

silikomart®
professional

MADE IN ITALY



HU
L A
UP[®]



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Risultati sicuri e impeccabili con gli stampi in silicone de La Gelateria

È finita l'era degli stampi in alluminio o in plastica che rendono più lunga e complessa la sformatura del gelato; niente più anelli di metallo, pellicole trasparenti e il cannetto a gas in laboratorio per realizzare i semifreddi: con la nuova linea di stampi in silicone alimentare al 100% de La Gelateria la garanzia di un risultato ottimale non ha precedenti nel settore della gelateria professionale. La collezione di stampi La Gelateria di Silikomart offre tempi di realizzazione inferiori, compatibilità con qualsiasi macchina per gelato, facilità di stoccaggio, smodellatura facile e perfetta a qualsiasi temperatura (fino a -60°C). Grazie agli stampi de La Gelateria, il pasticcere e gelatiere, avrà la garanzia di realizzare un prodotto sicuro, veloce, d'alta qualità e personalizzabile, potendo offrire gelati su stecco o su biscotto con glassature, decorazioni multi gusto o mousse e torte originali allargando la sua offerta di prodotti all'interno del proprio punto vendita. Inoltre tutti gli stampi della linea La Gelateria possono essere utilizzati per realizzare prodotti che necessitano la cottura in forno fino ad una temperatura massima di +230 °C.

Reliable and faultless results with La Gelateria silicone moulds

The era of aluminium or plastic moulds that make getting the ice-cream out a long and complex operation is over; no more metal rings, Clingfilm and blowtorch in the lab to make parfaits: with the new 100% food safe silicone mould line by La Gelateria the guarantee of a superb result has no precedents in professional ice-cream making. La Gelateria mould collection by Silikomart grants lower production times, compatibility with any ice-cream machine, storage easiness, easy and perfect demoulding at any temperature (down to -60°C). Moreover, thanks to La Gelateria moulds, the confectioner and ice-cream maker will be sure to make a reliable, quick, high quality and customizable product, since he/she will be able to offer ice-creams on the stick or with the biscuit with coatings with multi-flavoured decorations or original mousses or cakes, widening the product offer in his/her point-of-sale. In addition to that, all the moulds of the La Gelateria range can be used for baking up to +230°C.

Résultats sûrs et impeccables avec les moules en silicone de La Gelateria

Finie l'ère des moules en aluminium ou en plastique qui rendent le démolage de la glace plus long et complexe; plus de cercles en métal, de film transparent ni de chalumeau à gaz dans le laboratoire pour réaliser les parfaits: avec la nouvelle ligne de moules 100% silicone alimentaire de La Gelateria, le résultat n'a jamais été aussi excellent dans le secteur des glaces professionnelles. La collection de moules La Gelateria de Silikomart signifie: délais de réalisation inférieurs, compatibilité avec n'importe quelle machine à glace, facilité de stockage (jusqu'à -60°C). Grâce aux moules de La Gelateria, le pâtissier et le glacier- aura en outre la garantie de réaliser un produit sûr, rapide, de haute qualité et personnalisable. Il pourra proposer des esquimaux ou des biscuits glacés avec plusieurs types d'enrobage et de décoration, des mousses ou des gâteaux originaux, en élargissant ainsi l'offre de produits à l'intérieur de son point de vente. De plus, tous les moules de la gamme "La Gelateria" peuvent être utilisés pour réaliser des produits qui nécessitent d'une cuisson au four jusqu'à la température de +230°C au maximum.

Sichere und tadellose Ergebnisse mit den Silikonformen von La Gelateria

Das Zeitalter der Aluminium- oder Kunststoffformen, die die Eisbildung länger und komplizierter machen, gehört nun der Vergangenheit an; keine Metallringe mehr, keine durchsichtigen Folien und keine Gasbrenner mehr, um Halbgefrorenes herzustellen: Mit der neuen Produktreihe der Formen aus 100%-Lebensmittelsilikon von La Gelateria wird ein hervorragendes Ergebnis gewährleistet, das es in der Geschichte der professionellen Eisbranche in dieser Form noch nicht gegeben hat. Die Formenkollektion La Gelateria von Silikomart bietet kurze Produktionszeiten, Kompatibilität mit jeder Eismaschine, einfache Lagerung, einfache und perfekte Formgestaltung (bis zu -60°C). Dank der Formen von La Gelateria gewährleistet das Handwerk des Konditors oder Eiskonditors die Herstellung eines sicheren, raschen, qualitativ hochwertigen und individuell gestaltbaren Produktes. Es können Eis am Stiel oder Eisplätzchen mit Glasuren und Dekorationen in mehreren Geschmacksrichtungen sowie Mousse und Torten angeboten werden, die das Produktangebot an der Verkaufsstelle erweitern. Darüber hinaus können alle Formen der Linie La Gelateria verwendet werden, um Produkte zu zubereiten, die im Ofen eine Temperatur bis +230° C benötigen.

Resultados seguros e impecables con los moldes de silicona de La Gelateria

Ha terminado la era de los moldes de aluminio o de plástico que prolongan y dificultan el desmolde del helado; nunca más anillos de metal, películas transparentes y el soplete de gas en el laboratorio para realizar los semifrios: con la nueva línea de moldes 100% en silicona para uso alimentario de La Gelateria, la garantía de un resultado óptimo no tiene precedentes en el sector de la heladería profesional. La colección de moldes La Gelateria de Silikomart ofrece menores tiempos de realización, compatibilidad con cualquier máquina para hacer helado, facilidad de almacenamiento, desmolde fácil y perfecto a cualquier temperatura (hasta -60°C). Gracias a los moldes de La Gelateria, el pastelero y heladero, tendrá la garantía de realizar un producto seguro, rápido, de alta calidad y personalizable, pudiendo ofrecer polos o sándwich helados con glaseados y decoraciones multi sabores o mousse y tartas originales, ampliando su oferta de productos en su punto de venta. Además, todos los moldes de la gama La Gelateria pueden utilizarse para la cocción en el horno hasta +230°C.

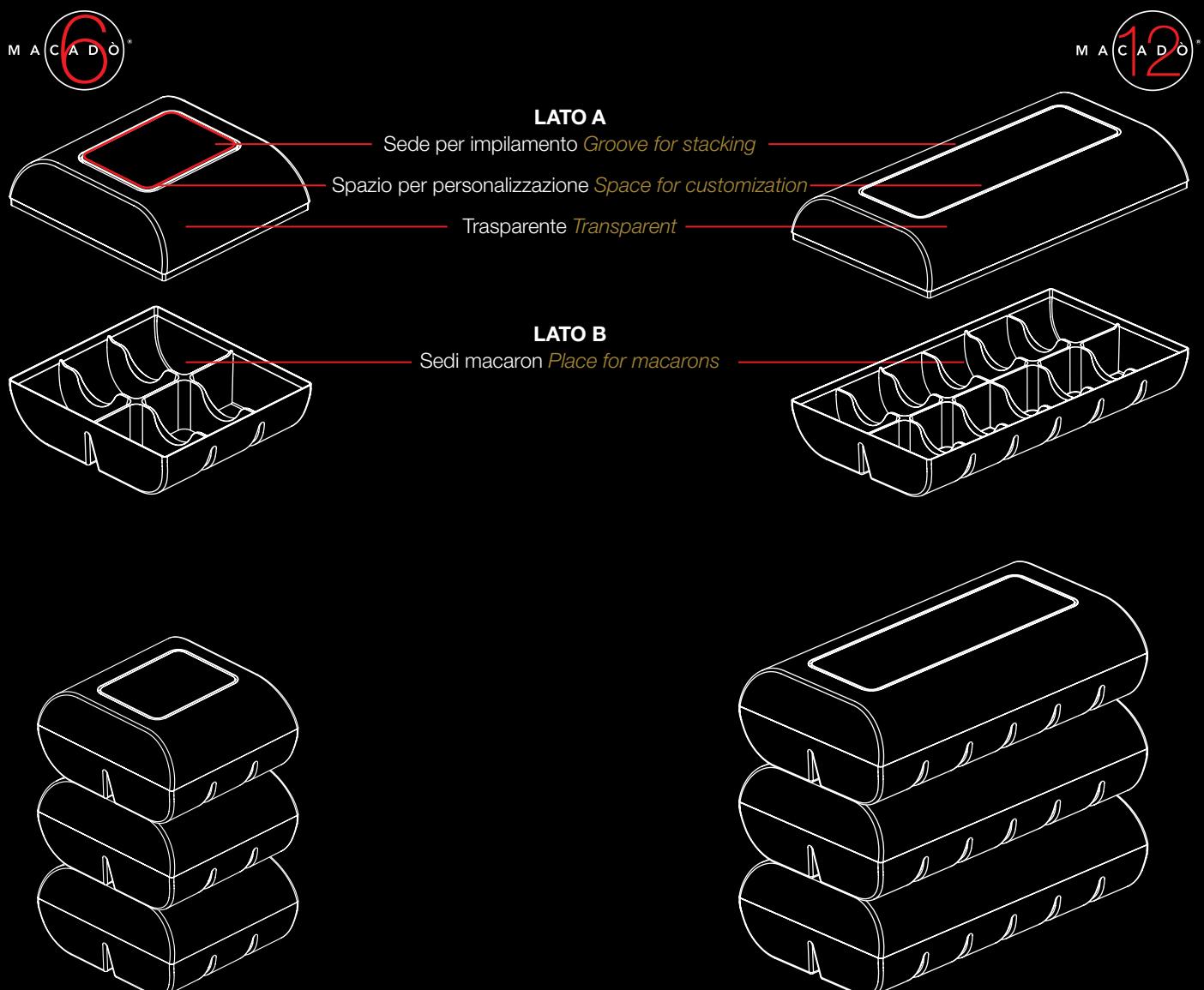
Resultados seguros e impecáveis com as formas em silicone da Gelataria

Chegou ao fim a era das formas em alumínio ou em plástico que tornam mais longo e complexo o processo de desenformar os gelados, acabaram os anéis em metal, películas aderentes e o maçarico a gás em laboratório para fazer semifrios. Com a nova linha de formas em silicone 100% alimentar, a gama A Gelataria garante um óptimo resultado sem precedentes na área da gelataria profissional. A coleção de formas A Gelataria da Silikomart oferece tempos de realização inferiores, compatibilidade com qualquer máquina para gelados, facilidade de armazenamento, facilidade e perfeição no processo de desenformar a qualquer temperatura (até -60°C). Graças às formas de A Gelataria, os pasteleiros e os profissionais na área dos gelados, terão a garantia de realizar um produto seguro, de modo rápido, de alta qualidade e personalização, podendo oferecer gelados com suporte ou com biscoitos gelados, decorações de diversos gostos ou mousses e bolos originais, alargando assim a sua oferta de produtos no interior do seu próprio ponto de venda. Além disso todas as formas da linha A Gelataria podem ser utilizadas para realizar produtos que necessitam de cozedura no forno até uma temperatura máxima de +230°C.



MACADÒ è una pratica e funzionale confezione in plastica resistente porta macarons, disponibile nelle versioni da 6 e da 12, composta da un coperchio trasparente e da una base disponibile in 8 colori design. Il coperchio è dotato di una chiusura ermetica a incastro stabile, in modo da preservare i macarons dall'umidità; la sua trasparenza, inoltre, permette una chiara e immediata visione dei prodotti contenuti. MACADÒ può essere personalizzato con un adesivo, un nastro o con qualsivoglia materiale di decoro normalmente utilizzato in pasticceria.

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



Potete farne di tutti i colori senza mai una rottura.
Da oggi i vostri preziosi macarons hanno un rifugio sicuro.

*More colours than the rainbow, stronger than a rock.
Now your precious macarons can be safely stored.*

8 Colori classici e di tendenza

8 Classic and trendy colours

Personalizzabile

Customizable

Trasparente

Transparent

Robusta

Strong



Versatile

Versatile

Modulare

Modular

Elegante

Elegant

Chiusura Ermetica

Hermetic

Da 6 o 12 macarons

For 8 or 12 macarons



GAMMA COLORI COLOR RANGE



Green



Ruby Red



Fluo Green



Fuxia



Brown



Black



White



Transparent

MACADÒ presenta una struttura del fondo a celle che permette di separare i macarons in modo tale che non si tocchino né rovinino nella fase di esposizione e trasporto. La confezione è stata progettata seguendo una logica di modularità che permette di esporre esattamente 10 MACADÒ da 12 e 20 MACADÒ da 6 nelle teglie 60x40 utilizzati dai professionisti.

The bottom of MACADÒ is endowed with a structure that separate every single macaron so that they do not get damaged when displayed or carried. The box has been designed according to a modular size that allow to display exactly 10 MACADÒ for 12 macarons and 20 MACADÒ for 6 macarons on 60x40cm professional trays.

MACADÒ 6 PCS
MASTER 90 PCS

(6) **Fuxia**
72.351.19.0000

(6) **Fluo Green**
72.351.62.0000

(6) **Green**
72.351.81.0000

(6) **Ruby Red**
72.351.31.0000

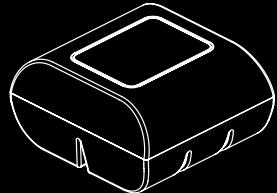
(6) **Brown**
72.351.77.0000

(6) **White**
72.351.83.0000

(6) **Transparent**
72.351.86.0000

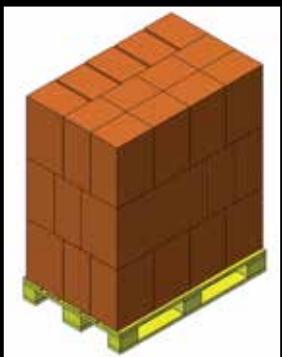
(6) **Black**
72.351.20.0000

300x225 h 436 mm
Peso: 5000 gr.



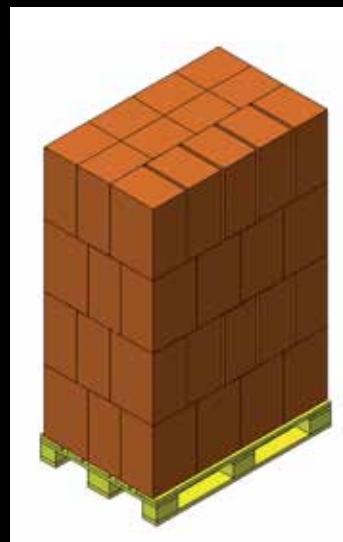
MACADÒ 6 - 150 cm
2340 PCS

Pallet: H 150 cm



MACADÒ 6 - 190 cm
4680 PCS

Pallet: H 190 cm



MACADÒ 12 PCS
MASTER 48 PCS

(12) **Fuxia**
72.352.19.0000

(12) **Fluo Green**
72.352.62.0000

(12) **Green**
72.352.81.0000

(12) **Ruby Red**
72.352.31.0000

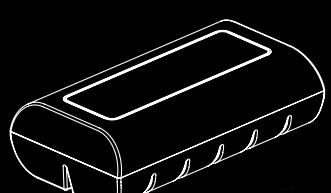
(12) **Brown**
72.352.77.0000

(12) **White**
72.352.83.0000

(12) **Transparent**
72.352.86.0000

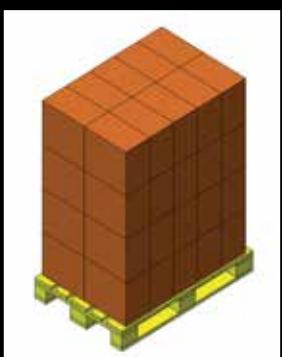
(12) **Black**
72.352.20.0000

385x220 h 325 mm
Peso: 5050 gr.



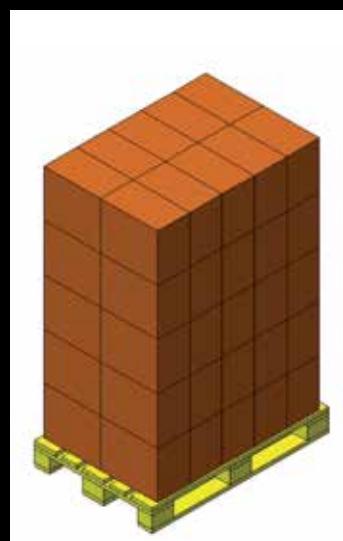
MACADÒ 12 - 150 cm
960 PCS

Pallet: H 150 cm

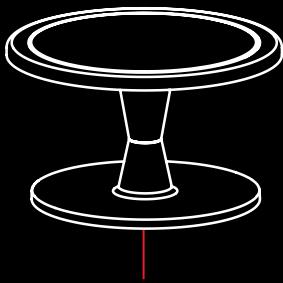


MACADÒ 12 - 190 cm
2400 PCS

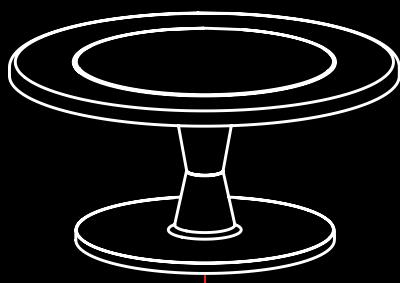
Pallet: H 190 cm



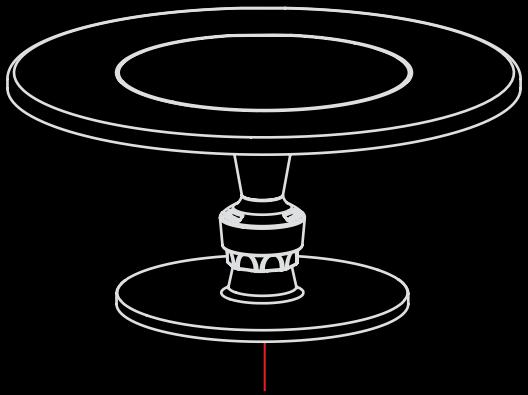
H U L A U P[®]



HULA UP - S
size: Ø 240 mm



HULA UP - M
size: Ø 300 mm



HULA UP - L
size: Ø 350 mm

HULA UP

Alzatina singola disponibile nei diametri 240 mm (HULA UP **S**), 300 mm (HULA UP **M**) e 350 mm (HULA UP **L**). Perfetta per l'esposizione di creazioni dolci o salate.

Lavabili in lavastoviglie perchè scomponibili.

XXL

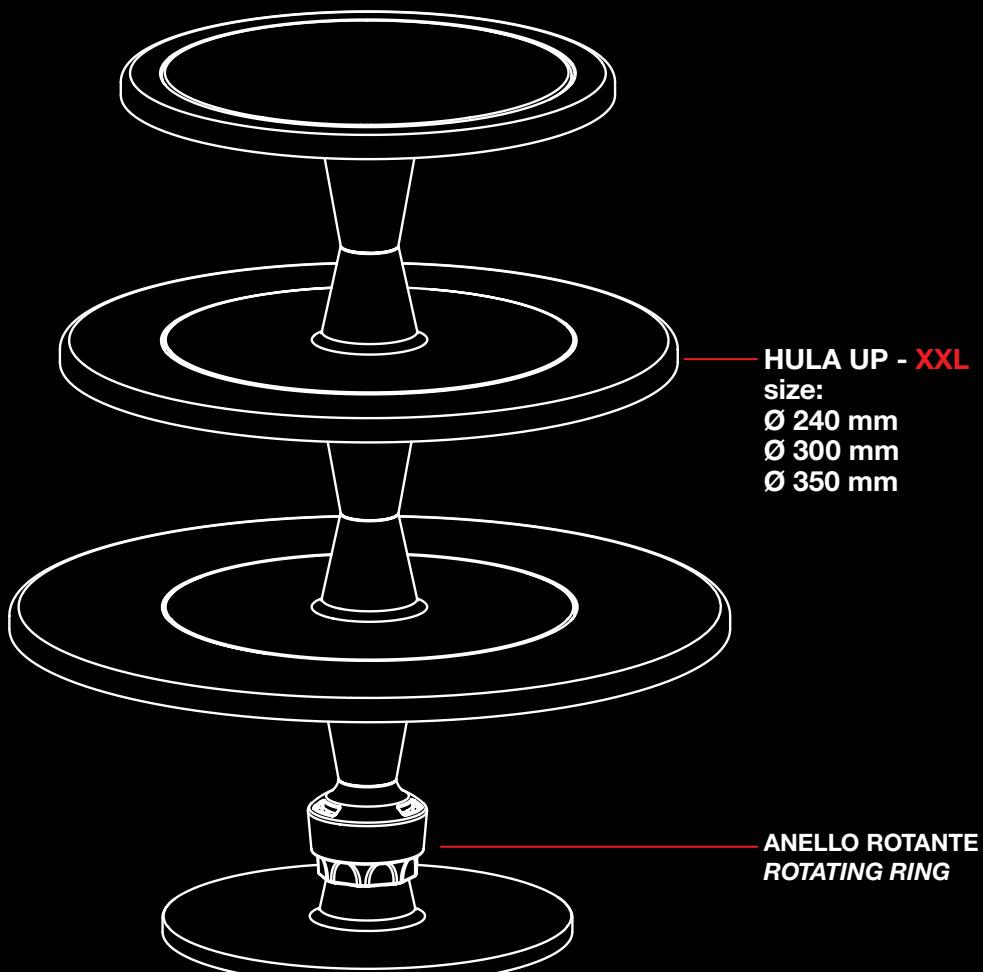
Alzatina a tre piani composta da tre livelli di diverso diametro. L'anello rotante in dotazione da porre alla base permette di far ruotare l'alzatina.

*Cake stand available in the following diameters: Ø 240 mm (HULA UP **S**), Ø 300 mm (HULA UP **M**) e Ø 350 mm (HULA UP **L**).*

Ideal for displaying sweet or savoury creations. Can be disassembled and put in the dishwasher.

XXL

Cake stand with three layers of different diameters. The kit includes a rotating ring to be put on the base of the cake stand to spin it.



HULA UP - XXL
size:
Ø 240 mm
Ø 300 mm
Ø 350 mm

ANELLO ROTANTE
ROTATING RING



HU
LA
UP®

H
U
L
A
U
P[®]



L'anello rotante in dotazione da porre alla base delle alzatine, inoltre, permettendo di girare il piatto durante la fase di decorazione, agevola il lavoro del professionista e assicurando un risultato preciso e impeccabile.

The kit includes a rotating ring to be put on the base of the cake stand, that allows to spin the plate during the decoration of the cake. This makes the preparation process easier granting an accurate and precise result.on special occasions!



Le alzate possono essere utilizzate con o senza anello esterno, a seconda della misura desiderata.

The cake stands can be used with or without the outer ring, depending on the desired size.

**HULA UP - S**

240 mm

Pink
72.361.41.0065 **Light Blue**
72.361.22.0065 **Yellow**
72.361.76.0065 **Black**
72.361.20.0065 **Brown**
72.361.77.0065**HULA UP - M**

300 mm

Pink
72.362.41.0065 **Light Blue**
72.362.22.0065 **Yellow**
72.362.76.0065 **Black**
72.362.20.0065 **Brown**
72.362.77.0065**HULA UP - L**

350 mm

Pink
72.363.41.0065 **Light Blue**
72.363.22.0065 **Yellow**
72.363.76.0065 **Black**
72.363.20.0065 **Brown**
72.363.77.0065**HULA UP - XXL**

240 + 300 + 350 mm

Pink
72.364.41.0065 **Light Blue**
72.364.22.0065 **Yellow**
72.364.76.0065 **Black**
72.364.20.0065 **Brown**
72.364.77.0065

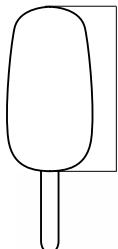
H
U
L
A
U
P

GEL01 CLASSIC

25.311.87.0098

 Stecco®
FLEX

**Set 2 pz/pcs
+ 50 bastoncini/sticks**



93 x 48,5 h 25 mm
90 ml



PATENTED



Utilizzo / Use:



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



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



- Livellare
- Level it



- Inserire lo stampo Classic e il suo vassoio nell'abbattitore
- Insert the Classic and the relative tray in the blast chiller



- Sformare il gelato su stecco così ottenuto e decorare a piacere
- Unmold the ice-cream and garnish with decorations at will

Sticks
99.400.99.0001
500 pz/pcs



Take Away Bag 02

99.406.99.0001
1000 pz/pcs



9 x 13 + 3 cm

99.406.99.0002
200 pz/pcs



Utilizzo / Use:



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



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



- Sformare la preparazione così ottenuta.
- Unmold.



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



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



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

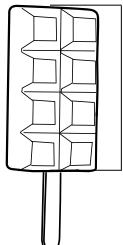


GEL02 CHOCO STICK

25.312.87.0098

 Stecco®
FLEX

Set 2 pz/pcs
+ 50 bastoncini/sticks



92 x 48 h 24 mm
90 ml



PATENTED

Sticks
99.400.99.0001
500 pz/pcs



Take Away Bag 02
99.406.99.0001
1000 pz/pcs

99.406.99.0002
200 pz/pcs



Utilizzo / Use:



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



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



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



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



- Decorare a piacere
- Garnish with decorations at will

Utilizzo / Use:



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



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



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



- Sformare la preparazione così ottenuta.
- Unmold.



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

CHOCO STICK

Savory

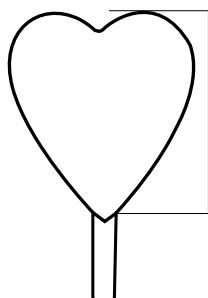


GEL03 HEART-IC

25.313.87.0098

 Stecco®
FLEX

Set 2 pz/pcs
+ 50 bastoncini/sticks



91 x 85 h 23 mm
96 ml



PATENTED



Sticks
99.400.99.0001
500 pz/pcs



Take Away Bag 02
99.406.99.0001
1000 pz/pcs



99.406.99.0002
200 pz/pcs

Utilizzo / Use:



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



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



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



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



- Decorare a piacere
- Garnish with decorations at will

Utilizzo / Use:



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



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



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



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



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



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

HEART-IC

Savory

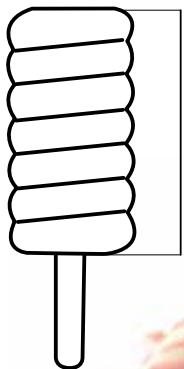


GEL04 TANGO

25.314.87.0098



Set 2 pz/pcs
+ 50 bastoncini/sticks



92 x 45 h 27,5 mm

90 ml



PATENTED



Sticks
99.400.99.0001
500 pz/pcs



Take Away Bag 02

99.406.99.0001
1000 pz/pcs

99.406.99.0002
200 pz/pcs



Utilizzo / Use:



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



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



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



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



- Decorare a piacere
- Garnish with decorations at will

Utilizzo / Use:



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



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



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



- Sformare la preparazione così ottenuta.
- Unmold.



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



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

TANGO

Savory



GEL06 PATA

25.316.87.0098

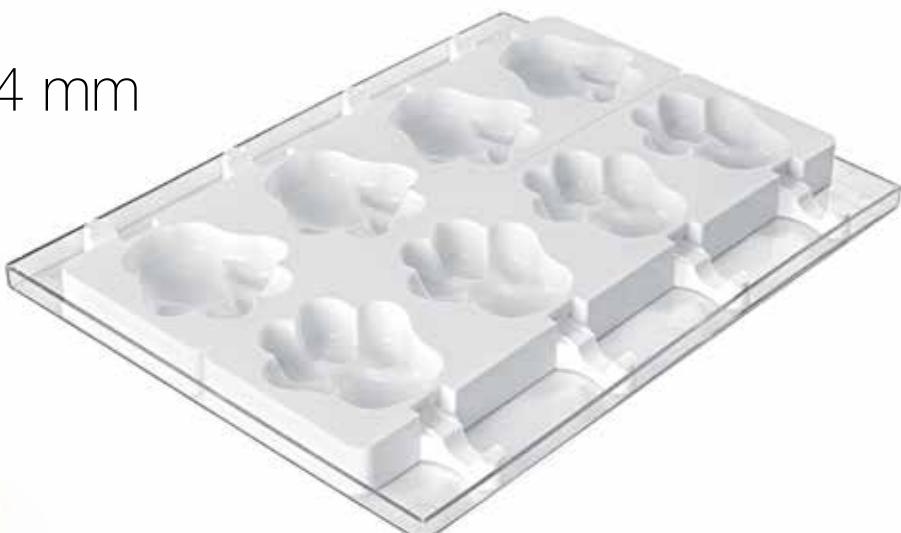
**Set 2 pz/pcs
+ 50 bastoncini/sticks**

 Stecco®
FLEX



89 x 84 h 24 mm

98 ml



PATENTED

Sticks

99.400.99.0001
500 pz/pcs



Take Away Bag 02

99.406.99.0001
1000 pz/pcs

99.406.99.0002
200 pz/pcs



Utilizzo / Use:



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



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



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



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



- Decorare a piacere
- Garnish with decorations at will

Utilizzo / Use:



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



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



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



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



- Sformare la preparazione così ottenuta.
- Unmold.

PATA
Savory

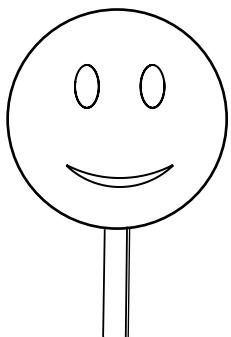


GEL07 MR FUNNY

25.317.87.0098

 Stecco®
FLEX

**Set 2 pz/pcs
+ 50 bastoncini/sticks**



Ø 83 h 22,5 mm

100 ml



PATENTED



Utilizzo / Use:



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



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



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



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



- Decorare a piacere
- Garnish with decorations at will

Sticks
99.400.99.0001
500 pz/pcs



Take Away Bag 02
99.406.99.0001
1000 pz/pcs



99.406.99.0002
200 pz/pcs

Utilizzo / Use:

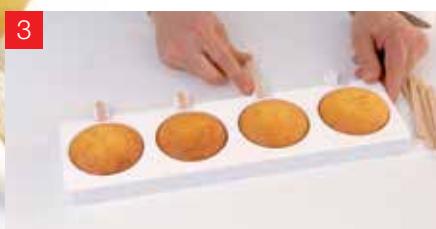


- Riempire lo stampo Mr Funny con la preparazione scelta e inserirlo in forno
- Fill the mould Mr Funny with the preparation and put it inside the oven.



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

3



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

4



- Sformare la preparazione così ottenuta.
- Unmold.

5



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

6



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

MR FUNNY

Savory

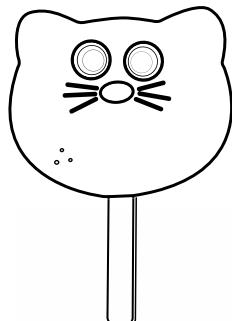


GEL08 CAT

25.318.87.0098

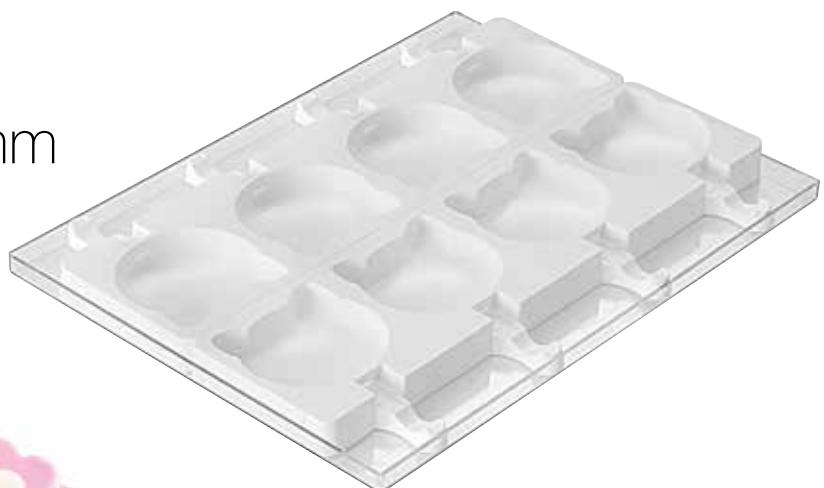
 Stecco®
FLEX

**Set 2 pz/pcs
+ 50 bastoncini/sticks**



88,5 x 82 h 20 mm

95 ml



PATENTED

Sticks
99.400.99.0001
500 pz/pcs



Take Away Bag 02
99.406.99.0001
1000 pz/pcs

99.406.99.0002
200 pz/pcs



Utilizzo / Use:



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



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



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



- Decorare a piacere
- Garnish with decorations at will



- Decorare a piacere
- Garnish with decorations at will



- Decorare a piacere
- Garnish with decorations at will

Utilizzo / Use:



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



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



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



- Decorare a piacere
- Garnish with decorations at will



- Decorare a piacere
- Garnish with decorations at will



- Decorare a piacere
- Garnish with decorations at will

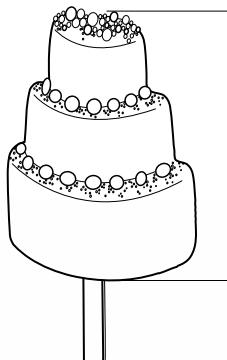


GEL09 WEDDING STICK

25.319.87.0098

 Stecco®
FLEX

**Set 2 pz/pcs
+ 50 bastoncini/sticks**



85 x 83 h 25 mm

92 ml



PATENTED



Sticks
99.400.99.0001
500 pz/pcs



Take Away Bag 02
99.406.99.0001
1000 pz/pcs

99.406.99.0002
200 pz/pcs



Utilizzo / Use:



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



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



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



- Decorare a piacere
- Garnish with decorations at will



- Decorare a piacere
- Garnish with decorations at will

Utilizzo / Use:



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



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



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



- Decorare a piacere
- Garnish with decorations at will



- Decorare a piacere
- Garnish with decorations at will

WEDDING STICK

Savory



200 x 157 h 13 mm



Utilizzo / Use:



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



- Sformare il prodotto ottenuto
- Unmold the insert



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



- Inserire il prodotto ottenuto da Insider nello stampo
- Put the preparation into the mould



- Riempire lo stampo TOR135
- Fill the TOR135

Accessori & Take away

Sticks

99.400.99.0001

size 113 x 10 h 2 mm
500 bastoncini in legno di faggio
500 pcs beech wood sticks



Mini Sticks

99.401.99.0001

size 72 x 8 h 2 mm
500 bastoncini in legno di faggio
500 pcs beech wood sticks

Take Away Bag 01

size 6 x 13 + 3 cm

99.405.99.0001

1000 pz/pcs

99.405.99.0002

200 pz/pcs

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



Take Away Bag 02

size 9 x 13 + 3 cm

99.406.99.0001

1000 pz/pcs

99.406.99.0002

200 pz/pcs

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



Take Away Box

size 278 x 228 h 56 mm

99.430.99.0082

100 pcs scatole in polistirolo espanso con etichetta personalizzabile da applicare.

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



Etichetta personalizzabile da applicare/
Customizable label to stick on



Cool Bag

99.431.99.0001

size 320 x 240 h 270 mm

10 pz/pcs

Borsa termica, impermeabile e resistente.
Contiene un massimo di 3 Take Away Box.

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

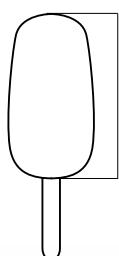


GEL01M MINI CLASSIC

25.331.87.0098

 Stecco®
FLEX Mini

**Set 2 pz/pcs
+ 100 bastoncini/sticks**



69 x 38 h 18 mm

37 ml



Utilizzo / Use:



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



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



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



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



- Decorare a piacere
- Garnish with decorations at will



Mini Sticks

99.401.99.0001

500 pz/pcs



72 mm

Take Away Bag 01

99.405.99.0001

1000 pz/pcs



6 x 13 + 3 cm

99.405.99.0002

200 pz/pcs



MINI CLASSIC

Savory



Utilizzo / Use:



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



- Inserire lo stampo in forno
- Put in the oven



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



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



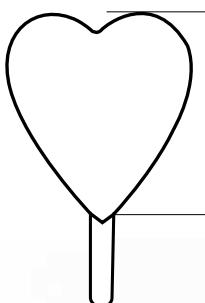
- Decorare a piacere
- Garnish with decorations at will

GEL03M MINI HEART-IC

25.333.87.0098

 Stecco®
FLEX Mini

Set 2 pz/pcs
+ 100 bastoncini/sticks



55 x 68 h 18 mm

45 ml



PATENTED



Mini Sticks

99.401.99.0001

500 pz/pcs



Take Away Bag 01

99.405.99.0001

1000 pz/pcs

6 x 13 + 3 cm



99.405.99.0002

200 pz/pcs

Utilizzo / Use:



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



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



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



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



- Decorare a piacere
- Garnish with decorations at will

MINI HEART-IC

Savory



Utilizzo / Use:



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



- Inserire lo stampo in forno
- Put in the oven



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



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



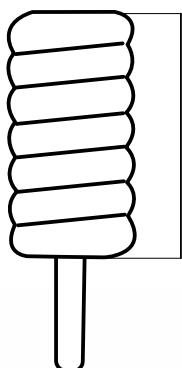
- Decorare a piacere
- Garnish with decorations at will

GEL04M MINI TANGO

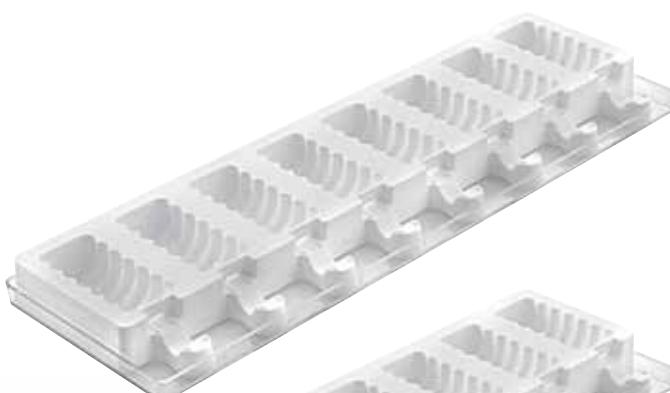
25.334.87.0098

 Stecco®
FLEX Mini

Set 2 pz/pcs
+ 100 bastoncini/sticks



67 x 32 h 22 mm
36 ml



Utilizzo / Use:



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



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



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



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



- Decorare a piacere
- Garnish with decorations at will

Mini Sticks

99.401.99.0001

500 pz/pcs



Take Away Bag 01

99.405.99.0001

1000 pz/pcs



99.405.99.0002

200 pz/pcs



MINI TANGO

Savory



Utilizzo / Use:



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



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



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



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



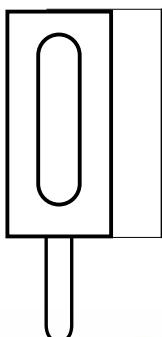
- Decorare a piacere
- Garnish with decorations at will

GEL05M MINI CHIC

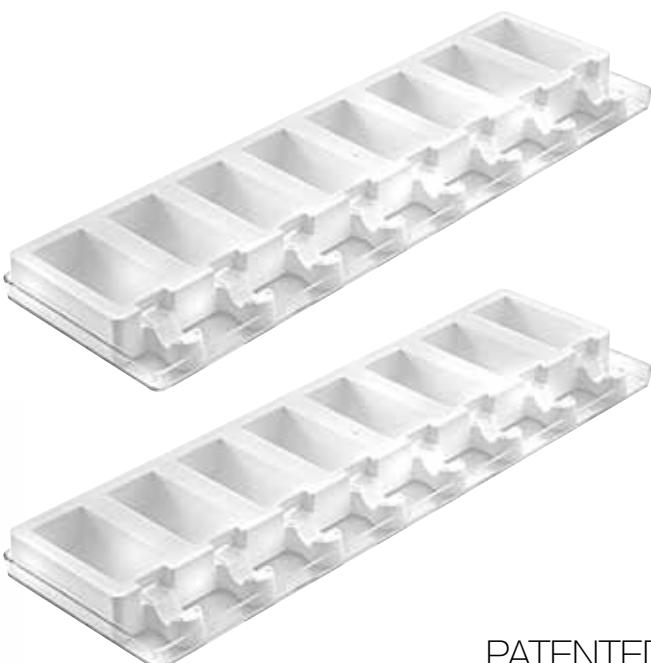
25.335.87.0098

 Stecco®
FLEX Mini

**Set 2 pz/pcs
+ 100 bastoncini/sticks**



69 x 38 h 18 mm
38 ml



PATENTED



Utilizzo / Use:



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



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



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



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



- Decorare a piacere
- Garnish with decorations at will

Mini Sticks
99.401.99.0001
500 pz/pcs



Take Away Bag 01

99.405.99.0001
1000 pz/pcs



99.405.99.0002
200 pz/pcs

MINI CHIC

Savory



Utilizzo / Use:



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



- Inserire lo stampo in forno
- Put in the oven



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



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



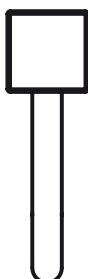
- Decorare a piacere
- Garnish with decorations at will

MINI KUBE

25.371.87.0065



**Set 2 pz/pcs
+ 50 bastoncini/sticks**



20 x 20 h 20 mm
8 ml



Mini Sticks
99.401.99.0001
500 pz/pcs



- Riempire lo stampo Mini Kube con la preparazione scelta
- Fill the Mini Kube mould with the base preparation



- Livellare
- Level



- Chiudere lo stampo con l'apposito coperchio in silicone
- Close up the mould with the silicone lid



- Inserire lo stecco nell'apposita fessura e mettere in abbagliatore
- Insert the stick in the proper hole and put into the shock freezer



- Sformare il prodotto
- Unmould the product



- Decorare a piacere
- Garnish with decorations at will

KUBE

Savory

MINI BAR

25.372.87.0065



**Set 2 pz/pcs
+ 50 bastoncini/sticks**



60 x 20 h 20 mm

24 ml



Mini Sticks

99.401.99.0001

500 pz/pcs



- Riempire lo stampo Mini Bar/ Mini Pick con la preparazione scelta
- Fill the Mini Bar/ Mini Pick mould with the base preparation



- Livellare
- Level



- Inserire lo stecco nell'apposita fessura e mettere in abbatitore
- Insert the stick in the proper hole and put into the shock freezer

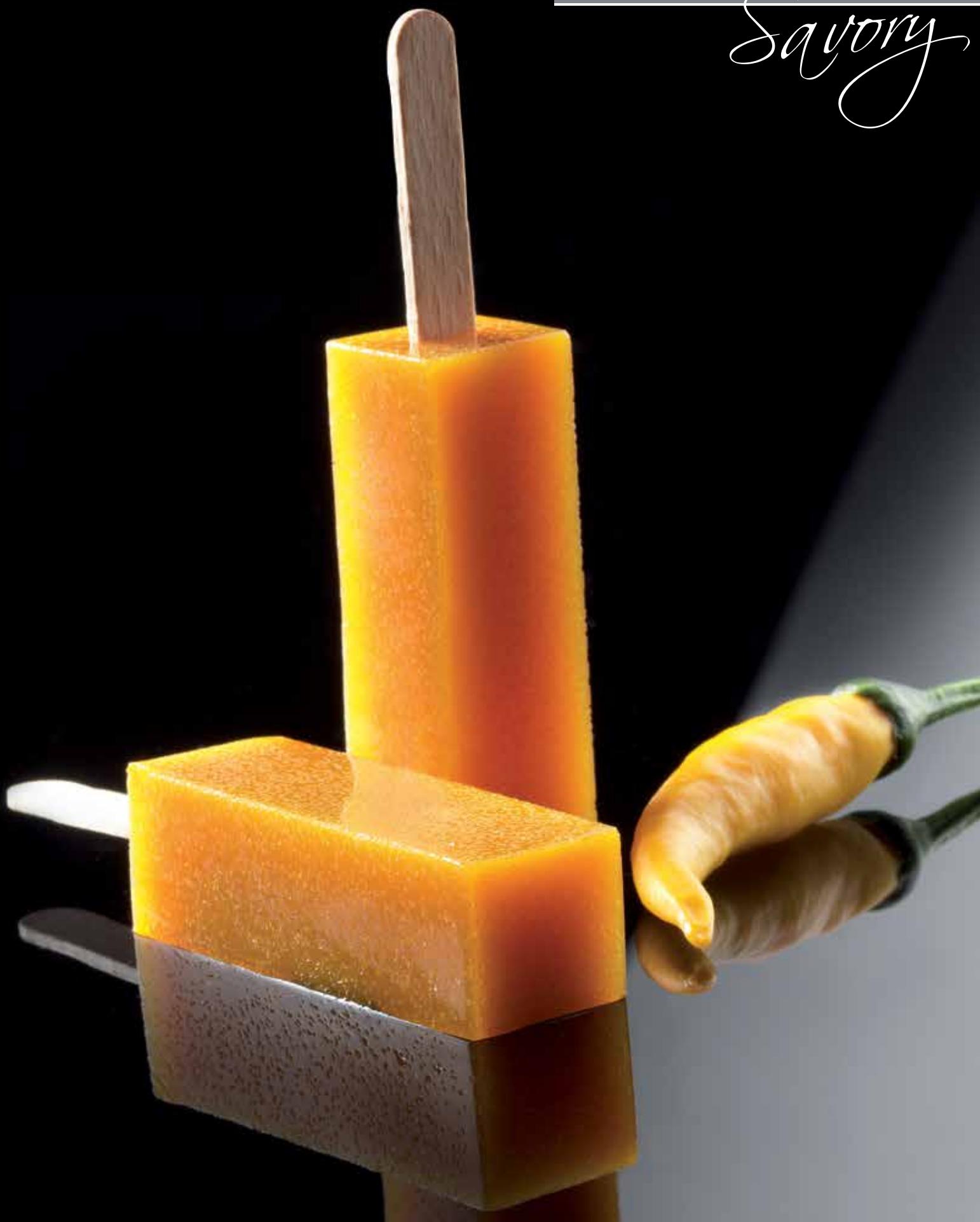


- Sformare il prodotto
- Unmould the product



- Decorare a piacere
- Garnish with decorations at will

BAR

Savory

MINI PICK

25.373.87.0065



Set 2 pz/pcs
+ 50 bastoncini/sticks



60 x 20 h 18 mm

22 ml



Mini Sticks
99.401.99.0001
500 pz/pcs



- Riempire lo stampo Mini Bar/ Mini Pick con la preparazione scelta
- Fill the Mini Bar/ Mini Pick mould with the base preparation



- Livellare
- Level



- Inserire lo stecco nell'apposita fessura e mettere in abbatitore
- Insert the stick in the proper hole and put into the shock freezer



- Sformare il prodotto
- Unmould the product



- Decorare a piacere
- Garnish with decorations at will

PICK

Savory





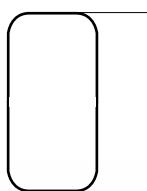
BISC01 CLASSIC

25.110.87.0098



Cookie®
FLEX

Set 2 pz/pcs



87 x 48 h 24 mm
97 ml



Utilizzo / Use:



- Inserire il biscotto nello stampo
- Put the biscuit in the mould



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



- Livellare
- Level it



- Ricoprire la preparazione con il secondo biscotto e inserire in abbattitore
- Cover with the second biscuit and put in the blast chiller



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



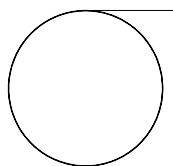
- Decorare a piacere
- Garnish with decorations at will

BISC02 DISCOTTO

25.120.87.0098



Set 2 pz/pcs



Ø 76,5 h 25 mm
114 ml



Utilizzo / Use:



- Inserire il biscotto nello stampo
- Put the biscuit in the mould



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



- Livellare
- Level it



- Ricoprire la preparazione con il secondo biscotto e inserire in abbattitore
- Cover with the second biscuit and put in the blast chiller



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



- Decorare a piacere
- Garnish with decorations at will

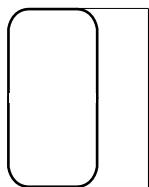
BISC03 SLIM

25.128.87.0098



Cookie®
FLEX

Set 2 pz/pcs



120 x 45 h 20 mm
110 ml



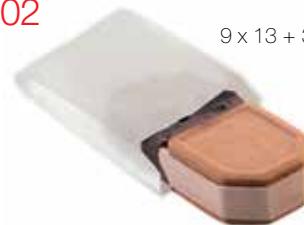
Misure biscotto consigliate
Suggested cookie sizes:

Lunghezza/Length 117,2 ± 2 mm
Largh./Width 44,2 ± 2 mm
Spessore/Thickness 4 ± 2 mm

Take Away Bag 02

99.406.99.0001
1000 pz/pcs

99.406.99.0002
200 pz/pcs



Utilizzo / Use:



- Inserire il biscotto nello stampo
- Put the biscuit in the mould



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



- Livellare
- Level it



- Ricoprire la preparazione con il secondo biscotto e inserire in abbatititore
- Cover with the second biscuit and put in the blast chiller



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

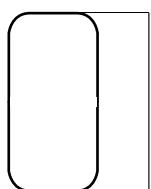


- Decorare a piacere.
- Garnish with decorations at will

BISC04 DOUBLE

25.133.87.0098

Set 2 pz/pcs



68 x 99 h 20 mm
134 ml



Misure biscotto consigliate Suggested cookie sizes:

Lunghezza/Length 97 ± 2 mm
Larghezza/Width 66,6 ± 2 mm
Spessore/Thickness 4,6 ± 2 mm

Take Away Bag 02

99.406.99.0001
1000 pz/pcs

99.406.99.0002
200 pz/pcs



Utilizzo / Use:



- Inserire il biscotto nello stampo
- Put the biscuit in the mould



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



- Livellare
- Level it



- Ricoprire la preparazione con il secondo biscotto e inserire in abbatititore
- Cover with the second biscuit and put in the blast chiller

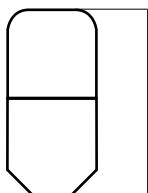


- Sformare il gelato così ottenuto
Decorare a piacere
- Unmold the ice-cream and garnish with decorations at will

BISC05 CROCK

25.138.87.0098

Set 2 pz/pcs



118 x 54,7 h 23,5 mm
123 ml



Cookie®
FLEX



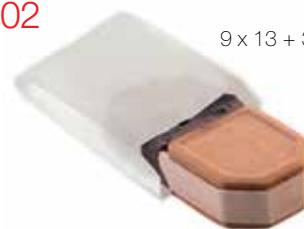
Misure biscotto consigliate Suggested cookie sizes:

Lunghezza/Length 59,5 ± 2 mm
Larghezza/Width 54,5 ± 2 mm
Spessore/Thickness 5,8 ± 2 mm

Take Away Bag 02

99.406.99.0001
1000 pz/pcs

99.406.99.0002
200 pz/pcs



9 x 13 + 3 cm

Utilizzo / Use:



- Inserire il biscotto nella suddivisione di stampo più piccola
- Put the biscuit in the smaller cavity of the mould



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



- Livellare
- Level it



- Ricoprire parte della preparazione con il biscotto e inserire in abbattitore
- Cover half the preparation with the biscuit and put in the blast chiller



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



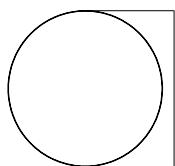
- Decorare la parte sprovvista di biscotto a piacimento
- Garnish half ice cream with decorations at will

BISC02M MINI DISCOTTO

25.134.87.0098



Set 2 pz/pcs



Ø 63 h 22 mm
61 ml



Misure biscotto consigliate
Suggested cookie sizes:

Ø 61,5 ± 2 mm
Spessore/Thickness 5,6 ± 2 mm

Take Away Bag 01

99.405.99.0001
1000 pz/pcs



99.405.99.0002
200 pz/pcs

Utilizzo / Use:



- Inserire il biscotto nello stampo
- Put the biscuit in the mould



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



- Livellare
- Level it



- Ricoprire la preparazione con il secondo biscotto e inserire in abbattitore
- Cover with the second biscuit and put in the blast chiller



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



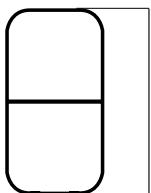
- Decorare a piacere
- Garnish with decorations at will

BISC04M MINI DOUBLE

25.140.87.0098



Set 2 pz/pcs



70,5 x 48,5 h 20,5 mm
69 ml



Misure biscotto consigliate Suggested cookie sizes:

Lunghezza/Length 70 ± 2 mm
Larghezza/Width 48± 2 mm
Spessore/Thickness 4,5 ± 2 mm

Take Away Bag 01

99.405.99.0001
1000 pz/pcs



99.405.99.0002
200 pz/pcs

Utilizzo / Use:



- Inserire il biscotto nello stampo
- Put the biscuit in the mould



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



- Livellare
- Level it



- Ricoprire la preparazione con il secondo biscotto e inserire in abbattitore
- Cover with the second biscuit and put in the blast chiller



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

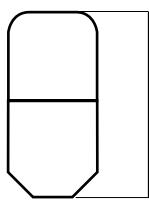


- Decorare a piacere
- Garnish with decorations at will

BISC05M MINI CROCK

25.139.87.0098

Set 2 pz/pcs



89,5 x 45 h 20 mm
67 ml



Misure biscotto consigliate Suggested cookie sizes:

Lunghezza/Length 44 ± 2 mm
Larghezza/Width 44 ± 2 mm
Spessore/Thickness 4,5 ± 2 mm

Take Away Bag 01

99.405.99.0001
1000 pz/pcs

99.405.99.0002
200 pz/pcs



Utilizzo / Use:



- Inserire il biscotto nella suddivisione di stampo più piccola
- Put the biscuit in the smaller cavity of the mould



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



- Livellare
- Level it



- Ricoprire parte della preparazione con il biscotto e inserire in abbattitore
- Cover half the preparation with the biscuit and put in the blast chiller



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



- Decorare la parte sprovvista di biscotto a piacimento
- Garnish half ice cream with decorations at will



KONO

Ø 30 h 22 mm
10,5 ml



Cono
FLEX



REGISTERED DESIGN

Espogel Up Mini

 99.432.72.0082

 99.432.62.0082

 99.432.19.0082

 99.432.86.0082

misure/sizes

235 x 360 x h 48 mm

5x7 = 35 pcs



Misure cono consigliate

Suggested cone sizes:

Larghezza/Width Ø 27± 2 mm*

Vantaggi / Advantages

- Grammatura e forma sempre uguale per ogni mini cono gelato / Same size and shape for each mini ice cream cone
- Perfetta aderenza del mini cono in cialda con il gelato / Perfect adherence of the mini cone to the ice cream
- Velocità di realizzo / Quick to prepare
- Praticità di abbattimento e stoccaggio / Easy to blast chill and to stock

* Per altre dimensione di coni contattare l'ufficio commerciale. Silikomart è in fase di realizzazione di differenti misure e forme.

* Please contact the commercial office for other cone dimensions. Silikomart is developing different sizes and shapes.

Utilizzo / Use:



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



- Livellare
- Level it



- Ricoprire parte della preparazione con il cono
- Cover half the preparation with the cone



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



- Decorare a piacimento
- Garnish ice cream with decorations.



FIAMMA

Ø 30 h 35 mm
12,5 ml



REGISTERED DESIGN

Espogel Up Mini

■ 99.432.72.0082

■ 99.432.62.0082

■ 99.432.19.0082

□ 99.432.86.0082

misure/sizes

235 x 360 x h 48 mm

5x7 = 35 pcs



Misure cono consigliate

Suggested cone sizes:

Larghezza/Width Ø 27± 2 mm*

* Per altre dimensione di coni contattare l'ufficio commerciale. Silikomart è in fase di realizzazione di differenti misure e forme.

* Please contact the commercial office for other cone dimensions. Silikomart is developing different sizes and shapes.

Utilizzo / Use:



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



- Livellare
- Level it



- Ricoprire parte della preparazione con il cono
- Cover half the preparation with the cone



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



- Decorare a piacimento
- Garnish ice cream with decorations.



Cono
FLEX

22.382.87.0098

Set 1 pz/pcs

25.382.87.0098

Set 3 pz/pcs



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

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

VANTAGGI / ADVANTAGES

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



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



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



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



- Livellare.
- Level



- Chiudere con il pan di spagna
- Cover with sponge base



- Sformare il prodotto
- Unmold

MULTIFLEX 60/1

Ø 60 h 45 mm



Set 1 pz/pcs
cil x 5
28.160.86.4598

MULTIFLEX 60/3



Set 3 pz/pcs
cil x 15
25.160.86.4598

MULTIFLEX 60/7



Set 7 pz/pcs
cil x 35
25.161.86.4598

MULTIFLEX 70/1

Ø 70 h 45 mm



Set 1 pz/pcs
cil x 5
28.170.86.4598

MULTIFLEX 70/3



Set 3 pz/pcs
cil x 15
25.170.86.4598

MULTIFLEX 70/7



Set 7 pz/pcs
cil x 35
25.171.86.4598

MULTIFLEX 80/1

Ø 80 h 45 mm



Set 1 pz/pcs
cil x 4
28.180.86.4598

MULTIFLEX 80/3



Set 3 pz/pcs
cil x 12
25.180.86.4598

MULTIFLEX 80/6



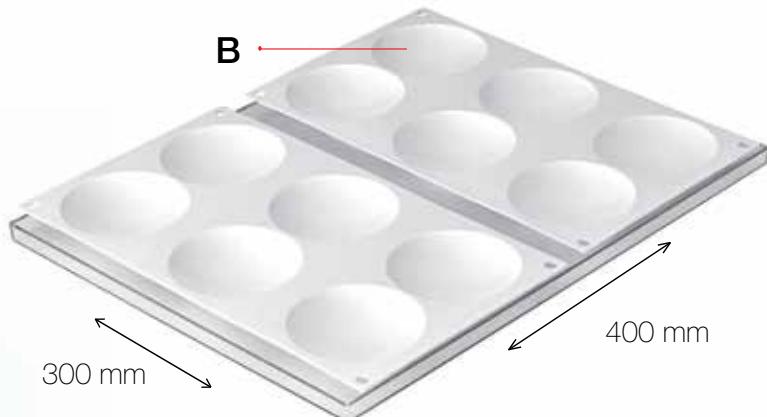
Set 6 pz/pcs
cil x 24
25.181.86.4598

CUPOLE01

25.149.87.0098

54 ml

\varnothing 80 h 20 mm



Set 2 pz/pcs

○x 12

MUL \varnothing 80 H 45



28.180.86.4598



- Riempire lo stampo SF149
- Fill the SF149



- Livellare e mettere lo stampo SF149 nell'abbattitore
- Level and put the mould into the shock freezer



- Sformare il prodotto ottenuto
- Unmould the preparation



- Inserire il prodotto ottenuto dallo stampo SF149 nello stampo MUL1-80.45
- Put the preparation of the SF149 mould into MUL1-80.45



- Riempire lo stampo MUL1-80.45
- Fill the MUL1-80.45



- Livellare lo stampo MUL1-80.45
- Level the mould 1-80.45



- Appoggiare l'inserto sopra lo stampo MUL1-80.45
- Put the insert on the mould MUL1-80.45



- Sformare il prodotto ottenuto
- Unmould the preparation

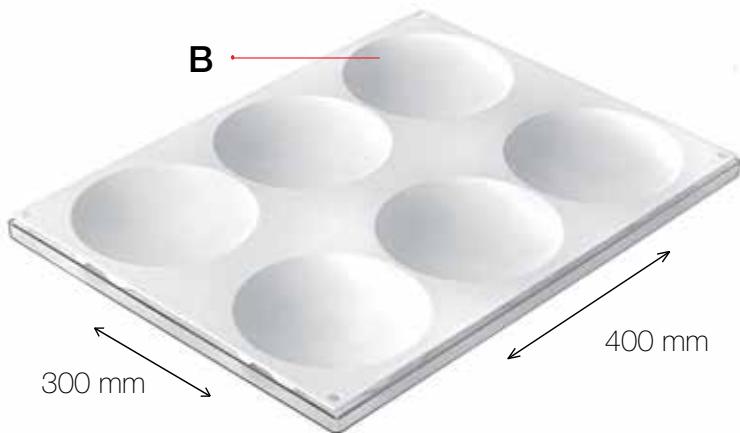


CUPOLE02

25.150.87.0098



$\varnothing 120$ h 20 mm



Set 1 pz/pcs

○ x 6

TOR135 H 40 ROUND



27.135.87.0098



- Riempire lo stampo SF150
• Fill the SF150



- Livellare e mettere lo stampo SF150 nell'abbattitore
• Level and put the mould into the shock freezer



- Sformare il prodotto ottenuto
• Unmould the preparation



- Riempire lo stampo TOR135
• Fill the TOR135



- Inserire il prodotto ottenuto dallo stampo SF150 nello stampo TOR135
• Put the preparation of the SF150 mould into TOR135



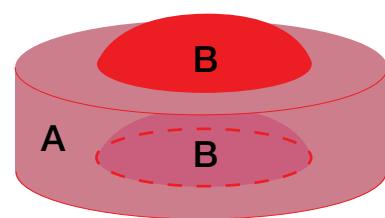
- Riempire lo stampo TOR135
• Fill the TOR135



- Livellare lo stampo MUL
• Level the mould



- Sformare il prodotto ottenuto
• Unmould the preparation





SPIRITO DI INNOVAZIONE

L'evoluzione dei Multiflex crea **MUL3D**, lo stampo in silicone che ti permette di creare dei dessert al piatto ed delle eventuali monoporzioni, di forma sferica. La versatilità di questo stampo si presta ad un gioco di inserti, che lo rende unico nel suo genere.

*The evolution of Multiflex has resulted in the **MUL3D**, the silicone mould that enables you to prepare desserts and monoportion of spherical shape. The versatility of this mould allows to create surprising inserts and effects that make it really unique.*

VANTAGGI / ADVANTAGES

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



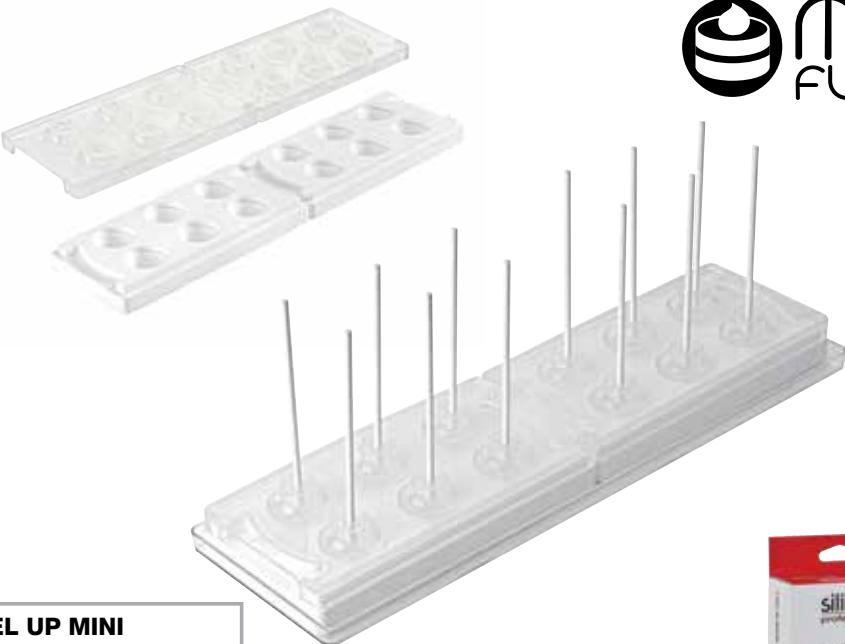
MUL3D - 28

25.305.99.0065

+ 36 bastoncini/sticks



Ø 28 mm



BASTONCINI 50 PZ
99.411.99.0006

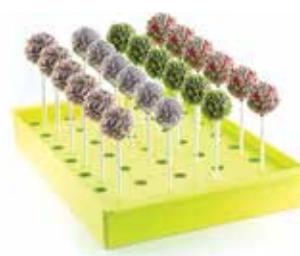
AIUTA LA TUA FANTASIA

POP STAND



- 25.939.87.0065
 25.939.20.0065

ESPOGEL UP MINI



- █ 99.432.72.0082
█ 99.432.62.0082
█ 99.432.19.0082
 99.432.86.0082



MUL3D - 48

25.303.99.0065



Ø 48 mm



MUL3D - 58

25.301.99.0065



102 ml

Ø 58 mm



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



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



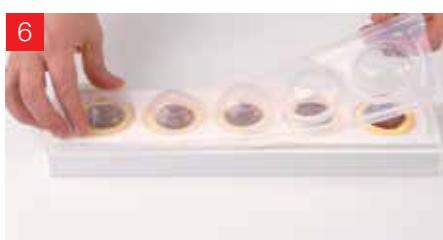
- Riempire la parte B dello stampo MUL3D con il secondo preparato.
- Fill part B of the MUL3D mould with the second preparation.



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



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



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



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



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



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

Dopo le sfere... finalmente l' uovo perfetto!

After the spheres... finally the perfect egg!



MUL3D - EGG

25.307.99.0065



50 x 73 mm



- Riempire lo stampo
- Fill the mould*



- Inserire il prodotto ottenuto dallo stampo MUL3D Ø28 nella parte B dello stampo
- Put the preparation of the MUL3D Ø28 mould into part B*



- Chiudere lo stampo MUL3D2 EGG con la parte A
- Close up the MUL3D2 EGG mould with part A*



- Riempire lo stampo MUL3D2 EGG attraverso la parte A
- Fill the MUL3D2 EGG mould through the hole of part A*



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



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



- Ricoprire con del cioccolato
- Cover with chocolate*



Pag. 114

Pag. 114



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

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

VANTAGGI / ADVANTAGES

- Facilità di stoccaggio/Easy stocking
- Antiaderenza del prodotto: facilità di estrazione senza l'utilizzo del cannetto a gas o del foglio di acetato/Non-stick, easy to unmold, no need for blow torch or acetate sheet
- Riduzione dei tempi di produzione grazie alla composizione di una teglia 60 x 40 cm/Reduction of the preparation time thanks to the composition of a 60x40 cm tray





Torta®
FLEX



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



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



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



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



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



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



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

STAMPI SINGOLI - INDIVIDUAL MOULD

TOR100 h40/1



Ø 100 h 40 mm
Volume 312 ml
27.104.87.0098

TOR100 h50/1



Ø 100 h 50 mm
Volume 389 ml
27.100.87.0098

TOR115 h40/1



Ø 115 h 40 mm
volume 413 ml
27.115.87.0098

TOR115 h50/1



Ø 115 h 50 mm
Volume 515 ml
27.611.87.0098

TOR135 h40/1



Ø 135 h 40 mm
volume 570 ml
27.135.87.0098

TOR135 h50/1



Ø 135 h 50 mm
Volume 705 ml
27.613.87.0098

TOR160 h40/1



Ø 160 h 40 mm
volume 800 ml
27.160.87.0098

TOR160 h50/1



Ø 160 h 50 mm
Volume 1000 ml
27.616.87.0098

TOR180 h40/1



Ø 180 h 40 mm
volume 1013 ml
27.180.87.0098

TOR180 h50/1



Ø 180 h 50 mm
Volume 1266 ml
27.618.87.0098

STAMPI SINGOLI - INDIVIDUAL MOULD

TOR200 h40/1



Ø 200 h 40 mm
volume 1252 ml
27.200.87.0098

TOR200 h50/1



Ø 200 h 50 mm
Volume 1563 ml
27.620.87.0098

TOR220 h40/1



Ø 220 h 40 mm
volume 1474 ml
27.220.87.0098

TOR220 h50/1



Ø 220 h 50 mm
Volume 1842 ml
27.622.87.0098

TOR240 h40/1



Ø 240 h 40 mm
volume 1804 ml
27.240.87.0098

TOR240 h50/1



Ø 240 h 50 mm
Volume 2253 ml
27.624.87.0098

TOR260 h40/1



Ø 260 h 40 mm
volume 2118 ml
27.260.87.0098

TOR260 h50/1



Ø 260 h 50 mm
Volume 2645 ml
27.626.87.0098



VASSOIO /TRAY 60X40

TOR100 h40/15



Ø 100 h 40 mm
Volume 312 ml
25.104.87.0098
Set 15 pz/pcs

TOR100 h50/15



Ø 100 h 50 mm
Volume 389 ml
25.100.87.0098
Set 15 pz/pcs

TOR115 h40/12



Ø 115 h 40 mm
Volume 413 ml
25.115.87.0098
Set 12 pz/pcs

TOR115 h50/12



Ø 115 h 50 mm
Volume 515 ml
25.611.87.0098
Set 12 pz/pcs

TOR135 h40/8



Ø 135 h 40 mm
Volume 570 ml
25.135.87.0098
Set 8 pz/pcs

TOR135 h50/8



Ø 135 h 50 mm
Volume 705 ml
25.613.87.0098
Set 8 pz/pcs

TOR160 h40/6



Ø 160 h 40 mm
Volume 800 ml
25.160.87.0098
Set 6 pz/pcs

TOR160 h50/6



Ø 160 h 50 mm
Volume 1000 ml
25.616.87.0098
Set 6 pz/pcs

TOR180 h40/6



Ø 180 h 40 mm
Volume 800 ml
25.180.87.0098
Set 6 pz/pcs

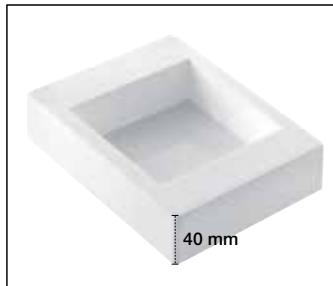
TOR180 h50/6



Ø 180 h 50 mm
Volume 1000 ml
25.618.87.0098
Set 6 pz/pcs

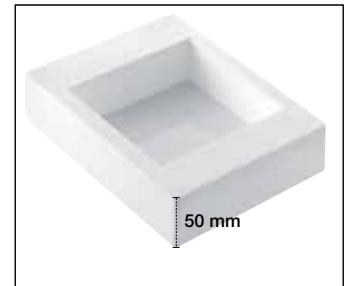
STAMPI SINGOLI - INDIVIDUAL MOULD

TOR100x100 h40/1



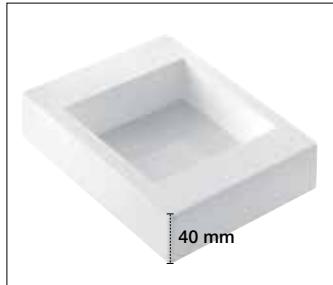
100x100 h 40 mm
Volume 396 ml
27.410.87.0098

TOR100x100 h50/1



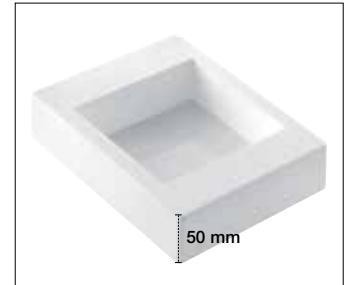
100x100 h 50 mm
Volume 495 ml
27.510.87.0098

TOR120x120 h40/1



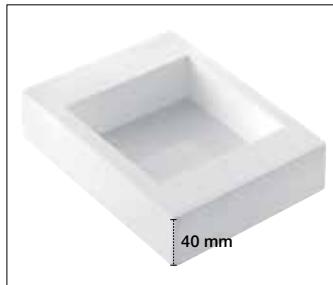
120x120 h 40 mm
Volume 572 ml
27.412.87.0098

TOR120x120 h50/1



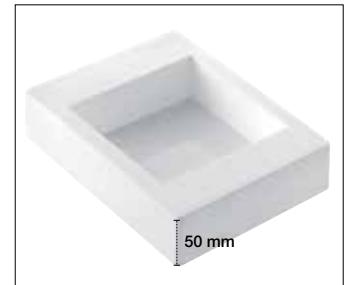
120x120 h 50 mm
Volume 714 ml
27.512.87.0098

TOR135x135 h40/1



135x135 h 40 mm
Volume 714 ml
27.413.87.0098

TOR135x135 h50/1



135x135 h 50 mm
Volume 982 ml
27.513.87.0098

TOR160x160 h40/1



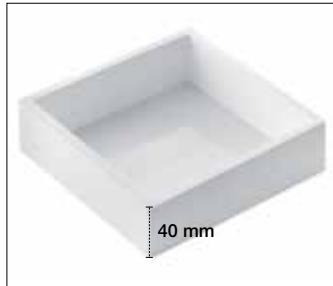
160x160 h 40 mm
Volume 1019 ml
27.416.87.0098

TOR160x160 h50/1



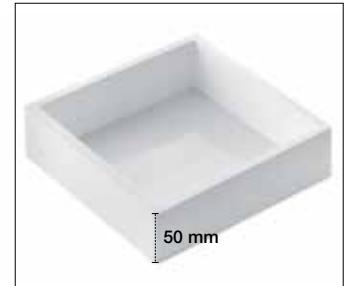
160x160 h 50 mm
Volume 1273 ml
27.516.87.0098

TOR180x180 h40/1



180x180 h 40 mm
Volume 1248 ml
27.418.87.0098

TOR180x180 h50/1



180x180 h 50 mm
Volume 1558 ml
27.518.87.0098

VASSOIO /TRAY 60X40

TOR100x100 h40/15



100x100 h 40 mm
Volume 396 ml
25.410.87.0098
Set 15 pz/pcs

TOR100x100 h50/15



100x100 h 50 mm
Volume 495 ml
25.510.87.0098
Set 15 pz/pcs

TOR120x120 h40/8



120x120 h 40 mm
Volume 572 ml
25.412.87.0098
Set 8 pz/pcs

TOR120x120 h50/8



120x120 h 50 mm
Volume 714 ml
25.512.87.0098
Set 8 pz/pcs

TOR135x135 h40/8



135x135 h 40 mm
Volume 714 ml
25.413.87.0098
Set 8 pz/pcs

TOR135x135 h50/8



135x135 h 50 mm
Volume 982 ml
25.513.87.0098
Set 8 pz/pcs

TOR160x160 h40/6



160x160 h 40 mm
Volume 1019 ml
25.416.87.0098
Set 6 pz/pcs

TOR160x160 h50/6



160x160 h 50 mm
Volume 1273 ml
25.516.87.0098
Set 6 pz/pcs

TOR180x180 h40/6



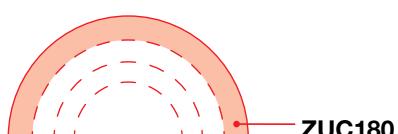
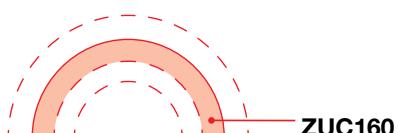
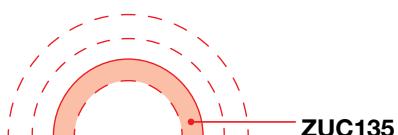
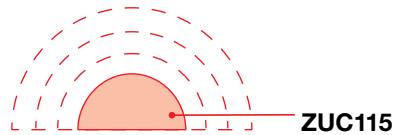
180x180 h 40 mm
Volume 1248 ml
25.418.87.0098
Set 6 pz/pcs

TOR180x180 h50/6



180x180 h 50 mm
Volume 1558 ml
25.618.87.0098
Set 6 pz/pcs

ZUCCOTTO



Utilizzo / Use:



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

- Coprire e livellare
- Cover and level

- Sformare il prodotto così ottenuto
- Unmould

- Inserire il primo inserto nello stampo ZUC135. Coprire e livellare
- Put the first insert in the ZUC135. Cover and level



- Sformare il secondo inserto
- Unmould the second insert

- Versare il contenuto nello stampo ZUC160. Inserire il secondo inserto. Coprire e livellare
- Fill the ZUC160 mould with the base preparation. Put the second insert. Cover and level

- Sformare il terzo inserto
- Unmould the third insert

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

STAMPI SINGOLI / INDIVIDUAL MOULD

ZUCCOTTO115/1



**Ø 115 h 57,5 mm
Volume 409 ml
27.011.87.0098**

ZUCCOTTO135/1



**Ø 135 h 67,5 mm
Volume 654 ml
27.013.87.0098**

ZUCCOTTO160/1



**Ø 160 h 80 mm
Volume 1108 ml
27.016.87.0098**

ZUCCOTTO160/1



**Ø 180 h 90 mm
Volume 1570 ml
27.018.87.0098**

VASSOIO /TRAY 60X40

ZUCCOTTO115/12



**Ø 115 h 57,5 mm
Volume 409 ml
25.011.87.0098**

Set 12 pz/pcs

ZUCCOTTO135/8



**Ø 135 h 67,5 mm
Volume 654 ml
25.013.87.0098**

Set 8 pz/pcs

ZUCCOTTO160/6



**Ø 160 h 80 mm
Volume 1108 ml
25.016.87.0098**

Set 6 pz/pcs

ZUCCOTTO160/6



**Ø 180 h 90 mm
Volume 1570 ml
25.018.87.0098**

Set 6 pz/pcs



ARMONIA

28.202.87.0065

Size: Ø 180-40 h 50 mm

Volume: 1000 ml



INSERT DECOR ROUND



28.001.87.0065

Onde eleganti avvolgono delicate note di gusto. Stile ed eleganza, ecco ciò che contraddistingue questo stampo dalla forma inconfondibile. Realizzato in collaborazione con il Team Italia composto dal presidente Gino Fabbri, il capitano Lucca Cantarin, Francesco e Marcello Boccia e l'allenatore Alessandro Dalmasso, ARMONIA si presta a preparazioni in versione gelato ma anche in cotto, garantendo risultati impeccabili.

Elegant waves wrap delicate notes of taste. Style and elegance, that's what distinguishes this mould with a unique shape. Created in collaboration with the Team Italia composed by the president Gino Fabbri, the captain Lucca Cantarin, Francesco and Marcello Boccia and the coach Alessandro Dalmasso, ARMONIA is perfect for ice cream but also baked preparations, ensuring flawless results.

Utilizzo / Use:



- Riempire con il primo preparato 1/3 dello stampo Armonia
- Fill 1/3 of the Armonia mould with the first preparation



- Inserire il prodotto ottenuto dallo stampo Insert Decor Round nello stampo Armonia
- Put the preparation of the Insert Decor Round mould into the Armonia mould



- Completare con il secondo preparato
- Fill up the mould to the top with the second preparation



- Livellare
- Level



- Chiudere con il pan di spagna
- Cover with sponge base



- Sformare il prodotto
- Unmould

ECLIPSE

28.201.87.0065

Size: Ø 180 h 45 mm

Volume: 1000 ml



MINI TRUFFLES



36.172.87.0065



Essenziale, sinuosa, dalla forma bombata in tutta la sua superficie.

Eclipse si differenzia da tutti gli altri stampi per tortiera perché dotata di due parti in silicone, una delle quali (A) estremamente flessibile e in grado di semplificare maggiormente la fase di sformatura e di ridurre i tempi di produzione durante la lavorazione.

Essential, sinuous, with a round shaped surface. Eclipse differs from all the other baking pan moulds because it is equipped with two silicone parts, one of which (A) extremely flexible, apt to further simplify the phase of unmould and to reduce the time of production during the processing.



Utilizzo / Use:



- Riempire con il primo preparato 1/3 della parte B dello stampo Eclipse
- Fill 1/3 of the part B of the Eclipse mould with the first preparation



- Inserire il pan di spagna (SQ012 - Disco)
- Put the sponge base (SQ012 - Disco)



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



- Riempire lo stampo Eclipse con il secondo preparato
- Fill the Eclipse mould with the second preparation



- Chiudere con il pan di spagna
- Cover with sponge base



- Sformare il prodotto
- Unmould

VORTEX

27.848.87.0065

Size: Ø 180 h 48 mm

Volume: 960 ml



Un vortice di gusto! VORTEX è uno stampo dalla forma estremamente innovativa, caratterizzato da un motivo a spirale che conferisce alle preparazioni un tocco di grande originalità. Estremamente pratico e maneggevole, VORTEX risulta idoneo ad un uso tanto in abbattitore quanto in forno.

A vortex of taste! VORTEX is a mould with an extremely innovative shape, characterized by a spiral pattern that gives a touch of great originality to the preparations. Extremely practical and handy, VORTEX is suitable both for the blast chiller and the oven.



Utilizzo / Use:



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



- Sformare il prodotto
- Unmould



- Decorare a piacere
- Garnish with decorations at will

AMORE

22.860.87.0065

Size: 142 x137 h 50 mm

Volume: 600 ml



Una forma che vi farà innamorare! Caratterizzato da linee morbide e sinuose, lo stampo AMORE permette di realizzare romantiche creazioni a forma di cuore, da declinare in versione semifreddo o cotta, perfette da esporre in vetrina!

A shape that will make you fall in love! Characterized by smooth and sinuous lines, the mould AMORE allows you to create romantic heart-shaped creations, to be made in semifreddo or baked version, perfect to be displayed in the shop windows!



Utilizzo / Use:



1



2



3

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

- Sformare il prodotto
- Unmould

- Decorare a piacere
- Garnish with decorations at will

STELLA DEL CIRCO

25.938.87.0065

**Set 4 pz/pcs
Volume: 960 ml**



Un perfetto esercizio di stile nato dal gioco tra equilibrio, gusto e forma.

4 stampi si uniscono in un'unica combinazione vincente.

Costituito da 4 componenti: tre stampi in silicone alimentare 100% Made in Italy e un sostegno in plastica per garantire una maggiore stabilità in fase di realizzo.

A perfect style exercise born from the game of balance, taste and shape. 4 molds come together in one winning combination. It is composed by 4 pieces: 3 moulds 100% Made in Italy Food safe silicone and one plastic support to guarantee more stability during the realization stage.



Lo stampo è realizzato in collaborazione con il Team Italia composto da: il presidente **Gino Fabbri, il capitano Lucca Cantarin, Francesco e Marcello Boccia** e l'allenatore **Alessandro Dalmasso**. Team Italia, premiato alla Coupe du Monde de la Patisserie di Lione 2013

The Kit is realized in collaboration with the Team Italia which is composed by: the president **Gino Fabbri, the captain Lucca Cantarin, Francesco e Marcello Boccia** and the trainer **Alessandro Dalmaso**. Team Italia, award winning at the Copue du Monde de la Patisserie of Lione 2013.



ONE 270/50 h 50
Size: 270 x 50 h 50 mm
Volume: 584 ml



Plastic Support



ONE 280/60 h71
Size: 280 x 60 h 71 mm
Volume: 1000 ml



MINI TRUFFLES
Size: Ø 32 mm h 28mm
volume: 20ml



- Riempire con il primo preparato 1/3 dello stampo A
- Fill 1/3 of the mould A with the first preparation



- Completare con il secondo preparato
- Fill up the mould to the top with the second preparation



- Sformare il prodotto
- Unmould the preparation



- Inserire il sostegno in plastica B nello stampo C
- Put the plastic support B in the mould C



- Riempire con il terzo preparato 1/3 dello stampo C
- Fill 1/3 of the mould C with the third preparation



- Inserire il prodotto ottenuto dallo stampo A nello stampo C
- Put the preparation of the mould A into the mould C



- Togliere il supporto in plastica B dallo stampo C
- Take off the plastic support B of the mould C

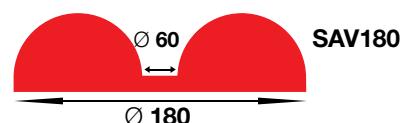
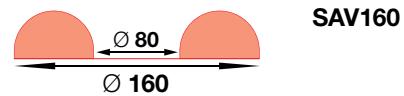


- Sformare il prodotto
- Unmould



- Decorare a piacere con le preparazioni ottenute con lo stampo D
- Garnish with the decorations made with the mould D at will

SAVARIN



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



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



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



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



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



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



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



- Glassare a piacimento
- Cover the cake with icing*

SAVARIN 160/1



Ø 160/80 h 40 mm
Volume 532 ml

27.716.87.0060

SAVARIN 160/6



Ø 160/80 h 40 mm
Volume 532 ml

25.716.87.0098
Set 6 pz/pcs

SAVARIN 180/1



Ø 180/60 h 50 mm
Volume 981 ml

27.818.87.0060

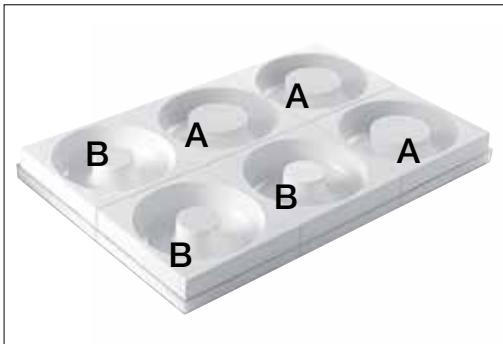
SAVARIN 180/6



Ø 180/60 h 50 mm
Volume 981 ml

25.818.87.0098
Set 6 pz/pcs

KIT LADY QUEEN



Kit composto da/Kit composed by

A 3 pz/pcs SAV 160/80

B 3 pz/pcs SAV 180/60

+ vassoio / tray 60x40

25.931.87.0098

A



40 mm

B



50 mm



PARADISE

27.227.87.0065

Size: Ø 220/70 h 60 mm

Volume: 1500 ml



INSERT DECOR ROUND



28.001.87.0065



Campione del mondo! Premiato alla coppa del Mondo della Gelateria 2012, PARADISE consente di realizzare in modo pratico e veloce una torta sezionabile in 14 porzioni. Lo stampo è ideale per torte gelato, semidifreddi ma anche per preparazioni da forno. E per un ulteriore tocco di originalità, è possibile abbinare le preparazioni ottenute con PARADISE alle decorazioni realizzate con INSERT DECOR ROUND!

World champion! Awarded to the World Cup of Ice Cream 2012, PARADISE allows to make in a practical and fast way a cake sectioned into 14 portions. The mould is ideal for ice-cream cakes, semidifreddos but also for baked preparations. And for an extra touch of originality, you can match the preparations created with PARADISE with the decorations made with INSERT DECOR ROUND!



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



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



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



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



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



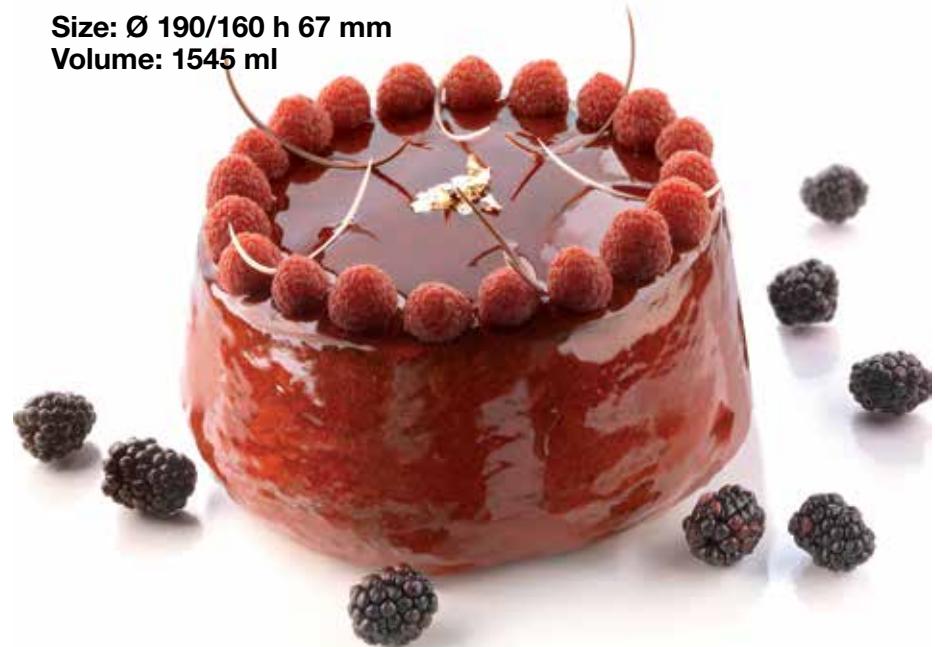
- Inserire la decorazione
- Put the decoration on the cake

GENOISE

27.196.87.0060

Size: Ø 190/160 h 67 mm

Volume: 1545 ml



SATURN

27.207.87.0065

Size: Ø 200/70 h 45 mm

Volume: 1232 ml



Lo stampo per creazioni spaziali! Classica ed elegante, SATURN consente ai professionisti del gusto di realizzare facilmente preparazioni di alto livello estetico, da proporre in versione gelato, semifreddo ma anche in versione cotta.

The mould for space creations! Classic and elegant, SATURN allows professionals to easily make preparations of an high aesthetic level, to be proposed in ice cream, semifreddo but also baked version.



INSERT DECOR ROUND

28.001.87.0065

per creazioni da Ø40 a Ø 260 passo 20 mm
for creation from Ø40 up to Ø 260 pitch 20 mm



Concepito per realizzare inserti e decori dalla forma quadrata o circolare da applicare all'interno o sulla superficie di torte gelato, semifreddi o preparazioni in versione cotta, INSERT DECOR è pensato per valorizzare con originalità ed eleganza le creazioni dei professionisti. Estremamente pratico e funzionale, Insert Decor consente di realizzare decorazioni di 12 misure diverse (6 per ciascun lato dello stampo), risultando adatto a preparazioni delle più svariate misure.

Designed to make square or circular shaped inserts and decorations to be placed inside or on the surface of ice cream cakes, semifreddos or baked preparations, INSERT DECOR is thought to enhance with originality and elegance the creations of professionals. Extremely practical and functional, Insert Decor allows to make decorations of 12 different sizes (6 for each side of the mould), resulting suitable for preparations of the most different sizes.



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



- Sformare il prodotto così ottenuto.
- Unmold



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



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



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

INSERT DECOR SQUARE

28.002.87.0065

per creazioni da 40x40 a 260x260 passo 20 mm
for creation from 40x40 up to 260x260 pitch 20 mm



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



- Sformare il prodotto così ottenuto.
- unmold.



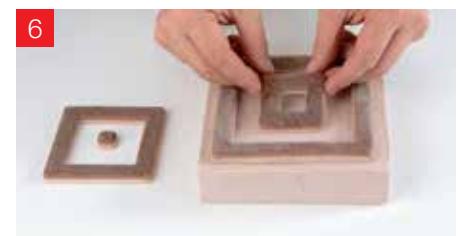
- Creare la base della TOR con una preparazione a piacimento.
- Create the ice cream base in the TOR mould.



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



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



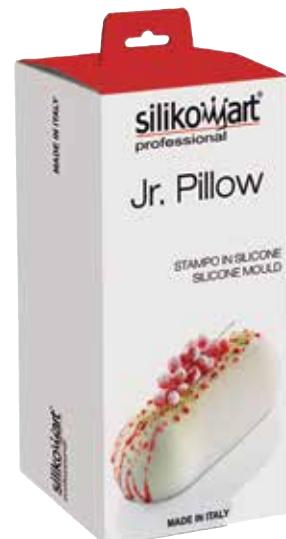
- Inserire la decorazione sopra la Tor
- Put the decoration on the TOR.

JR. PILLOW

22.801.87.0065

Size: 190x73 h 60 mm

Volume: 60 ml



Utilizzo / Use:



- Riempire lo stampo Jr Pillow
- Fill the Jr Pillow



- Inserire l'inserto
- Put the cake-insert



- Completare con il secondo preparato
- Fill up the mould to the top with the second preparation



- Chiudere con il pan di spagna
- Cover with sponge base



- Sfornare il prodotto
- Unmould

MR. PILLOW

22.802.87.0065

Size: 217x94 h 70 mm

Volume: 1039 ml



Utilizzo / Use:



- Riempire lo stampo Mr Pillow
- Fill the Mr Pillow



- Inserire il prodotto ottenuto dallo stampo Jr Pillow nello stampo Mr Pillow
- Put the preparation of the Jr Pillow mould into the Mr Pillow mould



- Completare con il secondo preparato
- Fill up the mould to the top with the second preparation



- Chiudere con il pan di spagna
- Cover with sponge base



- Sformare il prodotto
- Unmould

MATELASSÉ

22.865.87.0065

Size: 160x160 h 53 mm

Volume: 1000 ml



Per preparazioni da copertina! Alta moda e design si fondono con creatività in questa forma di tendenza, che coniuga linee dolci a rotondità smussate in uno stampo destinato a preparazioni...da passerella! Studiato per reinterpretare con stile ed originalità le creazioni del professionista, MATELASSÉ è dotato al suo interno di una speciale bordatura in grado di conferire una forma radicalmente innovativa alle creazioni e che, inoltre, agevola notevolmente la fase di smodellamento.

For cover preparations! High fashion and design come together in this trendy shape, which combines soft lines to smoothed curves into a mould designed for...catwalk preparations! Crafted for reinterpreting with style and originality the creations of the professional, MATELASSÉ is equipped with a special border that confers creations a radically innovative shape and that, moreover, greatly facilitates the unmoulding phase.

TASTE PUZZLE

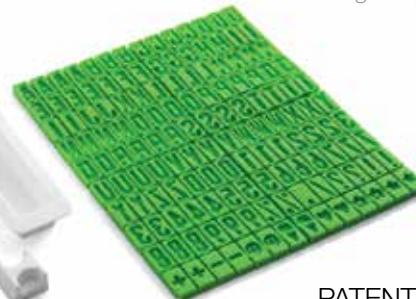
72.343.99.0065

TASTE PUZZLE è un kit composto da due barre e da un abecedario realizzati in silicone platinico, pensato per comporre delle scritte da applicare ai gelati direttamente con dei gusti naturali, evitando così di utilizzare i classici segnagusto in plastica.

Ecologico, pratico e funzionale, con TASTE PUZZLE potrete dare un tocco di originalità alle vetrine dei vostri laboratori!

TASTE PUZZLE is a kit composed by two bars and an abecedarian in platinic silicone, designed to create words with natural tastes that you can put directly on gelato ice-cream, replacing the classical plastic ice-cream flavor markers

Eco-friendly, practical and functional, with TASTE PUZZLE your shop ice-cream cabinets will have a touch of originality.



PATENT PENDING

Utilizzo / Use:



- Sistemare le lettere all'interno dello stampo
- Place the letters inside the mould

- Inserire la cioccolata all'interno delle lettere
- Fill the letters with chocolate

- Inserire la preparazione nello stampo
- Fill up the mould to the top with the preparation



BÛCHE

BÛCHE/1



250 x 90 h 70 mm
Volume 1300 ml

27.259.87.0060
Set 1 pz/pcs

BÛCHE/3



250 x 90 h 70 mm
Volume 1300 ml

25.259.87.0198
Set 3 pz/pcs

BÛCHE/6



250 x 90 h 70 mm
Volume 1300 ml

25.259.87.0098
Set 6 pz/pcs



INSERT BÛCHE

INSERT BÛCHE/1



220 x 60 h 50 mm
Volume 565 ml

27.226.87.0060
Set 1 pz/pcs

INSERT BÛCHE/4



220 x 60 h 50 mm
Volume 565 ml

25.226.87.0198
Set 4 pz/pcs

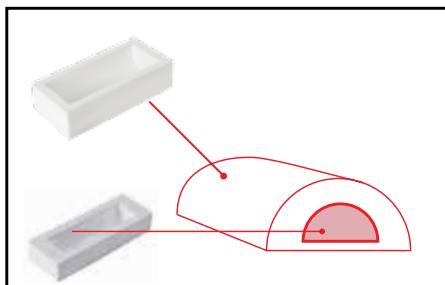
INSERT BÛCHE/8



220 x 60 h 50 mm
Volume 565 ml

25.226.87.0098
Set 8 pz/pcs

BUCHE INSERT



TRD07 BAROC
item: 33.087.20.0069
400 x 200 h 1 mm

KIT BÛCHE



KIT BÛCHE COFFEE



+



250x90 h 70 mm
Volume 1300 ml

25.056.99.0065

PER TRONCHETTI D'AUTORE! Concepiti per ri-visitare i classici tronchetti, questi kit permettono al professionista di realizzare delle creazioni dall'altissimo livello estetico, in un connubio geniale di originalità e praticità.

FOR ENCHANTING LOGS! Designed to revisit the classic logs, these kits allow the professional to make creations with a very high aesthetic level, in a brilliant blend of originality and practicality.

INNOVAZIONE

La modularità dei tappetini permette di realizzare tronchetti di varie dimensioni

The modularity mats allows you to create logs of different sizes.

250 mm →



← 500 mm →

...



- Inserire il tappetino Wood nello stampo Bûche
- Put the Wood mat into the Bûche mould



- Inserire il tappetino Wood nello stampo Bûche
- Put the Wood mat into the Bûche mould



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



- Sfornare il prodotto con il tappetino Wood
- Unmould the preparation with the Wood Mat



- Togliere delicatamente il tappetino Wood
- Unmould gently the Wood mat

KIT BÛCHE WOOD



+



250x90 h 70 mm
Volume 1300 ml

25.051.99.0065



KIT BÛCHE VIENNA



+



250x90 h 70 mm
Volume 1300 ml

25.052.99.0065



KIT BÛCHE MATELASSÈ



+



250x90 h 70 mm
Volume 1300 ml

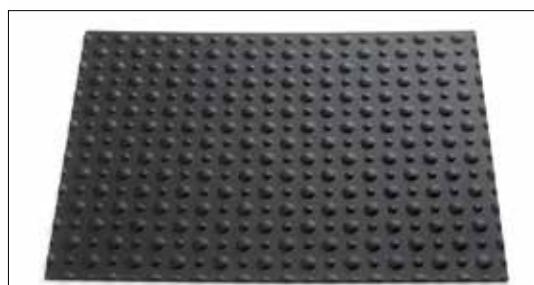
25.053.99.0065



KIT BÛCHE POIS



+



250x90 h 70 mm
Volume 1300 ml

25.054.99.0065



KIT BÛCHE ARABESQUE



+



250x90 h 70 mm
Volume 1300 ml

25.055.99.0065



TAPPETI TEXTURE SINGOLI - INDIVIDUAL TEXTURE MAT

TEX01 WOOD



250x185 h 6 mm

33.051.20.0065



TEX02 VIENNA



250x185 h 6 mm

33.052.20.0065



TEX03 MATELASSÈ

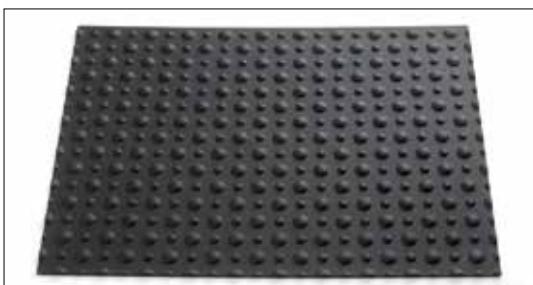


250x185 h 6 mm

33.053.20.0065



TEX04 POIS



250x185 h 6 mm

33.054.20.0065



TEX05 ARABESQUE



250x185 h 6 mm

33.055.20.0065



TEX06 COFFEE



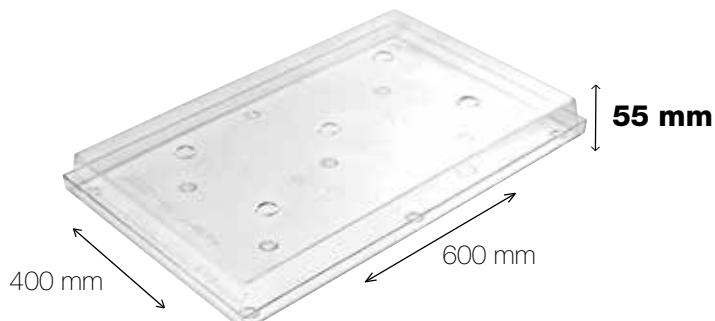
250x185 h 6 mm
33.056.20.0065



TOTAL I-GLOO 5.5

25.425.86.0000

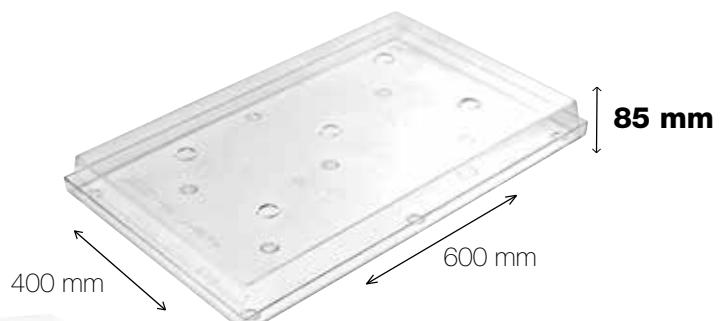
Size: 600 x 400 h 55 mm



TOTAL I-GLOO 8.5

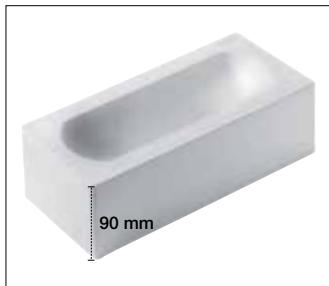
25.427.86.0000

Size: 600 x 400 h 85 mm



GIANDUIA

GIANDUIA/1



250 x 80 h 90 mm
Volume 1200 ml

27.258.87.0060
Set 1 pz/pcs

GIANDUIA/3



250 x 80 h 90 mm
Volume 1200 ml

25.258.87.0198
Set 3 pz/pcs

GIANDUIA/6



250 x 80 h 90 mm
Volume 1200 ml

25.258.87.0098
Set 6 pz/pcs



INSERTO / INSERT

TOR250x80 Gianduia

27.258.87.0060

* Per creare l'inserto riempire fino a metà lo stampo
* To create the insert fill half the mould



Gianduiotto

box: 36.126.00.0065

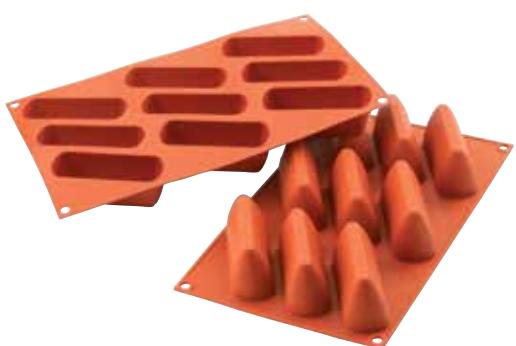
misure/size 93,5 x 31,5 x 42,5 mm
volume 9 x 85 ml tot 765 ml



Chocogianduia

box: 36.125.00.0065

misure/size 50 x 18 x 23,5 mm
volume 24 x 14 ml tot 336 ml



INSERT GIANDUIA

INSERT GIANDUIA/1



225 x 60 h 69 mm
Volume 600 ml

27.225.87.0060
Set 1 pz/pcs

INSERT GIANDUIA/4



225 x 60 h 69 mm
Volume 600 ml

25.225.87.0198
Set 4 pz/pcs

INSERT GIANDUIA/8



225 x 60 h 69 mm
Volume 600 ml

25.225.87.0098
Set 8 pz/pcs



Utilizzo / Use:



1



2



3



5



4



6



8

- Completare con il secondo preparato
- Fill up the mould to the top with the second preparation



7

- Sformare il prodotto
- Unmould

- Inserire il prodotto ottenuto dallo stampo inserto Gianduia nello stampo Gianduia
- Put the preparation of the Inserto Gianduia mould into Gianduia mould

- Riempire con il terzo preparato 1/3 dello stampo Gianduia
- Fill 1/3 of the Gianduia mould with the third preparation

GLOBE, STONE E PILLOW: L'INNOVAZIONE IN LABORATORIO! Globe, Stone e Pillow sono pensati per creazioni sinuose, eleganti ed essenziali allo stesso tempo. La speciale ed innovativa bordatura presente all'interno di questi stampi, inoltre, oltre a conferire una forma radicalmente innovativa alle preparazioni, agevola notevolmente la fase di smodellamento.

GLOBE, STONE AND PILLOW: INNOVATION IN LABORATORY! Globe, Stone and Pillow are designed for sinuous, elegant and essential creations at the same time. Furthermore, the special and innovative border within these moulds, besides conferring a radically innovative shape to preparations, greatly facilitates the unmoulding phase.



... AND MORE



Ogni cavità dello stampo è dotata di una **speciale bordatura** che permette di ottenere monoporzioni dalla forma arrotondata.
Each cavity of the mould is provided with a **special border** that allows to obtain rounded individual portions.

Utilizzo / Use:



- Riempire con il primo preparato 1/3 dello stampo Globe
- Fill 1/3 of the Globe mould with the first preparation



- Completare con i frutti rossi
- Fill up the mould to the top with the red fruits



- Sformare il prodotto
- Unmould



- Riempire con il secondo preparato 1/3 dello stampo Stone e inserire il prodotto ottenuto dallo stampo Globe
- Fill 1/3 of the Stone mould with the first preparation and put the preparation of the Globe mould



- Chiudere con il pan di spagna
- Cover with sponge base



- Sformare il prodotto
- Unmould

STONE

36.163.87.0065

Size: Ø 65 h 30 mm

Volume: 85 ml



MINI TRUFFLES



36.172.87.0065

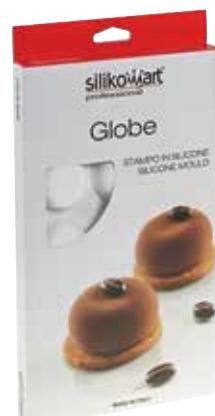


GLOBE

36.164.87.0065

Size: Ø 45 h 20 mm

Volume: 26 ml



PILLOW

36.165.87.0065

Size: 82 x 43 h 32 mm

Volume: 81 ml



MINI TRUFFLES

36.172.87.0065

Size: Ø 32 h 28 mm

Volume: 20 ml



AMORINI

36.186.87.0065

Size: 63x65 h 39 mm

Volume: 96 ml



PARFUM

36.185.87.0065

Size: Ø 75 h 37,5 mm

Volume: 108 ml



Utilizzo / Use:



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



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



- Sformare il prodotto
- Unmould



- Decorare a piacere
- Garnish with decorations at will

QUENELLE²⁴

36.187.87.0065

Size: 63x29 h 28 mm

Volume: 24 ml



Per realizzare **QUENELLE²⁴** dolci o salate perfette e tridimensionali Silikomart Professional presenta questa nuova, elegante forma, studiata nei minimi dettagli per offrire un prodotto che coniuga estetica e funzionalità. La tridimensionalità è resa possibile grazie ad una speciale ed innovativa bordatura posta all'interno dello stampo che è in grado di conferire una forma arrotondata alla base delle preparazioni. Questa speciale tecnologia, unita alla flessibilità del silicone di alta qualità utilizzato, aiuta a sfornare le tue creazioni con maggior facilità, garantendo risultati impeccabili e una totale fedeltà alla forma. **QUENELLE²⁴** una forma immancabile in laboratorio, ideale tanto per prodotti da forno che in versione gelato o semifreddo.

Silikomart Professional presents a new, elegant shape perfect to create 3D sweet or savoury quenelle. This mould is conceived and made with maximum care combining beauty and hardiness. The new shape is provided with a special and innovative border in the upper part which gives a particular round shape to the base of pastries. This new technology and the flexibility of the high quality guarantee an easy and perfect unmould in every single detail, ensuring perfect results and total fidelity to the shape. An inevitable tool in every laboratory, **QUENELLE²⁴** therefore it is suitable for semifreddos but also for ice cream and baked creations.

Utilizzo / Use:



- Riempire lo stampo
- Fill the mould



- Chiudere con il pan di spagna
- Cover with sponge base



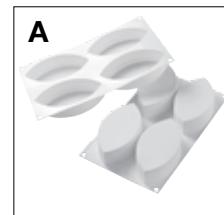
- Sformare il prodotto
- Unmould

Kit Lovissimo®



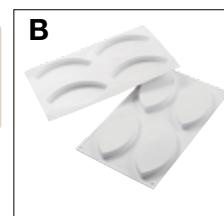
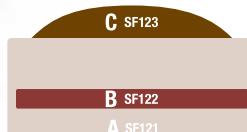
KIT LOVISSIMO

25.909.87.0065



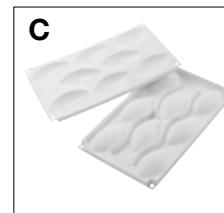
SF121 OVAL
Set 2 pz/pcs
Size: 140 x 75 h 35 mm
Volume: 275 ml

Set 1 pz/pcs
36.121.87.0060



SF122 OVAL INSERT
Set 2 pz/pcs
Size: 132 x 67 h 12,5 mm
Volume: 77 ml

Set 1 pz/pcs
36.122.87.0060



SF123 OVAL
Set 1 pz/pcs
Size: 95 x 52,5 h 11 mm
Volume: 20,5 ml

Set 1 pz/pcs
36.123.87.0060

Silikomart ha collaborato con Arnaud Cadoret e ha realizzato in esclusiva questi stampi per il concorso Charles Proust 2010, competizione dove ha ottenuto il primo premio per la stampa. Il Kit propone tre stampi modulari che abbinati compongono una forma perfetta per equilibrio e eleganza.

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

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



MODULAR FLEX WAVE

32.145.87.0065

Size: 375x40 h 45 mm

Volume: 2500 ml



Concepito dai designers Silikomart per rispondere al contempo a necessità di ottimizzazione ed estetica in vetrina, con WAVE approda nel mondo della gelateria e della pasticceria creativa non solo una nuova forma, ma un concetto nuovo di produzione in laboratorio. WAVE consente infatti di realizzare in un'unica, veloce operazione 4 tronchetti che possono essere combinati tra loro o, al contrario, divisi in porzioni più piccole o addirittura in monoporzioni, in modo da consentire agli artigiani del gusto la realizzazione di creazioni che rispondano, anche nelle misure, alle loro effettive esigenze.

Conceived by Silikomart designers to meet the needs of a beautiful result in the window display as well as optimization of the preparation, WAVE arrives in the world of ice cream and creative pastry with a new shape and a new concept. WAVE allows easily and quickly to make 4 little logs which can be combined each other or divided in smaller portions or monoportion, so that artisans can make creations which coincide, even in sizes, with their necessities.



Choose
the size!



Utilizzo / Use:



- Riempire lo stampo
- Fill the mould



- Inserire l'inserto
- Put the cake-insert



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



- Chiudere con il pan di spagna
- Cover with sponge base



- Sformare il prodotto
- Unmould

MODULAR FLEX INFINITY

32.146.87.0065

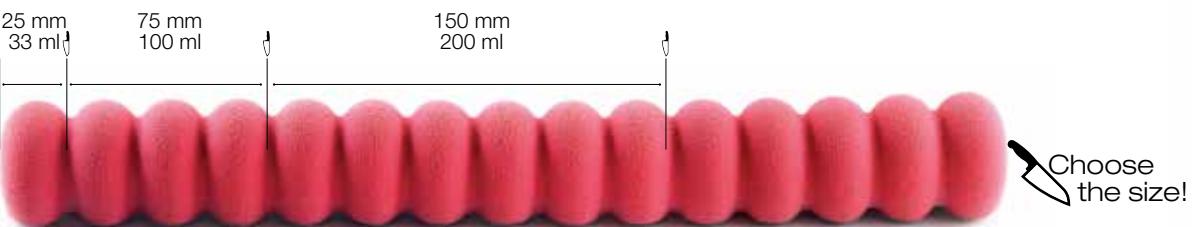
Size: 375x47 h 40 mm

Volume: 2000 ml



Concepito dai designers Silikomart per rispondere al contempo a necessità di ottimizzazione ed estetica in vetrina, con INFINITY approda nel mondo della gelateria e della pasticceria creativa non solo una nuova forma, ma un concetto nuovo di produzione in laboratorio. INFINITY consente infatti di realizzare in un'unica, veloce operazione 4 tronchetti che possono essere combinati tra loro o, al contrario, divisi in porzioni più piccole o addirittura in monoporzioni, in modo da consentire agli artigiani del gusto la realizzazione di creazioni che rispondano, anche nelle misure, alle loro effettive esigenze.

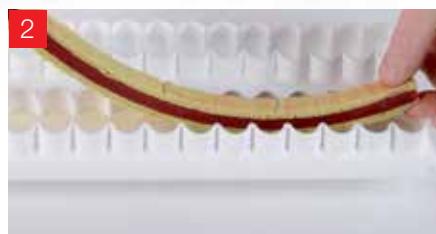
Conceived by Silikomart designers to meet the needs of a beautiful result in the window display as well as optimization of the preparation, INFINITY arrives in the world of ice cream and creative pastry with a new shape and a new concept. INFINITY allows easily and quickly to make 4 little logs which can be combined each other or divided in smaller portions or monoportion, so that artisans can make creations which coincide, even in sizes, with their necessities.



Utilizzo / Use:



- Riempire lo stampo
- Fill the mould



- Inserire l'inserto
- Put the cake-insert



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



- Chiudere con il pan di spagna
- Cover with sponge base



- Sfornare il prodotto
- Unmould



**SUSHI®
FLEX**

Da gustare o per stupire; i nuovi stampi sushi gelato sono una concreta e palpabile trasformazione. Direttamente dalla tradizione culinaria giapponese si è ideato un concetto innovativo di "fare gelato" in modo facile e veloce utilizzando gli stampi della linea Sushi.

To taste or to amaze; the new sushi ice cream moulds are a real and concrete transformation. Straight from the Japanese culinary tradition it has been developed an innovative concept of "making ice cream" in a fast and easy way using the moulds of the line Sushi.

SUSHI ROLL

36.162.87.0065

Size: Ø 40 h 25 mm

Volume: 29 ml

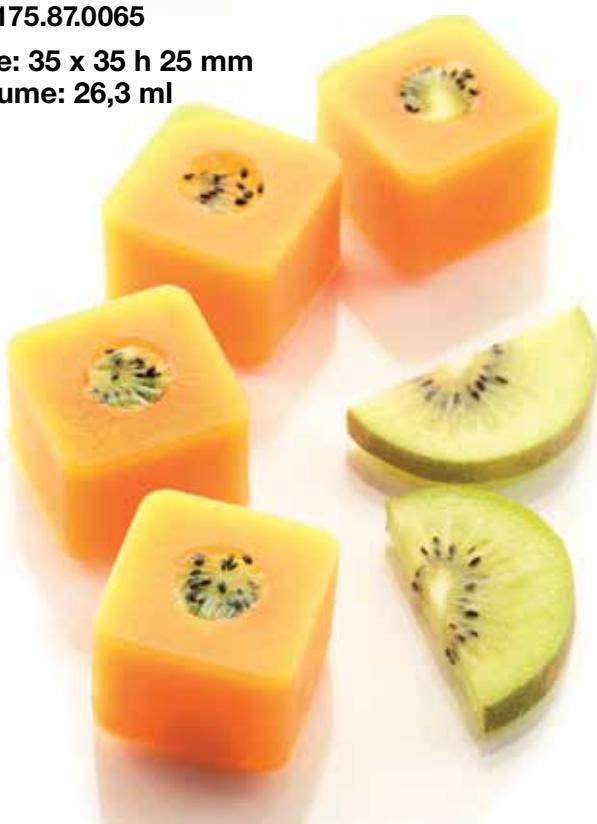


SUSHI MAKI

36.175.87.0065

Size: 35 x 35 h 25 mm

Volume: 26,3 ml



SUSHI NIGIRI

36.176.87.0065

Size: 60 x 30 h 26 mm

Volume: 28 ml



SUSHI GUNKAN

30.017.87.0065

Size: 55 x 33 h 20 mm

Volume: 30 ml



Connubio di tradizione e design! Dall'incontro tra la tradizione asiatica e quella italiana nascono Mooncake Ribbons, Lotus, Azuki e Nature, ideali per realizzare le leggendarie preparazioni cinesi, ma anche adatte a semifreddi, budini e pannacotte.
Matching tradition and design! Asiatic and Italian traditions merge to give life to Mooncake Ribbons, Lotus, Azuki and Nature, perfect to create the legendary Chinese preparations but also ideal for semifreddos, crèmes brûlées and pannacotta.

MOONCAKE LOTUS

25.825.00.0065

Size: Ø 72 h 35 mm

Volume: 105 ml



12 PZ/PCS

MOONCAKE RIBBONS

25.828.00.0065

Size: Ø 68 h 32 mm

Volume: 105 ml



12 PZ/PCS

MOONCAKE NATURE

25.827.00.0065

Size: Ø 68 h 32 mm

Volume: 105 ml



12 PZ/PCS

MOONCAKE AZUKI

25.826.00.0065

Size: Ø 68 h 32 mm

Volume: 105 ml



12 PZ/PCS

TAPIS GEL02

70.035.87.0065

Size: 320x220 h 10 mm

Volume: 693 ml



TAPIS GEL03

70.039.87.0065

Size: 320x128 h 10 mm

Volume: 398 ml



- Versare il preparato per l'inserto nello stampo TAPIS GEL
- Fill TAPIS GEL mould with the insert preparation



- Sfornare il prodotto
- Unmold



- Posizionare l'inserto circa a metà della vaschetta del gelato
- Put the second insert



- Versare il gelato
- Cover with ice-cream



- Posizionarlo in abbattitore
- Put in the blast chiller

Formagel

ONDA

32.301.00.0060

Size: 233,5 x 334,5 h 83,5 mm

Volume: 4000 ml



FLEUR

32.302.00.0060

Size: 232 x 331,5 h 83,5 mm

Volume: 4000 ml



Utilizzo / Use:



- Inserire lo stampo Formagel nella vaschetta
- Insert the mould Formagel in the box container



- Riempire lo stampo Formagel con la preparazione scelta e livellare. Successivamente inserire stampo e vaschetta nell'abbattitore
- Fill the mould Formagel with the preparation and level it. Insert the mould with the box container in the blast chiller



- Sformare lo stampo Formagel
- Remove the preparation from the mould Formagel

LOLLI POP

25.701.00.0060

Size: Ø 72 h 12 mm

Volume: 45 ml

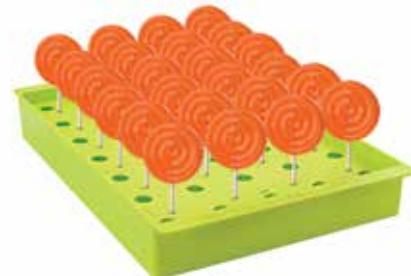
Set 2 pz/pcs

+ 50 Sticks



ESPOGEL UP MINI

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



BASTONCINI LOLLYPOP 50 PZ
99.411.99.0001

POP01 LOLLI POP utilizzo / use:



- Inserire il bastoncino
- Insert the stick



- Riempire lo stampo
- Fill the mould with the preparation



- Sformare la preparazione così ottenuta
- Unmold

GINGER POP

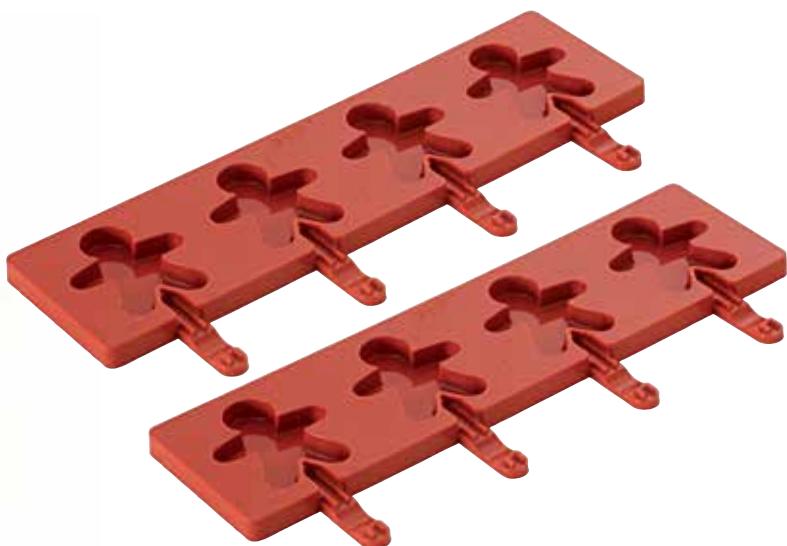
25.702.00.0060

Size: 75 x 67 h 12 mm

Volume: 31 ml

Set 2 pz/pcs

+ 50 Sticks



ESPOGEL UP MINI

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



BASTONCINI LOLLYPOP 50 PZ
99.411.99.0001

POP02 GINGER POP utilizzo / use:



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



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



- Sformare la preparazione così ottenuta
- Unmold

MAGIC POP

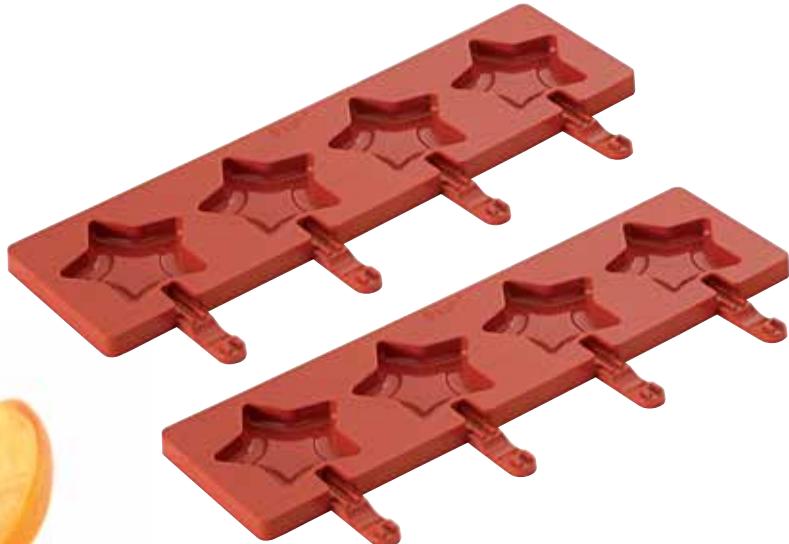
25.703.00.0060

Size: 75,2 x 72 h 12 mm

Volume: 34 ml

Set 2 pz/pcs

+ 50 Sticks

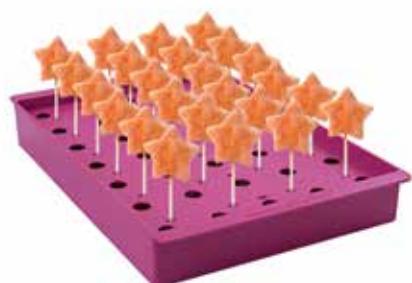


ESPOGEL UP MINI

misure/sizes 235 x 360 x h 48 mm

4 x 6 = 24 pcs

99.432.19.0082



BASTONCINI LOLLYPOP 50 PZ
99.411.99.0001

POP03 MAGIC POP utilizzo / use:



- Inserire il bastoncino
- Insert the stick



- Riempire lo stampo
- Fill the mould with the preparation



- Sformare la preparazione così ottenuta
- Unmold

DAISY POP

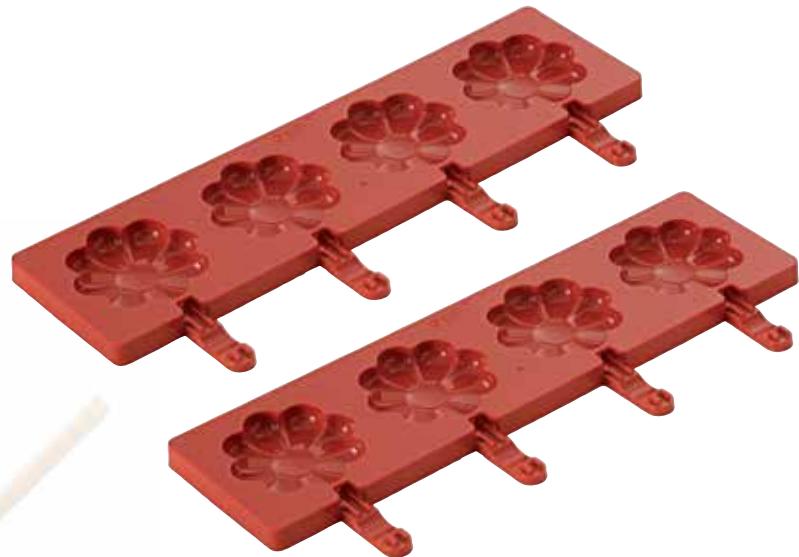
25.704.00.0060

Size: Ø 74 h 12 mm

Volume: 40 ml

Set 2 pz/pcs

+ 50 Sticks

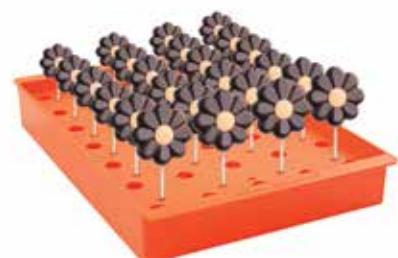


ESPOGEL UP MINI

misure/sizes 235 x 360 x h 48 mm

4 x 6 = 24 pcs

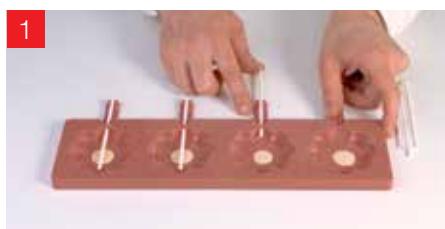
99.432.76.0082



BASTONCINI LOLLYPOP 50 PZ

99.411.99.0001

POP04 DAISY POP utilizzo / use:



- Inserire il bastoncino
- Insert the stick



- Riempire lo stampo
- Fill the mould with the preparation



- Sformare la preparazione così ottenuta
- Unmold



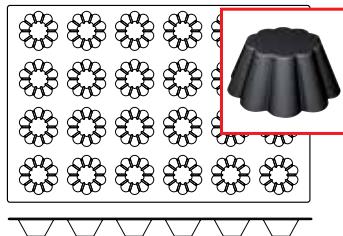
La gamma di stampi "Sessantaquaranta", è stata pensata in funzione di un impiego più efficiente delle superfici di cottura, consentendo di ridurre i tempi di preparazione grazie all'ottimizzazione della produttività in una teglia stampo di dimensione 60x40 cm. Gli stampi 60 x 40 in silicone alimentare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

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

FORME CLASSICHE - CLASSIC PASTRY DESSERT

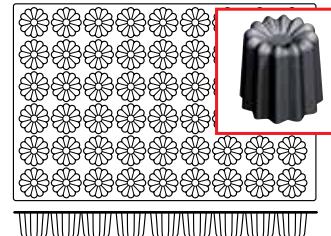
SQ001 BRIOCHETTE

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



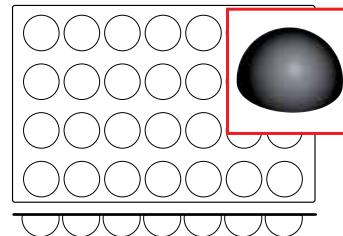
SQ002 CANNELES

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



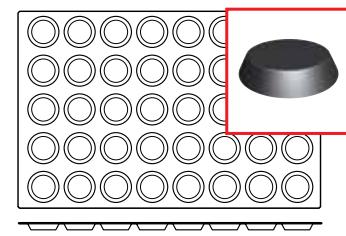
SQ003 HALF SPHERE

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



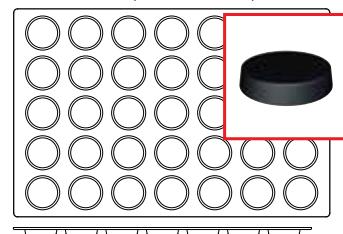
SQ004 FLORENTINS

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



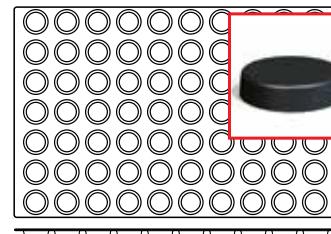
SQ044 FLORENTINS

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



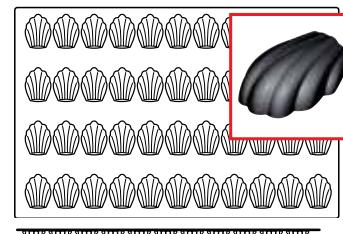
SQ050 FLORENTINS

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



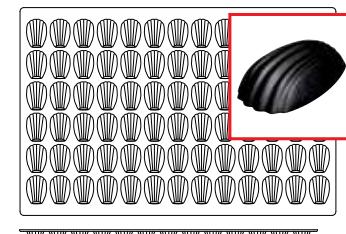
SQ005 MADELEINE

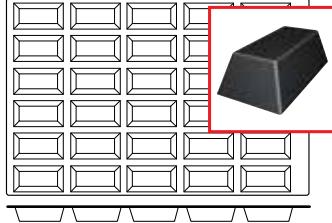
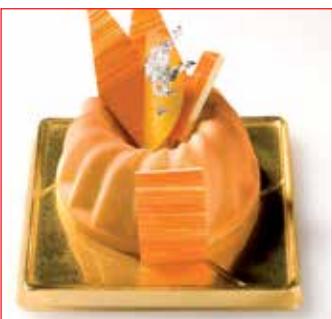
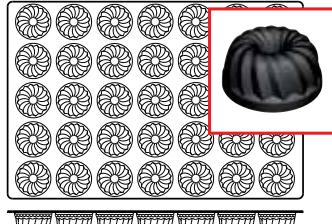
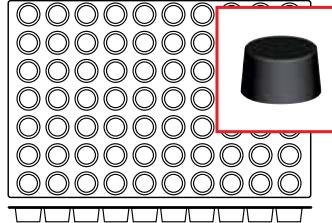
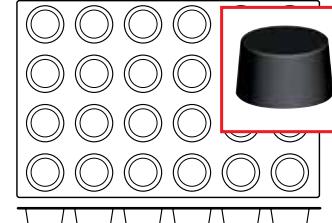
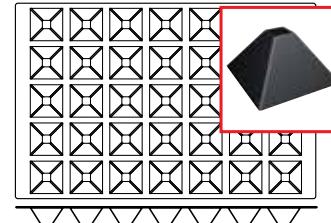
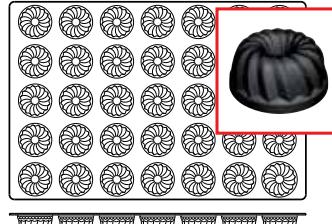
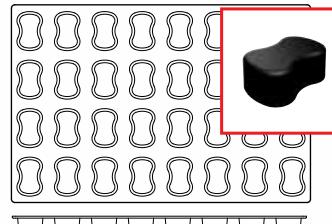
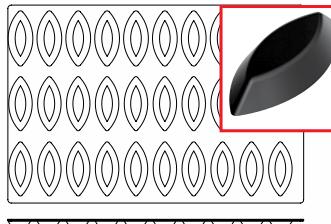
bulk: 40.405.20.0000
polybag: 70.405.20.0098
size: 77 x 44,5 h 18 mm
volume: 44 x 32 ml Tot. 1408 ml



SQ030 MID MADELEINE

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

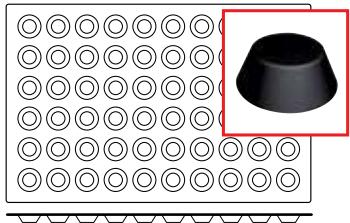


SQ006 MINI CAKE**bulk:** 40.406.20.0000**polybag:** 70.406.20.0098**size:** 99 x 49 h 30 mm**volume:** 30 x 110 ml Tot. 3300 ml**SQ011 GUGELHOPF****bulk:** 40.411.20.0000**polybag:** 70.411.20.0098**size:** Ø 71 h 35 mm**volume:** 35 x 90 ml Tot. 3150 ml**SQ007 MINI-MUFFIN****bulk:** 40.407.20.0000**polybag:** 70.407.20.0098**size:** Ø 45 h 30 mm**volume:** 70 x 40 ml Tot. 2800 ml**SQ009 MUFFIN****bulk:** 40.409.20.0000**polybag:** 70.409.20.0098**size:** Ø 69 h 39 mm**volume:** 24 x 122 ml Tot. 2928 ml**SQ010 PYRAMIDS****bulk:** 40.410.20.0000**polybag:** 70.410.20.0098**size:** 65 x 65 h 35 mm**volume:** 35 x 61 ml Tot. 2135 ml**SQ049 MID GUGELHOPF****bulk:** 40.449.20.0000**polybag:** 70.449.20.0098**size:** Ø 60 h 37,5 mm**volume:** 35 x 80 ml Tot. 2800 ml**SQ045 FIFI****bulk:** 40.445.20.0000**polybag:** 70.445.20.0098**size:** 75 x 48,5 h 28 mm**volume:** 32 x 79,5 ml Tot. 2544 ml**SQ054 BOAT****bulk:** 40.454.20.0000**polybag:** 70.454.20.0098**size:** 105 x 45 h 15 mm**volume:** 30 x 34 ml Tot. 1020 ml

MINI PORZIONI - One Bite

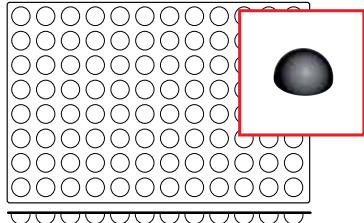
SQ008 MINI TARTELETTE

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



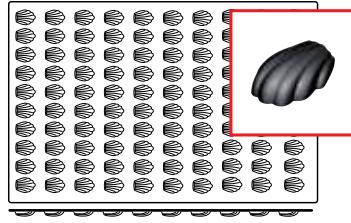
SQ015 MINI HALF SPHERE

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



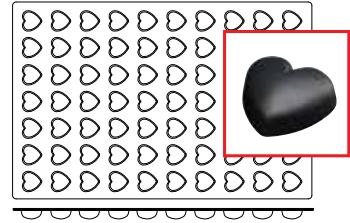
SQ018 MINI MADELEINE

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



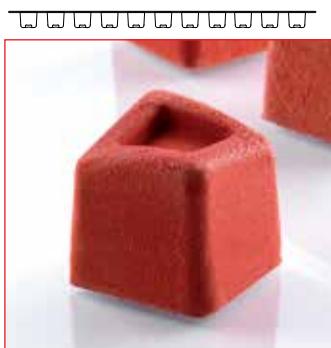
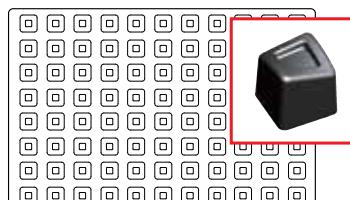
SQ032 MINI CUORI

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



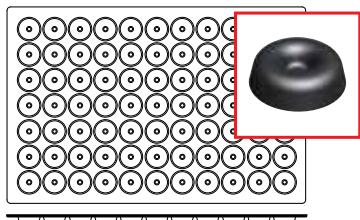
SQ047 MINI CUBE

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



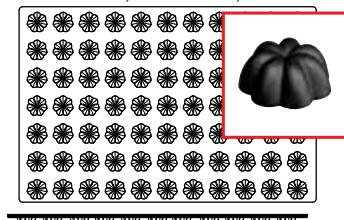
SQ033 MINI SAVARIN

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



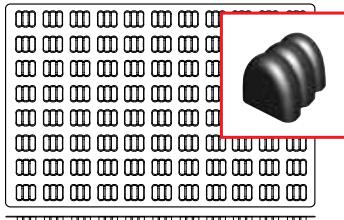
SQ034 MINI CHARLOTTE

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



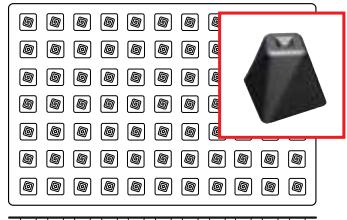
SQ048 MINI TWIST

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

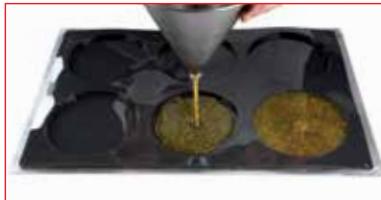


SQ046 MINI PYRAMID

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



TORTINE - CAKES



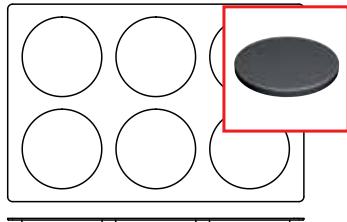
SQ012 DISCO 160 x 10

bulk: 40.412.20.0000

polybag: 70.412.20.0098

size: Ø 160 h 10 mm

volume: 6 x 200 ml Tot. 1200 ml



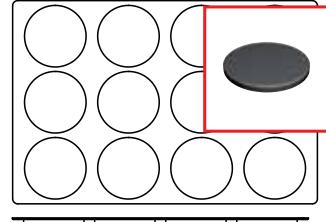
SQ013 DISCO 120 x 10

bulk: 40.413.20.0000

polybag: 70.413.20.0098

size: Ø 120 h 10 mm

volume: 12 x 112 ml Tot. 1344 ml



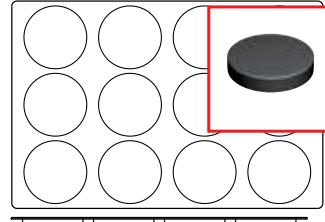
SQ029 DISCO 120 x 22

bulk: 40.429.20.0000

polybag: 70.429.20.0098

size: Ø 120 h 22 mm

volume: 12 x 120 ml Tot. 1440 ml



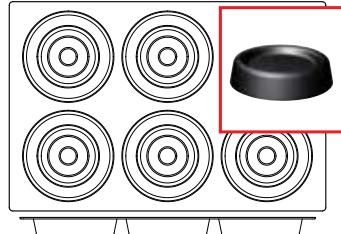
SQ031 TART

bulk: 40.431.20.0000

polybag: 70.431.20.0098

size: Ø 165,5 h 39 mm

volume: 6 x 613,5 ml Tot. 3681 ml

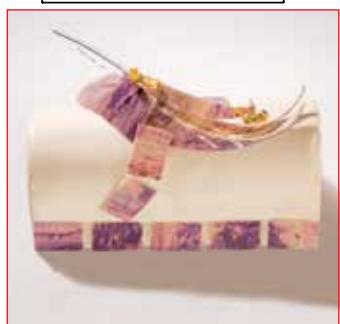
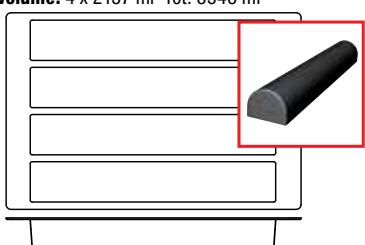


TRONCHETTI

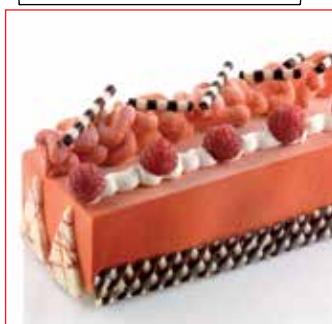
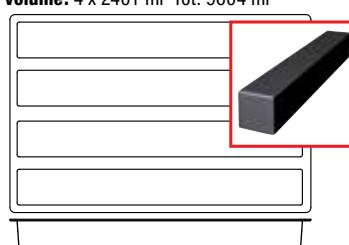


SQ014 TRONCO 50 x 8

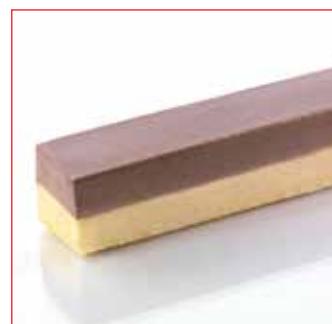
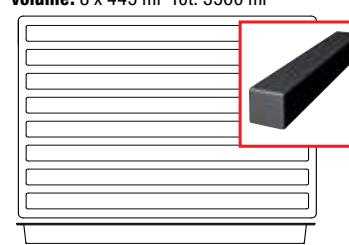
bulk: 40.414.20.0000
polybag: 70.414.20.0098
size: 495 x 80 h 63 mm
volume: 4 x 2137 ml Tot. 8548 ml

**SQ016 TRONCO 50 x 7**

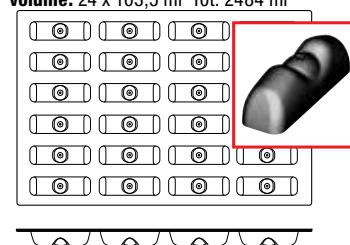
bulk: 40.416.20.0000
polybag: 70.416.20.0098
size: 495 x 70 h 70 mm
volume: 4 x 2401 ml Tot. 9604 ml

**SQ017 TRONCO 50 x 3**

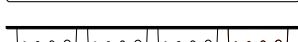
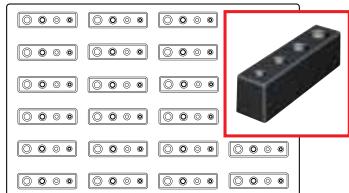
bulk: 40.417.20.0000
polybag: 70.417.20.0098
size: 500 x 30 h 30 mm
volume: 8 x 445 ml Tot. 3560 ml

**SQ041 SUNSET**

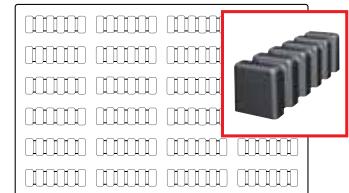
bulk: 40.441.20.0000
polybag: 70.441.20.0098
size: 120 x 33 h 36 mm
volume: 24 x 103,5 ml Tot. 2484 ml

**SQ023 POIS**

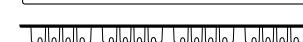
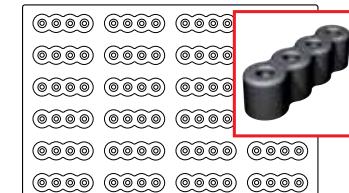
bulk: 40.423.20.0000
polybag: 70.423.20.0098
size: 117 x 29,5 h 33 mm
volume: 24 x 107 ml Tot. 2568 ml

**SQ024 UP&DOWN**

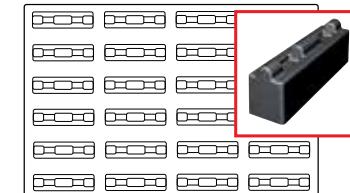
bulk: 40.424.20.0000
polybag: 70.424.20.0098
size: 117 x 31,8 h 32,7 mm
volume: 24 x 99 ml Tot. 2376 ml

**SQ025 FOURZERO**

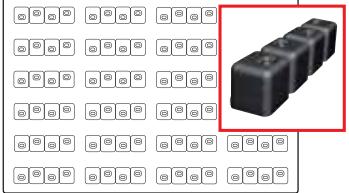
bulk: 40.425.20.0000
polybag: 70.425.20.0098
size: 117 x 33,4 h 33 mm
volume: 24 x 103 ml Tot. 2472 ml

**SQ026 TRITREN**

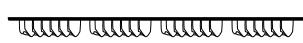
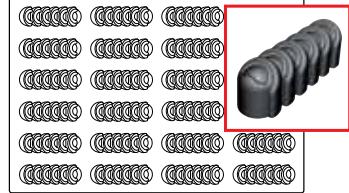
bulk: 40.426.20.0000
polybag: 70.426.20.0098
size: 117,4 x 29,4 h 38,7 mm
volume: 24 x 103 ml Tot. 2472 ml

**SQ027 KUBRIQUB**

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

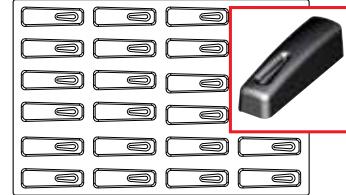
**SQ028 SURF**

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

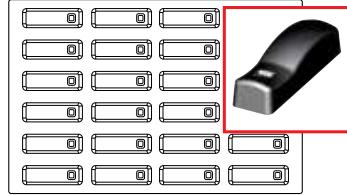




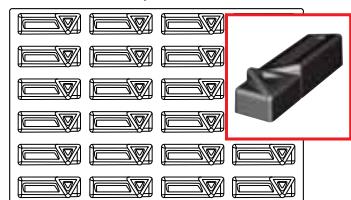
SQ035 MINIMAL
bulk: 40.435.20.0000
polybag: 70.435.20.0098
size: 120 x 35 h 34 mm
volume: 24 x 104 ml Tot. 2496 ml



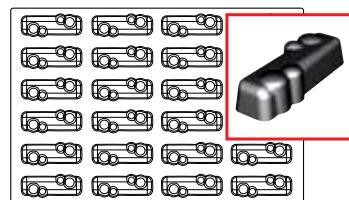
SQ036 BOMBÉ
bulk: 40.436.20.0000
polybag: 70.436.20.0098
size: 120 x 36 h 33 mm
volume: 24 x 106 ml Tot. 2544 ml



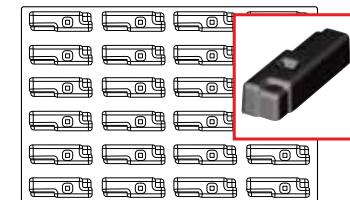
SQ037 TRIANGLE
bulk: 40.437.20.0000
polybag: 70.437.20.0098
size: 120 x 36,5 h 31 mm
volume: 24 x 109,5 ml Tot. 2628 ml



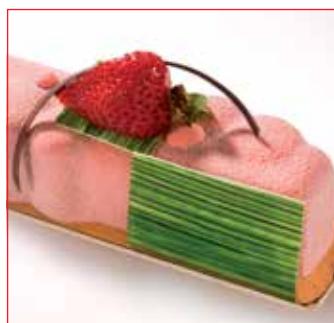
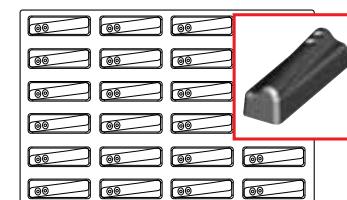
SQ038 BULLES
bulk: 40.438.20.0000
polybag: 70.438.20.0098
size: 120 x 35 h 30 mm
volume: 24 x 106 ml Tot. 2544 ml



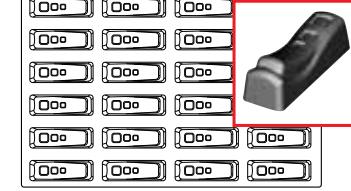
SQ039 TETRIS
bulk: 40.439.20.0000
polybag: 70.439.20.0098
size: 120 x 36 h 28 mm
volume: 24 x 106 ml Tot. 2544 ml



SQ040 FLÛTE
bulk: 40.440.20.0000
polybag: 70.440.20.0098
size: 119 x 35 h 32 mm
volume: 24 x 104 ml Tot. 2496 ml



SQ042 DÉLICE
bulk: 40.442.20.0000
polybag: 70.442.20.0098
size: 119 x 36 h 34 mm
volume: 24 x 103 ml Tot. 2472 ml



MONOPORZIONI - ONE PORTION DESSERT

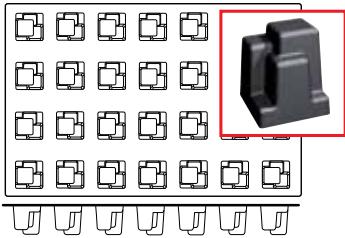
SQ019 SKYLINE

bulk: 40.419.20.0000

polybag: 70.419.20.0098

size: 52 x 52 h 60 mm

volume: 28 x 104 ml Tot. 2912 ml



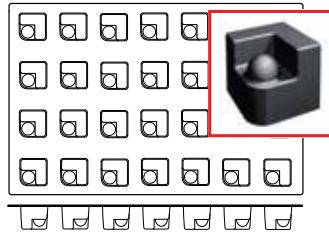
SQ020 PERLA

bulk: 40.420.20.0000

polybag: 70.420.20.0098

size: 52 x 52 h 48,7 mm

volume: 28 x 103 ml Tot. 2884 ml



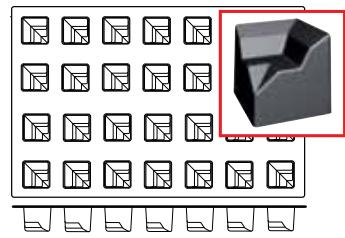
SQ021 SWEET CORNER

bulk: 40.421.20.0000

polybag: 70.421.20.0098

size: 52 x 52 h 50,7 mm

volume: 28 x 102 ml Tot. 2856 ml



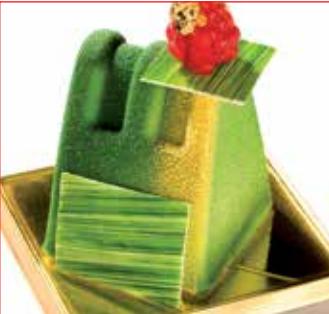
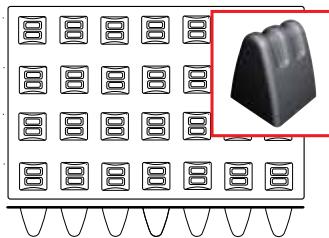
SQ022 GRUSTELLO

bulk: 40.422.20.0000

polybag: 70.422.20.0098

size: 52 x 52 h 61 mm

volume: 28 x 103 ml Tot. 2884 ml



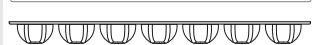
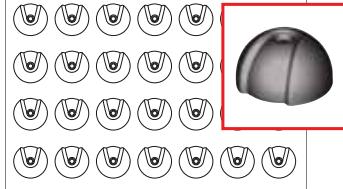
SQ043 ECLYPSE

bulk: 40.443.20.0000

polybag: 70.443.20.0098

size: Ø 70 h 37 mm

volume: 28 x 100 ml Tot. 2800 ml



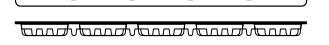
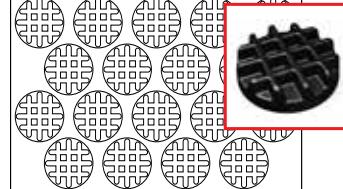
SQ051 WAFFEL ROUND

bulk: 40.451.20.0000

polybag: 70.451.20.0098

size: Ø 90 h 24 mm

volume: 18 x 107 ml Tot. 1926 ml



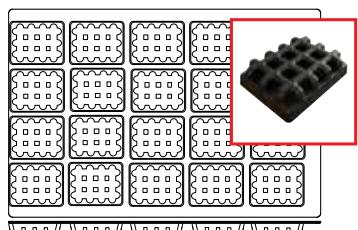
SQ052 WAFFEL SQUARE

bulk: 40.452.20.0000

polybag: 70.452.20.0098

size: 95 x 70 h 24 mm

volume: 20 x 113 ml Tot. 2260 ml



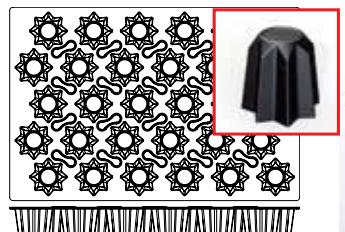
SQ053 PANDORINO

bulk: 40.453.20.0000

polybag: 70.453.20.0098

size: Ø 76,5 h 74 mm

volume: 30 x 188 ml Tot. 5640 ml





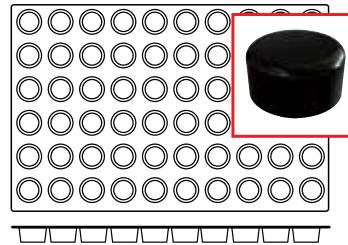
SQ055 MUFFIN MIGNON

bulk: 40.455.20.0000

polybag: 70.455.20.0098

size: Ø 40 h 20 mm

volume: 60 x 25 ml Tot. 1500 ml



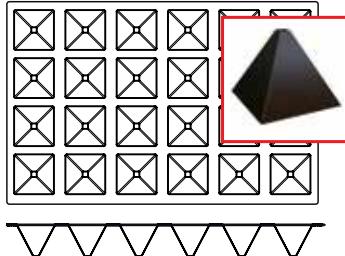
SQ057 PYRAMID

bulk: 40.457.20.0000

polybag: 70.457.20.0098

size: 72 x 72 h 60 mm

volume: 24 x 118 ml Tot. 2832 ml



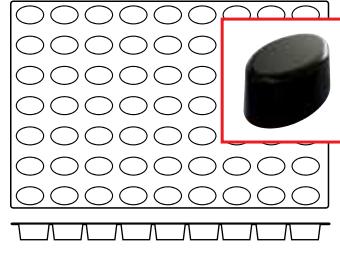
SQ056 SMALL OVAL

bulk: 40.456.20.0000

polybag: 70.456.20.0098

size: 51 x 31 h 20 mm

volume: 63 x 20 ml Tot. 1260 ml



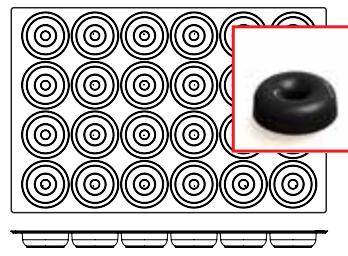
SQ059 DONUTS

bulk: 40.459.20.0000

polybag: 70.459.20.0098

size: Ø 85 h 29 mm

volume: 24 x 133 ml Tot. 3192 ml



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

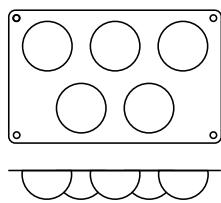
The Siliconflex range includes a wide collection of multi-moulds whose modularity criteria were created to adjust perfectly to the gastronorm format or the traditional baking trays of the dimensions 60x40 cm. The Siliconflex moulds are made of 100% food safe silicone and can be used in the blast chiller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



bulk: 10.001.00.0000
polybag: 30.001.00.0060



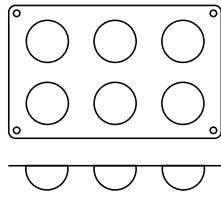
SF001 HALF-SPHERE
Ø 80 h 40 mm
Ø 3,15 h 1,57 inches
Vol. 5x120 ml Tot. 600 ml



bulk: 10.003.00.0000
polybag: 30.003.00.0060



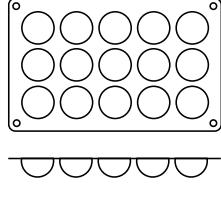
SF003 HALF-SPHERE
Ø 60 h 30 mm
Ø 2,36 h 1,18 inches
Vol. 6x60 ml Tot. 360 ml



bulk: 10.005.00.0000
polybag: 30.005.00.0060



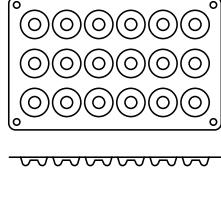
SF005 HALF-SPHERE
Ø 40 h 20 mm
Ø 1,57 h 0,79 inches
Vol. 15x20 ml Tot. 300 ml



bulk: 10.010.00.0000
polybag: 30.010.00.0060



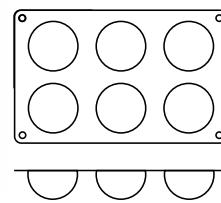
SF010 SMALL SAVARIN
Ø 41 h 12 mm
Ø 1,61 h 0,47 inches
Vol. 18x18 ml Tot. 324 ml



bulk: 10.002.00.0000
polybag: 30.002.00.0060



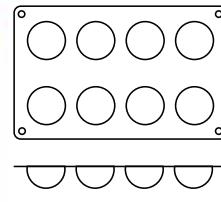
SF002 HALF-SPHERE
Ø 70 h 35 mm
Ø 2,76 h 1,38 inches
Vol. 6x80 ml Tot. 480 ml



bulk: 10.004.00.0000
polybag: 30.004.00.0060



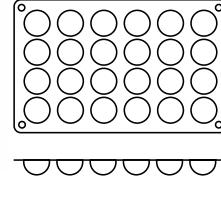
SF004 HALF-SPHERE
Ø 50 h 25 mm
Ø 1,97 h 0,98 inches
Vol. 8x30 ml Tot. 240 ml



bulk: 10.006.00.0000
polybag: 30.006.00.0060



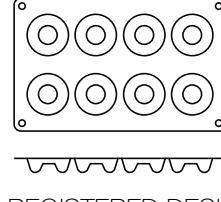
SF006 HALF-SPHERE
Ø 30 h 15 mm
Ø 1,18 h 0,59 inches
Vol. 24x10 ml Tot. 240 ml



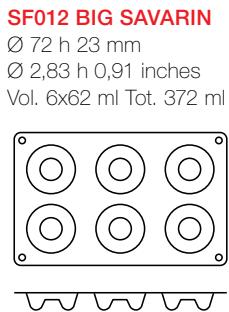
bulk: 10.011.00.0000
polybag: 30.011.00.0060



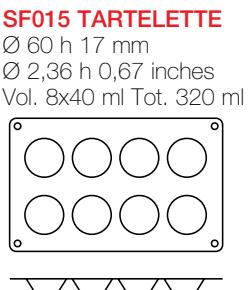
SF011 MEDIUM SAVARIN
Ø 65 h 21 mm
Ø 2,56 h 0,83 inches
Vol. 8x50 ml Tot. 400 ml



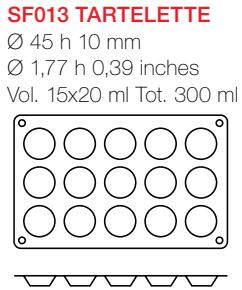
bulk: 10.012.00.0000
polybag: 30.012.00.0060



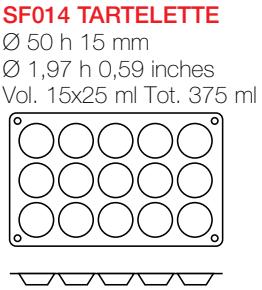
bulk: 10.015.00.0000
polybag: 30.015.00.0060



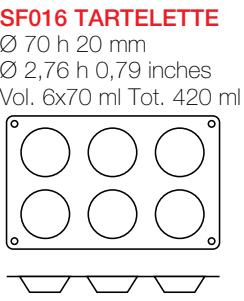
bulk: 10.013.00.0000
polybag: 30.013.00.0060



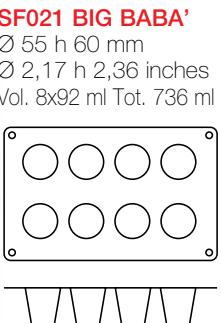
bulk: 10.014.00.0000
polybag: 30.014.00.0060



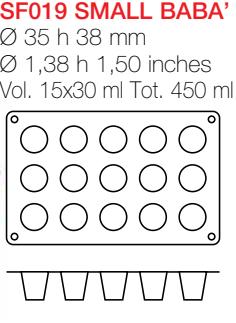
bulk: 10.016.00.0000
polybag: 30.016.00.0060



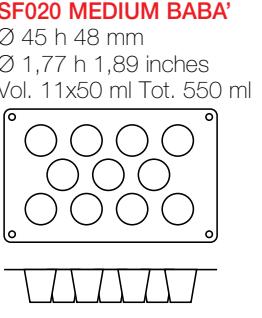
bulk: 10.021.00.0000
polybag: 30.021.00.0060



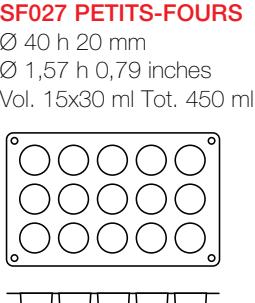
bulk: 10.019.00.0000
polybag: 30.019.00.0060



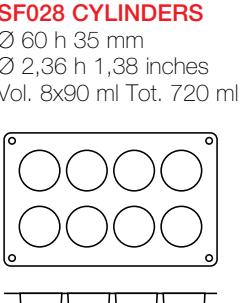
bulk: 10.020.00.0000
polybag: 30.020.00.0060



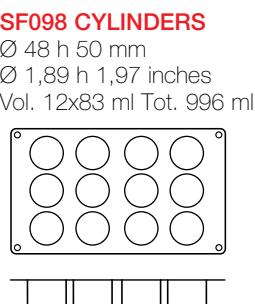
bulk: 10.027.00.0000
polybag: 30.027.00.0060



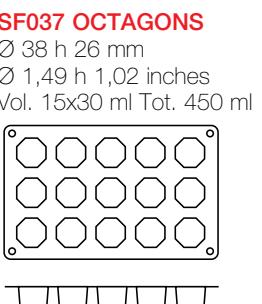
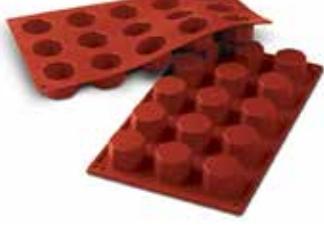
bulk: 10.028.00.0000
polybag: 30.028.00.0060



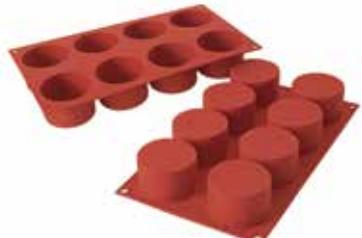
bulk: 10.098.00.0000
polybag: 30.098.00.0060



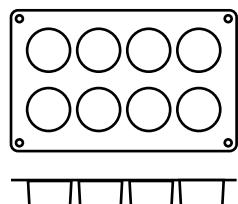
bulk: 10.037.00.0000
polybag: 30.037.00.0060



bulk: 16.119.00.0000
polybag: 36.119.00.0060



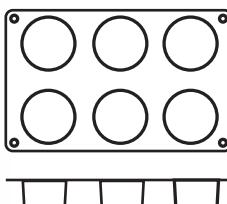
SF119 CYLINDERS
Ø 63 h 40 mm
Ø 2,48 h 1,57 inches
Vol. 8x123 ml Tot. 984 ml



bulk: 16.127.00.0000
polybag: 36.127.00.0060



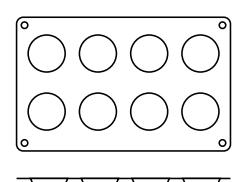
SF127 CYLINDERS
Ø 70 h 35 mm
Ø 2,76 h 1,38 inches
Vol. 6x133 ml Tot. 798 ml



bulk: 10.029.00.0000
polybag: 30.029.00.0060



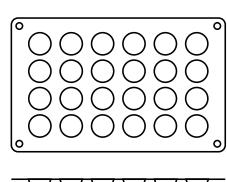
SF029 FLORENTINES
Ø 60 h 12 mm
Ø 2,36 h 0,47 inches
Vol. 8x35 ml Tot. 280 ml



bulk: 10.030.00.0000
polybag: 30.030.00.0060



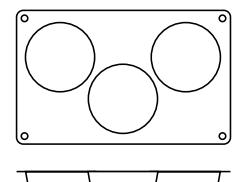
SF030 MINI FLORENTINES
Ø 35 h 5 mm
Ø 1,38 h 0,20 inches
Vol. 24x5 ml Tot. 120 ml



bulk: 10.042.00.0000
polybag: 30.042.00.0060



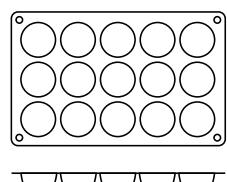
SF042 SPONGE BASE
Ø 103 h 20 mm
Ø 4,05 h 0,79 inches
Vol. 3x140 ml Tot. 420 ml



bulk: 10.043.00.0000
polybag: 30.043.00.0060



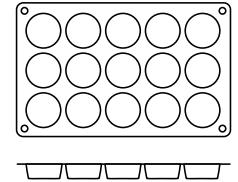
SF043 FLAN MOULD
Ø 40 h 13 mm
Ø 1,57 h 0,51 inches
Vol. 15x20 ml Tot. 300 ml



bulk: 10.044.00.0000
polybag: 30.044.00.0060



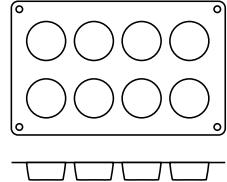
SF044 FLAN MOULD
Ø 50 h 14 mm
Ø 1,97 h 0,55 inches
Vol. 15x30 ml Tot. 450 ml



bulk: 10.045.00.0000
polybag: 30.045.00.0060



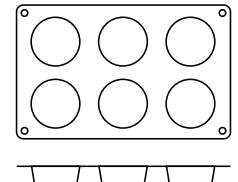
SF045 FLAN MOULD
Ø 60 h 17 mm
Ø 2,36 h 0,67 inches
Vol. 8x42 ml Tot. 336 ml



bulk: 10.046.00.0000
polybag: 30.046.00.0060



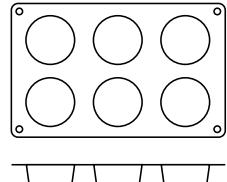
SF046 FLAN MOULD
Ø 70 h 17 mm
Ø 2,76 h 0,67 inches
Vol. 6x52 ml Tot. 312 ml



bulk: 10.047.00.0000
polybag: 30.047.00.0060



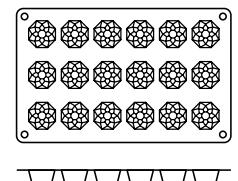
SF047 FLAN MOULD
Ø 80 h 18 mm
Ø 3,15 h 0,70 inches
Vol. 6x72 ml Tot. 432 ml



bulk: 10.048.00.0000
polybag: 30.048.00.0060



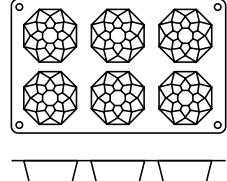
SF048 SMALL DIAMOND
Ø 35 h 23 mm
Ø 1,38 h 0,91 inches
Vol. 18x20 ml Tot. 360 ml



bulk: 10.049.00.0000
polybag: 30.049.00.0060



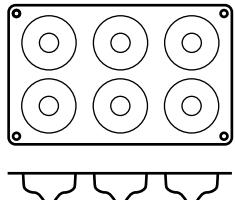
SF049 BIG DIAMOND
Ø 68 h 45 mm
Ø 2,68 h 1,77 inches
Vol. 6x92 ml Tot. 552 ml



bulk: 10.067.00.0000
polybag: 30.067.00.0060



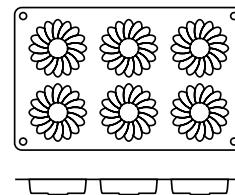
SF067 KISS
Ø 70 h 57 mm
Ø 2,76 h 2,24 inches
Vol. 6x183 ml Tot. 1098 ml



bulk: 10.056.00.0000
polybag: 30.056.00.0060



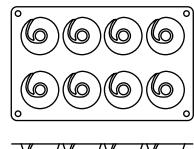
SF056 DAISY
Ø 70 h 28 mm
Ø 2,76 h 1,10 inches
Vol. 6x80 ml Tot. 480 ml



bulk: 10.093.00.0000
polybag: 30.093.00.0060



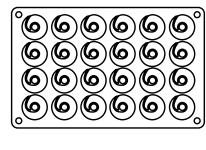
SF093 BIG VULCANO
Ø 60 h 51 mm
Ø 2,36 h 2,00 inches
Vol. 8x72 ml Tot. 576 ml



bulk: 10.095.00.0000
polybag: 30.095.00.0060



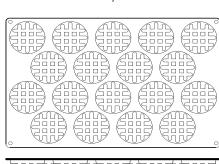
SF095 SMALL VULCANO
Ø 36 h 31 mm
Ø 1,41 h 1,22 inches
Vol. 24x16 ml Tot. 384 ml



bulk: 16.143.00.0000
Box: 36.143.00.0065



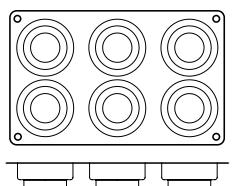
SF143 MINI WAFFEL ROUND
Ø 40 h 12 mm
Ø 1,5 h 0,47 inches
Vol. 18x11,5 ml Tot. 207 ml



bulk: 16.148.00.0000
polybag: 36.148.00.0060



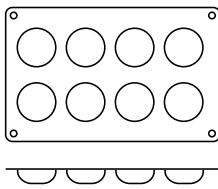
SF148 MINI WONDER CAKES
Ø 75 h 60 mm
Ø 2,95 h 2,36 inches
Vol. 177x6 ml Tot. 1062 ml



bulk: 10.053.00.0000
polybag: 30.053.00.0060



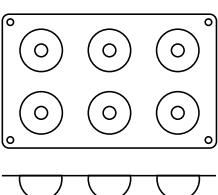
SF053 KRAPFEN
Ø 60 h 20 mm
Ø 2,36 h 0,79 inches
Vol. 8x40 ml Tot. 320 ml



bulk: 10.086.00.0000
polybag: 30.086.00.0060



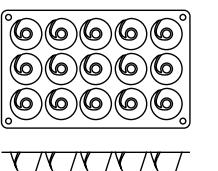
SF086 MAGIC DOME
Ø 75 h 40 mm
Ø 2,95 h 1,57 inches
Vol. 6x115 ml Tot. 690 ml



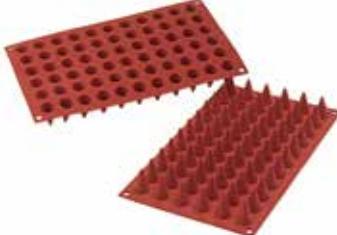
bulk: 10.094.00.0000
polybag: 30.094.00.0060



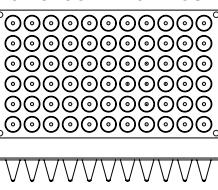
SF094 MEDIUM VULCANO
Ø 49 h 43 mm
Ø 1,93 h 1,69 inches
Vol. 15x41 ml Tot. 615 ml



bulk: 16.131.00.0000
polybag: 36.131.00.0060



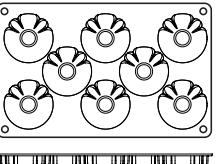
SF131 CONO
Ø 18 h 30 mm
Ø 0,71 h 1,18 inches
Vol. 3x66 ml Tot. 198 ml



bulk: 16.159.00.0000
polybag: 36.159.00.0060



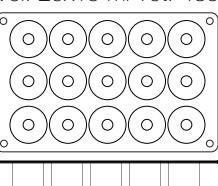
SF159 DOME STRIÉ
Ø 64 h 42 mm
Ø 2,51 h 1,65 inches
Vol. 105x8 ml Tot. 840 ml



bulk: 16.162.00.0000
polybag: 36.162.00.0060



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

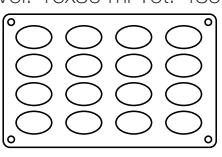




bulk: 10.017.00.0000
polybag: 30.017.00.0060



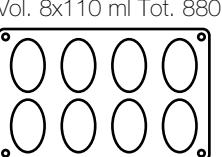
SF017 SMALL OVALS
 55 x 33 h 20 mm
 2,17 x 1,30 h 0,78 inches
 Vol. 16x30 ml Tot. 480 ml



bulk: 10.055.00.0000
polybag: 30.055.00.0060



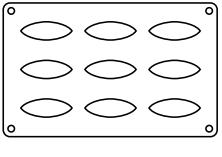
SF055 BIG OVALS
 75 x 55 h 35 mm
 2,95 x 2,16 h 1,38 inches
 Vol. 8x110 ml Tot. 880 ml



bulk: 10.039.00.0000
polybag: 30.039.00.0060



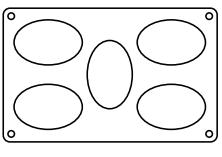
SF039 BIG BOAT
 100 x 44 h 15 mm
 3,94 x 1,73 h 0,59 inches
 Vol. 9x40 ml Tot. 360 ml



bulk: 10.041.00.0000
polybag: 30.041.00.0060



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



bulk: 10.018.00.0000
polybag: 30.018.00.0060



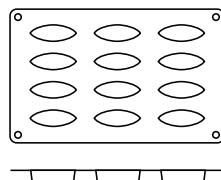
bulk: 16.111.00.0000
polybag: 36.111.00.0060



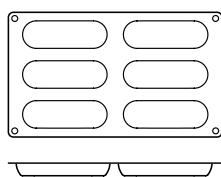
bulk: 10.038.00.0000
polybag: 30.038.00.0060



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



bulk: 16.103.00.0000
polybag: 36.103.00.0060

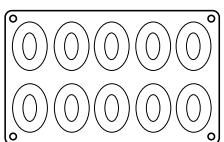


SF103 SAVOIARDO
 127,5 x 47 h 17 mm
 5,02 x 1,85 h 0,7 inches
 Vol. 6x83 ml Tot. 498 ml

bulk: 10.084.00.0000
polybag: 30.084.00.0060



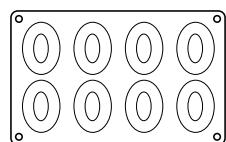
SF084 MEDIUM OVAL SAVARIN
67 x 49 h 23 mm
2,63 x 1,92 h 0,90 inches
Vol. 10x48 ml Tot. 480 ml



bulk: 10.085.00.0000
polybag: 30.085.00.0060



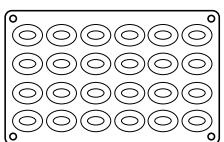
SF085 BIG OVAL SAVARIN
74 x 57 h 27 mm
2,91x 2,24 h 1,06 inches
Vol. 8x72 ml Tot. 576 ml



bulk: 10.083.00.0000
polybag: 30.083.00.0060



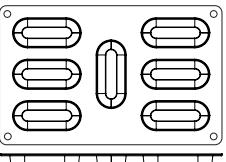
SF083 SMALL OVAL SAVARIN
41 x 29 h 20 mm
1,61 x 1,14 h 0,78 inches
Vol. 24x16 ml Tot. 384 ml



bulk: 16.160.00.0000
polybag: 36.160.00.0060



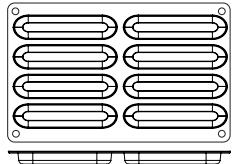
SF160 LOG SAVARIN
82x38 h 16 mm
3,2x1,4 h 0,62 inches
Vol. 40x7 ml Tot. 280 ml



bulk: 16.161.00.0000
polybag: 36.161.00.0060



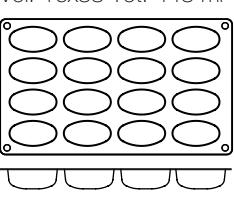
SF161 ÉCLAIR
125x28 h 5 mm
4,9x1,1 h 0,19 inches
Vol. 15x8 ml Tot. 120 ml



bulk: 16.176.00.0000
polybag: 36.176.00.0060



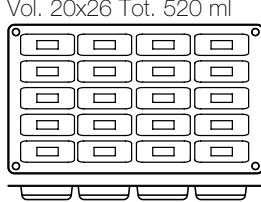
SF176 SOFT OVALS
60x30 h 26 mm
2,36x1,18 h 1,02 inches
Vol. 16x88 Tot. 448 ml

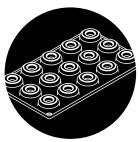


bulk: 16.179.00.0000
polybag: 36.179.00.0060



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





Silicon[®]
FLEX

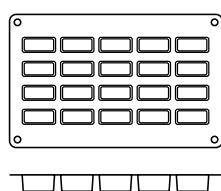
RECTANGLE



bulk: 10.025.00.0000
polybag: 30.025.00.0060



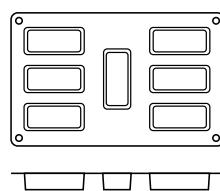
SF025 FINANCIERS
49 x 26 h 11 mm
1,93 x 1,02 h 0,43 inches
Vol. 20x20 ml Tot. 400 ml



bulk: 10.054.00.0000
polybag: 30.054.00.0060



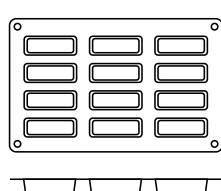
SF054 BIG FINANCIERS
95 x 45 h 12 mm
3,74 x 1,77 h 0,47 inches
Vol. 7x50 ml Tot. 350 ml



bulk: 10.026.00.0000
polybag: 30.026.00.0060



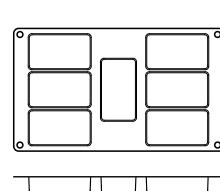
SF026 CAKES
79 x 29 h 30 mm
3,11 x 1,14 h 1,18 inches
Vol. 12x70 ml Tot. 840 ml



bulk: 16.110.00.0000
polybag: 36.110.00.0060



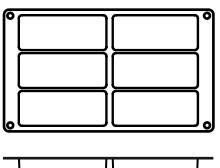
SF110 RETTANGOLO
87 x 48 h 24 mm
3,42 x 1,89 h 0,94 inches
Vol. 7x97 ml Tot. 679 ml



bulk: 16.128.00.0000
polybag: 36.128.00.0060



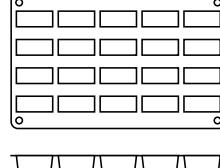
SF128 SLIM
120 x 45 h 20 mm
4,72 x 1,77 h 0,79 inches
Vol. 6 x 110 ml Tot. 660 ml



bulk: 10.060.00.0000
polybag: 30.060.00.0060



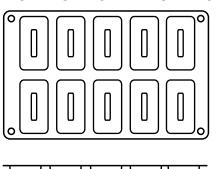
SF060 NOUGATS
50 x 25 h 20 mm
1,97 x 0,98 h 0,79 inches
Vol. 20x22 ml Tot. 440 ml



bulk: 10.091.00.0000
polybag: 30.091.00.0060



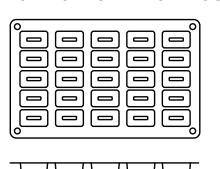
SF091 MEDIUM LINGOTTO
58 x 37 h 25 mm
2,83 x 1,46 h 1,02 inches
Vol. 10x45 ml Tot. 450 ml



bulk: 10.092.00.0000
polybag: 30.092.00.0060



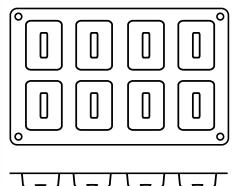
SF092 SMALL LINGOTTO
41 x 23 h 21 mm
1,61 x 0,91 h 0,82 inches
Vol. 25x16 ml Tot. 400 ml



bulk: 10.090.00.0000
polybag: 30.090.00.0060



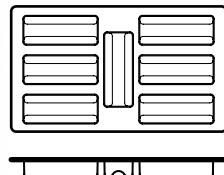
SF090 BIG LINGOTTO
72 x 45 h 26 mm
2,84 x 1,77 h 1,02 inches
Vol. 8x72 ml Tot. 576 ml



bulk: 16.114.00.0000
polybag: 36.114.00.0060



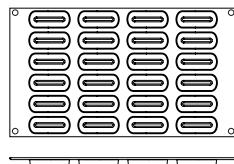
SF114 MARSIGLIESE
95 x 35 h 25 mm
3,74 x 1,38 h 0,98 inches
Vol. 7x68 ml Tot. 476 ml



bulk: 16.125.00.0000
polybag: 36.125.00.0060



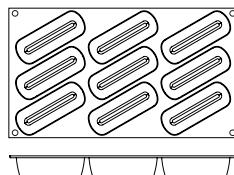
SF125 CHOCO GIANDUIA
50 x 18 h 23,5 mm
1,97 x 0,71 h 0,92 inches
Vol. 24x14 ml Tot. 336 ml



bulk: 16.126.00.0000
polybag: 36.126.00.0060



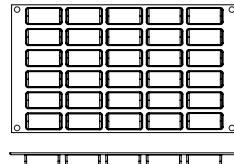
SF126 GIANDUIOTTO
93,5 x 31,5 h 42,5 mm
3,68 x 1,24 h 1,67 inches
Vol. 9x85 ml Tot. 765 ml



bulk: 16.129.00.0000
polybag: 36.129.00.0060



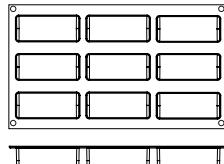
SF129 MINI BÜCHE
44 x 18 h 20 mm
1,73 x 0,71 h 0,79 inches
Vol. 30x14 ml Tot. 420 ml



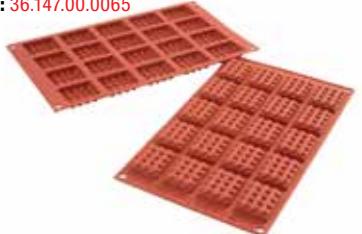
bulk: 16.130.00.0000
polybag: 36.130.00.0060



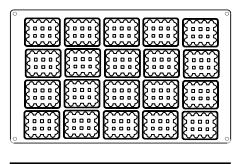
SF130 MIDI BÜCHE
84 x 32 h 35 mm
3,31 x 1,26 h 1,38 inches
Vol. 9x83 ml Tot. 747 ml



bulk: 16.147.00.0000
Box: 36.147.00.0065



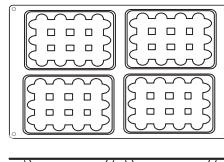
SF147 MINI WAFFEL SQUARE
45x35 h 10 mm
1,7x1,3 h 0,39 inches
Vol. 12x20 ml Tot. 240 ml



bulk: 16.155.00.0000
Box: 36.155.00.0065



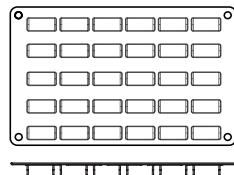
SF155 WAFFEL CLASSIC
130x81 h 17 mm
5,1x3,1 h 0,66 inches
Vol. 137x4 ml Tot. 548 ml



bulk: 16.181.00.0000
polybag: 36.181.00.0060



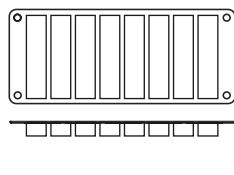
SF181 MINI CAKES
30x18 h 16 mm
1,18x0,70 h 0,62 inches
Vol. 30x7,5 ml Tot. 225 ml



bulk: 16.184.00.0000
polybag: 36.184.00.0060



SF184 SLIM BAR
100x26 h 16 mm
3,93 x 0,90 h 0,62 inches
Vol. 8x40 ml Tot. 320 ml

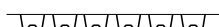
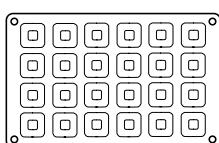




bulk: 10.080.00.0000
polybag: 30.080.00.0060



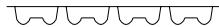
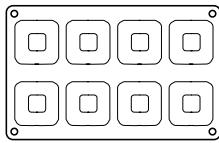
**SF080 SMALL
SQUARE SAVARIN**
 32,5 x 32,5 h 20 mm
 1,27 x 1,27 h 0,78 inches
 Vol. 24x16 ml Tot. 384 ml



bulk: 10.082.00.0000
polybag: 30.082.00.0060



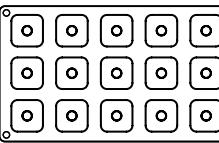
SF082 BIG SQUARE SAVARIN
 62,5 x 62,5 h 25 mm
 2,46 x 2,46 h 0,98 inches
 Vol. 8x73 ml Tot. 584 ml



bulk: 16.175.00.0000
polybag: 36.175.00.0060



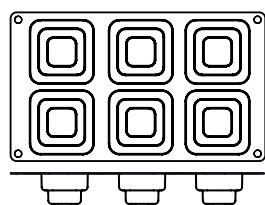
SF175 SQUARE DÉLICE
 35x35 h 25 mm
 1,37x1,37 h 0,98 inches
 Vol. 15x26,3 ml Tot. 394,5 ml



bulk: 16.168.00.0000
polybag: 36.168.00.0060



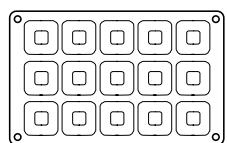
**SF168 MINI WONDER
CAKE SQUARE**
 69x69 h 60 mm
 2,71x2,71 h 2,36 inches
 Vol. 6x170 ml Tot. 1020 ml



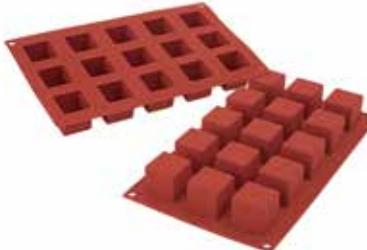
bulk: 10.081.00.0000
polybag: 30.081.00.0060



**SF081 MEDIUM
SQUARE SAVARIN**
 45,5 x 45,5 h 28 mm
 1,79 x 1,79 h 1,10 inches
 Vol. 15x45 ml Tot. 675 ml



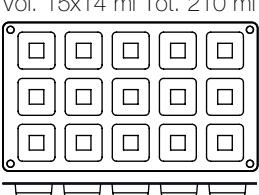
bulk: 16.105.00.0000
polybag: 36.105.00.0060



bulk: 16.177.00.0000
polybag: 36.177.00.0060



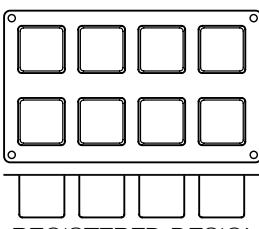
**SF177 MINI DESSERT
SQUARE**
 38x38 h 13 mm
 1,49x1,49 h 0,51 inches
 Vol. 15x14 ml Tot. 210 ml



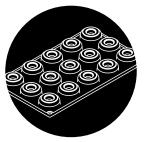
bulk: 16.104.00.0000
polybag: 36.104.00.0060



SF104 CUBE
 50 x 50 x 50 mm
 1,97 x 1,97 x 1,97 inches
 Vol. 8x125 ml Tot. 1000 ml



REGISTERED DESIGN
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FLEX

CLASSIC

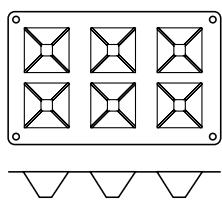


bulk: 10.007.00.0000
polybag: 30.007.00.0060



SF007 PYRAMIDS

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

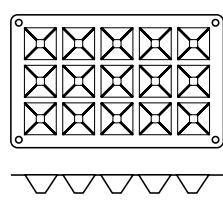


bulk: 10.008.00.0000
polybag: 30.008.00.0060



SF008 PYRAMIDS

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

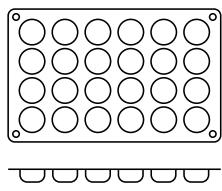


bulk: 10.009.00.0000
polybag: 30.009.00.0060



SF009 POMPONNETES

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

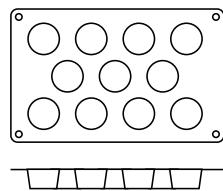


bulk: 10.022.00.0000
polybag: 30.022.00.0060



SF022 SMALL MUFFIN

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

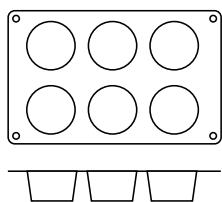


bulk: 10.023.00.0000
polybag: 30.023.00.0060



SF023 MEDIUM MUFFIN

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

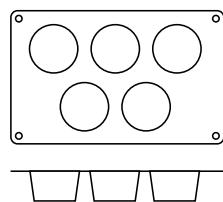


bulk: 10.024.00.0000
polybag: 30.024.00.0060



SF024 BIG MUFFIN

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

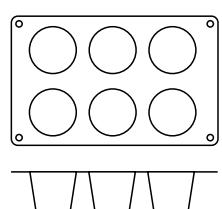


bulk: 10.052.00.0000
polybag: 30.052.00.0060



SF052 BIG MUFFIN

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

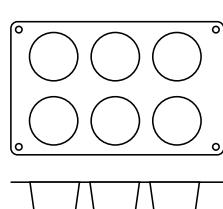


bulk: 16.102.00.0000
polybag: 36.102.00.0060



SF102 MEDIUM MUFFIN

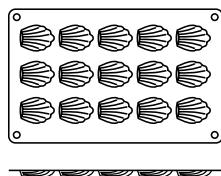
Ø 68 h 38 mm
Ø 2,68 h 1,5 inches
Vol. 6x119 ml Tot. 714 ml



bulk: 10.031.00.0000
polybag: 30.031.00.0060



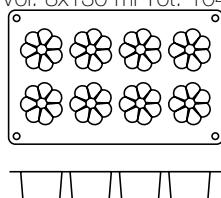
SF031 MINI MADELEINE
44 x 34 h 10 mm
1,73 x 1,34 h 0,39 inches
Vol. 15x10 ml Tot. 150 ml



bulk: 10.051.00.0000
polybag: 30.051.00.0060



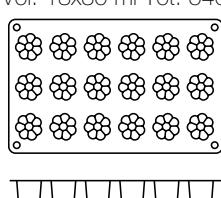
SF051 BAVARESE
Ø 57 h 57 mm
Ø 2,24 h 2,24 inches
Vol. 8x130 ml Tot. 1040 ml



bulk: 10.033.00.0000
polybag: 30.033.00.0060



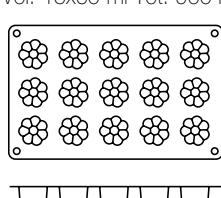
SF033 SMALL BORDELAIS
Ø 35 h 35 mm
Ø 1,38 h 1,38 inches
Vol. 18x30 ml Tot. 540 ml



bulk: 10.059.00.0000
polybag: 30.059.00.0060



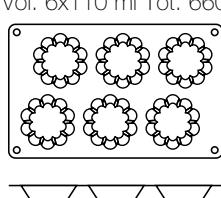
SF059 MEDIUM BORDELAIS
Ø 45 h 45 mm
Ø 1,77 h 1,77 inches
Vol. 15x60 ml Tot. 900 ml



bulk: 10.035.00.0000
polybag: 30.035.00.0060



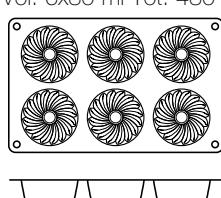
SF035 BRIOCHETTE
Ø 79 h 30 mm
Ø 3,11 h 1,18 inches
Vol. 6x110 ml Tot. 660 ml



bulk: 10.058.00.0000
polybag: 30.058.00.0060



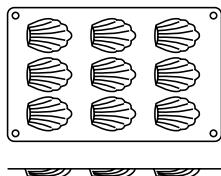
SF058 GUGELHOPF
Ø 70 h 36 mm
Ø 2,76 h 1,42 inches
Vol. 6x80 ml Tot. 480 ml



bulk: 10.032.00.0000
polybag: 30.032.00.0060



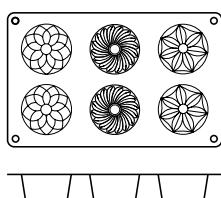
SF032 MADELEINE
68 x 45 h 17 mm
2,68 x 1,77 h 0,67 inches
Vol. 9x30 ml Tot. 270 ml



bulk: 10.061.00.0000
polybag: 30.061.00.0060



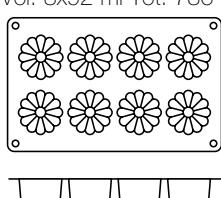
SF061 FANTASY
Ø 75 h 40 mm
Ø 2,95 h 1,57 inches
Vol. 6x100 ml Tot. 600 ml



bulk: 10.050.00.0000
polybag: 30.050.00.0060



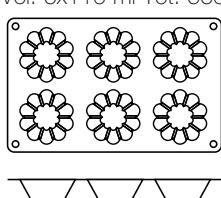
SF050 BIG BORDELAIS
Ø 55 h 50 mm
Ø 2,17 h 1,97 inches
Vol. 8x92 ml Tot. 736 ml



bulk: 10.034.00.0000
polybag: 30.034.00.0060



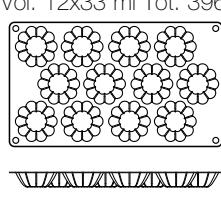
SF034 BRIOCHETTE
Ø 79 h 37 mm
Ø 3,11 h 1,46 inches
Vol. 6x110 ml Tot. 660 ml



bulk: 16.109.00.0000
polybag: 36.109.00.0060



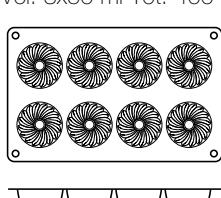
SF109 MINI BRIOCHETTE
Ø 58 h 22 mm
Ø 2,28 h 0,87 inches
Vol. 12x33 ml Tot. 396 ml



bulk: 10.057.00.0000
polybag: 30.057.00.0060



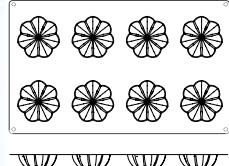
SF057 SMALL GUGELHOPF
Ø 55 h 36 mm
Ø 2,17 h 1,42 inches
Vol. 8x50 ml Tot. 400 ml



bulk: 16.15400.0000
polybag: 36.154.00.0060



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



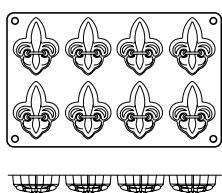
DESIGN



bulk: 10.069.00.0000
polybag: 30.069.00.0060



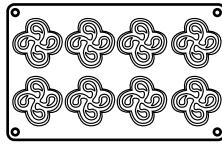
SF069 FLEUR DE LYS
61 x 77 h 25 mm
2,40 x 3,03 h 0,98 inches
Vol. 8x40 ml Tot. 320 ml



bulk: 10.099.00.0000
polybag: 30.099.00.0060



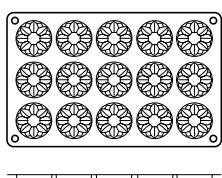
SF099 FOURLEAF
Ø 68 h 25 mm
Ø 2,67 h 0,98 inches
Vol. 8x54 ml Tot. 432 ml



bulk: 10.072.00.0000
polybag: 30.072.00.0060



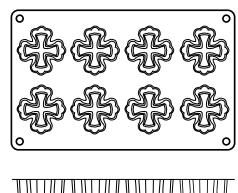
SF072 SMALL SUNFLOWER
Ø 44 h 27 mm
Ø 1,73 h 1,06 inches
Vol. 15x23 ml Tot. 345 ml



bulk: 10.070.00.0000
polybag: 30.070.00.0060



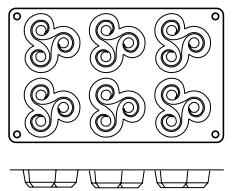
SF070 CROIX OCCITANE
67 x 67 h 40 mm
2,63 x 2,63 h 1,57 inches
Vol. 8x44 ml Tot. 352 ml



bulk: 10.064.00.0000
polybag: 30.064.00.0060



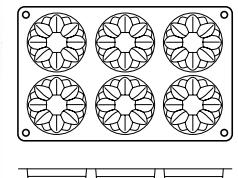
SF064 TRISKELL
90 x 90 h 23 mm
3,54 x 3,54 h 0,94 inches
Vol. 6x90 ml Tot. 540 ml



bulk: 10.076.00.0000
polybag: 30.076.00.0060



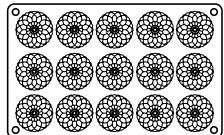
SF076 SUNFLOWER
Ø 76 h 40 mm
Ø 2,99 h 1,57 inches
Vol. 6x115 ml Tot. 690 ml



bulk: 10.073.00.0000
polybag: 30.073.00.0060



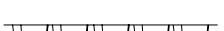
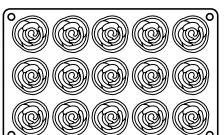
SF073 SMALL DAHLIA
Ø 44 h 25 mm
Ø 1,73 h 0,98 inches
Vol. 15x23 ml Tot. 345 ml



bulk: 10.074.00.0000
polybag: 30.074.00.0060



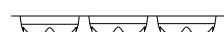
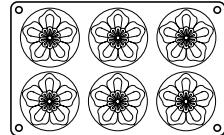
SF074 SMALL ROSE
Ø 44 h 27 mm
Ø 1,73 h 1,06 inches
Vol. 15x23 ml Tot. 345 ml



bulk: 10.075.00.0000
polybag: 30.075.00.0060



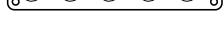
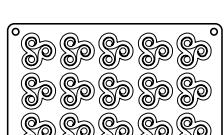
SF075 NARCISSUS
Ø 76 h 40 mm
Ø 2,99 h 1,57 inches
Vol. 6x115 ml Tot. 690 ml



bulk: 10.062.00.0000
polybag: 30.062.00.0060



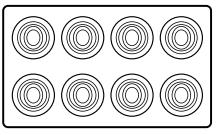
SF062 SMALL TRISKELL
50 x 50 h 17 mm
1,97 x 1,97 h 0,67 inches
Vol. 15x20 ml Tot. 300 ml



bulk: 16.113.00.0000
polybag: 36.113.00.0060



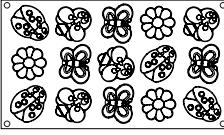
SF113 FLU
Ø 55 h 42,5 mm
Ø 2,16 h 1,67 inches
Vol. 8x70 ml Tot. 560 ml



bulk: 16.135.00.0000
polybag: 36.135.00.0060



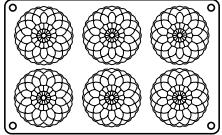
SF135 MINI SPRINGLIFE
50 x 38 h 20 mm
1,97 x 1,5 h 0,79 inches
tot. 305 ml



bulk: 10.078.00.0000
polybag: 30.078.00.0060



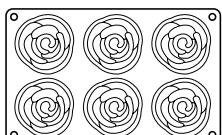
SF078 DAHLIA
Ø 78 h 40 mm
Ø 3,07 h 1,57 inches
Vol. 6x115 ml Tot. 690 ml



bulk: 10.077.00.0000
polybag: 30.077.00.0060



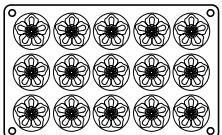
SF077 ROSE
Ø 76 h 40 mm
Ø 2,99 h 1,57 inches
Vol. 6x115 ml Tot. 690 ml



bulk: 10.079.00.0000
polybag: 30.079.00.0060



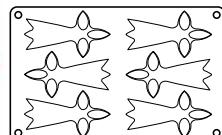
SF079 SMALL NARCISSUS
Ø 44 h 25 mm
Ø 1,73 h 0,98 inches
Vol. 15x23 ml Tot. 345 ml



bulk: 10.063.00.0000
polybag: 30.063.00.0060



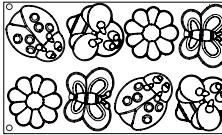
SF063 HERMINE
113 x 71 h 30 mm
4,45 x 2,8 h 1,18 inches
Vol. 6x80 ml Tot. 480 ml



bulk: 16.117.00.0000
polybag: 36.117.00.0060



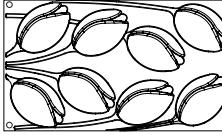
SF117 SPRINGLIFE
77,5 X 57,5 h 32 mm
3,05 X 2,26 h 1,26 inches
Tot. 646 ml



bulk: 16.118.00.0000
polybag: 36.118.00.0060



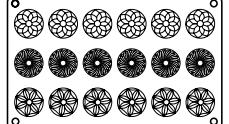
SF118 TULIP
76,5 x 50,5 h 29,5 mm
3,01 x 1,99 h 1,16 inches
Vol. 8x62,5 ml Tot. 500 ml



bulk: 16.132.00.0000
polybag: 36.132.00.0060



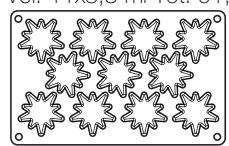
SF132 MINI FANTASY
Ø 40 h 22 mm
Ø 1,57 h 0,87 inches
Vol. 18x17,5 ml Tot. 315 ml



bulk: 16.151.00.0000
polybag: 36.151.00.0060



SF151 FLASH
Ø 63 h 5 mm
Ø 2,48 h 0,19 inches
Vol. 11x8,3 ml Tot. 91,3 ml



bulk: 16.157.00.0000
polybag: 36.157.00.0060



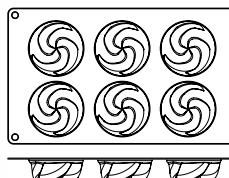
SF157 GOOD MORNING
84x66 h 29 mm
3,30x2,59 h 1,14 inches
Vol. Tot. 619 ml



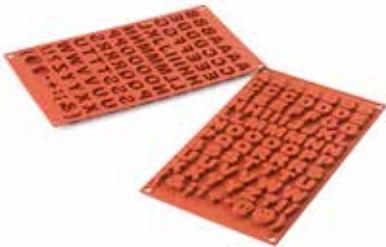
bulk: 16.158.00.0000
polybag: 36.158.00.0060



SF158 VERTIGO
Ø 77 h 37 mm
Ø 3,03h 1,45 inches
Vol. 6x110 Tot. 660 ml



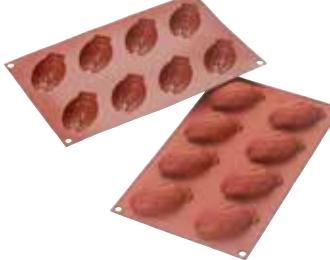
bulk: 16.169.00.0000
polybag: 36.169.00.0060



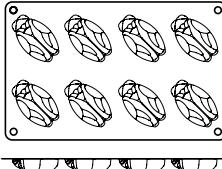
SF169 CHOCO ABC
Vol. Tot. 115 ml



bulk: 16.145.00.0000
polybag: 36.145.00.0060



SF145 CICALA
72x41,5 h 22 mm
2,8x1,6 h 0,86 inches
Vol. 8x35 ml Tot. 280 ml



bulk: 16.141.00.0000
polybag: 36.141.00.0060



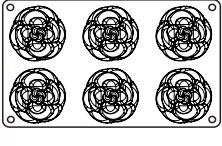
SF141 CHOCO PANDA
Ø 36 h 18 mm
Ø 1,4 h 0,70 inches
Vol. 24x8,5 ml Tot. 204 ml



bulk: 16.156.00.0000
polybag: 36.156.00.0060



SF156 CAMELIA
Ø 76 h 35 mm
Ø 2,99 h 1,37 inches
Vol. 6x107 ml Tot. 642 ml



bulk: 16.173.00.0000
polybag: 36.173.00.0060



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



bulk: 16.174.00.0000
polybag: 36.174.00.0060

bulk: 16.174.00.0000
polybag: 36.174.00.0060



SF174 CHOCO 123
Vol. Tot. 124 ml

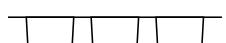
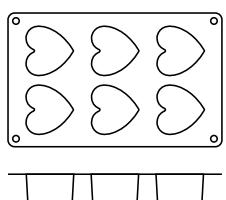




bulk: 10.036.00.0000
polybag: 30.036.00.0060



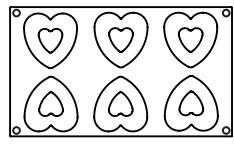
SF036 HEART
 Ø 65 h 40 mm
 Ø 2,56 h 1,57 inches
 Vol. 6x130 ml Tot. 780 ml



bulk: 16.124.00.0000
polybag: 36.124.00.0060



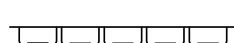
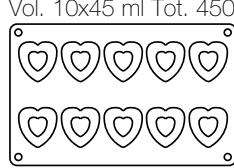
SF124 PASSION
 69,5 x 72 h 39,5 mm
 2,74 x 2,83 h 1,55 inches
 Vol. 6x125 ml Tot. 750 ml



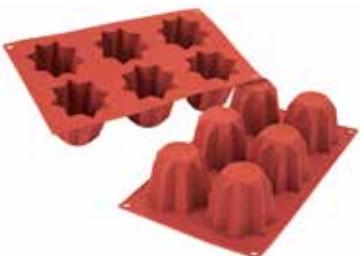
bulk: 10.088.00.0000
polybag: 30.088.00.0060



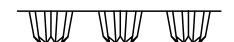
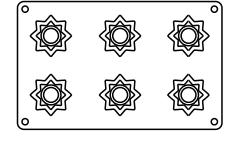
SF088 MEDIUM PASSION
 49 x 54 h 28 mm
 1,92 x 2,12 h 1,10 inches
 Vol. 10x45 ml Tot. 450 ml



bulk: 16.100.00.0000
polybag: 36.100.00.0060



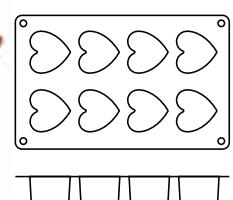
SF100 PANDORINO
 75 x 75 h 60 mm
 2,95x 2,95 h 2,36 inches
 Vol. 6x150 ml Tot. 900 ml



bulk: 10.040.00.0000
polybag: 30.040.00.0060



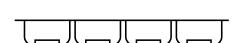
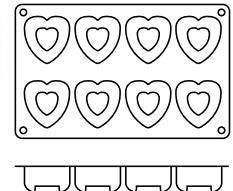
SF040 HEART
 Ø 60 h 35 mm
 Ø 2,36 h 1,38 inches
 Vol. 8x90 ml Tot. 720 ml



bulk: 10.087.00.0000
polybag: 30.087.00.0060



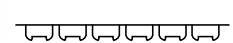
SF087 BIG PASSION
 59 x 62 h 32 mm
 2,32 x 2,44 h 1,25 inches
 Vol. 8x72 ml Tot. 576 ml



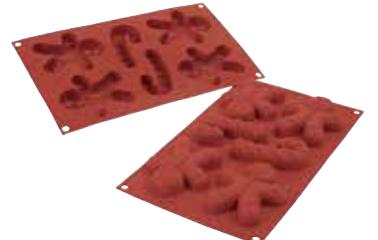
bulk: 10.089.00.0000
polybag: 30.089.00.0060



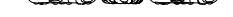
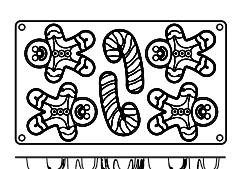
SF089 SMALL PASSION
 33 x 35 h 22 mm
 1,29 x 1,37 h 0,86 inches
 Vol. 24x16 ml Tot. 384 ml



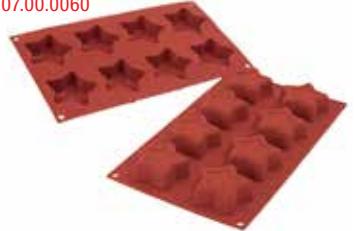
bulk: 16.106.00.0000
polybag: 36.106.00.0060



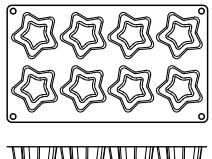
SF106 GINGERBREAD MAN
 94,5 x 78 h 21 mm
 3,72 x 3,07 h 0,23 inches
 Vol. Tot. 362 ml



bulk: 16.107.00.0000
polybag: 36.107.00.0060



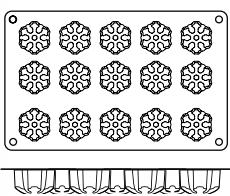
SF107 STELLA
Ø 70 h 25 mm
Ø 2,76 h 0,98 inches
Vol. 8x52,5 ml Tot. 420 ml



bulk: 16.183.00.0000
polybag: 36.183.00.0060



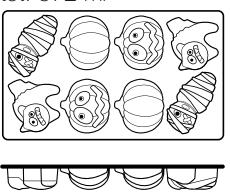
SF183 SNOWFLAKES
Ø 40 h 22 mm
Ø 1,57 h 0,86 inches
Vol. 18x19 ml Tot. 342 ml



bulk: 16.116.00.0000
polybag: 36.116.00.0060



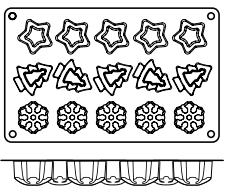
SF116 HALLOWEEN
70 x 64 h 32 mm
2,76 x 2,52 h 1,26 inches
tot. 572 ml



bulk: 16.136.00.0000
polybag: 36.136.00.0060



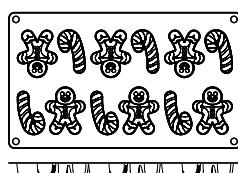
SF136 MAGIC WINTER
39x49 h 25 mm
1,5x1,93 h 0,98 inches
Vol. Tot. 337,5 ml



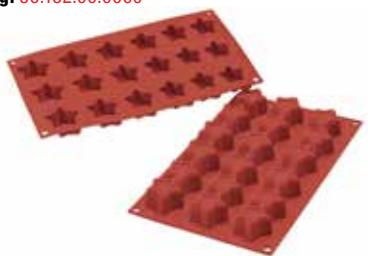
bulk: 16.167.00.0000
polybag: 36.167.00.0060



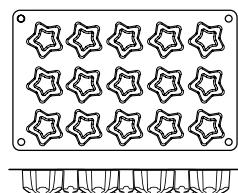
SF167 MR. ZENY
70x58 h 16 mm
2,75x2,28 h 0,62 inches
Tot. 264 ml



bulk: 16.182.00.0000
polybag: 36.182.00.0060



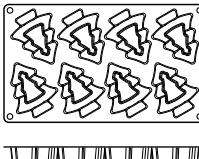
SF182 STARS
Ø 45,5 h 22 mm
Ø 1,77 h 0,86 inches
Vol. 18x19 ml Tot. 342 ml



bulk: 16.108.00.0000
polybag: 36.108.00.0060



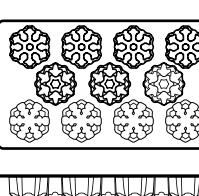
SF108 PINO
83,5x68 h 30,5 mm
3,25 x 2,68 h 1,2 inches
Vol. 8x81 ml Tot. 648 ml



bulk: 16.115.00.0000
polybag: 36.115.00.0060



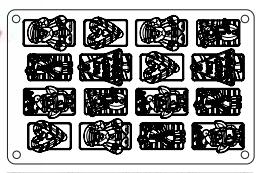
SF115 SNOWFLAKES
Ø 56 h 35 mm
Ø 2,21 h 1,38 inches
Vol. 11x60 ml Tot. 660 ml



bulk: 16.146.00.0000
polybag: 36.146.00.0060



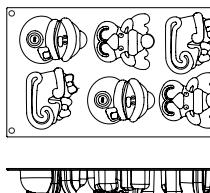
SF146 XMAS CHOCO TAGS
59x29 h 6,8 mm
2,3x1,4 h 0,23 inches
Vol. Tot. 129 ml



bulk: 16.137.00.0000
polybag: 36.137.00.0060



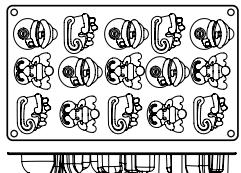
SF137 FUNNY CHRISTMAS
73x78,5 h 37 mm
2,87x3,1 h 1,46 inches
Vol. 6x115 ml Tot. 690 ml



bulk: 16.166.00.0000
polybag: 36.166.00.0060



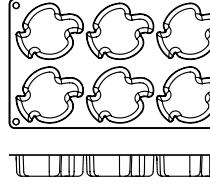
SF166 MAGIC XMAS
50x34 h 21 mm
1,96x1,33 h 0,82 inches
Tot. 334 ml



bulk: 16.112.00.0000
polybag: 36.112.00.0060



SF112 COLOMBINA
91 x 73 h 28,5 mm
3,58 x 2,87 h 1,12 inches
Vol. 6x122,5 ml Tot. 735 ml



WAFFEL

WAFFEL

36.155.00.0065

Size: 130 x 81 h 17 mm

Volume: 137 ml

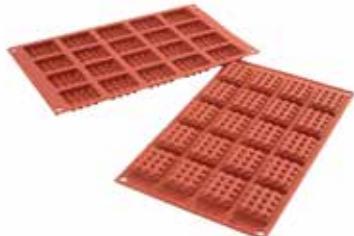


MINI WAFFEL CLASSIC

36.147.00.0065

Size: 45 x 35 h 10 mm

Volume: 137 ml



MINI WAFFEL ROUND

36.143.00.0065

Size: Ø40 h 10,5 mm

Volume: 11,5 ml



HEALTHY DONUTS

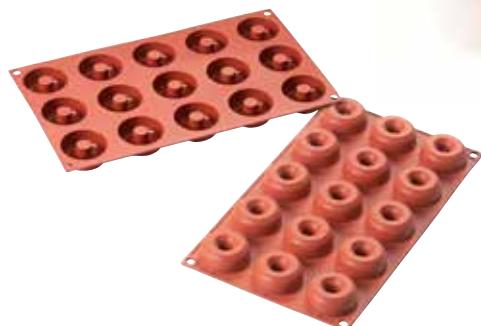
Il donut che va in forno: evoluzione in pasticceria! Dimentica la ciambella fritta, da oggi il donut ha tutto un altro sapore.
The donut that you can put in the oven: evolution in bakery! Forget the fried donut, from now on the donut will have a completely different taste.

MINI DONUTS

36.171.00.0065

Size: Ø 45-15 h 18 mm

Volume: 22 ml



DONUTS

36.170.00.0065

Size: Ø 75-25 h 28 mm

Volume: 98 ml



CONFISERIE & BON BON

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

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

Jellyflex

Utilizzo / Use:



**SG01 FETTA
ARANCIO / LEMONSlice**

22.001.00.0098
45 x 18 h 15 mm
1,77 x 0,71 h 0,59 inches
Vol. 24 x 7 ml Tot. 168 ml



**SG02
PERA / PEAR**

22.002.00.0098
40 x 26 h 15 mm
1,57 x 1,02 h 0,59 inches
Vol. 24 x 10 ml Tot. 240 ml



**SG03
CUORE / HEART**

22.003.00.0098
34 x 30 h 18 mm
1,34 x 1,18 h 0,71 inches
Vol. 24 x 8 ml Tot. 192 ml



**SG04
MEZZASFERA / HALFSHPERE**

22.004.00.0098
Ø 27 h 13,5 mm
Ø 1,06 h 0,53 inches
Vol. 24 x 5 ml Tot. 120 ml



**SG05
BON BON / PASTILLE**

22.005.00.0098
Ø 30 h 11 mm
Ø 1,18 h 0,43 inches
Vol. 24 x 6 ml Tot. 144 ml



**SG06
MORA / BLACKBERRY**

22.006.00.0098
Ø 30 h 24 mm
Ø 1,18 h 0,94 inches
Vol. 24 x 10 ml Tot. 240 ml



**SG07
ANANAS / PINEAPPLE**

22.007.00.0098
33 x 23 h 18 mm
1,3 x 0,91 h 0,71 inches
Vol. 24 x 9 ml Tot. 216 ml



**SG08
FRAGOLA / STRAWBERRY**

22.008.00.0098
36 x 30 h 20 mm
1,42 x 1,18 h 0,79 inches
Vol. 24 x 10 ml Tot. 240 ml



**SG09
PESCA / PEACH**

22.009.00.0098
35 x 25 h 20 mm
1,38 x 0,98 h 0,79 inches
Vol. 24 x 9 ml Tot. 216 ml

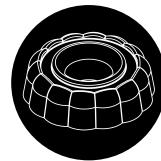
FUNNEL CHOC

70.095.99.0065

Ø 130 x h 140 mm
Ø 5,12 x h 5,51 inches
Vol. 1 l + 3 punte/tubes
pcs/master: 3



MADE OF
POLYCARBONATE
**MAX TEMP
120°C**



**Uni[®]
FLEX**



SFT118 ROUND PAN
 Ø 180 h 40 mm
 Ø 7,09 h 1,57 inches
 Vol. 1 l
bulk: 20.118.00.0000
polybag: 30.118.00.0060

SFT226 ROUND PAN
 Ø 260 h 55 mm
 Ø 10,23 h 2,17 inches
 Vol. 2,5 l
bulk: 20.226.00.0000
polybag: 30.226.00.0060

SFT120 ROUND PAN
 Ø 200 h 40 mm
 Ø 7,87 h 1,57 inches
 Vol. 1,05 l
bulk: 20.120.00.0000
polybag: 30.120.00.0060

SFT122 ROUND PAN
 Ø 220 h 42 mm
 Ø 8,66 h 1,65 inches
 Vol. 1,4 l
bulk: 20.122.00.0000
polybag: 30.122.00.0060

SFT124 ROUND PAN
 Ø 240 h 42 mm
 Ø 9,45 h 1,65 inches
 Vol. 1,7 l
bulk: 20.124.00.0000
polybag: 30.124.00.0060

SFT126 ROUND PAN
 Ø 260 h 45 mm
 Ø 10,24 h 1,77 inches
 Vol. 2,2 l
bulk: 20.126.00.0000
polybag: 30.126.00.0060

SFT128 ROUND PAN
 Ø 280 h 47 mm
 Ø 11,02 h 1,85 inches
 Vol. 2,5 l
bulk: 20.128.00.0000
polybag: 30.128.00.0060

SFT180 ROUND PAN
 Ø 180 h 65 mm
 Ø 7,09 h 2,56 inches
 Vol. 1,5 l
bulk: 20.180.00.0000
polybag: 30.180.00.0060



TOR280 H 25 ROUND PAN
 Ø 280 h 25 mm
 Ø 11,02 h 0,98 inches
 Vol. 1,5 l **No Safe Ring**
bulk: 17.228.00.0000
polybag: 37.228.00.0060

SFT228 PIZZA PAN
 Ø 280 h 20 mm
 Ø 11,02 h 0,79 inches
 Vol. 1,3 l
bulk: 20.228.00.0000
polybag: 30.228.00.0060

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

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

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



SFT224 SAVARIN CAKE
 Ø 240 h 60 mm
 Ø 9,45 h 2,36 inches
 Vol. 1,25 l
bulk: 20.224.00.0000
polybag: 30.224.00.0060

SFT220 DAISY
 Ø 220 h 45 mm
 Ø 8,66 h 1,77 inches
 Vol. 1,3 l
bulk: 20.220.00.0000
polybag: 30.220.00.0060

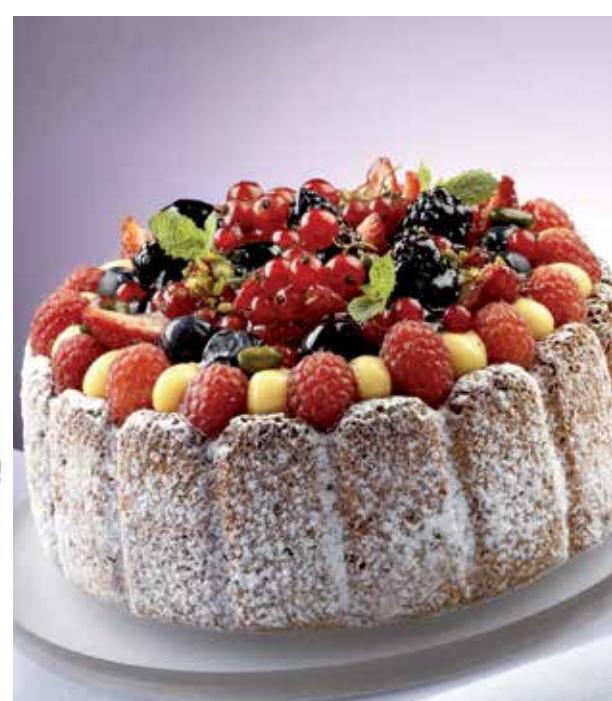
SFT205 SAVARIN
 Ø 240 h 55 mm
 Ø 9,45 h 2,17 inches
 Vol. 1,55 l
bulk: 20.205.00.0000
polybag: 30.205.00.0060



SFT249 GUGELHOPF
 Ø 200 h 90 mm
 Ø 7,87 h 3,54 inches
 Vol. 1,5 l
bulk: 20.249.00.0000
polybag: 30.249.00.0060

SFT250 GUGELHOPF
 Ø 220 h 110 mm
 Ø 8,66 h 4,33 inches
 Vol. 2,2 l
bulk: 20.250.00.0000
polybag: 30.250.00.0060

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



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

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





SFT300
BAKE&ROAST
280 x 220 h 40 mm
11,02 x 8,66 h 1,57 inches
Vol. 2,25 l
bulk: 20.300.00.0000
polybag: 30.300.00.0060



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



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



SFT328
239 x 187 h 96,5 mm
9,40 x 7,36 h 3,79 inches
Vol. 2,23 l **No Safe Ring**
bulk: 10.328.00.0000
polybag: 30.328.00.0060



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



SFT302 DAISY PAN
280 x 215 h 50 mm
11,02 x 8,47 h 1,97 inches
Vol. 2,3 l
bulk: 20.302.00.0000
polybag: 30.302.00.0060



SFT251 ROSE
Ø 220 h 100 mm
Ø 8,66 h 3,94 inches
Vol. 2,25 l
bulk: 20.251.00.0000
polybag: 30.251.00.0060



SFT253 ROUND LOW ROSE
Ø 260 h 80 mm
Ø 10,24 h 3,15 inches
Vol. 2,8 l
bulk: 24.253.00.0000
polybag: 34.253.00.0060



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



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



SFT322 SPRINGLIFE
Ø 200 h 90 mm
Ø 7,87 h 3,54 inches
Vol. 1,8 l
bulk: 20.322.00.0000
polybag: 30.322.00.0060



SFT323 TULIP
Ø 260 h 68 mm
Ø 10,24 h 2,68 inches
Vol. 2,8 l
bulk: 20.323.00.0000
polybag: 30.323.00.0060



SFT 182 VERTIGO
Ø 180 h 75 mm
Ø 7,08 h 2,95 inches
Vol. Tot. 1,1 l
bulk: 24.182.00.0000
polybag: 34.182.00.0060



SFT816
SMALL SUNFLOWER
Ø 126 h 50 mm
Ø 4,96 h 1,97 inches
Vol. 300 ml
bulk: 14.816.00.0000
polybag: 34.816.00.0060



SFT817 SMALL ROSE
Ø 126 h 50 mm
Ø 4,96 h 1,97 inches
Vol. 300 ml
bulk: 14.817.00.0000
polybag: 34.817.00.0060



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



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



SFT731 PLUMCAKE ROSE
 300 x 145 h 80 mm
 11,81 x 5,71 h 3,15 inches
 Vol. 2,5 l
bulk: 20.731.00.0000
polybag: 30.731.00.0060



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



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



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



SFT201 SMALL STAR
 Ø 260 h 40 mm
 Ø 10,24 h 1,57 inches
 Vol. 1,2 l
bulk: 20.201.00.0000
polybag: 30.201.00.0060



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



SFT203 TREE
 280 x 200 h 40 mm
 11,02 x 7,87 h 1,57 inches
 Vol. 1,05 l
bulk: 20.203.00.0000
polybag: 30.203.00.0060



**SFT303 HIGH
CATHEDRAL**
 Ø 220 h 100 mm
 Ø 8,66 h 3,94 inches
 Vol. 2,25 l
bulk: 24.303.00.0000
polybag: 34.303.00.0060



**SFT304 LOW
CATHEDRAL**
 Ø 260 h 80 mm
 Ø 10,24 h 3,15 inches
 Vol. 2,8 l
bulk: 24.304.00.0000
polybag: 34.304.00.0060



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



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



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



**SFT726
LOW FLEUR**
 Ø 260 h 80 mm
 Ø 10,24 h 3,15 inches
 Vol. 3 l
bulk: 20.726.00.0000
polybag: 30.726.00.0060



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



**SFT730
LOAF PAN FLEUR**
 300 x 145 h 80 mm
 11,81 x 5,71 h 3,15 inches
 Vol. 2,25 l
bulk: 20.730.00.0000
polybag: 30.730.00.0060

**SFT324 BON TON**

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

bulk: 20.324.00.0000
polybag: 30.324.00.0060

**SFT333 JINGLE BELLS**

229 x 229 h 60 mm
9 x 9 h 2,36 inches
Vol. 2,7 l
bulk: 20.333.00.0000
polybag: 30.333.00.0060

**SFT334 SANTA CLAUS**

245 x 254 h 60 mm
9,65 x 10 h 2,36 inches
Vol. 2,3 l **No Safe Ring**
bulk: 10.334.00.0000
polybag: 30.334.00.0060

**SFT325 MR. GINGER**

255 x 195 h 42 mm
10 x 7,6 h 1,65 inches
Vol. 1,06 l **No Safe Ring**
bulk: 10.325.00.0000
polybag: 30.325.00.0060

**SFT309 RIBBON**

Ø 260 h 60 mm
Ø 10,24 h 2,36 inches
Vol. 2 l

bulk: 24.309.00.0000
polybag: 34.309.00.0060

**SFT722
FLEUR BUNDT FORM**

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

**SFT305 PLUM CAKE
CATHEDRAL**

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

bulk: 20.305.00.0000
polybag: 30.305.00.0060

HAPPY BIRTHDAY

**SFT327 BRIOCHES**

235 x 170 h 60 mm
9,25 x 6,69 h 2,36 inches
Vol. 1,2 l

No Safe Ring

bulk: 10.327.00.0000
polybag: 30.327.00.0060

**SFT313 FOOTBALL**

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

**SFT301
HAPPY BIRTHDAY**

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

**SFT321 CASTLE**

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

bulk: 20.321.00.0000
polybag: 30.321.00.0060



SFT210 HEART

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

SFT211 HEART

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

HSH



HSH03 A

MY EASTER COOKIES

84 x 85,5 h 14 mm
3,31 x 3,35 h 0,55 inches
Vol. Tot. 450 ml
No Safe Ring
bulk: 12.605.00.0000
polybag: 32.605.00.0060



HSH03 B

MY EASTER COOKIES

89,5 x 69,5 h 14 mm
3,5 x 2,72 h 0,55 inches
Vol. Tot. 378 ml
No Safe Ring
bulk: 12.606.00.0000
polybag: 32.606.00.0060



XMAS HSH



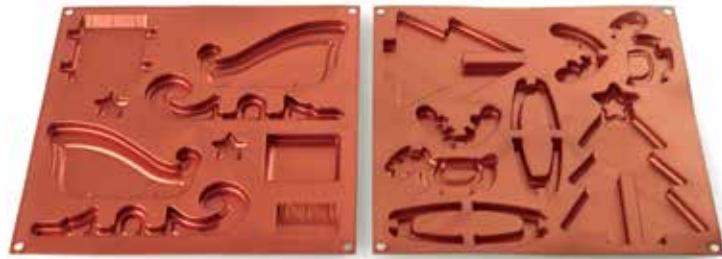
HSH01 - SET 2 PCS.

HOME SWEET HOME

180 x 115 h 160 mm
7,09 x 4,53 h 6,30 inches
Vol. tot. 1188 l

No Safe Ring

item: 25.601.00.0060



HSH05 - SET 2 PCS.

XMAS DREAM

305 x 305 h 11,4 mm
2,81 x 2,635 h 0,59 inches
Vol.Tot. 751 ml

No Safe Ring

item: 25.608.00.0060



HSH02 A
MY CHRISTMAS COOKIES

93 x 80 h 14,5 mm
3,66 x 3,15 h 0,55 inches
Vol. Tot. 429 ml

No Safe Ring

bulk: 12.603.00.0000

polybag: 32.603.00.0060



HSH02 B
MY CHRISTMAS COOKIES

87 x 85 h 12,5 mm
3,4 x 3,35 h 0,47 inches
Vol. Tot. 567 ml

No Safe Ring

bulk: 12.604.00.0000

polybag: 32.604.00.0060



HSH04
MY WINTER COOKIES

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

No Safe Ring

bulk: 12.607.00.0000

polybag: 32.607.00.0060



HSH06
MY ANGEL COOKIES

79,5 x 48,5 h 15 mm
3,12 x 1,90 h 0,59 inches
Vol. Tot. 360 ml

No Safe Ring

bulk: 12.610.00.0000

polybag: 32.610.00.0060



BABY FLEX



SFT802 LITTLE GOOSE
 130 x 160 h 35 mm
 5,12 x 6,3 h 1,38 inches
 Vol. 300 ml
bulk: 10.802.00.0000
polybag: 30.802.00.0060



SFT803 SMALL TEDDY BEAR
 125 x 162 h 36 mm
 4,92 x 6,38 h 1,42 inches
 Vol. 300 ml
bulk: 10.803.00.0000
polybag: 30.803.00.0060



SFT804 SMALL SQUIRREL
 122 x 166 h 35 mm
 4,80 x 6,54 h 1,38 inches
 Vol. 300 ml
bulk: 10.804.00.0000
polybag: 30.804.00.0060



SFT800 PUPPY
 119 x 165 h 32 mm
 4,69 x 6,50 h 1,26 inches
 Vol. 250 ml
bulk: 10.800.00.0000
polybag: 30.800.00.0060



SFT801 BUNNY
 160 x 130 h 35 mm
 6,30 x 5,12 h 1,37 inches
 Vol. 300 ml
bulk: 10.801.00.0000
polybag: 30.801.00.0060



SFT808 ELEPHANT
 135 x 138 h 32 mm
 5,31 x 5,43 h 1,26 inches
 Vol. 260 ml
bulk: 10.808.00.0000
polybag: 30.808.00.0060



SFT809 LITTLE PIG
 150 x 122 h 30 mm
 5,91 x 4,80 h 1,18 inches
 Vol. 250 ml
bulk: 10.809.00.0000
polybag: 30.809.00.0060



SFT811 COW
 152 x 156 h 27 mm
 5,98 x 6,14 h 1,06 inches
 Vol. 250 ml
bulk: 10.811.00.0000
polybag: 30.811.00.0060



SFT812 BABY TEDDY BEAR
 133 x 158 h 30 mm
 5,24 x 6,22 h 1,18 inches
 Vol. 250 ml
bulk: 10.812.00.0000
polybag: 30.812.00.0060



SFT814 FISH
 98 x 133 h 30 mm
 3,86 x 5,24 h 1,18 inches
 Vol. 250 ml
bulk: 10.814.00.0000
polybag: 30.814.00.0060



SFT805 BABY GUGELHOPF
 Ø 124 h 60 mm
 Ø 4,88 h 2,36 inches
 Vol. 300 ml
bulk: 10.805.00.0000
polybag: 30.805.00.0060



SFT807 BABY TART
 Ø 130 h 20 mm
 Ø 5,12 h 0,79 inches
 Vol. 150 ml
bulk: 10.807.00.0000
polybag: 30.807.00.0060



SFT815 SMALL BOUQUET
 Ø 127 h 48 mm
 Ø 5 h 1,90 inches
 Vol. 350 ml
bulk: 14.815.00.0000
polybag: 30.815.00.0060



SFT819 MUFFIN
 Ø 90 h 50 mm
 Ø 3,53 h 1,97 inches
 Vol. 193 ml
bulk: 10.819.00.0000
polybag: 30.819.00.0060



SFT514 BABY BRIOCHE
 Ø 140 h 50 mm
 Ø 5,51 h 1,97 inches
 Vol. 450 ml
bulk: 10.514.00.0000
polybag: 30.514.00.0060



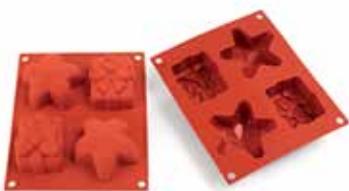
SFT813 CREAM CARAMEL
 Set 2 pcs
 Ø 78 h 48 mm
 Ø 3,07 h 1,89 inches
 Vol. 160 ml
bulk: 10.813.00.0000
polybag: 30.813.00.0060



SFT806 BABY PLUM CAKE
 171 x 83 h 40 mm
 6,73 x 3,27 h 1,57 inches
 Vol. 300 ml
bulk: 10.806.00.0000
polybag: 30.806.00.0060

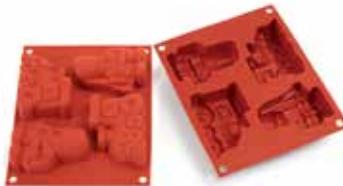


SFT831 PLUMCAKE
 150 x 80 h 55 mm
 5,90 x 3,14 h 2,16 inches
 Vol. 550 ml
bulk: 10.831.00.0000
polybag: 30.831.00.0060



HSF01 HAPPY XMAS

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



HSF06 HAPPY TOYS

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



HSF02 HAPPY LOVE

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



HSF07 HAPPY SUMMER

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



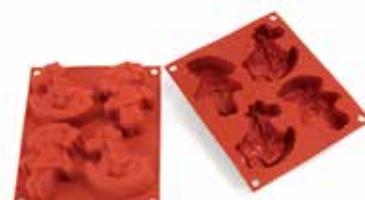
HSF03 HAPPY SWEETIE

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



HSF08 HAPPY SEA

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



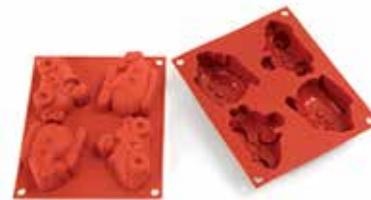
HSF04 HAPPY DOLLY

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



HSF09 HAPPY EASTER

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



HSF05 HAPPY RACING

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

TAPPETI

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

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

BAKING SHEET

SILICOPAT 1

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

SILICOPAT 5

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

SILICOPAT 6

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

SILICOPAT 7

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

SILICOPAT 8

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

SILICOPAT 9

Baking Sheet
310 x 510 mm
12,20 x 20,07 inches
bulk: 13.009.00.0000
polybag: 33.009.00.0060

SILICOPAT 10

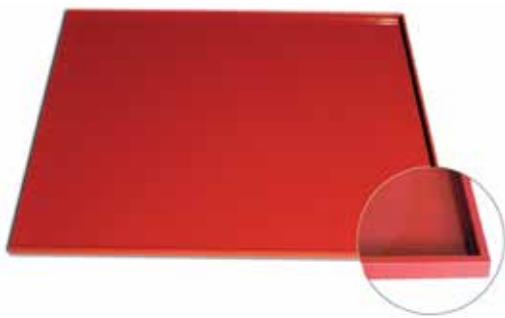
Baking Sheet
600 x 450 mm
23,62 x 17,71 inches
item: 13.010.00.0000

SILICOPAT 11

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



TAPIS ROULADE



TAPIS ROULADE 01

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



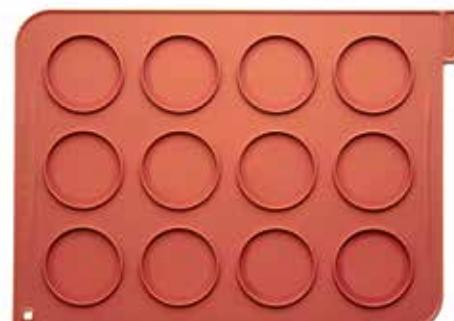
TAPIS ROULADE 02

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

TAPIS ROULADE 03

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

WHOOPIES

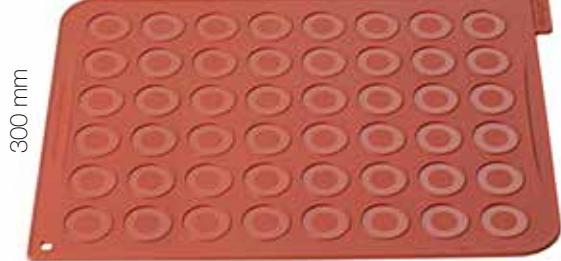


WOP01

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



MACARONS

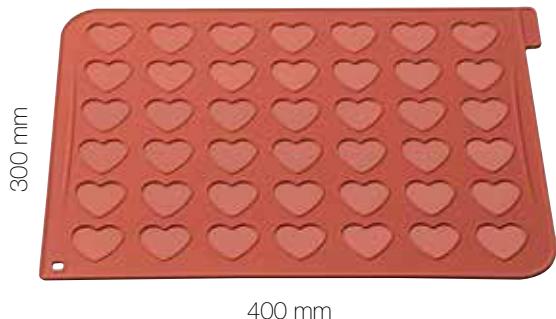


MAC01

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



HEART MACARONS

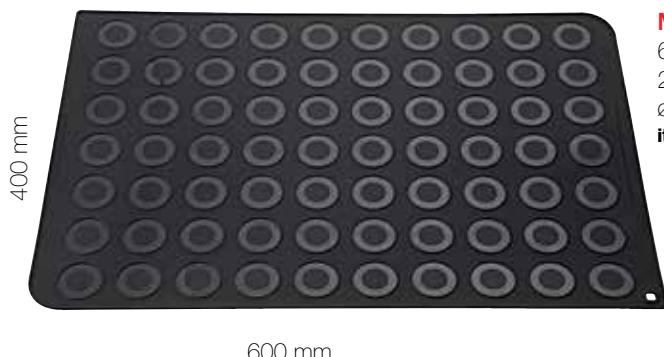


MAC03

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



MACARONS 60X40



MAC02

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



SPECIAL MOULDS



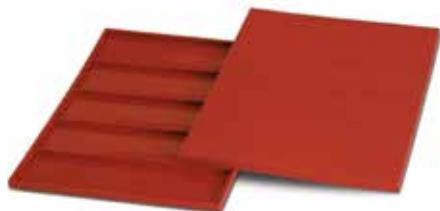
SF065 SQUARE BAR

300 x 200 h 11 mm
11,8 x 7,87 h 0,43 inches
bulk: 10.065.00.0000
polybag: 30.065.00.0060



SF071 SQUARE BAR

300 x 300 h 20 mm
11,8 x 11,8 h 0,78 inches
bulk: 10.071.00.0000
polybag: 30.071.00.0060



SF096 RECTANGULAR BAR

295 x 73 h 10 mm
11,61 x 2,87 h 0,39 inches
bulk: 10.096.00.0000
polybag: 30.096.00.0060



Cake®
DESIGN





STRUMENTI MODELLAZIONE MODELLING TOOLS

8 strumenti multifunzionali di qualità Made in Italy studiati per il modellining e per le finiture in 3D di ogni tipo di pasta modellabile. Ogni attrezzo possiede una doppia estremità ed è dotato dell'innovativo manico ergonomico che garantisce un'impugnatura stabile in fase di utilizzo.

8 *Made in Italy multi-functional tools, studied for the modelling and 3D finishes of any kind of modelling paste. Each tool has a double tip and is provided with an innovative ergonomic handle which guarantees a firm grip.*



MODELLING TOOLS

item: 72.338.20.0096

Set 8 pcs:

Star tool - Ball tool - Bulbous Cone tool - Leaf Shaping tool - Cone&Star tool - Shell & Blade tools - Serrated tool - Bone tool

9 strumenti unici e multifunzionali, di qualità Made in Italy studiati per il modellining e per le finiture in 3D di ogni tipo di pasta modellabile. Ogni kit possiede 9 strumenti muniti di doppia punta per un totale di 18 punte diverse. Dotati di un impugnatura stabile grazie all'innovativo manico ergonomico che garantisce una presa più facile durante l'utilizzo.

9 *Made in Italy, unique and multi-functional tools, studied for the modelling and the 3D finishes of any kind of modelling paste. Since each tool has a double tip, the kit includes 18 different extremities in total. The innovative ergonomic handle allows decorating easily with a firm grip.*



MODELLING TOOLS

2° GENERATION

item: 72.339.20.0096

Set 9 pcs



ROLL TOOL

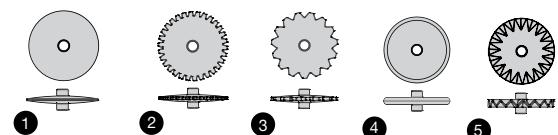
Strumento multifunzionale di qualità Made in Italy dotato di manico ergonomico e di 5 rotelline intercambiabili studiate per intagliare e decorare ogni tipo di pasta modellabile. Le rotelline sono rimovibili per consentire un lavaggio accurato dello strumento. Dimensioni rotellina: Ø 22 mm

A multi-functional tool Made in Italy provided with ergonomic handle and 5 interchangeable wheels (cogs) designed to carve and decorate any kind of modelling paste. The wheels are removable in order to allow an accurate washing of the tool. Wheel size: Ø 0.86 inches



ROLL TOOL

item: 72.341.20.0096



MATTARELLO LISCIO SMOOTH ROLLING PIN



LISCIO

item: 70.306.87.0060

Ø 40 x 400 mm

Ø 1,65 x 15,75 inches



MINI LISCIO

item: 70.305.87.0060

Ø 25 x 230 mm

Ø 1,65 x 9,06 inches



MATTARELLO REGOLABILE ADJUSTABLE ROLLING PINS

MATTARELLO REGOLABILE

item: [70.300.20.0065](#)

Ø 40 mm x 400 mm

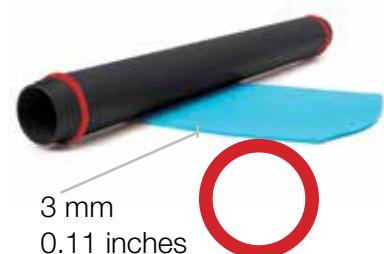
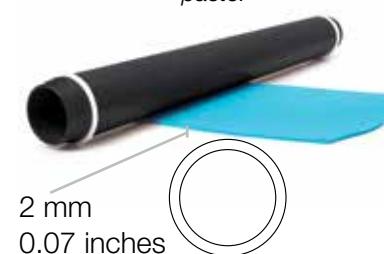
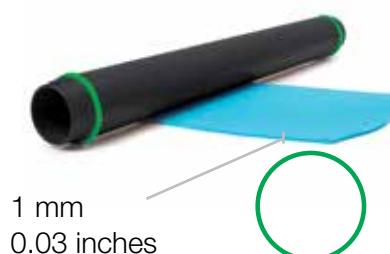
Ø 1.57 inches x 15.74 inches

6 ANELLI: 2 x 1 mm

2 x 2 mm - 2 x 3 mm

6 RINGS: 2 x 0.03

2 x 0.07 - 2 x 0.11 inches



MATTARELLI DECORATIVI DECORATIVE ROLLING PINS

Mattarello decorativo: Permette di decorare direttamente sulla pasta stesa. E' possibile utilizzarlo con pasta di zucchero, mmf (marshmallow fondant), pasta frolla, marzapane e cioccolato plastico.

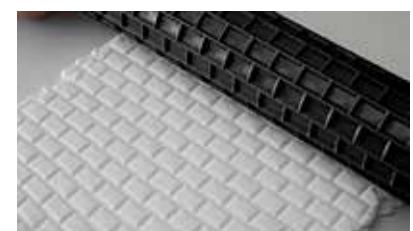
Decorative rolling pin: It allows you to decorate the rolled dough directly. Useable for sugar paste, mmf (fondant marshmallow), pastry, marzipan and modelling chocolate.

MATTONI

item: [70.301.20.0065](#)

Ø 42 x 400 mm

Ø 1,65 x 15,75 inches

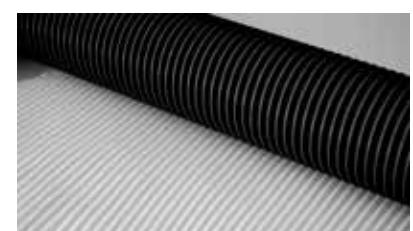


RIGHE

item: [70.302.20.0065](#)

Ø 43 x 400 mm

1,69 x 15,75 inches



CUORI

item: [70.303.20.0065](#)

Ø 42,5 x 400 mm

Ø 1,61 x 15,75 inches



STELLE

item: [70.304.20.0065](#)

Ø 41,5 x 400 mm

Ø 1,61 x 15,75 inches



TAPPETI MATS



FIBERGLASS 1

Baking Sheet
595 x 395 mm
23,42 x 15,55 inches
item: [40.846.00.0000](#)

FIBERGLASS 5

Baking Sheet
400 x 300 mm
15,74 x 11,81 inches
item: [40.626.87.0000](#)

FIBERGLASS 2

Baking Sheet
520 x 315 mm
20,47 x 12,40 inches
item: [40.623.00.0000](#)

FIBERGLASS 3

Baking Sheet
620 x 420 mm
24,40 x 16,53 inches
item: [40.624.00.0000](#)

FIBERGLASS 4

Baking Sheet
785 x 585 mm
30,90 x 23,03 inches
item: [40.625.00.0000](#)



SPIANATRICI SMOOTHER

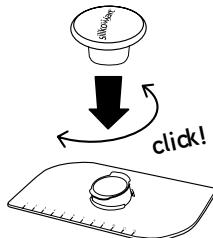
SPATOLA LISCIA

Smoothen
item: [70.098.20.0065](#)



Spianatrice in policarbonato costituita da manico intercambiabile ergonomico con impugnatore in silicone e spatola trasparente che garantisce un maggior controllo del risultato di lavorazione della pasta durante l'utilizzo. Essenziale per livellare in modo uniforme la superficie della torta, è dotata di righello alla base che permette all'occorrenza di misurare o tracciare delle strisce in pasta di zucchero, cioccolato plastico, pasta frolla, ecc.

Policarbonate smoother that consists of an interchangeable ergonomic handle, with a silicone top and a transparent spatula that gives you a better control of the dough during the smoothing process. It is an essential tool to smooth the cake surface; it is provided with a ruler that allows you to measure or to draw lines on sugar paste, plastic chocolate, short pastry, etc.



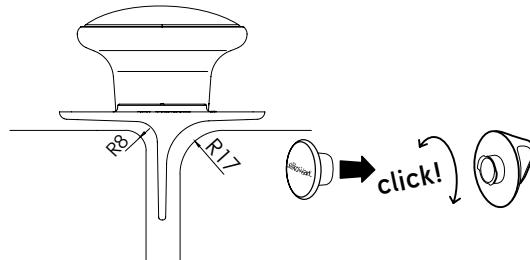
SPATOLA ANGOLARE

Smoothen edge
item: [70.099.20.0065](#)



Smoothener in policarbonato costituito da spianatrice trasparente e manico intercambiabile ergonomico con impugnatore in silicone. Livella e definisce i bordi delle torte sia tonde che quadrate rendendoli uniformi e perfettamente definiti grazie alla spatola dotata di una struttura dalla duplice funzionalità: definisce bordi arrotondati (parte A) oppure scolpisce e perfeziona bordi più netti (parte B).

Policarbonate smoother consisting of a transparent spatula and of an interchangeable ergonomic handle with a silicone top. It levels the edges of every kind of cake (round or squared) making them uniform and perfectly shaped, thanks to the double-function spatula which can shape the rounded edges (part A) or carve the most neat edges (part B).



TAPPETI DECORATIVI DECORATIVE MAT

Tappeto decorativo in silicone. Ideale per dare alla propria torta una trama perfetta. Funzionale all'uso per piccole decorazioni come fiocchi, bordi ed anche biscotti. Adatto per cottura da forno.

Decorative silicone mat. Ideal for giving your own cake a perfect design. Useable for small decorations like bows, frames and also cookies. Appropriate for use in the oven.

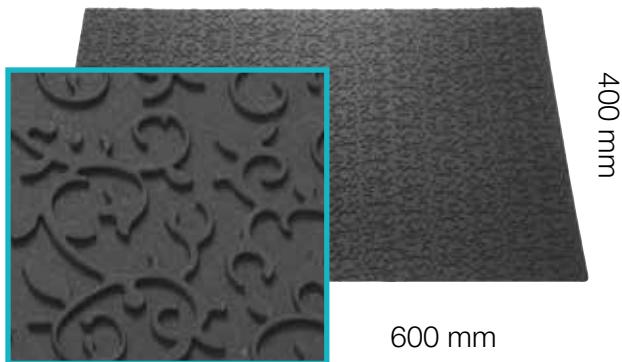


WMAT ARABESQUE

item: [33.061.20.0065](#)

600 x 400 h 3 mm

23,62 x 15,75 h 0,11 inches

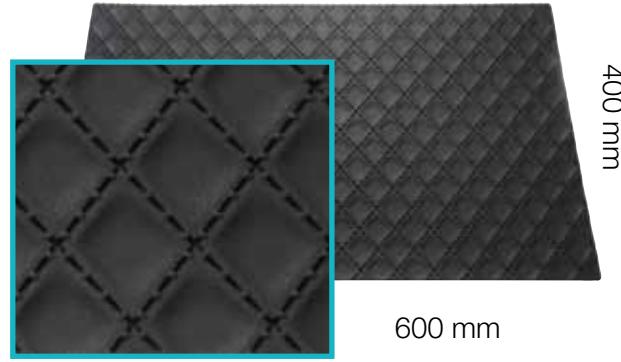


WMAT MATELASSÈ

item: [33.062.20.0065](#)

600 x 400 h 3 mm

23,62 x 15,75 h 0,11 inches

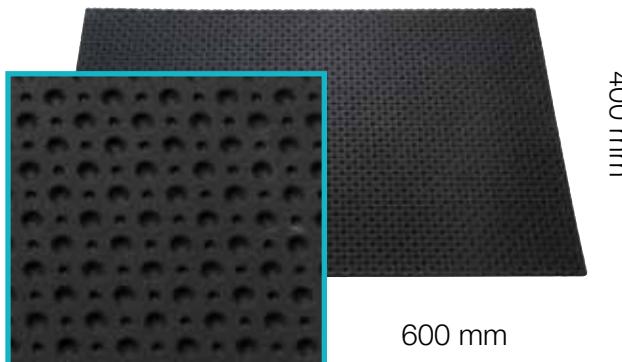


WMAT POIS

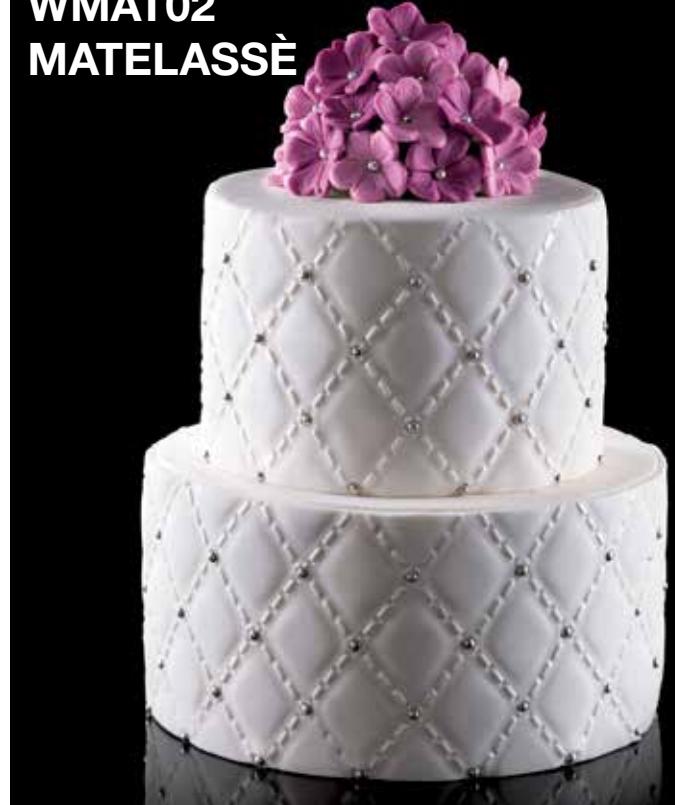
item: [33.063.20.0065](#)

600 x 400 h 2,5 mm

23,62 x 15,75 h 0,11 inches



**WMAT02
MATELASSÈ**





TAPPETI

Per personalizzare o dare un tocco di originalità a monoporzioni, torte o semifreddi, Silikomart Professional presenta al professionista il pratico e maneggevole COFFEE MAT, il tappeto in silicone dalla trama a chicco di caffè. Di dimensioni 60x40, COFFEE MAT si presta a decorazioni di varie misure, da realizzare in cioccolato, frolla o gelatina e da utilizzare come decoro o come inserto.

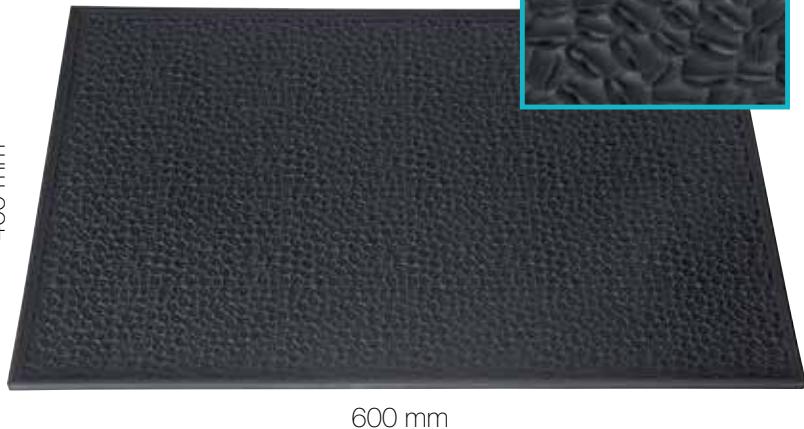
Silikomart Professional presents the practical and handy COFFEE MAT, the silicone mat with a coffee bean weave, perfect to customize or to give an original touch to single-serving desserts, cakes or semifreddos. 60x40 sized, COFFEE MAT is suitable for many sized creations made of chocolate, shortcrust pastry or jelly that can be used as decoration or insert.



COFFEE MAT

600 x 400 h 8,5 mm
23,62 x 15,75 h 3,34 inches

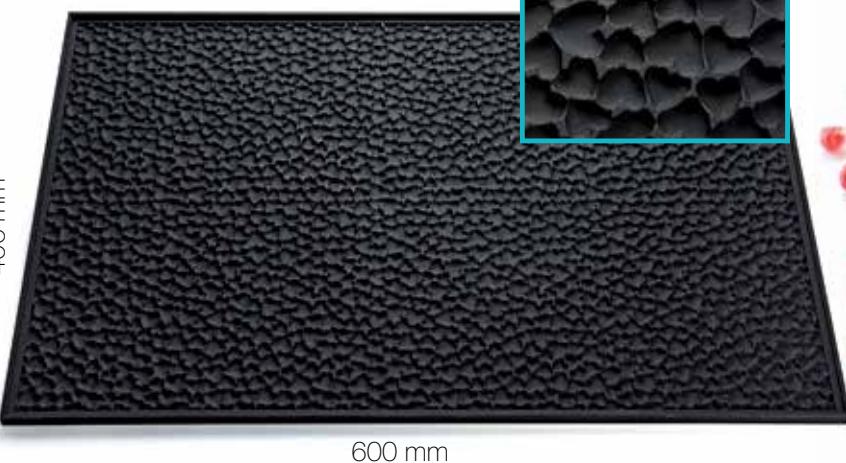
item: [33.031.20.0096](#)



LOVE MAT

600 x 400 h 8,5 mm
23,62 x 15,75 h 3,34 inches

item: [33.032.20.0096](#)



Ideale per dare una forma rettangolare a torte in versione gelato, semifreddo o cotta.
Ideal to give a rectangular shape to cakes in an ice-cream, semifreddo or baked version.



RET H4 - 600 x 400 h 40
item: [43.445.99.0000](#)

RET H5 - 600 x 400 h 50
item: [43.446.99.0000](#)





from Italian fashion . . . to worldwide pastry



TRICOT DECOR

Tappeto in silicone per realizzare merletti di zucchero. È perfetto per decorare con originalità le torte a piani, cup cakes e biscotti. Estremamente flessibile, può anche essere tagliato per realizzare nastri, bordure e decorazioni. Permette di ottenere un decoro sottile di sicuro effetto. Si consiglia di utilizzare Tricot Decor con l'esclusivo preparato Tricot Mix.

Silicone mat to create sugar laces. It's perfect to decorate in an original way the layer cakes, cup cakes and cookies. Extremely flexible, it can also be cut to create ribbons, edges and decorations. It allows you to create a light but of great effect decoration. We suggest to use Tricot Decor with the exclusive mixture Tricot Mix.



TRICOT MIX

pcs/master : 12

pcs/display: 3

300 gr - 10,58 oz

Bianco/White/Mou

item: 99.016.01.0062

Giallo/Yellow/Lemon

item: 99.016.04.0001

Rosa/Pink/Strawberry

item: 99.016.06.0062

Rosso/Red/Raspberry

item: 99.016.07.0062

Verde/Green/Mint

item: 99.016.08.0062



Tricot Mix è un prodotto in polvere che consente di realizzare delicati e finissimi merletti in zucchero con i tappetini Tricot Decor da applicare alle vostre torte. Realizzato con coloranti naturali e senza grassi idrogenati, Tricot Mix conferisce ad ogni creazione eleganza e sapore inconfondibili, grazie agli aromi naturali che lo compongono. I merletti realizzati con Tricot Mix rimangono morbidi ed elastici anche dopo giorni dalla realizzazione e garantiscono risultati impeccabili.

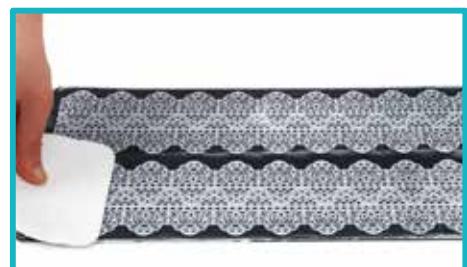
Modo d'uso:

Versare in un robot da cucina 100 g di Tricot Mix e mixare con l'aggiunta di 80/100 g di acqua tiepida per 2 minuti circa ad una velocità media, fino ad ottenere un composto omogeneo e cremoso. Con una spatola stendere il composto sul tappetino in silicone in modo uniforme. Inserire il tappettino in forno per 10/15 minuti a 80°C. Procedere con delicatezza allo smodellamento del pizzo con l'aiuto di una spatola.

Tricot Mix is a powder product that allows you to create delicate and fine sugar laces with the Tricot Decor mats to decorate your cakes. Made with natural colourings and without hydrogenated fats, Tricot Mix gives each creation unique taste and elegance, thanks also to its natural flavours. The laces made with Tricot Mix remain soft and elastic even after days from the realization and guarantee impeccable results.

Instruction:

Pour in a processor machine 3.5 oz Tricot Mix and mix adding 2.8/3.5 oz warm water for about 2 minutes at medium speed, until you obtain a smooth and creamy mixture. Helped by a spatula stretch out uniformly the mixture on the silicone mat. Bake in the oven at 80°C (176°F) for 10/15 minutes. Take the lace out of the mold delicately helped by the spatula.



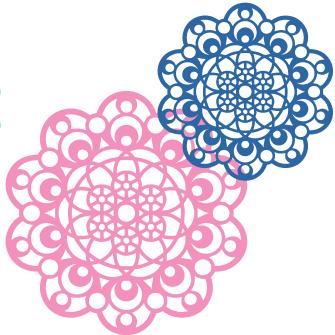
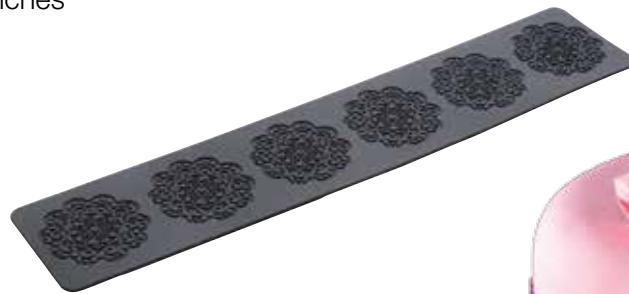
TRD01 DAISY

item: [33.081.20.0069](#)

80 x 400 h 1 mm

3,14 x 15,74 h 0,33 inches

pcs/confezione: 3



TRD02 BUTTERFLY

item: [33.082.20.0069](#)

80 x 400 h 1 mm

3,14 x 15,74 h 0,33 inches

pcs/confezione: 3



TRD03 FLOWER

item: [33.083.20.0069](#)

80 x 400 h 1 mm

3,14 x 15,74 h 0,33 inches

pcs/confezione: 3



TRD04 LEAVES

item: [33.084.20.0069](#)

400 x 200 h 1 mm

15,74 x 7,87 h 0,33 inches

pcs/confezione: 3



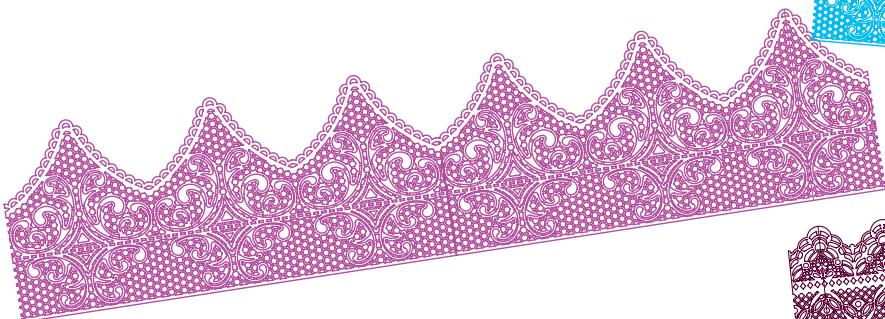
TRD05 FANTASY

item: [33.085.20.0069](#)

400 x 200 h 1 mm

15,74 x 7,87 h 0,33 inches

pcs/confezione: 3



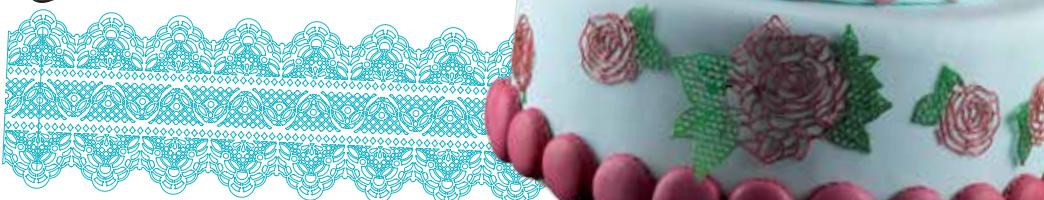
TRD06 DENTELLE

item: [33.086.20.0069](#)

400 x 200 h 1 mm

15,74 x 7,87 h 0,33 inches

pcs/confezione: 3



TRD07 BAROC

item: 33.087.20.0069

400 x 200 h 1 mm

15,74 x 7,87 h 0,33 inches

pcs/confezione: 3



TRD08 CHIC

item: 33.088.20.0069

400 x 200 h 1,8 mm

15,74 x 7,87 h 0,07 inches

pcs/confezione: 3



TRD09 NATURE

item: 33.089.20.0069

80 x 400 h 1,8 mm

3,14 x 15,74 h 0,07 inches

pcs/confezione: 3



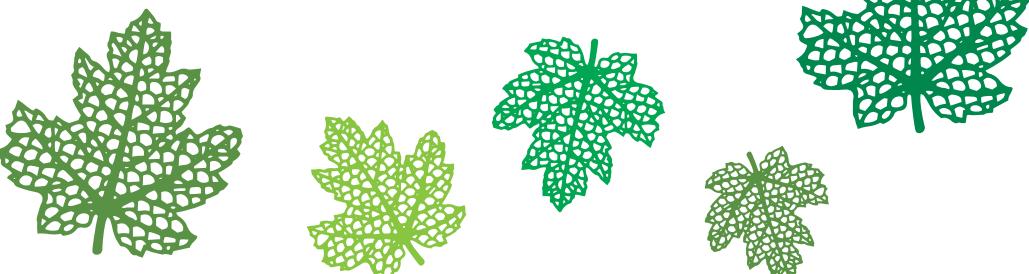
TRD10 ORNAMENTAL

item: [33.090.20.0069](#)

80 x 400 h 1,8 mm

3,14 x 15,74 h 0,07 inches

pcs/confezione: 3



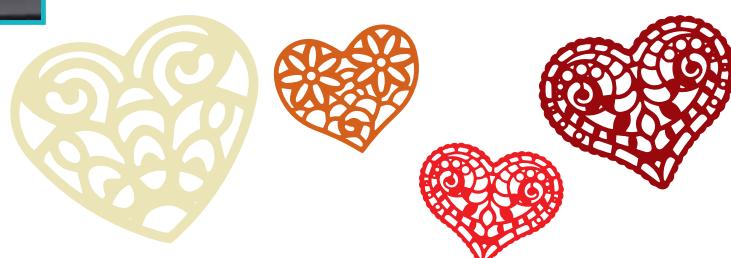
TRD11 HEARTS

item: [33.091.20.0069](#)

80 x 400 h 1,8 mm

3,14 x 15,74 h 0,07 inches

pcs/confezione: 3



TRD12 CUP CAKES

item: [33.092.20.0069](#)

80 x 400 h 1,8 mm

3,14 x 15,74 h 0,07 inches

pcs/confezione: 3



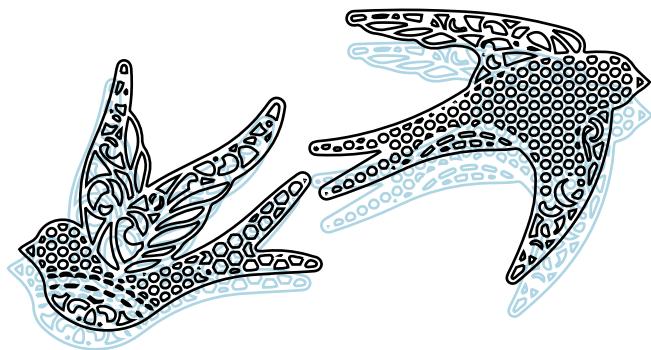
TRD13 BIRDS

item: [33.093.20.0069](#)

80 x 400 h 1,8 mm

3,14 x 15,74 h 0,07 inches

pcs/confezione: 3



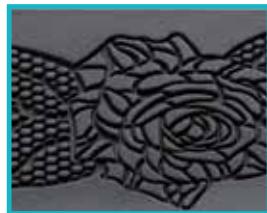
TRD14 ROSES

item: [33.094.20.0069](#)

80 x 400 h 1,8 mm

3,14 x 15,74 h 0,07 inches

pcs/confezione: 3



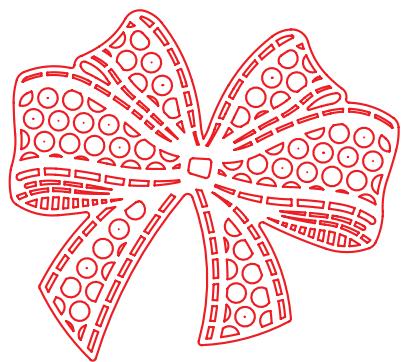
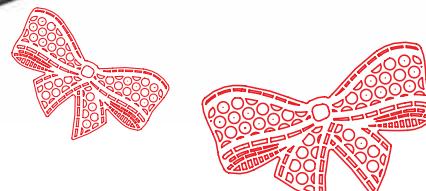
TRD15 RIBBON

item: [33.095.20.0069](#)

80 x 400 h 1,8 mm

3,14 x 15,74 h 0,07 inches

pcs/confezione: 3



TRD16 HAPPY BIRTHDAY

item: 33.096.20.0069

80 x 400 h 1,8 mm

3,14 x 15,74 h 0,07 inches

pcs/confezione: 3



TRD17 CANDY PARTY

item: 33.097.20.0069

400 x 200 h 1 mm

15,74 x 7,87 h 0,33 inches

pcs/confezione: 3



TRD18 SNOWFLAKES

item: 33.098.20.0069

400 x 200 h 1 mm

15,74 x 7,87 h 0,33 inches

pcs/confezione: 3



TAGLIAPASTA AD ESPULSIONE EJECTOR CUTTERS

Materiale innovativo! L'unico tagliapasta ad espulsione senza componenti in metallo!
Innovative material! The only ejector cookie cutter without metal parts!

TAG01 POIS

tondo piccolo/little round
Ø 10 - 30 h 10 mm
Ø 3,93 - 11,81 h 3,93 inches



Set 2 pz/pcs
item: [25.961.20.0065](#)



tondo grande/big round
Ø 20 - 40 h 10 mm
Ø 7,87 - 15,74 h 3,93 inches



TAG02 HEART

Cuore piccolo /little heart
Ø 10 - 30 h 10 mm
Ø 3,93 - 11,81 h 3,93 inches



Set 2 pz/pcs
item: [25.962.20.0065](#)



Cuore grande /big heart
Ø 20 - 40 h 10 mm
Ø 7,87 - 15,74 h 3,93 inches



TAG03 FLOWER

Fiore piccolo/little flower
Ø 10 - 30 h 10 mm
Ø 3,93 - 11,81 h 3,93 inches



Set 2 pz/pcs
item: [25.963.20.0065](#)



Fiore grande/big flower
Ø 20 - 40 h 10 mm
Ø 7,87 - 15,74 h 3,93 inches



TAGLIAPASTA AD ESPULSIONE 3D EJECTOR CUTTERS

• TAG04 CUP CAKE

item: 25.964.20.0065
SET 2 PZ/ PCS



Small
size: 23x25 mm
0.90x0.98 inches



Large
size: 30x32 mm
1.18x1.25 inches

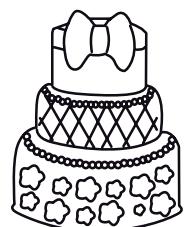


• TAG05 MINI CAKE

item: 25.965.20.0065
SET 2 PZ/ PCS



Small
size: 25x25 mm
0.98x0.98 inches



Large
size: 27x34 mm
1.06x1.33 inches



Shopping list

SUGAR PASTE

bianco/white item: 99.009.01.0001

4 pcs for display- 600 gr - 20,29 oz



6 pcs for display - 300 gr - 10,58 oz

■ Arancio/Orange item: 99.009.02.0001 ■ Rosa/Pink item: 99.009.06.0001

■ Azzurro/Light blue item: 99.009.03.0001 ■ Rosso/Red item: 99.009.07.0001

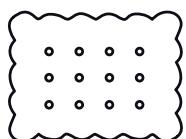
■ Giallo/Yellow item: 99.009.04.0001 ■ Verde/Green item: 99.009.08.0001

■ Nero/Black item: 99.009.05.0001 ■ Viola/Violet item: 99.009.09.0001

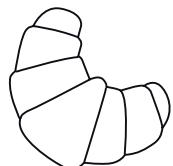
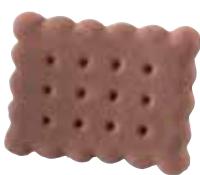
● TAG06 GOOD MORNING

item: 25.966.20.0065

SET 2 PZ/ PCS



Small
size: 25x20 mm
0.98x0.78 inches



Large
size: 27x34 mm
1.33x1.06 inches



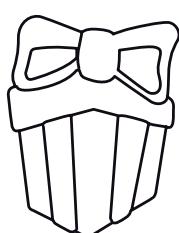
● TAG07 GIFT BOX

item: 25.967.20.0065

SET 2 PZ/ PCS



Small
size: 25x23 mm
0.98x0.90 inches



Large
size: 25x35 mm
0.98x1.37 inches

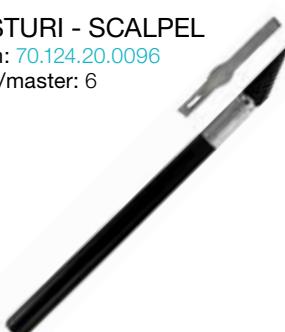


Shopping list

BISTURI - SCALPEL

item: 70.124.20.0096

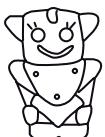
pcs/master: 6



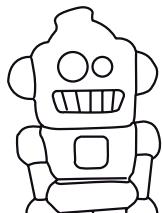
● TAG08 ROBOT

item: 25.968.20.0065

SET 2 PZ/ PCS



Small
size: 18x25 mm
0.70x0.98 inches



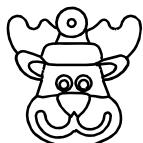
Large
size: 23x35 mm
0.90x1.37 inches



● TAG09 SANTA CLAUS

item: 25.969.20.0065

SET 2 PZ/ PCS



Small
size: 25x26 mm
0.98x1.02 inches



Large
size: 33x32 mm
1.26x1.25 inches



Shopping list

COLORANTI ALIMENTARI IN POLVERE
POWDERED FOODGRADE COLOURS

pag. 241



● TAG10 XMAS

item: [25.970.20.0065](#)

SET 2 PZ/ PCS



Small:
25x26 mm
0.98x0.99 inches



Large:
32x35 mm
1.35x1.37 inches



● TAG11 EASTER

item: [25.971.20.0065](#)

SET 2 PZ/ PCS



Small:
24x28 mm
0.94x1.10 inches



Large:
37x31 mm
1.45x1.22 inches



Shopping list

KIT 1 PENNELLI ALIMENTARI PER DECORO

Set 3 pennelli, triangolare, piatta, lunga.

item: [70.129.99.0001](#)



100%



KIT 2 PENNELLI ALIMENTARI PER DECORO

Set 3 pennelli, tonda ø 7 mm, tonda ø 10 mm, piatta.

item: [70.130.99.0001](#)



100%



REGISTERED DESIGN
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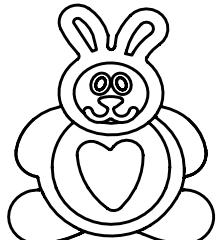
● TAG12 FUNNY EASTER

item: 25.972.20.0065

SET 2 PZ/ PCS



Small:
21x25 mm
0.82x0.98 inches



Large:
29x33 mm
1.14x1.29 inches



● TAG13 SNOWFLAKES

item: 25.973.20.0065

SET 2 PZ/ PCS



Small:
23x25 mm
0.98x0.90 inches



Large:
30x34 mm
0.18x1.33 inches



Ti può servire...

WONDER BRUSH

Pennarello alimentare con punta a pennello per la decorazione di alimenti.
A food safe marker with a brush tip for food decoration

- Bianco/White
item: 73.192.99.0001
- Azzurro/Light Blue
item: 73.191.99.0001
- Oro/Gold
item: 73.195.99.0001
- Blu/Blue
item: 73.193.99.0001
- Argento/Silver
item: 73.190.99.0001

- Rosa/Pink
item: 73.196.99.0001
- Rosso/Red
item: 73.197.99.0001
- Verde/Green
item: 73.198.99.0001
- Viola/Purple
item: 73.199.99.0001
- Fucsia/Fuxia
item: 73.194.99.0001



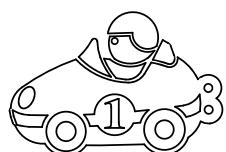
● TAG14 TOYS

item: 25.974.20.0065

SET 2 PZ/ PCS



Small:
25x25 mm
0.98x0.98 inches



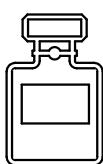
Large:
26x37 mm
1.02x1.37 inches



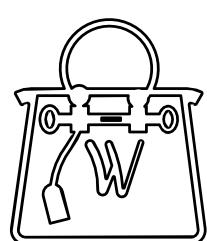
● TAG15 GLAM

item: 25.975.20.0065

SET 2 PZ/ PCS



Small:
18x28 mm
0.70x1.10 inches



Large:
29x33 mm
1.14x1.29 inches



Ti può servire...

WONDER PENS

item: 99.011.99.0001



CUTTER

NYLON CUTTER

IRREGULAR



NYLON CUTTER 01
IRREGULAR ROUND
item: [72.301.87.0069](#)



ø 2 - 3 - 4 - 5 - 6 - 7 - 8 - 9 - 10 cm
ø 0,78-1,18-1,57-1,96-2,36-2,75-3,14-3,54-3,93 inches

NYLON CUTTER 05
IRREGULAR HEXAGON
item: [72.305.87.0069](#)



3 x 2.5 - 4 x 3.5 - 5 x 4.5 - 6 x 5.5 - 7.5 x 6.5 - 8.5 x 7.5 - 9.5 x 8.5 - 10.5 x 9 - 12 x 10 cm
1,18x0,98-1,57x1,37-1,97x1,77-2,36x2,16-2,95x2,55-3,34x2,95-3,74x3,34-4,13x3,54-4,72x3,93 inches

NYLON CUTTER 09
IRREGULAR CLOVER
item: [72.309.87.0069](#)



ø 2.9 - 4.1 - 5.4 - 6.8 - 8.3 - 9.3 - 10.8 - 12.4 cm
ø1,14-1,61-2,12-2,67-3,26-3,66-4,25-4,88 inches

NYLON CUTTER 13
IRREGULAR HEART
item: [72.313.87.0069](#)



3 x 2.5 - 4.5 x 4 - 6 x 5.5 - 7.5 x 7 - 9 x 8.5 - 10.5 x 10 - 12 x 11.5 cm
1,18x0,98-1,77x1,57-2,36x2,16-2,95x2,75-3,54x3,34-4,13x3,93-4,72x4,52 inches

REGULAR



NYLON CUTTER 04
REGULAR SQUARE
item: [72.304.87.0069](#)



3 x 3 - 4 x 4 - 5 x 5 - 6 x 6 - 7 x 7 - 8 x 8 - 9 x 9 - 10 x 10 - 11 x 11 cm
1,18x1,18-1,57x1,57-1,96x1,96-2,36x2,36-2,75x2,75-3,14x3,14-3,54x3,54-3,93x3,93-4,33x4,33 inches

NYLON CUTTER 06
REGULAR HEXAGON
item: [72.306.87.0069](#)



3 x 2.5 - 4 x 3.5 - 5 x 4.5 - 6 x 5.5 - 7.5 x 6.5 - 8.5 x 7.5 - 9.5 x 8.5 - 10.5 x 9 - 12 x 10 cm
1,18x0,98-1,57x1,37-1,97x1,77-2,36x2,16-2,95x2,55-3,34x2,95-3,74x3,34-4,13x3,54-4,72x3,93 inches

NYLON CUTTER 10
REGULAR CLOVER
item: [72.310.87.0069](#)



ø 2.9 - 4.1 - 5.4 - 6.8 - 8.3 - 9.3 - 10.8 - 12.4 cm
ø1,14-1,61-2,12-2,67-3,26-3,66-4,25-4,88 inches

NYLON CUTTER 14
REGULAR HEART
item: [72.314.87.0069](#)



3 x 2.5 - 4.5 x 4 - 6 x 5.5 - 7.5 x 7 - 9 x 8.5 - 10.5 x 10 - 12 x 11.5 cm
1,18x0,98-1,77x1,57-2,36x2,16-2,95x2,75-3,54x3,34-4,13x3,93-4,72x4,52 inches

NYLON CUTTER 03
IRREGULAR SQUARE
item: [72.303.87.0069](#)



3 x 3 - 4 x 4 - 5 x 5 - 6 x 6 - 7 x 7 - 8 x 8 - 9 x 9 - 10 x 10 - 11 x 11 cm
1,18x1,18-1,57x1,57-1,96x1,96-2,36x2,36-2,75x2,75-3,14x3,14-3,54x3,54-3,93x3,93-4,33x4,33 inches

NYLON CUTTER 07
IRREGULAR OVAL
item: [72.307.87.0069](#)



3 x 4.3 - 3.9 x 5.7 - 5 x 7 - 5.9 x 8.3 - 6.9 x 9.6 - 7.8 x 11 - 8.8 x 12.3 cm
1,18x1,69-1,53x2,24-1,96x2,75-2,32x3,26-2,71x3,77-3,07x4,33-3,46x4,84 inches

NYLON CUTTER 08
REGULAR OVAL
item: [72.308.87.0069](#)



3 x 4.3 - 3.9 x 5.7 - 5 x 7 - 5.9 x 8.3 - 6.9 x 9.6 - 7.8 x 11 - 8.8 x 12.3 cm
1,18x1,69-1,53x2,24-1,96x2,75-2,32x3,26-2,71x3,77-3,07x4,33-3,46x4,84 inches

NYLON CUTTER 11
STAR
item: [72.311.87.0069](#)



ø 2.9 - 5 - 7.5 - 10.1 - 12.7 cm
ø1,14-1,96-3,97-5 inches

NYLON CUTTER 12
STAR OF DAVID
item: [72.312.87.0069](#)



ø 4 - 5.5 - 7 - 8.5 - 10 - 11.5 - 13 cm
ø1,14-1,96-3,97-5 inches

NYLON CUTTER 15
IRREGULAR MOON
item: [72.315.87.0069](#)



8 x 3.5 - 9 x 4.5 - 9.5 x 6 - 10 x 7 - 11.5 x 8 - 12 x 9.5 - 13 x 10.5 cm
3,14x1,37-3,54x1,77-3,74x2,36-3,93x2,75-4,52x3,14-4,72x3,74-5,11x4,13 inches

NYLON CUTTER 16
REGULAR MOON
item: [72.316.87.0069](#)



8 x 3.5 - 9 x 4.5 - 9.5 x 6 - 10 x 7 - 11.5 x 8 - 12 x 9.5 - 13 x 10.5 cm
3,14x1,37-3,54x1,77-3,74x2,36-3,93x2,75-4,52x3,14-4,72x3,74-5,11x4,13 inches

NYLON CUTTER 17
IRREGULAR FLOWER
item: 72.317.87.0069



Ø 3.5 - 4.5 - 6 - 7 - 8 - 9.5 -
10.5 - 12 cm
ø1,37-1,77-2,36-2,75-3,14-3,74-4,13-4,72
inches

NYLON CUTTER 18
REGULAR FLOWER
item: 72.318.87.0069



Ø 3.5 - 4.5 - 6 - 7 - 8 - 9.5 -
10.5 - 12 cm
ø1,37-1,77-2,36-2,75-3,14-3,74-4,13-4,72
inches

NYLON CUTTER 19
IRREGULAR BOAT
item: 72.319.87.0069



3 x 2 - 4.5 x 3 - 6 x 3.5 - 7.5 x 4.5 -
9 x 5.5 10.5 x 6.5 - 12 x 7.5 cm
1,18x0,78-1,77x1,18-2,36x1,37-2,95x1,77-3,54x2,16-
4,13x2,55-4,72x2,95 inches

NYLON CUTTER 20
REGULAR BOAT
item: 72.320.87.0069



3 x 2 - 4.5 x 3 - 6 x 3.5 - 7.5 x 4.5 -
9 x 5.5 10.5 x 6.5 - 12 x 7.5 cm
1,18x0,78-1,77x1,18-2,36x1,37-2,95x1,77-3,54x2,16-
4,13x2,55-4,72x2,95 inches

FANTASY CUTTER CUTTER



ACC075
CHRISTMAS TREE
item: 70.100.01.0060
95 x 100 h 25 mm
3,74 x 3,94 h 0,98 inches
pcs/master: 12



ACC076
GINGER BREAD MAN
item: 70.100.02.0060
89 x 114 h 25 mm
3,5 x 4,49 h 0,98 inches
pcs/master: 12



ACC077
DOUBLE HEART
item: 70.100.03.0060
140 x 96 h 25 mm
5,51 x 3,78 h 0,98 inches
pcs/master: 12



ACC078
BEAR
item: 70.100.04.0060
87 x 106 h 25 mm
3,43 x 4,17 h 0,98 inches
pcs/master: 12



ACC079 STAR
item: 70.100.05.0060
100 x 100 h 25 mm
3,94 x 3,94 h 0,98 inches
pcs/master: 12



ACC080 PUMPKIN
item: 70.100.06.0060
87 x 110 h 25 mm
3,43 x 4,33 h 0,98 inches
pcs/master: 12



ACC097 SNOWMAN
item: 70.100.07.0060
115 x 73 h 25 mm
4,53 x 2,9 h 0,98 inches
pcs/master: 12



ACC098 SNOWFLAKES
item: 70.100.08.0060
120 x 120 h 25 mm
4,7 x 4,7 h 0,98 inches
pcs/master: 12

BABY CUTTER BABY CUTTER



ACC088 MINI COOKIE
CUTTER NATURE
item: 70.111.99.0069
size: 49 x 50 h 18 mm
1,93 x 1,97 h 0,71 inches
pcs/master: 12



ACC089 MINI COOKIE
CUTTER LOVE
item: 70.112.99.0069
size: 50 x 43 h 18 mm
1,93 x 1,7 h 0,71 inches
pcs/master: 12



ACC090 MINI COOKIE
CUTTER EASTER
item: 70.113.99.0069
size: 50 x 36 h 18 mm
1,93 x 1,4 h 0,71 inches
pcs/master: 12





ACC091 MINI COOKIE CUTTER HALLOWEEN
item: 70.114.99.0069
size: 53 x 42 h 18 mm
2,1 x 1,66 h 0,71 inches
pcs/master: 12



ACC092 MINI COOKIE CUTTER CHRISTMAS
item: 70.115.99.0069
size: 42 x 47 h 18 mm
1,66 x 1,85 h 0,71 inches
pcs/master: 12



ACC093 MINI COOKIE CUTTER ANIMALS
item: 70.116.99.0069
size: 47 x 45 h 18 mm
1,85 x 1,78 h 0,71 inches
pcs/master: 12



ACC094 MINI COOKIE CUTTER LADY
item: 70.117.99.0069
size: 47 x 47 h 18 mm
1,85 x 1,85 h 0,71 inches
pcs/master: 12



ACC095 MINI COOKIE CUTTER BABY
item: 70.118.99.0069
size: 48 x 45 h 18 mm
1,9 x 1,78 h 0,71 inches
pcs/master: 12



ACC096 MINI COOKIE CUTTER SUMMER
item: 70.119.99.0069
size: 47 x 47 h 18 mm
1,85 x 1,85 h 0,71 inches
pcs/master: 12



ACC101 MINI COOKIE CUTTER FUNNY ANIMAL
item: 70.120.99.0069
size: 47 x 45 h 18 mm
1,85 x 1,78 h 0,71 inches
pcs/master: 12



ACC102 MINI COOKIE CUTTER TRANSPORT
item: 70.121.99.0069
size: 47 x 47 h 18 mm
1,85 x 1,85 h 0,71 inches
pcs/master: 12



ACC103 MINI COOKIE CUTTER ROYAL FAMILY
item: 70.122.99.0069
size: 53 x 42 h 18 mm
2,1 x 1,66 h 0,71 inches
pcs/master: 12



ACC104 MINI COOKIE CUTTER JINGLE BELLS
item: 70.123.99.0069
size: 42 x 47 h 18 mm
1,66 x 1,85 h 0,71 inches
pcs/master: 12



ACC112 MINI COOKIE CUTTER GOOD MORNING
item: 70.135.99.0069
size: 53 x 42 h 18 mm
2,1 x 1,66 h 0,71 inches
pcs/master: 12

SUGARFLEX

- SLK 083 LETTER
item: 71.183.00.0096
size: 50 x 35 mm
1,9 x 1,3 inch



- SLK 084 LETTER
item: 71.184.00.0096
size: 50 x 30 mm
1,9 x 1,1 inch



- SLK 085 LETTER
item: 71.185.00.0096
size: 52 x 33 mm
2 x 1,2 inch



- SLK 086 LETTER
item: 71.186.00.0096
size: 50 x 35 mm
1,9 x 1,3 inch



- SLK 087 LETTER
item: 71.187.00.0096
size: 50 x 30 mm
1,9 x 1,1 inch



- SLK 088 LETTER
item: 71.188.00.0096
size: 50 x 30 mm
1,9 x 1,1 inch



- SLK 089 LETTER
item: 71.189.00.0096
size: 52 x 35 mm
2 x 1,3 inch



- SLK 090 LETTER
item: 71.190.00.0096
size: 50 x 39 mm
1,9 x 1,5 inch



- SLK 091 LETTER
item: 71.191.00.0096
size: 50 x 24 mm
1,9 x 0,9 inch



- SLK 092 LETTER
item: 71.192.00.0096
size: 50 x 24 mm
1,9 x 0,9 inch



- SLK 093 LETTER
item: 71.193.00.0096
size: 50 x 37 mm
1,9 x 1,4 inch



- SLK 094 LETTER
item: 71.194.00.0096
size: 50 x 30 mm
1,9 x 1,1 inch



- SLK 095 LETTER
item: 71.195.00.0096
size: 50 x 44 mm
1,9 x 1,7 inch



- SLK 096 LETTER
item: 71.196.00.0096
size: 50 x 35 mm
1,9 x 1,4 inch



- SLK 097 LETTER
item: 71.197.00.0096
size: 55 x 38 mm
2,1 x 1,4 inch



- SLK 098 LETTER
item: 71.198.00.0096
size: 50 x 30 mm
1,9 x 1,1 inch



- SLK 099 LETTER
item: 71.199.00.0096
size: 57 x 38 mm
2,2 x 1,4 inch



- SLK 100 LETTER
item: 71.200.00.0096
size: 55 x 37 mm
2,1 x 1,4 inch



- SLK 101 LETTER
item: 71.201.00.0096
size: 56 x 28 mm
2,2 x 1,1 inch



- SLK 102 LETTER
item: 71.202.00.0096
size: 50 x 32 mm
1,9 x 1,2 inch



- SLK 103 LETTER
item: 71.203.00.0096
size: 50 x 36 mm
1,9 x 1,4 inch



- SLK 104 LETTER
item: 71.204.00.0096
size: 50 x 38 mm
1,9 x 1,4 inch



- SLK 105 LETTER
item: 71.205.00.0096
size: 50 x 52 mm
1,9 x 2 inch



- SLK 106 LETTER
item: 71.206.00.0096
size: 50 x 37 mm
1,9 x 1,4 inch



- SLK 107 LETTER
item: 71.207.00.0096
size: 50 x 36 mm
1,9 x 1,4 inch



- SLK 108 LETTER
item: 71.208.00.0096
size: 50 x 35 mm
1,9 x 1,3 inch



- SLK 001 NUMBER
item: 71.101.00.0096
size: 50 x 24 mm
2 x 0,9 inch



- SLK 002 NUMBER
item: 71.102.00.0096
size: 53 x 24 mm
2 x 0,9 inch



- SLK 003 NUMBER
item: 71.103.00.0096
size: 55 x 25 mm
2,1 x 0,9 inch



- SLK 004 NUMBER
item: 71.104.00.0096
size: 53 x 25 mm
2 x 0,9 inch



- SLK 005 NUMBER
item: 71.105.00.0096
size: 55 x 27 mm
2,1 x 1 inch



- SLK 006 NUMBER
item: 71.106.00.0096
size: 57 x 24 mm
2,2 x 0,9 inch



- SLK 007 NUMBER
item: 71.107.00.0096
size: 54 x 28 mm
2,1 x 1,1 inch



- SLK 008 NUMBER
item: 71.108.00.0096
size: 59 x 24 mm
2,3 x 0,9 inch



- SLK 009 NUMBER
item: 71.109.00.0096
size: 59 x 25 mm
2,3 x 0,9 inch



- SLK 010 NUMBER
item: 71.110.00.0096
size: 53 x 25 mm
2 x 0,9 inch



Abiti & Accessori - Dresses & Accessorize

- SLK 147 - Music
item: 71.247.00.0096
size max: 46 x 90 mm - 1.81 x 3.54 inches



- SLK 185 - Buttons
item: 71.285.00.0096
size max: ø28 mm - ø1.1 inches



- SLK 198 - Bow
item: 71.298.00.0096
size: 44 x 45 mm - 1.73 x 1.77 inches



- SLK 212 - Lady shoes
item: 71.312.00.0096
size max: 46 x 30 mm - 1.81 x 1.18 inches



- SLK 224 - Balls
item: 71.324.00.0096
size max: 34 x 19 mm - 1.34 x 0.75 inches



- SLK 266 - Buttons
item: 71.366.00.0096
size max: 26 x 26 mm - 1.02 x 1.02 inches



- SLK 273 - Holiday ★
item: 71.373.00.0096
size max: 10 x 30 mm - 0.39 x 1.18 inches



- SLK 199 - Bows
item: 71.299.00.0096
size max: 35 x 25 mm - 1.38 x 0.98 inches



- SLK 220 - Bag
item: 71.320.00.0096
size: 50 x 45 mm - 1.97 x 1.77 inches



- SLK 217 - Clothes
item: 71.317.00.0096
size max: 55 x 30 mm - 2.17 x 1.18 inches



- SLK 221 - Hairdresser set
item: 71.321.00.0096
size max: 53 x 11 mm - 2.09 x 0.43 inches



- SLK 261 - Dress
item: 71.361.00.0096
size: 37 x 50 mm - 1.45 x 1.96 inches



- SLK 265 - Buttons
item: 71.365.00.0096
size max: 31 x 31 mm - 1.22 x 1.22 inches



- SLK 267 - Buttons
item: 71.367.00.0096
size max: 23 x 23 mm - 0.90 x 0.90 inches



- SLK 272 - Music ★
item: 71.372.00.0096
size max: 28 x 25 mm - 1.51 x 3.60 inches



- * SLK 272



- * SLK 273



- SLK 279 - Ribbon
item: 71.379.00.0096
size max: 40 x 27 mm - 1.57 x 1.06 inches



- SLK 281 - Crowns
item: 71.381.00.0096
size max: 58 x 24 mm - 2.28 x 0.94 inches
 - SLK 340 - Medium bows
item: 71.440.00.0096
size max: 18 x 13 mm - 0.70 x 0.51 inches
 - SLK 291 - Bag
item: 71.391.00.0096
size: 36 x 42 mm - 1.41 x 1.65 inches
- 





-
- SLK 296 - Bag
item: 71.396.00.0096
size: 40 x 51 mm - 1.6 x 2.01 inches
 - SLK 332 - Flamenco
item: 71.432.00.0096
size max: 52 x 29 mm - 2.04 x 1.14 inches
 - SLK 336 - Cheers
item: 71.436.00.0096
size max: 42 x 14 mm - 1.65 x 0.55 inches
- 





-
- SLK 338 - Bows
item: 71.438.00.0096
size max: 21 x 13 mm - 0.82 x 0.51 inches
 - SLK 339 - Love bows
item: 71.439.00.0096
size max: 15 x 20 mm - 0.59 x 0.78 inches
 - SLK 366 - Wedding
item: 71.466.00.0096
size max: 40 x 32 mm - 1.57 x 1.25 inches
- 





-
- SLK 390 - Zip
item: 71.490.00.0096
size max: 21 x 30 mm - 0.82 x 1.18 inches
 - SLK 387 - Sweeties
item: 71.487.00.0096
size max: 25 x 23 mm - 0.98 x 0.90 inches
 - SLK 368 - Women accessories
item: 71.468.00.0096
size max: 27 x 24 mm - 1.06 :
- 





- 






● SLK 377 - Summer time

item: [71.477.00.0096](#)

size max: 20 x 20 mm - 0.78 x 0.78 inches



● SLK 223 - Masks

item: [71.323.00.0096](#)

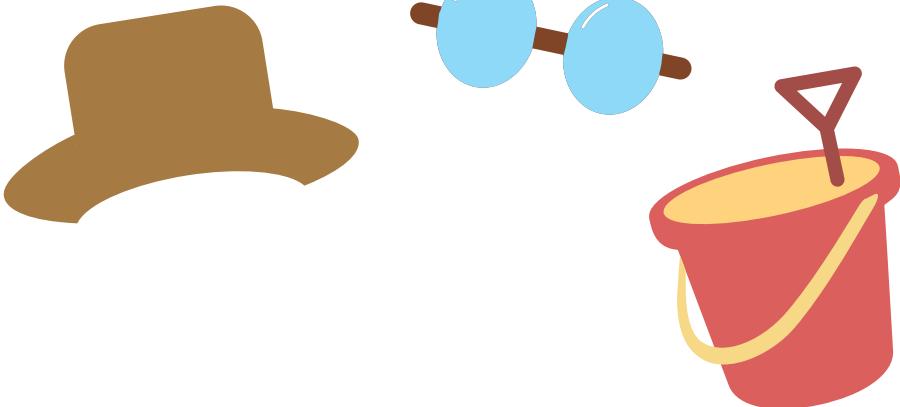
size max: 50 x 25 mm - 1.97 x 0.98 inches



● SLK 378 - Beach life

item: [71.478.00.0096](#)

size max: 35 x 12 mm - 1.37 x 0.47 inches



Animals - Animals

● SLK 019 - Cat

item: [71.119.00.0096](#)

size: 74 x 43 mm - 2.9 x 1.6 inches



● SLK 020 - Dog

item: [71.120.00.0096](#)

size: 60 x 58 mm - 2.3 x 2.2 inches



● SLK 021 - Dinosaurs

item: [71.121.00.0096](#)

size max: 15 x 20 mm - 0.59 x 0.78 inches



● SLK 022 - Swan

item: [71.122.00.0096](#)

size: 64 x 60 mm - 2.5 x 2.3 inches



● SLK 023 - Pig

item: [71.123.00.0096](#)

size: 70 x 40 mm - 2.7 x 1.5 inches



● SLK 024 - Bear

item: [71.124.00.0096](#)

size: 50 x 35 mm - 1.9 x 1.37 inches



● SLK 025 - Bear

item: [71.125.00.0096](#)

size: 50 x 35 mm - 1.9 x 1.37 inches



● SLK 026 - Bear

item: [71.126.00.0096](#)

size: 50 x 40 mm - 1.9 x 1.5 inches



● SLK 027 - Bear

item: [71.127.00.0096](#)

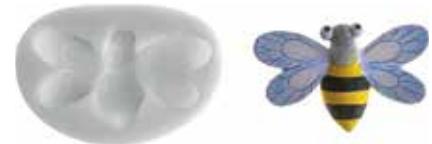
size: 50 x 40 mm - 1.9 x 1.5 inches



- SLK 028 - Sheep
item: 71.128.00.0096
size: 80 x 47 mm - 3.1 x 1.8 inches



- SLK 032 - Bee
item: 71.132.00.0096
size: 55 x 94 mm - 2.1 x 3.6 inches



- SLK 072 - Fish
item: 71.172.00.0096
size: 45 x 55 mm - 1.7 x 2.1 inches



- SLK 075 - Seahorse
item: 71.175.00.0096
size: 60 x 30 mm - 2.3 x 1.1 inches



- SLK 078 - Snailghost
item: 71.178.00.0096
size: 35 x 54 mm - 1.3 x 2.1 inches



- SLK 029 - Cow
item: 71.129.00.0096
size: 57 x 75 mm - 2.2 x 2.9 inches



- SLK 033 - Ladybug
item: 71.133.00.0096
size: 70 x 63 mm - 2.7 x 2.4 inches



- SLK 073 - Starfish
item: 71.173.00.0096
size: 50 x 50 mm - 1.9 x 1.9 inches



- SLK 076 - Fish
item: 71.176.00.0096
size: 50 x 50 mm - 1.9 x 1.9 inches



- SLK 079 - Fish
item: 71.179.00.0096
size: 45 x 58 mm - 1.7 x 2.2 inches



- SLK 031 - Dragonfly
item: 71.131.00.0096
size: 74 x 96 mm - 2.9 x 3.7 inches



- SLK 071 - Dolphin
item: 71.171.00.0096
size: 78 x 50 mm - 3 x 1.9 inches



- SLK 074 - Seahorse
item: 71.174.00.0096
size: 75 x 44 mm - 2.9 x 1.7 inches



- SLK 077 - Shell
item: 71.177.00.0096
size: 44 x 47 mm - 1.7 x 1.8 inches



- SLK 080 - Fish
item: 71.180.00.0096
size: 35 x 58 mm - 1.3 x 2.2 inches



- SLK 081 - Duck
item: 71.181.00.0096
size: 67 x 60 mm - 2.6 x 2.3 inches



- SLK 110 - Cow
item: 71.210.00.0096
size: 31 x 46 mm - 1.2 x 1.8 inches



- SLK 113 - Crab
item: 71.213.00.0096
size: 48 x 32 mm - 1.9 x 1.26 inches



- SLK 117 - Monkey
item: 71.217.00.0096
size: 56 x 45 mm - 2.20 x 1.77 inches



- SLK 120 - Tiger
item: 71.220.00.0096
size: 60 x 32 mm - 2.36 x 1.26 inches



- SLK 082 - Duck
item: 71.182.00.0096
size: 65 x 62 mm - 2.5 x 2.4 inches



- SLK 111 - Penguin
item: 71.211.00.0096
size: 31 x 48 mm - 1.2 x 1.9 inches



- SLK 115 - Giraffe
item: 71.215.00.0096
size: 72 x 40 mm - 2.83 x 1.57 inches



- SLK 118 - Bear
item: 71.218.00.0096
size: 48 x 33 mm - 1.89 x 1.33 inches



- SLK 121 - Lion
item: 71.221.00.0096
size: 55 x 43 mm - 2.16 x 1.69 inches



- SLK 109 - Snail
item: 71.209.00.0096
size: 42 x 40 mm - 1.6 x 1.6 inches



- SLK 112 - Butterfly
item: 71.212.00.0096
size: 34 x 49 mm - 1.3 x 1.9 inches



- SLK 116 - Horse
item: 71.216.00.0096
size: 43 x 65 mm - 1.69 x 2.55 inches



- SLK 119 - Bear
item: 71.219.00.0096
size: 50 x 33 mm - 1.97 x 1.33 inches



- SLK 122 - Lion
item: 71.222.00.0096
size: 37 x 42 mm - 1.45 x 1.65 inches



● SLK 123 - Rhino

item: 71.223.00.0096

size: 62 x 40 mm - 2.44 x 1.57 inches



● SLK 124 - Elephant

item: 71.224.00.0096

size: 44 x 53 mm - 1.73 x 2.08 inches



● SLK 125 - Fish

item: 71.225.00.0096

size: 42 x 42 mm - 1.65 x 1.65 inches



● SLK 126 - Fish

item: 71.226.00.0096

size: 73 x 26 mm - 2.87 x 1.02 inches

● SLK 127 - Swan

item: 71.227.00.0096

size: 60 x 55 mm - 2.36 x 2.16 inches



● SLK 129 - Kangaroo

item: 71.229.00.0096

size: 60 x 30 mm - 2.36 x 1.18 inches



● SLK 130 - Birds

item: 71.230.00.0096

size max: 28 x 15 mm - 1.10 x 0.5 inches



● SLK 166 - Bear

item: 71.266.00.0096

size: 57 x 24 mm - 2.24 x 0.94 inches



● SLK 167 - Dolphin

item: 71.267.00.0096

size: 79 x 23 mm - 3.11 x 0.90 inches



● SLK 168 - Fish

item: 71.268.00.0096

size: 45 x 43 mm - 1.77 x 1.69 inches



● SLK 173 - Starfish

item: 71.273.00.0096

size: 48 x 43 mm - 1.9 x 1.69 inches



● SLK 174 - Pig

item: 71.274.00.0096

size: 29 x 47 mm - 1.11 x 1.85 inches



● SLK 175 - Dog

item: 71.275.00.0096

size: 30 x 45 mm - 1.8 x 1.69 inches



● SLK 176 - Hen

item: 71.276.00.0096

size: 33 x 50 mm - 1.3 x 2 inches



● SLK 197 - Butterflies

item: 71.297.00.0096

size: 45 x 30 mm - 1.77 x 1.18 inches



● SLK 203 - Paws & Bons

item: 71.303.00.0096

size max: 45 x 14 mm - 1.77 x 0.55 inches



● SLK 206 - Farm life

item: 71.306.00.0096

size max: 57 x 48 mm - 2.24 x 1.89 inches



● SLK 252 - Nature

item: 71.352.00.0096

size max: 28 x 28 mm - 1.10 x 1.10 inches



● SLK 256 - Elephant

item: 71.356.00.0096

size: 48 x 45 mm - 1.18 x 1.10 inches



● SLK 306 - Butterflies

item: 71.406.00.0096

size max: 44 x 28 mm - 1.73 x 1.15 inches



● SLK 204 - Paws

item: 71.304.00.0096

size max: 45 x 14 mm - 1.77 x 0.55 inches



● SLK 207 - Sea life

item: 71.307.00.0096

size max: 41 x 37 mm - 1.61 x 1.46 inches



● SLK 254 - Monkey

item: 71.354.00.0096

size: 45 x 45 mm - 1.77 x 1.77 inches



● SLK 268 - Dogs

item: 71.368.00.0096

size max: 42 x 28 mm - 1.76 x 1.15 inches



● SLK 307 - Flies animals

item: 71.407.00.0096

size max: 39 x 25 mm - 1.53 x 0.98 inches



● SLK 205 - Animal farm

item: 71.305.00.0096

size max: 45 x 35 mm - 1.77 x 1.38 inches



● SLK 208 - Shells

item: 71.308.00.0096

size max: 35 x 17 mm - 1.37 x 0.67 inches



● SLK 255 - Cow

item: 71.355.00.0096

size: 52 x 32 mm - 2.04 x 1.25 inches



● SLK 274 - Shell

item: 71.374.00.0096

size max: 30 x 28 mm - 1.25 x 1.15 inches



● SLK 316 - Horses

item: 71.416.00.0096

size max: 37 x 45 mm - 1.45 x 1.77 inches



● SLK 318 - Savannah

item: 71.418.00.0096

size max: 29 x 25 mm - 1.14 x 0.98 inches



● SLK 367 - Butterflies

item: 71.467.00.0096

size max: 60 x 36 mm - 2.36 x 1.41 inches



● SLK 230 - Dancer

item: 71.330.00.0096

size: 78 x 58 mm - 3.15 x 2.44 inches



Circo - Circus

● SLK 011 - Clown

item: 71.111.00.0096

size: 65 x 55 mm - 2.5 x 2.1 inches



● SLK 319 - Dogs

item: 71.419.00.0096

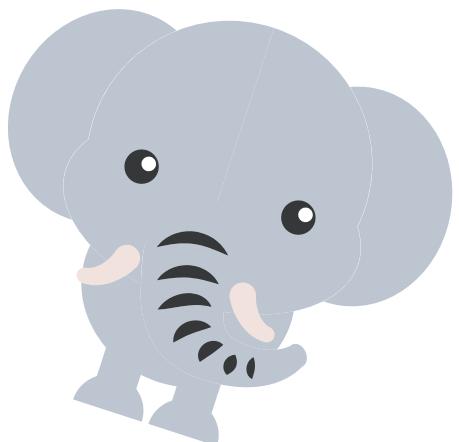
size max: 24 x 28 mm - 0.94 x 1.10 inches



● SLK 323 - Flying birds

item: 71.423.00.0096

size max: 18 x 13 mm - 0.70 x 0.51 inches



Ballerine - Dancers

● SLK 228 - Dancer

item: 71.328.00.0096

size: 132 x 45 mm - 5.20 x 1.77 inches



● SLK 229 - Dancer

item: 71.329.00.0096

size: 80 x 62 mm - 3.15 x 2.44 inches



● SLK 337 - Figurines

item: 71.437.00.0096

size max: 92 x 13 mm - 3.62 x 0.51 inches



● SLK 371 - Ballerina

item: 71.471.00.0096

size max: 57 x 42 mm - 2.24 x 1.65 inches



● SLK 012 - Clown

item: 71.112.00.0096

size: 70 x 57 mm - 2.7 x 2.2 inches



● SLK 013 - Clown

item: 71.113.00.0096

size: 70 x 57 mm - 2.7 x 2.2 inches



- SLK 014 - Clown

item: [71.114.00.0096](#)

size: 67 x 66 mm - 2.6 x 2.5 inches



- SLK 015 - Clown

item: [71.115.00.0096](#)

size: 70 x 40 mm - 2.7 x 1.5 inches



- SLK 016 - Clown

item: [71.116.00.0096](#)

size: 65 x 30 mm - 2.5 x 1.1 inches



- SLK 269 - Clown

item: [71.369.00.0096](#)

size: 74 x 72 mm
2.92 x 2.87 inches



Baby party

- SLK 405 - Bunny baby

item: [71.505.00.0096](#)

size: 15 x 25 mm
0.59 x 0.98 inches



- SLK 403 - Sleeping baby

item: [71.503.00.0096](#)

size: 10 x 20 mm
0.39 x 0.78 inches



- SLK 404 - Sleeping baby

item: [71.504.00.0096](#)

size max: 10 x 15 mm
0.39 x 0.59 inches



- SLK 038 - Happy birthday

item: [71.138.00.0096](#)

size: ø 100 mm - ø 3.93 inches



- SLK 070 - Cakes

item: [71.170.00.0096](#)

size max: 27 x 27 mm - 1.06 x 1.06 inches



- SLK 200 - Baby

item: [71.300.00.0096](#)

size max: 46 x 26 mm - 1.81 x 1.02 inches



- SLK 201 - Stroller

item: [71.301.00.0096](#)

size: 51 x 50 mm - 2.01 x 1.97 inches



- SLK 219 - Baby shoes

item: [71.319.00.0096](#)

size: 28 x 10 mm - 1.10 x 0.39 inches



- SLK 222 - Cup cake

item: [71.322.00.0096](#)

size max: 24 x 20 mm - 0.9 x 0.7 inches



- SLK 259 - Cicogna

item: [71.359.00.0096](#)

size: 90 x 55 mm - 3.54 x 2.16 inches



- SLK 309 - Baby body
item: [71.409.00.0096](#)
size: 54 x 39 mm - 2.12 x 1.53 inches
 - SLK 310 - Playthings
item: [71.410.00.0096](#)
size max: 23 x 17 mm - 0.90 x 0.66 inches
 - SLK 311 - Baby footsteps
item: [71.411.00.0096](#)
size max: 25 x 16 mm - 0.98 x 0.62 inches
- 







- SLK 312 - Sleping baby
item: [71.412.00.0096](#)
size: 48 x 35 mm - 1.88 x 1.37 inches
 - SLK 326 - Big numbers
item: [71.426.00.0096](#)
size max: 27 x 17 mm - 1.06 x 0.66 inches
 - SLK 327 - Small numbers
item: [71.427.00.0096](#)
size max: 10 x 9 mm - 0.39 x 0.35 inches
- 







- SLK 328 - Alphabet
item: [71.428.00.0096](#)
size max: 18 x 15 mm - 0.70 x 0.59 inches
 - SLK 329 - Alphabet cursive
item: [71.429.00.0096](#)
size max: 7 x 6 mm - 0.27 x 0.23 inches
 - SLK 262 - ABC
item: [71.362.00.0096](#)
size max: 43 x 43 mm - 1.69 x 1.69 inches
- 







- SLK 369 - Minnie accesozize
item: [71.469.00.0096](#)
size max: 30 x 15 mm - 1.18 x 0.59 inches
 - SLK 370 - Bath time
item: [71.470.00.0096](#)
size max: 30 x 15 mm - 1.18 x 0.59 inches
 - SLK 373 - Sweet bear
item: [71.473.00.0096](#)
size: 21 x 13 mm - 0.82 x 0.51 inches
- 







- SLK 375 - Bears family
item: [71.475.00.0096](#)
size max: 25 x 25 mm - 0.98 x 0.98 inches
 - SLK 372 - Bears creadle
item: [71.472.00.0096](#)
size: 57 x 63 mm - 2.24 x 2.48 inches
 - SLK 374 - Teddy bears
item: [71.474.00.0096](#)
size: 30 x 25 mm - 1.18 x 0.98 inches
- 








Decor - Decorations

SLK 144 - Decoro

item: [71.244.00.0096](#)

size: 53 x 25 mm - 2.8 x 0.98 inches



SLK 184 - Precious stones

item: [71.284.00.0096](#)

size max: 34 x 34 mm - 1.3 x 1.3 inches



SLK 250 - Butterfly

item: [71.350.00.0096](#)

size max: 55 x 52 mm - 2.16 x 2.04 inches



SLK 264 - Cross

item: [71.364.00.0096](#)

size: 55 x 77 mm - 2.28 x 3.02 inches



SLK 280 - Fantasy

item: [71.380.00.0096](#)

size: 176 x 44 mm - 6.99 x 1.71 inches



SLK 145 - Decoro

item: [71.245.00.0096](#)

size: 42 x 44 mm - 1.65 x 1.73 inches



SLK 196 - Fantasy

item: [71.296.00.0096](#)

size max: 21 x 21 mm - 0.83 x 0.83 inches



SLK 146 - Decoro

item: [71.246.00.0096](#)

size: 40 x 42 mm - 1.5 x 1.6 inches



SLK 246 - Mix

item: [71.346.00.0096](#)

size max: 32 x 31 mm - 1.25 x 1.22 inches



SLK 257 - Mix smile

item: [71.357.00.0096](#)

size max: 182 x 15 mm - 7.16 x 0.59 inches



SLK 263 - Fantasy

item: [71.363.00.0096](#)

size max: 35 x 35 mm - 1.42 x 1.42 inches



SLK 276 - Tricot

item: [71.376.00.0096](#)

size: 176 x 44 mm - 6.99 x 1.71 inches



SLK 303 - Skulls

item: [71.403.00.0096](#)

size max: 37 x 28 mm - 1.45 x 1.10 inches



SLK 324 - Cameo

item: [71.424.00.0096](#)

size: 18 x 23 mm - 0.70 x 0.90 inches



- SLK 325 - Woman cameo
item: [71.425.00.0096](#)
size: 25 x 25 mm - 0.98 x 0.98 inches



- SLK 334 - Liberty friezes
item: [71.434.00.0096](#)
size max: 40 x 30 mm - 1.57 x 1.18 inches



- SLK 389 - Border
item: [71.489.00.0096](#)
size: 170 x 17 mm - 6.69 x 0.66 inches



Fiaba - Fairy tale

- SLK 017 - Fairy
item: [71.117.00.0096](#)
size: 64 x 54 mm - 2.5 x 2.1 inches



- SLK 331 - Flowers
item: [71.431.00.0096](#)
size max: 36 x 35 mm - 1.41 x 1.37 inches
- SLK 333 - Friezes
item: [71.431.00.0096](#)
size max: 87 x 13 mm - 3.42 x 0.51 inches



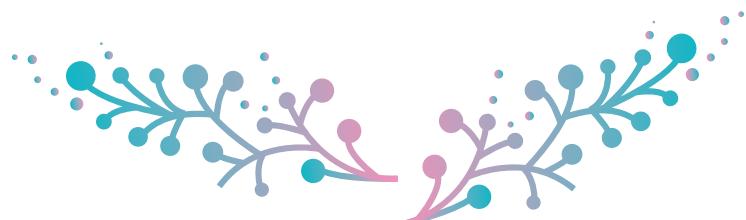
- SLK 335 - Flower lace
item: [71.435.00.0096](#)
size: 72 x 60 mm - 2.83 x 2.36 inches



- SLK 393 - Decoro
item: [71.493.00.0096](#)
size: 125 x 20 mm - 4.92 x 0.78 inches



- SLK 389 - Border
item: [71.489.00.0096](#)
size: 170 x 17 mm - 6.69 x 0.66 inches



- SLK 018 - Fairy
item: [71.118.00.0096](#)
size: 55 x 58 mm - 2.1 x 2.2 inches
- SLK 030 - Butterfly
item: [71.130.00.0096](#)
size: 54 x 68 mm - 2.1 x 2.6 inches



- SLK 165 - Seven dwarfs
item: [71.265.00.0096](#)
size max: 26 x 14 mm - 1.02 x 0.55 inches



- SLK 180 - Graden
item: [71.280.00.0096](#)
size max: 24 x 28 mm - 0.9 x 1.1 inches



- SLK 231 - Baker bear
item: [71.331.00.0096](#)
size: 68 x 37 mm - 2.68 x 1.46 inches



- SLK 249 - Smile
item: [71.349.00.0096](#)
size max: 52 x 52 mm - 2.04 x 2.04 inches



- SLK 260 - Pirates
item: [71.360.00.0096](#)
size: 22 x 22 mm - 0.86 x 0.86 inches



- SLK 178 - Frog
item: [71.278.00.0096](#)
size: 33 x 49 mm - 1.3 x 1.9 inches



- SLK 181 - Fruits and vegetables
item: [71.281.00.0096](#)
size max: 23 x 21 mm - 0.90 x 0.82 inches



- SLK 232 - Knight bear
item: [71.332.00.0096](#)
size: 67 x 32 mm - 2.64 x 1.26 inches



- SLK 251 - Narure
item: [71.351.00.0096](#)
size max: 25 x 23 mm - 0.98 x 0.90 inches



- SLK 270 - Giraffe
item: [71.370.00.0096](#)
size: 50 x 80 mm - 1.96 x 3.14 inches



- SLK 179 - Little animals
item: [71.279.00.0096](#)
size max: 19 x 29 mm - 0.74 x 1.14 inches



- SLK 209 - Bear moon
item: [71.309.00.0096](#)
size: 94 x 79 mm - 3.81 x 3.11 inches



- SLK 248 - Fairy
item: [71.348.00.0096](#)
size max: 35 x 48 mm - 1.37 x 1.77 inches



- SLK 253 - Love
item: [71.353.00.0096](#)
size: 30 x 58 mm - 1.18 x 2.28 inches



- SLK 271 - Bear
item: [71.371.00.0096](#)
size: 55 x 91 mm - 2.16 x 3.58 inches



- SLK 298 - King
item: [71.398.00.0096](#)
size: 23 x 67 mm - 2.16 x 3.58 inches
- SLK 299 - Soldier
item: [71.399.00.0096](#)
size: 30 x 73 mm - 1.18 x 2.87 inches
- SLK 300 - Guard
item: [71.400.00.0096](#)
size: 30 x 71 mm - 1.18 x 2.79 inches
- SLK 301 - Waitress
item: [71.401.00.0096](#)
size: 34 x 66 mm - 1.33 x 2.59 inches
- SLK 302 - Princess
item: [71.402.00.0096](#)
size: 34 x 66 mm - 1.33 x 2.59 inches
- SLK 308 - Teddy bear
item: [71.408.00.0096](#)
size: 55 x 48 mm - 2.16 x 1.88 inches
- SLK 313 - Fishing
item: [71.413.00.0096](#)
size max: 29 x 20 mm - 1.14 x 0.78 inches
- SLK 314 - Middle ages
item: [71.414.00.0096](#)
size max: 40 x 34 mm - 1.57 x 1.33 inches
- SLK 315 - Moodies
item: [71.415.00.0096](#)
size max: 20 x 15 mm - 0.78 x 0.59 inches
- SLK 317 - Australian zoo
item: [71.417.00.0096](#)
size max: 31 x 28 mm - 1.22 x 1.10 inches
- SLK 320 - Happy bunnies
item: [71.420.00.0096](#)
size max: 21 x 14 mm - 0.82 x 0.55 inches
- SLK 060 - Tulip
item: [71.160.00.0096](#)
size: 49 x 60 mm - 1.92 x 2.36 inches
- SLK 061 - Sunflower
item: [71.161.00.0096](#)
size: 65 x 45 mm - 2.55 x 1.77 inches
- SLK 062 - Flower
item: [71.162.00.0096](#)
size: 54 x 50 mm - 2.12 x 1.96 inches

Fiori - Flower

- SLK 060 - Tulip
item: [71.160.00.0096](#)
size: 49 x 60 mm - 1.92 x 2.36 inches
- SLK 061 - Sunflower
item: [71.161.00.0096](#)
size: 65 x 45 mm - 2.55 x 1.77 inches
- SLK 062 - Flower
item: [71.162.00.0096](#)
size: 54 x 50 mm - 2.12 x 1.96 inches

● SLK 063 - Flower

item: 71.163.00.0096

size: 53 x 40 mm - 2.08 x 1.57 inches



● SLK 066 - Rose

item: 71.166.00.0096

size: 42 x 49 mm - 1.65 x 1.92 inches



● SLK 069 - Sunflowers

item: 71.169.00.0096

size: 95 x 43 mm - 3.74 x 1.69 inches



● SLK 140 - Flower

item: 71.240.00.0096

size max: 23 x 23 mm - 0.90 x 0.90 inches



● SLK 177 - Clover

item: 71.277.00.0096

size: 47 x 44 mm - 1.85 x 1.73 inches



● SLK 064 - Flower

item: 71.164.00.0096

size: 54 x 60 mm - 2.12 x 2.36 inches



● SLK 065 - Flower

item: 71.165.00.0096

size: 49 x 37 mm - 1.92 x 1.45 inches



● SLK 067 - Rose

item: 71.167.00.0096

size: 60 x 92 mm - 2.36 x 3.62 inches



● SLK 068 - Leaves

item: 71.168.00.0096

size max: 73 x 63 mm - 2.87 x 2.48 inches



● SLK 114 - Leaves

item: 71.214.00.0096

size max: 27 x 15 mm - 1.06 x 0.59 inches



● SLK 139 - Rose

item: 71.239.00.0096

size max: 51 x 42 mm - 2.00 x 1.65 inches



● SLK 141 - Leaves

item: 71.241.00.0096

size max: 45 x 40 mm - 1.77 x 1.57 inches



● SLK 171 - Maple leaf

item: 71.271.00.0096

size: 58 x 51 mm - 2.28 x 2.00 inches



● SLK 186 - Leaf

item: 71.286.00.0096

size: 39 x 45 mm - 1.53 x 1.77 inches



● SLK 187 - Flower

item: 71.287.00.0096

size: 64 x 91 mm - 2.51 x 3.58 inches



- SLK 188 - Calla
item: 71.288.00.0096
size max: 49 x 35 mm - 1.92 x 1.37 inches



- SLK 191 - Heart & rose
item: 71.291.00.0096
size: 58 x 52 mm - 2.28 x 2.04 inches



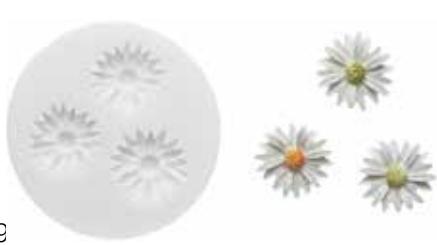
- SLK 235 - Flower
item: 71.335.00.0096
size max: 31 x 31 mm - 1.22 x 1.22 inches



- SLK 238 - Flower
item: 71.338.00.0096
size max: 22 x 22 mm - 0.86 x 0.86 inches



- SLK 241 - Flower
item: 71.341.00.0096
size max: 24 x 24 mm - 0.94 x 0.94 inches



- SLK 189 - Rose
item: 71.289.00.0096
size: 62 x 26 mm - 2.44 x 1.02 inches



- SLK 195 - Flower
item: 71.295.00.0096
size max: 35 x 35 mm - 1.37 x 1.37 inches



- SLK 236 - Flower
item: 71.336.00.0096
size max: 34 x 34 mm - 1.33 x 1.33 inches



- SLK 239 - Flower
item: 71.339.00.0096
size max: 32 x 32 mm - 1.25 x 1.25 inches



- SLK 242 - Flower
item: 71.342.00.0096
size max: 35 x 35 mm - 1.37 x 1.37 inches



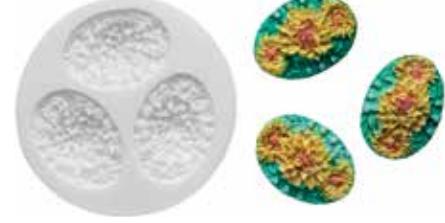
- SLK 190 - Roses
item: 71.290.00.0096
size: 109 x 40 mm - 4.29 x 1.57 inches



- SLK 233 - Tulip
item: 71.333.00.0096
size: 68 x 59 mm - 2.67 x 2.24 inches



- SLK 237 - Flower
item: 71.337.00.0096
size max: 45 x 45 mm - 1.77 x 1.77 inches



- SLK 240 - Flower
item: 71.340.00.0096
size max: ø 26 mm - 1.25 x 1.02 inches



- SLK 243 - Flower
item: 71.343.00.0096
size max: 47 x 47 mm - 1.77 x 1.77 inches



● SLK 244 - Rose

item: 71.344.00.0096

size: 38 x 38 mm - 1.49 x 1.49 inches



● SLK 278 - Fantasy

item: 71.378.00.0096

size max: 30 x 30 mm - 1.18 x 1.18 inches



● SLK 295 - Roses

item: 71.395.00.0096

size max: 25 x 25 mm - 0.98 x 0.98 inches



● SLK 342 - Flowers

item: 71.442.00.0096

size max: 37 x 33 mm - 1.45 x 1.29 inches



● SLK 346 - Wild flowers

item: 71.446.00.0096

size max: 35 x 32 mm - 1.37 x 1.25 inches



● SLK 245 - Flower

item: 71.345.00.0096

size max: 31 x 30 mm - 1.22 x 1.18 inches



● SLK 277 - Leaves

item: 71.377.00.0096

size max: 43 x 40 mm - 1.69 x 1.57 inches



● SLK 293 - Roses

item: 71.393.00.0096

size max: 22 x 22 mm - 0.86 x 0.86 inches



● SLK 294 - Roses

item: 71.394.00.0096

size max: 27 x 27 mm - 1.06 x 1.06 inches



● SLK 321 - Dove

item: 71.421.00.0096

size: 32 x 29 mm - 1.25 x 1.14 inches



● SLK 341 - Flower decoration

item: 71.441.00.0096

size max: 36 x 14 mm - 1.41 x 0.55 inches



● SLK 344 - Chrysanthemum

item: 71.444.00.0096

size max: 49 x 49 mm - 1.92 x 1.92 inches



● SLK 345 - Mini dhalias

item: 71.445.00.0096

size max: 19 x 17 mm - 0.74 x 0.66 inches



● SLK 347 - Roses

item: 71.447.00.0096

size max: 18 x 18 mm - 0.70 x 0.70 inches



● SLK 348 - Flowers

item: 71.448.00.0096

size max: 24 x 17 mm - 0.94 x 0.66 inches



● SLK 349 - Roses

item: [71.449.00.0096](#)

size max: 43 x 15 mm - 1.69 x 0.59 inches



● SLK 352 - Flowers

item: [71.452.00.0096](#)

size max: 16 x 17 mm - 0.62 x 0.66 inches



● SLK 356 - Flowers

item: [71.456.00.0096](#)

size max: 5 x 5 mm - 0.19 x 0.19 inches



● SLK 359 - Heart leaves

item: [71.459.00.0096](#)

size max: 12 x 11 mm - 0.47 x 0.43 inches



● SLK 362 - Daisies

item: [71.462.00.0096](#)

size max: 12 x 12 mm - 0.47 x 0.47 inches



● SLK 350 - Flowers

item: [71.450.00.0096](#)

size max: 20 x 20 mm - 1.69 x 0.59 inches



● SLK 353 - Flowers

item: [71.453.00.0096](#)

size max: 16 x 15 mm - 0.62 x 0.59 inches



● SLK 357 - Flowers

item: [71.457.00.0096](#)

size max: 15 x 15 mm - 0.59 x 0.59 inches



● SLK 351 - Flowers

item: [71.451.00.0096](#)

size max: 22 x 23 mm - 0.86 x 0.90 inches



● SLK 355 - Roses

item: [71.455.00.0096](#)

size max: 16 x 15 mm - 0.62 x 0.59 inches



● SLK 358 - Flowers

item: [71.458.00.0096](#)

size max: 12 x 11 mm - 0.47 x 0.43 inches



● SLK 360 - Small flowers

item: [71.460.00.0096](#)

size max: 4 x 4 mm - 0.15 x 0.15 inches



● SLK 361 - Small flowers

item: [71.461.00.0096](#)

size max: 14 x 12 mm - 0.55 x 0.47 inches



● SLK 363 - Roses

item: [71.463.00.0096](#)

size max: 12 x 12 mm - 0.47 x 0.47 inches



● SLK 364 - Rose frieze

item: [71.464.00.0096](#)

size max: 48 x 17 mm - 1.88 x 0.66 inches



● SLK 365 - Rose frieze

item: 71.465.00.0096

size max: 47 x 13 mm - 1.85 x 0.51 inches



● SLK 385 - Calla lilies

item: 71.485.00.0096

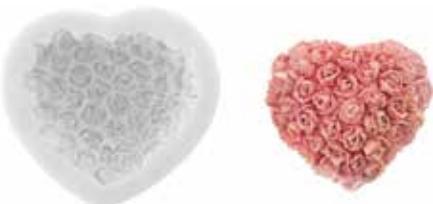
size max: 25 x 25 mm - 0.98 x 0.98 inches



● SLK 382 - Rose bouquet

item: 71.482.00.0096

size max: 55 x 50 mm - 2.16 x 1.96 inches



● SLK 383 - Dahalia

item: 71.483.00.0096

size max: 35 x 35 mm - 1.37 x 1.37 inches



● SLK 395 - Flower decoration

item: 71.495.00.0096

size max: 200 x 11 mm - 7.87 x 0.43 inches



● SLK 394 - Flower decoration

item: 71.494.00.0096

size max: 165 x 25 mm - 6.49 x 0.98 inches



● SLK 392 - Flower decoration

item: 71.492.00.0096

size max: 170 x 25 mm - 6.69 x 0.98 inches



● SLK 386 - Flower

item: 71.486.00.0096

size max: 35 x 35 mm - 1.37 x 1.37 inches



● SLK 380 - Palmes

item: 71.480.00.0096

size max: 52 x 40 mm - 2.04 x 1.57 inches



● SLK 384 - Rose

item: 71.484.00.0096

size max: 33 x 33 mm - 1.29 x 1.29 inches



● SLK 391 - Rose decoration

item: 71.491.00.0096

size max: 200 x 11 mm - 7.87 x 0.43 inches



● SLK 388 - Rose frieze

item: 71.488.00.0096

size max: 42 x 11 mm - 1.65 x 0.43 inches



- SLK 376 - Flower

item: [71.476.00.0096](#)

size max: 43 x 45 mm - 1.69 x 1.77 inches



Frutta & Verdura - Fruits & Vegetables

- SLK 054 - Grapes

item: [71.154.00.0096](#)

size: 65 x 47 mm - 2.55 x 1.85 inches



- SLK 055 - Bananas

item: [71.155.00.0096](#)

size: 60 x 55 mm - 2.36 x 2.16 inches



- SLK 056 - Pineapple

item: [71.156.00.0096](#)

size: 70 x 40 mm - 2.36 x 2.16 inches



- SLK 057 - Apple

item: [71.157.00.0096](#)

size: 46 x 63 mm - 1.81 x 2.48 inches



- SLK 058 - Lime

item: [71.158.00.0096](#)

size: 40 x 60 mm - 1.57 x 2.36 inches



- SLK 059 - Strawberry

item: [71.159.00.0096](#)

size: 49 x 60 mm - 1.92 x 2.36 inches



- SLK 169 - Vegetables

item: [71.269.00.0096](#)

size: 34 x 11 mm - 1.33 x 0.43 inches



- SLK 234 - Grapes

item: [71.334.00.0096](#)

size: 57 x 31 mm - 2.24 x 1.22 inches



Halloween

- SLK 034 - Pumpkin

item: [71.134.00.0096](#)

size: 45 x 55 mm - 1.77 x 2.16 inches



- SLK 035 - Cat

item: [71.135.00.0096](#)

size: 58 x 50 mm - 2.28 x 1.96 inches



- SLK 036 - Ghost

item: [71.136.00.0096](#)

size: 58 x 60 mm - 2.28 x 2.36 inches



- SLK 037 - Witch
item: 71.137.00.0096
size: 66 x 63 mm - 2.59 x 2.48 inches



- SLK 172 - Bat
item: 71.272.00.0096
size: 46 x 30 mm - 1.81 x 1.18 inches



- SLK 213 - Halloween
item: 71.313.00.0096
size max: 54 x 14 mm - 2.12 x 0.55 inches



- SLK 258 - Ghost
item: 71.358.00.0096
size: 21 x 20 mm - 0.82 x 0.78 inches



Amore - Love

- SLK 170 - Hearts
item: 71.270.00.0096
size max: 45 x 32 mm - 1.77 x 1.25 inches



- SLK 182 - Cakes
item: 71.282.00.0096
size max: 28 x 29 mm - 1.1 x 1.14 inches



- SLK 183 - Women and lovers
item: 71.283.00.0096
size max: 23 x 21 mm - 0.90 x 0.82 inches



- SLK 192 - Hearts
item: 71.292.00.0096
size: 62 x 55 mm - 2.44 x 2.16 inches



- SLK 193 - Hearts
item: 71.293.00.0096
size max: 55 x 52 mm - 2.16 x 2.04 inches



- SLK 194 - Hearts
item: 71.294.00.0096
size max: 32 x 40 mm - 1.25 x 1.57 inches



- SLK 297 - Kiss
item: 71.397.00.0096
size max: 37 x 28 mm - 1.45 x 1.10 inches



- SLK 322 - Birds in love
item: 71.422.00.0096
size: 22 x 16 mm - 0.86 x 0.62 inches



- SLK 330 - Flower heart
item: 71.430.00.0096
size: 61 x 54 mm - 2.40 x 2.12 inches



- SLK 343 - Candies
item: [71.443.00.0096](#)
size: 16 x 12 mm - 0.62 x 0.47 inches



- SLK 381 - Deco hearts
item: [71.481.00.0096](#)
size: 27 x 23 mm - 1.06 x 0.90 inches



Natale - Christmas

- SLK 042 - Nativity
item: [71.142.00.0096](#)
size: 64 x 77 mm - 2.51 x 3.03 inches



- SLK 043 - Snowman
item: [71.143.00.0096](#)
size: 92 x 42 mm - 3.62 x 1.65 inches



- SLK 044 - Snowflake
item: [71.144.00.0096](#)
size: 60 x 56 mm - 2.3 x 2.2 inches



- SLK 045 - Bell
item: [71.145.00.0096](#)
size: 55 x 63 mm - 2.16 x 2.48 inches



- SLK 047 - Angel
item: [71.147.00.0096](#)
size: 79 x 50 mm - 3.1 x 1.9 inches



- SLK 048 - Penguin
item: [71.148.00.0096](#)
size: 64 x 36 mm - 2.51 x 1.41 inches



- SLK 049 - Ring
item: [71.149.00.0096](#)
size: 64 x 36 mm - 2.51 x 1.41 inches



- SLK 050 - Tree
item: [71.150.00.0096](#)
size: 63 x 50 mm - 1.4 x 1.9 inches



- SLK 051 - Crutch
item: [71.151.00.0096](#)
size: 70 x 47 mm - 2.75 x 1.85 inches



- SLK 052 - Bird
item: [71.152.00.0096](#)
size: 65 x 37 mm - 2.55 x 1.45 inches



- SLK 053 - Sock
item: [71.153.00.0096](#)
size: 65 x 47 mm - 2.55 x 1.85 inches



- SLK 131 - Snowflake
item: [71.231.00.0096](#)
size max: 30 x 35 mm - 1.18 x 1.3 inches



- SLK 132 - Snowman
item: [71.232.00.0096](#)
size max: 30 x 49 mm - 1.18 x 1.92 inches



- SLK 133 - Santa
item: [71.233.00.0096](#)
size: 35 x 30 mm - 1.37 x 1.18 inches



- SLK 134 - Santa
item: [71.234.00.0096](#)
size: 30 x 33 mm - 1.18 x 1.29 inches



- SLK 135 - Santa
item: [71.235.00.0096](#)
size: 35 x 22 mm - 1.37 x 0.86 inches



- SLK 046 - Santa
item: [71.146.00.0096](#)
size: 70 x 50 mm - 2.7 x 1.9 inches



- SLK 136 - Tree
item: [71.236.00.0096](#)
size max: 30 x 35 mm - 1.18 x 1.37 inches



- SLK 137 - Angel
item: [71.237.00.0096](#)
size: 50 x 35 mm - 1.96 x 1.37 inches



- SLK 138 - Angel
item: [71.238.00.0096](#)
size: 31 x 52 mm - 1.22 x 2.04 inches



- SLK 142 - Cross
item: [71.242.00.0096](#)
size max: 36 x 48 mm - 1.41 x 1.88 inches



- SLK 143 - Hands
item: [71.243.00.0096](#)
size: 48 x 30 mm - 1.88 x 1.37 inches



- SLK 214 - Xmas
item: [71.314.00.0096](#)
size max: 46 x 46 mm - 1.81 x 1.81 inches



- SLK 215 - Xmas tree
item: [71.315.00.0096](#)
size max: 56 x 27 mm - 2.20 x 1.06 inches



- SLK 216 - Xmas
item: [71.316.00.0096](#)
size max: 54 x 32 mm - 2.12 x 1.25 inches



- SLK 283 - Xmas
item: [71.383.00.0096](#)
size max: 38 x 29 mm - 1.49 x 1.14 inches



- SLK 284 - Xmas
item: [71.384.00.0096](#)
size: 30 x 60 mm - 1.18 x 1.57 inches



● SLK 285 - Xmas

item: 71.385.00.0096

size max: 30 x 60 mm - 1.18 x 1.57 inches



● SLK 288 - Xmas sock

item: 71.388.00.0096

size: 40 x 50 mm - 1.57 x 1.96 inches



● SLK 292 - Angel

item: 71.392.00.0096

size: 58 x 65 mm - 2.28 x 2.55 inches



● SLK 402 - SnowMan

item: 71.502.00.0096

size: 46 x 30 mm - 1.81 x 1.18 inches



● SLK 398 - SnowMan

item: 71.498.00.0096

size: 50 x 65 mm - 1.96 x 2.55 inches



● SLK 286 - Xmas

item: 71.386.00.0096

size max: 27 x 38 mm - 1.06 x 1.49 inches



● SLK 287 - Xmas

item: 71.387.00.0096

size: 53 x 41 mm - 2.08 x 1.61 inches



● SLK 289 - Angel

item: 71.389.00.0096

size: 73 x 68 mm - 2.87 x 2.67 inches



● SLK 290 - Woman

item: 71.390.00.0096

size: 56 x 85 mm - 2.20 x 3.34 inches



● SLK 304 - Santa claus

item: 71.404.00.0096

size: 58 x 59 mm - 2.28 x 2.32 inches



● SLK 305 - Bells

item: 71.405.00.0096

size: 37 x 28 mm - 1.45 x 1.10 inches



● SLK 397 - Xmas Bear

item: 71.497.00.0096

size: 65 x 50 mm - 2.55 x 1.96 inches



● SLK 396 - Polar Bear

item: 71.496.00.0096

size: 65 x 65 mm - 2.55 x 2.55 inches



● SLK 398 - Xmas Reindeer

item: 71.498.00.0096

size: 65 x 41 mm - 2.55 x 1.61 inches



● SLK 399 - Xmas time

item: 71.499.00.0096

size max: 32 x 32 mm - 1.25 x 1.25 inches



- SLK 400 - Xmas sleigh
item: 71.500.00.0096
size max: 111 x 56 mm - 4.37 x 2.20 inches



Pasqua - Easter

- SLK 039 - Eggs
item: 71.139.00.0096
size max: 53 x 43 mm - 2.08 x 1.69 inches



Trasporti - Transport

- SLK 160 - Car
item: 71.260.00.0096
size: 50 x 20 mm - 1.9 x 0.7 inches



- SLK 163 - Aeroplane
item: 71.263.00.0096
size: 47 x 25 mm - 1.85 x 0.98 inches



- SLK 282 - Car
item: 71.382.00.0096
size: 65 x 34 mm - 2.55 x 1.33 inches



- SLK 040 - Rabbit
item: 71.140.00.0096
size: 53 x 43 mm - 2.08 x 1.69 inches



- SLK 041 - Rabbit
item: 71.141.00.0096
size: 53 x 43 mm - 2.08 x 1.69 inches



- SLK 161 - Car
item: 71.261.00.0096
size: 50 x 17 mm - 1.96 x 0.66 inches



- SLK 162 - Ship
item: 71.262.00.0096
size: 50 x 20 mm - 1.96 x 0.78 inches



- SLK 164 - Train
item: 71.264.00.0096
size: 50 x 25 mm - 1.96 x 0.98 inches



- SLK 247 - Pirates
item: 71.347.00.0096
size max: 50 x 42 mm - 1.96 x 1.65 inches



Zoodiac

- SLK 148 ARIES

item: [71.248.00.0096](#)

size: Ø 38 mm - Ø 1,49 inches



- SLK 149 TAURUS

item: [71.249.00.0096](#)

size: Ø 38 mm - Ø 1,49 inches



- SLK 150 GEMINI

item: [71.250.00.0096](#)

size: Ø 38 mm - Ø 1,49 inches



- SLK 151 CANCER

item: [71.251.00.0096](#)

size: Ø 38 mm - Ø 1,49 inches



- SLK 152 LEO

item: [71.252.00.0096](#)

size: Ø 38 mm - Ø 1,49 inches



- SLK 153 VIRGO

item: [71.253.00.0096](#)

size: Ø 38 mm - Ø 1,49 inches



- SLK 154 LIBRA

item: [71.254.00.0096](#)

size: Ø 38 mm - Ø 1,49 inches



- SLK 155 SCORPIO

item: [71.255.00.0096](#)

size: Ø 38 mm - Ø 1,49 inches



- SLK 156 SAGITTARIUS

item: [71.256.00.0096](#)

size: Ø 38 mm - Ø 1,49 inches



- SLK 157 CAPRICORN

item: [71.257.00.0096](#)

size: Ø 38 mm Ø 1,49 inches



- SLK 158 AQUARIUS

item: [71.258.00.0096](#)

size: Ø 38 mm - Ø 1,49 inches



- SLK 159 PISCES

item: [71.259.00.0096](#)

size: Ø 38 mm - Ø 1,49 inches



SUGARFLEX LEAVES AND FLOWER



Cake®
DESIGN



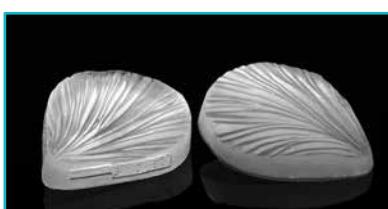
SLK 902

item: 71.902.86.0096
size: 86 x 82 mm
3,39 x 2,23 inch



SLK 916

item: 71.916.86.0096
size: 60 x 37 mm
2,36 x 1,46 inch



SLK 915

item: 71.915.86.0096
size: 90 x 70 mm
3,54 x 2,76 inch



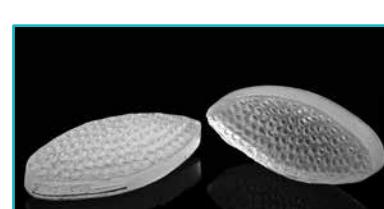
SLK 906

item: 71.906.86.0096
size: 90 x 73 mm
3,54 x 2,87 inch



SLK 909

item: 71.909.86.0096
size: 97 x 70 mm
3,82 x 2,76 inch



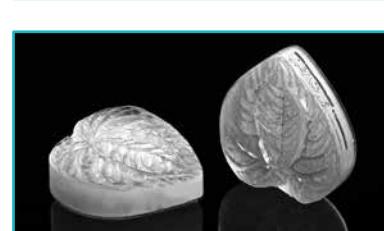
SLK 913

item: 71.913.86.0096
size: 110 x 50 mm
4,33 x 1,97 inch



SLK 911

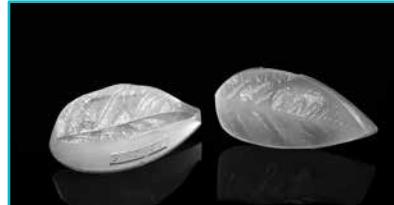
item: 71.911.86.0096
size: 120 x 30 mm
4,72 x 1,18 inch



SLK 918

item: 71.918.86.0096
size: 73 x 73 mm
2,87 x 2,87 inch





SLK 928

item: 71.928.86.0096

size: 71 x 35 mm
2,85 x 1,38 inch



SLK 930

item: 71.930.86.0096

size: 115 x 60 mm
4,53 x 2,36 inch



SLK 927

item: 71.927.86.0096

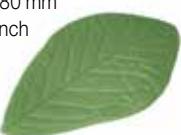
size: 75 x 55 mm
2,95 x 2,17 inch



SLK 932

item: 71.932.86.0096

size: 140 x 80 mm
5,51 x 3,15 inch



SLK 904

item: 71.904.86.0096

size: 105 x 65 mm
4,13 x 2,56 inch



SLK 931

item: 71.931.86.0096

size: 130 x 95 mm
5,12 x 3,74 inch



SLK 933

item: 71.933.86.0096

size: 160 x 80 mm
6,30 x 3,15 inch



SLK 922

item: 71.922.86.0096

size: 50 x 50 mm
1,97 x 1,97 inch



PINZETTE CRIMPER

REGULAR



WONDER CRIMPER 01 REGULAR OPEN EYE

Size: Big 17 mm - Small 12 mm

item: 73.401.99.0001

IRREGULAR



WONDER CRIMPER 02 IRREGULAR OPEN EYE

Size: Big 17 mm - Small 12 mm

item: 73.402.99.0001



WONDER CRIMPER 03 REGULAR CLOSE EYE

Size: Big 17 mm - Small 12 mm

item: 73.403.99.0001



WONDER CRIMPER 04 IRREGULAR CLOSE EYE

Size: Big 17 mm - Small 12 mm

item: 73.404.99.0001



WONDER CRIMPER 05 REGULAR OPEN V

Size: Big 17 mm - Small 12 mm

item: [73.405.99.0001](#)



WONDER CRIMPER 06 IRREGULAR OPEN V

Size: Big 17 mm - Small 12 mm

item: [73.406.99.0001](#)



WONDER CRIMPER 07 REGULAR CLOSE V

Size: Big 17 mm - Small 12 mm

item: [73.407.99.0001](#)



WONDER CRIMPER 08 IRREGULAR CLOSE V

Size: Big 17 mm - Small 12 mm

item: [73.408.99.0001](#)



WONDER CRIMPER 09 REGULAR OPEN CURVE

Size: Big 17 mm - Small 12 mm

item: [73.409.99.0001](#)



WONDER CRIMPER 10 IRREGULAR OPEN CURVE

Size: Big 17 mm - Small 12 mm

item: [73.410.99.0001](#)



WONDER CRIMPER 11 REGULAR CLOSE CURVE

Size: Big 17 mm - Small 12 mm

item: [73.411.99.0001](#)



WONDER CRIMPER 12 IRREGULAR CLOSE CURVE

Size: Big 17 mm - Small 12 mm

item: [73.412.99.0001](#)



WONDER CRIMPER 13 REGULAR STRAIGHT LINE

Size: Big 17 mm - Small 12 mm

item: [73.413.99.0001](#)



WONDER CRIMPER 14 IRREGULAR STRAIGHT LINE

Size: Big 17 mm - Small 12 mm

item: [73.414.99.0001](#)



WONDER CRIMPER 15 REGULAR SWEET HEART

Size: Big 17 mm - Small 12 mm

item: [73.415.99.0001](#)



WONDER CRIMPER 16 IRREGULAR SWEET HEART

Size: Big 17 mm - Small 12 mm

item: [73.416.99.0001](#)



WONDER CRIMPER 17 REGULAR HOLLY CACTUS

Size: Big 17 mm - Small 12 mm

item: [73.417.99.0001](#)



WONDER CRIMPER 18 IRREGULAR HOLLY CACTUS

Size: Big 17 mm - Small 12 mm

item: [73.418.99.0001](#)



WONDER CRIMPER 19 REGULAR WAVE LINE

Size: Big 17 mm - Small 12 mm

item: [73.419.99.0001](#)



WONDER CRIMPER 20 IRREGULAR WAVE LINE

Size: Big 17 mm - Small 12 mm

item: [73.420.99.0001](#)



WONDER CRIMPER 21 REGULAR BUTTERFLY

Size: Big 17 mm - Small 12 mm

item: [73.421.99.0001](#)



WONDER CRIMPER 22 IRREGULAR BUTTERFLY

Size: Big 17 mm - Small 12 mm

item: [73.422.99.0001](#)



WONDER CRIMPER 23 REGULAR SIX STAR

Size: Big 17 mm - Small 12 mm

item: [73.423.99.0001](#)



WONDER CRIMPER 24 IRREGULAR SIX STAR

Size: Big 17 mm - Small 12 mm

item: [73.424.99.0001](#)



WONDER CRIMPER 25 REGULAR OPEN CLOUD

Size: Big 17 mm - Small 12 mm

item: [73.425.99.0001](#)



WONDER CRIMPER 26 IRREGULAR OPEN CLOUD

Size: Big 17 mm - Small 12 mm

item: [73.426.99.0001](#)



WONDER CRIMPER 27 REGULAR CLOSE CLOUD

Size: Big 17 mm - Small 12 mm

item: [73.427.99.0001](#)

REGISTERED DESIGN

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WONDER CRIMPER 28 IRREGULAR CLOSE CLOUD

Size: Big 17 mm - Small 12 mm

item: [73.428.99.0001](#)

FRUSTA WISK

- KIT 3 PCS

item: 73.443.99.0069

pcs/master: 6

MINI WHISK

Size: 210 mm / 8.26 inches
 \varnothing 50 mm / Ø 1.96 inches

MEDIUM WHISK

Size: 245 mm / 9.64 inches
 \varnothing 60 mm / Ø 2.36 inches

MAXI WHISK

Size: 300 mm / 11.81 inches
 \varnothing 70 mm / Ø 2.75 inches



SPATULA LISCIA IN ACCIAIO STRAIGHT SPATULAS

- SP 20

item: 73.431.99.0001

size: 20 cm - 7.87 inches

SP 28

item: 73.432.99.0001

size: 28 cm - 11.02 inches

SP 33

item: 73.433.99.0001

size: 33 cm - 12.99 inches

SP 38

item: 73.434.99.0001

size: 38 cm - 14.96 inches

SP 43

item: 73.437.99.0001

size: 43 cm - 16.92 inches

Spatola Inox con manico in plastica.
Inox blade slice with plastic handle

● SP-SPECIAL 20

item: 73.439.99.0001

size: 20 cm - 7.87 inches

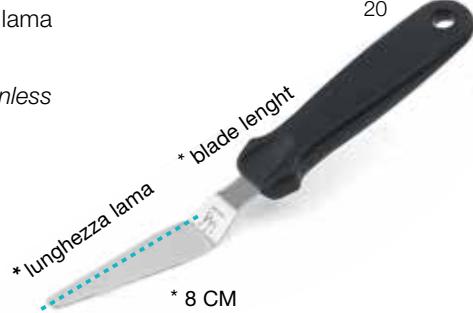


MADE IN JAPAN

Spatola appuntita con manico in plastica, lama in acciaio inox.

Pointed spatula with plastic handle, stainless steel blade.

SP-SPECIAL
20



● SPATOLA IN ACCIAIO

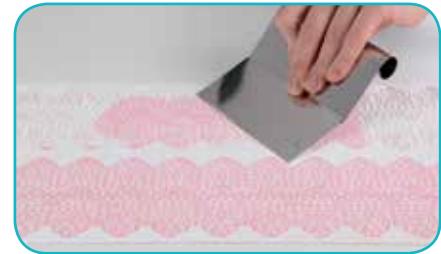
item: 70.141.00.0001

size: 120 x 120 cm - 4.72 x 4.72 inches



Spatola in acciaio, eccellente per distendere e lasciare preparazioni cremose e liquide.

Steel spatula, excellent for stretching out and smoothing creamy and liquid mixtures.



SAC À POCHE IN POLIURETANO PIPING BAGS

Leggera, flessibile, impermeabile e resistente. Non assorbe odori. Prodotto di alta qualità professionale.
FACILE DA LAVARE, ALTAMENTE MANEGGEVOLE, OTTIMA IMPUGNATURA.

*Lightweight, flexible, waterproof and strong. It does not absorb odours. Professional high quality product.
EASY TO WASH, HIGHLY HANDY, EXCELLENT GRIP.*

● FLEX 020

item: 70.143.99.0066

size: 20 cm

FLEX 025

item: 70.144.99.0066

size: 25 cm

FLEX 030

item: 70.145.99.0066

size: 30 cm

FLEX 035

item: 70.146.99.0066

size: 35 cm

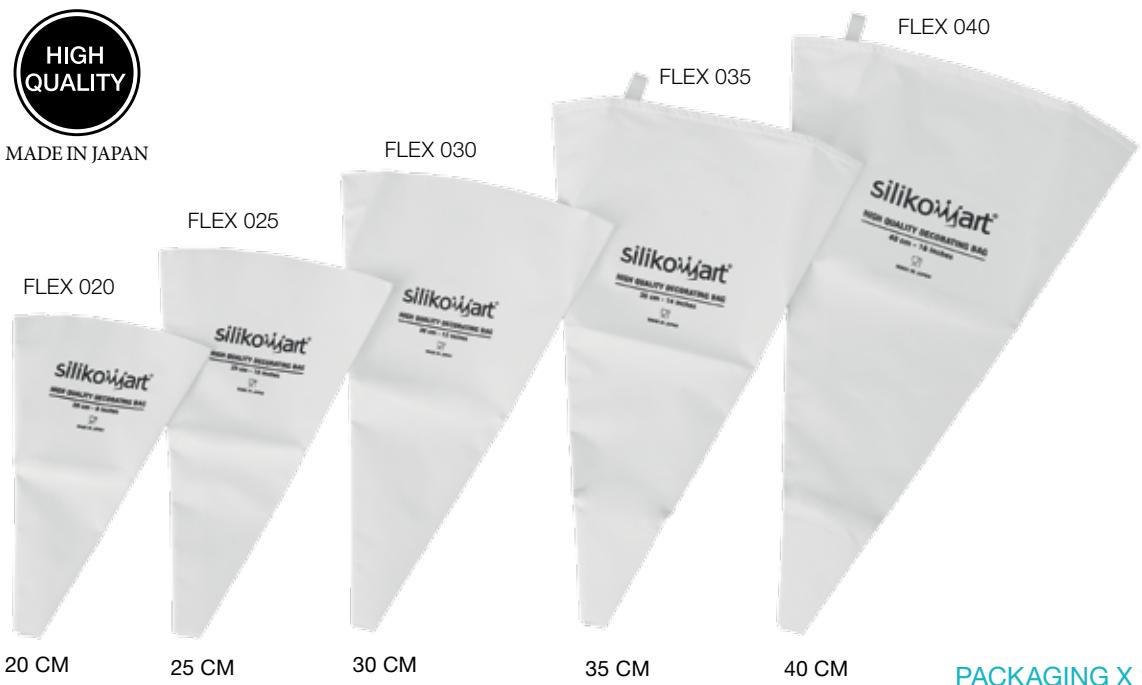
FLEX 040

item: 70.147.99.0066

size: 40 cm



MADE IN JAPAN



VASO SAC À POCHE PIPING BAGS HOLDER

● item: 72.336.99.0098

Materiale PP
PP material



SAC À POCHE USA E GETTA DISPOSABLE PIPING BAGS

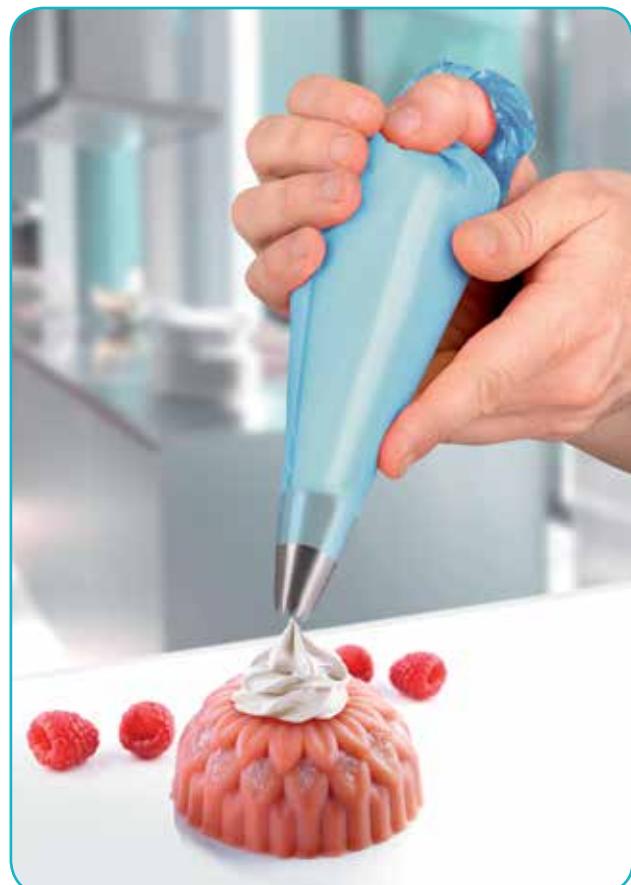
● item: 70.142.99.0065
Size: 56x32 cm
pcs/master: 3

MADE IN ITALY

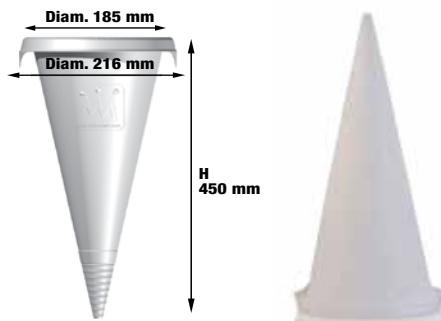


● item: 70.097.99.0069
Size: 36 cm 1,42 inches
pcs/display: 12
pcs/master: 24

MADE IN ITALY



SAC À POCHE IN SILICONE SILICONE PIPING BAGS



Sac'a flex

ACC083
item: 70.300.86.0160
Size: Ø 185 h 450 cm

H.A.C.C.P.
D.Lgs. 155/97

- Facile da riempire
- Non assorbe odori né sapori
- Design ergonomico
- Utilizzabile in freezer fino a -60°C
- Utilizzabile in forno fino a +230°C
- Lavabile e sterilizzabile
- Easy to fill
- It does not absorb any odour
- Design ergonomico
- It can be put in the freezer up to -76°F
- It can be used in the oven up to +446°F
- Dishwasher safe and sterilizable

SAC À POCHE IN COTONE COTTON PIPING BAGS

Sac a poche in cotone con rivestimento interno rinforzato. Bordi cuciti e rivoltati. Provisto di asola, punta rinforzata.
Thick cotton pastry bag with polyurethane internal covering. Turned and sewed rimes. With upper seam, reinforced tip.



MADE IN
GERMANY

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

ACC009 SAC'A POCHE
item: 70.033.99.0060
size: 34 cm
+ 3 punte tonde / plain
+ 3 punte stella /star



REGISTERED DESIGN
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PUNTE TUBES

Bocchette in acciaio inox di differenti misure vendibili in box oppure singolarmente.
Stainless steel tubes of different sizes available in box or single.

Foro stella / star tubes

- | | | | | |
|--|--|---|---|---|
| ● BS 102
item: 43.379.99.0000
size: Ø mm 2 | BS 106
item: 43.383.99.0000
size: Ø mm 6 | BS 110
item: 43.387.99.0000
size: Ø mm 10 | BS 114
item: 43.391.99.0000
size: Ø mm 14 | BS 118
item: 43.395.99.0000
size: Ø mm 18 |
| BS 103
item: 43.380.99.0000
size: Ø mm 3 | BS 107
item: 43.384.99.0000
size: Ø mm 7 | BS 111
item: 43.388.99.0000
size: Ø mm 11 | BS 115
item: 43.392.99.0000
size: Ø mm 15 |  |
| BS 104
item: 43.381.99.0000
size: Ø mm 4 | BS 108
item: 43.385.99.0000
size: Ø mm 8 | BS 112
item: 43.389.99.0000
size: Ø mm 12 | BS 116
item: 43.393.99.0000
size: Ø mm 16 |  |
| BS 105
item: 43.382.99.0000
size: Ø mm 5 | BS 109
item: 43.386.99.0000
size: Ø mm 9 | BS 113
item: 43.390.99.0000
size: Ø mm 13 | BS 117
item: 43.394.99.0000
size: Ø mm 17 | |

Foro tondo / round tubes

- | | | | | |
|--|--|---|---|---|
| ● BT 202
item: 43.301.99.0000
size: Ø mm 2 | BT 206
item: 43.305.99.0000
size: Ø mm 6 | BT 210
item: 43.309.99.0000
size: Ø mm 10 | BT 214
item: 43.313.99.0000
size: Ø mm 14 | BT 218
item: 43.317.99.0000
size: Ø mm 18 |
| BT 203
item: 43.302.99.0000
size: Ø mm 3 | BT 207
item: 43.306.99.0000
size: Ø mm 7 | BT 211
item: 43.310.99.0000
size: Ø mm 11 | BT 215
item: 43.314.99.0000
size: Ø mm 15 | BT 220
item: 43.318.99.0000
size: Ø mm 20 |
| BT 204
item: 43.303.99.0000
size: Ø mm 4 | BT 208
item: 43.307.99.0000
size: Ø mm 8 | BT 212
item: 43.311.99.0000
size: Ø mm 12 | BT 216
item: 43.315.99.0000
size: Ø mm 16 | BT 222
item: 43.319.99.0000
size: Ø mm 22 |
| BT 205
item: 43.304.99.0000
size: Ø mm 5 | BT 209
item: 43.308.99.0000
size: Ø mm 9 | BT 213
item: 43.312.99.0000
size: Ø mm 13 | BT 217
item: 43.316.99.0000
size: Ø mm 17 | BT 224
item: 43.320.99.0000
size: Ø mm 24 |



Foro stella francese / star french tubes

- | | | | |
|--|--|---|---|
| ● BF 310
item: 43.332.99.0000
size: Ø mm 4 | BF 314
item: 43.336.99.0000
size: Ø mm 10 | BF 317
item: 43.340.99.0000
size: Ø mm 15 | ● BX1217
item: 43.366.99.0000
size: 3 x 17 h 40 mm |
| BF 311
item: 43.333.99.0000
size: Ø mm 6 | BF 314/11
item: 43.337.99.0000
size: Ø mm 11 | BF 318
item: 43.341.99.0000
size: Ø mm 16 |  |
| BF 312
item: 43.334.99.0000
size: Ø mm 8 | BF 315
item: 43.338.99.0000
size: Ø mm 12 | BF 319
item: 43.342.99.0000
size: Ø mm 18 |  |
| BF 313
item: 43.335.99.0000
size: Ø mm 9 | BF 316
item: 43.339.99.0000
size: Ø mm 13 | | |

Foro stella chiuso / close-star tubes

- | | | | |
|--|--|---|---|
| ● BC 320
item: 43.321.99.0000
size: Ø mm 2 | BC 324
item: 43.325.99.0000
size: Ø mm 6 | BC 328
item: 43.329.99.0000
size: Ø mm 10 | ● BX1510
item: 43.369.99.0000
size: 10x22 h 52 mm |
| BC 321
item: 43.322.99.0000
size: Ø mm 3 | BC 325
item: 43.326.99.0000
size: Ø mm 7 | BC 329
item: 43.330.99.0000
size: Ø mm 11 |  |
| BC 322
item: 43.323.99.0000
size: Ø mm 4 | BC 326
item: 43.327.99.0000
size: Ø mm 8 | BC 330
item: 43.331.99.0000
size: Ø mm 12 |  |
| BC 323
item: 43.324.99.0000
size: Ø mm 5 | BC 327
item: 43.328.99.0000
size: Ø mm 9 | |  |

Foro a fiore aperto / open-flower tubes

- BA 411
item: 43.346.99.0000
size: small
- BA 413
item: 43.347.99.0000
size: medium
- BA 415
item: 43.348.99.0000
size: large



BX1303

- item: 43.367.99.0000
size: 3x17 h 43 mm



BX1820

- item: 43.372.99.0000
size: Ø 20 h 42 mm



BX2117

- item: 43.374.99.0000
size: Ø 17 h 45 mm



BX3005

- item: 43.354.99.0000
size: Ø 5 h 50 mm



BX6018

- item: 43.357.99.0000
size: Ø 18 h 48 mm



Foro a fiore / flower tubes

- BR 330
item: 43.343.99.0000
size: small
- BR 331
item: 43.344.99.0000
size: medium
- BR 332
item: 43.345.99.0000
size: large



BX2312

- item: 43.376.99.0000

size: Ø 12 h 41 mm

BX2314

- item: 43.377.99.0000

size: Ø 14 h 39 mm

BX2315

- item: 43.378.99.0000

size: Ø 15 h 46 mm



BX1906

- item: 43.373.99.0000

size: Ø 17 x 6 h 47 mm



BX2219

- item: 43.375.99.0000

size: Ø 19 h 52 mm



Foro a fiore aperto / open-flower tubes

BX1105

- item: 43.362.99.0000

size: Ø 5 h 52 mm

BX1115

- item: 43.363.99.0000

size: Ø 5 h 42 mm

BX1123

- item: 43.364.99.0000

size: Ø 3 h 42 mm

- item: 43.365.99.0000
size: Ø 2 h 42 mm



BX2013

- item: 43.353.99.0000

size: Ø 13 h 42 mm



BX1013

- item: 43.352.99.0000

size: Ø 13 h 43 mm



BX5017

- item: 43.356.99.0000

size: Ø 17 h 47 mm



BX4014

- item: 43.355.99.0000

size: Ø 14 h 50 mm



BX7020

- item: 43.358.99.0000

size: Ø 20 h 52 mm



BX8019

- item: 43.359.99.0000

size: Ø 19 h 52 mm



Bocchette delizia / star ribbon tubes

BD 300

- item: 43.349.99.0000

size: small

BD 301

- item: 43.350.99.0000

size: medium

BD 302

- item: 43.351.99.0000

size: large



- BX9017
item: 43.360.99.0000
size: 3 x 17 h 52 mm
- BX9022
item: 43.361.99.0000
size: 3 x 22 h 53 mm



- BX1405
item: 43.368.99.0000
size: Ø 5 x 20 h 43 mm



● BRUSCHINO / BRUSH

Bruschino per pulire le bocchette.
Brush for clean tubes.
item: 41.090.99.0000



● ESPOSITORE A MURO / WALL RACK BIANCO/WHITE

item: 41.091.99.0000

● INOX/ST STEEL item: 41.092.99.0000



- BX1605
item: 43.370.99.0000
size: 8 x 5 h 52 mm



- BX1713
item: 43.371.99.0000
size: Ø 13 h 40 mm



- BIM340
BOCCHETTE AD IMBUTINO
item: 70.529.00.0066



PACKAGING X 1



BOCCHETTE INOX/STAINLESS STEEL TIPS

- BS 10T
BOX 10 tonde/plain tubes
item: 43.096.99.0000
KIT 10 pz/pcs
size: Ø 4 - 5 - 6 - 7 - 8 - 9 - 10 - 12 - 14 - 15 mm



- BS 10S
BOX 10 stella/star tubes
item: 43.097.99.0000
KIT 10 pz/pcs
size: Ø 4 - 5 - 6 - 7 - 8 - 9 - 10 - 12 - 14 - 15 mm



SCATOLA BOCCHETTE ACCIAIO/STAINLESS STEEL TUBES BOX

- BOS26 - Set. 26 pz/pcs
item: 70.034.99.0069



- **BOS36BIG** - Set. 39 pz/pcs
item: 70.133.99.0069



- **BOS52** - Set. 55 pz/pcs
item: 70.134.99.0069



Scatole di punte assortite in policarbonato per pasticceria.
Assorted polycarbonate pastry tips.

BOCCHETTE POLICARBONATO/POLYCARBONATE TIPS

- **PUNTE ASSORTITE TOP 24**

BPC 24

item: 73.106.99.0096
set: 24 pz/pcs



- **PUNTE PASTICCERIA**

BPC 6C

item: 73.103.99.0096
set: 6 pz/pcs



- **PUNTE STELLA**

BPC 6A

item: 73.101.99.0096
set: 6 pz/pcs



MADE IN FRANCE

- **PUNTE TONDE + STELLA**

BPC 12A

item: 73.104.99.0096
set: 12 pz/pcs



- **MIXED PASTICCERIA**

BPC 12B

item: 73.105.99.0096
set: 12 pz/pcs



- **PUNTE TONDE**

BPC 6B

item: 73.102.99.0096
set: 12 pz/pcs



PENNA DECORATIVA

DECORATIVE PEN

item: 72.342.86.0069

88 x 54,5 x 46 mm

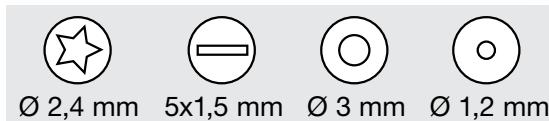
3,46 x 2,14 x 1,81 inches

volume: 55 - 60 ml

pcs/master: 6

Penna decorativa, pratica per decorare dolci con cioccolato fuso, crema e preparazioni liquide. Dotata di un corpo in silicone, quattro beccucci decorativi ed un tappo, adatti a realizzare i dettagli più minuziosi. E' possibile smontare il corpo della penna e lavare il tutto in lavastoviglie. Prodotto in silicone di alta qualità 100% Made in Italy e plastica resistente.

The decorative pen is practical for the decorations of cakes with liquid chocolate, creams and liquid mixtures. It is composed by a silicone body, four decorative lips and a cap, suitable to realize the most precise details. The body can be removed and washed separately with the other components in the dishwasher. It is a product made with a high quality silicone, 100% Made in Italy, and with a resistant quality of plastic.



PUÒ ESSERE UTILIZZATO IN MICROONDE
CAN BE USED IN MICROWAVE



PIOLI CAKE DESIGN HOLLOW PLASTIC STAKES

- PIOLI CAKE DESIGN

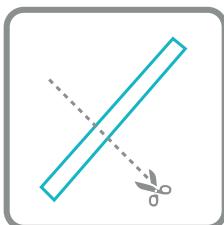
KIT 5 PZ/PCS

item: 70.127.19.0060

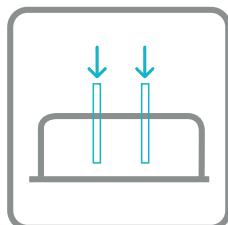
size: 300 mm / Ø 15 mm - 11.81 inches / Ø 0.59 inches

pcs/master: 6

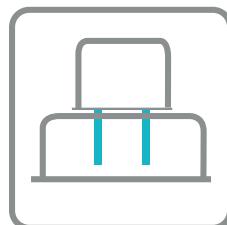
TAGLIA
CUT



INSERISCI
INSERT



ASSEMBLA
BUILD



PIOLI IN PLASTICA PER TORTE A PIANI

Pioli cavi in plastica da inserire nelle torte a piani come sostegno.

Hollow plastic stakes to put in wedding cakes as support.



GIROTORTA CAKE SPINNER

- GIROTORTA

item: 70.126.99.0069

size: Ø 300 mm

pcs/master: 3

Supporto giratorta in plastica con base, dotato di piatto tondo diametro 30 cm ideale per decorare agevolmente le torte.

A plastic cake spinner pillar with base, equipped with a 11,82 inches diameter round plate, perfect to easily decorate your cakes.



TERMOMETRO EASYTHERMO

Ideale per misurare velocemente ed in modo preciso la temperatura interna degli alimenti, bevande e preparati. Fornito completo di cappuccio protettivo.

Perfect to measure quickly and precisely the internal temperature of foods, drinks and food preparations. It is provided with a protective cap.

- EASY THERMO

item: 70.125.99.0096



SPARGI FARINA SIFTER

Spargifarina funzionale e facile da pulire facilita ogni tipo di preparazione di dolci. In Acciaio inox dotato di doppia elica, ideale per eliminare grumi di farina, cacao e zucchero facile da usare e lavare, ideale per mixare varie combinazioni di ingredienti.

Functional sifter easy to clean makes the preparation of cakes easier. Stainless steel sifter has a double propeller feature, ideal to eliminate lumps from cake, flour, cacao and sugar. Easy to use and easy to clean, ideal to use when mixing a lot of ingredients.

- SPARGIFARINA IN ACCIAIO

item: 70.025.00.0001

size: Ø 110 h 130 mm

pcs/master: 3



TAGLIA TORTA CAKE CUTTER

Utile per tagliare all'altezza desiderata le vostre torte e pan di spagna.
Useful to cut your cakes and sponge cakes at the desired height.

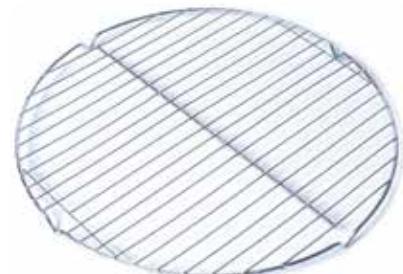
- WONDER CAKE CUTTER
item: [73.441.99.0001](#)
size: 300 mm



GRIGLIA COOLING GRID

Ideale per il raffreddamento di dolci o per il colaggio di creme o cioccolato.
Ideal as a support to cool cakes and to cover them with creams or chocolate.

- WONDER COOLING GRID
item: [73.442.99.0001](#)
size: Ø 300 mm



VASSOIO PORTA TORTA ACCIAIO STAINLESS STEEL CAKE TRAY

- VASSOIO PORTA TORTA
item: [70.132.00.0001](#)
Size: 280 x 330 mm / 11.02 x 12.99 inches



PRESSA BISCOTTI COOKIES PRESS

- PRESSA BISCOTTI IN ACCIAIO
item: [70.031.99.0069](#)
size: Ø 60 h 240 mm
master size: 280 x 160 x 230 mm
pcs/master: 3



PENNELLI ALIMENTARI FOOD BRUSH

KIT 1 PENNELLI ALIMENTARI PER DECORO

Set 3 pennelli, triangolare, piatta, lunga.

item: [70.129.99.0001](#)

100%



THERMO CHOC

item: [70.096.99.0062](#)

size: 320 x 70 mm

12,6 x 2,76 inches

pcs/master: 3



KIT 2 PENNELLI ALIMENTARI PER DECORO

Set 3 pennelli, tonda ø 7 mm, tonda ø 10 mm, piatta.

item: [70.130.99.0001](#)

100%



COCO CHOC

item: [24.003.77.0065](#)

size: Ø 185 h 65

volume: 1,2 l

master size: 300 x 290 x 250 mm

pcs/master: 3



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

Conforme alla normativa



ACC082 ZEUS PROFI
GLOVE ROUND STITCH
385 x 168 h 20 mm
15,16 x 6,61 h 0,78 inches
item: [70.500.20.0001](#) black
item: [70.500.55.0001](#) grey

Conforme alla normativa



ACC074 PRESI'
TRIVET ROUND STITCH
175 x 175 mm
6,89 x 6,89 inches
item: [70.198.20.0001](#) black
item: [70.198.55.0001](#) grey

Conforme alla normativa



ACC084 SOTTOPENTOLA
POT HOLDER
250 x 250 mm
9,8 x 9,8 inches
item: [70.197.50.0001](#)

Conforme alla normativa



ACC014 RULLO PER STRUDEL CUTTING ROLLERS

size: 60 mm

Made of plastic (POM), ivory with reinforced plastic handle for shoet crust pastry and yeast dough

item: [70.038.01.0001](#)



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

item: [70.037.01.0001](#)



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

item: [70.036.01.0001](#)



ACC030
CARAMELLATORE
volume: 20 ml
item: [70.056.99.0001](#)



ACC031
CARAMELLATORE
volume: 40 ml
item: [70.058.99.0001](#)



ACC005
MATTARELLO LEGNO
WOOD ROLLING PIN
size: Ø 80 h 300 mm
item: [70.029.01.0001](#)



UFO 21 x 31
21 x 31 cm
8,27x12,20 inches
Trasparente/Transparent
item: [72.213.86.0062](#)

UFO 29 x 40
29 x 40 cm
11,41x15,75 inches
Trasparente/Transparent
item: [72.290.86.0062](#)



UFO10
Ø 10,5 cm - Ø 4,13 inch
 Trasparente/Transparent
item: [72.100.86.0062](#)



UFO15
Ø 15,5 cm - Ø 6,10 inch
 Trasparente/Transparent
item: [72.150.86.0062](#)



UFO21
Ø 21,5 cm - Ø 8,46 inch
 Trasparente/Transparent
item: [72.210.86.0062](#)



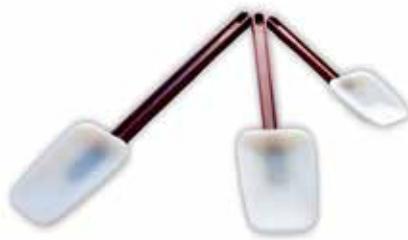
UFO25
Ø 25,5 cm - Ø 10,4 inch
 Trasparente/Transparent
item: [72.250.86.0062](#)



UFO29
Ø 29,5 cm - Ø 11,614 inch
 Trasparente/Transparent
item: [72.290.86.0062](#)



UFO 34
Ø 345 cm - Ø 13,6 inch
 Trasparente/Transparent
item: [72.340.86.0062](#)



SPC25 SILICONE SPOON
l. 25 cm - l. 9,85 inches
item: [70.104.87.0001](#)



SPS25 SILICONE SPATULA
l. 25 cm - l. 9,85 inches
item: [70.101.87.0001](#)

SPC36 SILICONE SPOON
l. 36 cm - l. 14,2 inches
item: [70.105.87.0001](#)

SPS36 SILICONE SPATULA
l. 36 cm - l. 14,2 inches
item: [70.102.87.0001](#)

SPC41 SILICONE SPOON
l. 41 cm - l. 16,3 inches
item: [70.106.87.0001](#)

SPS41 SILICONE SPATULA
l. 41 cm - l. 16,3 inches
item: [70.103.87.0001](#)

SOTTOTORTA CAKE CARDBOARD DRUMS



SOTTOTORTA CAKE CARDBOARD DRUMS

Sottotorta quadrato in cartone rigido rivestito con foglio argentato per alimenti. Resistente e riutilizzabile, è perfetto per presentare le torte.
Square cake cardboard drums covered with silver foil for food. Resistant and reusable, it is perfect for presenting your cakes.

SOTTORTA ROTONDO IN CARTONE RIGIDO

ROUND CAKE CARDBOARD DRUMS

size: Ø 20 cm - Ø 7.87 inches
item: [73.451.99.0001](#)

size: Ø 35 cm - Ø 13.77 inches
item: [73.454.99.0001](#)

size: Ø 25 cm - Ø 9.84 inches
item: [73.452.99.0001](#)

size: Ø 40 cm - Ø 15.74 inches
item: [73.455.99.0001](#)

size: Ø 30 cm - Ø 11.81 inches
item: [73.453.99.0001](#)

size: Ø 45 cm - Ø 17.71 inches
item: [73.456.99.0001](#)



SOTTORTA QUADRATO IN CARTONE RIGIDO

SQUARE CAKE CARDBOARD DRUMS

size: 20 X 20 cm - 7.87 X 7.87 inches
item: [73.461.99.0001](#)

size: 35 X 35 cm - 13.77 X 13.77 inches
item: [73.464.99.0001](#)

size: 25 X 25 cm - 9.84 X 9.84 inches
item: [73.462.99.0001](#)

size: 40 X 40 cm - 15.74 X 15.74 inches
item: [73.465.99.0001](#)

size: 30 X 30 cm - 11.81 X 11.81 inches
item: [73.463.99.0001](#)

size: 45 X 45 cm - 17.71 X 17.71 inches
item: [73.466.99.0001](#)



COLINO DOSATORE FUNNEL CHOC



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

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

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

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



ACC086 FUNNEL CHOC

item: 70.095.99.0065

Ø 130 x h 140 mm
Ø 5,12 x h 5,51 inches
Vol. 1 l + 3 punte/tubes
pcs/master: 3



MADE OF
POLYCARBONATE
**MAX TEMP
120°C**





C3D 01 3D TREE CHOC

item:[22.151.77.0065](#)

Ø 130 h 172,5 mm
Ø 5,12 h 6,77 inches

Vol. 112x2 Tot. 224 ml

Set 2 pcs Base+piolo
stands + support pole 2 pcs

**SET 2 PEZZI BASAMENTO
+ PIOLÒ**

item:[25.921.77.0098](#)

stands + support pole 2 pcs
Ø 80 h 150 mm



C3D 02 3D EGG CHOC

item:[22.152.77.0065](#)

305 x 305 h 15 mm
Ø 12x 12 h 0,59 inches

Vol. 392 ml
Set 2 pcs Base+piolo
stands + support pole 2 pcs

**SET 2 PEZZI BASAMENTO
+ PIOLÒ**

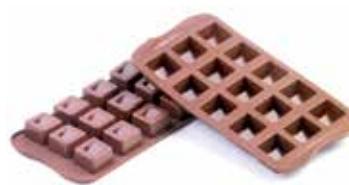
item:[25.921.77.0098](#)

stands + support pole 2 pcs
Ø 80 h 150 mm

CIOCCOLATO CHOCOLATE



SCG01 MONAMOUR
item: [22.101.77.0065](#)
30 x 22 h 25 mm
1,18x0,87 h 1,98 inches
Vol. 15 x 10 ml Tot. 150 ml
pz/pcs master: 36 pcs display: 6



SCG02 CUBO
item: [22.102.77.0065](#)
26 x 26 h 18 mm
1,02x1,02 h 1,71 inches
Vol. 15 x 10 ml Tot. 150 ml
pz/pcs master: 36 pcs display: 6



SCG03 IMPERIAL
item: [22.103.77.0065](#)
Ø 28 h 20 mm
Ø 1,1 h 0,79 inches
Vol. 15 x 10 ml Tot. 150 ml
pz/pcs master: 36 pcs display: 6



SCG04 VERTIGO
item: [22.104.77.0065](#)
Ø 28 h 20 mm
Ø 1,1 h 0,79 inches
Vol. 15 x 10 ml Tot. 150 ml
pz/pcs master: 36
pcs display: 6



SCG05 EASTER
item: [22.105.77.0065](#)
30 x 43 h 16 mm
1,18x1,69 h 0,63 inches
Vol. 8x4 ml 8x4 ml,
4x6 ml Tot. 88 ml
pz/pcs master: 36 pcs display: 6



SCG06 CHRISTMAS
item: [22.106.77.0065](#)
34 x 34 h 18,5 mm
1,34x1,34 h 0,73 inches
Vol. 7x4 ml - 7x4 ml,
9x4 ml Tot. 92 ml
pz/pcs master: 36 pcs display: 6



SCG07 PRALINE
item: [22.107.77.0065](#)
Ø 30 h 18,5 mm
Ø 1,18 h 0,73 inches
Vol. 15 x 10 ml Tot. 150 ml
pz/pcs master: 36
pcs display: 6



SCG08 FLEURY
item: [22.108.77.0065](#)
30 x 30 h 15,5 mm
1,18 x 1,18 h 0,61 inches
Vol. 15 x 9 ml Tot. 135 ml
pz/pcs master: 36
pcs display: 6



SCG09 JACK
item: [22.109.77.0065](#)
37 x 20 h 20 mm
1,46x0,79 h 0,79 inches
Vol. 14 x 8 ml Tot. 112 ml
pz/pcs master: 36
pcs display: 6



SCG10 NATURE
item: [22.110.77.0065](#)
51 x 23 h 14,5 mm
2x0,91 h 0,57 inches
Vol. 2 x 10 - 2 x 10,5
2 x 13,5 - 2 x 10 ml Tot. 88 ml
pz/pcs master: 36 pcs display: 6



SCG11 TABLETTE
item: [22.111.77.0065](#)
38 x 28 h 4,5 mm
1,5x1,1 h 0,18 inches
Vol. 12 x 3,5 ml Tot. 42 ml
pz/pcs master: 36
pcs display: 6



SCG12 MR. GINGER
item: [22.112.77.0065](#)
43 x 35 h 12 mm
1,69 x 1,38 h 0,47 inches
Vol. 8x9 - 4x4 ml Tot. 88 ml
pz/pcs master: 36
pcs display: 6



SCG13 ROSE
item: [22.113.77.0065](#)
Ø 28 h 18 mm
Ø 1,1 h 0,71 inches
Vol. 15 x 7 ml Tot. 105 ml
pz/pcs master: 36 pcs display: 6



SCG14 FASHION
item: [22.114.77.0065](#)
41 x 30 h 12 mm
1,61 x 1,18 h 0,47 inches
Vol. 4x5 - 4x7 - 6x8 ml Tot. 96 ml
pz/pcs master: 36
pcs display: 6



SCG15 MOOD
item: [22.115.77.0065](#)
33 x 34 h 17 mm
1,3 x 1,34 h 0,67 inches
Vol. 12 x 8 ml Tot. 96 ml
pz/pcs master: 36
pcs display: 6



SCG16 DINO
item: [22.116.77.0065](#)
40 x 33 h 16 mm
1,57x1,3 h 0,63 inches
Vol. 12 x 8 ml Tot. 96 ml
pz/pcs master: 36
pcs display: 6



SCG017 TEATIME
item: [22.117.77.0065](#)
43,6 x 29 h 15 mm
1,72x1,14 h 0,59 inches
Vol. 2 x 7,5 - 2 x 6
2 x 5 - 2 x 5,5 - 2 x 10
2 x 7,5 ml Tot. 83 ml
pz/pcs master: 36
pcs display: 6



SCG018 ROBOCHOC
item: [22.118.77.0065](#)
39,5 x 26,7 h 16 mm
1,55x1,05 h 0,63 inches
Vol. 4 x 10,5 - 4 x 10
4 x 9 ml Tot. 118 ml
pz/pcs master: 36
pcs display: 6



SCG19 FANTASIA
item: [22.119.77.0065](#)
Ø 28,5 h 15 mm
Ø 1,1 h 0,59 inches
Vol. 15 x 6,5 ml Tot. 97,5 ml
pz/pcs master: 36 pcs display: 6



SCG20 KONO
item: [22.120.77.0065](#)
Ø 26 h 28 mm
Ø 1 h 1,1 inches
Vol. 15 x 7,5 ml Tot. 112,5 ml
pz/pcs master: 36 pcs display: 6



SCG21 MACARON
item: [22.121.77.0065](#)
Ø 26 h 28 mm
Ø 1 h 1,1 inches
Vol. 15 x 7,5 ml Tot. 112,5 ml
pz/pcs master: 36 pcs display: 6



SCG022
GOOD MORNING
item: [22.122.77.0065](#)
39 x 24,5 h 13 mm
1,53x0,9 h 0,51 inches
Vol. 6,9 - 7,2 - 5,5 - 5,3
-7,3 ml Tot. 76,6 ml
pz/pcs master: 36
pcs display: 6



SCG023
CHOCO WINTER
item: [22.123.77.0065](#)
size: 33 X 27 h 15 mm
volume: 116 ml
pcs/master: 36



SCG024
CHOCO SPRINGLIFE
item: [22.124.77.0065](#)
size: 36x26 h 15 mm
volume: 111 ml
pcs/master: 36



SCG025 BISCUIT
item: [22.125.77.0065](#)
49 x 29 h 6,8 mm
1,92x1,14 h 0,26 inches
Vol. Tot. 129 ml
pz/pcs master: 36
pcs display: 6



SCG026 CHOCO GUFI
item: [22.126.77.0065](#)
34 x 30 h 15 mm
1,92x1,14 h 0,26 inches
Vol. Tot. 112,5 ml
pz/pcs master: 36
pcs display: 6



SCG027 CHOCO ANGELS
item: [22.127.77.0065](#)
35 x 30 h 16 mm
1,92x1,14 h 0,26 inches
Vol. Tot. 111,4 ml
pz/pcs master: 36
pcs display: 6

COOKIE CHOC



CKC01 SNOWMAN



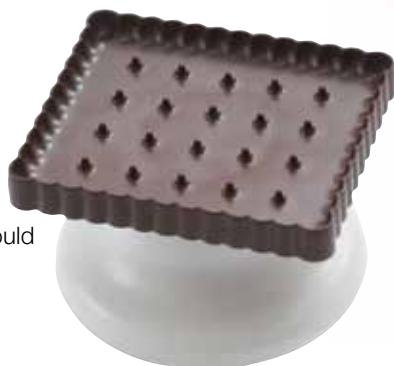
item: 32.161.77.0060

SET COMPOSTO DA:

- Tagliapasta / Cutter
- Placca in Silicone / Silicone mould

master size: 332 x 302 x 110 mm
pcs/master: 6

size: 65x55 h 5 mm
2,55x2,16 h 0,19 inch
volume: tot. 16,5ml / 0,55 oz.



size: 47x57 h 4,5 mm
1,85x2,24 h 0,17 inch
volume: tot. 33,2 ml / 1,12 oz.

CKC02 COOKIE XMAS



item: 32.162.77.0060

SET COMPOSTO DA:

- Tagliapasta / Cutter
- Placca in Silicone / Silicone mould

master size: 332 x 302 x 110 mm
pcs/master: 6

size: Ø 68 h 5 mm
Ø 2,67 h 0,19 inch
volume: tot. 16,5 ml / 0,55 oz.



size: Ø 57 h 4,5 mm
Ø 2,24 h 0,17 inch
volume: tot. 34 ml / 1,14 oz.

CKC03 COOKIE HEARTS



item: 32.163.77.0060

SET COMPOSTO DA:

- Tagliapasta / Cutter
- Placca in Silicone / Silicone mould

master size: 332 x 302 x 110 mm
pcs/master: 6

size: 73x72 h 5 mm
2,87x2,83 h 0,19 inch
volume: tot. 17 ml / 0,57 oz.



size: 64x63 h 4,5 mm
2,51x2,48 h 0,17 inch
volume: tot. 51,4 ml / 1,73 oz.

CKC04 GNAM GNAM



item: 32.164.77.0060

SET COMPOSTO DA:

- Tagliapasta / Cutter
- Placca in Silicone / Silicone mould

master size: 332 x 302 x 110 mm
pcs/master: 6

size: 65x55 h 5 mm
2,55x2,16 h 0,19 inch
volume: tot. 16,5ml / 0,55 oz.



size: 47x57 h 4,5 mm
1,85x2,24 h 0,17 inch
volume: tot. 33,2 ml / 1,12 oz.

CKC05 DOLCE VITA



item: 32.165.77.0060

SET COMPOSTO DA:

- Tagliapasta / Cutter
- Placca in Silicone / Silicone mould

master size: 332 x 302 x 110 mm
pcs/master: 6

size: Ø 68 h 5 mm
Ø 2,67 h 0,19 inch
volume: tot. 16,5 ml / 0,55 oz.



size: Ø 57 h 4,5 mm
Ø 2,24 h 0,17 inch
volume: tot. 34 ml / 1,14 oz.

CKC06 COOKIE LOVE



item: 32.166.77.0060

SET COMPOSTO DA:

- Tagliapasta / Cutter
- Placca in Silicone / Silicone mould

master size: 332 x 302 x 110 mm
pcs/master: 6

size: 73x72 h 5 mm
2,87x2,83 h 0,19 inch
volume: tot. 17 ml / 0,57 oz.



size: 64x63 h 4,5 mm
2,51x2,48 h 0,17 inch
volume: tot. 51,4 ml / 1,73 oz.

CKC13 COOKIE COUNTRY



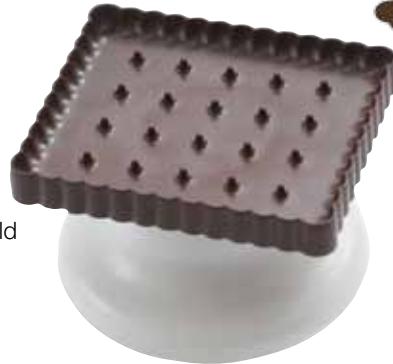
item: 32.173.77.0060

SET COMPOSTO DA:

- Tagliapasta / Cutter
- Placca in Silicone / Silicone mould

master size: 332 x 302 x 110 mm
pcs/master: 6

size: 65x55 h 5 mm
2,55x2,16 h 0,19 inch
volume: tot. 16,5ml / 0,55 oz.



size: 47x57 h 4,5 mm
1,85x2,24 h 0,17 inch
volume: tot. 33,2 ml / 1,12 oz.

CKC14 COOKIE EASTER



item: 32.174.77.0060

SET COMPOSTO DA:

- Tagliapasta / Cutter
- Placca in Silicone / Silicone mould

master size: 332 x 302 x 110 mm
pcs/master: 6

size: Ø 68 h 5 mm
Ø 2,67 h 0,19 inch
volume: tot. 16,5 ml / 0,55 oz.



size: Ø 57 h 4,5 mm
Ø 2,24 h 0,17 inch
volume: tot. 34 ml / 1,14 oz.

CKC15 COOKIE LOVELY EASTER



item: 32.175.77.0060

SET COMPOSTO DA:

- Tagliapasta / Cutter
- Placca in Silicone / Silicone mould

master size: 332 x 302 x 110 mm
pcs/master: 6

size: 73x72 h 5 mm
2,87x2,83 h 0,19 inch
volume: tot. 17 ml / 0,57 oz.



size: 64x63 h 4,5 mm
2,51x2,48 h 0,17 inch
volume: tot. 51,4 ml / 1,73 oz.

item: 25.167.77.0060

SET COMPOSTO DA:

- Tagliapasta / Cutter
- 5 Placche in Silicone / 5 Silicone moulds

size: 73x72 h 5 mm
2,87x2,83 h 0,19 inch
volume: tot. 17 ml / 0,57 oz.

LUI E LEI
ItalianoI LOVE YOU
EnglishFEUILLE
FrançaisDANK
DeutschlandBESOS
España

CKC12 COOKIE MONSTER

item: 32.172.77.0060

SET COMPOSTO DA:

- Tagliapasta
- 5 Placche in Silicone

size: 73x72 h 5 mm
2,87x2,83 h 0,19 inch
volume: tot. 17 ml / 0,57 oz.



COOKIE STAMP

COOKIE STAMP

item: 25.440.39.0065
misure/size Ø 73 mm
pz/pcs master: 4



XMAS STAMP

item: 25.441.39.0065
misure/size Ø 73 mm
pz/pcs master: 4



- Stendere la pasta frolla con un mattarello
- Stretch out the pastry with a rolling pin



- Imprimere la frolla con i timbri
- Stamp the pastry with the stamps



- Imprimere la frolla con i timbri
- Stamp the pastry with the stamps



- Coppare la frolla con il tagliapasta
- Cut the pastry with the cutter



- Togliere la frolla in eccesso e infornare
- Remove the pastry in excess and bake

ESPOSITORI DISPLAYS

Espogel Up Mini

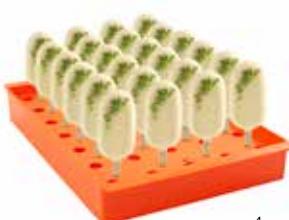
size 235 x 360 x h 48 mm

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

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



- 99.432.72.0082
- 99.432.62.0082
- 99.432.19.0082
- 99.432.86.0082



4 x 6 = 24 pcs



5 x 7 = 35 pcs



Utilizzabile con / Usable with:



Espogel Down

size 235 x 360 x h 48 mm

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

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

Espogel down adatto anche per tutta la linea Steccoflex Mini e Cookieflex Mini.

Espogel down ideal also for the whole Steccoflex Mini and Cookieflex Mini.



- 99.421.72.0082
- 99.421.62.0082
- 99.421.19.0082
- 99.421.86.0082



Espogel Up

size 235 x 360 x h 48 mm

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

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



- 99.422.72.0082
- 99.422.62.0082
- 99.422.19.0082
- 99.422.86.0082

Pop Stand

BLACK

item: 25.939.20.0065

size: Ø 225,5 h 110 mm - Ø 8.87 h 4.33 inches

volume: 9,5 ml - 3.21 oz

WHITE

item: 25.939.87.0065

size: Ø 225,5 h 110 mm - Ø 8.87 h 4.33 inches

volume: 9,5 ml - 3.21 oz



Espositore Mini Stecchi & Mini Stick



Supporto per Lollypop



Cake Pops



Stecco Flex Mini



Espositore a tre piani, disponibile nei colori nero e bianco, perfetto per presentare in modo originale e divertente gelati e preparazioni su stecchi sia dolci che salate. L'espositore è composto di due parti impilabili, una trasparente rimovibile con l'apposita linguetta in plastica (*PUSH&CLICK), e una colorata. Pops Stand può essere utilizzato in due modi: sia con entrambe le sue componenti per presentare 27 cake pops decorati, sia solamente con la parte colorata, dove è possibile esporre 28 merende salate o, alternativamente, 28 mini-gelati su stecchi. Pops stand è adatto alle gamme Easy Pops, Finger Food, Mini Easy Cream e Wonder Pops di Silikomart.

Three deck display, available in black and white, perfect for serving in an original and nice way on-stick ice-creams as well as sweet and savoury preparations. The display is composed of two stackable parts, one transparent and removable with its special plastic tab (*PUSH&CLICK), and one coloured. The Pops Stand may be used in two ways: with both of its components to display 27 decorated cake pops, or by using only the coloured part where 28 snacks or 28 mini-ice-cream on stick may be exposed. Pops stand is suitable for the Lines Easy Pops, Finger Food, Mini Easy Cream and Wonder Pops of Silikomart.



Easy Pop



STOCK & DISPLAY DISPLAYS



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

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



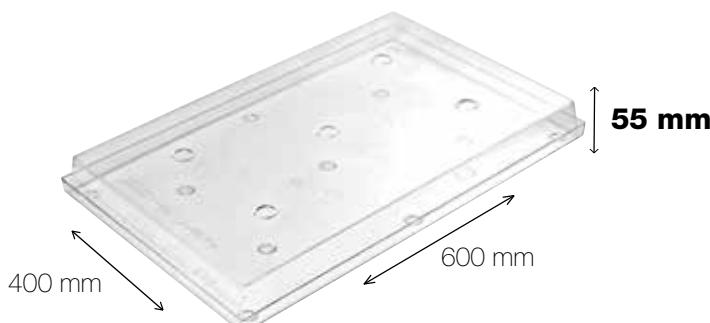
Vantaggi / Advantage

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

Total I-Gloo 5.5

25.425.86.0000

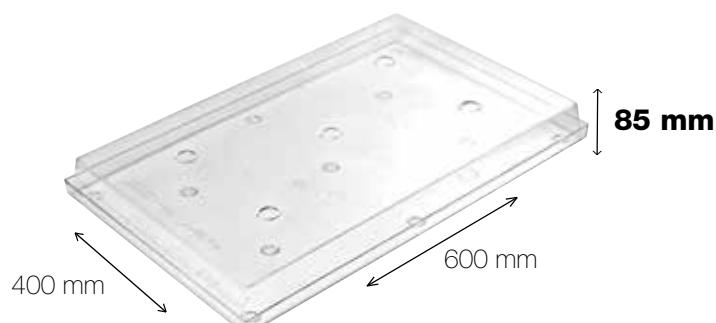
Set I-Gloo + VGEL02
size 600 x 400 h 55 mm



Total I-Gloo 8.5

25.427.86.0000

Set I-Gloo + VGEL02
size 600 x 400 h 85 mm

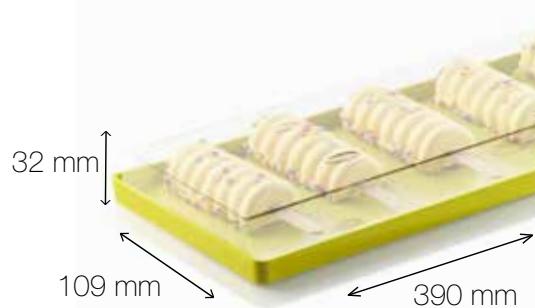


Small Total I-Gloo

Set Small I-gloo + Vgel03

size 390 x 109 h 32 mm

- | | |
|-------------------------------------|-----------------------------------|
| <input type="checkbox"/> | 25.426.86.0000 Transparent |
| <input checked="" type="checkbox"/> | 25.426.62.0000 |
| <input type="checkbox"/> | 25.426.87.0000 |
| <input type="checkbox"/> | 25.426.20.0000 |
| <input type="checkbox"/> | 25.426.19.0000 |
| <input type="checkbox"/> | 25.426.72.0000 |



STOCK & DISPLAY DISPLAYS



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



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



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

Small I-Gloo

99.426.86.0000
Coperchio/Cover
size 390 x 109 h 32 mm



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



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

VGEL01

99.424.86.0000
Vassoio/Tray
size 300 x 400 h 12 mm



VGEL02

99.428.86.0000
Vassoio/Tray
size 600 x 400 h 22 mm



VGEL03

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

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

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



<input checked="" type="checkbox"/>	VGEL03/V	25.425.62.0098
<input type="checkbox"/>	VGEL03/B	25.425.87.0098
<input type="checkbox"/>	VGEL03/N	25.425.20.0098
<input type="checkbox"/>	VGEL03/F	25.425.19.0098
<input type="checkbox"/>	VGEL03/A	25.425.72.0098
<input type="checkbox"/>	VGEL03/T	25.425.86.0098 Transparent

Alimentari

Food grade



PASTA DI ZUCCHERO SUGAR PASTE

Pasta di zucchero ideale per rivestire le torte e per decorare cupcakes e biscotti.

Estrattamente elastica e malleabile, Sugar Paste è un prodotto di prima qualità, che consente di personalizzare la copertura delle vostre torte, garantendo risultati professionali e dall'alto livello estetico. È un prodotto senza grassi idrogenati.

Sugarpaste ideal to cover cakes and to decorate cupcakes and cookies.

Extremely flexible and malleable, Sugar Paste is a product of the highest quality, which allows you to customize the cover of your cakes, ensuring professional and fine results. It is a product without hydrogenated fats.

● SUGAR PASTE BIANCO/WHITE

item: 99.009.01.0001

peso/weight: 600 gr - 20,29 oz

pcs/ display: 4

pcs/master: 16

master size: 395x295x130 mm



600g



● SUGAR PASTE BIANCO/WHITE

peso/weight: 300 gr - 10.58 oz

pcs/ display: 6

pcs/master: 24

master size: 395x295x130 mm

■ Arancio/Orange

item: 99.009.02.0001

■ Rosa/Pink

item: 99.009.06.0001

■ Azzurro/Light blue

item: 99.009.03.0001

■ Rosso/Red

item: 99.009.07.0001

■ Giallo/Yellow

item: 99.009.04.0001

■ Verde/Green

item: 99.009.08.0001

■ Nero/Black

item: 99.009.05.0001

■ Viola/Violet

item: 99.009.09.0001

È UN PRODOTTO SENZA
GRASSI IDROGENATI.
IT IS A PRODUCT WITHOUT
HYDROGENATED FATS.



SUGAR PASTE 100 g

peso/weight: 100 gr - 3.38 oz

pcs/ display: 14

pcs/master: 56

master size: 395x295x130 mm

■ Arancio/Orange

item: 99.019.02.0001

■ Azzurro/Light blue

item: 99.019.03.0001

■ Giallo/Yellow

item: 99.019.04.0001

■ Nero/Black

item: 99.019.05.0001

■ Rosa/Pink

item: 99.019.06.0001

■ Rosso/Red

item: 99.019.07.0001

■ Verde/Green

item: 99.019.08.0001

■ Viola/Violet

item: 99.019.09.0001

PREPARATO TRICOT DECOR TRICOT MIX

Preparato in polvere per realizzare merletti di zucchero. Tricot Mix è un prodotto in polvere che consente di realizzare delicati e finissimi merletti in zucchero con i tappetini Tricot Decor da applicare alle vostre torte. Realizzato con coloranti naturali e senza grassi idrogenati.

Powder mix for making sugar laces. Tricot Mix is a powder product that allows you to create delicate and fine sugar laces with the Tricot Decor mats to decorate your cakes. Made with natural colourings and without hydrogenated fats.



pcs/master: 12
3 pcs for display
size: 300 gr - 10.58 oz

- Bianco/White/Mou
item: [99.016.01.0062](#)
- Giallo/Yellow/Vanilla
item: [99.016.04.0001](#)
- Rosa/Pink/Strawberry
item: [99.016.06.0062](#)
- Rosso/Red/Raspberry
item: [99.016.07.0062](#)
- Verde/Green/Pistachio
item: [99.016.08.0062](#)



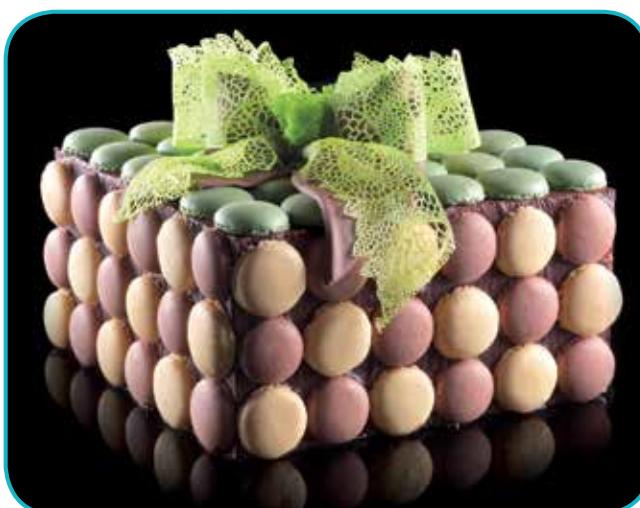
PREPARATO MACARON MACARON MIX

Preparato in polvere per macarons. Il preparato in polvere Macarons Mix consente di realizzare con facilità i più celebri dolcetti francesi. Realizzato con proteine e coloranti naturali e con mandorle italiane di alta qualità, questo prodotto assicura risultati professionali in pochi e semplici gesti.

Macarons powder mix. The powder product Macarons Mix allows you to easily realize the most famous French pastries. Made with natural colourings and natural proteins and with high quality Italian almonds, this product ensures professional results in just a few simple gestures.

pcs/master: 12
3 pcs for display
size: 500 gr - 17.63 oz

- Bianco/White
item: [99.014.01.0001](#)
- Giallo/Yellow
item: [99.014.04.0001](#)
- Rosa/Pink
item: [99.014.06.0001](#)
- Rosso/Red
item: [99.014.07.0001](#)
- Verde Chiaro/Light Green
item: [99.014.08.0001](#)



PREPARATO WHOOPIES WHOOPIES MIX

Preparato in polvere per whoopies. Whoopies Mix è il preparato in polvere di facile utilizzo con il quale realizzare gustosi Whoopies in modo semplice e veloce. È un prodotto senza grassi idrogenati.

Whoopies powder mix. Whoopies Mix is a powder product easy to use which allows you to prepare tasty Whoopies in a quick and simple way. It is a product without hydrogenated fats.

pcs/master: 12
3 pcs for display
size: 500 gr - 17.63 oz

WHOOPIES

Marrone/Brown
item: [99.015.10.0001](#)



CHOCO PASTE CHOCO PASTE

Pasta modellabile al gusto di cacao ideale per decorare dolci, cupcakes e biscotti e per realizzare soggetti 3D.

Cocoa flavoured modeling paste ideal for cakes, cupcakes and cookies decoration or to create 3D subjects.

pcs/master: 24
6 pcs for display
size: 300 gr - 10.58 oz

- | | |
|--|---|
| <input type="checkbox"/> Bianco/White
item: 99.012.01.0001 | <input checked="" type="checkbox"/> Nero/Black
item: 99.012.05.0001 |
| <input checked="" type="checkbox"/> Arancio/orange
item: 99.012.02.0001 | <input type="checkbox"/> Rosa/Pink
item: 99.012.06.0001 |
| <input type="checkbox"/> Azzurro/blue
item: 99.012.03.0001 | <input type="checkbox"/> Rosso/Red
item: 99.012.07.0001 |
| <input type="checkbox"/> Giallo/Yellow
item: 99.012.04.0001 | <input type="checkbox"/> Verde Chiaro/Light green
item: 99.012.08.0001 |
| | <input checked="" type="checkbox"/> Marrone/Brown
item: 99.012.10.0001 |



ROYAL ICING ROYAL ICING

Preparato in polvere per glassa. Royal Icing è un prodotto altamente elastico e resistente, ideale per dare un tocco di raffinata eleganza alle vostre torte. Royal Icing consente di realizzare finissimi filamenti con cui decorare le vostre preparazioni. Royal Icing è un prodotto con proteine e coloranti naturali.

Royal icing powder mix. Royal Icing is a highly elastic and resistant product, ideal to give a touch of refined elegance to your cakes. Royal Icing allows you to make fine strands to decorate your preparations. Royal Icing is a product with natural proteins and colourings.

pcs/master: 12
3 pcs for display
size: 500 gr - 10.58 oz

- | | |
|---|--|
| <input type="checkbox"/> Bianco/White
item: 99.013.01.0001 | |
| <input type="checkbox"/> Giallo/Yellow
item: 99.013.04.0001 | |
| <input type="checkbox"/> Rosa/Pink
item: 99.013.06.0001 | |
| <input type="checkbox"/> Rosso/Red
item: 99.013.07.0001 | |
| <input type="checkbox"/> Verde Chiaro/Light Green
item: 99.013.08.0001 | |



ADDENSANTI E GELIFICANTI GELLING AND THICKENER



AGAR AGAR - 40 g / 1.35 oz.

item: 73.106.99.0001

GELIFICANTE VEGETALE PER ALIMENTI.

Addensante e stabilizzante insapore utilizzato come sostituto alla colla di pesce nella preparazione di gelatine di frutta, caramelle gommose, marmellate, budini, bavaresi e nel cake design.

Modo d'uso: per addensare 250 ml di liquido aggiungere 1 o 2 g di polvere di agar agar a seconda della consistenza che si desidera ottenere. Si versa direttamente su liquido caldo e si cuoce per almeno 3 minuti. Si lascia poi solidificare a temperatura ambiente.

VEGETABLE FOOD GELLING AGENT.

Tasteless thickener and stabiliser used as a replacement for fish gelatine for the preparation of fruit jellies, gumdrops, jams, puddings, Bavarian creams and for cake design.

Instructions: to thicken 250 ml of liquid add 1 or 2 g agar agar powder depending on the required texture. Directly pour in warm liquid and cook not less than 3 minutes. Then let to solidify at room temperature.



CMC - 40 g / 1.35 oz.

item: 73.101.99.0001

COLLA EDIBILE PER ALIMENTI/ADDENSANTE ALIMENTARE.

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

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

EDIBLE GLUE FOR FOOD/ FOOD THICKENER.

It is perfect to glue the sugar paste decorations to the cakes. Employment: dilute it into the water to make the sugar paste adhere to the cookies or to other bakings. Add the powder to the sugar paste to create 3D characters or objects. It is perfect to realize sugar paste flowers.



GOMMA ARABICA - ARABIC GUM - 40 g / 1.35 oz.

item: 73.103.99.0001

COLLA EDIBILE PER ALIMENTI/ADDENSANTE ALIMENTARE.

Usato sia con prodotti caldi che con prodotti freddi.

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

THICKENER AND STABILIZER/ EMULSIFIER.

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



GOMMA ADRAGANTE - TRAGACANTH GUM - 40 g / 1.35 oz.

item: 73.102.99.0001

Addensante alimentare usato per regolare la consistenza e l'elasticità di sciroppi, paste modellabili e caramelle gommose.

Modo d'uso: per ottenere la gum paste, ideale per realizzare fiori e personaggi 3D, aggiungere a 500 g di pasta di zucchero 4 g di gomma adragante quindi impastare bene, lavorando a mano fino al completo assorbimento. Lasciare riposare la pasta addizionata con la gomma adragante per 10/12 ore avvolta con pellicola trasparente.

Food thickener used to adjust consistency and elasticity of syrups, modeling pastes and gumdrops.

Instructions: in order to obtain gum paste, perfect to make flowers and 3D characters, add 4 g of tragacanth gum to 500 g of sugar paste and knead until completely absorbed. Leave the final dough to stand for 10/12 hours wrapped in transparent film.

ZUCCHERI SUGAR



GLUCOSIO - GLUCOSE - 230 g / 7.77 oz.

item: 73.104.99.0001

SCIROPPO DI GLUCOSIO

Adatto per essere sostituito o aggiunto allo zucchero nella preparazione di dolci, gelée, pasta di zucchero, cioccolato plastico e zucchero fondente. A differenza dello zucchero non cristallizza donando elasticità agli impasti.

GLUCOSE SYRUP

Suitable as a substitute or in addition to sugar for the preparation of cakes, jellies, sugar paste, chocolate paste and fondant. Unlike sugar it does not crystallize, conferring elasticity to pastes.



ISOMALTO - ISOMALT - 500 g / 16.90 oz.

item: 73.105.99.0001

Ideale per realizzare decorazioni o sculture in zucchero. Consigli d'uso sciogliere l' isomalto lentamente dentro una pentola, temperatura ideale 150°C. Attenzione la massa diventerà bollente. Una volta sciolto versarlo con attenzione nelle forme. Dopo essersi raffreddato si solidificherà. Si può colorare facilmente con i coloranti alimentari.

Perfect for decorations or sugar sculptures. Use suggestions: slowly melt the isomalt into a pan, the ideal temperature is 302°F. Be carefull, the mass will become very hot. Once melted, carefully pour it into the shapes. When cold, it will firm up. It can easily be coloured with food colourings

COLORANTI ALIMENTARI IN POLVERE

FOODGRADE POWDERED

COLORANTI PERLATI - PEARLED COLOURS

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



CPD001
COLOR DECOR
Argento
Silver



CPD002
COLOR DECOR
Bronzo
Bronze



CPD003
COLOR DECOR
Oro
Gold



CPD004
COLOR DECOR
Rosso
Red



CPD005
COLOR DECOR
Blu
Blue



CPD006
COLOR DECOR
Giallo
Blue



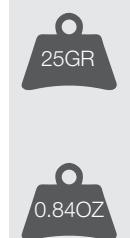
CPD007
COLOR DECOR
Rosa
Pink



CPD008
COLOR DECOR
Verde
Green



- CPD001 item: 73.261.99.0001
CPD002 item: 73.262.99.0001
CPD003 item: 73.263.99.0001
CPD004 item: 73.264.99.0001
CPD005 item: 73.265.99.0001
CPD006 item: 73.266.99.0001
CPD007 item: 73.267.99.0001
CPD008 item: 73.268.99.0001



- CPD001 item: 73.161.99.0001
CPD002 item: 73.162.99.0001
CPD003 item: 73.163.99.0001
CPD004 item: 73.164.99.0001
CPD005 item: 73.165.99.0001
CPD006 item: 73.166.99.0001
CPD007 item: 73.167.99.0001
CPD008 item: 73.168.99.0001

COLORANTI LIPOSOLUBILI - LIPOSOLUBLE COLOURS

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



CPD001
COLOR DECOR
Arancio
Orange



CPD002
COLOR DECOR
Blu
Blue



CPD003
COLOR DECOR
Giallo
Yellow



CPD004
COLOR DECOR
Marrone
Brown



CPD005
COLOR DECOR
Bianco
White



CPD006
COLOR DECOR
Rosso
Red



CPD007
COLOR DECOR
Verde
Green



CPD008
COLOR DECOR
Nero
Black



- CLD001 item: 73.271.99.0001
CLD002 item: 73.272.99.0001
CLD003 item: 73.273.99.0001
CLD004 item: 73.274.99.0001
CLD005 item: 73.275.99.0001
CLD006 item: 73.276.99.0001
CLD007 item: 73.277.99.0001
CLD008 item: 73.278.99.0001



- CLD001 item: 73.171.99.0001
CLD002 item: 73.172.99.0001
CLD003 item: 73.173.99.0001
CLD004 item: 73.174.99.0001
CLD006 item: 73.176.99.0001
CLD007 item: 73.177.99.0001
CLD008 item: 73.178.99.0001

COLORANTI IDROSOLUBILI - WATER-SOLUBLE COLOURS

Coloranti alimentari idrosolubili in polvere: miscelati con alcool o acqua sono perfetti per la decorazione di tutti i tipi di massa.
Water-soluble powdered food colouring: mixed with alcohol or water are perfect for decorating and colouring every type of product.



CPD001
COLOR DECOR
*Arancio
Orange



CPD002
COLOR DECOR
*Blu
Blue



CPD003
COLOR DECOR
Giallo
Yellow



CPD004
COLOR DECOR
*Marrone
Brown



CPD005
COLOR DECOR
*Rosso
Red



CPD006
COLOR DECOR
*Verde
Green



- CID001 item: 73.281.99.0001
CID002 item: 73.282.99.0001
CID003 item: 73.283.99.0001
CID004 item: 73.284.99.0001
CID005 item: 73.285.99.0001
CID006 item: 73.286.99.0001



- CID001 item: 73.181.99.0001
CID002 item: 73.182.99.0001
CID003 item: 73.183.99.0001
CID004 item: 73.184.99.0001
CID005 item: 73.185.99.0001
CID006 item: 73.186.99.0001

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

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

MINI WONDER PEARL

Mini Wonder Pearl

size: 80 g - 2.70 oz

pcs/master: 12 pcs

Perline allo zucchero ideali per decorare torte, biscotti, cupcakes e cake pops. Ø 1,5 mm - Ø 0.59 inches.

Mini sugar pearls perfect to decorate cakes, cookies, cupcakes and cake pops.

- **MWP01**

Argento - Silver

item: [73.250.01.0001](#)



- **MWP02**

Arancio - Orange

item: [73.250.02.0001](#)



- **MWP03**

Bianco - white

item: [73.250.03.0001](#)



- **MWP04**

Azzurro - Blue

item: [73.250.04.0001](#)



- **MWP05**

Bronzo - Bronze

item: [73.250.05.0001](#)



- **MWP06**

Giallo - Yellow

item: [73.250.06.0001](#)



- **MWP07**
Oro - Gold
item: 73.250.07.0001



- **MWP08**
Rosa - Pink
item: 73.250.08.0001



- **MWP09**
Rosso - Red
item: 73.250.09.0001



- **MWP10**
Verde - Green
item: 73.250.10.0001



- **MWP11**
Viole - Violet
item: 73.250.11.0001



WONDER PEARL

Wonder Pearl

size: 50 g - 1.69 oz
pcs/master: 12 pcs

Perle allo zucchero ideali per decorare torte, biscotti e cupcakes. Ø 4 mm - Ø 0.15 inches
Sugar pearls perfect to decorate cakes, cookies and cupcakes.

- **WP01**
Argento - Silver
item: 73.231.99.0001



- **WP02**
Oro - Gold
item: 73.232.99.0001



WONDER SOFT PEARL

Wonder Soft Pearl

size: 60 g - 2.02 oz

Morbide perle allo zucchero ideali per decorare torte, biscotti e cupcakes. Ø 4 mm - Ø 0.15 inches
Soft sugar pearls perfect to decorate cakes, cookies and cupcakes.

- **WSP01**

Bianco - White

item: [73.252.01.0001](#)



- **WSP02**

Azzurro - LightBlue

item: [73.252.02.0001](#)



- **WSP03**

Rosa - Pink

item: [73.252.03.0001](#)



WONDER MALLOW

Mini marshmallow colorati. Ø 7 h 9 mm - Ø 0.27 h 0.53 inches

size: 50 g - Mini coloured marshmallows.

- **MINI WONDER MALLows**

item: [73.251.01.0001](#)



- **WONDER MALLows**

item: [73.251.02.0001](#)



WONDER MELTS

Wonder Melts

size: 250 g - 8.45 oz

Pepite per coperture e decorazioni.
Nuggets for frostings and decorations.

● 01 Bianco - White

item: 73.245.01.0062



● 02 Giallo - Yellow

item: 73.245.02.0062



● 03 Rosa - Pink

item: 73.245.03.0062



● 04 Rosso - Red

item: 73.245.04.0062



WONDER SUGAR

WONDER SUGAR

Glitter di zucchero colorati per decorare e personalizzare dolci, gelati, cioccolato e prodotti di pasticceria.
 Glitter coloured sugar crystals to decorate and customize cakes, ice creams, chocolate and confectionery products.



		Arancio/Orange item: 73.211.99.0001		Oro/Gold item: 73.215.99.0001
		Argento/Silver item: 73.212.99.0001		Rosa/Pink item: 73.216.99.0001
		Azzurro/Blue item: 73.213.99.0001		Rosso/Red item: 73.217.99.0001
		Bianco/White item: 73.214.99.0001		Verde/Green item: 73.218.99.0001
		Bronzo/Bronze item: 73.210.99.0001		Giallo/Yellow item: 73.219.99.0001

CANDY

CANDY

- **CANDY 01**
CANDY LOVE
 item: 73.201.99.0001
 size: 112 gr - 3,95 oz



- **CANDY 02**
CANDY FRUIT
 item: 73.202.99.0001
 size: 114 gr - 4,02 oz



- **CANDY 03**
CANDY CHRISTMAS
 item: 73.203.99.0001
 size: 106 gr - 3,74 oz



- **CANDY 04**
CANDY ZOO
 item: 73.204.99.0001
 size: 106 gr - 3,74 oz



- **CANDY 05**
CANDY SPRINKLES
 item: 73.205.99.0001
 size: 177 gr - 6,24 oz

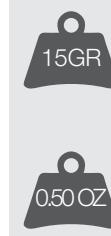


COLORANTI ALIMENTARI IN GEL

GEL FOOD COLOURING

GEL COLOR - 15 gr / 0.50 oz

Coloranti alimentari in gel, perfetti per donare colori brillanti a pasta di zucchero, pasta di mandorle, MMF (marshmallow fondant), pasta di gomma (gum paste), ecc.
Gel food colouring, perfect to give a sparkling colour to sugar paste, almond paste, MMF (marshmallow fondant), gum paste, etc.



- Arancio/Orange item: 73.121.99.0001
- Azzurro/Blue item: 73.122.99.0001
- Giallo/Yellow item: 73.123.99.0001
- Nero/Black item: 73.124.99.0001

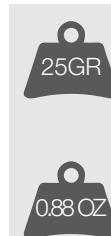
- Rosa/Pink item: 73.125.99.0001
- Rosso/Red item: 73.126.99.0001
- Verde/Green item: 73.127.99.0001

WONDER GEL - 25 gr / 0.88 oz

Tubetto in gel alimentare / Foodgrade gel



item display: 64.369.00.0064
Display 32 pz/pcs



- Bianco/White item: 73.131.99.0001
- Azzurro/Blue item: 73.132.99.0001
- Giallo/Yellow item: 73.133.99.0001
- Nero/Black item: 73.134.99.0061

- Rosa/Pink item: 73.135.99.0001
- Rosso/Red item: 73.136.99.0001
- Verde/Green item: 73.137.99.0001
- Viola/Purple item: 73.138.99.0061

COLORANTI ALIMENTARI IN SPRAY

FOOD COLOURING SPRAY

BRD001 BRILL DECOR

Trasparente - Spray alimentare per lucidare e proteggere le tue creazioni.
Transparent - Food spray for protect and gloss your creations.

item: 73.143.99.0001

400 ml - 13.52 oz



COD001 COOLER DECOR

Trasparente - Raffreddante rapido per cioccolato e zucchero.
Transparent - Rapid cooling for chocolate and sugar.

item: 73.145.99.0001

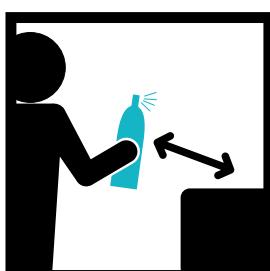
400 ml - 13.52 oz



NSD001 NO-STICK DECOR 500 ml - 16.91 oz

Trasparente - Staccante alimentare per teglie, stampi, forme.
Transparent - Non-stick spray for oven ware, pans and moulds.

item: 73.144.99.0001



25 - 30 cm
9.85 - 11.82 inches

500 ml - 16.91 oz



WONDER SPRAY 50 ml - 1.69 oz

Coloranti alimentari spray, per decorare e colorare pasta di zucchero, cioccolato plastico, torte, biscotti, ecc.
Food colouring spray, to decorate and colour sugar paste, chocolate paste, cakes, biscuits, etc.



50ML

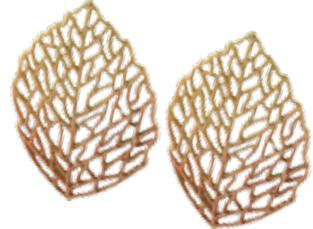
1.69 OZ

Argento/Silver
item: 73.146.99.0001

Bronzo/Bronze
item: 73.147.99.0001

Oro/Gold
item: 73.148.99.0001

Rosso/Red
item: 73.149.99.0001



PENNARELLI ALIMENTARI FOOD SAFE MARKERS

WONDER PEN PRO

Pennarelli Bi-punta colorati alimentari
Food writer color pens double sided

0,5 mm 2,5 mm



0.01 mm 0.09 mm



50ML

1.69 OZ

Argento/Silver
item: 73.111.99.0001

Azzurro/blue
item: 73.112.99.0001

Giallo/Yellow
item: 73.113.99.0001

Marrone/Brown
item: 73.114.99.0001

Nero/Black
item: 73.115.99.0001

Oro/Gold
item: 73.116.99.0001

Rosa/Pink
item: 73.117.99.0001

Rosso/Red
item: 73.118.99.0001

Verde Leaf
item: 73.119.99.0001

WONDER BRUSH

Pennarello alimentare con punta a pennello per la decorazione di alimenti.
A food safe marker with a brush tip for food decoration.



50ML

1.69 OZ

Bianco/White
item: 73.192.99.0001

Azzurro/Light Blue
item: 73.191.99.0001

Oro/Gold
item: 73.195.99.0001

Blu/Blue
item: 73.193.99.0001

Argento/Silver
item: 73.190.99.0001

Rosa/Pink
item: 73.196.99.0001

Rosso/Red
item: 73.197.99.0001

Verde/Green
item: 73.198.99.0001

Viola/Purple
item: 73.199.99.0001

Fucsia/Fuxia
item: 73.194.99.0001



WONDER PENS

Pennarelli colorati alimentari
Food writer color pens

pcs/master: 6

item: 99.011.99.0001



WONDER POPS MIX

peso/weight: 400 g - 13.52 oz

pcs/ display: 3

pcs/master: 6

master size: 310x185x250 mm

VANIGLIA/VANILLA

Preparato in polvere per realizzare cake pops al gusto di vaniglia

Powder preparation for making vanilla cake pops

item: 99.091.01.0062

CACAO/COCOA

Preparato in polvere per realizzare cake pops al cacao

Powder preparation for making cocoa cake pops

item: 99.091.02.0062



WONDER WAFFEL

peso/weight: 400 g - 13.52 oz

pcs/ display: 3

pcs/master: 6

master size: 310x185x250 mm

Preparato in polvere per waffel

Powder preparation for waffles

item: 99.096.01.0062



WONDER CHEESECAKE

Preparato in polvere per cheesecake
Powder preparation for cheesecake

peso/weight: 150 g - 5.07 oz

pcs/ display: 3

pcs/master: 6

master size: 310x185x250 mm

item: 99.098.01.0062



WONDER VANILLA MUFFIN

Preparato in polvere per realizzare muffin al gusto di vaniglia
Powder preparation for making vanilla flavoured muffins

peso/weight: 400 g - 13.52 oz

pcs/ display: 3

pcs/master: 6

master size: 310x185x250 mm

item: 99.092.01.0062



WONDER VANILLA CREAM

Preparato in polvere per crema al gusto di vaniglia
Powder preparation for vanilla flavoured cream

peso/weight: 250 g - 8.45 oz

pcs/ display: 3

pcs/master: 6

master size: 310x185x250 mm

item: 99.090.04.0062



WONDER CHOUX

Preparato in polvere per pasta choux (bignè, eclair...)
Powder preparation for choux pastry (bignè, eclair...)

peso/weight: 400 g - 13.52 oz

pcs/ display: 3

pcs/master: 6

master size: 310x185x250 mm

item: 99.094.01.0062



WONDER COOKIES

Preparato in polvere per biscotti
Powder preparation for cookies

peso/weight: 400 g - 13.52 oz

pcs/ display: 3

pcs/master: 6

master size: 310x185x250 mm

item: 99.095.02.0062



WONDER PANNA COTTA

Preparato in polvere per panna cotta
Powder preparation for panna cotta

peso/weight: 150 g - 5.07 oz

pcs/ display: 3

pcs/master: 6

master size: 310x185x250 mm

item: 99.097.01.0062



CONCENTRATI FLAVOURS

PESO: 80 g Ideali per aromatizzare crema al burro, panna cotta, bagna, preparazioni e farciture varie.

WEIGHT 2.70 inches Ideal for flavouring butter cream, panna cotta, liquid mixtures, preparations and fillings.

- CONCENTRATED FLAVOURS
Caffè - Coffee

item: 73.246.13.0001



coffee caffè



- CONCENTRATED FLAVOURS
Caramello - Caramel

item: 73.246.12.0001



caramel caramello



- CONCENTRATED FLAVOURS
Ciambella - Donuts

item: 73.246.10.0001

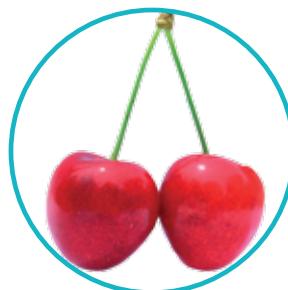


donuts ciambella



- CONCENTRATED FLAVOURS
Ciliegia - Cherry

item: 73.246.03.0001



cherry ciliegia



- CONCENTRATED FLAVOURS
Cioccolato Bianco - White Chocolate

item: 73.246.07.0001



chocolate cioccolato



- CONCENTRATED FLAVOURS
Frutti di bosco - Soft fruits

item: 73.246.14.0001



soft fruit frutti di bosco



- CONCENTRATED FLAVOURS

Fragola - Strawberry

item: 73.246.04.0001



Strawberry
Fragola



- CONCENTRATED FLAVOURS

Lampone - Raspberry

item: 73.246.05.0001



Raspberry
Lampone



- CONCENTRATED FLAVOURS

Nocciole - Hazelnuts

item: 73.246.08.0001



Hazelnuts
Nocciole



- CONCENTRATED FLAVOURS

Limone - Lemon

item: 73.246.09.0001



Lemon
Limone



- CONCENTRATED FLAVOURS

Menta - Mint

item: 73.246.06.0001



Mint
Menta



- CONCENTRATED FLAVOURS

Frutto della passione -

Passion fruit

item: 73.246.02.0001



Passion fruit
Frutto della passione



- CONCENTRATED FLAVOURS
Pesca - Peach
item: 73.246.01.0001



Peach
Pesca



- CONCENTRATED FLAVOURS
Tiramisù
item: 73.246.11.0001



Tiramisù



- CONCENTRATED FLAVOURS
Vaniglia - Vanilla
item: 73.246.15.0001



Vanilla
Vaniglia



Usalo per:

Crema al burro
Bagna
Panna cotta

Use for:

Butter cream
Liquid mixtures
Panna cotta



Sugarflex Gold

Una linea al servizio del professionista per realizzare decorazioni e sculture di grande effetto.

SugarflexGold è la collezione di stampi in silicone alimentare al 100% di Silikomart, nata per offrire al professionista uno strumento d'uso e d'ispirazione unico per la lavorazione artistica dello zucchero e del cioccolato e per realizzare la decorazione per le proprie creazioni in pasticceria.

Una collezione ricca e completa che recupera concetti legati alla tradizione, suggestioni visive prese dal mondo dell'arte o ispirazioni geometriche.

I pezzi della collezione sono suddivisi per tematiche diverse: permettono di realizzare sculture decorative da esporre come elementi scenografici per grandi eventi celebrativi come matrimoni, battesimi, ceremonie ufficiali oppure sono adatti come componenti multipli di grandi sculture di zucchero per catering e banqueting o perfetti per realizzare dettagli floreali o ancora ideali per realizzare diamanti o gioielli di zucchero.

SugarflexGold si rivolge, quindi, sia a professionisti del settore con alta esperienza sia, grazie alla facilità d'uso degli stampi in silicone, a chi entra per la prima volta nel settore e vuole realizzare decorazioni facili e d'effetto per le proprie creazioni in pasticceria.

Tutti gli stampi, grazie alla flessibilità del silicone, permettono un'elevata facilità di smodellatura, sono adatti per la colatura sia dello zucchero che del cioccolato e reggono temperature comprese tra - 60°C e + 230°C.

Gli stampi in silicone SugarflexGold possono essere sia bivalve che monovalve.

Sugarflex®





A line for professionals to allow them to create highly effective decorations and sculptures.



SugarflexGold is the 100% food safe silicone moulds collection by Silikomart, designed to offer to professionals a unique tool to inspire artistic works in sugar and chocolate to make decorations for their patisserie creations.

A rich and complete collection that goes back to concepts bound with tradition, visual suggestions taken from the world of art or geometric inspirations.

The pieces in the collection are divided into different themes: they allow to make decorative sculptures to be exhibited as stage elements for important events such as weddings, births, official ceremonies they are suitable as multiple components of big sugar sculptures for catering and banqueting and they are perfect to make floral details or sugar diamonds or jewels.

Therefore, thanks to the easiness of use of the silicone moulds, SugarflexGold is aimed at highly experienced sector professionals as well as the sector novices who want to make easy and effective decorations for their patisserie creations.

Thanks to the flexibility of the silicone, all the moulds make it easy to get the product out, are suitable for dripping both sugar and chocolate and withstand temperatures between -60°C and +230°C.

The SugarflexGold silicone moulds can be both one-part and two-parts.

Una gamma completa per tutte le ricorrenze

Tutto quello che può servire per caratterizzare i dolci da ricorrenze: per battesimi, compleanni, matrimoni, per festività come il Natale, la Pasqua o Halloween.

Stampi molto specifici per ogni festa dell'anno che semplificano i tempi di lavorazione e caratterizzano le tue realizzazioni.

Ideale per chi ama stupire i propri clienti con gusto e originalità.

A complete range for any occasion

Anything that might be needed to distinguish sweets for special occasions: for births, birthdays, weddings, Christmas, Easter and Halloween.

Very specific moulds for every festivity throughout the year that shorten preparation times and distinguish your creations.

Ideal for those who wish to amaze their customers with taste and originality.

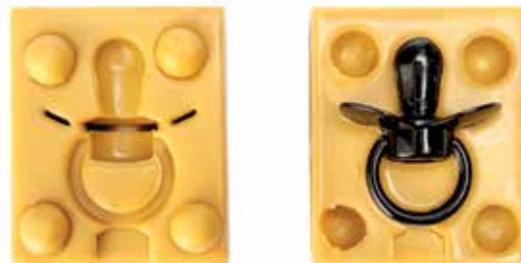




Nascita e compleanno - Birth and birthday



Nascita e compleanno - Birth and birthday



Ciuccio

item: 44.002.03.0100
cod. 020301
misure/size 55 h 40 mm



Biberon

item: 44.002.04.0100
cod. 020401
misure/size 155 h 50 mm



Bavaglino

item: 44.002.05.0100
cod. 020501
misure/size 195x150 h 15 mm



Culla

item: 44.002.06.0100
cod. 020601
misure/size 130x90 h 90 mm

Nascita e compleanno - Birth and birthday



Bimbo cammina

item: 44.002.07.0100

cod. 020701

misure/size 60x33 h 40 mm



Stella con faccia di bimbo

item: 44.002.10.0100

cod. 021001

misure/size 170x170 h 20 mm

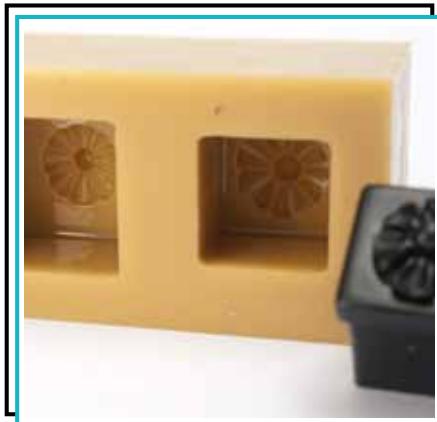


Fiocco farfalla

item: 44.005.01.0100

cod. 050101

misure/size 105x87 h 15 mm



Regali sorpresa

item: 44.005.02.0100

cod. 050201

misure/size 23x23 h 23 mm

misure/size 30x30 h24 mm

Nascita e compleanno - Birth and birthday

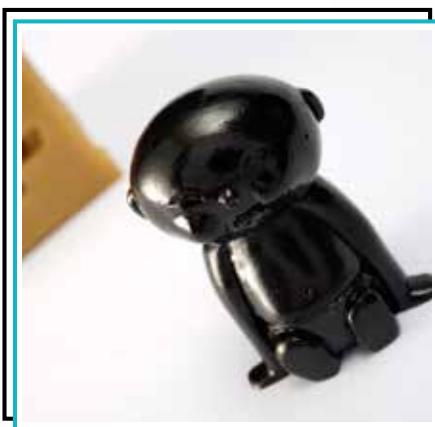


Bimbo dorme

item: 44.002.08.0100

cod. 020801

misure/size 60x35 h 30 mm



Bimbo seduto

item: 44.002.09.0100

cod. 020901

misure/ 25x35 h 50 mm



Stella

item: 44.002.01.0100

cod. 020101

misure/size 170x170 h 20 mm



Cicogna

item: 44.002.02.0100

cod. 020201

misure/size 125x75 h 70 mm



Comunione - Eucharist



Comunione - Eucharist



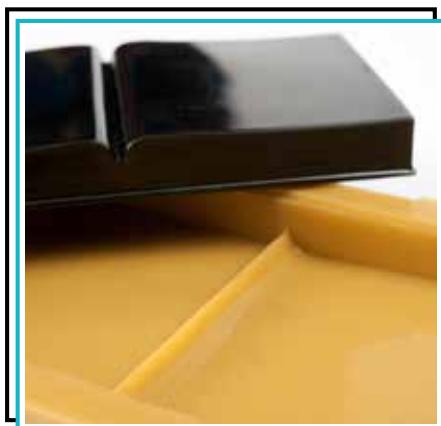
Comunione Bambino

item: 44.003.01.0100
cod. 030101
misure/size 55x50 h 150 mm



Comunione Bambina

item: 44.003.02.0100
cod. 030201
misure/size 55x50 h 150 mm



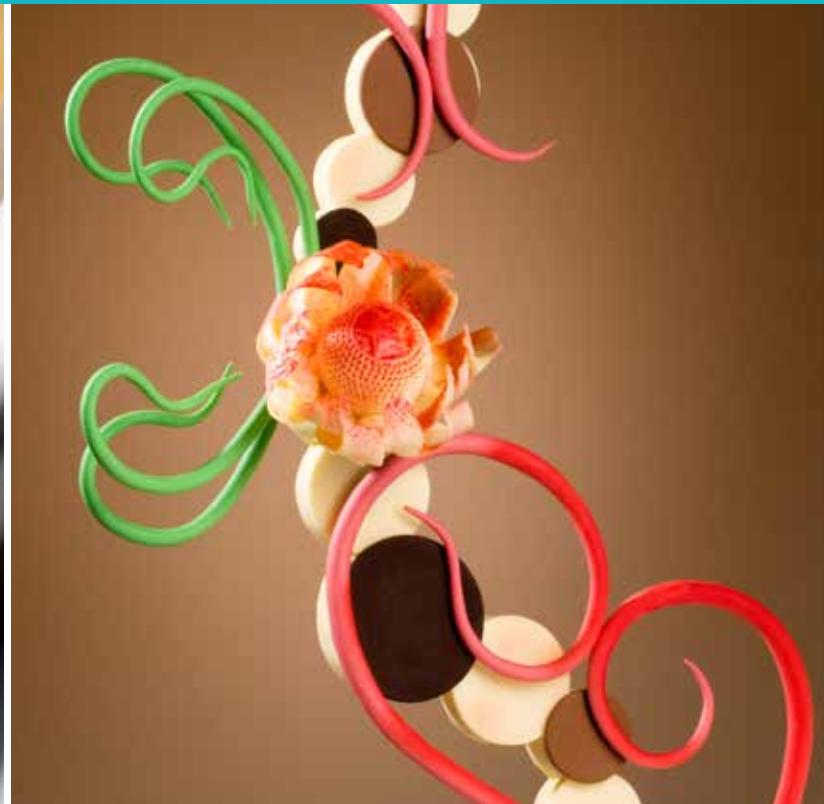
Libro

item: 44.003.03.0100
cod. 030301
misure/size 150x85 h 15 mm



Calice

item: 44.003.04.0100
cod. 030401
misure/size Ø 50 h 180 mm



Matrimonio - Wedding



Matrimonio - Wedding



Abbraccio

item: [44.004.01.0100](#)
cod. 040101
misure/size 80x50 h 200 mm



Sposi Romeo e Giulietta

item: [44.004.01.0200](#)
cod. 040102
misure/size 48x95 h 270 mm



Champagne

item: [44.004.04.0100](#)
cod. 040401
misure/size Ø 70 h 240 mm



Bollicine di cuori

item: [44.004.08.0100](#)
cod. 040801
misure/size 17x115 h 135 mm



Natale - Christmas



Stella di stella

item: 44.006.02.0100
cod. 060201
misure/size 120 h 10 mm



Babbo Natale

item: 44.006.03.0100
cod. 060301
misure/size 140 h 100 mm



Albero di Natale

item: 44.006.04.0100
cod. 060401
misure/size 145 h 90 mm

Natale - Christmas



Candela decoro

item: 44.006.06.0100

cod. 060601

misure/size 70 h 150 mm



Galassia

item: 44.006.07.0100

cod. 060701

misure/size 140x55 h 15 mm



**Albero di Natale
Cometa e Stelle**

item: 44.006.05.0100

cod. 060501

misure/size 350x250 h 35 mm



Natalino

item: 44.006.08.0100

cod. 060801

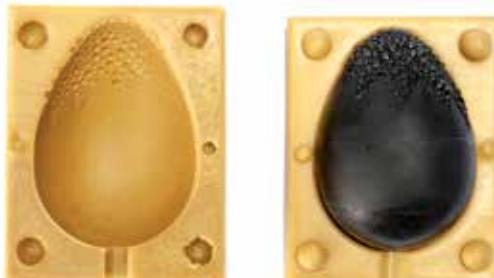
misure/size 160x105 h 15 mm



Pasqua - Easter



Pasqua - Easter



Uovo strass

item: 44.007.01.0100
cod. 070101
misure/size h 130 mm



Uovo bottoni

item: 44.007.02.0100
cod. 070201
misure/size h 130 mm



Uovo spirale

item: 44.007.03.0100
cod. 070301
misure/size h 130 mm



Campana fiorella

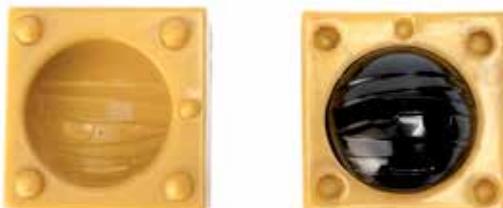
item: 44.007.04.0100
cod. 070401
misure/size 122 h 124 mm



Halloween



Halloween

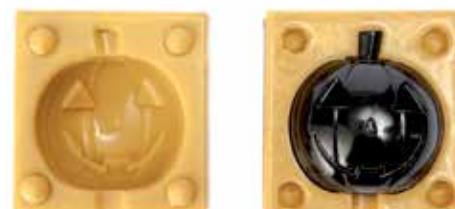


Faccia mummia

item: [44.008.01.0100](#)

cod. 080101

misure/size Ø 60 mm

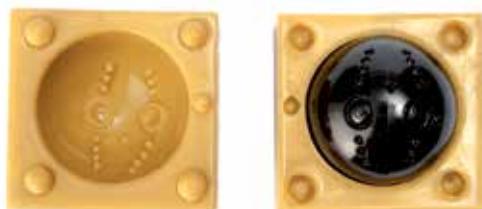


Faccia zucca

item: [44.008.02.0100](#)

cod. 080201

misure/Ø 60 mm

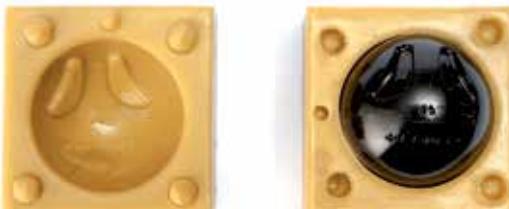


Faccia jason

item: [44.008.03.0100](#)

cod. 080301

misure/size Ø 60 mm



Faccia teschio

item: [44.008.04.0100](#)

cod. 080401

misure/Ø 60 mm

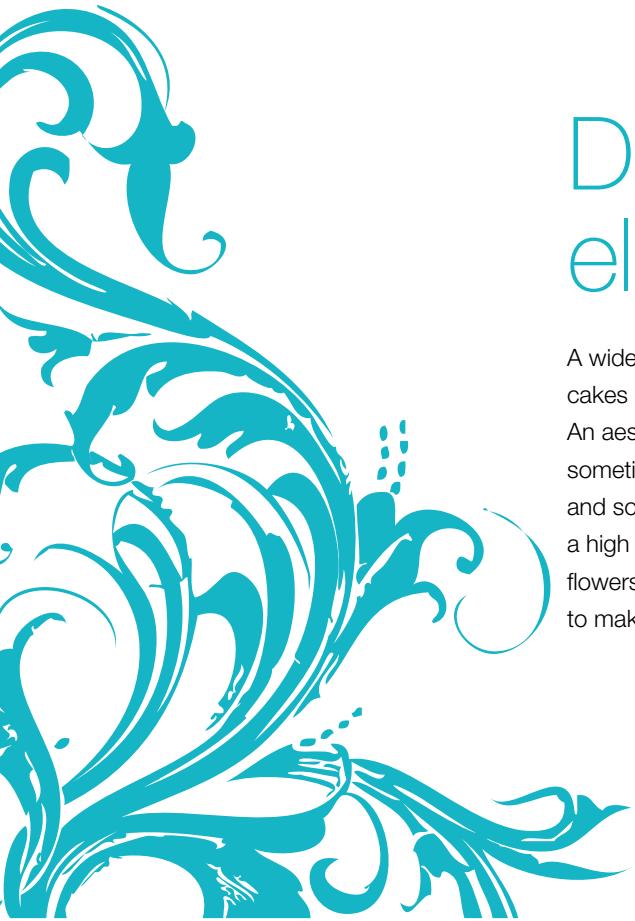
Elementi per la decorazione

Un'ampia e originale varietà di decori per caratterizzare torte di tutte le dimensioni e monoporzioni per qualsiasi occasione.

Una nota estetica alle creazioni a volte preziosa, a volte solenne, a volte spiritosa per decori con un alto grado di perfezione: pistilli, diamanti, fiori, note musicali, perle e tutto quello che serve per rendere ogni tua idea un successo garantito.

Decorating elements

A wide and original variety of decorations to distinguish cakes in any size and single portions for any occasion. An aesthetic note for the creations that can be sometimes precious, sometimes solemn and sometimes funny for decorations with a high degree of perfection: pistils, diamonds, flowers, musical notes, pearls and anything you might need to make your idea a guaranteed success.



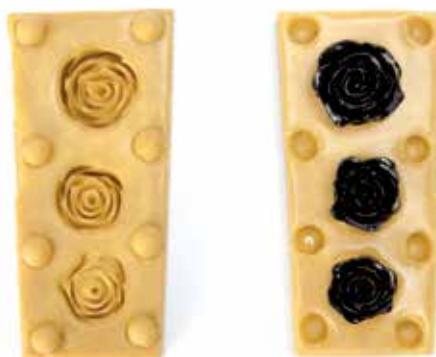




Fiori e pistilli - Flowers and bots



Fiori e pistilli - Flowers and bots



Rosa bocciolo

item: 44.010.01.0100

cod. 100101

misure/size Ø 17 mm

Ø 26 mm Ø 30 mm

piccola/media/grande

small/medium/large



Rosa

item: 44.010.01.0400

cod. 100104

misure/size 75x35 mm



Margherita Mary

item: 44.010.02.0100

cod. 100201

misure/size Ø 80 h 11 mm

Fiori e pistilli - Flowers and bots

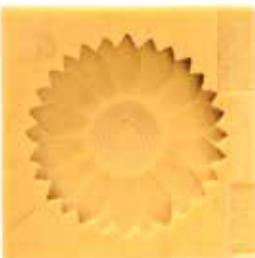
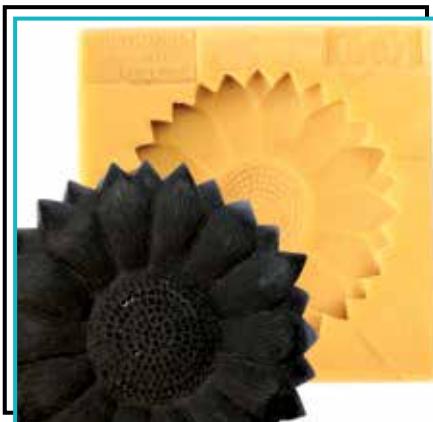


Sagittaria

item: [44.010.03.0100](#)

cod. 100301

misure/size Ø 70 h 10 mm



Girasole

item: [44.010.04.0100](#)

cod. 100401

misure/size Ø 80 h 8 mm



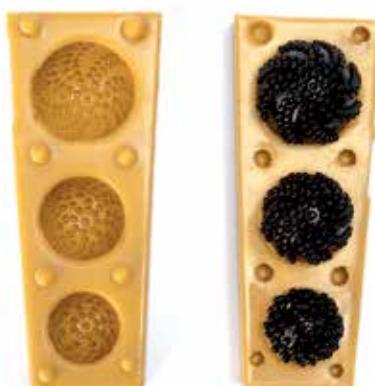
Futura

item: [44.010.05.0100](#)

cod. 100501

misure/size Ø 82 h 12 mm

Fiori e pistilli - Flowers and bots



Perline

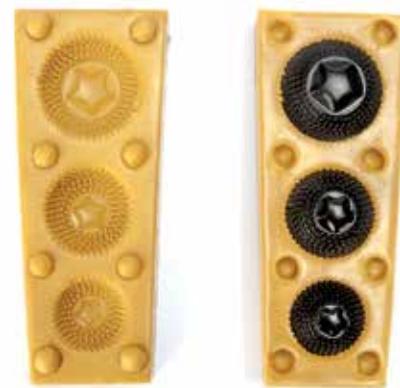
item: 44.012.01.0100

cod. 120101

Ø 30 mm Ø 40 mm Ø 50 mm

piccola/media/grande

small/medium/large



Stella

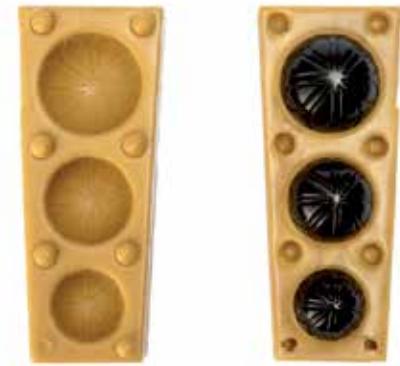
item: 44.012.02.0100

cod. 120201

Ø 30 mm Ø 40 mm Ø 45 mm

piccola/media/grande

small/medium/large



Stile 6 linee

item: 44.012.03.0100

cod. 120301

Ø 30 mm Ø 40 mm Ø 45 mm

piccola/media/grande

small/medium/large



Foglie - Leaves



Fico

item: [44.011.01.0100](#)

cod. 110101

misure/size 320x280 h 4 mm

item: [44.011.01.0200](#)

cod. 110102

misure/size 195x167 h 4 mm

item: [44.011.02.0300](#)

cod. 110103

misure/size 130x110 h 4 mm



Mistica

item: [44.011.03.0100](#)

cod. 110301

misure/size 500x157 h 7 mm

Foglie - Leaves



Stile onda

item: [44.011.02.0200](#)

cod. 110202

misure/size 270x230 h 8 mm

item: [44.011.04.0100](#)

cod 110401

misure/size 157x140 h 5 mm

item: [44.011.04.0200](#)

cod 110402

misure/size 105x93 h 5 mm



Stile onda

item: [44.011.02.0300](#)

cod. 110203

misure/size 165x50 h 6 mm



Stile onda

item: [44.011.02.0400](#)

cod. 110204

misure/size 285x250 h 7 mm



Stile onda

item: [44.011.02.0500](#)

cod. 110205

misure/size 160x90 h 5 mm



Stile onda

item: [44.011.02.0600](#)

cod. 110206

misure/size 197x95 h 5 mm



Sfere - Spheres



Sfere lisce

item: 44.001.01.0700 cod. 010107
misura/size Ø15 mm - 10 pz/pcs
item: 44.001.01.0100 cod. 010101
misura/size Ø25 mm - 8 pz/pcs
item: 44.001.01.0200 cod. 010102
misura/size Ø40 mm - 2 pz/pcs
item: 44.001.01.0300 cod. 010103
misura/size Ø60 mm - 1 pz/pcs
item: 44.001.01.0400 cod. 010104
misura/size Ø100 mm - 1 pz/pcs
item: 44.001.01.0500 cod. 010105
misura/size Ø150 mm - 1 pz/pcs
item: 44.001.01.0600 cod. 010106
misura/size Ø200 mm - 1 pz/pcs



Mezza sfera

item: 44.013.02.0100 cod. 130201
misura/size 10 h 5 mm - 16 pz/pcs
item: 44.013.02.0200 cod. 130202
misura/size 14 h 6 mm - 16 pz/pcs
item: 44.013.02.0300 cod. 130203
misura/size 20 h 8 mm - 12 pz/pcs
item: 44.013.02.0400 cod. 130204
misura/size 25 h 8 mm - 10 pz/pcs



Perla

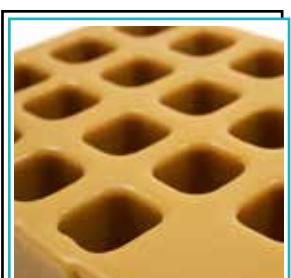
item: 44.013.06.0100 cod. 130601
misura/size Ø5 mm - 20 pz/pcs
item: 44.013.06.0200 cod. 130602
misura/size Ø6 mm - 18 pz/pcs
item: 44.013.06.0300 cod. 130603
misura/size Ø8 mm - 18 pz/pcs
item: 44.013.06.0400 cod. 130604
misura/size Ø10 mm - 14 pz/pcs

Diamanti - Diamonds



Ovali

item: [44.013.01.0100](#)
cod. 130101
misure/size 25x18 h 6 mm



Pralineria Dado

item: [44.015.01.0100](#)
cod. 150101
misure/size 20x20 h 20 mm



Tondo sfacettato

item: [44.013.03.0100](#)
cod. 130301 - 18 pz/pcs
misure/size 6 h 2 mm
item: [44.013.03.0200](#)
cod. 130302 - 18 pz/pcs
misure/size 8 h 2 mm
item: [44.013.03.0300](#)
cod. 130303 - 12 pz/pcs
misure/size 20 h 4 mm
item: [44.013.03.0400](#)
cod. 130304 - 10 pz/pcs
misure/size 20 h 5 mm



Goccia sfacettato

item: [44.013.04.0100](#)
cod. 130401
misure/size 13x18 h 3 mm



Rettangolo sfacettato

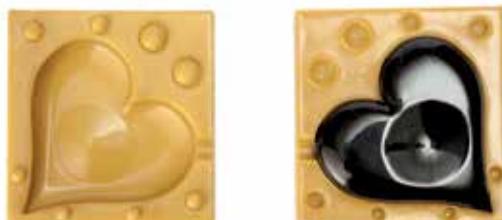
item: [44.013.05.0100](#)
cod. 130501
misure/size 14x10 h 2 mm
item: [44.013.05.0200](#)
cod. 130502
misure/size 18x13 h 3 mm



Applicazioni per torte - Application for cakes



Applicazioni per torte - Application for cakes



Cuore singolo

item: [44.004.02.0100](#)

cod. 040201

misure/size 100x100 h 30 mm



Chiave di cuori

item: [44.004.05.0100](#)

cod. 040501

misure/size 84x44 h 15 mm



Lucchetti d'amore

item: [44.004.06.0100](#)

cod. 040601

misure/size 82x30 h 12 mm

Applicazioni per torte - Applicazioni per torte



Ciliegia cuore

item: 44.004.07.0100

cod. 040701

misure/size 41x43 h 16 mm



Note musicali

item: 44.009.19.0100

cod. 091901

doppia

misure/size 62x85 h 11 mm

singola

misure/size 85x50 h 11 mm



Pesce

item: 44.009.29.0100

cod. 092901

misure/size 115x80 h 140 mm



Cigno e fior di loto

item: 44.009.28.0100

cod. 092801

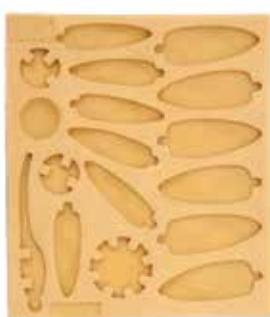
cigno

misure/size 95x65 h 105 mm

fior di loto

misure/size 70x70 h 70 mm

Applicazioni per torte - Applicazioni per torte



Libellula e fior di gerbera

item: 44.009.26.0100

cod. 092601

libellula

misure/size 100x145 h 35 mm
fior di gerbera

misure/size 160x160 h 7 mm



Farfalla

item: 44.009.25.0100

cod. 092501

misure/size 140x120 h 70 mm



Colomba

item: 44.009.30.0100

cod. 093001

misure/size 135x63 h 120 mm



Set donna fashion-scarpa

item: 44.009.24.0100

cod. 092401

scarpa

misure/size 69x70 h 14 mm

borsa

misure/size 70x68 h 14 mm

rossetto

misure/size 54x18 h 14 mm

profumo

misure/size 59x66 h 14 mm



Macchie - Spots



Goccia corna

item: [44.009.01.0800](#)

cod. 090108

misure/size 140x85 h 5 mm

Goccia Positiva

item: [44.009.09.0800](#)

cod. 090908

misure/size 140x85 h 5 mm



Pipa

item: [44.009.01.0700](#)

cod. 090107

misure/size 140x55 h 5 mm

Pipa Positiva

item: [44.009.09.0700](#)

cod. 090907

misure/size 140x55 h 5 mm

Macchie - Spots



Tridente

item: [44.009.01.0300](#)

cod. 090103

misure/size 130x60 h 5 mm

Tridente Positivo

item: [44.009.09.0300](#)

cod. 090903

misure/size 130x60 h 5 mm



Pettine

item: [44.009.01.0400](#)

cod. 090104

misure/size 115x110 h 5 mm

Pettine Positivo

item: [44.009.09.0400](#)

cod. 090904

misure/size 115x110 h 5 mm



Uovo

item: [44.009.01.0500](#)

cod. 090105

misure/size 120x110 h 5 mm

Uovo Positivo

item: [44.009.09.0500](#)

cod. 090905

misure/size 120x110 h 5 mm



Rondine

item: [44.009.01.0600](#)

cod. 090106

misure/size 115x115 h 5 mm

Rondine Positiva

item: [44.009.09.0600](#)

cod. 090906

misure/size 115x115 h 5 mm

Elementi per composizione

Elementi per composizione nati per soddisfare le necessità dei pasticceri più esigenti ideali come punto di partenza per comporre sculture e importanti scenografie in occasione di campionati nazionali e internazionali.

Ideale per professionisti che vogliono eccellere con grandiose creazioni.

Composition elements

Composition elements born to meet the requirements of the most demanding patisserie chefs, ideal as a starting point to create sculptures and important scenes for national and international championships. Ideal for professionals that wish to excel with great masterpieces.





Basamenti - Base moulds



Luna Pandora con piedistallo

item: 44.009.20.0100

cod. 092001

misure/size 200x185 h 25 mm

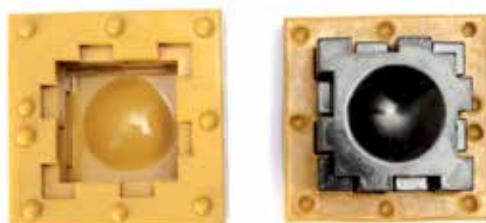


Sole Pandora con piedistallo

item: 44.009.21.0100

cod. 092101

misure/size Ø198 h 25 mm



Cubi con applicato cubi esposti

item: 44.001.06.0100

cod. 010601

misure/size Ø100 mm

item: 44.001.06.0200

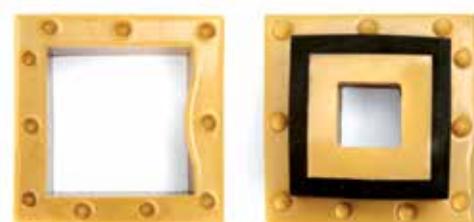
cod. 010602

misure/size Ø150 mm

item: 44.001.06.0300

cod. 010603

misure/size Ø200 mm



Cubi a quattro facce

item: 44.001.07.0100

cod. 010701

misure/size 100x100 mm

item: 44.001.07.0200

cod. 010702

misure/size 150x150 mm

item: 44.001.07.0300

cod. 010703

misure/size 200x200 mm



Cubi lisci

item: 44.001.05.0100

cod. 010501

misure/size Ø20 mm

item: 44.001.05.0200

cod. 010502

misure/size Ø60 mm

item: 44.001.05.0300

cod. 010503

misure/size Ø100 mm

item: 44.001.05.0400

cod. 010504

misure/size Ø150 mm

item: 44.001.05.0500

cod. 010505

misure/size Ø200 mm

Basamenti - Base moulds



Triangoli con sede

item: [44.001.09.0100](#)

cod. 010901

misure/size 150x30 mm

item: [44.001.09.0200](#)

cod. 010902

misure/size 200x40 mm



Cilindri bassa frequenza

item: [44.001.10.0100](#)

cod. 011001

misure/size 100 h 30 mm

item: [44.001.10.0200](#)

cod. 011002

misure/size 150 h 30 mm

item: [44.001.10.0300](#)

cod. 011003

misure/size 200 h 30 mm



Rettangolo liscio

item: [44.001.11.0100](#)

cod. 011101

misure/size 130x200 h40 mm



Rettangolo taglio diamante

item: [44.001.12.0100](#)

cod. 011201

misure/size 130x200 h 40 mm



Altare tre gradini

item: [44.001.13.0100](#)

cod. 011301

misure/size 120x150 h 30 mm

Basamenti - Base moulds



Incrocio di lune

item: 44.001.15.0100

cod. 011501

misure/size 168x114 h10 mm
h126 tot.



Cuore doppio

item: 44.004.03.0100

cod. 040301

misure/size 150x150 h 30 mm



Cornice Cuore

item: 44.009.27.0100

cod. 092701

misure/size 125x100 h 5 mm



Triangolo equilatero

item: 44.009.06.0100

cod. 090601

misure/size h 120 mm

item: 44.009.06.0200

cod. 090602

misure/size h 150 mm

item: 44.009.06.0300

cod. 090603

misure/size h 200 mm



Triangolo rettangolo

item: 44.009.07.0300

cod 090703

misure/size 120x70 h 9 mm

item: 44.009.07.0400

cod. 090704

misure/size 115x34 h 9 mm

item: 44.009.07.0100

cod. 090701

misure/size 140x100 h 11 mm

item: 44.009.07.0200

cod. 090702

misure/size 92x70 h 9 mm



Roccia

item: 44.001.14.0100

cod. 011401

misure/size 150x105 h 100 mm

item: 44.001.14.0200

cod. 011402

misure/size 110x105 h 85 mm

Cornici - Frames



Cornice aperta

item: 44.009.04.0100

cod. 090401

misure/size 200x23 h 300 mm



Cornice decoro

item: 44.009.05.0100

cod. 090501

misure/size 235x25 h 300 mm



Cornice fiamma

item: 44.009.12.0100

cod. 091201

misure/size 240x40 h 345 mm



Cornice Stile Cuore

item: 44.009.03.0100

cod. 090301

misure/size 170x25 h 255 mm



Cornice chiave di violino

item: 44.009.13.0100

cod. 091301

misure/size 395x160 h 10 mm



Luna e nuvola

item: 44.009.14.0100

cod. 091401

misure/size 342x10 h 240 mm

Cornici - Frames

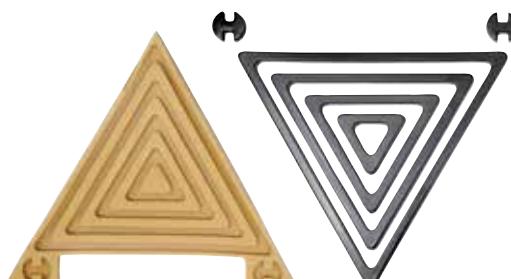


Cornice corallo

item: 44.009.18.0100

cod. 091801

misure/size 240x240 h 22 mm



Set triangoli equilateri 4pz

item: 44.009.22.0100

cod. 092201

misure/size

270 h 10 mm

204 h 10 mm

135 h 10 mm

67 h 10 mm



Set quadri 5pz

item: 44.009.23.0100

cod. 092301

misure/size

220x10 h 10 mm

180x10 h 10 mm

140x10 h 10 mm

100x10 h 10 mm

60x10 h 10 mm



Set quadri 5pz

item: 44.009.23.0100

cod. 092301

misure/size

220x10 h 10 mm

180x10 h 10 mm

140x10 h 10 mm

100x10 h 10 mm

60x10 h 10 mm



Sfere bassa frequenza

item: 44.001.02.0100

cod. 010201

misure/size Ø100 mm

item: 44.001.02.0200

cod. 010202

misure/size Ø150 mm

Elementi vari - Different elements



Sfere alta frequenza

item: 44.001.03.0100

cod. 010301

misure/size Ø100 mm

item: 44.001.03.0200

cod. 010302

misure/size Ø150 mm

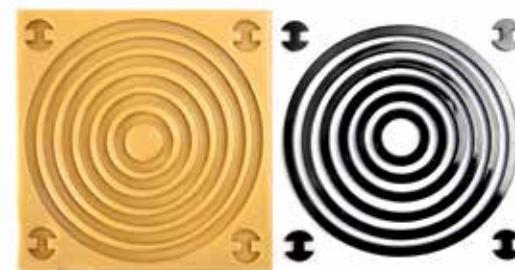


Colonne di stelle

item: 44.006.01.0100

cod. 060101

misure/size Ø100 mm



Set sei anelli

item: 44.009.15.0100

cod. 091501

misure/size

240x10 h 10 mm

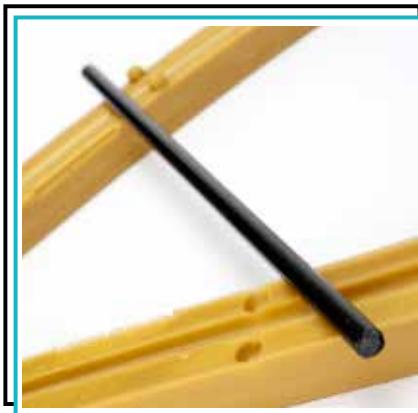
204x10 h 10 mm

168x10 h 10 mm

131x10 h 10 mm

95x10 h 10 mm

59x10 h 10 mm



Tondi

item: 44.009.02.0100

cod. 090201

misure/size 235x8 mm

item: 44.009.02.0200

cod. 090202

misure/size 180x14 mm

Elementi vari - Different elements



Colonna di cilindri

item: 44.009.16.0100

cod. 091601

misure/size 663x130 h 25 mm



Fascia Macchie

item: 44.009.11.0100

cod. 091101

misure/size 1500x10 h 6 mm

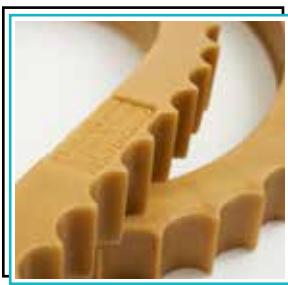


Barra ingranaggio

item: 44.009.17.0100

cod. 091701

misure/size 1177x20 h 20 mm



Barra dente ondulato

item: 44.009.10.0100

cod. 091001

misure/size 1370x20 h 20 mm



Barra dente di sega

item: 44.009.08.0100

cod. 090801

misure/size 1370x20 h 20 mm

