

new
COLLECTION
FALL WINTER 22



Vip

VERY
IMPORTANT
PRALINE

Una linea di stampi che nasce dalla collaborazione tra Martellato e 4 Pastry Chef di fama internazionale per creare praline VIP.

From the collaboration between Martellato and 4 world renowned Pastry Chefs comes this line of moulds to create VIP pralines.

Polycarbonate moulds 275 x 175 mm



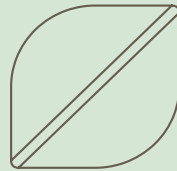
dune

KARIM BOURGI



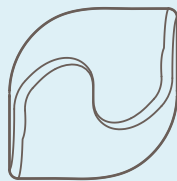
mount

PHILIP KHOURY



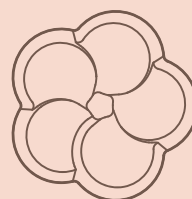
flow

WEI LOON TAN



flora

JAVIER GUILLÉN



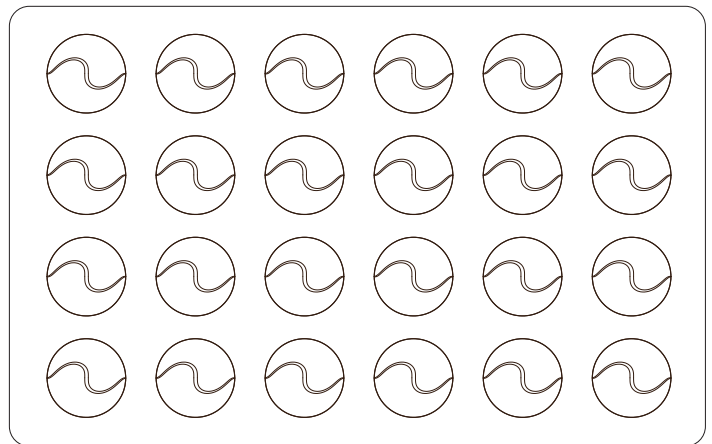
dune



Dune

MA1052

PRALINE ø 31 h 21 mm
Prod. 24 pcs - Weight ~ 10 gr
Polycarbonate mould



Karim Bourgi

Acclamato pasticcere artigianale con sede a Dubai dal 2011, Chef Bourgi è il fondatore di KAYU bakehouse & CALLA. Si è diplomato a Le Cordon Bleu Paris nel 1999 e si è formato nei migliori locali di Parigi. Sempre alla ricerca dell'eccellenza con creazioni uniche e deliziose, svolge consulenze private e tiene Masterclass di Pasticceria in tutto il mondo.

Artisan Pastry chef based in Dubai since 2011, Chef Bourgi is the founder of KAYU bakehouse & CALLA. He was graduated at Le Cordon Bleu Paris in 1999 and trained in the finest establishments in Paris. Always looking for unique and delicious creations to reach the excellence, he is active as a private consultant and instruct Pastry Masterclasses all over the world.

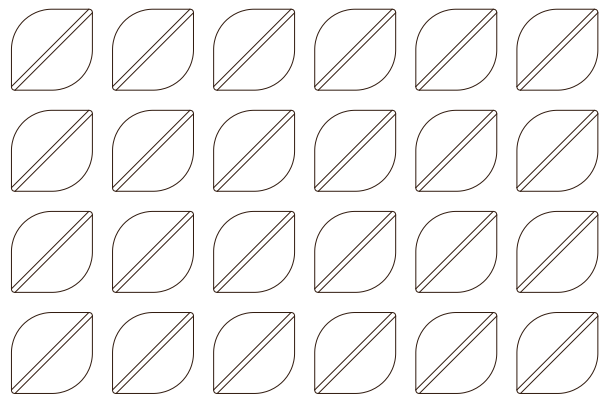
mount



Mount

MA1047

PRALINE 32 x 32 h 23 mm
Prod. 24 pcs - Weight ~ 9 gr
Polycarbonate mould



Philip Khoury

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

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

flow



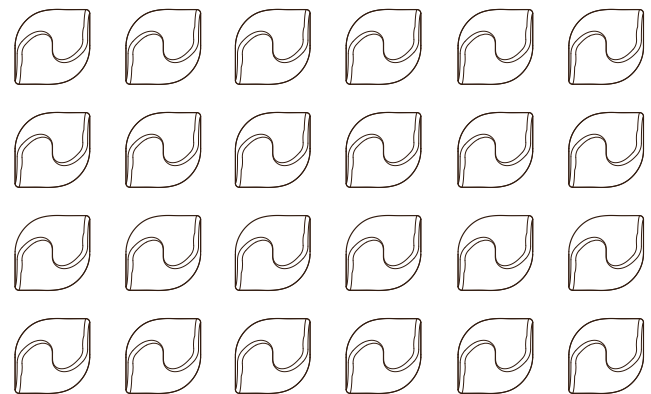
CREATED WITH

Wei Loon Tan

Flow

MA1051

PRALINE 29 x 29 h 18 mm
Prod. 24 pcs - Weight ~ 11 gr
Polycarbonate mould



Wei Loon Tan

Wei Loon Tan è Campione del Mondo di Pasticceria 2019 (Coupe du Monde de la Pâtisserie), Asian Pastry Champion 2018 e 2014. Dirige la sezione Pastry dell'APCA Malesia.

Wei Loon pensa e lavora come uno scienziato e un artista insieme perché “uno non può vivere senza l'altro. Come autore, significa non smettere mai di immaginare, divertirsi e fare ricerca.”

Wei Loon Tan is World Pastry Champion 2019 (Coupe du Monde de la Pâtisserie), Asian Pastry Champion 2018 and 2014. He is APCA Malaysia Director of Pastry Studies. He thinks and works like both a scientist and an artist as “one cannot live without another. As a creator, it means to never stop imagining, playing and searching”.

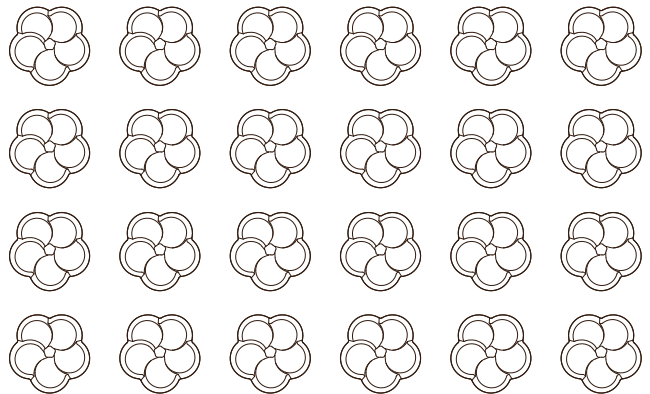
flora



Flora

MA1050

PRALINE 30 x 31 h 18 mm
Prod. 24 pcs - Weight ~ 11 gr
Polycarbonate mould



Javier Guillén

Javier Guillén ha iniziato la sua carriera lavorando con Ferran Adrià (3* Michelin), per poi proseguire con numerose esperienze di alto livello in tutto il mondo, come all'Oriol Balaguer Tokyo, El Bulli e Catering Tentation. Ha lavorato anche da Pierre Hermé, per poi entrare in Valhrona. Tiene masterclass e consulenze in tutto il mondo.

Javier Guillén started his career working with Ferran Adrià (3 Michelin), and continued with many high-level experiences all over the world, as at Oriol Balaguer Tokyo, El Bulli and Catering Tentation. He worked also at Pierre Hermé and then joined Valhrona. He provides master classes and consulting around the world.*

Frank Haasnoot



STAMP

Chocolate Decoration Tool

New

Santa



20FH38L - ø 6 cm

Merry Christmas



20FH35L - ø 6 cm

Un nuovo modello dedicato al Natale arricchisce la gamma dei timbri per decorazione firmati da Frank Haasnoot.

A new model dedicated to Christmas enriches the range of decoration stamps by Frank Haasnoot.



PERFORMANCE

designed for Chocolate Machines

PERFORMANCE è la linea che racchiude diverse tipologie di stampi, tutte con un denominatore comune: elevate performance produttive ottenute grazie all'interazione con le macchine per il cioccolato.

Stampi in policarbonato con caratteristiche che li rendono adatti a tutte le macchine presenti sul mercato e consentono un automatismo produttivo, pur mantenendo l'esclusività della produzione artigianale.

PERFORMANCE is the line that includes different moulds types, all with a common denominator: high production performance achieved through interaction with chocolate machines.

Polycarbonate moulds with features that make them suitable for all machines on the market and provide production automation, while maintaining the exclusivity of artisan production.

PERFORMANCE
comprende le linee/includes the lines

[ONE SHOT]
FRIENDLY

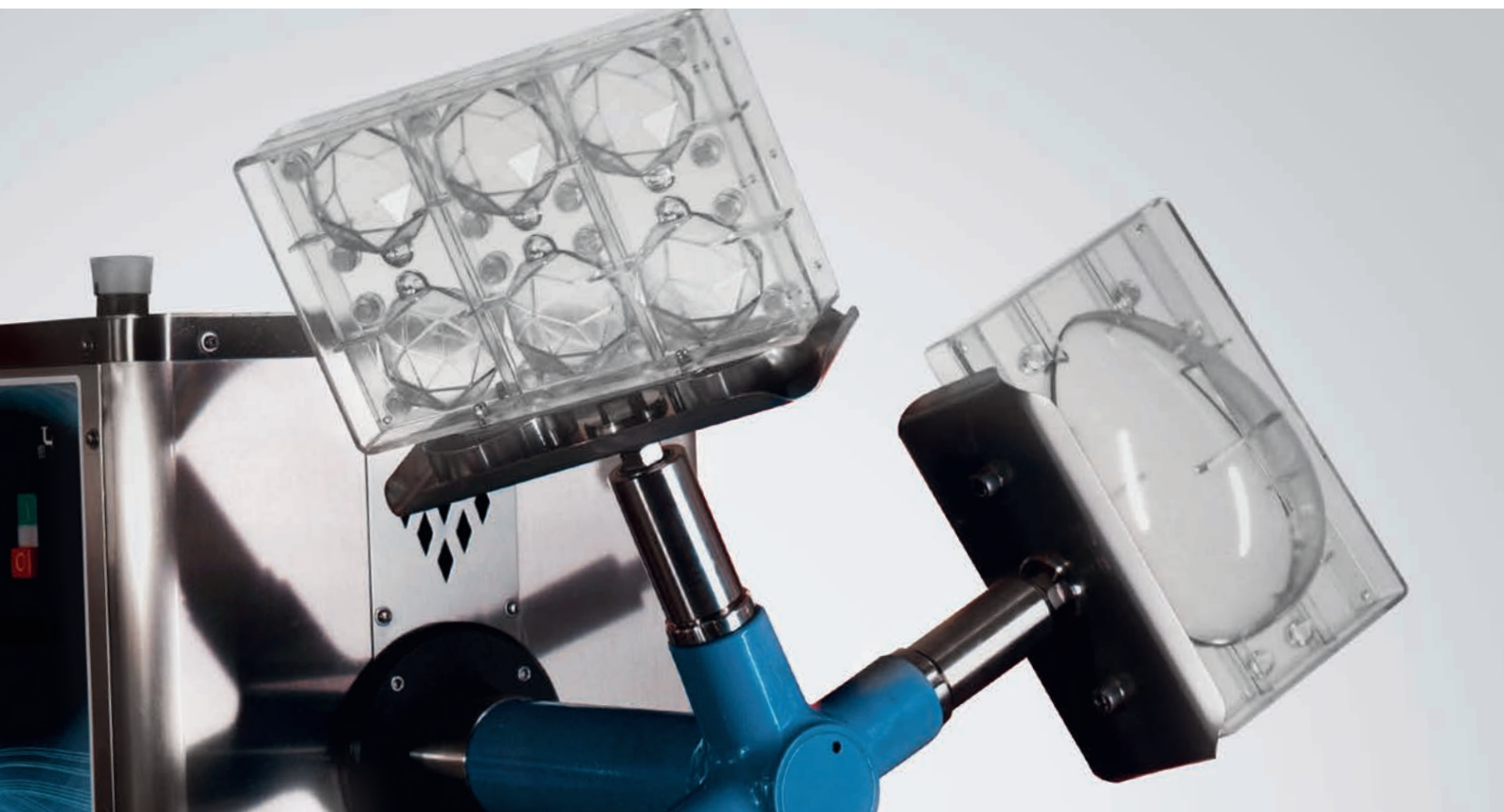
SPINNING
MOULD



SCAN ME



SPINNING MOULD



Stampi per soggetti, **adatti all'uso su tutte le macchine rotative** per il modellaggio del cioccolato, che consentono elevate performance produttive. Gli stampi in polycarbonato sono composti da due metà unite da calamite, complete di placca in acciaio per fissarli ai magneti della macchina.

*Moulds for chocolate subjects, suitable **for use on all rotating machines** for hollow bodies, that provide high production performance. Polycarbonate moulds consist of two halves joined by magnets, complete with a steel plate to fix them to the machine magnets.*

Polycarbonate magnetic moulds 275 x 175 mm

Caratteristiche tecniche/Technical features



Chiusura con magneti
Magnetic closure



Pioli di centraggio
Centring pegs



Placca di metallo
Metal plate



Tree

20SR100A

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



Reindeer

20SR101A

88 x 56 h 120 mm
Prod. 2 pcs - Weight ~ 70 gr
Polycarbonate mould



Toy

20SR102A

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



Diamond Ball

20SR103A

ø 62 h 72 mm
Prod. 6 pcs - Weight ~ 50 gr
Polycarbonate mould





PER MACCHINE ROTATIVE
FOR ROTATING MACHINES

Egg

20SR001A

ø 104 h 150 mm
Prod. 2 pcs - Weight ~ 230 gr
Polycarbonate mould



Egg

20SR002A

ø 141 h 204 mm
Prod. 1 pcs - Weight ~ 380 gr
Polycarbonate mould







Contemporary

Stampi in policarbonato per praline dalle forme moderne ed essenziali ispirate alle tendenze attuali.

Alta produttività ed alta qualità contraddistinguono gli stampi made in Italy.

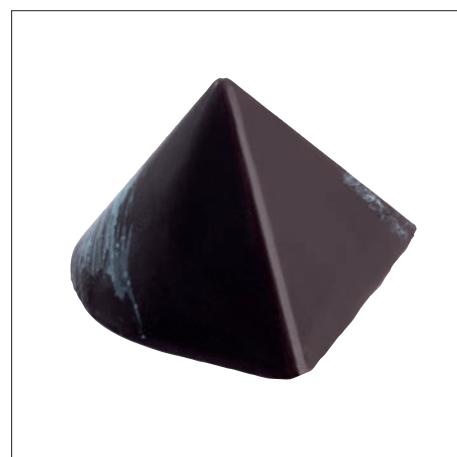
Polycarbonate moulds for pralines with modern and essential shapes inspired by current trends. Made in Italy, high productivity and high quality moulds.

Polycarbonate moulds 275 x 175 mm

Side

MA1048

PRALINE 32 x 32 h 23 mm
Prod. 24 pcs - Weight ~ 9 gr
Polycarbonate mould



Oblio

MA1049

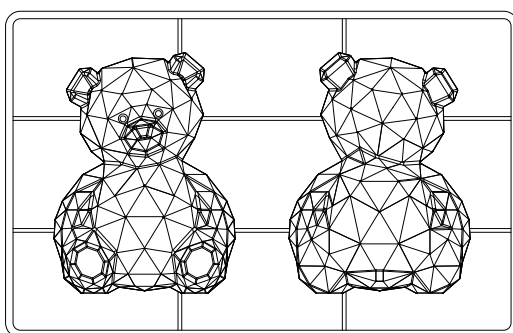
PRALINE ø 32 h 23 mm
Prod. 24 pcs - Weight ~ 8 gr
Polycarbonate mould



Sweet LOVE



Teddy



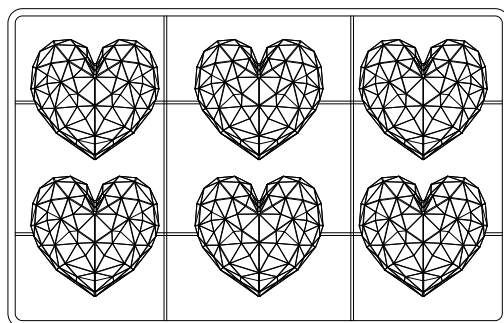
MA3014

97 x 64 h 130 mm
Prod. 1 pcs - Weight ~ 110 gr
Polycarbonate mould





Diamond Heart



MA3015

70 x 66 h 20 mm
Prod. 6 pcs - Weight ~ 14 gr
Polycarbonate mould



Magnetic 3D

PER PRODUZIONE ARTIGIANALE
FOR ARTISANAL PRODUCTION



Stampi tematici ad alta produttività in policarbonato **con calamite** per unire le due metà e realizzare in modo facile e preciso soggetti 3D in cioccolato.

*High productivity thematic polycarbonate moulds **with magnets** to join the two halves and easily and precisely produce 3D chocolate subjects.*

Hula Tree



20SR100

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

Rudolph



20SR101

88 x 56 h 120 mm
Prod. 2 pcs - Weight ~ 70 gr
Polycarbonate mould

Sir Toy



20SR102

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

Diamantine



20SR103

ø 62 h 72 mm
Prod. 6 pcs - Weight ~ 50 gr
Polycarbonate mould

Egg 15



20SR001

ø 104 h 150 mm
Prod. 2 pcs - Weight ~ 230 gr
Polycarbonate mould

Egg 20



20SR002

ø 141 x h 204 mm
Prod. 1 pcs - Weight ~ 380 gr
Polycarbonate mould

BLACK sil

Silicone Moulds



Una linea di stampi in silicone alimentare di alta qualità e design per esaltare l'estetica ed il gusto delle vostre produzioni. Forme moderne ed essenziali, facili da sformare, che assicurano sempre ottimi risultati. Adatti per preparazioni sia dolci che salate, gli stampi made in Italy Martellato mantengono inalterate nel tempo le loro caratteristiche.

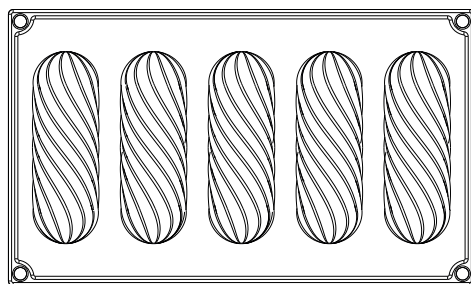


High quality and top design food grade silicone moulds to enhance the aesthetics and taste of your products. Modern and essential shapes, easy to unmould, that always ensure excellent results. Suitable for both sweet and savoury preparations, Martellato's made in Italy moulds maintain their characteristics and quality unchanged over time.

Silicone moulds 297 x 176 mm

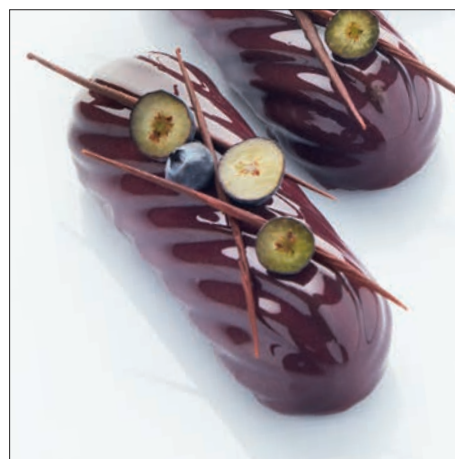


Twist Eclair

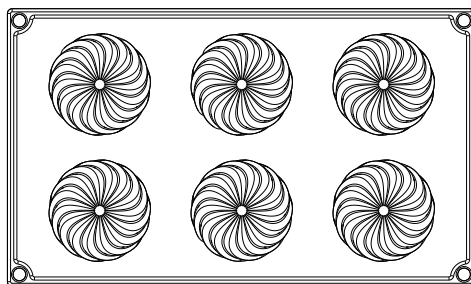


30SIL505

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



Twist

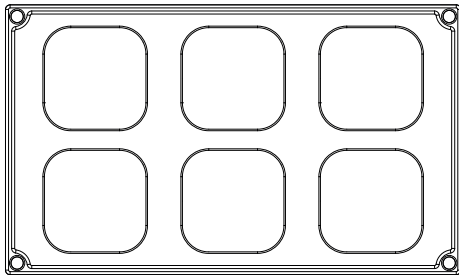


30SIL506

Single portion: ø 62 h 55 mm
Vol. ~ 110 ml - Prod. 6 pcs



Box

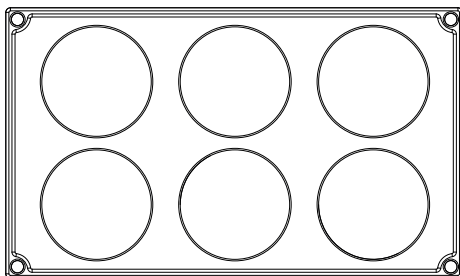


30SIL501

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



Circle



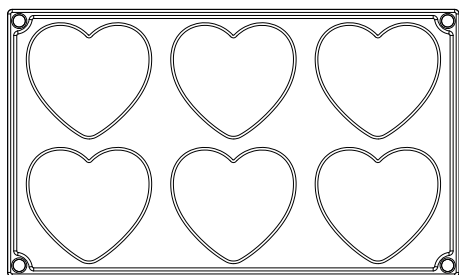
30SIL500

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





Love



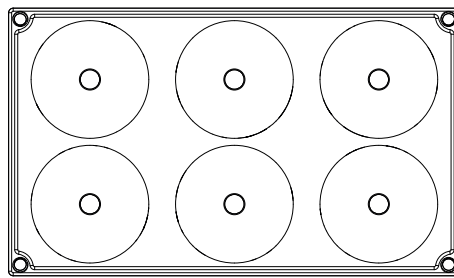
30SIL502

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





Donuts

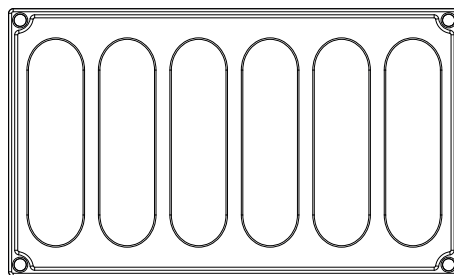


30SIL503

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



Eclair



30SIL504

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





pastry RING

Sei nuove forme si aggiungono alla collezione di Pastry Ring Martellato. Fasce in acciaio inox di alta qualità con bordi perfettamente dritti e superficie liscia, per facilitare la sformatura ed ottenere risultati impeccabili. Le fasce inox Martellato sono adatte sia per la cottura che per il congelamento di dolci moderni e creativi.

Six new shapes join the Martellato Pastry Ring collection. High-quality stainless steel bands with perfectly straight edges and a smooth surface for easy unmolding and flawless results. Martellato stainless steel bands are suitable for both baking and freezing modern and creative desserts.





Diamond Circle

44H4X14

Mould: ø 144 h 40 mm - 604 ml

44H4X17

Mould: ø 171 h 40 mm - 850 ml

44H4X20

Mould: ø 202 h 40 mm - 1200 ml



Diamond Heart

45H4X15

Mould: 150 x 138 h 40 mm - 550 ml

45H4X19

Mould: 186 x 171 h 40 mm - 850 ml

45H4X20

Mould: 202 x 184 h 40 mm - 1000 ml



Stripe

49H4X25

Mould: 62 x 252 h 40 mm - 600 ml

49H4X27

Mould: 81 x 272 h 40 mm - 850 ml

49H4X29

Mould: 92 x 292 h 40 mm - 1000 ml



Quenelle

48H4X18

Mould: 92 x 182 h 40 mm - 440 ml

48H4X23

Mould: 124 x 227 h 40 mm - 750 ml

48H4X25

Mould: 142 x 249 h 40 mm - 1000 ml



Pillow

46H4X18

Mould: 67 x 182 h 40 mm - 360 ml

46H4X21

Mould: 94 x 209 h 40 mm - 600 ml

46H4X27

Mould: 121 x 270 h 40 mm - 1000 ml



Tris

47H4X15

Mould: 146 x 134 h 40 mm - 510 ml

47H4X17

Mould: 170 x 159 h 40 mm - 750 ml

47H4X20

Mould: 197 x 184 h 40 mm - 1000 ml



Tre nuove forme per gli stampi in acciaio inox per cottura geometrica, con i quali si potranno realizzare travel cake ed altri dolci da forno. Nati dalla collaborazione con il famoso Pastry Chef Frank Haasnoot, rappresentano una vera tendenza del momento.

Three new shapes of stainless steel moulds for geometric baking, perfect for making travel cakes and other baked desserts. Born from collaboration with Frank Haasnoot, world renowned Pastry Chef, they represent a real trend of the moment.





Block & Oval

30TC56

Block

Cake: 250 x 60 h 60 mm
Vol. ~ 900 ml

Oval

Cake: 250 x 60 h 60 mm
Vol. ~ 790 ml

Mould: 255 x 84 h 62 mm
Prod. su teglia/on tray
60x40: 8 pcs



Due forme con uno stampo. Grazie all'inserito potrai trasformare il cake rettangolare in ovale.

Two shapes with one mould. Thanks to the insert you can turn the rectangular cake into an oval one.

Cubó

30TC55

Cake: 80 x 80 h 80 mm
Vol. ~ 510 ml

Mould: 103 x 86 h 83 mm
Prod. su teglia/on tray
60x40: 20 pcs





CATAI22

