sweet and savoury, such as classic and modern tartlets, brioche and muffins. The creations will result perfectly crispy and with the perfect shape, without bubbles or sagging. The professional silicone moulds are also ideal for leavened products, shortcrust pastry and brisé. The material of which the silicone mould is made is non-stick and can be used on both sides, to prepare empty or already filled tartlets. Every package contains 2 moulds 30 x 40 cm.

*La microforatura consente la diffusione uniforme del calore e l'uscita dell'umidità, riduce i tempi di cottura e garantisce un risultato perfetto. La linea di stampi da forno in silicone "I Microforati" propone tante forme ideali per le diverse preparazioni, sia dolci che salate, come tartellette classiche e moderne, brioche e muffin. Le creazioni risulteranno perfettamente croccanti e con la forma perfetta, senza bolle o cedimenti. Gli stampi in silicone professionali sono ideali anche per i lievitati, pasta frolla e brisé. Il materiale di cui è composto lo stampo in silicone è antiaderente e può essere usato da entrambi i lati, per preparare tartellette vuote o già farcite. Ogni confezione contiene 2 stampi 30 x 40 cm.*

- Perfectly crispy creations
- Perfect shape, without bubbles or sagging
- Moulds can be used on both sides
- Non-stick material allows easily demoulding
- Resistant up to + 230°C
- Creazioni perfettamente croccanti
- Forma perfetta, senza bolle o cedimenti
- Gli stampi possono essere usati da entrambi i lati
- Sformatura facile grazie al materiale antiaderente
- Resistente fino a + 230°C



## iMicroforati - Square

Cod.	Cavity size Dimensione alveolo	Prod
<b>30MICRO06</b>	35 x 35 h 16 mm	30 + 30 pcs
<b>30MICRO07</b>	50 x 50 h 20 mm	20 + 20 pcs
<b>30MICRO08</b>	85 x 85 h 20 mm	6 + 6 pcs



## iMicroforati - Triangle

Cod.	Cavity size Dimensione alveolo	Prod
<b>30MICRO09</b>	60 h 25 mm	15 + 15 pcs





## iMicroforati - Round

Cod.	Cavity size Dimensione alveolo	Prod
<b>30MICRO01</b>	ø 40 h 16 mm	24 + 24 pcs
<b>30MICRO10</b>	ø 48 h 22 mm	20 + 20 pcs
<b>30MICRO02</b>	ø 50 h 16 mm	20 + 20 pcs
<b>30MICRO03</b>	ø 60 h 40 mm	12 + 12 pcs
<b>30MICRO04</b>	ø 85 h 20 mm	6 + 6 pcs
<b>30MICRO05</b>	ø 120 h 30 mm	4 + 4 pcs



## iMicroforati - Eclair

Cod.	Cavity size Dimensione alveolo	Prod
<b>30MICRO11</b>	ø 120 h 6 mm	16 + 16 pcs

## MICRO-PERFORATED MATS/TAPPETI MICROFORATI



### Micro-perforated mat Tappeti microforati

Made of silicone with fiberglass. Resistant up to + 230°C.  
*Silicone con fibra di vetro. Resistente fino a + 230°C.*

Cod.	Size
<b>MICROMAT30</b>	385 x 285 mm
<b>MICROMAT60</b>	385 x 585 mm

**MICROPAPER**  
*Let your creations breathe*

# THE FIRST MICRO-PERFORATED BAKING PAPER

Ideal for baking all leavened doughs, perfect for cooking cream puffs, shortcrust pastry, cookies, puff pastry, and meringues, ensuring perfect baking in less time than traditional baking paper.

Microperforation allows steam to escape more quickly during baking and ensures better air passage, cooling products faster than traditional baking paper.

*Ideale per la cottura di tutte le paste lievitate, è perfetta per cucinare anche bigné, pasta frolla, biscotti, pasta sfoglia e meringhe, garantisce una cottura perfetta in minor tempo rispetto alla carta da forno tradizionale. La microforatura, consente al vapore acqueo di fuoriuscire più velocemente durante la cottura e garantisce un miglior passaggio dell'aria, che raffredda anche i prodotti più velocemente rispetto alla carta forno tradizionale.*

Developed  
from an idea of



Watch  
the video





# MICROPAPER IS IDEAL FOR BAKING

➤ Cream puff  
*Bignè*

➤ Bread  
*Pane*

➤ Biscuits  
*Biscotti*

➤ Puff pastry  
*Pasta sfoglia*

➤ Pizza  
*Pizza*

➤ Fonsage tart  
*Fonsage tart*

➤ Shortcrust pastry  
*Pasta frolla*

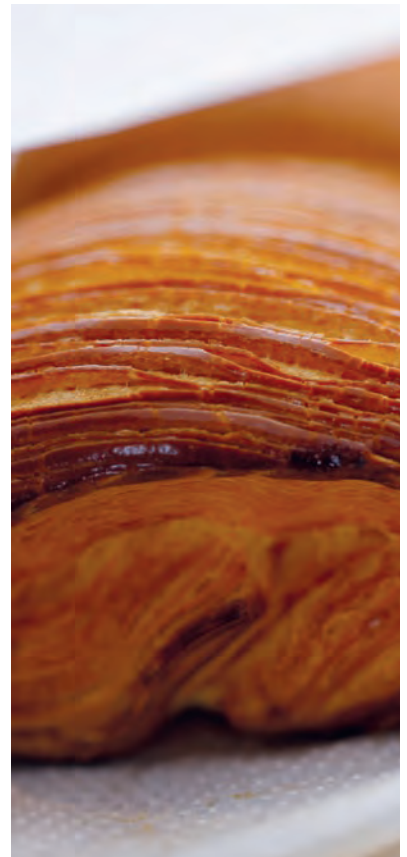
➤ Focaccia bread  
*Focacce*

➤ Leavened doughs  
*Paste lievitate*

➤ Brisée pastry  
*Pasta brisée*

➤ Crumble and  
streusel  
*Crumble e streusel*

➤ Leavened puff  
pastries  
*Paste lievitate  
sfogliate*



# FASTER BAKING

COTTURA PIÙ RAPIDA

# FASTER CHILLING

RAFFREDDAMENTO PIÙ VELOCE

# UNIFORM AIR FLOW

FLUSSO D'ARIA UNIFORME

# ENERGY & TIME SAVINGS

RISPARMIO DI TEMPO & ENERGIA



## MicroPaper

Cod.	Size	Pack
51MP6040	592 x 392 mm	200 pcs

# BAKING TRAYS/TEGLIE FORNO



## Aluminum tray Teglie in alluminio

Cod.	Size	Thickness Spessore	Edges Bordi
<b>53TA60404</b>	60 x 40 h 2 cm	1,5 mm	4



## Perforated aluminum tray Teglie forate in alluminio

Cod.	Size	Thickness Spessore	Edges Bordi
<b>53TAF40302</b>	40 x 30 h 2 cm	1,5 mm	2 (on long side/sul lato lungo)
<b>53TAF40304</b>	40 x 30 h 2 cm	1,5 mm	4
<b>53TAF60404</b>	60 x 40 h 2 cm	1,5 mm	4



## Aluminized tray Teglie alluminate

Cod.	Size	Thickness Spessore	Edges Bordi
<b>53TL60404</b>	60 x 40 h 2 cm	0,8 mm	4

# BAKING SUPPORTS/SUPPORTI PER COTTURA



## Baking paper Carta forno

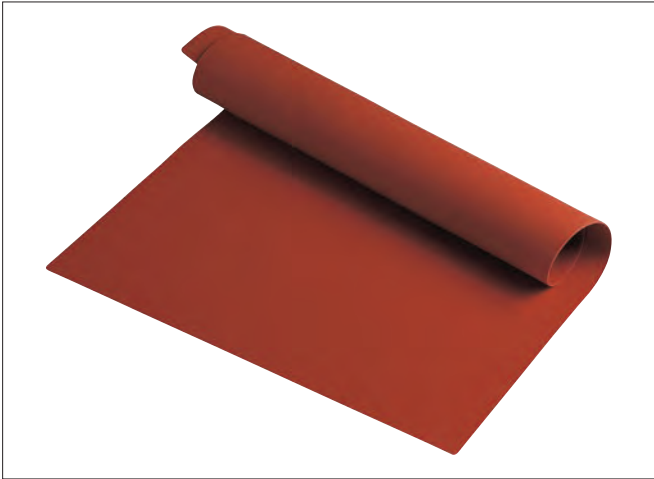
Cod.	Size	Pack
<b>51CF6040</b>	600 x 400 mm	500 pcs



## Non stick mat Tappeto antiaderente

Made of PTFE.  
*In PTFE.*

Cod.	Size	Pack
<b>TEFLONPAT5</b>	590 x 390 mm	5 pcs



## Silicone mat

### Tappeto in silicone

Non-stick silicone mats for baking and freezing.  
*Tappeti antiaderenti in silicone per cottura e surgelazione.*

Cod.	Size
<b>SILICOPAT1/R</b>	395 x 595 mm
<b>SILICOPAT2/R</b>	310 x 510 mm
<b>SILICOPAT6/R</b>	360 x 430 mm
<b>SILICOPAT7/R</b>	300 x 400 mm



## Silicone + fiberglass mat

### Silicone + fibra di vetro

Non-stick silicone mats with fiberglass for baking and freezing. Ideal to work with sugar.  
*Tappeti antiaderenti in silicone e fibra di vetro per cottura e surgelazione. Ideali per la lavorazione dello zucchero.*

Cod.	Size
<b>SILICOPAT1/B</b>	390 x 590 mm
<b>SILICOPAT2/B</b>	310 x 510 mm
<b>SILICOPAT3/B</b>	620 x 420 mm
<b>SILICOPAT4/B</b>	790 x 590 mm

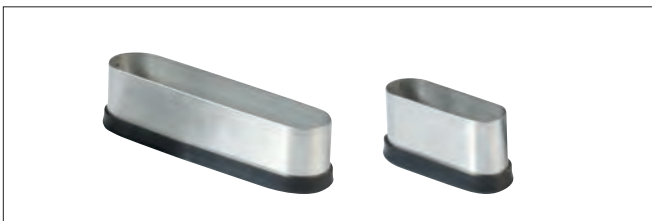




## Eclair silicone mat

### Tappeto eclair silicone

Cod.	Size	Prod.	Eclair
<b>30TE3001R</b>	29,8 x 39,8 cm	18 pcs	25 x 125 mm
<b>30TE6001R</b>	58,5 x 38,6 cm	36 pcs	25 x 125 mm
<b>30TE3002R</b>	29,8 x 39,8 cm	35 pcs	18 x 60 mm
<b>30TE6002R</b>	58,5 x 38,6 cm	70 pcs	18 x 60 mm



Cod.	
<b>31CUT01</b>	St. steel cutter/tagliapasta acciaio inox 25 x 125 mm
<b>31CUT02</b>	St. steel cutter/tagliapasta acciaio inox 18 x 60 mm



## Macaron silicone mat

### Tappeto macaron silicone

Cod.	Size	Prod.	Macaron
<b>30TM3001R</b>	30 x 40 cm	34 pcs	ø 40 mm
<b>30TM6001R</b>	58,5 x 38,6 cm	70 pcs	ø 40 mm

# SILICONE BAKING PAN/TORTIERE IN SILICONE

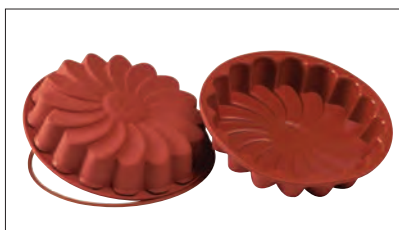
## Heart



Cod.	Size (mm)	Vol (ml)
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SFT 210/Y	220 x 218 h 30	1250
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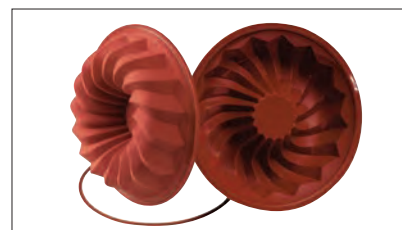
## Marguerite



Cod.	Size (mm)	Vol (ml)
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SFT 220/Y	ø 220 h 45	1300
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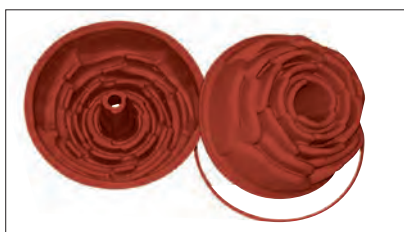
## Savarin



Cod.	Size (mm)	Vol (ml)
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SFT 224/Y	ø 240 h 60	1250
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## Rose



Cod.	Size (mm)	Vol (ml)
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SFT 251/Y	ø 220 h 100	2250
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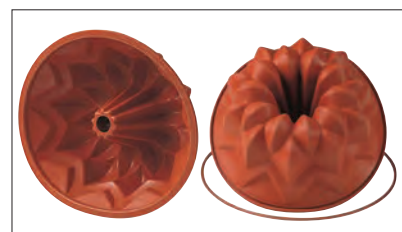
## Brioche



Cod.	Size (mm)	Vol (ml)
------	-----------	----------

SFT 522/Y	ø 220 h 80	1700
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## Star bundt



Cod.	Size (mm)	Vol (ml)
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SFT 600/Y	ø 240 h 100	2300
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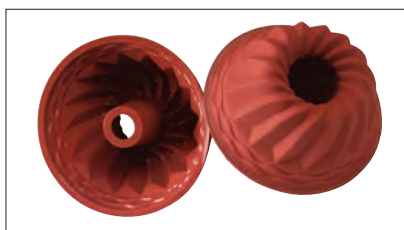
## Rectangular



Cod.	Size (mm)	Vol (ml)
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SFT 300/Y	280 x 220 h 40	1300
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## Gugelhopf no ring senza anello



Cod.	Size (mm)	Vol (ml)
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SFT 250/Y	ø 220 h 110	2200
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## Round



Cod.	Size (mm)	Vol (ml)
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SFT 118/Y	ø 180 h 40	1000
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SFT 120/Y	ø 200 h 40	1050
-----------	------------	------

SFT 122/Y	ø 220 h 42	1400
-----------	------------	------

SFT 124/Y	ø 240 h 42	1700
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SFT 126/Y	ø 260 h 45	2200
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SFT 128/Y	ø 280 h 45	2500
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## Plum Cake

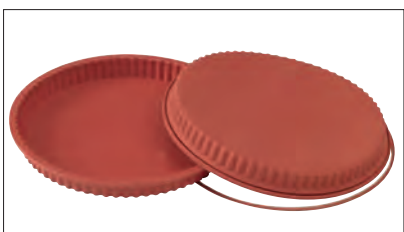


Cod.	Size (mm)	Vol (ml)
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SFT 326/Y	240 x 105 h 65	1500
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SFT 330/Y	260 x 100 h 70	1550
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## Flan



Cod.	Size (mm)	Vol (ml)
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SFT 424/Y	ø 240 h 30	1250
-----------	------------	------

SFT 426/Y	ø 260 h 30	1300
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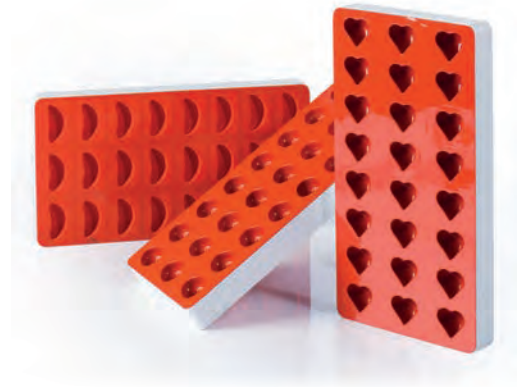
SFT 428/Y	ø 280 h 30	1750
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Suitable from - 60°C up to + 230°C.  
Adatte da - 60°C a + 230°C.

# JELLY MOULDS/STAMPI GELATINE

Jelly moulds, in pure food-grade silicone, for making fruit jellies, fondants, etc. Plastic frame. Mould: 180 x 335 mm. Layout 8 x 3.

*Stampi per gelatine, in puro silicone alimentare, per la realizzazione di gelatine alla frutta, fondenti, ecc. Cornice in plastica. Stampo: 180 x 335 mm. Layout 8 x 3.*



## Heart



Cod.	Jelly size (mm)	Prod
<b>SG 03</b>	34 x 30 h 18	24

## Orange slice



Cod.	Jelly size (mm)	Prod
<b>SG 01</b>	45 x 18 h 15	24

## Pineapple



Cod.	Jelly size (mm)	Prod
<b>SG 07</b>	33 x 23 h 18	24

## Strawberry



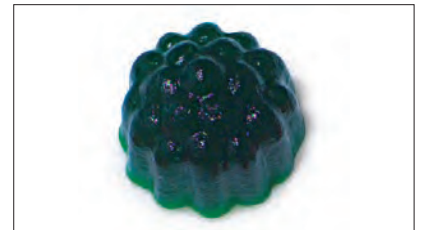
Cod.	Jelly size (mm)	Prod
<b>SG 08</b>	30 x 30 h 20	24

## Peach



Cod.	Jelly size (mm)	Prod
<b>SG 09</b>	35 x 25 h 20	24

## Berry



Cod.	Jelly size (mm)	Prod
<b>SG 06</b>	ø 30 h 24	24

## Pear



Cod.	Jelly size (mm)	Prod
<b>SG 02</b>	40 x 26 h 15	24

## Bon bon



Cod.	Jelly size (mm)	Prod
<b>SG 05</b>	ø 30 h 11	24

## Half-sphere



Cod.	Jelly size (mm)	Prod
<b>SG 04</b>	ø 27 h 13,5	24

# SAN MARTINO



## San Martino

Plastic mould.  
*Stampo in plastica.*

Cod.	Mould/Stampo	Cake/Dolce
<b>SMA110</b>	170 x 190 mm	110 x 125 mm
<b>SMA180</b>	230 x 260 mm	180 x 200 mm
<b>SMA260</b>	295 x 330 mm	245 x 270 mm

# LOG MOULDS/STAMPI TRONCHETTO

Plastic moulds.  
Stampi in plastica.



## Classic

Cod.	Size
<b>30TT104S</b>	400 x 100 h 60 mm



## Dome

Cod.	Size
<b>ST 2</b>	480 x 65 h 50 mm
<b>ST 4</b>	480 x 50 h 40 mm



## Triangular

Cod.	Size
<b>ST 1</b>	480 x 65 h 65 mm

# PASTRY RING



# PASTRY RING

High-quality stainless steel bands with perfectly straight edges, thick for greater rigidity, and a smooth surface for easy demoulding and impeccable desserts. Suitable for use in the oven, ensuring even cooking, as well as in the freezer and blast chiller for complete and fast cooling. The variety of shapes and sizes, combined with extensive customization possibilities upon request, make Martellato bands versatile solutions that can satisfy even the most demanding pastry chefs.

*Fasce in acciaio inox di alta qualità con bordi perfettamente dritti, spessi per maggiore indeformabilità e superficie liscia per facilità di sformatura e dessert impeccabili. Adatti all'utilizzo sia in forno, dove assicurano cottura uniforme che in congelatore ed in abbattitore, per un completo e veloce raffreddamento. La varietà di forme e dimensioni, unita alle ampie possibilità di personalizzazione del soggetto su richiesta, rendono le fasce Martellato delle soluzioni versatili in grado di soddisfare anche i pasticceri più esigenti.*









## Quenelle

Cod.	Size	Vol.
<b>48H4X18</b>	92 x 182 h 40 mm	~ 440 ml
<b>48H4X23</b>	124 x 227 h 40 mm	~ 750 ml
<b>48H4X25</b>	142 x 249 h 40 mm	~ 1000 ml



## Pillow

Cod.	Size	Vol.
<b>46H4X18</b>	67 x 182 h 40 mm	~ 360 ml
<b>46H4X21</b>	94 x 209 h 40 mm	~ 600 ml
<b>46H4X27</b>	121 x 270 h 40 mm	~ 1000 ml



## Stripe

Cod.	Size	Vol.
<b>49H4X25</b>	62 x 252 h 40 mm	~ 600 ml
<b>49H4X27</b>	81 x 272 h 40 mm	~ 850 ml
<b>49H4X29</b>	92 x 292 h 40 mm	~ 1000 ml



## Calisson

Cod.	Size	Vol.
<b>41H4X9</b>	90 x 50 h 40 mm	~ 120 ml
<b>41H4X15</b>	150 x 80 h 40 mm	~ 350 ml
<b>41H4X22</b>	220 x 120 h 40 mm	~ 750 ml



## Tris

Cod.	Size	Vol.
<b>47H4X15</b>	146 x 134 h 40 mm	~ 510 ml
<b>47H4X17</b>	170 x 159 h 40 mm	~ 750 ml
<b>47H4X20</b>	197 x 184 h 40 mm	~ 1000 ml



## Donut

Cod.	Size	Vol.
<b>43H4X18</b>	ø 180 ø 100 h 40 mm	~ 710 ml
<b>43H4X20</b>	ø 200 ø 120 h 40 mm	~ 810 ml



## Diamond Heart

Cod.	Size	Vol.
<b>45H4X15</b>	150 x 138 h 40 mm	~ 550 ml
<b>45H4X19</b>	186 x 171 h 40 mm	~ 850 ml
<b>45H4X20</b>	202 x 184 h 40 mm	~ 1000 ml



## Diamond Circle

Cod.	Size	Vol.
<b>44H4X14</b>	ø 144 h 40 mm	~ 600 ml
<b>44H4X17</b>	ø 171 h 40 mm	~ 850 ml
<b>44H4X20</b>	ø 202 h 40 mm	~ 1200 ml



## Fancy

Cod.	Size	Vol.
<b>23H4X25</b>	250 x 90 h 40 mm	~ 900 ml
<b>23H4X30</b>	300 x 91 h 40 mm	~ 1000 ml
<b>23H4X35</b>	350 x 92 h 40 mm	~ 1290 ml
<b>23H5X25</b>	250 x 90 h 50 mm	~ 1100 ml
<b>23H5X30</b>	300 x 91 h 50 mm	~ 1350 ml
<b>23H5X35</b>	350 x 92 h 50 mm	~ 1600 ml



## Heart

Cod.	Size	Vol.
<b>42H4X10</b>	ø 100 h 40 mm	~ 250 ml
<b>42H4X12</b>	ø 120 h 40 mm	~ 360 ml
<b>42H4X14</b>	ø 140 h 40 mm	~ 490 ml
<b>42H4X16</b>	ø 160 h 40 mm	~ 650 ml
<b>42H4X18</b>	ø 180 h 40 mm	~ 820 ml
<b>42H4X20</b>	ø 200 h 40 mm	~ 1020 ml
<b>42H4X22</b>	ø 220 h 40 mm	~ 1240 ml
<b>42H4X24</b>	ø 240 h 40 mm	~ 1480 ml
<b>42H4X26</b>	ø 260 h 40 mm	~ 1730 ml
<b>42H4X28</b>	ø 280 h 40 mm	~ 2030 ml

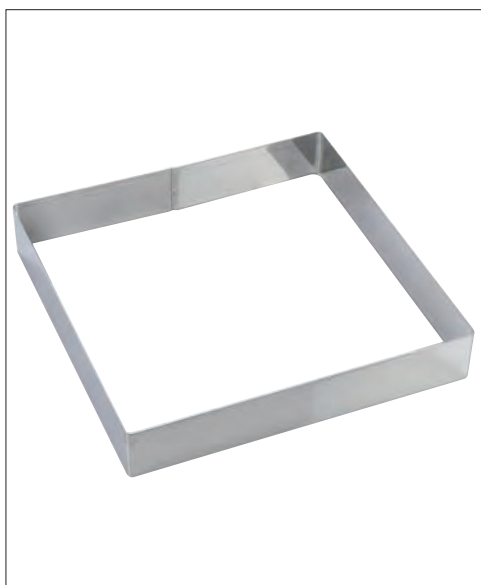
Cod.	Size	Vol.
<b>42H5X10</b>	ø 100 h 50 mm	~ 310 ml
<b>42H5X12</b>	ø 120 h 50 mm	~ 450 ml
<b>42H5X14</b>	ø 140 h 50 mm	~ 620 ml
<b>42H5X16</b>	ø 160 h 50 mm	~ 820 ml
<b>42H5X18</b>	ø 180 h 50 mm	~ 1030 ml
<b>42H5X20</b>	ø 200 h 50 mm	~ 1280 ml
<b>42H5X22</b>	ø 220 h 50 mm	~ 1550 ml
<b>42H5X24</b>	ø 240 h 50 mm	~ 1850 ml
<b>42H5X26</b>	ø 260 h 50 mm	~ 2170 ml
<b>42H5X28</b>	ø 280 h 50 mm	~ 2540 ml



# Round

Cod.	Size	Vol.
<b>1H2X8</b>	ø 80 h 20 mm	~ 100 ml
<b>1H2X10</b>	ø 100 h 20 mm	~ 150 ml
<b>1H2X12</b>	ø 120 h 20 mm	~ 220 ml
<b>1H2X14</b>	ø 140 h 20 mm	~ 300 ml
<b>1H2X16</b>	ø 160 h 20 mm	~ 400 ml
<b>1H2X18</b>	ø 180 h 20 mm	~ 500 ml
<b>1H2X20</b>	ø 200 h 20 mm	~ 630 ml
<b>1H2X22</b>	ø 220 h 20 mm	~ 760 ml
<b>1H2X24</b>	ø 240 h 20 mm	~ 900 ml
<b>1H2X26</b>	ø 260 h 20 mm	~ 1000 ml
<b>1H25X14</b>	ø 140 h 25 mm	~ 385 ml
<b>1H25X16</b>	ø 160 h 25 mm	~ 500 ml
<b>1H25X18</b>	ø 180 h 25 mm	~ 630 ml
<b>1H25X20</b>	ø 200 h 25 mm	~ 780 ml
<b>1H25X22</b>	ø 220 h 25 mm	~ 950 ml
<b>1H25X24</b>	ø 240 h 25 mm	~ 1100 ml
<b>1H35X14</b>	ø 140 h 35 mm	~ 550 ml
<b>1H35X16</b>	ø 160 h 35 mm	~ 700 ml
<b>1H35X18</b>	ø 180 h 35 mm	~ 890 ml
<b>1H35X20</b>	ø 200 h 35 mm	~ 1100 ml
<b>1H35X22</b>	ø 220 h 35 mm	~ 1330 ml
<b>1H35X24</b>	ø 240 h 35 mm	~ 1600 ml
<b>1H4X8</b>	ø 80 h 40 mm	~ 202 ml
<b>1H4X10</b>	ø 100 h 40 mm	~ 310 ml
<b>1H4X12</b>	ø 120 h 40 mm	~ 450 ml
<b>1H4X14</b>	ø 140 h 40 mm	~ 600 ml
<b>1H4X16</b>	ø 160 h 40 mm	~ 800 ml
<b>1H4X18</b>	ø 180 h 40 mm	~ 1000 ml

Cod.	Size	Vol.
<b>1H4X20</b>	ø 200 h 40 mm	~ 1250 ml
<b>1H4X22</b>	ø 220 h 40 mm	~ 1500 ml
<b>1H4X24</b>	ø 240 h 40 mm	~ 1800 ml
<b>1H4X26</b>	ø 260 h 40 mm	~ 2100 ml
<b>1H4X28</b>	ø 280 h 40 mm	~ 2500 ml
<b>1H4X30</b>	ø 300 h 40 mm	~ 2800 ml
<b>1H5X10</b>	ø 100 h 50 mm	~ 393 ml
<b>1H5X12</b>	ø 120 h 50 mm	~ 570 ml
<b>1H5X14</b>	ø 140 h 50 mm	~ 750 ml
<b>1H5X16</b>	ø 160 h 50 mm	~ 1000 ml
<b>1H5X18</b>	ø 180 h 50 mm	~ 1300 ml
<b>1H5X20</b>	ø 200 h 50 mm	~ 1500 ml
<b>1H5X22</b>	ø 220 h 50 mm	~ 1900 ml
<b>1H5X24</b>	ø 240 h 50 mm	~ 2250 ml
<b>1H5X26</b>	ø 260 h 50 mm	~ 2700 ml
<b>1H5X28</b>	ø 280 h 50 mm	~ 3000 ml
<b>1H5X30</b>	ø 300 h 50 mm	~ 3500 ml
<b>1H6X6</b>	ø 60 h 60 mm	~ 170 ml
<b>1H6X8</b>	ø 80 h 60 mm	~ 300 ml
<b>1H6X10</b>	ø 100 h 60 mm	~ 470 ml
<b>1H6X12</b>	ø 120 h 60 mm	~ 680 ml
<b>1H6X14</b>	ø 140 h 60 mm	~ 900 ml
<b>1H6X16</b>	ø 160 h 60 mm	~ 1200 ml
<b>1H6X18</b>	ø 180 h 60 mm	~ 1500 ml
<b>1H6X20</b>	ø 200 h 60 mm	~ 1800 ml
<b>1H6X22</b>	ø 220 h 60 mm	~ 2280 ml
<b>1H6X24</b>	ø 240 h 60 mm	~ 2250 ml
<b>1H6X26</b>	ø 260 h 60 mm	~ 3200 ml
<b>1H6X28</b>	ø 280 h 60 mm	~ 3700 ml



## Square

Cod.	Size	Vol.
<b>5H25X14</b>	142 x 142 h 25 mm	~ 500 ml
<b>5H25X16</b>	162 x 162 h 25 mm	~ 650 ml
<b>5H25X18</b>	182 x 182 h 25 mm	~ 830 ml
<b>5H35X14</b>	142 x 142 h 35 mm	~ 700 ml
<b>5H35X16</b>	162 x 162 h 35 mm	~ 910 ml
<b>5H35X18</b>	182 x 182 h 35 mm	~ 1100 ml
<b>5H4X10</b>	102 x 102 h 40 mm	~ 410 ml
<b>5H4X12</b>	122 x 122 h 40 mm	~ 600 ml
<b>5H4X14</b>	142 x 142 h 40 mm	~ 800 ml
<b>5H4X16</b>	162 x 162 h 40 mm	~ 1000 ml
<b>5H4X18</b>	182 x 182 h 40 mm	~ 1300 ml
<b>5H4X20</b>	202 x 202 h 40 mm	~ 1600 ml
<b>5H4X22</b>	222 x 222 h 40 mm	~ 1970 ml
<b>5H4X24</b>	242 x 242 h 40 mm	~ 2350 ml
<b>5H4X26</b>	262 x 262 h 40 mm	~ 650 ml
<b>5H4X28</b>	282 x 282 h 40 mm	~ 3200 ml
<b>5H4X30</b>	302 x 302 h 40 mm	~ 3650 ml
<b>5H5X10</b>	102 x 102 h 50 mm	~ 520 ml
<b>5H5X12</b>	122 x 122 h 50 mm	~ 750 ml
<b>5H5X14</b>	142 x 142 h 50 mm	~ 1000 ml
<b>5H5X16</b>	162 x 162 h 50 mm	~ 1300 ml
<b>5H5X18</b>	182 x 182 h 50 mm	~ 1650 ml
<b>5H5X20</b>	202 x 202 h 50 mm	~ 2000 ml
<b>5H5X22</b>	222 x 222 h 50 mm	~ 2500 ml
<b>5H5X24</b>	242 x 242 h 50 mm	~ 2900 ml
<b>5H5X26</b>	262 x 262 h 50 mm	~ 3380 ml
<b>5H5X28</b>	282 x 282 h 50 mm	~ 4000 ml
<b>5H5X30</b>	302 x 302 h 50 mm	~ 4500 ml
<b>5H6X8</b>	80 x 80 h 60 mm	~ 380 ml
<b>5H6X10</b>	100 x 100 h 60 mm	~ 600 ml
<b>5H6X12</b>	120 x 120 h 60 mm	~ 3750 ml





## Rectangular

Cod.	Size	Vol.
<b>11H4L24</b>	243 x 142 h 40 mm	~ 1380 ml
<b>11H4L26</b>	263 x 164 h 40 mm	~ 1700 ml
<b>11H4L28</b>	282 x 183 h 40 mm	~ 2000 ml
<b>11H4L30</b>	302 x 222 h 40 mm	~ 2700 ml
<b>11H4L36</b>	360 x 165 h 40 mm	~ 2400 ml
<b>11H4L38</b>	382 x 262 h 40 mm	~ 4000 ml
<b>11H4L40</b>	403 x 320 h 40 mm	~ 5100 ml
<b>11H4L56</b>	460 x 360 h 40 mm	~ 6600 ml
<b>11H4L59</b>	595 x 395 h 40 mm	~ 9400 ml
<b>11H5L24</b>	243 x 142 h 50 mm	~ 1700 ml
<b>11H5L26</b>	263 x 164 h 50 mm	~ 2100 ml
<b>11H5L28</b>	282 x 183 h 50 mm	~ 2600 ml
<b>11H5L30</b>	302 x 222 h 50 mm	~ 3350 ml
<b>11H5L36</b>	360 x 165 h 50 mm	~ 3000 ml
<b>11H5L38</b>	382 x 262 h 50 mm	~ 5000 ml
<b>11H5L40</b>	403 x 320 h 50 mm	~ 6500 ml
<b>11H5L56</b>	560 x 360 h 50 mm	~ 8300 ml
<b>11H5L59</b>	595 x 395 h 50 mm	~ 11750 ml
<b>RETH4</b>	380 x 580 h 40 mm	~ 8816 ml
<b>RETH5</b>	380 x 580 h 50 mm	~ 11020 ml



## Extendable shapes Forme estensibili

Cod.	Min size (mm)	Max size (mm)
<b>RETSPECIAL 1</b>	305 x 305 h 50	570 x 560 h 50
<b>RETSPECIAL 2</b>	305 x 305 h 40	570 x 560 h 40



## Number cakes

Nr.	Cod.	Size	Vol.
1	<b>30H4X01</b>	200 x 93 h 40 mm	~ 520 ml
2	<b>30H4X02</b>	200 x 160 h 40 mm	~ 800 ml
3	<b>30H4X03</b>	200 x 160 h 40 mm	~ 740 ml
4	<b>30H4X04</b>	200 x 170 h 40 mm	~ 780 ml
5	<b>30H4X05</b>	200 x 160 h 40 mm	~ 800 ml
6	<b>30H4X06</b>	200 x 160 h 40 mm	~ 870 ml
7	<b>30H4X07</b>	200 x 160 h 40 mm	~ 600 ml
8	<b>30H4X08</b>	200 x 160 h 40 mm	~ 900 ml
9	<b>30H4X09</b>	200 x 160 h 40 mm	~ 870 ml
0	<b>30H4X10</b>	200 x 160 h 40 mm	~ 850 ml

Nr.	Cod.	Size	Vol.
1	<b>40H4X01</b>	300 x 93 h 40 mm	~ 1200 ml
2	<b>40H4X02</b>	300 x 160 h 40 mm	~ 1800 ml
3	<b>40H4X03</b>	300 x 160 h 40 mm	~ 1650 ml
4	<b>40H4X04</b>	300 x 170 h 40 mm	~ 1750 ml
5	<b>40H4X05</b>	300 x 160 h 40 mm	~ 1800 ml
6	<b>40H4X06</b>	300 x 160 h 40 mm	~ 1950 ml
7	<b>40H4X07</b>	300 x 160 h 40 mm	~ 1350 ml
8	<b>40H4X08</b>	300 x 160 h 40 mm	~ 2000 ml
9	<b>40H4X09</b>	300 x 160 h 40 mm	~ 1950 ml
0	<b>40H4X10</b>	300 x 160 h 40 mm	~ 1900 ml

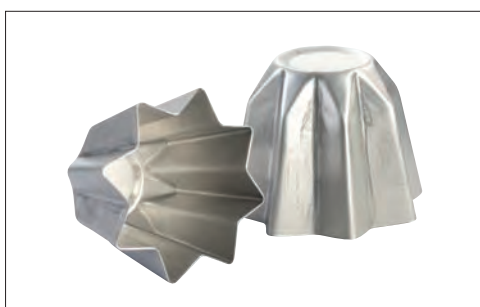
# SPECIAL FOR CHRISTMAS



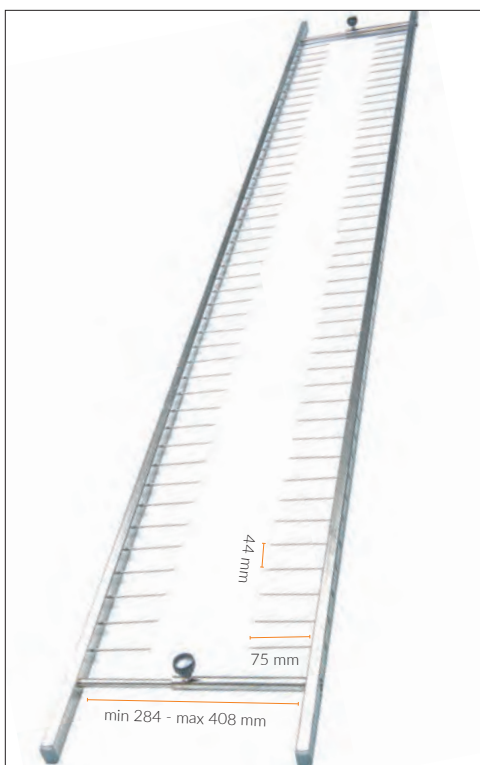
## Pandoro mould/stampo Pandoro

Aluminium 10/10 moulds.  
Stampi in alluminio 10/10.

Cod.	Size	Vol.
<b>30SP0100</b>	ø 108 h 80 mm	~ 100 gr



Cod.	Size	Vol.
<b>30SP0250</b>	ø 165 h 130 mm	~ 250 gr
<b>30SP0500</b>	ø 195 h 145 mm	~ 500 gr
<b>30SP0750</b>	ø 205 h 155 mm	~ 750 gr
<b>30SP1000</b>	ø 230 h 170 mm	~ 1000 gr



## Panettoni turning rod

### Asse gira Panettoni

Made of stainless steel, easy to stack on both trolleys and wall racks, it is a perfect anchor for all types of moulds (panettone-colombs-stars-cakes-trees etc.). The handle firm and safe has a stainless steel ring nut that allows optimal closure of the axis.

Overall size: 221 cm. Usable space: 202 cm.

Width: min 284 - max 408 mm. Fixed needles ø 2,7 mm.

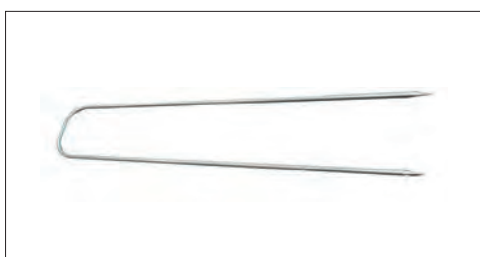
*In acciaio inox, di facile impilamento sia su carrelli che su rastrelliere murali, è un perfetto ancoraggio per tutti i tipi di stampi (panettoni-colombe-stelle-cake-alberi etc.).*

*L'impugnatura salda e sicura presenta una ghiera in acciaio inox che permette una chiusura ottimale dell'asse.*

*Ingombro totale: 221 cm. Spazio utilizzabile: 202 cm.*

*Aghi fissi ø 2,7 mm.*

**50GIRA02**



## Panettone turning needles

### Aghi gira Panettoni

Cod.	Total size	Tip length Lunghezza puntale	Pack
<b>53GP01</b>	600 mm ø 2 mm	8 mm	10 pcs

# CANNOLI MOULDS/STAMPI PER CANNOLI



Metal.  
*Metallo.*

Cod.	Size	Pack
<b>50CI12X20</b>	12 x 200 mm	12 pcs
<b>50CI16X20</b>	16 x 200 mm	12 pcs
<b>50CI22X14</b>	22 x 140 mm	10 pcs



St. steel.  
*Acciaio inox.*

Cod.	Size	Pack
<b>50CO30X12</b>	ø 30 x 120 mm	12 pcs
<b>50CO35X14</b>	ø 35 x 140 mm	12 pcs
<b>50CO40X16</b>	ø 40 x 160 mm	12 pcs



Baking plastic.  
*Plastica da cottura.*

Cod.	Size	Pack
<b>CANNOLO</b>	ø 30 x 120 mm	10 pcs

# CUTTER WITH HANDLE/TAGLIAPASTA CON MANICO

St. steel/Acciaio inox.

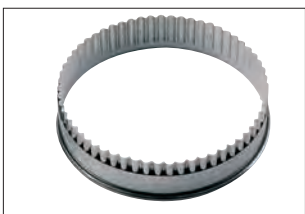


## Round/Tondo

Cod.	Type	Size	Pc
<b>CUT1LM12</b>	smooth/liscio	ø 120 h 20 mm	1
<b>CUT1FM12</b>	wavy/ondulato	ø 120 h 20 mm	1

# CUTTERS KIT/KIT TAGLIAPASTA

St. steel/Acciaio inox.



## Round/Tondi

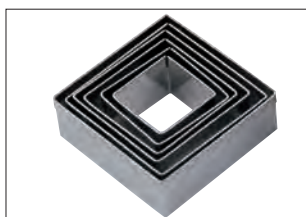
Cod.	Type	Size	Pcs
<b>CUT1L7</b>	smooth/lisci	30 - 40 - 50 - 60 - 70 - 80 - 90 mm	7
<b>CUT1L9</b>	smooth/lisci	30 - 40 - 50 - 60 - 70 - 80 - 90 - 100 - 110 mm	9
<b>CUT1L12</b>	smooth/lisci	30 - 40 - 50 - 60 - 70 - 80 - 90 - 100 - 110 - 120 - 130 - 140 mm	12
<b>CUT1L16</b>	smooth/lisci	20 - 30 - 40 - 50 - 60 - 70 - 75 - 80 - 85 - 90 - 95 - 100 - 110 - 120 - 125 - 140 mm	16
<b>CUT1F9</b>	wavy/ondulati	30 - 40 - 50 - 60 - 70 - 80 - 90 - 100 - 110 mm	9
<b>CUT1F12</b>	wavy/ondulati	30 - 40 - 50 - 60 - 70 - 80 - 90 - 100 - 110 - 120 - 130 - 140 mm	12

## Hearts/Cuori

Cod.	Type	Size	Pcs
<b>CUT7L7</b>	smooth/lisci	35 - 40 - 45 - 55 - 65 - 75 - 85 mm	7
<b>CUT7L9</b>	smooth/lisci	36 - 43 - 52 - 60 - 70 - 80 - 90 - 100 - 110 mm	9
<b>CUT7L12</b>	smooth/lisci	36 - 43 - 52 - 60 - 70 - 80 - 90 - 100 - 110 - 120 - 130 - 140 mm	12
<b>CUT7F9</b>	wavy/ondulati	60 - 70 - 80 - 90 - 100 - 110 - 120 - 130 - 140 mm	9

# CUTTERS KIT/KIT TAGLIAPASTA

Stainless steel/Acciaio inox.



Cod.	Size	Pcs
<b>CUT5L7</b>	65 - 57 - 50 - 45 - 40 - 35 - 27 mm	7



Cod.	Size	Pcs
<b>CUT6L7</b>	90 x 60 - 80 x 50 - 70 x 45 - 60 x 40 - 50 x 30 - 40 x 25 - 30 x 20 mm	7



Cod.	Size	Pcs
<b>CUT22L7</b>	65 x 50 - 60 x 45 - 55 x 40 - 50 x 35 - 47 x 32 - 43 x 28 - 37 x 25 mm	7



Cod.	Size	Pcs
<b>CUT3L7</b>	75 - 67 - 63 - 57 - 52 - 47 - 42 mm	7



Cod.	Size	Pcs
<b>CUT28L7</b>	100 x 50 - 90 x 45 - 85 x 43 - 75 x 40 - 70 x 35 - 60 x 30 - 55 x 25 mm	7



Cod.	Size	Pcs
<b>CUT8L7</b>	90 x 60 - 80 x 50 - 70 x 45 - 65 x 40 - 55 x 33 - 45 x 25 - 35 x 20 mm	7



Cod.	Size	Pcs
<b>CUT15L7</b>	86 x 45 - 76 x 38 - 68 x 33 - 61 x 30 - 55 x 25 - 49 x 21 - 42 x 17 mm	7



Cod.	Size	Pcs
<b>CUT18L7</b>	90 x 65 - 80 x 60 - 70 x 50 - 55 x 40 - 45 x 30 - 33 x 23 - 25 x 18 mm	7



Cod.	Size	Pcs
<b>CUT12L7</b>	90 - 80 - 65 - 53 - 42 - 55 - 30 mm	7



Cod.	Size	Pcs
<b>CUT26L7</b>	90 - 80 - 70 - 55 - 40 - 35 - 30 mm	7



Cod.	Size	Pcs
<b>CUT31L7</b>	90 - 80 - 70 - 60 - 50 - 40 - 30 mm	7



Cod.	Size	Pcs
<b>CUT10L9</b>	37 - 51 - 66 - 82 - 96 - 110 - 125 - 137 - 150 mm	9





# ICE-CREAM

# **ICE-CREAM MOULDS**







## Classic

Kit composed of: 2 moulds 390 x 146 mm  
+ 50 wooden sticks + tray 390 x 292 mm.  
*Kit composto da: 2 stampi 390 x 146 mm  
+ 50 bastoncini in legno + vassoio 390 x 292 mm.*

Ice-cream size	Weight	Prod.	Material
44 x 22 h 93 mm	~ 78 ml	12 pcs	Silicone

**104000**



## Classic mini

Kit composed of: 2 moulds 390 x 118 mm  
+ 50 wooden sticks + tray 410 x 255 mm.  
*Kit composto da: 2 stampi 390 x 118 mm  
+ 50 bastoncini in legno + vassoio 410 x 255 mm.*

Ice-cream size	Weight	Prod.	Material
33 x 18 h 69 mm	~ 35 ml	16 pcs	Silicone

**104001**





## Brick

Kit composed of: 2 moulds 390 x 146 mm  
+ 50 wooden sticks + tray 390 x 292 mm.  
*Kit composto da: 2 stampi 390 x 146 mm  
+ 50 bastoncini in legno + vassoio 390 x 292 mm.*

Ice-cream size	Weight	Prod.	Material
35 x 25 h 93 mm	~ 74 ml	12 pcs	Silicone

### 104002



## Brick mini

Kit composed of: 2 moulds 390 x 118 mm  
+ 50 wooden sticks + tray 410 x 255 mm.  
*Kit composto da: 2 stampi 390 x 118 mm  
+ 50 bastoncini in legno + vassoio 410 x 255 mm.*

Ice-cream size	Weight	Prod.	Material
26,5 x 21 h 70 mm	~ 35 ml	16 pcs	Silicone

### 104003





### Classic and Brick displays Espositori per Classic e Brick

Cod.	Size	Pack
<b>10E007</b>	375 x 235 h 45 mm	1 pc

### Classic mini and Brick mini displays Espositori per Classic mini e Brick mini

Cod.	Size	Pack
<b>10E006</b>	370 x 235 h 35 mm	1 pc



### Wooden sticks for Classic and Brick Bastoncini in legno per Classic e Brick

Cod.	Size	Pack
<b>10SL114</b>	114 h 9,5 mm	500 pcs

### Wooden sticks for Classic mini and Brick mini Bastoncini in legno per Classic mini e Brick mini

Cod.	Size	Pack
<b>10SL072</b>	72 h 8 mm	500 pcs



## Ice Tube

Reusable and dishwasher-safe mould for up to 50 washes. 100% recyclable, BPA free.  
*Stampo riutilizzabile e lavabile in lavastoviglie fino a 50 lavaggi. 100% riciclabile, BPA free.*

Ice-cream size	Weight	Pack
ø 53 h 174 mm	~ 150 ml	100 pcs

**CLP01**

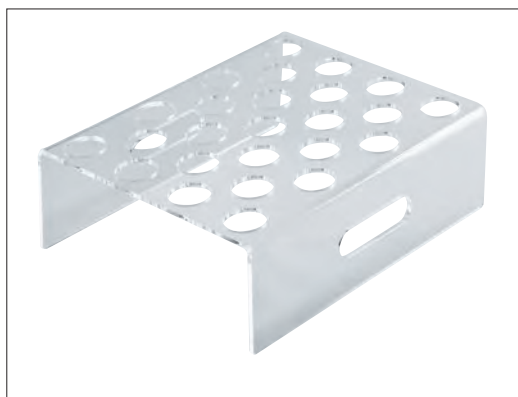




**White plastic holder for blast chiller**  
**Supporto in plastica bianca per abbattitore**

290 x 390 h 120 mm  
 28 seats/sedi

**CLPESPOB**



**Transparent display for vertical showcase**  
**Espositore trasparente per vetrina verticale**

280 x 360 h 120 mm  
 25 seats/sedi

**CLPESPOBTRA**



**Transparent display for horizontal showcase**  
**Espositore trasparente per vetrina orizzontale**

250 x 360 h 45 mm  
 21 seats/sedi

**CLPESPO21**

# GHIACCIOLO FLEX

Wooden sticks not included.  
*Bastoncini in legno non inclusi.*



## Wave

Ice-cream size	Weight	Prod.	Material
49 x 22 h 125 mm	~ 86 ml	24 pcs	thermo-plastic

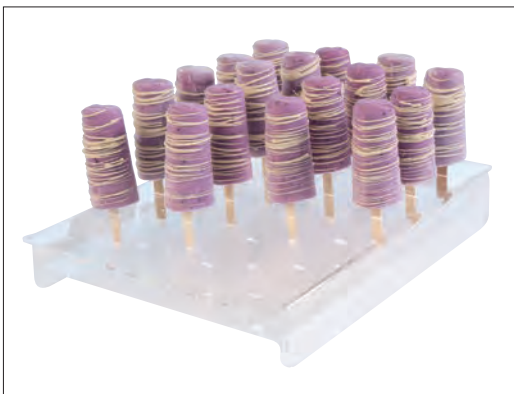
**105000**



## Recouvert

Ice-cream size	Weight	Prod.	Material
56 x 33 h 102 mm	~ 90 ml	24 pcs	thermo-plastic

**105002**



**Ghiacciolo Flex display for horizontal showcase**  
**Espositore Ghiacciolo Flex per vetrina orizzontale**

360 x 250 h 50 mm  
24 seats/sedi

**10-E002**

# PUSH UP POPS



## Push Up Pops

Reusable and dishwasher-safe mould.  
*Stampo riutilizzabile e lavabile in lavastoviglie.*

Ice-cream size	Weight	Pack.	Material
ø 40 h 188 mm	~ 90 ml	100 pcs	plastic

**GST01**



## Mini Push Up Pops

Reusable and dishwasher-safe mould.  
*Stampo riutilizzabile e lavabile in lavastoviglie.*

Ice-cream size	Weight	Pack.	Material
ø 35 h 196 mm	~ 50 ml	100 pcs	plastic

**GST10**



## Push Up Pops display for blast chiller Espositore Push Up Pops per abbattitore

310 x 400 h 90 mm  
28 seats/sedi

**GSTESPOB**

# **SHOP ACCESSORIES**





# Deep Meltinchoc

MADE IN ITALY

A dry melter designed for ice-cream parlours: thanks to its shape and size, it is ideal for covering ice-creams and parfaits on sticks with chocolate. It is presented in a classic colouring, reminiscent of chocolate tones, to adapt to any type of furniture and to be used directly on the counter. Its technical features, including the thermostat that allows you to regulate the precise temperature and the removable basin in anodized aluminium for easier cleaning, make Deep Meltinchoc an essential item.

*Scioglitore a secco pensato per le gelaterie: grazie alla sua forma e dimensione è ideale per le coperture in cioccolato di gelati e semifreddi su stecco. Viene presentato con colorazione classica, che ricorda i toni del cioccolato, per adattarsi ad ogni tipologia di arredo e per essere utilizzato direttamente sul banco. Le sue caratteristiche tecniche, tra cui il termostato che consente di regolare precisamente temperatura e la vasca estraibile in alluminio anodizzato per una più facile pulizia, fanno di Deep Meltinchoc un articolo essenziale.*



## Deep Meltinchoc

Chocolate melter

Scioglitore per cioccolato

ø 20,5 h 21 cm

Basin size/misura vaschetta: ø 14 h 18 cm - cap. 1,7 lt

**MC10**

Wirings available upon request/cablaggi disponibili su richiesta:  
UK / US / JAPAN / AUSTRALIA / CHINA.



Spare part basin

Vaschetta di ricambio

ø 14 h 18 cm - cap. 1,7 lt

**MC001001**

# SPATULAS/SPATOLE



## Ice-cream spatulas Spatole gelato

Total length/misura totale: 26 cm

Cod.	Spoon Cucchiaio	Handle Manico	Colour
<b>10SG00</b>	10 x 5,8 cm	13 cm	Transparent Trasparente
<b>10SG01</b>	10 x 5,8 cm	13 cm	White Bianco
<b>10SG07</b>	10 x 5,8 cm	13 cm	Black Nero



## Carapine spatulas Spatole per carapina

Total length/misura totale: 20 cm

Cod.	Spoon Cucchiaio	Handle Manico	Colour
<b>10SGC00</b>	10 x 5,8 cm	10 cm	Transparent Trasparente
<b>10SGC01</b>	10 x 5,8 cm	10 cm	White Bianco
<b>10SGC07</b>	10 x 5,8 cm	10 cm	Black Nero



# SCOOPS/PORZIONATORI



**Ice-cream scoops**  
**Porzionatori gelato**

Cod.	Size	Cap.
<b>10PG01</b>	ø 3,8 x 20 cm	1/65 l
<b>10PG02</b>	ø 4,4 x 20 cm	1/40 l
<b>10PG03</b>	ø 4,8 x 22 cm	1/30 l
<b>10PG04</b>	ø 5 x 22,5 cm	1/24 l
<b>10PG05</b>	ø 5,7 x 23 cm	1/20 l



**Ice-cream spoons plus** **New**  
**Cucchiari gelato plus**

Handle with self-defrost liquid.  
*Manico con liquido di scongelamento.*

Cod.	Spoon	Cap.
<b>10CG30</b>	3,2 x 4,8 cm	30 gr
<b>10CG42</b>	3,5 x 5,1 cm	42 gr
<b>10CG60</b>	3,8 x 5,7 cm	60 gr
<b>10CG70</b>	4,5 x 6 cm	70 gr

# TASTE MARKERS / SEGNAGUSTO

## Immersion



**Plexiglass taste markers**  
**Segnagusto in plexiglass**

Cod.	Size	Pack	Colour
<b>10SI001B</b>	150 x 70 mm	10 pcs	Opaline Opalino
<b>10SI002B</b>	180 x 84 mm	10 pcs	Opaline Opalino



**Taste marker holders**  
**Supporti per segnagusto**

Cod.	Size	Pack	Colour
<b>10SEG</b>	89 x 102 h 190 mm	10 pcs	Transparent Trasparente



**Writable taste markers**  
**Cartellini segnagusto scrivibili**

Cod.	Size	Pack	Colour
<b>10SEG05</b>	89 x 102 mm	30 pcs	White Bianco

## Free standing



**Plexiglass taste markers**  
**Segnagusto in plexiglass**

Cod.	Size	Pack	Colour
<b>10SA001B</b>	85 h 50,5 mm	10 pcs	Opaline Opalino
<b>10SA001N</b>	85 h 50,5 mm	10 pcs	Black Nero



**Plastic name tag holder**  
**Porta cartellino in plastica**

Cod.	Size	Pack	Colour
<b>10SEGB</b>	87 x 52 mm	10 pcs	Transparent Trasparente



**Writable taste markers**  
**Cartellini segnagusto scrivibili**

Cod.	Size	Pack	Colour
<b>10SEG06</b>	87 x 50 mm	30 pcs	White Bianco

# PLEXIGLASS CONES HOLDER/PORTACONI IN PLEXIGLASS



**Counter cone holder - 4 seats**  
**Reggi coni da banco - 4 sedi**

14 x 14 h 24 cm - holes/fori:  $\varnothing$  3 cm

Cod.	Colour
<b>AG00206N</b>	satin/satinato
<b>AG00208N</b>	Black/Nero



**Counter cone holder - 3 seats**  
**Reggi coni da banco - 3 sedi**

24,5 x 8,5 h 13 cm  
holes/fori:  $\varnothing$  3,5 cm

**AG03108**



**Counter cone holder - 4 seats**  
**Reggi coni da banco - 4 sedi**

28,5 x 9 h 13 cm  
holes/fori:  $\varnothing$  3,5 cm

**AG03306**



**Counter cone holder - 3 seats**  
**Reggi coni da banco - 3 sedi**

25 x 7,5 h 13 cm  
 holes/fori:  $\varnothing$  3,5 cm

**AG03000**



**New**

**Upside-down cone box with removable interior and lid**  
**Box porta coni rovesci, con interno e coperchio**  
**removibili**

25 x 24,5 h 25,5 cm

**AG01500**





**Cones holder with removable divider**  
**Porta coni con divisorio estraibile**

43 x 40 h 43 cm

**AG04610**



**Cones holder with lid**  
**Porta coni con coperchio**

30 x 37 h 32 cm

**AG03650**



**Three tubular cone holder with lids.**  
**Porta coni a tre vani tubolari con coperchi**

36 x 32,5 h 39 cm

**AG03640**



**Cones holder with pull-out drawer, without door**  
**Porta coni con cassetto estraibile, senza porta**

25,5 x 18 h 60,5 cm  
 upper hole/foro superiore: ø 3,5 cm  
 lower hole/foro inferiore: ø 2 cm

**AG00930**



**Cones holder - 12 seats**  
**Porta coni - 12 sedi**

33 x 25 h 50 cm  
 holes/fori: ø 3,5 cm

Cod.	Colour
<b>AG00906P</b>	satin/satinato
<b>AG00908P</b>	Black/Nero



**Swivel cone holder - 18 seats**  
**Porta coni girevole - 18 sedi**

ø 32 h 60 cm  
 holes/fori: ø 3,5 cm

Cod.	Colour
<b>AG00706P</b>	satin/satinato
<b>AG00708P</b>	Black/Nero



# PLEXIGLASS ACCESSORIES/ACCESSORI IN PLEXIGLASS



**Cup holder with paddle compartment  
and pocket for tags**  
Porta coppette con vano porta palette  
e tasca per cartellini

28 x 25 h 55 cm

**AG05301**



**Paddle holder**  
Porta palette

17 x 26 h 16 cm

**AG01801**



**Paddle holder**  
Porta palette

22 x 26 h 21 cm

**AG00606**

# PLEXIGLASS CONTAINERS/CONTENITORI IN PLEXIGLASS



**Container with rotating half-lid**  
**Contenitore con mezzo coperchio ruotabile**

Cod.	Size
<b>AG03720</b>	ø 20 h 20 cm
<b>AG03730</b>	ø 20 h 30 cm



**Multipurpose container**  
**Contenitore multiuso**

Cod.	Size
<b>AG01710</b>	12,5 x 18 h 20,5 cm
<b>AG01720</b>	17,5 x 27 h 31 cm



**Multipurpose container**  
**Contenitore multiuso**

Cod.	Size
<b>AG01410</b>	25 x 18,5 h 20 cm
<b>AG01420</b>	30 x 18,5 h 30 cm
<b>AG01430</b>	35 x 18,5 h 40 cm

**New**

**Single compartment grain container**  
**Contentitore porta granelle a singolo scomparto**

Cod.	Size
<b>BOX0801</b>	8 x 8 h 8 cm
<b>BOX1201</b>	12 x 12 h 12 cm
<b>BOX1601</b>	16 x 16 h 16 cm

**New**

**Two compartment grain container**  
**Contentitore porta granelle a doppio scomparto**

Cod.	Size
<b>BOX1602</b>	16 x 8 h 8 cm
<b>BOX2402</b>	24 x 12 h 12 cm
<b>BOX3202</b>	32 x 16 h 16 cm

**New**

**Three compartment grain container**  
**Contentitore porta granelle a triplo scomparto**

Cod.	Size
<b>BOX2403</b>	24 x 12 h 12 cm
<b>BOX3603</b>	36 x 12 h 12 cm
<b>BOX4803</b>	48 x 16 h 16 cm





**Plexiglass jars with glazed lid**  
**Barattoli in plexiglass con coperchio satinato**

Cod.	Size
<b>BA1008</b>	ø 10 h 8 cm
<b>BA1015</b>	ø 10 h 15 cm
<b>BA1020</b>	ø 10 h 20 cm
<b>BA1208</b>	ø 12 h 8 cm
<b>BA1215</b>	ø 12 h 15 cm
<b>BA1220</b>	ø 12 h 20 cm
<b>BA1508</b>	ø 15 h 8 cm
<b>BA1515</b>	ø 15 h 15 cm
<b>BA1520</b>	ø 15 h 20 cm
<b>BA1808</b>	ø 18 h 8 cm

Cod.	Size
<b>BA1815</b>	ø 18 h 15 cm
<b>BA1820</b>	ø 18 h 20 cm
<b>BA1825</b>	ø 18 h 25 cm
<b>BA1830</b>	ø 18 h 30 cm
<b>BA2008</b>	ø 20 h 8 cm
<b>BA2015</b>	ø 20 h 15 cm
<b>BA2020</b>	ø 20 h 20 cm
<b>BA2025</b>	ø 20 h 25 cm
<b>BA2030</b>	ø 20 h 30 cm



**Plexiglass two-tier praline display case**  
**with removable trays**  
**Vetrina porta praline in plexiglass a due piani**  
**con vassoi removibili**

**New**

7,5 x 35 h 10 cm

**VB00150**



# MACHINERY

# **CHOCOLATE MELTERS & FOUNTAINS**





# DigitalMeltinchoc

MADE IN ITALY

## DIGITAL MELTER

Among all models, the digital melter is the newest and most advanced one. Thanks to its technology, it enables rapid melting and allows you to keep a constant and homogeneous temperature. Graphic display, immersion thermal probe, sound indicators and digital control of the three preset programs, based on the type of chocolate, also allow less experienced to work with chocolate. On request melters with GB / USA / JAPAN / AUSTRALIA / CHINA wiring are available.

*Tra tutti i modelli, lo scioglitore digitale è il più nuovo ed evoluto. Grazie alla tecnologia utilizzata consente un rapido scioglimento e il mantenimento della temperatura costante e omogenea. Display grafico, sonda termica a immersione, indicatori sonori e controllo digitale dei tre programmi pre-impostati, in base al tipo di cioccolato da usare, consentono anche ai meno esperti di lavorare con il cioccolato. Su richiesta disponibili scioglitori con cablaggio GB / USA / GIAPPONE / AUSTRALIA / CINA.*

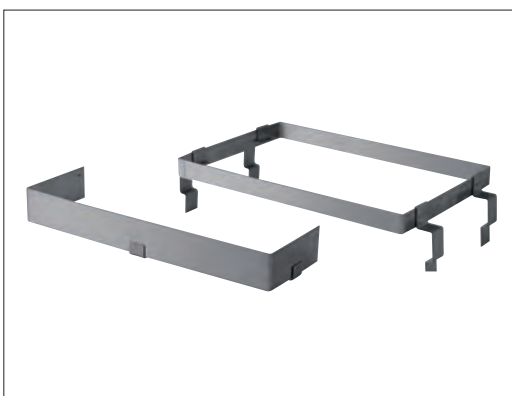
Watch  
the video





## Digital MeltinChoc

Cod.	Size	Basin/vasca	Cap.
<b>MCD101</b>	24 x 40 x 13,5 cm	18 x 32,5 h 10 cm	3,6 l
<b>MCD102</b>	33 x 40 x 13,5 cm	26,5 x 32 h 10 cm	6 l
<b>MCD103</b>	39,5 x 45 x 13,5 cm	32 x 35,3 h 10 cm	9 l
<b>MCD104</b>	39,5 x 62 x 13,5 cm	32,5 x 53 h 10 cm	13,7 l



## Mould support

St. steel mould support and spatula cleaner.  
Suitable for MCD103 and MCD104.  
*Kit supporto stampo e pulisci spatola in acciaio inox.  
Adatto per MCD103 and MCD104.*

**MCDA103**

Meltinchoc  
MADE IN ITALY

## ANALOGIC MELTER

The Meltinchoc analogical chocolate melter has a removable stainless steel tank and plastic body. The manual thermostat allows you to adjust and maintain the chocolate at the desired temperature.

Precision, design, simplicity and small size are the main advantages of this counter-top device that can satisfy even the most demanding confectioners.

On request available melters with GB / USA / JAPAN / AUSTRALIA / CHINA wiring.

*Lo scioglitore analogico Meltinchoc è dotato di vasca in acciaio inox rimovibile, con scocca in plastica. Il termostato manuale permette di regolare e mantenere il cioccolato alla temperatura desiderata. Precisione, design, semplicità e ingombro ridotto sono i principali vantaggi di questo dispositivo da banco in grado di soddisfare anche i pasticceri più esigenti.*

*Su richiesta disponibili scioglitori con cablaggio GB / USA / GIAPPONE / AUSTRALIA / CINA.*



## MeltinChoc mono

Cod.	Size	Basin/vasca	Cap.
<b>MC105</b>	26 x 26 x 13,5 cm	14 x 15,5 h 10 cm	1,5 l
<b>MC101</b>	24 x 40 x 13,5 cm	18 x 32 h 10 cm	3,6 l
<b>MC102</b>	33 x 40 x 13,5 cm	26,5 x 32 h 10 cm	6 l
<b>MC103</b>	39,5 x 45 x 13,5 cm	32 x 35,3 h 10 cm	9 l
<b>MC104</b>	39,5 x 62 x 13,5 cm	32,5 x 53 h 10 cm	13,7 l



## MeltinChoc multi 0,8 l

Single basin size/Misura singola vasca: 18,3 x 15 h 10 cm

Cod.	Size	Basins/vasche	Cap.
<b>MC107</b>	39,5 x 26,5 x 13,5 cm	3 x 0,8 l	2,4 l



## MeltinChoc multi 1,5 l

Single basin size/Misura singola vasca: 14 x 15,5 h 10 cm

Cod.	Size	Basins/vasche	Cap.
<b>MC108</b>	42 x 26 x 13,5 cm	2 x 1,5 lt	3 l
<b>MC100</b>	61 x 26 x 13,5 cm	3 x 1,5 l	4,5 l
<b>MC106</b>	79 x 26 x 13,5 cm	4 x 1,5 l	6 l

**Mini**Meltinchoc  
MADE IN ITALY

## MINI ANALOGIC MELTER

The mini dry chocolate melter Mini Meltinchoc is suitable both in laboratories for small productions of pralines and subjects, and in ice-cream shops for covering ice-creams and desserts on sticks. The contained capacity allows the processing of small quantities of chocolate without waste and the practical extractable tank guarantees an easy and quick maintenance. The refined design and the small dimensions make it perfect to be used also directly on the counter, for the benefit of customers. With manual thermostat. On request available melters with GB / USA / JAPAN / AUSTRALIA / CHINA wiring.

*Il mini scioglitore a secco per cioccolato Mini Meltinchoc è adatto sia in laboratorio per piccole produzioni di praline e soggetti, sia in gelateria per la copertura di gelati e dessert su stecco. La capacità contenuta consente la lavorazione di piccole quantità di cioccolato senza sprechi e la pratica vasca estraibile garantisce una manutenzione facile e veloce. Il design raffinato e le dimensioni ridotte lo rendono perfetto per l'utilizzo anche direttamente sul bancone, a favore dei clienti. Con termostato manuale.*

*Su richiesta disponibili scioglitori con cablaggio GB / USA / GIAPPONE / AUSTRALIA / CINA.*



## Mini MeltinChoc

Cod.	Size	Colour	Cap.
<b>MC09G</b>	26 x 26 h 16 cm	Gray/Grigio	1,8 l
<b>MC09N</b>	26 x 26 h 16 cm	Black/Nero	1,8 l
<b>MC09R</b>	26 x 26 h 16 cm	Red/Rosso	1,8 l



## Basin

Spare part basin  
Vaschetta di ricambio

Cod.	Size	Cap.
<b>MC000305</b>	∅ 18,5 h 10,7 cm	1,8 l

# CHOCOLATE FOUNTAINS/FONTANE PER CIOCCOLATO



## Chocobig Evolution

Versatile, easy to use and sure to impress.

The temperature control knob allows extended use and the automatic switch-off prevents overheating.

Totally made in Italy, it has silent operation, stainless steel structure and auger and removable bowl to make emptying and cleaning very easy.

*Versatile, di facile utilizzo e di sicuro effetto. La manopola per la regolazione della temperatura consente utilizzi prolungati e lo spegnimento automatico ne evita il surriscaldamento.*

*Interamente made in Italy, ha funzionamento silenzioso, struttura e coclea in acciaio inox e vasca smontabile per rendere svuotamento e pulizia molto facili.*

ø 380 h 800 mm

Cap. 3,5 - 8 kg

230V - 50Hz - 1,6A - 370W

**CHOCOBIGEV**



## Chocolate Fountain

Compact and light, the smallest of our professional fountains is suitable to melt and keep about a litre of chocolate at the desired temperature in the most informal occasions or in small spaces.

It keeps chocolate at a temperature of 36/39°C.

Stainless steel structure, plastic auger and adjustable feet.

*Compatta e leggera, la più piccola delle nostre fontane professionali è adatta a sciogliere e mantenere circa un litro di cioccolato alla temperatura desiderata nelle occasioni più informali o con spazi contenuti.*

*Mantiene il cioccolato alla temperatura di 36/39°C.*

*Struttura in acciaio inox, coclea in resistente plastica e piedini regolabili.*

ø 210 h 390 mm

Cap. 1 lt

220/240V - 50Hz - 0,77A - 170W

**CHOCOFONT**





# **SPECIAL MACHINERY**



# EASYPHERE

## BALL SHAPING MACHINE

### 3500 spheres in 26 minutes

**EasySphere is the revolutionary tool that allows you to produce perfectly shaped pastry spheres while cutting labour costs to a minimum.**

The innovative system makes it possible to produce spheres with different dough types, reducing production time by more than 50% compared to the manual method, with results that are nothing short of excellent. Thanks to the internal roller, it is possible to cut the dough very easily and shape perfectly shaped balls. EasySphere can be used by any operator while maintaining the standard of processing and size. Precision, ease, speed: with EasySphere you will improve the way you work.

***EasySphere è lo strumento rivoluzionario che permette di produrre sfere di pasta perfette, abbattendo al massimo i costi di manodopera.***

*Il sistema innovativo consente di realizzare sfere, con impasti di diverso tipo, riducendo di più del 50% i tempi di produzione rispetto al metodo manuale, con risultati a dir poco eccellenti. Grazie al rullo interno è possibile tagliare l'impasto con estrema facilità e modellare sfere dalla forma perfetta. EasySphere può essere usato da qualsiasi operatore mantenendo lo standard di lavorazione e pezzatura. Precisione, facilità, velocità: con EasySphere migliorerai il tuo modo di lavorare.*



Watch  
the video

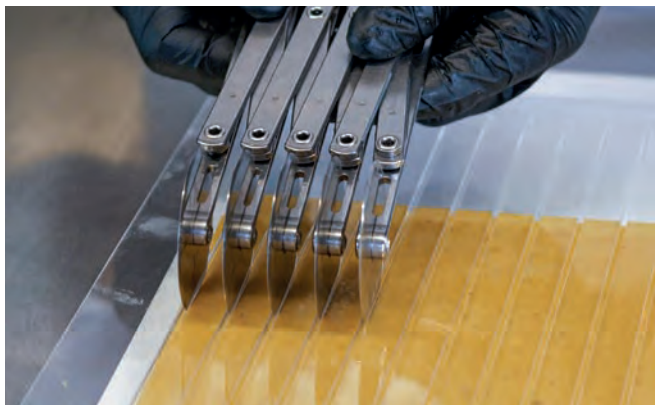




# HOW IT WORKS/COME FUNZIONA



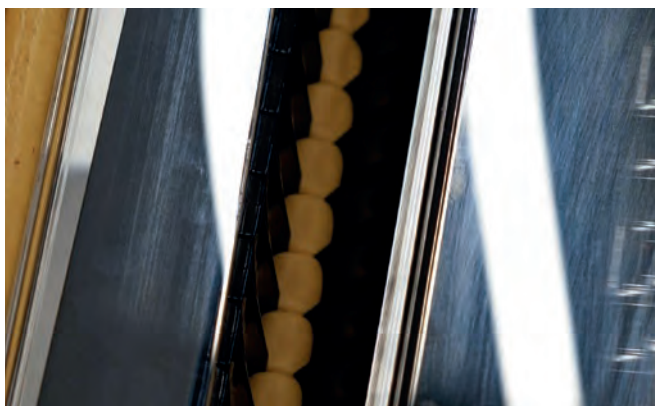
How to use  
& recipes



Incise the dough with the help of the cutting template and cut it with a knife to make strips.  
*Incidi la pasta aiutandoti con la dima di taglio e tagliala con il coltello per realizzare le listarelle.*



Create cylinders by shaping the strips and place them on the plexiglass serving tray.  
*Crea dei cilindri modellando le listarelle e posizionali sul vassoio di servizio in plexiglass.*



Insert the dough cylinder into the rail and turn the knob.  
*Inserisci il cilindro di pasta nella sede e gira la manopola.*

# - 50% PRODUCTION TIME

- 50% TEMPO DI PRODUZIONE

# + 150% PRODUCTION EFFICIENCY

+ 150% EFFICIENZA PRODUTTIVA

# - 20% LABOUR COSTS

- 20% COSTI DI MANODOPERA



## EasySphere

Removable plexiglass tray and brush for cleaning the inner roller included. *Vassoio estraibile in plexiglass e scovolino per la pulizia del rullo interno inclusi.*

Cod.	Overall size Misura ingombro	Spheres Sfere
<b>50ES01</b>	58,5 x 42 x 37 cm	ø 20 mm
<b>50ES02</b>	58,5 x 42 x 37 cm	ø 24 mm

Complementary accessories: extensible dough cutter ROTAPINOX 5 P, plastic cutting grid 50GD0015 for 50ES01 or 50GD0018 for 50ES02. See pages 400-402.

Accessori complementari: tagliapasta estensibile ROTAPINOX 5 P, dima di taglio 50GD0015 per 50ES01 o 50GD0018 per 50ES02. Vedi pag. 400-402.

# LEVEL

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BISCUIT & MORE

## DOUGH SPREADER

**Level is designed to rationalise production: it speeds up times, simplifies steps and reduces costs with perfect layering.**

Level: handy and practical wheel-mounted dough spreader that allows you to quickly create precise and regular layers, even in the thinnest thicknesses. It facilitates and speeds up the uniform spreading of biscuit, sponge cakes, chocolate and similar products, sliding on different surfaces, such as baking paper and silicone mats. Made entirely in stainless steel, it has millimetric graduated scale, adjustment knobs and a movable wall for thickness control. It has directional wheels for fast sliding and internal divides for flow adjustment.

**Level è progettata per razionalizzare la produzione: velocizza i tempi, semplifica i passaggi e riduce i costi con una stratificazione perfetta.**

*Level: stendi impasto su ruote maneggevole e pratico che permette di creare rapidamente strati precisi ed uniformi, anche negli spessori più sottili. Facilita e velocizza la stesura uniforme di biscuit, pan di spagna, cioccolato e prodotti simili, scorrendo su diverse superfici, come carta forno o tappeti in silicone. Completamente in acciaio inox, con scala graduata millimetrica, manopole di regolazione e parete mobile per il controllo dello spessore. Ha ruote direzionali per lo scorrimento veloce e divisori interni per regolare il flusso di impasto.*

Designed in  
collaboration with



GIUSEPPE  
GAGLIARDI  
MAESTRO  
PASTICCERE



Watch  
the video





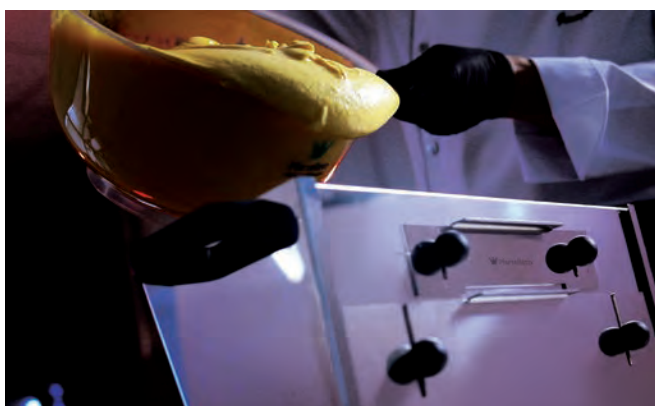


## HOW IT WORKS/COME FUNZIONA



Choose the spreading thickness on the graduated scale, using the plexiglass rulers. Set the output flow according to the density of the compound, choosing the opening size of the bottom.

*Scegli lo spessore di stesura sulla scala graduata, aiutandoti con i regoli in plexiglass. Imposta il flusso d'uscita in base alla densità del composto, scegliendo la misura di apertura del fondo.*



Making sure that the guillotine is closed, pour the mixture into the steel bowl, using a spatula.

*Accertandoti che la ghigliottina sia chiusa, versa il composto dentro la vasca, aiutandoti con una spatola.*



Raise the guillotine and by sliding the wheels easily pull the instrument onto the chosen support, paper, silicone or acetate.

*Alza la ghigliottina e facendo scorrere le ruote tira facilmente lo strumento sul supporto scelto, carta, silicone o acetato.*

# PRECISE & EASY SETTING

REGOLAZIONE FACILE & PRECISA

# SUITABLE FOR DIFFERENT MIXTURES

ADATTA A COMPOSTI DIVERSI

# REGULAR PRODUCTION

PRODUZIONE SEMPRE REGOLARE



## Level

Accessory kit for precise adjustment of thin layers included. *Kit accessori per la regolazione precisa degli spessori sottili incluso.*

Cod.	Overall size Misura ingombro	Cap.	Weight Peso
<b>50LE001</b>	48 x 20 h 20 cm	12 lt	4,3 kg

# MART CUTTER

AUTOMATIC RIBBON CUTTER

**Electric ribbon cutter ideal for automatically cutting reels of acetate tape to the desired length, in the required amount.**

It makes easier to optimise and manage the stock of different sizes of acetate tape, producing the required quantity of each length avoiding cutting errors and loss of time. Automatic or manual mode can be set, by selecting on the digital display, the required length or previously preset length, and the desired quantity of strips. On the display, in addition to the chosen settings, the progress of the job will be visible. The unique reel holder ensures that the cutting of the different strip widths is always centred. The practical plexiglass tray collects the cut strips and folds them up after use to protect the machine. Electrical voltage: 100V, 120V, 220-240V (other power cords on request).

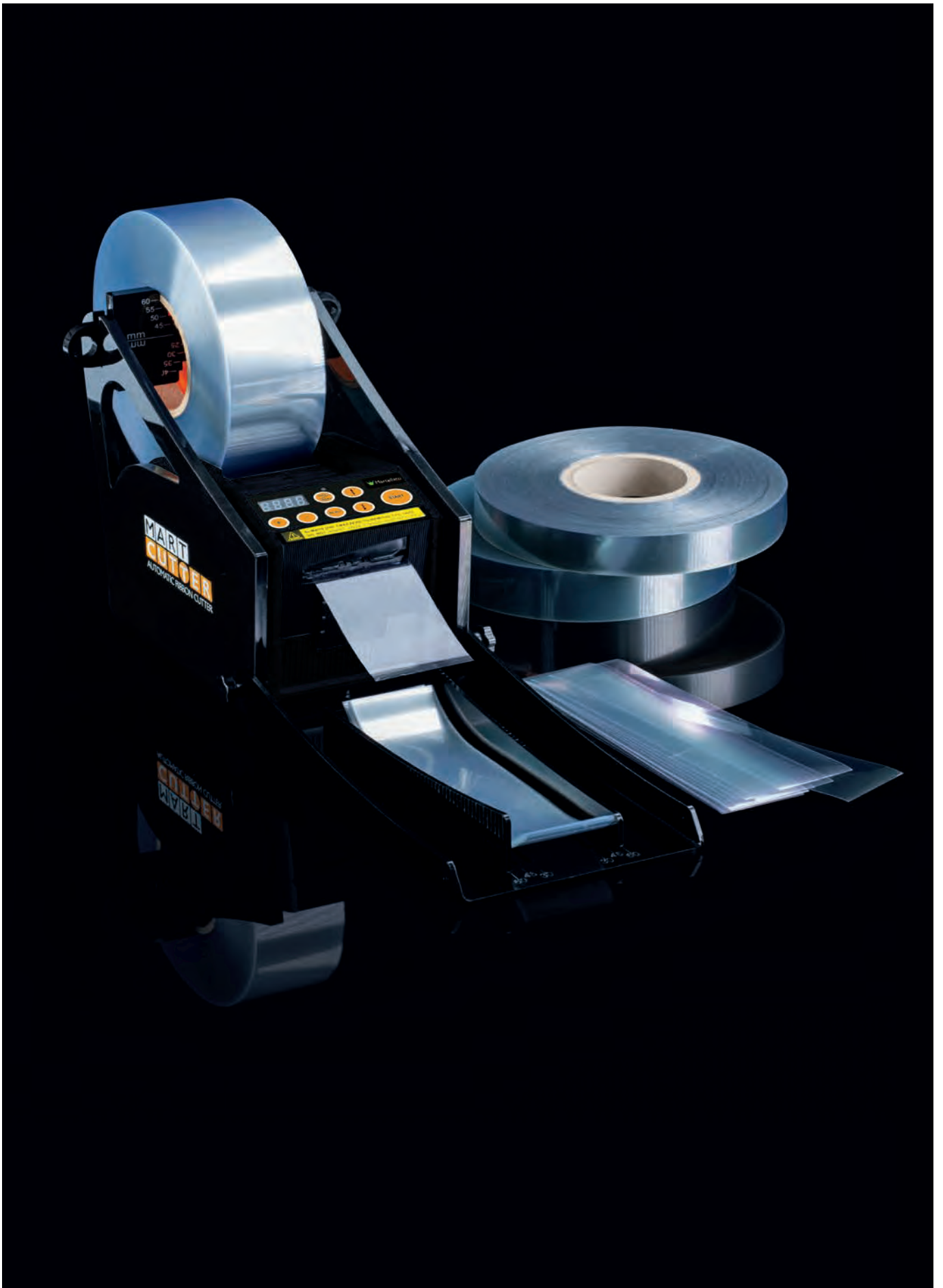
**Taglianastri elettrico ideale per tagliare automaticamente le bobine di nastro acetato della lunghezza desiderata, nella quantità necessaria.**

Consente di ottimizzare e gestire con maggiore semplicità lo stock delle diverse misure di nastro acetato, producendo la quantità necessaria di ciascuna lunghezza evitando errori di taglio e perdita di tempo. Si possono impostare la modalità automatica o manuale, selezionando sul display digitale, la lunghezza richiesta o quella precedentemente preimpostata, e la quantità di strisce desiderate. Sul display oltre alle impostazioni scelte, sarà visibile lo stato di avanzamento del lavoro. L'esclusivo supporto per le bobine garantisce sempre la centratura del taglio delle diverse larghezze di nastro. Il pratico vassoio in plexiglass raccoglie le strisce tagliate e richiuso dopo l'uso, serve da protezione della macchina.

Tensione elettrica: 100V, 120V, 220-240V (altri cavi di alimentazione su richiesta).

Watch  
the video





# HOW IT WORKS/COME FUNZIONA

Suitable for rolls with core  $\varnothing$  76 mm, max width 60 mm, max length  $\varnothing$  210 mm.

Acetate thickness: 80/150  $\mu\text{m}$ .

*Adatta per bobine con anima  $\varnothing$  76 mm, larghezza max 60 mm, lunghezza max  $\varnothing$  210 mm.*

Spessore acetato: 80/150  $\mu\text{m}$ .



After opening the transport assembly, insert the reel of acetate ribbon into the holder and place the latter in the body of the tape cutter.

*Dopo aver aperto il blocco di trascinamento, inserisci la bobina di nastro acetato nel supporto e posiziona quest'ultimo nella scocca del taglianastri.*



Slide one end of the tape into the feed roller until it comes out of the front slot. Then close the transport assembly and press Start to activate the MartCutter.

*Fai scivolare un'estremità del nastro nel rullo di alimentazione fino a farlo uscire dalla feritoia frontale. Poi chiudi il blocco di trascinamento e premi Start per attivare la MartCutter.*



Press Select to select one of the 6 preset cutting lengths. You can change the cutting lengths using the +/- keys. Press Select again to reset the desired number of strips, from 1 to 999. Press Start to start cutting.

*Premi Select per selezionare una delle 6 lunghezze di taglio preimpostate. Puoi modificare le lunghezze di taglio usando i tasti +/- . Premi nuovamente Select per reimpostare il numero di strisce desiderate, da 1 a 999. Premi Start per far partire il taglio.*

# FOLDING TRAY

VASSOIO SALVASPAZIO

## SUITABLE FOR ROLLS OF DIFFERENT WIDTHS

ADATTO PER BOBINE CON DIVERSE LARGHEZZE

## DIGITAL DISPLAY

DISPLAY DIGITALE



### MartCutter

Compatible with all acetate tapes by Martellato. See pag. 250.  
*Compatibile con tutti i nastri acetati Martellato. Vedi pagina 250.*

Cod.	Overall size Misura ingombro	Power Potenza	Weight Peso
<b>50MC001</b>	min 250 x 175 h 290 mm max 483 x 175 h 290 mm	25 W	2,9 kg

# SPINNER

*E-Turning Cake*

## ELECTRIC TURNING CAKE

**The electric turning cake: compact, practical and light, that simplifies and helps your work.**

Spinner is composed by a stable base with circular guide and planar plexiglass plate, with graduated scale for the correct and constant positioning of the product and the measurement of the decoration. The regulator allow you to vary speed and direction of rotation, by choosing between clockwise and anti-clockwise. LEDs indicate rotation direction and their brightness indicates the speed. The practical non-slip silicone mat ensures greater stability during processing.

**Il giratorta elettrico: compatto, pratico e leggero, che semplifica e aiuta il tuo lavoro.**

*Spinner è composto da un corpo stabile con trascinatore circolare sul quale ruota un piano in plexiglass perfettamente planare in plexiglass, con scala graduata in cm ed inch, che consente il corretto e costante posizionamento del prodotto e la misurazione del decoro.*

*Con il regolatore puoi variare la velocità e il senso di rotazione, scegliendo tra orario e antiorario. I led direzionali indicano il senso di rotazione e la loro intensità ne indica la velocità. Il pratico tappetino in silicone antiscivolo garantisce maggiore stabilità durante la lavorazione.*



Watch  
the video







## Spinner

Cod.	Overall size Misura ingombro	Weight peso
<b>SPINNER</b>	27 x 26 h 12 cm	1,6 kg

# GUITAR

## CUTTER *by* MARTELLATO

**Aluminium guitar that makes it possible to produce precise products, simplify production and increase productivity: an essential partner in every workshop.**

Its structure is designed to increase the cutting angle by giving greater mechanical strength to reduce the practitioner's effort. The wider and longer base allows greater stability during cutting. The different cutting frame sizes allow various combinations to create mignons, single portions as well as cutting cremini, ganaches, short pastry and puff pastry, all soft masses and raw materials. You will have an optimisation of production, raising standards, efficiency and reducing waste thanks to the sizes specifically designed to fit those of trolleys, refrigerators and others already present in the laboratory.

**Chitarra in alluminio che permette di realizzare prodotti precisi, semplificare la produzione e aumentare la produttività: il partner indispensabile in ogni laboratorio.**

*La sua struttura è studiata per aumentare l'angolo di taglio conferendo maggiore forza meccanica per ridurre lo sforzo del professionista. La base più ampia ed allungata consente maggiore stabilità durante il taglio. Le diverse misure di taglio dei telai, facilmente intercambiabili, consentono varie combinazioni per creare mignon, monoporzioni oltre a tagliare cremini, ganache, pasta frolla e sfoglia, tutte le masse morbide, le materie prime. Si avrà un'ottimizzazione della produzione, elevando gli standard, l'efficienza e riducendo gli sprechi grazie alle misure appositamente studiate per adattarsi a quelle di carrelli, frigoriferi ed altro già presenti in laboratorio.*



Watch  
the video







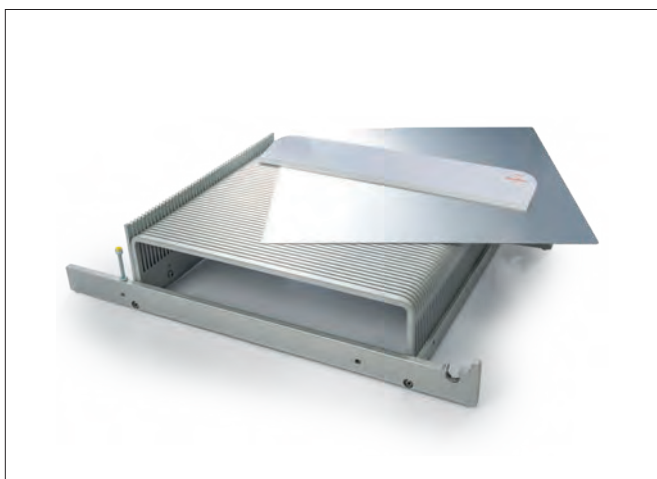
## Single Guitar with 3 frames Chitarra singola con 3 telai



The kit includes a 600 x 400 mm base with 3 frames (one 22,5 mm, one 30 mm and one 45 mm), a raplette, a stainless steel plate and the service kit.

*Il kit include la base 600 x 400 mm e 3 telai (1 da 22,5 mm, 1 da 30 mm e 1 da 45 mm), una raplette, un piatto in acciaio inox e il kit assistenza.*

Cod.	Cutting surface Piano di taglio	Overall size Misura ingombro
<b>50CS200</b>	380 x 400 mm	636 x 442 h 109 mm



## Guitar base Base Chitarra

Cod.	Cutting surface Piano di taglio	Overall size Misura ingombro
<b>50CSBA</b>	380 x 400 mm	600 x 400 h 100 mm



## Frames Telai

Cod.	Cutting size Misura di taglio	Overall size Misura ingombro
<b>50CSTE15</b>	15 mm	61,5 x 43 x 9 cm
<b>50CSTE22</b>	22,5 mm	61,5 x 43 x 9 cm
<b>50CSTE30</b>	30 mm	61,5 x 43 x 9 cm
<b>50CSTE37</b>	37 mm	61,5 x 43 x 9 cm
<b>50CSTE45</b>	45 mm	61,5 x 43 x 9 cm

# EASY Guitar CUTTER

**The guitar is the ideal tool for cutting cremini, ganache, jellies, mignons and soft masses precisely.**

The cutting base is made of strong plastic material, the frames are made of stainless steel and the wires are individually interchangeable. The guitar consists of a solid base and frames of different sizes, which are supplied separately according to the needs of the individual operator, as well as being predisposed for cutting and calibrating large quantities of products precisely and without imperfections.

**Mini Guitar, ideal for restaurants, ice-cream and chocolate shops, is suitable for small productions of confectionery products.** Thanks to its small size it can be easily stored even in small spaces and used when necessary.

In every model package includes a stainless steel plate, a plastic spatula, 3 spare wires and 2 keys for fixing wires.

**La chitarra è lo strumento ideale per tagliare in modo preciso cremini, ganache, gelatine, mignon e masse morbide.**

*La base di taglio è realizzata in resistente materiale plastico, i telai sono in acciaio inox e i fili intercambiabili singolarmente.*

*La chitarra è composta da una solida base e da telai di diverse misure, forniti separatamente in base alle esigenze del singolo operatore, oltre ad essere predisposta per il taglio e il calibro di grandi quantità di prodotti in modo preciso e privo di imperfezioni.*

**La Mini Chitarra, ideale per ristoranti, gelaterie e cioccolaterie, è adatta a piccole produzioni di prodotti dolciari.** Grazie alle dimensioni contenute può essere facilmente riposta anche in piccoli spazi e utilizzata all'occorrenza.

*In tutti i modelli la confezione include un piatto in acciaio inox, una racla PST, 3 fili di ricambio e 2 chiavi per fissare i fili.*

# GUITARS/CHITARRE



## Double Guitar base Base Chitarra doppia

Aluminium base frame and polyethylene base.  
Frames not included.

*Telaio base in alluminio e base in polietilene.  
Telai non inclusi.*

Cod.	Cutting surface Piano di taglio	Overall size Misura ingombro
<b>50-CD100N</b>	360 x 350 mm	500 x 480 h 150 mm



## Single Guitar base Base Chitarra singola

Polyethylene base. Frames not included.  
*Base in polietilene. Telai non inclusi.*

Cod.	Cutting surface Piano di taglio	Overall size Misura ingombro
<b>50-CS100</b>	420 x 360 mm	530 x 450 h 160 mm



## Frames/Telai

Cod.	Cutting size Misura di taglio	Overall size Misura ingombro
<b>50-C015</b>	15 mm	61,5 x 43 x 7 cm
<b>50-C022</b>	22 mm	61,5 x 43 x 7 cm
<b>50-C030</b>	30 mm	61,5 x 43 x 7 cm
<b>50-C045</b>	45 mm	61,5 x 43 x 7 cm

50-C015 is only for frontal cutting, others for both frontal and side cutting.

*50-C015 è solo per taglio frontale, gli altri per taglio frontale e laterale.*

Spare parts on next page./Ricambi a pagina seguente.

# MINI GUITARS/MINI CHITARRE



## Kit Mini double Guitar Kit Mini Chitarra doppia

Polyethylene base 2 frames included.  
*Base in polietilene. 2 telai inclusi.*

Cod.	Cutting surface Piano di taglio	Frames Telai
<b>CHITMINID22</b>	240 x 250 cm	2 x 22 mm
<b>CHITMINID30</b>	240 x 250 cm	2 x 30 mm



## Mini double guitar base Base per Mini Chitarra doppia

Polyethylene base. Frames not included.  
*Base in polietilene. Telai non inclusi.*

Cod.	Cutting surface Piano di taglio
<b>CHITBAD24</b>	240 x 250 cm



## Kit Mini single Guitar Kit Mini Chitarra singola

Polyethylene base. 1 frame included.  
*Base in polietilene. 1 telaio incluso.*

Cod.	Cutting surface Piano di taglio	Frames Tela
<b>CHITMINI15</b>	250 x 280 mm	15 mm
<b>CHITMINI</b>	250 x 280 mm	22 mm
<b>CHITMINI30</b>	250 x 280 mm	30 mm





## Mini single Guitar base

### Base per Mini Chitarra singola

Polyethylene base. Frames not included.  
Base in polietilene. Telai non inclusi.

Cod.	Cutting surface Piano di taglio
<b>CHITBA24</b>	250 x 280 mm



## Frames/Telai

Cod.	Cutting size Misura di taglio	Overall size Misura ingombro
<b>CHIT15</b>	15 mm	443 x 314 h 87 mm
<b>CHIT22</b>	22,5 mm	443 x 314 h 87 mm
<b>CHIT30</b>	30 mm	443 x 314 h 87 mm

CHIT15 is only for frontal cutting, others for both frontal and side cutting.

CHIT15 è solo per taglio frontale, gli altri per taglio frontale e laterale.

## SPARE PARTS/RICAMBI

Cod.		Guitar	Mini Guitar
<b>CHITRIC 8</b>	special spanner/chiavi di fissaggio	√	√
<b>CHITRIC 10</b>	bolts and nuts/viti e dadi	√	√
<b>CHITRIC 9A</b>	st. steel wire/filo inox 0,7	√	
<b>CHITRIC 9</b>	st. steel wire/filo inox 0,6		√
<b>CHITRIC 6/D</b>	st. steel plate/piatto inox	√	
<b>CHITP</b>	st. steel plate/piatto inox		√
<b>50SPB43</b>	plastic spatula/spatola in plastica	√	
<b>50SPB30</b>	plastic spatula/spatola in plastica		√

# HERO Driving Force GUITAR CUTTER

**Ideal for cutting cremini and ganache with dried fruit or hard products and small pastries even at low temperature**

The advancement of the work table is done manually, through a handwheel operated by the user, who can control its speed. The short wire guarantees greater mechanical resistance and therefore allows even the hardest or frozen dough to be cut into precise portions. Easy to clean, it does not require any maintenance.

Package includes: a stainless steel plate, a plastic spatula and 2 keys for fixing wires.

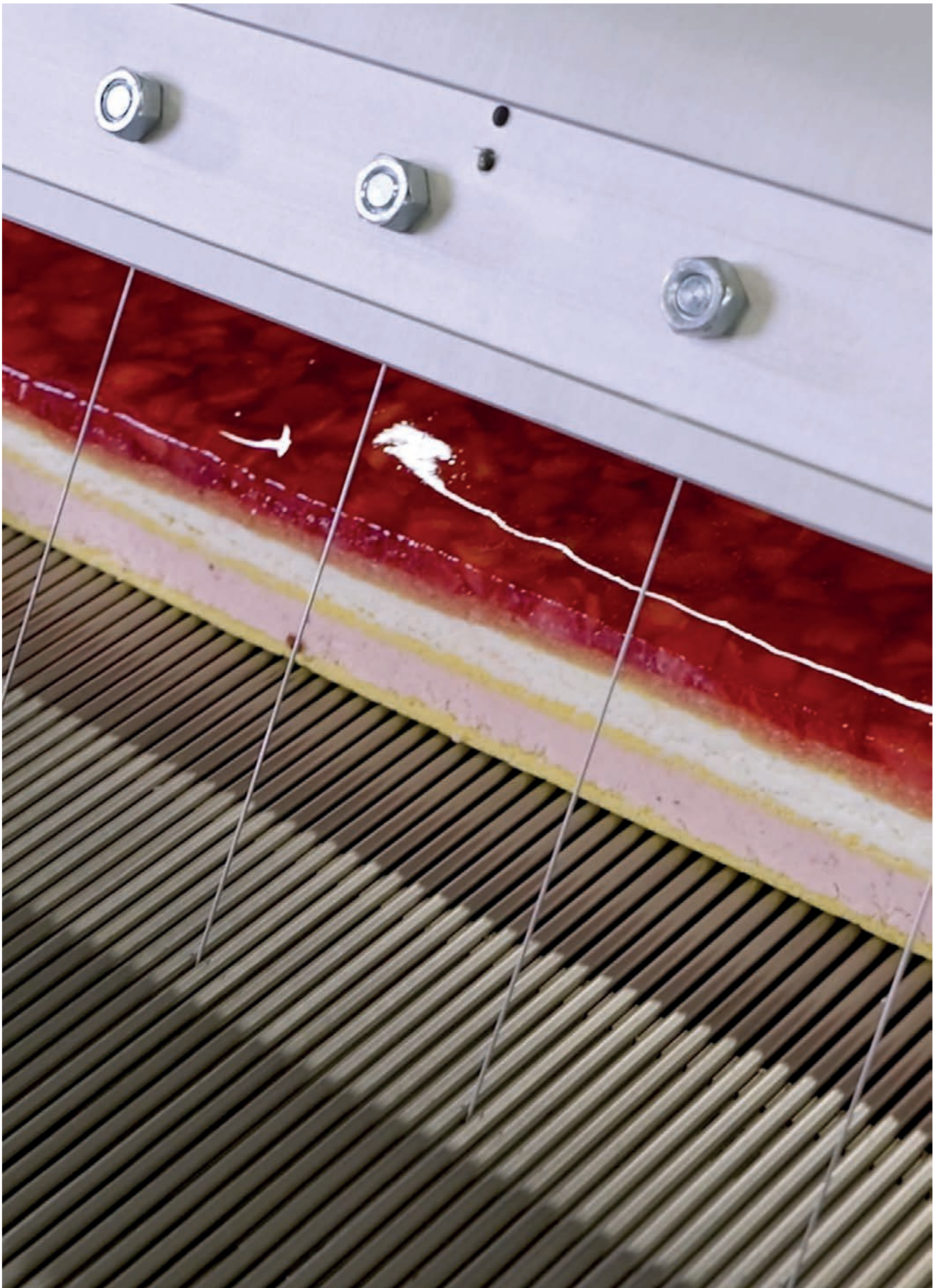
**Ideale per tagliare cremini e ganache con frutta secca o prodotti duri e piccola pasticceria anche a bassa temperatura.**

*L'avanzamento del piano di lavoro avviene manualmente, attraverso un volantino azionato dall'operatore, che può controllarne la velocità. Il filo corto garantisce una maggiore resistenza meccanica e consente quindi di tagliare in porzioni precise anche gli impasti più duri o congelati. Facile da pulire, non richiede alcuna manutenzione.*

*Inclusi nella confezione: un piatto in acciaio inox, una racla PST e 2 chiavi per fissare i fili.*

Watch  
the video





# DRIVING FORCE GUITARS/CHITARRE A SPINTA



## Driving force guitar Chitarra a spinta

Frames not included.  
*Telai non inclusi.*

Cod.	Cutting surface Piano di taglio	Overall size Misura ingombro
<b>CSM040</b>	40 x 40 cm	min: 58 x 83 h 30 cm max: 53 x 1260 h 30 cm
<b>CSM060</b>	60 x 60 mm	min: 73 x 103 h 30 cm max: 73 x 163 h 30 cm



## Frames for CSM040 Telai per CSM040

Cod.	Cutting size Misura di taglio	Overall size Misura ingombro
<b>CSM04001</b>	10 mm	54 x 31 h 4,5 cm
<b>CSM04002</b>	15 mm	54 x 31 h 4,5 cm
<b>CSM04003</b>	20 mm	54 x 31 h 4,5 cm
<b>CSM04004</b>	25 mm	54 x 31 h 4,5 cm
<b>CSM04005</b>	30 mm	54 x 31 h 4,5 cm
<b>CSM04006</b>	35 mm	54 x 31 h 4,5 cm
<b>CSM04007</b>	40 mm	54 x 31 h 4,5 cm
<b>CSM04008</b>	50 mm	54 x 31 h 4,5 cm
<b>CSM04009</b>	60 mm	54 x 31 h 4,5 cm



## Frames for CSM060

### Telai per CSM060

Cod.	Cutting size Misura di taglio	Overall size Misura ingombro
<b>CSM06001</b>	10 mm	75 x 31 h 4,5 cm
<b>CSM06002</b>	15 mm	75 x 31 h 4,5 cm
<b>CSM06003</b>	20 mm	75 x 31 h 4,5 cm
<b>CSM06004</b>	25 mm	75 x 31 h 4,5 cm
<b>CSM06005</b>	30 mm	75 x 31 h 4,5 cm
<b>CSM06006</b>	35 mm	75 x 31 h 4,5 cm
<b>CSM06007</b>	40 mm	75 x 31 h 4,5 cm
<b>CSM06008</b>	50 mm	75 x 31 h 4,5 cm
<b>CSM06009</b>	50 mm	75 x 31 h 4,5 cm

## SPARE PARTS/RICAMBI

Cod.		CSM040	CSM060
<b>CHITRIC 8</b>	special spanner/chiavi di fissaggio	√	√
<b>CHITRIC 9</b>	st. steel wire/filo inox 0,6	√	√
<b>CHITRIC 10</b>	bolts and nuts/viti e dadi	√	√
<b>CSM0402</b>	st. steel plate/piatto inox	√	
<b>CSM0602</b>	st. steel plate/piatto inox		√
<b>CSMSPB40</b>	plastic spatula/spatola in plastica	√	
<b>CSMSPB60</b>	plastic spatula/spatola in plastica		√

# ROLLING MACHINE

Professional dough rolling machine with Teflon roller, designed and built to solve the problems of forming disks for the preparation of pizza, bread, focaccia, pies, etc. It does not alter the characteristics of the dough by cold working, allowing also the processing of sugar. It also has a transparent plexiglass roller guard for maximum safety without altering visibility and a knob for adjusting the thickness from 1 to 4 mm.

*Macchinario stendi pasta professionale con rullo in teflon, ideato e realizzato per risolvere i problemi di formatura dei dischi per la preparazione di pizze, pane, focacce, tortine, ecc. Lavora a freddo e non altera le caratteristiche della pasta, permettendo anche la lavorazione dello zucchero.*

*Presenta inoltre un proteggi rullo in plexiglass trasparente per la massima sicurezza senza alterare la visibilità e una manopola per regolare lo spessore da 1 a 4 mm.*



## Rolling machine Stendi pasta

0,25kw Single-phase motor/motore monofase  
230W - 1ph - 50Hz

Cod.	Overall size Misura ingombro	Roller lenght Lunghezza rullo
<b>40-W200</b>	45 x 35,5 h 37,5 cm	31 cm
<b>40-W20045</b>	65 x 35,5 h 37,5 cm	50 cm

# WARMING PLATE

Electric warming plate with metal structure and a tempered glass top suitable for food contact, ideal for working with chocolate. Perfect for heating and keeping food warm.

It has a thermostat for temperature regulation and non-slip pads to guarantee stability. Thanks to the compact design and low weight, it is easy to carry and clean with a soft damp cloth. On request available melters with GB / USA / AUSTRALIA wiring.

*Piano elettrico riscaldante con struttura in metallo e piano in vetro temperato idoneo al contatto alimentare, ideale nella lavorazione del cioccolato. È inoltre perfetto per riscaldare e mantenere caldi i cibi. Provvisto di termostato per la regolazione della temperatura e piedini antiscivolo per garantire stabilità.*

*Facile da trasportare, grazie al design compatto e al peso ridotto, si pulisce agevolmente con un panno morbido e umido.*

*Su richiesta disponibile con cablaggio GB / USA / AUSTRALIA.*

Watch  
the video



## Warming plate Piano riscaldante

Temp. 30°C - 85°C  
260W

Cod.	Overall size Misura ingombro	Weight Peso
<b>50PR002</b>	64 x 45,5 h 7,5 cm	2,5 kg





# EQUIPMENT

# **PASTRY BAGS & PIPING TIPS**



**The MART**  
Poche

# PASTRY BAGS MADE IN MARTELLATO

Speed, precision, non-slip grip and high resistance make our pastry bags a valuable ally for both pastry chefs and confectioners.

A single weld, thinner for convenience and stronger to prevent breakage during use, together with the high-quality multilayer material, guarantee the durability of the pastry bags for a long time.

*Velocità, precisione, presa antiscivolo e alta resistenza fanno delle nostre sac à poche un prezioso alleato di pasticceri e chef. Un'unica saldatura, più sottile per consentire maggiore praticità e più resistente per evitarne la rottura durante l'uso, insieme al materiale multistrato di alta qualità, garantiscono la durata delle sac à poche per molto tempo.*



**EASY TO USE**

FACILITÀ DI UTILIZZO

**HIGH QUALITY**

ALTA QUALITÀ

**SINGLE SEAL**

SALDATURA SINGOLA

**MULTIUSE**

MULTIUSO



## Green Poche

Disposable sac à poche in green multilayer polyethylene, with non-slip surface on the outside and smooth inside to allow the product to come out easily.

*Sac à poche monouso in polietilene multistrato verde, con superficie antiscivolo all'esterno e liscio all'interno per consentire al prodotto di uscire facilmente.*



Cod.	Size	Package	Pack
<b>50-1030</b>	h 30 cm	box	100 pcs
<b>50-1040</b>	h 40 cm	box	100 pcs
<b>50-1055</b>	h 55 cm	box	100 pcs
<b>50-1065</b>	h 65 cm	box	100 pcs
<b>50103020STD</b>	h 30 cm	roll	20 pcs
<b>50104020STD</b>	h 40 cm	roll	20 pcs
<b>50105520STD</b>	h 55 cm	roll	20 pcs



## Blue Poche - extra comfort

Disposable sac à poche in multilayer polyethylene with exclusive non-slip treatment on the outside, which gives a pleasant sensation to the touch and greater flexibility.

*Sac à poche monouso in polietilene multistrato con esclusivo trattamento antiscivolo all'esterno, che conferisce una piacevole sensazione al tatto e una maggiore flessibilità.*



Cod.	Size	Package	Pack
<b>50-2030</b>	h 30 cm	box	100 pcs
<b>50-2040</b>	h 40 cm	box	100 pcs
<b>50-2055</b>	h 55 cm	box	100 pcs
<b>50-2065</b>	h 65 cm	box	100 pcs



## Crystal Poche

Disposable sac à poche made of extra strong transparent polyethylene, and can be filled several times.

*Sac à poche monouso in polietilene trasparente extra forte, riempibili numerose volte.*



Cod.	Size	Package	Pack
<b>ROLL H 30</b>	h 30 cm	box	100 pcs
<b>ROLL H 40</b>	h 40 cm	box	100 pcs
<b>ROLL H 55</b>	h 55 cm	box	100 pcs
<b>ROLL H 65</b>	h 65 cm	box	100 pcs
<b>ROLLH3020STD</b>	h 30 cm	roll	20 pcs
<b>ROLLH4020STD</b>	h 40 cm	roll	20 pcs
<b>ROLLH5520STD</b>	h 55 cm	roll	20 pcs



## Pastry bag support Vaso porta sac à poche

ø 200 h 240 mm

**50VA001A**



## Pastry bag display Espositore sac à poche

Cod.	Size	Cap.
<b>ESPOP30</b>	190 x 250 h 210 mm	18 pcs
<b>ESPOP40</b>	250 x 250 h 230 mm	18 pcs
<b>ESPOP55</b>	310 x 250 h 260 mm	18 pcs

# REUSABLE PASTRY BAGS



## Superflex

Reusable pastry bag with smooth inner surface, to facilitate product release, and a rough external surface, to give a better grip. A special sealing system and the high tensile strength of the bag guarantee hygiene and long-lasting life. Resistant up to 100°C, do not absorb dirt. Microwave and dishwasher safe.

*Sac à poche riutilizzabile con superficie interna liscia, per facilitare il rilascio del prodotto, e superficie esterna ruvida, per una migliore presa. Uno speciale sistema di chiusura e l'elevata resistenza alla trazione del sacchetto garantiscono igiene e durata nel tempo. Resistenti fino a 100°C, non assorbono lo sporco. Adatti al microonde e alla lavastoviglie.*



Cod.	Size	Pack	w/packaging
<b>SPR034</b>	34 cm	1 pc	no
<b>SPR034/C</b>	34 cm	1 pc	yes
<b>SPR045</b>	45 cm	1 pc	no
<b>SPR045/C</b>	45 cm	1 pc	yes
<b>SPR050</b>	50 cm	1 pc	no
<b>SPR050/C</b>	50 cm	1 pc	yes



## Cotton

Reusable pastry bags, produced with natural cotton fibres coated with polyurethane to give greater resistance to pressure, with reinforced buttonhole and tip. Ideal for harder mixtures.

Package of 20 pieces (10 packages of 2 pieces each).

*Sac à poche riutilizzabili, prodotti con fibre naturali di cotone rivestito di poliuretano per dare maggiore resistenza alla pressione, con asola e punta rinforzata. Ideali per impasti più duri.*

*Confezione da 20 pezzi (10 pacchi da 2 pezzi ciascuno).*



Cod.	Size	Pack
<b>STD 034 CM</b>	34 cm	20 pcs
<b>STD 040 CM</b>	40 cm	20 pcs
<b>STD 046 CM</b>	46 cm	20 pcs
<b>STD 050 CM</b>	50 cm	20 pcs
<b>STD 055 CM</b>	55 cm	20 pcs
<b>STD 060 CM</b>	60 cm	20 pcs
<b>STD 065 CM</b>	65 cm	20 pcs
<b>STD 070 CM</b>	70 cm	20 pcs
<b>STD 075 CM</b>	75 cm	20 pcs

## Flex

Reusable pastry bags, made of polyester fibres and coated with polyurethane, with buttonhole. Package of 20 pieces (10 packs of 2 pieces each).

*Sac à poche riutilizzabili, prodotti con fibre di poliestere e rivestite di poliuretano, con asola.*

*Confezione da 20 pezzi (10 pacchi da 2 pezzi ciascuno).*



Cod.	Size	Pack
<b>FLEX 034 CM</b>	34 cm	20 pcs
<b>FLEX 040 CM</b>	40 cm	20 pcs
<b>FLEX 046 CM</b>	46 cm	20 pcs
<b>FLEX 050 CM</b>	50 cm	20 pcs
<b>FLEX 055 CM</b>	55 cm	20 pcs
<b>FLEX 060 CM</b>	60 cm	20 pcs
<b>FLEX 065 CM</b>	65 cm	20 pcs
<b>FLEX 070 CM</b>	70 cm	20 pcs

# PIPING TIPS/BOCCHETTE

## Round/Tonda



Cod.	Tip (mm)	Size (mm)	Pack
<b>BT 202</b>	ø 2	ø 25 h 50	5 pcs
<b>BT 203</b>	ø 3	ø 25 h 49	5 pcs
<b>BT 204</b>	ø 4	ø 25 h 49	5 pcs
<b>BT 205</b>	ø 5	ø 25 h 47	5 pcs
<b>BT 206</b>	ø 6	ø 25 h 46	5 pcs
<b>BT 207</b>	ø 7	ø 25 h 47	5 pcs
<b>BT 208</b>	ø 8	ø 25 h 44	5 pcs
<b>BT 209</b>	ø 9	ø 25 h 42	5 pcs
<b>BT 210</b>	ø 10	ø 31 h 49	5 pcs
<b>BT 211</b>	ø 11	ø 31 h 47	5 pcs
<b>BT 212</b>	ø 12	ø 31 h 47	5 pcs
<b>BT 213</b>	ø 13	ø 31 h 48	5 pcs
<b>BT 214</b>	ø 14	ø 31 h 48	5 pcs
<b>BT 215</b>	ø 15	ø 36 h 52	5 pcs
<b>BT 216</b>	ø 16	ø 36 h 50	5 pcs
<b>BT 217</b>	ø 17	ø 36 h 48	5 pcs
<b>BT 218</b>	ø 18	ø 36 h 49	5 pcs
<b>BT 220</b>	ø 20	ø 36 h 45	5 pcs
<b>BT 222</b>	ø 22	ø 36 h 44	5 pcs
<b>BT 224</b>	ø 24	ø 36 h 43	5 pcs

Cod.	Tip (mm)	Pack
<b>BS 10 T</b>	ø 4 - 5 - 6 - 7 - 8 - 9 - 10 - 12 - 13 - 15	10 pcs

## Open star/Stella aperta



Cod.	Tip (mm)	Size (mm)	Pack
<b>BS 102</b>	ø 2	ø 25 h 49	5 pcs
<b>BS 103</b>	ø 3	ø 25 h 50	5 pcs
<b>BS 104</b>	ø 4	ø 25 h 47	5 pcs
<b>BS 105</b>	ø 5	ø 25 h 49	5 pcs
<b>BS 106</b>	ø 6	ø 25 h 48	5 pcs
<b>BS 107</b>	ø 7	ø 25 h 47	5 pcs
<b>BS 108</b>	ø 8	ø 25 h 46	5 pcs
<b>BS 109</b>	ø 9	ø 25 h 44	5 pcs
<b>BS 110</b>	ø 10	ø 31 h 53	5 pcs
<b>BS 111</b>	ø 11	ø 31 h 50	5 pcs
<b>BS 112</b>	ø 12	ø 31 h 49	5 pcs
<b>BS 113</b>	ø 13	ø 31 h 49	5 pcs
<b>BS 114</b>	ø 14	ø 36 h 53	5 pcs
<b>BS 115</b>	ø 15	ø 36 h 52	5 pcs
<b>BS 116</b>	ø 16	ø 36 h 53	5 pcs
<b>BS 117</b>	ø 17	ø 36 h 52	5 pcs
<b>BS 118</b>	ø 18	ø 36 h 49	5 pcs

Cod.	Tip (mm)	Pack
<b>BS 10 S</b>	ø 4 - 5 - 6 - 7 - 8 - 9 - 10 - 12 - 13 - 15	10 pcs

## French star/Stella francese



Cod.	Tip (mm)	Size (mm)	Pack
<b>BF 0867</b>	ø 16	ø 36 h 52	5 pcs
<b>BF 0869</b>	ø 20	ø 36 h 48	5 pcs
<b>BF 310</b>	ø 4	ø 25 h 47	5 pcs
<b>BF 311</b>	ø 6	ø 25 h 47	5 pcs
<b>BF 312</b>	ø 7	ø 25 h 46	5 pcs
<b>BF 313</b>	ø 9	ø 25 h 44	5 pcs
<b>BF 314</b>	ø 10	ø 31 h 49	5 pcs
<b>BF 314/11</b>	ø 11	ø 31 h 48	5 pcs
<b>BF 315</b>	ø 4	ø 31 h 48	5 pcs
<b>BF 316</b>	ø 13	ø 31 h 48	5 pcs
<b>BF 317</b>	ø 15	ø 36 h 53	5 pcs
<b>BF 318</b>	ø 16	ø 36 h 52	5 pcs
<b>BF 319</b>	ø 18	ø 36 h 48	5 pcs

## Closed star/Stella chiusa



Cod.	Tip (mm)	Size (mm)	Pack
<b>BC 320</b>	ø 2	ø 25 h 47	5 pcs
<b>BC 321</b>	ø 3	ø 25 h 48	5 pcs
<b>BC 322</b>	ø 4	ø 25 h 47	5 pcs
<b>BC 323</b>	ø 5	ø 25 h 46	5 pcs
<b>BC 324</b>	ø 6	ø 25 h 44	5 pcs
<b>BC 325</b>	ø 7	ø 31 h 48	5 pcs
<b>BC 326</b>	ø 8	ø 31 h 48	5 pcs
<b>BC 327</b>	ø 9	ø 31 h 48	5 pcs
<b>BC 328</b>	ø 10	ø 36 h 52	5 pcs
<b>BC 329</b>	ø 11	ø 36 h 51	5 pcs
<b>BC 330</b>	ø 12	ø 36 h 47	5 pcs

## Stripes and borders/Linee e bordi (pack 5 pcs)



Cod.	Tip	Size (mm)
<b>BX 1510</b>	ø 13 L 25	ø 31 h 46,3



Cod.	Tip	Size (mm)
<b>BX 1303</b>	16	ø 25 h 40



Cod.	Tip	Size (mm)
<b>BX 1217</b>	18 x 4	ø 25 h 40,7



Cod.	Tip	Size (mm)
<b>BX 1405</b>	20 x 7	ø 25 h 40



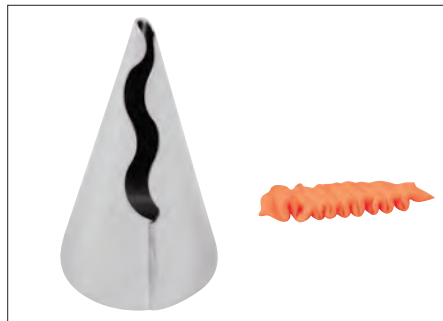
Cod.	Tip	Size (mm)
<b>BX0043</b>	10	ø 18 h 28



Cod.	Tip	Size (mm)
<b>BX 0134</b>	15 x 2	ø 25 h 43



Cod.	Tip	Size (mm)
<b>BX 0158</b>	15 x 5	ø 25 h 43,5



Cod.	Tip	Size (mm)
<b>BX0026</b>	25	ø 18 h 36



Cod.	Tip	Size (mm)
<b>BX0027</b>	25	ø 18 h 36



Cod.	Tip	Size (mm)
<b>BX 9017</b>	17	ø 31 h 56,5



Cod.	Tip	Size (mm)
<b>BD 300</b>	16 x 2	ø 25 h 39,5



Cod.	Tip	Size (mm)
<b>BX 2312</b>	ø 13 L 20	ø 25 h 39,3

Cod.	Tip	Size (mm)
<b>BX 9022</b>	20	ø 31 h 44,2

Cod.	Tip	Size (mm)
<b>BD 301</b>	20 x 3	ø 31 h 46

Cod.	Tip	Size (mm)
<b>BD 302</b>	27	ø 36 h 48



Cod.	Tip	Size (mm)
<b>BX 8019</b>	9	ø 18 h 31,5



Cod.	Tip	Size (mm)
<b>BX0049</b>	ø 7	ø 18 h 30



Cod.	Tip	Size (mm)
<b>BX 1906</b>	12 x 3	ø 25 h 43



Cod.	Tip	Size (mm)
<b>BX 0116</b>	16 x 2	ø 25 h 42

<b>BX 0119</b>	19 x 2	ø 25 h 43
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## St. Honorè (pack 5 pcs)



Cod.	Tip	Size (mm)
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<b>BX9990</b>	ø 10	ø 30 h 50
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<b>BX9991</b>	ø 12	ø 30 h 50
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<b>BX9992</b>	ø 14	ø 30 h 50
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## Flowers/Floreali (pack 5 pcs)



Cod.	Tip	Size (mm)
<b>BX 0190</b>	ø 3	ø 25 h 43,5



Cod.	Tip	Size (mm)
<b>BX 6018</b>	ø 6	ø 31 h 44,3



Cod.	Tip	Size (mm)
<b>BX 5017</b>	ø 15	ø 31 h 42,6



Cod.	Tip	Size (mm)
<b>BC 0855</b>	ø 20	ø 31 h 47



Cod.	Tip	Size (mm)
<b>BX 0510</b>	ø 5	ø 25 h 40,5



Cod.	Tip	Size (mm)
<b>BX 7020</b>	ø 10	ø 31 h 46



Cod.	Tip	Size (mm)
<b>BR 330</b>	ø 15	ø 31 h 48



Cod.	Tip	Size (mm)
<b>BA 411</b>	ø 15	ø 31 h 50



Cod.	Tip	Size (mm)
<b>BS 0D6K</b>	ø 10	ø 25 h 43

Cod.	Tip	Size (mm)
<b>BR 331</b>	ø 18	ø 31 h 46

Cod.	Tip	Size (mm)
<b>BA 413</b>	ø 17	ø 31 h 47,5

Cod.	Tip	Size (mm)
<b>BS 0F6K</b>	ø 18	ø 31 h 47

Cod.	Tip	Size (mm)
<b>BR 332</b>	ø 20	ø 36 h 51

Cod.	Tip	Size (mm)
<b>BA 415</b>	ø 20	ø 36 h 50



Cod.	Tip	Size (mm)
<b>BX 0108</b>	13	ø 25 h 41,5



Cod.	Tip	Size (mm)
<b>BX 1013</b>	13	ø 25 h 39



Cod.	Tip	Size (mm)
<b>BS 0195</b>	ø 12	ø 25 h 41,7

Cod.	Tip	Size (mm)
<b>BS 0195K</b>	ø 14	ø 25 h 37,5



Cod.	Tip	Size (mm)
<b>BX 4014</b>	ø 5	ø 25 h 43



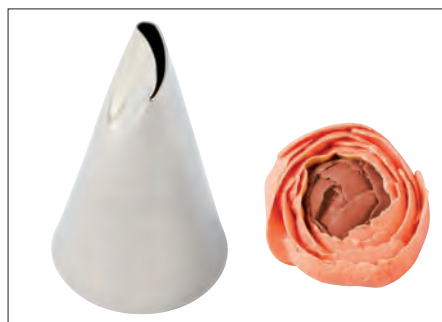
Cod.	Tip	Size (mm)
<b>BX 2013</b>	ø 8	ø 25 h 41



Cod.	Tip	Size (mm)
<b>BX 0123</b>	ø 17	ø 25 h 40,5



Cod.	Tip	Size (mm)
<b>BX0014</b>		ø 37 h 42



Cod.	Tip	Size (mm)
<b>BX 0120</b>	13 x 2	ø 25 h 44



Cod.	Tip	Size (mm)
<b>BX0017</b>		ø 37 h 42



Cod.	Tip	Size (mm)
<b>BX0006</b>		ø 37 h 42



Cod.	Tip	Size (mm)
<b>BX0060</b>		ø 37 h 42



Cod.	Tip	Size (mm)
<b>BX0004</b>		ø 37 h 42



Cod.	Tip	Size (mm)
<b>BX0011</b>		ø 37 h 42



Cod.	Tip	Size (mm)
<b>BX0055</b>		ø 37 h 42



Cod.	Tip	Size (mm)
<b>BX0056</b>		ø 37 h 42



Cod.	Tip	Size (mm)
<b>BX0002</b>		ø 37 h 42



Cod.	Tip	Size (mm)
<b>BX0008</b>		ø 37 h 42



Cod.	Tip	Size (mm)
<b>BX0058</b>		ø 37 h 42



Cod.	Tip	Size (mm)
<b>BX0059</b>		ø 37 h 42



Cod.	Tip	Size (mm)
<b>BX0016</b>		ø 37 h 42



Cod.	Tip	Size (mm)
<b>BX0023</b>		ø 37 h 42



Cod.	Tip	Size (mm)
<b>BX0052</b>		ø 35 h 38



Cod.	Tip	Size (mm)
<b>BX0054</b>		ø 37 h 42



Cod.	Tip	Size (mm)
<b>BX0053</b>		ø 35 h 38



Cod.	Tip	Size (mm)
<b>BX 2117</b>	ø 1	ø 25 h 39,5



Cod.	Tip	Size (mm)
<b>BX 2219</b>	ø 2	ø 31 h 36,5



Cod.	Tip	Size (mm)
<b>BX0012</b>	ø 23	ø 37 h 42





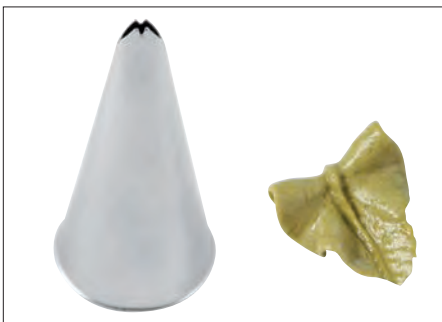
Cod.	Tip	Size (mm)
<b>BX 1713</b>	ø 2	ø 25 h 38



Cod.	Tip	Size (mm)
<b>BX 1605</b>	8	ø 18 h 44,7



Cod.	Tip	Size (mm)
<b>BX0062</b>		ø 37 h 42



Cod.	Tip	Size (mm)
<b>BX0035</b>	5 x 1	ø 18 h 35



Cod.	Tip	Size (mm)
<b>BX 1105</b>	17 x 2	ø 25 h 43



Cod.	Tip	Size (mm)
<b>BX0041</b>	10	ø 18 h 34

<b>BX0036</b>	7 x 1,5	ø 18 h 35
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<b>BX 1115</b>	18	ø 25 h 42
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<b>BX0037</b>	10 x 3	ø 18 h 33
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<b>BX 1123</b>	16	ø 25 h 42,7
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<b>BX 1132</b>	14	ø 25 h 42
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## Romias (pack 1 pc)



Cod.	Tip	Size (mm)
<b>BXB01</b>	ø 31	54 x 54 x 60



Cod.	Tip	Size (mm)
<b>BXB02</b>	ø 31	54 x 54 x 57

## Fancy/Fantasia (pack 5 pcs)



Cod.	Tip	Size (mm)
<b>BX0001</b>	ø 23	ø 37 h 42



Cod.	Tip	Size (mm)
<b>BX0009</b>	ø 23	ø 37 h 42



Cod.	Tip	Size (mm)
<b>BX 0252</b>	ø 20	ø 31 h 40



Cod.	Tip	Size (mm)
<b>BX0042</b>	ø 5	ø 18 h 30



Cod.	Tip	Size (mm)
<b>BX0048</b>	ø 2	ø 18 h 30



Cod.	Tip	Size (mm)
<b>BX 1820</b>	ø 5	ø 31 h 39



Cod.	Tip	Size (mm)
<b>BX0046</b>	ø 10	ø 18 h 30



Cod.	Tip	Size (mm)
<b>BX0045</b>	ø 7	ø 18 h 31



Cod.	Tip	Size (mm)
<b>BX0028</b>	ø 0,4	ø 18 h 37

<b>BX0029</b>	ø 0,6	ø 18 h 35
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<b>BX0030</b>	ø 0,9	ø 18 h 36
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Cod.	Tip	Size (mm)
<b>BX0038</b>	ø 8	ø 18 h 28

<b>BX0047</b>	ø 9	ø 18 h 26
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## Spheres/Sfere (pack 1 pc)



Cod.	Tip	Size (mm)
<b>BX0100</b>	ø 22	ø 32 h 60



Cod.	Tip	Size (mm)
<b>BX0101</b>	ø 22	ø 32 h 57



Cod.	Tip	Size (mm)
<b>BX0102</b>	ø 22	ø 32 h 57



Cod.	Tip	Size (mm)
<b>BX0103</b>	ø 22	ø 32 h 57



Cod.	Tip	Size (mm)
<b>BX0104</b>	ø 22	ø 32 h 57

## Filling (pack 5 pcs)



Cod.	Tip	Size (mm)
<b>BIM 340</b>	ø 4	ø 25 h 92



Cod.	Tip	Size (mm)
<b>BIM230</b>	ø 5	Ø 18 h 75



Cod.	Tip	Size (mm)
<b>BIM 232</b>	ø 8	ø 25 h 92

# PIPING TIPS KIT/KIT BOCCHETTE



## Floreal

12 floreal mixed piping tips  
12 bocchette floreali miste

**BOS12FLO**



## Mixed Big

36 mixed big piping tips + 3 adapters  
36 bocchette miste grandi + 3 adattatori

plastic box/scatola in plastica 305 x 245 x 65 mm

**BOS 36 BIG**



## Decor 52

52 mixed decorative piping tips + 1 adapter + 2 flower nails  
52 bocchette decorative miste + 1 adattatore + 2 chiodi per fiori

plastic box/scatola in plastica 250 x 190 x 46 mm

**BOS 52**



## Decor 26

26 mixed decorative piping tips + 1 adapter + 2 flower nails  
26 bocchette decorative miste + 1 adattatore + 2 chiodi per fiori

plastic box/scatola in plastica 192 x 140 x 46 mm

**BOS 26**

# PIPING TIPS ACCESSORIES/ACCESSORI BOCCHETTE



**Brush for piping tips  
Bruschino per bocchette**

Nylon bristle brush with conical shape and plastic handle.  
*Bruschino con setole in nylon con forma conica e impugnatura in plastica.*

**BRU**



**Plexiglass display for nozzles  
Espositore in plexiglass per bocchette**

515 x 315 x 210 mm - Cap. 60 pcs

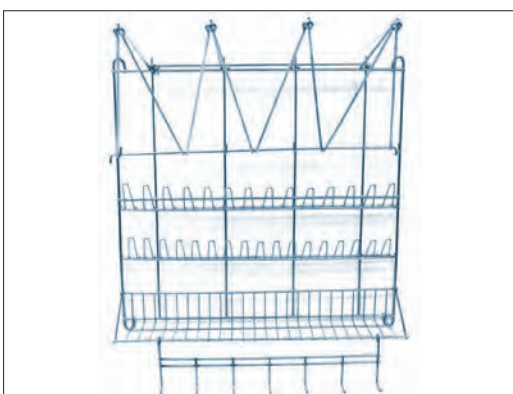
**ESPOB60**



**Vertical rack with door  
Portabocchette verticale con anta**

310 x 100 x 390 mm - Cap. 36 pcs

**ESPOBO32**



**Display for nozzles and bags  
Espositore per bocchette e sacchetti**

510 x 350 x 490 mm

**ESPO ST**

# **PASTRY TOOLS**



# SOFT SPATULAS/SPATOLE MORBIDE



## High temperature 230°C

Silicone spoon and fiberglass and nylon handle.  
*Cucchiaino in silicone e manico in fibra di vetro e nylon.*

Cod.	Size	Spoon/ Cucchiaino	Handle/ Manico
<b>50SC350</b>	350 x 65 mm	115 mm	235 mm
<b>50SC400</b>	400 x 65 mm	115 mm	285 mm



## Extra soft spatula

Max temp. 70°C

Extra-soft rubber spoon and ABS handle.  
*Cucchiaino extra soft in gomma e manico in ABS.*

Cod.	Size	Spoon/ Cucchiaino	Handle/ Manico
<b>50GO275</b>	275 x 49 mm	88 x 49 mm	187 mm





## Soft spatula 1

Max temp. 70°C

Rubber spoon and ABS handle.  
*Cucchiaio in gomma e manico in ABS.*

Cod.	Size	Spoon/ Cucchiaio	Handle/ Manico
<b>50GO300</b>	310 x 70 mm	115 x 70 mm	195 mm
<b>50GO350</b>	350 x 70 mm	115 x 70 mm	235 mm
<b>50GO400</b>	400 x 70 mm	115 x 70 mm	285 mm



## Soft spatula 2

Max temp. 70°C

Rubber spoon and hard plastic handle.  
*Cucchiaio in gomma termoplastica e manico in plastica rigida.*

Cod.	Size	Spoon/ Cucchiaio	Handle/ Manico
<b>MEL 250</b>	250 x 50 mm	85 mm	165 mm
<b>MEL 350</b>	350 x 70 mm	115 mm	235 mm
<b>MEL 450</b>	450 x 70 mm	115 mm	335 mm

# HARD SPATULAS/SPATOLE RIGIDE



## High temperature 220°C

One-piece made of polyamide with fiberglass.  
*Monopezzo in poliammide con fibre di vetro.*

Cod.	Size	Spoon/ Cucchiaio	Handle/ Manico
<b>MEX 250</b>	250 x 45 mm	120 mm	130 mm
<b>MEX 300</b>	300 x 50 mm	120 mm	180 mm
<b>MEX 400</b>	400 x 65 mm	145 mm	255 mm
<b>MEX 500</b>	500 x 70 mm	210 mm	290 mm



## Firm spatula

Max temp. 100°C

One-piece made of polypropylene with fiberglass.  
*Monopezzo in polipropilene con fibre di vetro.*

Cod.	Size	Spoon/ Cucchiaio	Handle/ Manico
<b>50SR340</b>	339 x 59 mm	100 x 59 mm	239 mm

# ST. STEEL SPATULAS/SPATOLE IN ACCIAIO INOX

Professional spatulas with rigid stainless steel blade, to evenly distribute even the hardest ganaches, yet flexible enough for optimal icing.

*Spatole professionali con lama rigida in acciaio inox, per distribuire uniformemente anche le ganache più dure, ma al contempo abbastanza flessibile per un glassaggio ottimale.*



## Angular blade

*Lama angolare*

Cod.	Size	Blade/Lama	Handle/Manico
<b>50SPANG01</b>	230 mm	30 x 100 mm	130 mm
<b>50SPANG02</b>	280 mm	30 x 150 mm	130 mm
<b>50SPANG03</b>	330 mm	30 x 200 mm	130 mm
<b>50SPANG04</b>	380 mm	30 x 250 mm	130 mm



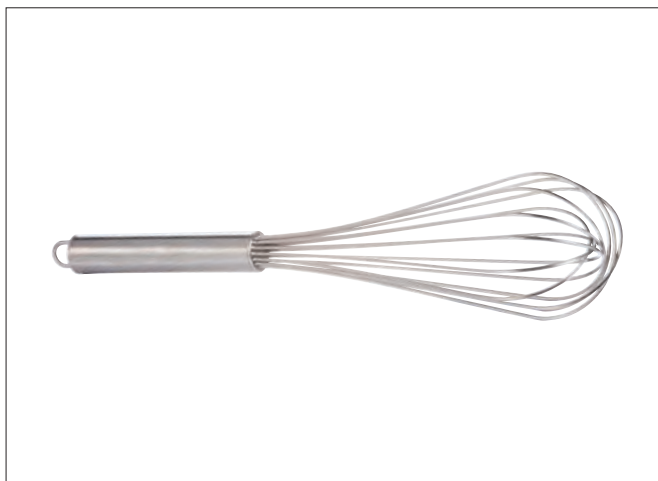
## Straight blade

*Lama dritta*

Cod.	Size	Blade/Lama	Handle/Manico
<b>50SPA01</b>	230 cm	30 x 100 mm	130 mm
<b>50SPA02</b>	290 mm	30 x 160 mm	130 mm
<b>50SPA03</b>	340 mm	30 x 210 mm	130 mm
<b>50SPA04</b>	390 mm	30 x 260 mm	130 mm

# WHISKS/FRUSTE

Made of stainless steel, resistant to high temperatures.  
*In acciaio inox, resistenti alle alte temperature.*

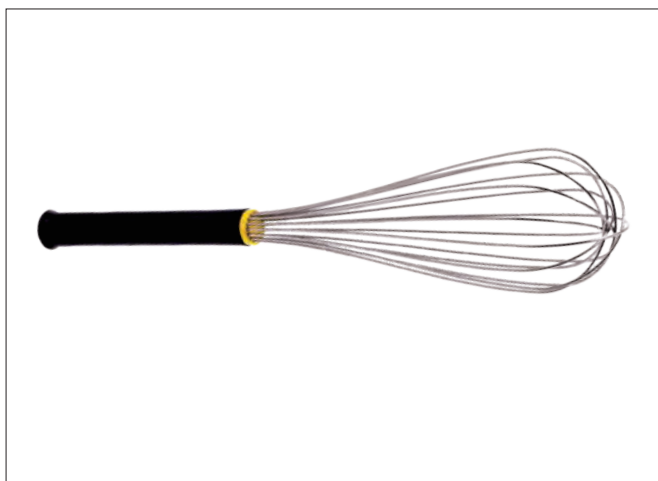


## Whisk 8

With hook for hanging.  
*Con gancio per appendimento.*

8 wires/fili.

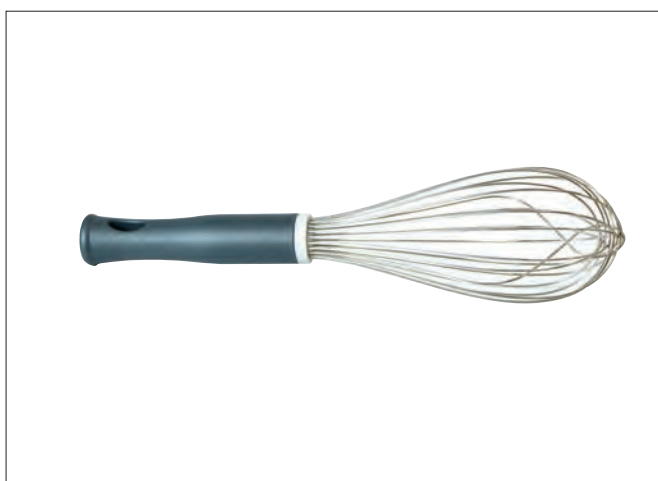
Cod.	Size	Wire/Filo
<b>50FA01</b>	250 mm	ø 2,2 mm
<b>50FA02</b>	300 mm	ø 2,2 mm
<b>50FA03</b>	350 mm	ø 2,2 mm
<b>50FA04</b>	400 mm	ø 2,2 mm
<b>50FA05</b>	450 mm	ø 2,2 mm
<b>50FA06</b>	500 mm	ø 2,2 mm



## Whisk 16

16 wires/fili

Cod.	Size	Wire/Filo
<b>MFRU 25</b>	250 mm	ø 1,5 mm
<b>MFRU 30</b>	300 mm	ø 1,8 mm
<b>MFRU 35</b>	350 mm	ø 1,8 mm
<b>MFRU 40</b>	400 mm	ø 1,8 mm
<b>MFRU 45</b>	450 mm	ø 2 mm
<b>MFRU 50</b>	500 mm	ø 2 mm



## Whisk 6

With hole for hanging.  
*Con foro per appendimento.*

**New**

6 wires/fili

Cod.	Size	Wire/Filo
<b>50FN25</b>	250 mm	ø 1,4 mm
<b>50FN30</b>	300 mm	ø 1,4 mm
<b>50FN35</b>	350 mm	ø 1,4 mm
<b>50FN40</b>	400 mm	ø 1,4 mm
<b>50FN45</b>	450 mm	ø 1,4 mm

# TWEEZERS/PINZETTE

Made of stainless steel.  
*In acciaio inox.*



## Straight tweezer

Cod.	Size
<b>50PI02</b>	20 cm
<b>50PI03</b>	30 cm



## Angular tweezer

Cod.	Size
<b>50PI04</b>	20 cm
<b>50PI05</b>	30 cm



## Mini tweezer

Cod.	Size
<b>50PI01</b>	16 cm

# CHOCO SCRAPERS/RASCHIE PER CIOCCOLATO

Totally Made in Italy, with non-slip, ergonomic handle and stainless steel scratch resistant blade.  
*Interamente Made in Italy, con impugnatura antiscivolo ergonomica e lama antigraffio in acciaio inox.*



Cod.	Size	Handle/Manico	Blade/Lama
<b>50RAS4</b>	180 x 145 mm	135,4 h 130 mm	145 h 50 mm



Cod.	Size	Handle/Manico	Blade/Lama
<b>50RAS5</b>	210 x 145 mm	135,4 h 130 mm	145 h 80 mm



Cod.	Size	Handle/Manico	Blade/Lama
<b>50RAS6</b>	180 x 200 mm	189,7 h 130 mm	200 h 50 mm



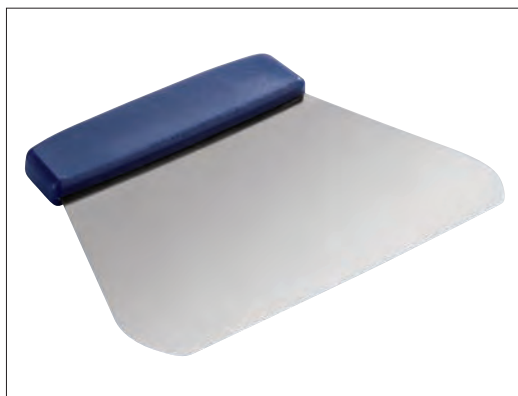
Cod.	Size	Handle/Manico	Blade/Lama
<b>50RAS7</b>	225 x 200 mm	189,7 h 130 mm	200 h 95 mm



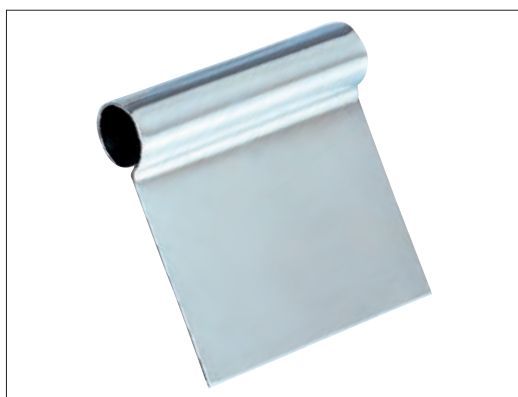
# METAL SCRAPERS/RASCHIE IN METALLO



Cod.	Size	Handle/Manico	Blade/Lama
<b>50RAS1</b>	135 h 105 mm	135 h 25 mm	130 h 80 mm
<b>50RAS2</b>	180 h 105 mm	180 h 20 mm	175 h 80 mm



Cod.	Size	Handle/Manico	Blade/Lama
<b>RAS 3</b>	195 h 145	135 h 35 mm	195 h 110 mm



Cod.	Size	Handle/Manico	Blade/Lama
<b>RD105</b>	105 h 105 mm	105 h 25 mm	105 h 80 mm
<b>RD125</b>	125 h 105 mm	125 h 25 mm	125 h 80 mm
<b>RD150</b>	150 h 105 mm	150 h 25 mm	150 h 80 mm
<b>RD175</b>	175 h 105 mm	175 h 25 mm	175 h 80 mm



Cod.	Size	Handle/Manico	Blade/Lama
<b>RC115</b>	120 h 115 mm	120 h 25 mm	120 h 90 mm



# PLASTIC SCRAPERS/RASCHIE IN PLASTICA

Pack 10 pcs



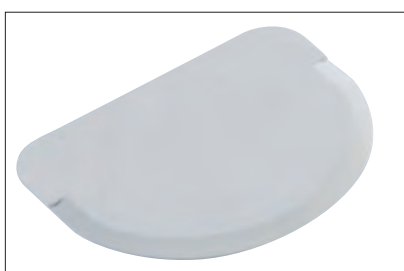
Cod.	Size
<b>50RTD1</b>	145 x 95 mm rigid/rigido



Cod.	Size
<b>50RTF1</b>	150 x 110 mm rigid/rigido
<b>50RTF2</b>	150 x 110 mm soft/morbido



Cod.	Size
<b>50RTL1</b>	145 x 95 mm rigid/rigido
<b>50RTL2</b>	145 x 95 mm soft/morbido



Cod.	Size
<b>50RTP1</b>	120 x 90 mm rigid/rigido
<b>50RTP2</b>	120 x 90 mm soft/morbido



Cod.	Size
<b>50RTA1</b>	125 x 90 mm rigid/rigido
<b>50RTA2</b>	125 x 90 mm soft/morbido



Cod.	Size
<b>50RTT1</b>	215 x 130 mm rigid/rigido



Cod.	Size
<b>50RTS1</b>	195 x 150 mm rigid/rigido

# EXTENSIBLE DOUGH CUTTERS/TAGLIAPASTA ESTENSIBILI

- Made of stainless steel
  - To easily cut dough strips of the same size.
  - Distance of the wheels adjustable from 10 to 120 mm.
  - Wheels can be locked by tightening the wing nuts.
- *In acciaio inox*
  - *Per tagliare facilmente strisce di impasti della stessa misura.*
  - *Distanza ruote regolabile dai 10 ai 120 mm.*
  - *Le ruote possono essere bloccate stringendo i dadi ad alette.*



## Single smooth

Single smooth blade  
*Lama singola liscia*

Cod.	Blades/Lame	Blade size Misura ruota
<b>ROTAPINOX 5 P</b>	5 smooth/lisce	ø 55 mm
<b>ROTAPINOX 7 P</b>	7 smooth/lisce	ø 55 mm



## Single curved

Single curved blade  
*Lama singola ondulata*

Cod.	Blades/Lame	Blade size Misura ruota
<b>ROTAPINOX 5 O</b>	5 curved/ondulate	ø 55 mm
<b>ROTAPINOX 7 O</b>	7 curved/ondulate	ø 55 mm



## Double

Double blade smooth and curved  
*Doppia lama liscia e ondulata*

Cod.	Blades/Lame	Blade size Misura ruota
<b>ROTINOX 5 P/O</b>	5 smooth/lisce + 5 curved/ondulate	ø 55 mm
<b>ROTINOX 7 P/O</b>	7 smooth/lisce + 5 curved/ondulate	ø 55 mm



# DOUGH CUTTER ACCESSORIES/ACCESSORI TAGLIAPASTA



## Pastry cutter

Rotella tagliapasta

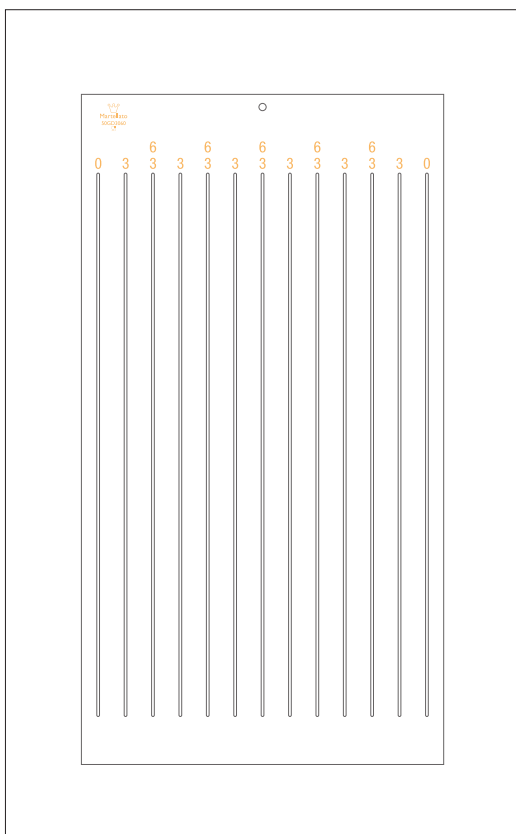
Cod.	Size
<b>PC100</b>	∅ 100 mm
<b>PC120</b>	∅ 120 mm
<b>PC55</b>	∅ 55 mm
<b>PC65</b>	∅ 65 mm



## Cutter for tarts

Griglia tagliapasta per crostate

Cod.	Size
<b>DECOR 30</b>	∅ 30 cm



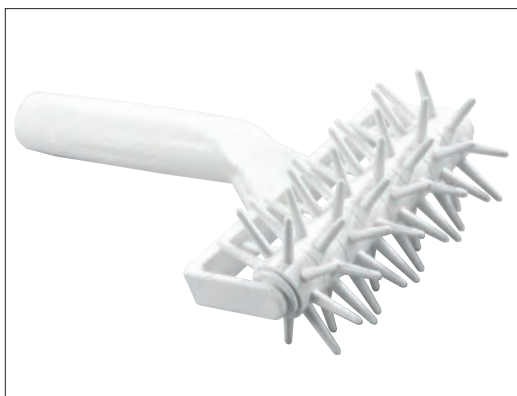
## Templates

Transparent plastic cutting grid for cutting regular strips of shortcrust pastry, chocolate, biscuit, etc.

*Dima di taglio in plastica trasparente per il taglio in strisce regolari di pasta frolla, cioccolato, biscuit, ecc.*

Cod.	Size	Cutting size Misura taglio
<b>50GD0015</b>	510 x 400 mm	1,5 cm
<b>50GD0018</b>	510 x 400 mm	1,8 cm
<b>50GD0022</b>	60 h 22 mm	2,2 cm
<b>50GD0027</b>	60 h 27 mm	2,7 cm
<b>50GD0037</b>	60 h 37 mm	3,7 cm
<b>50GD2040</b>	740 x 400 mm	2-4 cm
<b>50GD3060</b>	740 x 400 mm	3-6 cm

# PASTRY DOCKERS/RULLI FORAPASTA



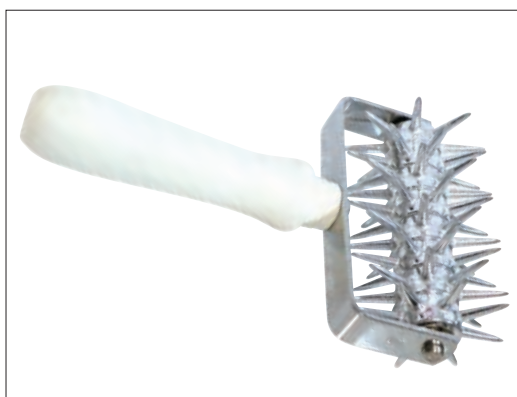
**Plastic pastry docker**  
**Rullo forapasta in plastica**

Cod.	Size
<b>RFP 12</b>	120 mm



**Lozenge plastic docker**  
**Rullo per losanghe in plastica**

Cod.	Size
<b>RPL 12</b>	120 mm



**Aluminium pastry docker**  
**Rullo forapasta in alluminio**

Cod.	Size
<b>50RFP12A</b>	120 mm



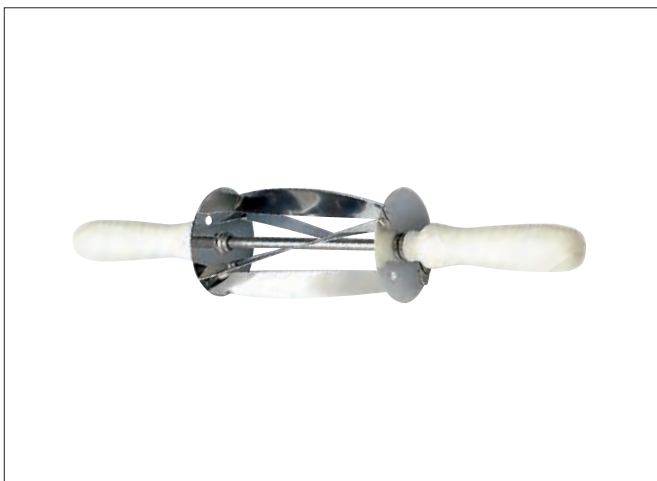
**Lozenge st. steel docker**  
**Rullo per losanghe in acciaio inox**

Distance between blades/distanza tra le lame: 7 mm

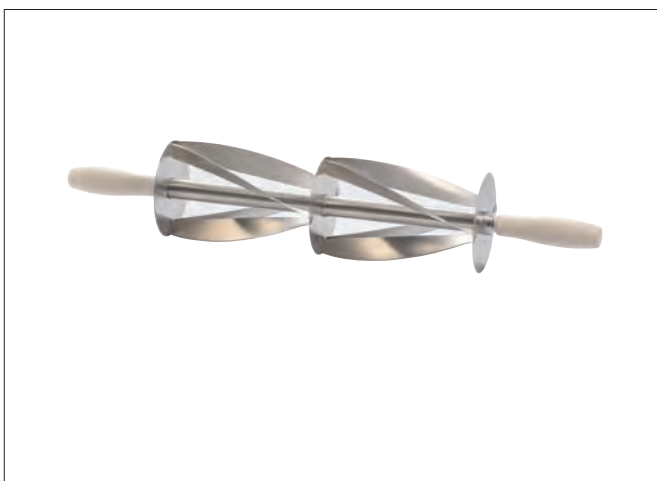
Cod.	Size
<b>50RPL12X</b>	120 mm

# CROISSANT CUTTERS/TAGLIA CROISSANT

Cutting size refers to the triangle of dough.  
 La misura di taglio si riferisce al triangolo di pasta.



Cod.	Size	Cutting size Misura di taglio
<b>RSC180X140</b>	400 x 120 h 120 mm	177 x 141 mm
<b>RSC180X200</b>	460 x 120 h 120 mm	180 x 200 mm
<b>RSC70X100</b>	360 x 55 h 55 mm	70 x 100 mm
<b>RSC96X153</b>	410 x 70 h 70 mm	96 x 153 mm
<b>RSC97X210</b>	470 x 70 h 70 mm	98 x 208 mm



Cod.	Size	Cutting size Misura di taglio
<b>RDC180X200</b>	670 x 120 h 120 mm	180 x 200 mm



Cod.	Size	Cutting size Misura di taglio
<b>RTC180X200</b>	880 x 120 h 120 mm	180 x 200 mm

# GRATER & ZESTER/GRATTUGIE & ZESTER

Stainless steel blade, non-slip soft touch handle and a protective case.  
*Lama in acciaio inox, manico soft touch antiscivolo e custodia protettiva.*



## Yellow zester

32 cm

**50ZES01**



## Red zester

32 mm

**50ZES02**



## Black zester

32 mm

**50ZES03**

# BOWLS & FLOUR SCOOPS/CIOTOLE & SESSOLE



Transparent polycarbonate.  
*Policarbonato trasparente.*

Cod.	Size	Cap.
<b>52BO13PC</b>	ø 13 cm	0,4 l
<b>52BO17PC</b>	ø 17 cm	1 l
<b>52BO23PC</b>	ø 23 cm	2,5 l
<b>52BO28PC</b>	ø 28 cm	4 l
<b>52BO32PC</b>	ø 32 cm	8 l
<b>52BO38PC</b>	ø 38 cm	10 l



White polypropylene.  
*Polipropilene bianco.*

Cod.	Size	Cap.
<b>52BO13PP</b>	ø 13 cm	0,4 l
<b>52BO17PP</b>	ø 17 cm	1 l
<b>52BO23PP</b>	ø 23 cm	2,5 l
<b>52BO28PP</b>	ø 28 cm	4 l
<b>52BO32PP</b>	ø 32 cm	8 l
<b>52BO38PP</b>	ø 38 cm	10 l



White plastic.  
*Plastica bianca.*

Cod.	Size	Cap.
<b>SES 100</b>	185 x 65 mm	125 ml
<b>SES 250</b>	250 x 90 mm	250 ml
<b>SES 500</b>	310 x 117 mm	512 ml
<b>SES 800</b>	345 x 145 mm	857 ml
<b>SES 1500</b>	400 x 175 mm	1520 ml



# ROLLING PINS/RULLI

Size excluding handles.  
*Misura manici esclusi.*



Wooden rolling pins.  
*Rulli in legno.*

Cod.	Size
<b>RL 2</b>	ø 8 x 50 cm
<b>RL 3</b>	ø 7 x 60 cm
<b>RL 4</b>	ø 8 x 60 cm



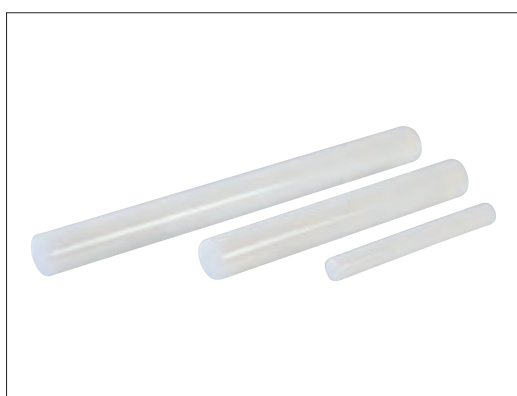
Revolving wooden rolling pins.  
*Rulli in legno girevoli.*

Cod.	Size	Cod.	Size
<b>RLS 30</b>	ø 8 x 30 cm	<b>RLS 45</b>	ø 8 x 45 cm
<b>RLS 35</b>	ø 8 x 35 cm	<b>RLS 50</b>	ø 8 x 50 cm
<b>RLS 40</b>	ø 8 x 40 cm	<b>RLS 60</b>	ø 8 x 60 cm



Polyethylene rolling pins.  
*Rulli in polietilene.*

Cod.	Size
<b>RLS50PE</b>	ø 7 x 30 cm
<b>RLS60PE</b>	ø 7 x 40 cm
<b>RLS70PE</b>	ø 7 x 50 cm



Polyethylene rolling pins for sugar paste and chocolate.  
*Rulli in polietilene per pasta di zucchero e cioccolato.*

Cod.	Size
<b>40-W021</b>	ø 2,5 x 23 cm
<b>40-W022</b>	ø 4,5 x 50 cm
<b>40-W154</b>	ø 4,5 x 35 cm

# BRUSHES/SPAZZOLE



Natural bristles.  
*Setole naturali.*

Cod.	Size
<b>SPZ SE</b>	400 x 40 mm



Polyester bristles.  
*Setole in poliestere.*

Cod.	Size
<b>SPZ PL1</b>	240 x 75 mm



Stainless steel bristles.  
*Setole in acciaio inox.*

Cod.	Size
<b>SPZ INOX</b>	145 x 55 mm

# BRUSHES/PENNELLI



Synthetic bristles, heat resistant up to 120°C. Dishwasher safe. *Con setole sintetiche, resiste fino a 120°C. Lavabile in lavastoviglie.*

**Professional cooking brush**  
**Pennello professionale per cucina**

Cod.	Bristles/Setole
<b>50PE30</b>	30 mm
<b>50PE40</b>	40 mm
<b>50PE50</b>	50 mm
<b>50PE60</b>	60 mm
<b>50PE70</b>	70 mm

# PINCER/PINZA



Made of plastic.  
*In plastica.*

Cod.	Size
<b>PINZA</b>	29,5 x 8 cm

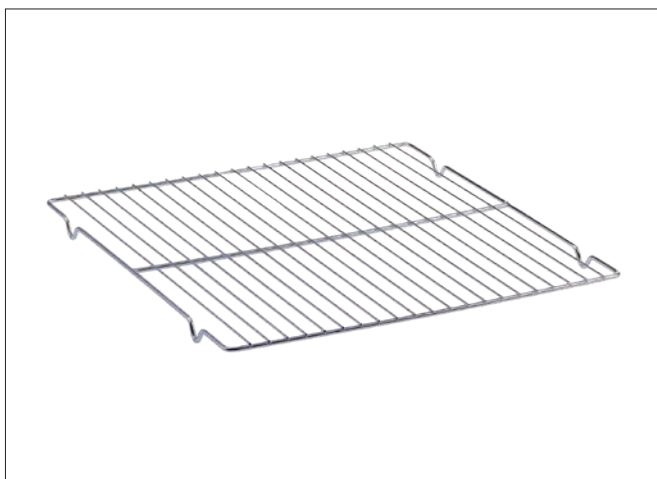


# RACKS/GRIGLIE

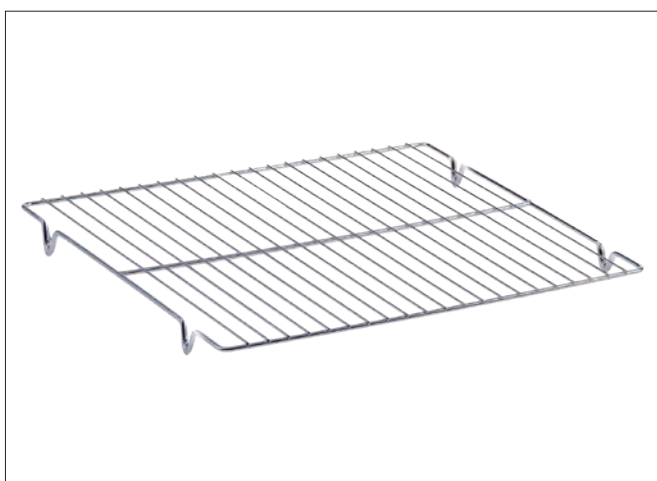
Metal.  
Metallo.



Cod.	Size
<b>PR30</b>	ø 300 mm
<b>PR40</b>	ø 400 mm



Cod.	Size
<b>PR30X30</b>	300 x 300 mm
<b>PR50X50</b>	500 x 500 mm



Higher feet, suitable to use with trays.  
*I piedini più alti consentono l'utilizzo con le teglie.*

Cod.	Size
<b>PR40X60</b>	588 x 390 h 25 mm

# BREAD MOULDS/STAMPI PANE

Plastic.  
Plastica.



Cod.	Size	Type
<b>STPTA 1</b>	14 x 10 cm	Square turtle tartaruga quadrata



Cod.	Size	Type
<b>STPTA 2</b>	14 x 11 cm	Hexagonal turtle Tartaruga esagonale



Cod.	Size	Type.
<b>STPTA 5</b>	ø 12,5 cm	Daisy Margherita

# BREAD BASKETS/CESTINI PANE

Plastic.  
Plastica.



Cod.	Size	Cap.
<b>BASKET 205</b>	ø 25 cm	1500 gr
<b>BASKET 206</b>	ø 21,5 cm	1000 gr
<b>BASKET 207</b>	ø 18 cm	500 gr
<b>BASKET 208</b>	ø 13 cm	250 gr



Cod.	Size	Cap.
<b>BASKET 105</b>	40 x 14 cm	1500 gr
<b>BASKET 106</b>	35 x 13 cm	1000 gr
<b>BASKET 107</b>	27 x 12 cm	500 gr



Cod.	Size	Cap.
<b>BASKET 102</b>	29 x 18 cm	1500 gr
<b>BASKET 103</b>	22 x 14 cm	1000 gr
<b>BASKET 108</b>	24 x 14 cm	750 gr

# BOTTLES & CARAFES/FLACONI & CARAFFE



**Graduated bottle**  
**Flacone graduato**

Cod.	Size	Cap.
<b>50FL00</b>	100 x 56 h 275 mm	1000 ml no cap
<b>50FL00C</b>	100 x 56 h 275 mm	1000 ml with cap



**Graduated bottle**  
**Flacone graduato**

Cod.	Size	Cap.
<b>FLACONE</b>	70 x 70 h 270 mm	1000 ml



**Graduated bottle**  
**Flacone graduato**

Cod.	Size	Cap.
<b>50FLAN2</b>	ø 70 h 195 mm	500 ml
<b>FLAN1</b>	ø 85 h 250 mm	1000 ml



**Graduated spraying bottle**  
**Flacone nebulizzatore graduato**

Cod.	Size	Cap.
<b>50FLAN2T</b>	ø 70 h 225 mm	500 ml
<b>FLACONE2</b>	70 x 70 h 300 mm	1000 ml





**Graduated dosage bottle**  
**Flacone dosatore graduato**

Cod.	Size	Cap.
<b>BO100N</b>	ø 40 h 138 mm	100 ml
<b>BO250N</b>	ø 50 h 194 mm	250 ml
<b>BO500N</b>	ø 60 h 253 mm	500 ml
<b>BO1000N</b>	ø 79 h 283 mm	1000 ml



**Graduated carafe**  
**Caraffa graduata**

Cod.	Cap.
<b>CFTRA 1</b>	500 ml
<b>CFTRA 2</b>	1000 ml
<b>CFTRA 3</b>	2000 ml
<b>CFTRA 4</b>	3000 ml



**Graduated carafe**  
**Caraffa graduata**

Cod.	Cap.	
<b>CFTRA6</b>	6000 ml	no lid
<b>CFTRA6C</b>	6000 ml	with lid

# CUTTERS/TAGLIERINI



**Wavy blade cutter**  
**Taglierino a lama ondulata**

Cod.	Size
<b>CUTTER 8</b>	90 mm



**Wavy blade cutter**  
**Taglierino a lama ondulata**

Cod.	Size
<b>50COL51</b>	80 mm



**Plain blade cutter**  
**Taglierino a lama liscia**

Cod.	Size
<b>CUTTER 7</b>	90 mm



**Plain blade cutter**  
**Taglierino a lama liscia**

Cod.	Size
<b>50COL50</b>	70 mm



**Spoon knife with revolving blade**  
**Coltellino a cucchiaino con lama girevole**

Cod.	Size
<b>CUTTER 4</b>	130 mm



**Spoon knife with fixed blade**  
**Coltellino a cucchiaino con lama fissa**

Cod.	Size
<b>CUTTER 1</b>	130 mm



**Knife with fixed blade + 25 spare blades**  
**Coltellino a lama fissa + 25 ricambi**

Cod.	Size
<b>CUTTER 5</b>	145 mm

# GLOVES/GUANTI



## Leather gloves Manopole in pelle

Foam inner lining  
*Interno in gommapiuma*

CE marking: II CAT. EN 388:2016 EN 407:2004

Cod.	Size	°C max
<b>GL 1</b>	380 x 150 mm	+250



## Long leather gloves Manopole in pelle lunghe

Cotton inner lining  
*Interno in cotone*

CE marking: II CAT. EN 388:2016 EN 407:2004

Cod.	Size	°C max
<b>GL 2</b>	450 x 150 mm	+250



## Three finger leather gloves Guanti in pelle a tre dita

Cotton inner lining  
*Interno in cotone*

CE marking: II CAT. EN 388:2016 EN 407:2004

Cod.	Size	°C max
<b>GL 3</b>	27 x 15 cm	+250



**Cotton gloves**  
**Manopole in cotone**

Cod.	Size
<b>GL10</b>	270 x 150 mm



**Long cotton gloves**  
**Manopole in cotone lunghe**

Cod.	Size
<b>GL11</b>	340 x 150 mm



**Leather oven mitts**  
**Presine per forno in pelle**

Cod.	Size
<b>GL18PRE</b>	180 x 250 mm
<b>GL25PRE</b>	250 x 350 mm

# TORCHES/CANNELLI

Professional and multifunctional butane torches for pastry, gastronomy and cooking: ideal for caramelizing sugar and meringues, grating, heating and melting. With non-slip handle.

*Cannelli a butano professionali e multifunzionali per pasticceria, gastronomia e cucina: ideali per caramellare zucchero e meringhe, gratinare, scaldare e sciogliere. Impugnatura antiscivolo.*



## Flambè Premium **New**

with rotating angles  
con testa rotante

Max temp 1300°C (2400°F)

64 ml refillable tank (gas not included).

Adjustable blue flame, with button for continuous flame.

*Serbatoio ricaricabile da 64 ml (gas non incluso).*

*Fiamma blu regolabile, con pulsante per fiamma continua.*

**50CA01**



## Flambè Mini **New**

Max temp 1300°C (2400°F)

Adjustable blue flame, with button for continuous flame  
(gas not included).

*Fiamma blu regolabile, con pulsante per fiamma continua  
(gas non incluso).*

**50CA02**



## Flambè Pro

Max temp 1300°C (2400°F)

140 ml refillable tank (gas not included).  
Adjustable blue flame, with button for continuous flame.  
*Serbatoio ricaricabile da 140 ml (gas non incluso).*  
*Fiamma blu regolabile, con pulsante per fiamma continua.*

**CANNELLOPRO**



## Cannello Big

Power: 1,90 kW - nozzle: 0.28 mm.  
Adjustable flame, with button for continuous flame.  
To be used with disposable gas cylinder (not included).  
*Potenza: 1,90 kW - ugello: 0,28 mm.*  
*Fiamma regolabile, con pulsante per fiamma continua.*  
*Usare con bombola di gas usa e getta (non inclusa).*

**CANNELLOBIG**

# THERMOMETERS/TERMOMETRI



## Infrared thermometer Termometro ad infrarossi

Digital infrared thermometer with LCD display.  
Ideal for chocolate.  
*Termometro digitale ad infrarossi con display LCD.  
Ideale per cioccolato.*

Cod.	Temp. range °C
<b>50T002</b>	from -50°C to 420



## Immersion thermometer Termometro ad immersione

Digital thermometer with immersion probe and cable and integrated timer.  
*Termometro digitale con sonda ad immersione e cavetto e timer integrato.*

Cod.	Temp. range °C
<b>50T003</b>	from -50°C to 300





**Immersion thermometer** New  
**Termometro ad immersione**

Electronic thermometer with small immersion probe, very handy.  
*Termometro elettronico con sonda ad immersione di piccole dimensioni, molto maneggevole.*

Cod.	Temp. range °C
<b>50T004</b>	from -50°C to 300



**Double probe digital thermometer** New  
**Termometro digitale a doppia sonda**

Digital thermometer with built-in rotation probe and wire probe with plug. Wire lenght: 100 cm  
*Termometro digitale con sonda di rotazione incorporata e sonda a filo con spina. Lunghezza filo: 100 cm.*

Cod.	Temp. range °C
<b>50T005</b>	from -50°C to 300

# PISTON FUNNELS/COLINI

Professional stainless steel piston funnel ideal for dosing small quantities of product into small glasses or into the special moulds.

*Colino professionale in acciaio inox ideale per dosare piccole quantità di prodotto nei bicchierini o negli appositi stampi.*



## Colino Small

800 ml

The package includes a metal pedestal and three nozzles of  $\varnothing 2$ ,  $\varnothing 4$  and  $\varnothing 5$  mm.

*La confezione comprende un piedistallo in metallo e tre bocchette da  $\varnothing 2$ ,  $\varnothing 4$  e  $\varnothing 5$  mm.*

**50CO001**



## Colino Big

1900 ml

The package includes a metal pedestal and three nozzles of  $\varnothing 4$ ,  $\varnothing 5$  and  $\varnothing 6$  mm.

Dishwasher safe.

*La confezione comprende un piedistallo in metallo e tre bocchette da  $\varnothing 4$ ,  $\varnothing 5$  e  $\varnothing 6$  mm.*

*Lavabile in lavastoviglie.*

**50CO002**

# CREAM WHIPPER/SIFONE

Professional stainless steel cream siphon, suitable for the quick preparation of whipped cream, mousse sponges, sauces and the garnishing of coffee, ice cream and desserts.

*Sifone per panna professionale in acciaio inox, adatto alla preparazione veloce di panna montata, spugne mousse, salse e alla guarnizione di caffè, gelati e dolci.*



## Cream Whipper

The kit includes: a bottle, a head with silicone gasket, 3 spouts and a steel capsule holder.

*Il kit comprende: una bottiglia, una testata con guarnizione in silicone, 3 beccucci e porta capsule in acciaio.*

Cod.	Size	Cap.
<b>50SI01</b>	ø 8 h 31 cm	500 ml
<b>50SI02</b>	ø 9,5 h 37 cm	1000 ml



Cod.		Pack
<b>50SIR01</b>	Cream charges Ricariche per sifone	10 pcs

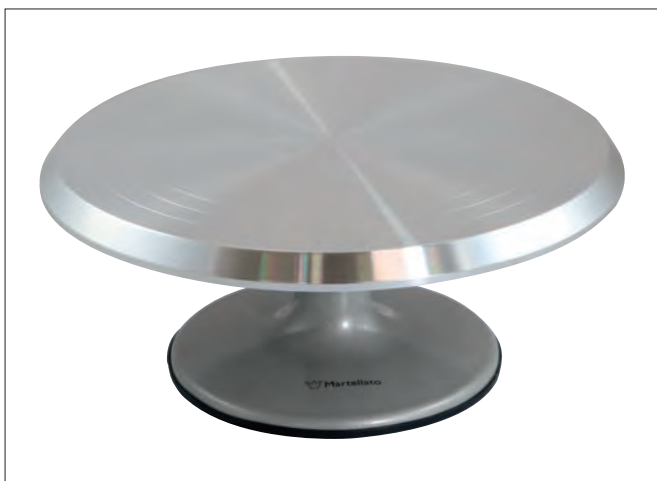
# CAKE TURNTABLES/GIRATORTA



## Anodized aluminium cake turntable Giratorta in alluminio anodizzato

Resistant to abrasion, acids and easy to clean.  
Perfectly planar.  
*Resistente alle abrasioni, agli acidi e facile da pulire.  
Perfettamente planare.*

Cod.	Size
<b>GIRA6</b>	ø 30 h 13 cm



## Aluminium cake turntable Giratorta in alluminio

Resistant and planar.  
*Resistente e planare.*

Cod.	Size
<b>GIRA5</b>	ø 29 h 13 cm



## Tilting plastic cake turntable Giratorta inclinabile in plastica

Tiltable up to 20° with non-slip mat to keep cakes of different weights in position.  
*Inclinabile fino a 20° con tappeto antiscivolo per mantenere in posizione dolci di diversi pesi.*

Cod.	Size
<b>40-W125</b>	ø 23 h 14 cm



**High plastic cake turntable**  
**Giratorata alto in plastica**

Cod.	Size
<b>GIRA</b>	ø 32 h 10 cm



**Low plastic cake turntable**  
**Giratorata basso in plastica**

Rubber feet guarantee a perfect adherence to the work surface.

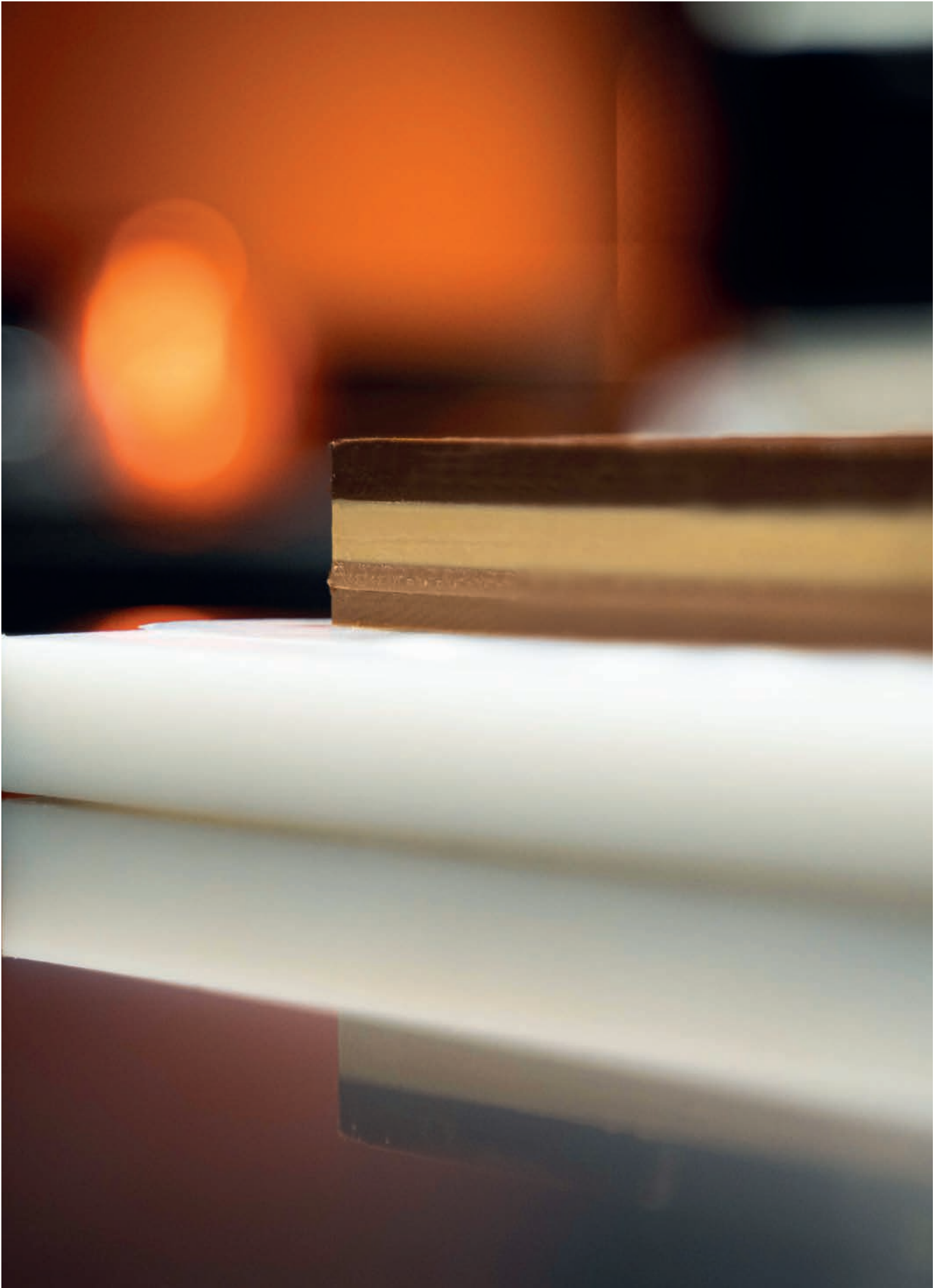
*I piedini in gomma garantiscono una perfetta aderenza al piano di lavoro.*

Cod.	Size
<b>GIRA7</b>	ø 31 h 3,2 cm



**St. steel cake lifter**  
**Pala per dolci in acciaio**

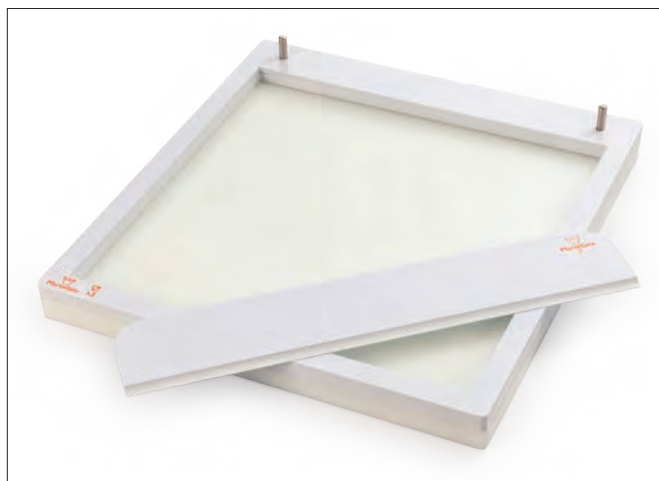
Cod.	Size
<b>TS1</b>	ø 28 cm



# FRAMES SET/KIT DI TELAI

Set of frames designed for multilayer preparations such as cremini, biscuits, fruit jellies and ganaches with constant weight and height.

*Kit di telai pensati per preparazioni multistrato come cremini, biscuit, gelatine di frutta e ganache con peso ed altezza costanti.*



## Internal size 360 x 360 mm Misura interna 360 x 360 mm

The complete kit contains: 2 frames h 3 mm, 2 frames h 5 mm, 1 plastic raplette and a polyethylene base.

*Il kit completo contiene: 2 telai h 3 mm, 2 telai h 5 mm, 1 raplette in plastica e una base in polietilene.*

Cod.	Size	
<b>50TLSPECIAL</b>	complete kit	36 x 36 cm



## Internal size 240 x 240 mm Misura interna 240 x 240 mm

The complete kit contains: 2 frames h 3 mm, 2 frames h 5 mm, 1 plastic raplette and a polyethylene base.

*Il kit completo contiene: 2 telai h 3 mm, 2 telai h 5 mm, 1 raplette in plastica e una base in polietilene.*

Cod.	Size	
<b>50TLMINI</b>	complete kit	24 x 24 cm



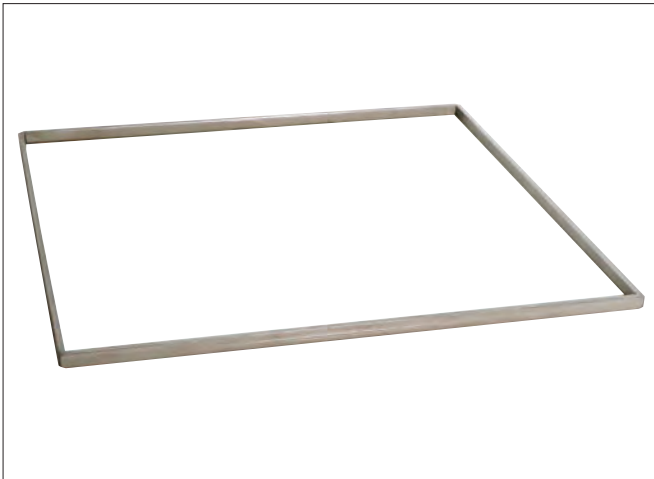
## Spare part frames Ricambi telai

Cod.	Size	50TLSPECIAL	50TLMINI
<b>50TLS03</b>	360 x 360 h 3 mm	✓	
<b>50TLS05</b>	360 x 360 h 5 mm	✓	
<b>50TLM03</b>	240 x 240 h 3 mm		✓
<b>50TLM05</b>	240 X 240 h 5 mm		✓

# SINGLE FRAMES/TELAI SINGOLI

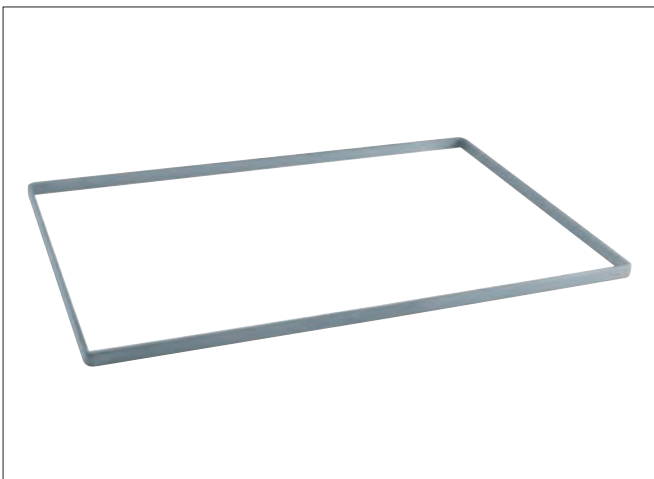
Single frames to produce perfect layers made of chocolate, biscuit and other doughs.

*Telai singoli per creare precise stratificazioni in cioccolato, biscuit e altri impasti.*



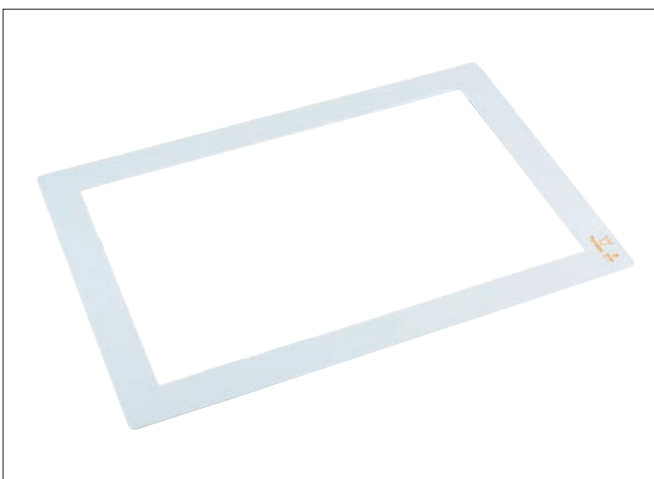
**St. steel single frames**  
**Telai singoli in acciaio**

Cod.	Internal size Misura interna	External size Misura esterna
<b>50QG03</b>	360 x 360 mm	380 x 380 h 3 mm
<b>50QG05</b>	360 x 360 mm	380 x 380 h 5 mm
<b>50QG10</b>	360 x 360 mm	380 x 380 h 10 mm
<b>50QG15</b>	360 x 360 mm	380 x 380 h 15 mm



**St. steel charlotte frame**  
**Telaio in acciaio per charlotte**

Cod.	Internal size Misura interna	External size Misura esterna
<b>TL 15</b>	380 x 580 mm	390 x 590 h 15 mm



**Single plastic frames**  
**Telai singoli in plastica**

Cod.	Internal size Misura interna	External size Misura esterna
<b>TL 03</b>	370 x 570 mm	470 x 670 h 3 mm
<b>TL 04</b>	370 x 570 mm	470 x 670 h 4 mm
<b>TL 05</b>	370 x 570 mm	470 x 670 h 5 mm



# RAPLETTE/RACLA



**Plastic raplette**  
**Racla in plastica**

Cod.	Size	Suitable frame Telaio adatto
<b>50SPB30</b>	300 h 80 mm	50TLMINI
<b>50SPB43</b>	430 h 80 mm	50TLSPECIAL
<b>CSMSPB40</b>	420 h 120 mm	CSM040
<b>CSMSPB60</b>	620 h 140 mm	CSM060



**Stainless steel raplette.**  
**Raplette in acciaio inox.**

Adjustable in both height and width.  
External size: 50 x 18 h 6 cm.  
*Regolabile sia in altezza che in larghezza.*  
*Misura esterna: 50 x 18 h 6 cm.*

Cod.	Size	Max height Altezza max
<b>SPB SPECIAL</b>	40 cm	0,1 - 1,8 cm



**Drilled grid for disks, thickness 8 mm**  
**Dima forata per dischi, spessore 8 mm**

Food-grade plastic, dishwasher safe.  
*In plastica alimentare, lavabile in lavastoviglie.*

Cod.	Size	Prod.
<b>50DF138</b>	ø 13,5 cm	8 pcs
<b>50DF158</b>	ø 15,5cm	6 pcs
<b>50DF178</b>	ø 17,5cm	6 pcs
<b>50DF198</b>	ø 19,5cm	4 pcs



## Ciok



Plastic dosing machine for making "Roches", puffed rice biscuits, chocolate mixes, soft biscuit doughs, meringues and other products. The kit consists of a plastic frame without bottom, two perforated trays (ø 30 - 40 mm) and a plastic spatula.

*Dosatrice in plastica per realizzare "Roches", biscotti con riso soffiato, miscele di cioccolato, impasti per biscotti morbidi, meringhe e altri prodotti. Il kit è composto da un telaio in plastica senza fondo, due teglie forate (ø 30 - 40 mm) e una spatola in plastica.*

60 x 40 h 5 cm

**CIOK 1**

# SCALES/BILANCE

Touch panel, tare function, overload indicator, low power indicator. Range from 1 gr to 5 kg. Batteries included.

*Pannello touch, funzione tara, indicazione di sovraccarico, indicatore di bassa potenza. Range da 1 gr a 5 kg. Batterie incluse.*



## Small scale

Tempered glass surface.  
*Superficie in vetro temperato.*

22 x 16 cm

**50BI01**



## Big scale

Stainless steel surface.  
*Superficie in acciaio inossidabile.*

26 x 31 cm

**50BI02**

# GENERAL EQUIPMENT/ATTREZZATURE VARIE



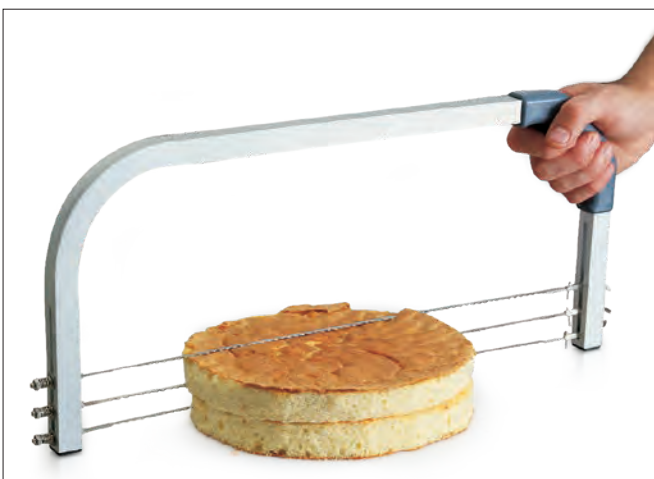
## St. steel sieves Setacci in acciaio

Cod.	Size
<b>SETAC 16</b>	ø 160 mm
<b>SETAC 19</b>	ø 190 mm
<b>SETAC 21</b>	ø 210 mm
<b>SETAC 24</b>	ø 240 mm
<b>SETAC 26</b>	ø 260 mm
<b>SETAC 28</b>	ø 280 mm
<b>SETAC 30</b>	ø 300 mm



## St. steel cake markers Segnaporzioni in acciaio

Cod.	Size
<b>PPT10X</b>	ø 330 mm
<b>PPT12X</b>	ø 330 mm
<b>PPT14X</b>	ø 330 mm
<b>PPT16X</b>	ø 330 mm
<b>PPT18X</b>	ø 330 mm
<b>PPT8X</b>	ø 330 mm



## Sponge cake slicer Lira per pan di spagna

3 variable height blades  
*3 lame con altezza variabile.*

Cod.	Size	Blades high Altezza lame
<b>CS3</b>	460 mm	from 0 to 90 mm
<b>CSL</b>	ricambio lama/spare blade	



**Universal optical refractometer**  
**Rifrattometro ottico universale**

0-90% Brix scale

Accurately measures the percentage concentration of solids in a fluid solution.

*Scala 0-90% Brix*

*Misurare con precisione la concentrazione percentuale di sostanze solide in una soluzione fluida.*

Cod.	Size
<b>50RI01</b>	ø 3,8 x 14 cm



**Plastic price card**  
**Segnaprezzo in plastica**

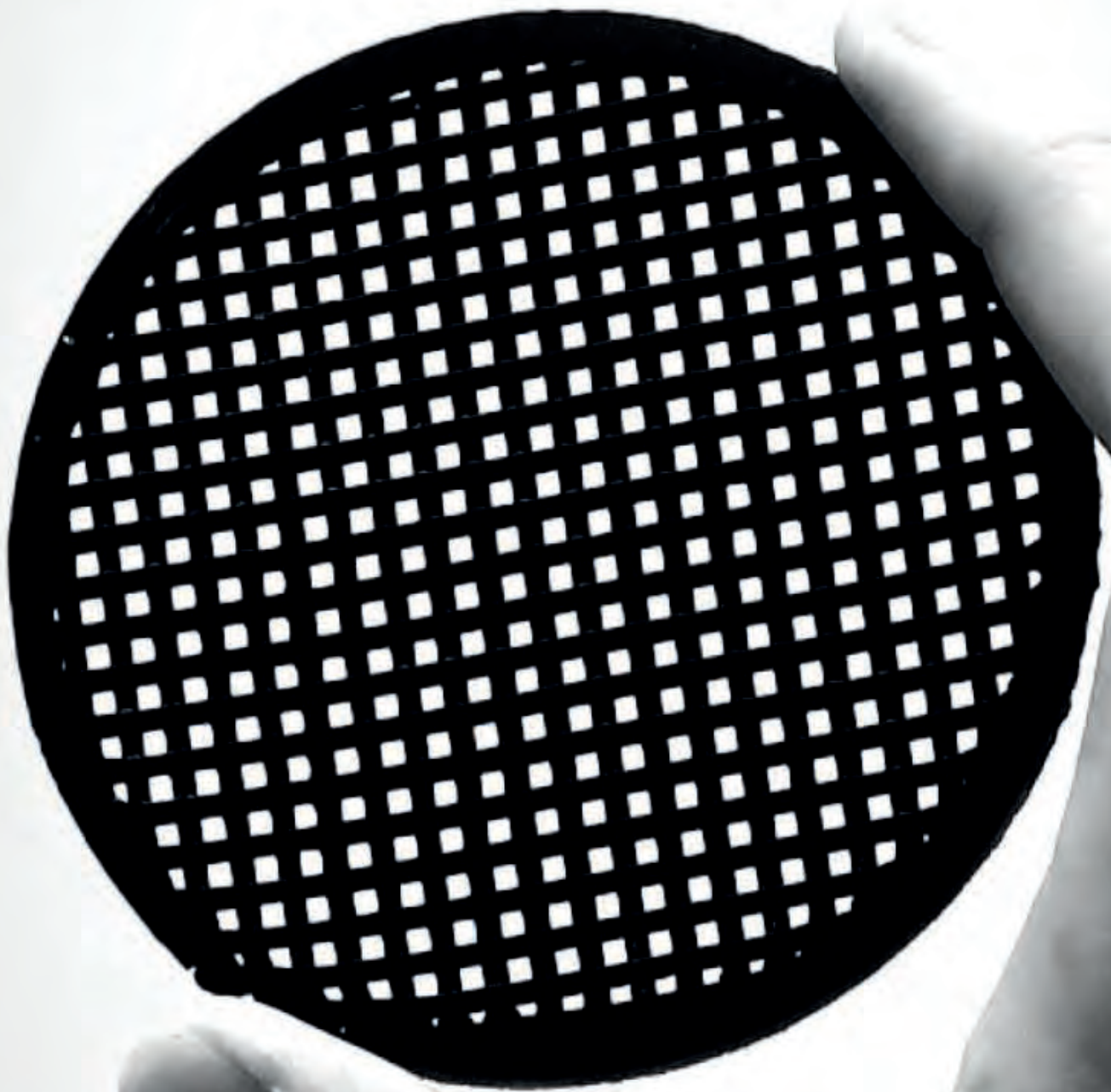
Cod.	Size	Pack
<b>SEG006N</b>	60 x 80 mm	40 pcs



**Plastic price card**  
**Segnaprezzo in plastica**

Cod.	Size	Pack
<b>SEG002N</b>	60 x 80 mm	25 pcs

# DECORATIVE TOOLS



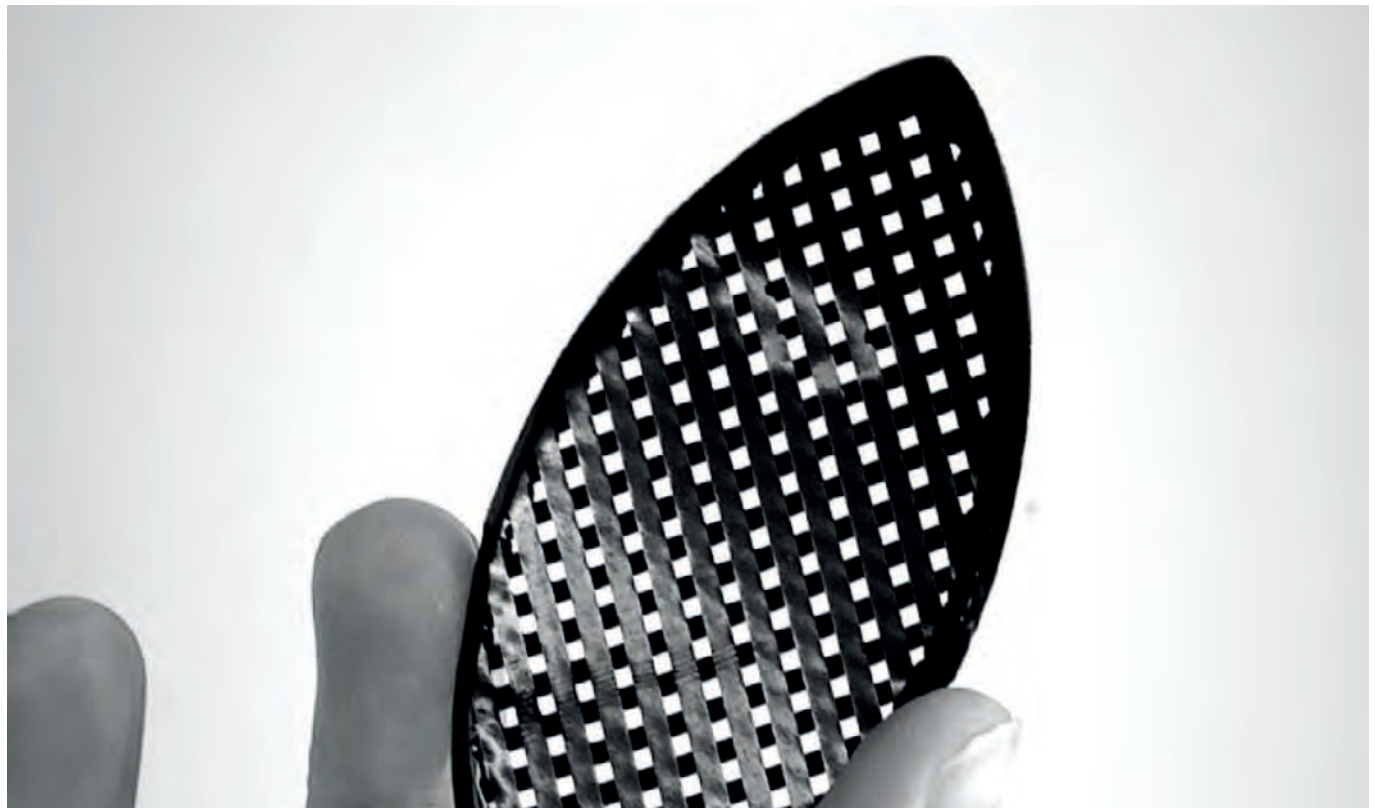
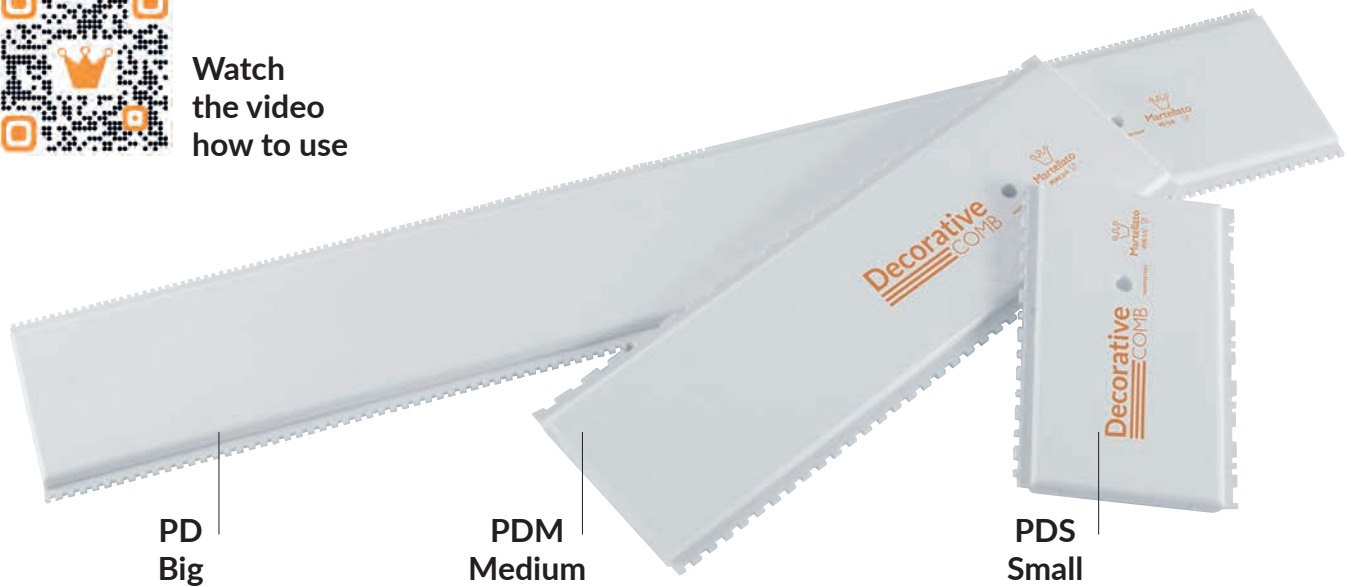
# COMBS/PETTINI

Comb, made of plastic and rubber, designed for making chocolate or biscuit decorations. Each comb features a double pattern for decoration.

*Pettine, in materiale plastico e gomma, pensato per la realizzazione di decori in cioccolato o biscuit. Ogni pettine presenta un doppio pattern per il decoro.*



Watch  
the video  
how to use







## Deco 1

Cod.	Size
<b>PD 1/2</b>	70 cm
<b>PDM 1/2</b>	34 cm
<b>PDS1/2</b>	17 cm



## Deco 2

Cod.	Size
<b>PD 3/4</b>	70 cm
<b>PDM 3/4</b>	34 cm
<b>PDS3/4</b>	17 cm



## Deco 3

Cod.	Size
<b>PD13/14</b>	70 cm

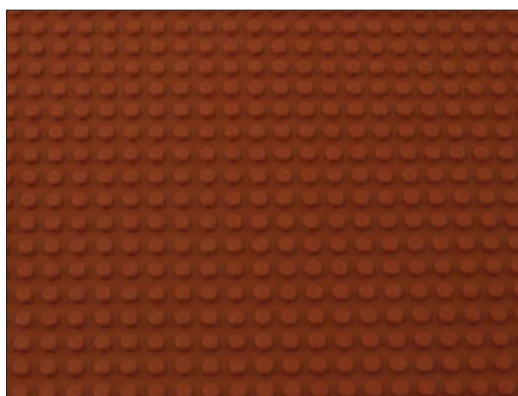
# MATS/TAPPETI

Silicone mats for decorated biscuit production.

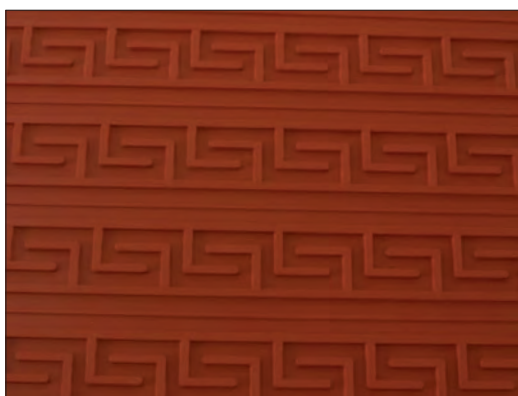
*Tappeti in silicone per la produzione di biscuit decorato.*



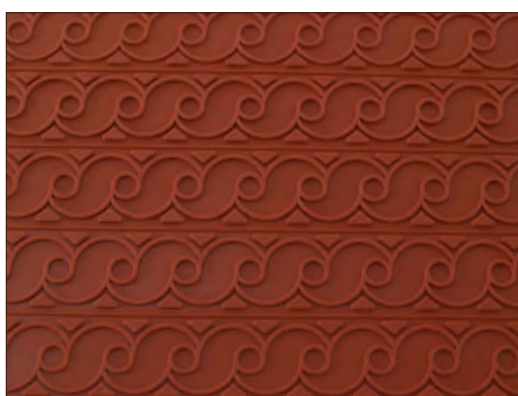
Cod.	Size	Decoration Decoro
<b>RELIEF 1</b>	56,5 x 36,7 cm	h 37 mm



Cod.	Size	Decoration Decoro
<b>RELIEF 2</b>	56,5 x 36,7 cm	ø 4 mm



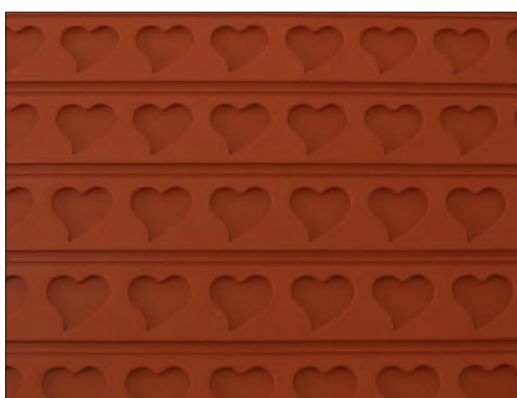
Cod.	Size	Decoration Decoro
<b>RELIEF 4</b>	56,5 x 36,7 cm	h 30 mm



Cod.	Size	Decoration Decoro
<b>RELIEF 5</b>	56,5 x 36,7 cm	h 30 mm



Cod.	Size	Decoration Decoro
<b>RELIEF 7</b>	56,5 x 36,7 cm	h 30 mm



Cod.	Size	Decoration Decoro
<b>RELIEF 9</b>	56,5 x 36,7 cm	h 30 mm



Cod.	Size	Decoration Decoro
<b>RELIEF 11</b>	56,5 x 36,7 cm	h 30 mm



Cod.	Size	Decoration Decoro
<b>RELIEF 12</b>	56,5 x 36,7 cm	h 30 mm

# DECORATING TOOLS/ATTREZZI DECORATIVI



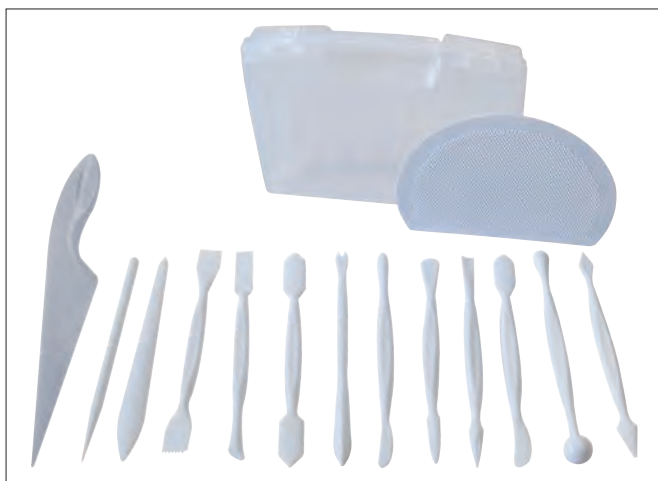
## Tool kit A

**14 pcs**

Kit composed of: 12 assorted double-tipped tools + 1 knife + 1 scraper.

*Kit composto da: 12 strumenti a doppia punta + 1 coltello + 1 raschietto.*

**50WA004B**



## Tool kit B

**14 pcs**

Kit composed of: 12 assorted double-tipped tools + 1 knife + 1 scraper.

*Kit composto da: 12 strumenti a doppia punta + 1 coltello + 1 raschietto.*

**50WA005B**



## Smoother

Paletta per lisciare

**40-W004**

## Sugar gun



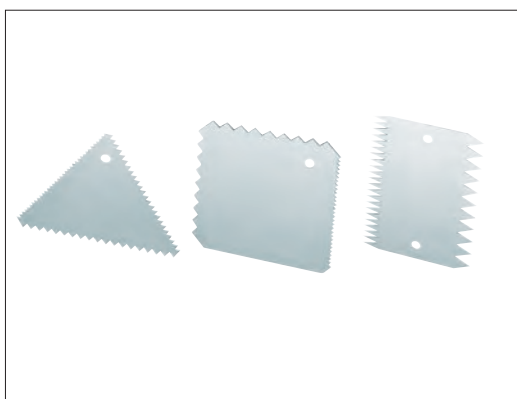
Allows you to create, in sugar paste, cords, hair, laces and much more.

The pack contains 20 interchangeable discs to create different designs and textures.

*Consente di creare, in pasta di zucchero, cordoncini, capelli, lacci e tanto altro.*

*La confezione contiene 20 dischetti intercambiabili per creare diversi design e trame.*

**40-WA007**



## Inox combs

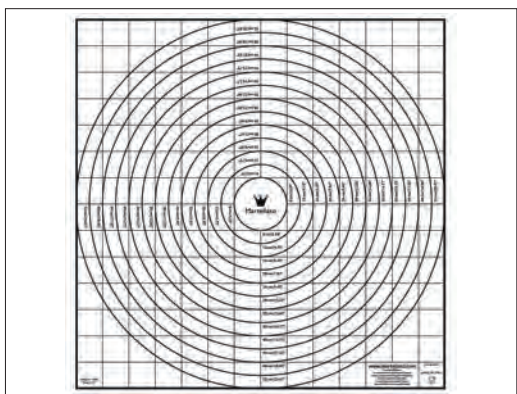
**St. steel decorative combs set - thickness 0,5 mm**  
**Kit pettini decorativi in acciaio - spessore 0,5 mm**

Triangular/Triangolo 100 x 103 mm

Square/Quadrato 100 x 100 mm

Rectangular/Rettangolo 56 x 110 mm

**INOX 3**



## Deco mat 1

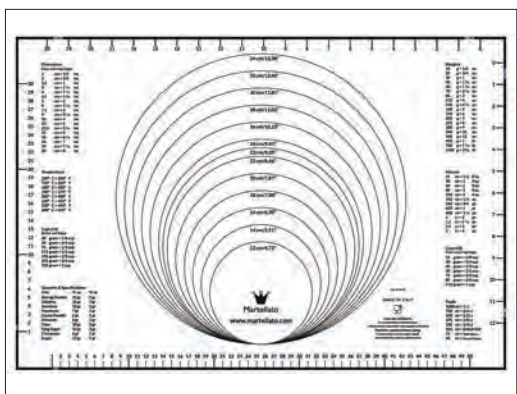
**Plastic mat for dough rolling out**  
**Tappeto stendipasta in plastica**

With non-slip rubber coating.

*Con gommatura antiscivolo.*

60 x 58 cm

**40-W167**



## Deco mat 2

**Plastic mat for dough rolling out**  
**Tappeto stendipasta in plastica**

With non-slip rubber coating.

*Con gommatura antiscivolo.*

60 x 40 cm

**40-W141**

# AIRBRUSHING/AEROGRAFIA

Everything you need for professional airbrushing: portable compressors and airbrush pens. Portable compressors atomise food colouring through one of our airbrushes. Correct atomisation of the food colouring is guaranteed by the Teflon piston without lubricating oil, which greatly reduces the maintenance required, while the flow regulator keeps the operating pressure constant. Airbrush connection cable included. Professional airbrush pens are designed for colouring chocolate, cakes and moulds. Thanks to its gravity feed, it ensures efficient dye flow and easy cleaning.

*Tutto il necessario per l'aerografia professionale: compressori portatili e penne aerografo.*

*I compressori portatili nebulizzano colorante alimentare attraverso uno dei nostri aerografi.*

*La corretta nebulizzazione del colorante alimentare è garantita dal pistone in teflon senza olio di lubrificazione, che riduce di molto la manutenzione necessaria, mentre il regolatore di flusso mantiene la pressione di esercizio sempre costante. Cavo di collegamento per l'aerografo incluso.*

*Le penne aerografo professionali sono ideate per colorare cioccolato, dolci e stampi. Grazie alla sua alimentazione per gravità, garantisce un flusso di colorante efficiente ed una pulizia facile.*



## **Airbrush compressor - 4 BAR** **Compressore per aerografo - 4 BAR**

Air output/Volume aria: 23-25 lt/min.

Power/Potenza: 1/5 HP

Voltage/Voltaggio: 220-240V 50Hz (or 120V/60Hz or 220V/60Hz).

Max pressure/pressione max: 6,5 BAR/95PSI

### **DECOMP 7**



## **Airbrush compressor - 6 BAR** **Compressore per aerografo - 6 BAR**

Air output/Volume aria: 30-35 lt/min.

Power/Potenza: 1/3 HP

Voltage/Voltaggio: 220-240V 50Hz (or 120V/60Hz or 220V/60Hz).

Max pressure/pressione max: 6,5 BAR/95PSI

### **DECOMP9**



**Dual-action airbrush  
Aerografo dual-action**

Dual-action flow regulator.  
Nozzle  $\varnothing$  0,3 mm.  
Capacity 7 cc.  
*Regolatore di flusso a doppia azione.  
 $\varnothing$  ugello 0,3 mm.  
Capacità 7 cc.*

**DECOAIR 2**



**Single-action airbrush  
Aerografo single-action**

Single-action flow regulator.  
Nozzle  $\varnothing$  0,3 mm.  
With 3 tanks: 2, 5 e 13 cc.  
*Regolatore di flusso ad azione singola.  
 $\varnothing$  ugello 0,3 mm.  
Con 3 serbatoi da 2, 5 e 13 cc.*

**DECOAIR 6**



**Airbrush and mini compressor  
Aerografo e mini compressore**

Kit for small decorations that includes: double action airbrush pen (nozzle  $\varnothing$  0,2 mm), mini 1.5 BAR compressor, airbrush holder and travel case.  
*Kit per piccole decorazione che comprende: penna aerografo a doppia azione ( $\varnothing$  ugello 0,2 mm), mini compressore da 1,5 BAR, supporto per l'aeropenna e trousse da viaggio.*

**DECOCP02**



**SUGAR LAMP**  
Lampada per Zucchero



# ARTISTIC SUGAR/ZUCCHERO ARTISTICO



## Sugarlamp

Designed for sugar processing, Made in varnished metal and brushed steel. Height and tilt adjustment of the lamp body. 2-level power control: 600- 1200W. Work surface: 625 x 450 mm - complete with electric cable.

*Ideata per la lavorazione dello zucchero, Realizzata in metallo verniciato e acciaio spazzolato.*

*Regolazione del corpo lampada in altezza ed in inclinazione. Controllo della potenza su 2 livelli: 600- 1200W.*

*Piano di lavoro: 625 x 450 mm - completa di cablaggio elettrico.*

**LAMP01**



## Caramellometer

**With cage.**

**Caramellometro con gabbia**

Temp. min 80°C

Temp. max 200°C.

h 30 cm

**MTE**



## Sugar pomp

**Pompetta per zucchero**

**POMP**

# **TRANSPORT & STORAGE**

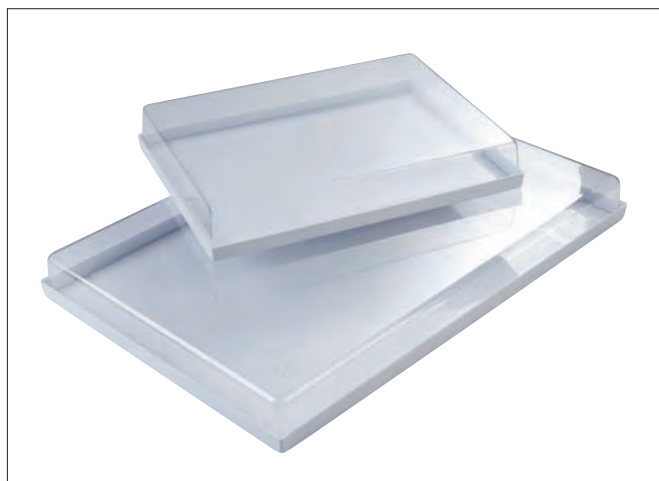


# EASY ~~COVERS~~

Easy Covers is the most complete system for storing your products thanks to trays and lids made of high quality BPA free plastic material. Ultra-light and easy to transport, unbreakable, non-deformable and with high elasticity, they resist to shocks even at very low temperatures. The transparent and opalescent surface protects from light and allows you to see the product inside, making the trays with lids of the Easy Covers line very versatile. Made in Italy.

*Easy Covers è il sistema più completo per conservare i tuoi prodotti grazie a vassoi e coperchi realizzati in materiale plastico di alta qualità BPA free. Ultra leggeri e facili da trasportare, infrangibili, indeformabili e con elevata elasticità, resistono agli urti anche a bassissime temperature. La superficie trasparente e opalescente protegge dalla luce e consente di vedere il prodotto all'interno, rendendo i vassoi con coperchi della linea Easy Covers molto versatili. Made in Italy.*





## Easy Covers kit

Tray and lid kit  
Kit vassoio e coperchio

Cod.	Size
<b>VC30X40</b>	30 x 40 h 6,2 cm
<b>VC60X40</b>	59,5 x 39,5 h 6,2 cm
<b>VC60X404</b>	59,5 x 39,5 h 4,2 cm
<b>VC60X408</b>	59,5 x 39,5 h 8,2 cm



## Easy Covers trays

Vassoi

Cod.	Size
<b>VASSOIOAMI</b>	39,5 x 20 h 2 cm
<b>VASSOIOAMO</b>	39,5 x 17,3 h 2 cm
<b>VASSOIOBMI</b>	39,5 x 29,8 h 2 cm
<b>VASSOIOBMO</b>	39,5 x 25,8 h 2 cm
<b>VASSOIOCFMI</b>	59 x 39,6 h 2,5 cm
<b>VASSOIOCFMO</b>	59,8 x 39,6 h 2 cm



## Easy Covers lids

Coperchi

Cod.	Size
<b>COVER 3</b>	59 x 39 h 6 cm
<b>COVER 3H4</b>	59 x 39 h 4 cm
<b>COVER 3H45</b>	59 x 39 h 4,5 cm
<b>COVER 4</b>	30 x 40 h 6 cm
<b>COVER 8</b>	59 x 39 h 8 cm
<b>COVER3H48</b>	59 x 39 h 4,8 cm



# MULTIPURPOSE BOARDS/TAVOLE MULTIFUNZIONE

Multifunctional boards made of extremely resistant plastic material, suitable for moving and storing cakes and other products. Absorbs neither odour nor moisture. Other sizes and shapes available on request.

*Tavole multifunzione in materiale plastico estremamente resistente, adatte allo spostamento e stoccaggio di torte ed altri prodotti. Non assorbe nè odori, né umidità. Altre misure e forme realizzabili su richiesta.*



Rectangular board suitable for insertion in transportation boxes. Thickness 8 mm.  
*Tavola rettangolare adatta ad essere inserita nelle casse per il trasporto. Spessore 8 mm.*

Cod.	Size
<b>TAV 59X39</b>	590 x 390 x h 8 mm



Rectangular board suitable for insertion in the rails of blast chillers and fridge. Thickness 8 mm.  
*Tavola rettangolare adatta ad essere inserita nelle guide di abbattitori e conservatori. Spessore 8 mm.*

Cod.	Size
<b>TAV60X40</b>	400 x 600 x h 8 mm

# PLASTIC CASE/CASSE IN PLASTICA



Case with closed bottom - with handles  
Cassa con fondo chiuso - con maniglie

Cod.	Size	Cap.
<b>50CA604013C</b>	60 x 40 h 13 cm	24 lt



Case with closed bottom - without handles  
Cassa con fondo chiuso - senza maniglie

Cod.	Size	Cap.
<b>50CA604007C</b>	60 x 40 h 7 cm	12 lt
<b>50CA604010C</b>	60 x 40 h 10 cm	18 lt



Lid for 60x40 case  
Coperchio per casse 60x40

Cod.	Size
<b>50CA6040COP</b>	60 x 40 cm



# TROLLEYS COVER/COPERTURA CARRELLI

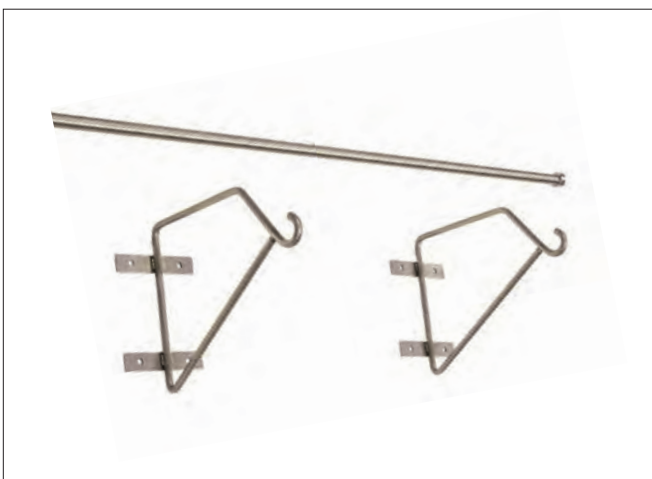


## Disposable cover for trolleys Copertura monouso per carrelli

Disposable cover for whole trolleys with pans up to Gastronorm size 2/1. The rolls of 200 pieces 180 cm high are made of plastic with 20 micron thickness.

*Copertura monouso per carrelli interi con teglie fino alla dimensione Gastronorm 2/1. I rotoli da 200 pezzi alti 180 cm sono in plastica con spessore 20 micron.*

**50CP01**



## Wall roll holder bracket Staffa porta rotolo da muro

Stainless steel wall roll holder bracket for plastic covers code 50CP01.

*Staffa porta rotolo da muro in acciaio inox per coperture in plastica cod. 50CP01.*

**50ST01**



# BANQUETING

**CUPS**



# ELEGANT

Catering Solution

## FOR YOUR BEST CREATIONS

Design and quality define the elegant small glasses and cups ideal for every professional in the Ho.Re.Ca., Pastry and Ice-cream sector. The products in the Elegant Catering Solution line are made by Martellato from a high quality material that gives not only strength but also shine and transparency.

We offer a wide choice of models to satisfy various aesthetic tastes and different requirements, also available in different capacities and sizes.

*Design e qualità definiscono gli eleganti bicchierini e coppette ideali per ogni professionista del settore Ho.Re.Ca., della Pasticceria e Gelateria.*

*I prodotti della linea Elegant Catering Solution sono realizzati da Martellato con un materiale di alta qualità che conferisce, oltre alla resistenza, anche lucidità e trasparenza. Offriamo una vasta scelta di modelli per soddisfare vari gusti estetici e differenti esigenze, disponibili anche in diverse capacità e misure.*



**REUSABLE**

RIUTILIZZABILI

**RECYCLABLE**

RICICLABILI

**RESISTANT**

RESISTENTI

**BPA FREE**





## Slice

Cap. 160 ml  
135 x 69 h 42 mm  
Pack 100 pcs

**PMOFT001**



## Lid

Pack 100 pcs

**PMOFT001C**



## Cutter

Pack 1pc

**31CUT04**





## Bucket

Cap. 210 ml  
 ø 78 h 57 mm  
 Pack 100 pcs

**PMOTO005**



## Lid

Pack 100 pcs

**PMOTO005/C**



## Cutter

Pack 1 pc

**31CUT03**





## Eclair

**120 ml**  
137 x 37 h 41 mm  
Pack 100 pcs

**PMOCL001**



## Lid

Pack 100 pcs

**PMOCL001C**



## Cutter

Pack 1 pc

**31CUT01**



## Eclair XL

**Cap. 165 ml**  
144 x 43 h 48 mm  
Pack 100 pcs

**PMOCL002**



## Lid

Pack 100 pcs

**PMOCL002C**



## Cutter

Pack 1pc

**31CUT01**



## Cubò

Cap. 58 ml  
50 x 50 h 55 mm  
Pack 100 pcs

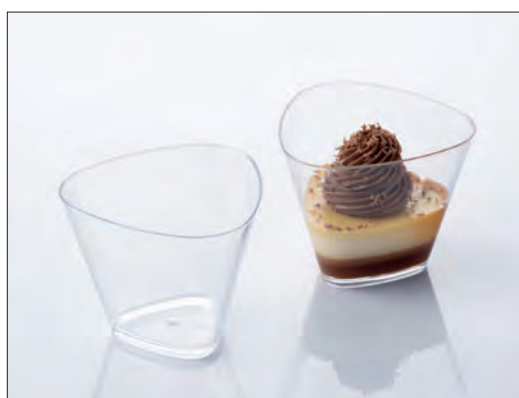
**PMOCU004**



## Lid

Pack 100 pcs

**PMOCU002/C**



## Triangle

Cap. 175 ml  
ø 81 x 83 h 65 mm  
Pack 100 pcs

PMO07.00



## Lid

Pack 100 pcs

PMO07/C



## Heart

Cap. 100 ml  
73 x 64 h 52 mm  
Pack 100 pcs

**PMOLO001**



## Lid

Pack 100 pcs

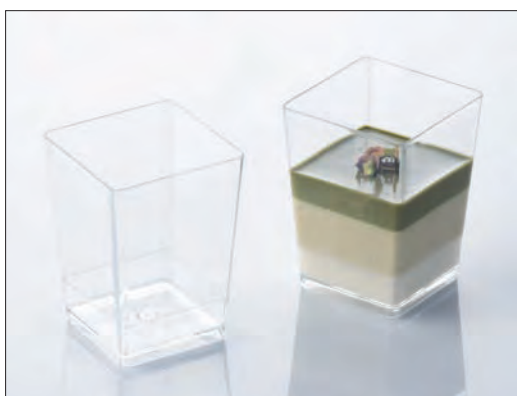
**PMOLO001/C**



## Square 1

**Cap. 60 ml**  
40 x 40 h 55 mm  
Pack 100 pcs

**PMOCU001**



## Square 2

**Cap. 120 ml**  
50 x 50 h 70 mm  
Pack 100 pcs

**PMOCU002**



## Lid

Pack 100 pcs

**PMOCU002/C**



## Square 3

**Cap. 175 ml**  
55 x 55 h 80 mm  
Pack 100 pcs

**PMOCU003**



## Lid

Pack 100 pcs

**PMOCU003/C**



## Classic 1

Cap. 65 ml  
ø 42 h 65 mm  
Pack 100 pcs

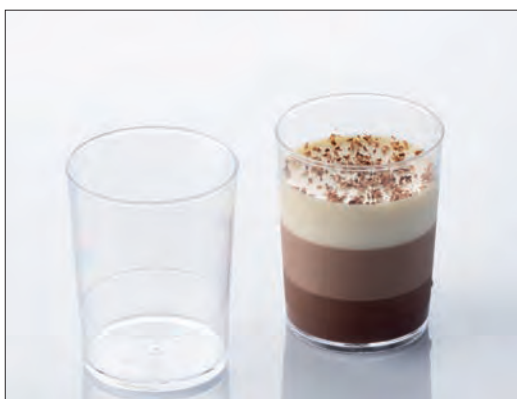
**PMOTO001**



## Classic 2

Cap. 90 ml  
ø 50 h 65 mm  
Pack 100 pcs

**PMOTO002**



## Classic 3

Cap. 120 ml  
ø 55 h 70 mm  
Pack 100 pcs

**PMOTO003**



## Classic 4

Cap. 170 ml  
ø 60 h 90 mm  
Pack 100 pcs

**PMOTO004**







## Tube

Cap. 80 ml  
ø 40 h 85 mm  
Pack 100 pcs

**PMO08.00**



## Penta

Cap. 120 ml  
68 x 56 h 56 mm  
Pack 100 pcs

**PMOPE001**



## Waffle

Cap. 70 ml  
64 x 62 h 59 mm  
Pack 100 pcs

**PMOCO013**



## Soft Ice

Cap. 105 ml  
ø 70 h 59 mm  
Pack 100 pcs

**PMOCO014**





## Cup 1

Cap. 90 ml  
ø 65 h 55 mm  
Pack 100 pcs

PMOCO001

## Cup 2

Cap. 135 ml  
ø 70 h 67 mm  
Pack 100 pcs

PMOCO002

## Cup 3

Cap. 150 ml  
ø 75 h 73 mm  
Pack 100 pcs

PMOCO003



## Bubble

**Cap. 215 ml**  
ø 90 h 75 mm  
Pack 100 pcs

**PMOCO004**



## Cone

**Cap. 165 ml**  
ø 90 h 75 mm  
Pack 100 pcs

**PMOCO005**



## Cylinder

**Cap. 190 ml**  
ø 65 h 85 mm  
Pack 100 pcs

**PMOCO007**



## Greek 1

Cap. 50 ml  
50 x 48 h 57 mm  
Pack 100 pcs

**PMOCO008**

## Greek 2

Cap. 120 ml  
73 x 71 h 61 mm  
Pack 100 pcs

**PMOCO009**

## Greek 3

Cap. 190 ml  
92 x 90 h 75 mm  
Pack 100 pcs

**PMOCO010**



## Wave 1

Cap. 50 ml  
64 x 46 h 53 mm  
Pack 100 pcs

**PMOCE001**

## Wave 2

Cap. 120 ml  
85 x 60 h 70 mm  
Pack 100 pcs

**PMOCE002**

## Wave 3

Cap. 200 ml  
100 x 70 h 83 mm  
Pack 100 pcs

**PMOCE003**



## Vela 1

**Cap. 85 ml**  
63 x 69 h 57 mm  
Pack 100 pcs

**PMOCO011**



## Vela 2

**Cap. 140 ml**  
73 x 81 h 67 mm  
Pack 100 pcs

**PMOCO012**



## Vela 3

**Cap. 200 ml**  
90 x 83 h 74 mm  
Pack 100 pcs

**PMOCO015**





## Japan 1

Cap. 47 ml  
ø 42 h 43 mm  
Pack 100 pcs

**PMOJA001**



## Japan 2

Cap. 87 ml  
ø 50 h 54 mm  
Pack 100 pcs

**PMOJA002**



## Drop

Cap. 190 ml  
ø 75 h 85 mm  
Pack 100 pcs

**PMOCO006**

# MINI PLATES





## Bowl

**Transparent**  
ø 75,5 x 35 mm  
Pack 100 pcs

**PMOVA003.00**



## Wing

**Transparent**  
105 x 50 h 30 mm  
Pack 100 pcs

**PMO12.00**



## Triangle

**Transparent**  
90 x 90 h 15 mm  
Pack 100 pcs

**PMO09.00**



## Single

**Transparent**  
65 x 65 h 15 mm  
Pack 100 pcs

**PMO13.00**



## Double

**Transparent**  
110 x 65 h 20 mm  
Pack 100 pcs

**PMO14.00**



## Mini Bowl 1

**Transparent**  
75 x 75 h 30 mm  
Pack 100 pcs

**PMO11.00**



## Mini Bowl 2

**White**  
75 x 75 h 30 mm  
Pack 100 pcs

**PMO11.01**



## Mini Bowl 3

**Black**  
75 x 75 h 30 mm  
Pack 100 pcs

**PMO11.02**



## Blow 1

**Transparent**  
85 x 85 h 30 mm  
Pack 100 pcs

**PMO10.00**



## Blow 2

**Black**  
85 x 85 h 30 mm  
Pack 100 pcs

**PMO10.02**

# **MONOPORTION PLATES**





## Tondo 1

**Transparent**

96 x 86 h 20 mm  
Pack 100 pcs

**PL00100**

## Tondo 2

**White**

96 x 86 h 20 mm  
Pack 100 pcs

**PL00101**

## Tondo 3

**Black**

96 x 86 h 20 mm  
Pack 100 pcs

**PL00102**





## Quadro 1

**Transparent**  
97 x 80 h 20 mm  
Pack 100 pcs

**PL00200**



## Quadro 2

**White**  
97 x 80 h 20 mm  
Pack 100 pcs

**PL00201**



## Quadro 3

**Black**  
97 x 80 h 20 mm  
Pack 100 pcs

**PL00202**



## Rettangolo 1

**Transparent**  
140 x 60 h 21 mm  
Pack 100 pcs

**PL00300**



## Rettangolo 2

**White**  
140 x 60 h 21 mm  
Pack 100 pcs

**PL00301**



## Rettangolo 3

**Black**  
140 x 60 h 21 mm  
Pack 100 pcs

**PL00302**

# ZEN TRAYS & BOWLS





## Zen tray

**Transparent**

110 x 245 h 18 mm  
Pack 50 pcs

**ZENTR00**



## Zen tray

**White**

110 x 245 h 18 mm  
Pack 50 pcs

**ZENTR01**



## Zen tray

**Black**

110 x 245 h 18 mm  
Pack 50 pcs

**ZENTR02**



## Zen Bowl

**Transparent**

100 x 118 h 70 mm

Pack 50 pcs

**ZENBO00**



## Zen Bowl

**White**

100 x 118 h 70 mm

Pack 50 pcs

**ZENBO01**



## Zen Bowl

**Black**

100 x 118 h 70 mm

Pack 50 pcs

**ZENBO02**



## Zen Cover and tray

It can be used as cover for bowls ZENBO.

*Può essere usato anche come coperchio per le bowl ZENBO.*

**Transparent**

100 x 118 h 6 mm

Pack 50 pcs

**ZENBO00C**

# **BANQUETING DISPLAYS**





## Fold single

**2 shelves/piani**

33 x 34 h 18 cm

Shelves/piani: 17 x 33 cm

**80D0900**



## Fold double

**2 shelves/piani**

65 x 34 h 18 cm

Shelves/piani: 17 x 65 cm

**80D1000**





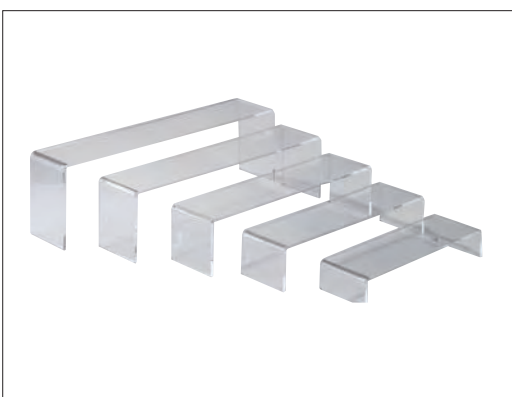


## Stairway

**4 shelves/piani**

Shelves/piani: 35 x 35 h 26 cm - 30 x 30 h 21 cm -  
25 x 25 h 16 cm - 20 x 20 h 12 cm

**80D1900**



## Levels

### 5 shelves/piani

Shelves/piani: 50 x 10 h 15 cm - 45 x 10 h 12,5 cm -  
40 x 10 h 10 cm - 35 x 10 h 7,5 cm - 30 x 10 h 5 cm

**80D2000**





## Mosaic 4

ø 24 h 4,5 cm

**80D0600**



## Mosaic 8

ø 24 h 8,5 cm

**80D0700**



## Mosaic 12

ø 24 h 12,5 cm

**80D0800**



## Mosaic kit

kit 3 displays

ø 24 h 4,5 - h 8,5 - h 12,5 cm

**80D0500**



## Cross small

25 x 25 h 14 cm

**80D0200**



## Cross big

30 x 30 h 19 cm

**80D0300**



## Cross double

20 x 50 h 14 cm

**80D0400**



## Cross kit

### kit 3 displays

25 x 25 h 14 cm - 30 x 30 h 19 cm - 50 x 20  
h 14 cm

**80D0100**







## 5 Rounds

**5 shelves/piani**

ø 50 x h 58 cm

Misure piatti: ø 50 - 42 - 34 - 26 - 18 cm

**COD. 603**



## 4 Squares

**4 shelves/piani**

49 x 49 x h 41 cm

Misure piatti: 49 x 49 - 39 x 39 - 29 x 29 - 19 x 19 cm

Distanza fra piani: 12 cm

**COD60501**



## Drop

**4 shelves/piani**

40 x 27 h 29 cm - 40 x 27 h 21 cm - 40 x 27 h 13 cm -

40 x 27 h 5 cm

**COD. 307**

# CAKE STANDS





Plexiglass cake stands.  
Alzate per torte in plexiglass.



## Loop 5

ø 77 h 26 cm  
Shelves/piani: ø 26 cm  
Columns/colonne:  
1 pc h 10 cm  
2 pcs h 18 cm  
2 pcs h 26 cm

**80A1400**



## Loop 3

ø 65 h 26 cm  
Shelves/piani: ø 26 cm  
Columns/colonne:  
1 pc h 10 cm  
1 pc h 18 cm  
1 pc h 26 cm

**80A1500**



## Demi Loop

65 x 45,5 h 35 cm  
Shelves/piani: ø 26 cm  
Columns/colonne:  
1 pc h 10 cm  
1 pc h 22 cm  
1 pc h 35 cm

**80A1600**

## Infinity

Large cake stand made entirely of plexiglass, configurable in 3, 5 or 7 shelves to meet different display needs. There are 18 small columns to be manually screwed into the bottom of the shelves that will easily sink inside the cakes.

*Alzata per torte di grandi dimensioni realizzata completamente in plexiglass, configurabile in 3, 5 o 7 ripiani per soddisfare diverse esigenze di esposizione. Sono presenti 18 colonnine da avvitare manualmente sul fondo dei ripiani che affonderanno con facilità all'interno delle torte.*



### 7 shelves/piani

ø 40 h 69 cm

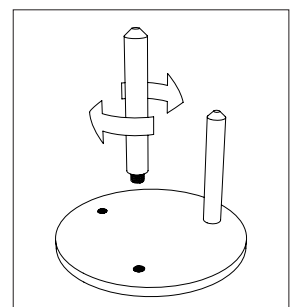
Shelves/piani: ø 16 - 20 - 24 - 28 - 32 - 36 - 40 cm

Columns/colonne: 18 h 10 cm

### 80A1300

Replacement columns for Infinity cake stand/Colonnine di ricambio per alzata Infinity

### 80RIC1300











## Elegant

**Modular cake stand/alzata modulabile**

h 153 cm

Shelves/piani: ø 20 - 23,5 - 26,5 - 30 - 34 - 38 cm.

Distance between shelves/distanza tra piani: 16,5 cm

**80A1900**



## Romantic

h 125 cm

Shelves/piani: ø 20 - 22 - 26 - 28 - 30 cm

**COD. 504**



Plexiglass cake stands.  
Alzate per torte in plexiglass.



## Baroque Small

transparent  
ø 26 h 21 cm

**80A0900**



## Baroque Big

transparent  
ø 26 h 35 cm

**80A1000**



## Baroque kit

transparent  
5 cake stands/alzate  
1 x ø 26 h 35 cm  
4 x ø 26 h 21 cm

**80A1100**



## Baroque Small

black  
ø 26 h 21 cm

**80A0908**



## Baroque Big

black  
ø 26 h 35 cm

**80A1008**



## Baroque kit

black  
5 cake stands/alzate  
1 x ø 26 h 35 cm  
4 x ø 26 h 21 cm

**80A1108**

# MODULAR CAKE DISPLAYS



## Modular 3

67 x 37 h 21 cm  
Shelves/piani: ø 32 - 26 - 20 cm

**COD512**



## Modular 4

70 x 65 h 56 cm  
Shelves/piani: ø 38 - 32 - 26 - 20 cm

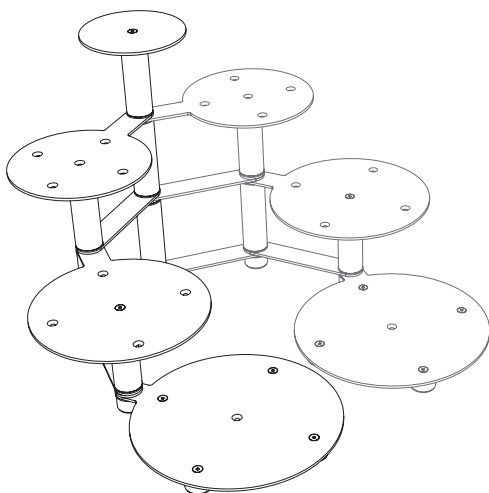
**COD513**



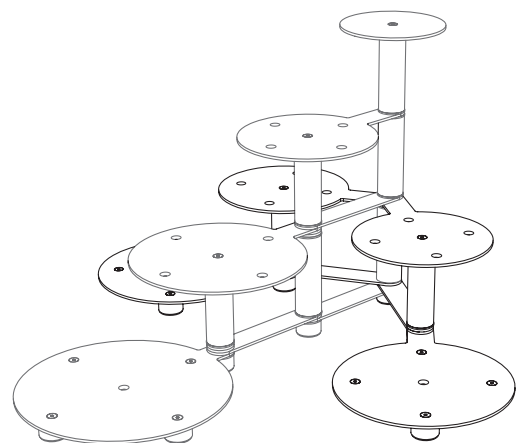
## Modular 5

100 x 53 h 39,5 cm  
Shelves/piani: ø 32 - 26 - 20 cm

**COD514**



COD513 + COD513



COD513 + COD514

By combining the stands you will have further compositions.  
*Combinando tra loro le alzate si possono avere ulteriori combinazioni.*

# LITTLE WEDDING CAKES



## Plastic dummies Tamburi per torta

Cod.	Size	
<b>40-W106</b>	ø 50 - 40 - 30 - 20 cm	<b>kit 4 pcs</b>
<b>40-W110</b>	ø 20 h 10 cm	
<b>40-W111</b>	ø 30 h 10 cm	
<b>40-W112</b>	ø 40 h 10 cm	
<b>40-W113</b>	ø 50 h 10 cm	



## St. steel Rings Cerchi inox

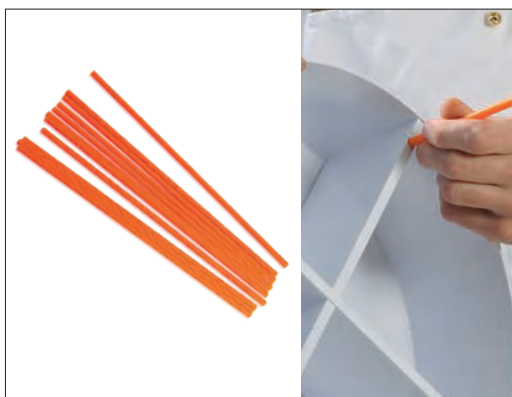
Cod.	Size
<b>40-W087</b>	ø 19,5 h 5 cm
<b>40-W088</b>	ø 29,5 h 5 cm
<b>40-W089</b>	ø 39,5 h 5 cm
<b>40-W090</b>	ø 49,5 h 5 cm



## Non-slip plate Piatto antiscivolo

ø 58 cm

**40-W124**



## Cake dowel rods Pioli per torta

ø 6 mm  
50 pcs

**40-W101**



## Cake dowel rods Pioli per torta

ø 16 x 300 mm  
12 pcs

**40PI01**

# CAKE BOARDS/SOTTOTORTA



## Cake boards 2 mm Sottotorta 2 mm

honeycomb plastic  
*plastica alveolata*

Cod.	Size	Pack
<b>50ST18</b>	ø 18 cm	20 pcs
<b>50ST20</b>	ø 20 cm	20 pcs
<b>50ST22</b>	ø 22 cm	20 pcs
<b>50ST24</b>	ø 24 cm	20 pcs
<b>50ST26</b>	ø 26 cm	20 pcs
<b>50ST28</b>	ø 28 cm	20 pcs
<b>50ST30</b>	ø 30 cm	20 pcs
<b>50ST32</b>	ø 32 cm	20 pcs
<b>50ST40</b>	ø 40 cm	20 pcs



## Cake boards 3 mm Sottotorta 3 mm

hard plastic  
*plastica rigida*

Cod.	Size	Pack
<b>50DI20</b>	ø 20 cm	3 pcs
<b>50DI22</b>	ø 22 cm	3 pcs
<b>50DI24</b>	ø 24 cm	3 pcs
<b>50DI26</b>	ø 26 cm	3 pcs
<b>50DI28</b>	ø 28 cm	3 pcs
<b>50DI30</b>	ø 30 cm	3 pcs
<b>50DI32</b>	ø 32 cm	3 pcs
<b>50DI34</b>	ø 34 cm	3 pcs

Cod.	Size	Pack
<b>SET DISK</b>	Ø 20 - 22 - 24 - 26 - 28 - 30 - 32 - 34 cm	8 pcs





## Cake boards 8 mm

### Sottotorta 8 mm

hard plastic  
*plastica rigida*

Other shapes and sizes on request.  
*Altre dimensioni e forme realizzabili su richiesta.*

#### Round without feet

#### Rotondi senza piedini

Cod.	Size	Feet/Piedini
TAV D. 40 PIA	ø 40 cm	no
TAV D. 50 PIA	ø 50 cm	no
TAV D. 60 PIA	ø 60 cm	no
TAV D. 70 PIA	ø 70 cm	no
TAV D. 80 PIA	ø 80 cm	no
TAV D. 90 PIA	ø 90 cm	no
TAV D.100 PIA	ø 100 cm	no

#### Round with plastic feet ø 25 mm

#### Rotondi con piedini ø 25 mm

Cod.	Size	Feet/Piedini
TAV D. 40 C/P	ø 40 cm	5
TAV D. 50 C/P	ø 50 cm	5
TAV D. 60 C/P	ø 60 cm	5
TAV D. 70 C/P	ø 70 cm	9
TAV D. 80 C/P	ø 80 cm	9
TAV D. 90 C/P	ø 90 cm	9
TAV D.100 C/P	ø 100 cm	13

#### Square without feet

#### Quadrati senza piedini

Cod.	Size	Feet/Piedini
TAV 50X50 C/P	50 x 50 cm	no
TAV 60X60 C/P	60 x 60 cm	no
TAV 70X70 C/P	70 x 70 cm	no

#### Square with plastic feet ø 25 mm

#### Quadrati con piedini ø 25 mm

Cod.	Size	Feet/Piedini
TAV 50X50 PIA	50 x 50 cm	4
TAV 60X60 PIA	60 x 60 cm	5
TAV 70X70 PIA	70 x 70 cm	9

#### Rectangular without feet

#### Rettangolari senza piedini

Cod.	Size	Feet/Piedini
TAV 50X60 PIA	50 x 60 cm	no
TAV 60X70 PIA	60 x 70 cm	no
TAV 60X80 PIA	60 x 80 cm	no

#### Rectangular with plastic feet ø 25 mm

#### Rettangolari con piedini ø 25 mm

Cod.	Size	Feet/Piedini
TAV 40X60 C/P	40 x 60 cm	5
TAV 50X60 C/P	50 x 60 cm	5
TAV 60X70 C/P	60 x 70 cm	9
TAV 60X80 C/P	60 x 80 cm	12

# **MACARON DISPLAYS & SHOWCASES**





80DM02 and 80DM03 displays are stackable with each other for greater capacity.  
 I display 80DM02 e 80DM03 sono tra loro impilabili per una maggiore capienza.



## Macaron 24

pack 5 pcs  
 ø 180 h 173 mm  
 Cap. 24 pcs

**80DM01**



## Macaron 36

ø 247 h 232 mm  
 Cap. 36 pcs

**80DM02**



## Macaron 60

ø 247 h 352 mm  
 Cap. 60 pcs

**80DM03**



ø 240 h 280 mm  
Cap. 30 pcs

**AG07701P**



ø 280 h 430 mm  
Cap. 62 pcs

**AG07701**



350 x 350 h 450 mm  
Cap. 60 pcs

**AG07901**



315 x 325 h 65 mm  
Cap. 50 pcs

**AG05801**



270 x 330 h 145 mm  
Cap. 40 pcs

**AG05601**



460 x 330 h 145 mm  
Cap. 70 pcs

**AG05701**



## Jewel Box Showcase

Complete with tray for displaying brioche and rails for displaying approx. 50 macarons.  
*Completa di vassoio per esporre brioche e di guide per esporre circa 50 macaron.*

32,5 x 35 h 13 cm

Tray/vassoio: 30 x 32,5 tray  
Rails/guide: 4 x 4 x 32 cm (5 pcs)

**AG05820**



## Plexiglass Showcase

60 x 36 x h 16 cm

**VP00101**

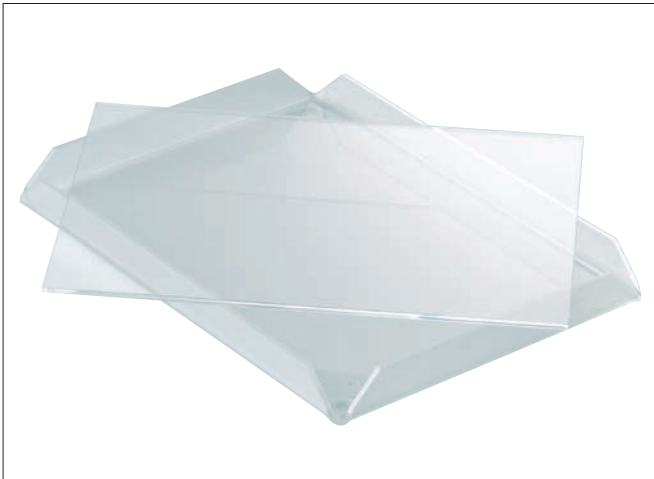
Accessories for VP00101 on next page.  
*Accessori per VP00101 nella pagina seguente.*

# PLEXIGLASS TRAYS/VASSOI IN PLEXIGLASS



Transparent. Suitable for VP00101 display.  
*Trasparenti. Adatti alla vetrina VP00101.*

Cod.	Size	Type
<b>VP00906</b>	10 x 50 h 2 cm	tray/vassoio
<b>VP01001</b>	9,5 x 49,5 h 0,2 cm	plate/piatto



Transparent. Suitable for VP00101 display.  
*Trasparenti. Adatti alla vetrina VP00101.*

Cod.	Size	Type
<b>VP00206</b>	17 x 17 h 2 cm	tray/vassoio
<b>VP00301</b>	16,5 x 16,5 h 0,2 cm	plate/piatto
<b>VP01106</b>	17 x 23 h 2 cm	tray/vassoio
<b>VP01201</b>	16,5 x 22,5 h 0,2 cm	plate/piatto



Transparent. Suitable for VP00101 display.  
*Trasparenti. Adatti alla vetrina VP00101.*

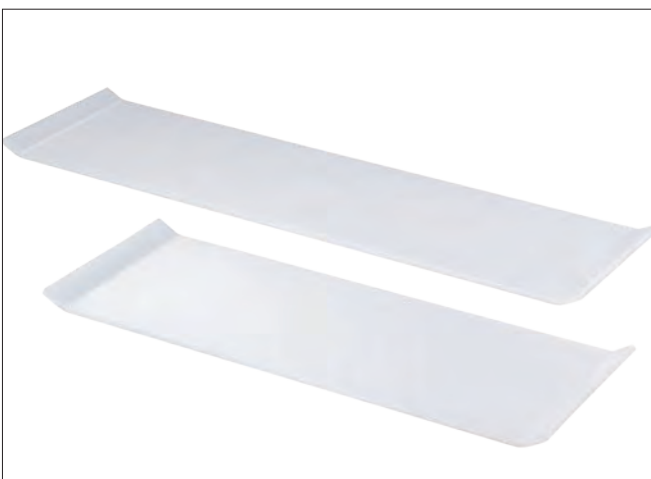
Cod.	Size	Type
<b>VP00401</b>	34 x 11 h 2 cm	tray/vassoio
<b>VP00501</b>	32 x 9 h 0,2 cm	plate/piatto





Ideal for croissants. Bianco opalino.  
*Ideali per brioche. Opal white.*

Cod.	Size
<b>51VP024510</b>	45 x 10 h 2,5 cm
<b>51VP024515</b>	45 x 15 h 2,5 cm
<b>51VP024525</b>	45 x 25 h 2,5 cm
<b>51VP026010</b>	60 x 10 h 2,5 cm
<b>51VP026015</b>	60 x 15 h 2,5 cm
<b>51VP026025</b>	60 x 25 h 2,5 cm



Ideal for monoportion, mignon, pralines.  
Bianco opalino.  
*Ideali per monoporzioni, mignon, praline.*  
*Opal white.*

Cod.	Size
<b>51VP014510</b>	45 x 10 cm
<b>51VP014515</b>	45 x 15 cm
<b>51VP014525</b>	45 x 25 cm
<b>51VP016010</b>	60 x 10 cm
<b>51VP016015</b>	60 x 15 cm
<b>51VP016025</b>	60 x 25 cm

# PLEXIGLASS SHOWCASES/VETRINE IN PLEXIGLASS



## Showcase with door Vetrina con porta

3 inclined shelves/ripiani inclinati

42 x 31 h 42,5 cm

Cod.

Colour

**VB00201**

Transparent/Trasparente

**VB00208**

Black/Nero



## LED showcase with door Vetrina a LED con porta

3 inclined shelves/ripiani inclinati

39,5 x 32,5 h 50,5 cm

**VB00308**

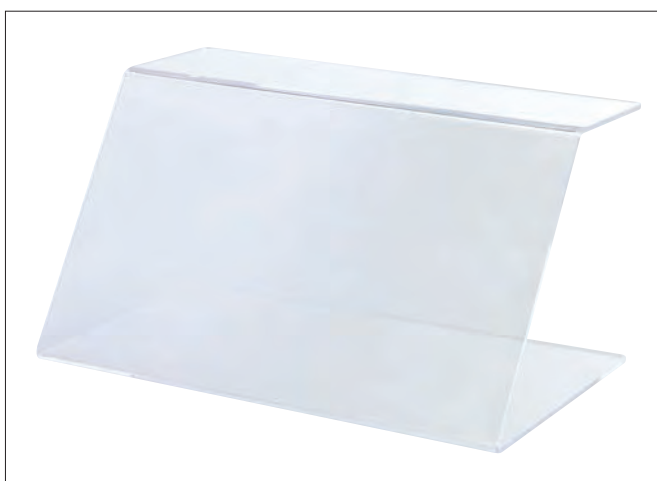


## Showcase with door Vetrina con porta

3 inclined shelves/ripiani inclinati

37 x 31 h 31 cm

**VB00408**



## Food shield Proteggi brioche

Customizable sizes on request.  
*Misure personalizzabili su richiesta.*

Cod.	Size
<b>AR0001</b>	49,5 x 30 h 27 cm
<b>AR00011</b>	99,5 x 30 h 27 cm



# FOOD COLOURS

# Colour






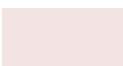

## Cocoa Butter



Colored cocoa butter, ideal for coloring and decorating chocolate and fatty masses. Usage tips: Temper the cocoa butter before each use.

*Burro di cacao colorato, ideale per la colorazione e decorazione di cioccolato e masse grasse. Temperare il burro di cacao prima di ogni utilizzo.*



Colour	Cod.	Size	Azo	Azo Free	Gluten Free	Vegan	FDA
 <b>Black</b>	40LCB006	200 g	✓	-	✓	-	✓
	40WCB006	30 g	✓	-	✓	-	✓
 <b>Blue</b>	40LCB002	200 g	-	✓	✓	✓	-
	40WCB002	30 g	-	✓	✓	✓	-
 <b>Green</b>	40LCB009	200 g	✓	-	✓	✓	✓
	40WCB009	30 g	✓	-	✓	✓	✓
 <b>Orange</b>	40LCB001	200 g	✓	-	✓	✓	✓
	40WCB001	30 g	✓	-	✓	✓	✓
 <b>Red</b>	40LCB008	200 g	✓	-	✓	-	✓
	40WCB008	30 g	✓	-	✓	-	✓
 <b>White</b>	40LCB000	200 g	-	✓	✓	✓	✓
	<b>New size</b> 40WCB000	30 g	-	✓	✓	✓	✓
 <b>Yellow</b>	40LCB004	200 g	✓	-	✓	✓	✓
	40WCB004	30 g	✓	-	✓	✓	✓







# Pearl Cocoa Butter



Pearlescent cocoa butter, ideal for coloring and decorating chocolate and fatty masses. Usage tips: Temper the cocoa butter before each use.

*Burro di cacao perlato, ideale per la colorazione e decorazione di cioccolato e masse grasse. Temperare il burro di cacao prima di ogni utilizzo.*

Colour		Cod.	Size	Azo	Azo Free	Gluten Free	Vegan	FDA
	<b>Gold</b>	<b>40LCB017</b>	200 g	-	√	√	√	-
		<b>40WCB017</b>	30 g	-	√	√	√	-
	<b>Silver</b>	<b>40LCB019</b>	200 g	-	√	√	√	-
		<b>40WCB019</b>	30 g	-	√	√	√	-
	<b>Pearl bronze</b> <b>New</b>	<b>40LCB015</b>	200 g	-	√	√	√	-
	<b>Pearl copper</b> <b>New</b>	<b>40LCB020</b>	200 g	-	√	√	√	-

The colours shown are indicative. The intensity of the colour obtained may vary depending on the type of surface or mass being coloured, the amount of dye used and the conditions under which it is used. *I colori rappresentati sono indicativi. L'intensità del colore ottenuto può variare in base al tipo di superficie o massa che si colora, alla quantità di colorante utilizzato e alle condizioni di utilizzo dello stesso.*

# Colour Gel



WATER-SOLUBLE

Concentrated water-soluble gel dye. Ideal for mass decoration of all water-based or emulsion-based products such as fondant, cream, glazes, cookies, and meringues.

*Colorante in gel idrosolubile concentrato. Ideale per la decorazione in massa di tutti i prodotti a base acqua o emulsioni come pasta di zucchero, panna, glasse e impasti vari come biscotti e meringhe.*



Colour	Cod.	Size	Azo	Azo Free	Gluten Free	Vegan	FDA
 <b>Black</b>	<b>40LCG006</b>	30 g	✓	-	✓	✓	-
 <b>Blue</b>	<b>40LCG002</b>	30 g	-	✓	✓	✓	-
 <b>Brown</b>	<b>40LCG005</b>	30 g	✓	-	✓	✓	-
 <b>Green</b>	<b>40LCG009</b>	30 g	✓	-	✓	✓	-
 <b>Lime Green</b>	<b>40LCG016</b>	30 g	✓	-	✓	✓	-
 <b>Orange</b>	<b>40LCG001</b>	30 g	✓	-	✓	✓	-
 <b>Pink</b>	<b>40LCG007</b>	30 g	✓	-	✓	✓	-
 <b>Purple</b>	<b>40LCG010</b>	30 g	✓	-	✓	✓	-
 <b>Red</b>	<b>40LCG008</b>	30 g	✓	-	✓	✓	-
 <b>Turquoise</b>	<b>40LCG026</b>	30 g	✓	-	✓	✓	✓
 <b>Yellow</b>	<b>40LCG004</b>	30 g	✓	-	✓	✓	-





The colours shown are indicative. The intensity of the colour obtained may vary depending on the type of surface or mass being coloured, the amount of dye used and the conditions under which it is used. *I colori rappresentati sono indicativi. L'intensità del colore ottenuto può variare in base al tipo di superficie o massa che si colora, alla quantità di colorante utilizzato e alle condizioni di utilizzo dello stesso.*



# Colour Liquid















WATER-SOLUBLE

Ready-to-use water-soluble liquid dye. Suitable for use with an airbrush. Also ideal for mass coloring of sponge cake, cream, gelatin, almond paste, marzipan, and beverages.

*Colorante liquido idrosolubile pronto all'uso. Idoneo all'uso con l'aerografo. Ideale anche per la colorazione in massa di pan di spagna, panna, crema, gelatina, pasta di mandorle, marzapane e bevande in genere.*



Colour	Cod.	Size	Azo	Azo Free	Gluten Free	Vegan	FDA
 <b>Azure</b>	<b>40LCA003</b>	190 ml	-	✓	✓	✓	-
 <b>Black</b>	<b>40LCA006</b>	190 ml	✓	-	✓	✓	-
 <b>Blue</b>	<b>40LCA002</b>	190 ml	-	✓	✓	✓	-
 <b>Brown</b>	<b>40LCA005</b>	190 ml	✓	-	✓	✓	-
 <b>Green</b>	<b>40LCA009</b>	190 ml	✓	-	✓	✓	-
 <b>Lemon yellow</b>	<b>40LCA011</b>	190 ml	✓	-	✓	✓	-
 <b>Light green</b>	<b>40LCA012</b>	190 ml	✓	-	✓	✓	-
 <b>Orange</b>	<b>40LCA001</b>	190 ml	✓	-	✓	✓	-
 <b>Pink</b>	<b>40LCA007</b>	190 ml	✓	-	✓	✓	-
 <b>Purple</b>	<b>40LCA010</b>	190 ml	✓	-	✓	✓	-
 <b>Red</b>	<b>40LCA008</b>	190 ml	✓	-	✓	✓	-
 <b>Yellow</b>	<b>40LCA004</b>	190 ml	✓	-	✓	✓	-

The colours shown are indicative. The intensity of the colour obtained may vary depending on the type of surface or mass being coloured, the amount of dye used and the conditions under which it is used. *I colori rappresentati sono indicativi. L'intensità del colore ottenuto può variare in base al tipo di superficie o massa che si colora, alla quantità di colorante utilizzato e alle condizioni di utilizzo dello stesso.*

# Colour

**E171  
FREE**








## Liquid

LIPOSOLUBLE

Oil-based liposoluble colors. Ideal for mass coloring of chocolate and fatty masses such as buttercream and more.

*Colori liposolubile a base di olio. Ideale per la colorazione in massa di cioccolato e masse grasse come crema al burro e altro.*



Colour			Cod.	Size	Azo	Azo Free	Gluten Free	Vegan	FDA
	<b>Blue</b>	<b>New</b>	<b>40LCL002</b>	190 g	-	√	√	√	-
	<b>Brown</b>	<b>New</b>	<b>40LCL005</b>	190 g	√	-	√	√	-
	<b>Green</b>	<b>New</b>	<b>40LCL009</b>	190 g	√	-	√	√	-
	<b>Orange</b>	<b>New</b>	<b>40LCL001</b>	190 g	√	-	√	√	-
	<b>Pink</b>	<b>New</b>	<b>40LCL007</b>	190 g	-	√	√	-	√
	<b>Red</b>	<b>New</b>	<b>40LCL008</b>	190 g	√	-	√	-	-
	<b>Yellow</b>	<b>New</b>	<b>40LCL004</b>	190 g	√	-	√	√	-

# Pearl

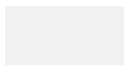
## Liquid

HYDROALCOHOLIC



Ready-to-use hydroalcoholic liquid dye. Suitable for use with an airbrush. Usage tips: Remove the pigment from the bottom using a toothpick and shake well before use.

*Colorante liquido idroalcolico pronto all'uso. Idoneo all'uso con l'aerografo. Consigli d'uso: Rimuovere dal fondo il pigmento aiutandosi con uno stuzzicadenti e agitare bene prima dell'uso.*

Colour			Cod.	Size	Azo	Azo Free	Gluten Free	Vegan	FDA
	<b>Moon white</b>		<b>40LCA400</b>	100 ml	-	√	√	√	-

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# Colour Powder












WATER-SOLUBLE

Water-soluble powdered dye ideal for mass coloring of water-based products such as isomalt, sugar, cream, meringues, macarons, and other preparations. Usage tips: Sprinkle the powder on the cold mixture and emulsify using a professional hand blender.

*Colorante in polvere idrosolubile ideale per la colorazione in massa di prodotti a base di acqua quali isomalto, zucchero, panna, meringhe, macarons e altre preparazioni. Consigli d'uso: Versare la polvere sul composto freddo ed emulsionare utilizzando un minipimer professionale.*



Colour	Cod.	Size	Azo	Azo Free	Gluten Free	Vegan	FDA
 <b>Azure</b> <i>New</i>	<b>40LCP202</b>	25 g	-	✓	✓	✓	-
 <b>Black</b>	<b>40LCP206</b>	25 g	-	✓	✓	✓	-
 <b>Green</b>	<b>40LCP209</b>	25 g	✓	-	✓	✓	✓
 <b>Orange</b>	<b>40LCP211</b>	25 g	✓	-	✓	✓	-
 <b>Pink</b> <i>New</i>	<b>40LCP207</b>	25 g	-	✓	✓	✓	-
 <b>Red</b>	<b>40LCP208</b>	25 g	✓	-	✓	✓	-
 <b>Strawberry red</b>	<b>40LCP218</b>	25 g	✓	-	✓	✓	-
 <b>Turquoise</b>	<b>40LCP226</b>	25 g	✓	-	✓	✓	✓
 <b>Yellow</b> <i>New</i>	<b>40LCP204</b>	25 g	✓	-	✓	✓	-



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# Colour Powder









LIPOSOLUBLE

Liposoluble powdered dye suitable for mass coloring of fatty products such as cocoa butter, white chocolate, buttercream, almond paste, fondant, and semifreddo. It can be used on the surface with a brush as is, diluted with alcohol, or with liquid shellac, then brushed directly onto the surface to be decorated.

*Colorante in polvere liposolubile adatto alla colorazione in massa di prodotti a base grassa quali, burro di cacao, cioccolato bianco, crema al burro, pasta di mandorle, pasta da zucchero, semifreddi. Può essere utilizzato in superficie con un pennello tal quale, diluito con alcol o con la gommalacca liquida per poi essere spennellato direttamente sulla superficie che si desidera decorare.*



Colour	Cod.	Size	Azo	Azo Free	Gluten Free	Vegan	FDA
 <b>Black</b>	<b>40LCP306</b>	25 g	-	✓	✓	✓	-
	<b>40WC306</b>	5 g	-	✓	✓	✓	-
 <b>Blue</b>	<b>40LCP302</b>	25 g	-	✓	✓	✓	-
	<b>40WC302</b>	5 g	-	✓	✓	✓	-
 <b>Brown</b>	<b>40LCP305</b>	20 g	✓	-	✓	✓	-
	<b>40WC305</b>	5 g	✓	-	✓	✓	-
 <b>Apple green</b> <b>New</b>	<b>40LCP312</b>	25 g	✓	-	✓	✓	✓
	<b>40WC312</b>	5 g	✓	-	✓	✓	✓
 <b>Green</b>	<b>40LCP309</b>	25 g	-	✓	✓	✓	-
	<b>40WC309</b>	5 g	-	✓	✓	✓	-
 <b>Lemon yellow</b> <b>New</b>	<b>40LCP332</b>	25 g	✓	-	✓	✓	-
	<b>40WC332</b>	5 g	✓	-	✓	✓	-



Colour	Cod.	Size	Azo	Azo Free	Gluten Free	Vegan	FDA
 <b>Yellow</b>	<b>40LCP304</b>	25 g	-	√	√	√	-
	<b>40WC304</b>	5 g	-	√	√	√	-
 <b>Magenta</b> <b>New</b>	<b>40LCP331</b>	25 g	-	√	√	-	√
	<b>40WC331</b>	5 g	-	√	√	-	√
 <b>Orange</b>	<b>40LCP311</b>	25 g	√	-	√	√	-
	<b>40WC311</b>	5 g	√	-	√	√	-
 <b>Pink</b>	<b>40LCP307</b>	25 g	-	√	√	-	√
	<b>40WC307</b>	5 g	-	√	√	-	√
 <b>Purple</b> <b>New</b>	<b>40LCP310</b>	25 g	√	-	√	√	-
	<b>40WC310</b>	5 g	√	-	√	√	-
 <b>Red</b>	<b>40LCP308</b>	25 g	√	-	√	√	-
	<b>40WC308</b>	5 g	√	-	√	√	-
 <b>Shock red</b>	<b>40LCP308N</b>	25 g	√	-	√	-	-
	<b>40WC308N</b>	5 g	√	-	√	-	-
 <b>Turquoise</b>	<b>40LCP326</b>	25 g	√	-	√	√	√
	<b>40WC326</b>	5 g	√	-	√	√	√
 <b>White</b> <b>New size</b>	<b>40LCP300</b>	25 g	-	√	√	√	√
	<b>40WC300</b>	5 g	-	√	√	√	√

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# Pearl Powder







LIPOSOLUBLE









Liposoluble powder colourant with pearl effect, suitable for surface colouring of fat-based products such as white chocolate, buttercream, almond paste, sugar paste, parfaits. It can be used with a brush as is, or diluted with liquid shellac and then brushed directly onto the surface to be decorated.

*Colorante in polvere liposolubile effetto perlato, adatto alla colorazione in superficie di prodotti a base grassa quali cioccolato bianco, crema al burro, pasta di mandorle, pasta da zucchero, semifreddi. Può essere utilizzato con un pennello tal quale, o diluito con la gommalacca liquida per poi essere spennellato direttamente sulla superficie che si desidera decorare.*



Colour	Cod.	Size	Azo	Azo Free	Gluten Free	Vegan	FDA
	<b>40LCP019</b>	25 g	-	✓	✓	✓	-
	<b>40WC019</b>	5 g	-	✓	✓	✓	-
	<b>40LCP119</b>	25 g	-	✓	✓	✓	-
	<b>40WC119</b>	5 g	-	✓	✓	✓	-
	<b>40LCP015</b>	25 g	-	✓	✓	✓	-
	<b>40WC015</b>	5 g	-	✓	✓	✓	-
	<b>40LCP002</b>	25 g	-	✓	✓	✓	-
	<b>40WC002</b>	5 g	-	✓	✓	✓	-
	<b>40LCP020</b>	25 g	-	✓	✓	✓	-
	<b>40WC020</b>	5 g	-	✓	✓	✓	-
	<b>40LCP017</b>	25 g	-	✓	✓	✓	-
	<b>40WC017</b>	5 g	-	✓	✓	✓	-



Colour		Cod.	Size	Azo	Azo Free	Gluten Free	Vegan	FDA	
	<b>Pearl green</b>	<b>New</b>	<b>40LCP109</b>	25 g	-	√	√	√	-
			<b>40WC109</b>	5 g	-	√	√	√	-
	<b>Pearl lime green</b>		<b>40LCP016</b>	25 g	√	-	√	√	-
			<b>40WC016</b>	5 g	√	-	√	√	-
	<b>Pearl pink</b>	<b>New</b>	<b>40LCP007</b>	25 g	√	-	√	√	-
			<b>40WC007</b>	5 g	√	-	√	√	-
	<b>Pearl purple</b>		<b>40LCP010</b>	25 g	-	√	√	-	-
			<b>40WC010</b>	5 g	-	√	√	-	-
	<b>Pearl rose gold</b>	<b>New</b>	<b>40LCP023</b>	25 g	-	√	√	-	-
			<b>40WC023</b>	5 g	-	√	√	-	-
	<b>Pearl ruby</b>		<b>40LCP018</b>	25 g	-	√	√	√	-
			<b>40WC018</b>	5 g	-	√	√	√	-

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# Natural Powder






WATER-SOLUBLE



Natural water-soluble powdered food dye ideal for decorating and coloring creams, meringues, macarons, glazes, cookies, fondant, and other sweet products.

*Colorante alimentare naturale in polvere idrosolubile ideale per la decorazione e colorazione di creme, meringhe, macaron, glasse, biscotti, pasta di zucchero e altri prodotti dolciari.*



Colour		Cod.	Size	Azo	Azo Free	Gluten Free	Vegan	FDA
	<b>Azure</b>	<b>40LCPN202</b>	25 g	-	✓	✓	✓	✓
	<b>Black</b>	<b>40LCPN206</b>	25 g	-	✓	✓	✓	-
	<b>Green</b>	<b>40LCPN209</b>	25 g	-	✓	✓	✓	-
	<b>Red</b>	<b>40LCPN208</b>	25 g	-	✓	✓	✓	✓
	<b>Yellow</b>	<b>40LCPN204</b>	25 g	-	✓	✓	✓	-

# Natural Powder







LIPOSOLUBLE



Natural liposoluble powdered food dye suitable for mass coloring of fatty products such as chocolate, buttercream, almond paste, fondant, and semifreddo.

*Colorante alimentare naturale in polvere liposolubile adatto alla colorazione in massa di prodotti a base di grassa quali cioccolato, crema al burro, pasta di mandorle, pasta di zucchero semifreddi.*



Colour	Cod.	Size	Azo	Azo Free	Gluten Free	Vegan	FDA
 <b>Azure</b>	<b>40LCPN302</b>	25 g	-	✓	✓	✓	✓
 <b>Green</b>	<b>40LCPN309</b>	25 g	-	✓	✓	✓	-
 <b>Pink</b>	<b>40LCPN307</b>	25 g	-	✓	✓	✓	✓
 <b>Purple</b>	<b>40LCPN310</b>	25 g	-	✓	✓	✓	✓
 <b>Red</b>	<b>40LCPN308</b>	25 g	-	✓	✓	✓	✓
 <b>Yellow</b>	<b>40LCPN304</b>	25 g	-	✓	✓	✓	-

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# Velvet Spray



Cocoa butter-based spray that provides a velvety effect. The product should be sprayed on a cold/frozen surface, e.g., semifreddo, ice cream, mousse, and chocolate. This allows the cocoa butter to crystallize and create the desired velvet effect. Usage tips: Store the canister at a temperature between 20-25°C before use. Spray an even layer of the product from a distance of about 20-25 cm. Clean the dispenser with hot water after each use.



*Spray a base di burro di cacao che dona un effetto vellutato. L'articolo deve essere spruzzato su una superficie fredda/congelata. Es. semifreddi, gelati, mousse e cioccolato. In questo modo il burro di cacao cristallizza e crea l'effetto velluto desiderato. Consigli d'uso: Conservare la bomboletta ad una temperatura tra i 20-25°C prima dell'utilizzo. Spruzzare uno strato omogeneo di prodotto ad una distanza di circa 20-25 cm. Pulire l'erogatore con acqua calda al termine di ogni utilizzo.*



Colour		Cod.	Size	Azo	Azo Free	Gluten Free	Vegan	FDA
	<b>Azure</b>	<b>40LCV003</b>	400 ml / 308 g	-	√	√	√	-
	<b>Black</b>	<b>40LCV006</b>	400 ml / 308 g	√	-	√	-	√
	<b>Black cherry red</b>	<b>40LCV013</b>	400 ml / 308 g	√	-	√	√	-
	<b>Coral</b> <b>New</b>	<b>40LCV029</b>	400 ml / 308 g	√	-	√	-	√
	<b>Dark Chocolate</b>	<b>40LCV015</b>	400 ml / 308 g	√	-	√	√	-
	<b>Fuchsia</b>	<b>40LCV027</b>	400 ml / 308 g	-	√	√	-	√
	<b>Lavender</b> <b>New</b>	<b>40LCV028</b>	400 ml / 308 g	-	√	√	-	√
	<b>Light green</b>	<b>40LCV009</b>	400 ml / 308 g	-	√	√	√	-
	<b>Lime Green</b> <b>New</b>	<b>40LCV016</b>	400 ml / 308 g	-	√	√	√	√
	<b>Magenta</b> <b>New</b>	<b>40LCV031</b>	400 ml / 308 g	-	√	√	-	-
	<b>Milk Chocolate</b>	<b>40LCV005</b>	400 ml / 308 g	√	-	√	√	-
	<b>Orange</b>	<b>40LCV001</b>	400 ml / 308 g	√	-	√	√	-
	<b>Peach</b> <b>New</b>	<b>40LCV030</b>	400 ml / 308 g	√	-	√	-	√
	<b>Pearl gold</b> <b>New</b>	<b>40LCV017</b>	400 ml / 308 g	-	√	√	√	-
	<b>Pink</b>	<b>40LCV007</b>	400 ml / 308 g	-	√	√	-	√
	<b>Purple</b>	<b>40LCV010</b>	400 ml / 308 g	-	√	√	-	√
	<b>Red</b>	<b>40LCV008</b>	400 ml / 308 g	√	-	√	-	√
	<b>White</b>	<b>40LCV000</b>	400 ml / 308 g	-	√	√	√	√
	<b>White chocolate</b>	<b>40LCV024</b>	400 ml / 308 g	-	√	√	√	-
	<b>Yellow</b>	<b>40LCV004</b>	400 ml / 308 g	-	√	√	√	-

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# Colour Spray

HYDROALCOHOLIC



Hydroalcoholic colored sprays ideal for decorating the surfaces of cream-based cakes, small chocolate decorations, biscuits, wafers, waffles, and sugar paste-based sweets.

*Spray colorati idroalcolici ideali per decorare superfici di torte a base di panna, piccole decorazioni di cioccolato, biscotteria, wafer, cialde e dolci a base di pasta di zucchero.*



Colour	Cod.	Size	Azo	Azo Free	Gluten Free	Vegan	FDA
 <b>Brown</b>	<b>40LCS005</b>	100 ml / 64 g	✓	-	✓	✓	-
 <b>Green</b>	<b>40LCS009</b>	100 ml / 64 g	-	✓	✓	✓	-
 <b>Orange</b>	<b>40LCS001</b>	100 ml / 64 g	✓	-	✓	✓	-
 <b>Pink</b>	<b>40LCS007</b>	100 ml / 64 g	-	✓	✓	-	✓
 <b>Red</b>	<b>40LCS008</b>	100 ml / 64 g	✓	-	✓	✓	-
 <b>White</b>	<b>40LCS000</b>	100 ml / 64 g	-	✓	✓	✓	✓
 <b>Yellow</b>	<b>40LCS004</b>	100 ml / 64 g	✓	-	✓	✓	-



# Pearl

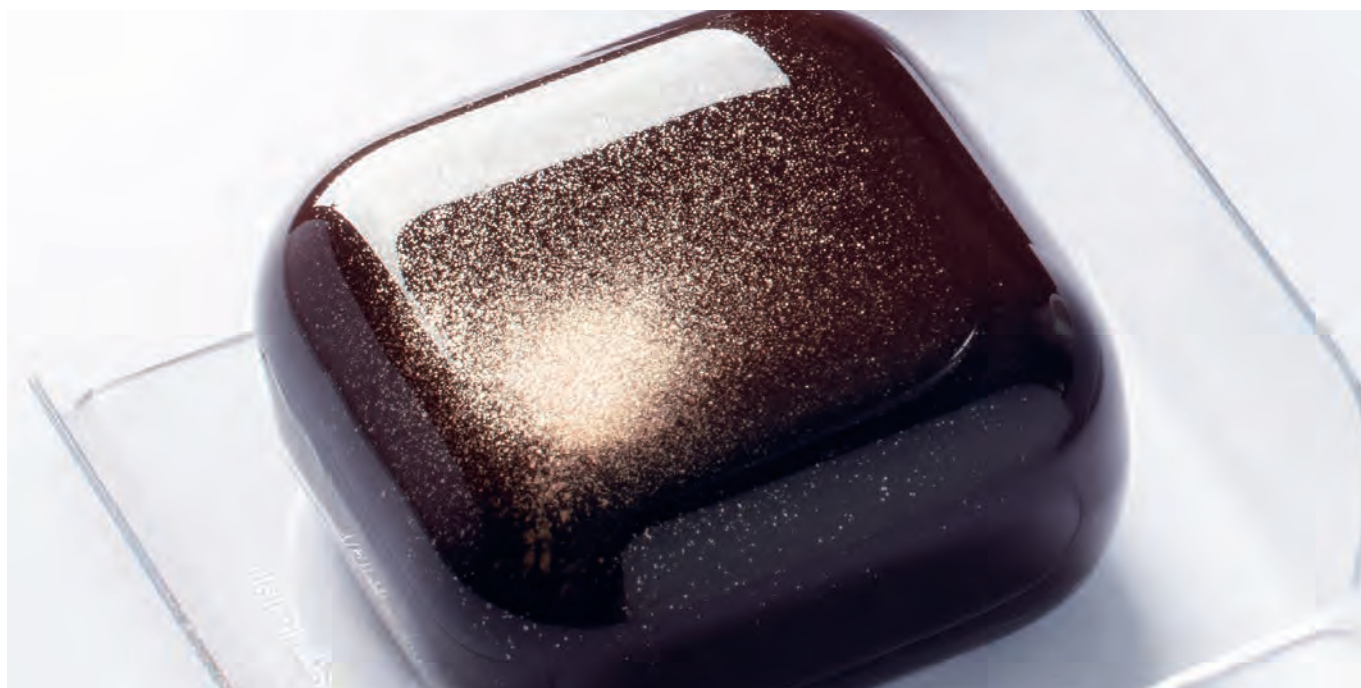
## Spray


HYDROALCOHOLIC



Pearlescent hydroalcoholic sprays ideal for decorating the surfaces of cream-based cakes, biscuits, wafers, waffles, and sugar paste-based sweets.

*Spray perlati idroalcolici ideali per decorare superfici di torte a base di panna, biscotteria, wafer, cialde e dolci a base di pasta di zucchero.*



Colour		Cod.	Size	Azo	Azo Free	Gluten Free	Vegan	FDA
	<b>Pearl bronze</b>	<b>40LCS215</b>	100 ml / 64 g	-	√	√	√	-
	<b>Pearl copper</b>	<b>40LCS220</b>	100 ml / 64 g	-	√	√	√	-
	<b>Pearl gold</b>	<b>40LCS217</b>	100 ml / 64 g	-	√	√	√	-
	<b>Pearl mother-of-pearl</b>	<b>40LCS200</b>	100 ml / 64 g	-	√	√	√	-
	<b>Pearl ruby</b>	<b>40LCS218</b>	100 ml / 64 g	-	√	√	√	-
	<b>Pearl silver</b>	<b>40LCS219</b>	100 ml / 64 g	-	√	√	√	-

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# Metal Powder

TOP DECORATION



Fine pearlescent powdered dye, ideal for decorating finished products. Perfect for the surface coloring of fondant, glazes, chocolate, and other sweet products. Non-pressurized spray packaging.

*Colorante in polvere fine con effetto perlato, ideale per decorare prodotti finiti. Ideale per la colorazione superficiale di pasta di zucchero, glasse, cioccolato e altri prodotti dolciari. Packaging spray non pressurizzato.*



Colour		Cod.	Size	Azo	Azo Free	Gluten Free	Vegan	FDA
	<b>Sparkling pearl bronze</b>	<b>40LCP515</b>	10 g	-	✓	✓	✓	-
	<b>Sparkling pearl cherry red</b>	<b>40LCP513</b>	10 g	-	✓	✓	✓	-
	<b>Sparkling pearl copper</b>	<b>40LCP520</b>	8 g	-	✓	✓	✓	-
	<b>Sparkling pearl gold</b>	<b>40LCP517</b>	10 g	-	✓	✓	✓	-
	<b>Sparkling pearl red</b>	<b>40LCP508</b>	10 g	-	✓	✓	✓	-
	<b>Sparkling pearl silver</b>	<b>40LCP519</b>	10 g	-	✓	✓	✓	-

# Dripping Top Decoration

**E171**  
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Ideal for decorating cakes, semifreddo, and ice cream with the dripping technique. It can also be used to decorate cookies and plated desserts. Usage tips: Melt the product in the microwave or using a double boiler. Shake the bottle before use to mix the mixture.

*Ideale per la decorazione di torte, semifreddi, gelati con la tecnica del dripping. Può essere utilizzato anche per decorare biscotti e dessert al piatto. Consigli d'uso: sciogliere il prodotto nel microonde o a bagnomaria. Per miscelare il composto agitare il flacone prima dell'uso.*



Colour		Cod.	Size	Azo	Azo Free	Gluten Free	Vegan	FDA
	<b>Azure</b>	<b>40LCD003</b>	180 g	-	✓	✓	✓	-
	<b>Cherry red</b>	<b>40LCD008</b>	180 g	✓	-	✓	-	-
	<b>Milk Chocolate</b>	<b>40LCD005</b>	180 g	-	✓	✓	✓	✓
	<b>Pink</b>	<b>40LCD007</b>	180 g	-	✓	✓	-	✓
	<b>White chocolate</b>	<b>40LCD024</b>	180 g	-	✓	✓	-	✓

The colours shown are indicative. The intensity of the colour obtained may vary depending on the type of surface or mass being coloured, the amount of dye used and the conditions under which it is used. *I colori rappresentati sono indicativi. L'intensità del colore ottenuto può variare in base al tipo di superficie o massa che si colora, alla quantità di colorante utilizzato e alle condizioni di utilizzo dello stesso.*

# Glitter Spray

TOP DECORATION



Glittery sprays ideal for decorating the surfaces of cream-based cakes, small chocolate decorations, biscuits, wafers, waffles, and sugar paste-based sweets.

*Spray glitterati ideali per decorare superfici di torte a base di panna, piccole decorazioni di cioccolato, biscotteria, wafer, cialde e dolci a base di pasta di zucchero.*



Colour			Cod.	Size	Azo	Azo Free	Gluten Free	Vegan	FDA
	<b>Gold</b>	<b>New</b>	<b>40LCS417</b>	100 ml / 64 g	-	✓	✓	✓	-
	<b>Silver</b>	<b>New</b>	<b>40LCS419</b>	100 ml / 64 g	-	✓	✓	✓	-

# Gleam



## Paillettes

TOP DECORATION

Edible gold and silver sequins ideal for decorating cakes, cookies, creams, ice creams, cream, and other sweet products.

*Paillettes edibili colore oro e argento ideali per la decorazione di torte, biscotti, creme, gelati, panna e altri prodotti dolciari.*



Colour			Cod.	Size	Azo	Azo Free	Gluten Free	Vegan	FDA
	<b>Pearl gold</b>	<b>New</b>	<b>40LCP617</b>	3 g	-	√	√	√	-
	<b>Pearl silver</b>	<b>New</b>	<b>40LCP619</b>	3 g	-	√	√	√	-

The colours shown are indicative. The intensity of the colour obtained may vary depending on the type of surface or mass being coloured, the amount of dye used and the conditions under which it is used. *I colori rappresentati sono indicativi. L'intensità del colore ottenuto può variare in base al tipo di superficie o massa che si colora, alla quantità di colorante utilizzato e alle condizioni di utilizzo dello stesso.*

# SPECIAL SPRAY



## Butter Spray

Neutral food polish based on cocoa butter, ideal for protecting and polishing marzipan and almond paste.

*Lucidante alimentare neutro a base di burro di cacao ideale per proteggere e lucidare marzapane e pasta di mandorle.*

Cod.	Size	Azo	Azo Free	Gluten Free	Vegan	FDA
<b>40LCV100</b>	400 ml / 242 g	-	✓	✓	✓	✓



## Baking Spray

Food release agent to speed up the removal of products from steel and aluminum pans, molds, thermoformed, or other. Odorless and tasteless.

*Staccante alimentare per velocizzare la rimozione del prodotto da teglie in acciaio e alluminio, stampi, termoformati o altro. Inodore e insapore.*

Cod.	Size	Azo	Azo Free	Gluten Free	Vegan	FDA
<b>COATING</b>	400 ml / 272 g	-	✓	✓	✓	✓



## Shiny Spray

Spray lacquer ideal for polishing and protecting sugar and chocolate surfaces.

*Gommalacca spray ideale per lucidare e proteggere superfici a base di zucchero e cioccolato.*

Cod.	Size	Azo	Azo Free	Gluten Free	Vegan	FDA
<b>40LCS201</b>	300 ml / 168 g	-	✓	✓	✓	✓



## Cooling Spray

Instant cooling spray for sugar or chocolate-based products during artistic processing.

*Refrigerante spray per raffreddamento istantaneo di prodotti a base di zucchero o cioccolato durante la lavorazione artistica.*

Cod.	Size	Azo	Azo Free	Gluten Free	Vegan	FDA
<b>EUROCHOCK</b>	400 ml / 212 g	-	✓	✓	✓	✓

# SPECIAL



## Jellies

Food gelatin ideal for garnishing cakes and pastry products in general. It can be colored with water-soluble gels and powders.

*Gelatina alimentare ideale per guarnire torte e prodotti di pasticceria in genere. Può essere colorata con i gel e con le polveri idrosolubili.*

Cod.	Size	Azo	Azo Free	Gluten Free	Vegan	FDA
<b>40LCJ000</b>	1 kg	-	✓	✓	✓	✓



## CMC

Food additive used as a thickener. Adding it to sugar paste results in a more resistant and easier-to-shape paste.

*Additivo alimentare utilizzato come addensante. Aggiungendolo alla pasta zucchero si ottiene una pasta più resistente e più facile da modellare.*

Cod.	Size	Azo	Azo Free	Gluten Free	Vegan	FDA
<b>40W042</b>	40 g	-	✓	✓	✓	✓





## Sugar Dress

Preparation for the creation of lace and sugar decorations for cakes, pastries and cup cakes. Sugar Dress is a quick and easy way to obtain a refined and impressive sugar decoration. Simply add water to the preparation, mix well and spread it with a spatula on the special silicone mat for sugar decorations. Gluten free. Colour: white.

*Preparato per la creazione di pizzi e decorazioni in zucchero per torte, pasticcini e cup cake. Sugar Dress è un sistema facile e veloce per ottenere un decoro in zucchero raffinato e di grande effetto. È sufficiente aggiungere al preparato dell'acqua, mescolare bene il composto e spalmarlo con una spatola nell'apposito tappetino in silicone per decorazioni di zucchero. Gluten free. Colore: bianco.*

Cod.	Size	Azo	Azo Free	Gluten Free	Vegan	FDA
<b>EFSD001</b>	500 g			✓	✓	✓



## Glue

Food glue for creating subjects in sugar paste, plastic chocolate, marzipan, and wafer.

*Colla alimentare per la creazione di soggetti in pasta di zucchero e cialda.*

Cod.	Size	Azo	Azo Free	Gluten Free	Vegan	FDA
<b>40W166</b>	25 g	-	✓	✓	✓	✓

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**Martellato srl, accordingly to EC laws:**

EC Regulation no. 1935/2004- Materials and articles intended to come into contact with food.

EU Regulation no. 10/2011 and smi- Regarding the materials and plastic articles intended to come into contact with food.

EC Regulation no. 2023/2006 -Good Manufacturing Practices (GMP) of materials and articles intended to come into contact with food.

**And to the following National Legislation in force:**

Italian Ministerial Decree 21/03/1973 and subsequent updates and changes -Hygiene regulation for packaging, containers, utensils, intended to come into contact with food or with substances for personal use.

Presidential Decree 777/82 and subsequent updates and changes

**Issued a specification that requires its suppliers to comply with certain hygienic precautions during manufacture, processing and packaging of the disposable items listed in this catalogue.**

**For all other items Martellato srl asks users to wash thoroughly with water and mild detergent before use, as a precaution.**

**Martellato srl, ai sensi della Legislazione Comunitaria vigente:**

*Regolamento CE n. 1935/2004 - Materiali e oggetti destinati a venire a contatto con i prodotti alimentari.*

*Regolamento UE n. 10/2011 e smi -Riguardante i materiali e gli oggetti di materia plastica destinati a venire a contatto con i prodotti alimentari.*

*Regolamento CE n. 2023/2006 - Buone pratiche di fabbricazione (GMP) dei materiali e degli oggetti destinati a venire a contatto con i prodotti alimentari.*

**E alla seguente Legislazione Nazionale vigente:**

*D.M. Italiano 21/03/1973 e successive modifiche - disciplina igienica degli imballaggi, recipienti, utensili, destinati a venire a contatto con le sostanze alimentari o con sostanze d'uso personale.*

*D.P.R. 777/82 e successivi aggiornamenti e modifiche*

**Ha emesso uno specifico Capitolato che obbliga i suoi fornitori al rispetto di determinate precauzioni igieniche durante la fabbricazione, lavorazione e imballo degli articoli Monouso elencati nel presente catalogo.**

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