

FALL WINTER

2023 collection





NEW COLLABORATIONS FOR UNIQUE PRALINES

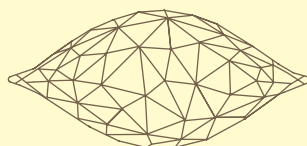
The VIP project, Very Important Praline, in collaboration with internationally renowned Pastry Chefs is enriched with four signed new chocolate moulds. This year our designer team has worked together with Melissa Coppel, Nicolas Nikolakopoulos, Anna Gerasi and Massimo Carnio. Each mould tells a real story inspired by the country, culture and personality of the Pastry Chef: discover the new Origami, Crystal, Hope and Beat!

Polycarbonate moulds
275 x 175 mm

Il progetto VIP, Very Important Praline, in collaborazione con Pastry Chef di fama internazionale si arricchisce di 4 nuove praline. Questa volta a collaborare con il nostro team di designer sono stati Melissa Coppel, Nicolas Nikolakopoulos, Anna Gerasi e Massimo Carnio. Ogni stampo racconta una vera e propria storia ispirata al paese, alla cultura e alla personalità del Pastry Chef: scoprite i nuovi Origami, Crystal, Hope e Beat!

*Stampi in polycarbonato
275 x 175 mm*

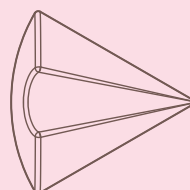
crystal



NICOLAS NIKOLAKOPOULOS



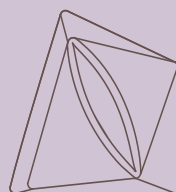
origami



MELISSA COPPEL



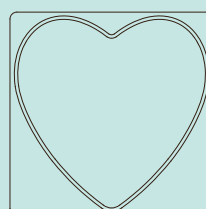
hope



ANNA GERASI



beat



MASSIMO CARNIO

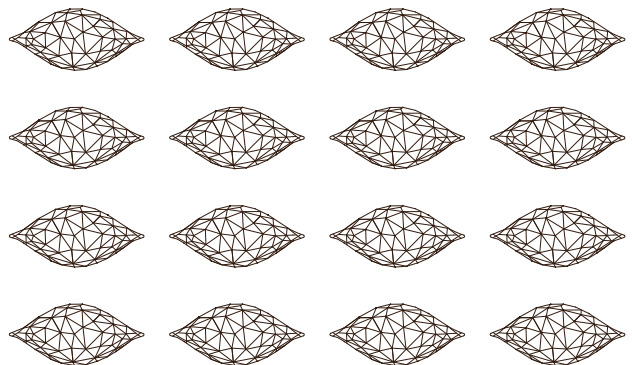


crystal



CREATED WITH

Nicolas
Nikolakopoulos



Crystal



55 x 25 h 14 mm
Weight ~ 7,6 gr - Prod. 16 pcs
Layout 4 x 4
Polycarbonate mould

MA1060



NICOLAS NIKOLAKOPOULOS



Nicolas is Greek Chocolate Master 2022 and ranked 3rd place at World Chocolate Masters. Throughout his career, he had gained invaluable experience in various hospitality establishments. He is professor at Le Monde Institute of Tourism Studies in Athens, where his journey began, and he also provides master classes and consulting around the world. He also works as Pastry Chef at the NZ Dessert Designers.

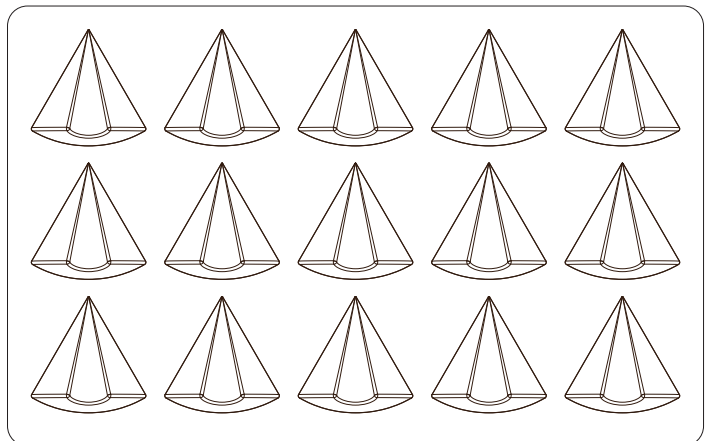
Nicolas è Greek Chocolate Master 2022 e si è classificato al 3° posto al World Chocolate Masters. Nel corso della sua carriera, ha acquisito una preziosa esperienza in diverse strutture ricettive. È professore al Le Monde Institute of Tourism Studies di Atene, dove è iniziato il suo percorso. Tiene consulenze e corsi di perfezionamento in tutto il mondo. È anche Pastry Chef di NZ Dessert Designers.

origami



CREATED WITH

Melissa Coppel



Origami



45,5 x 46 h 16 mm
Weight ~ 10 gr - Prod. 15 pcs
Layout 5 x 3
Polycarbonate mould

MA1058



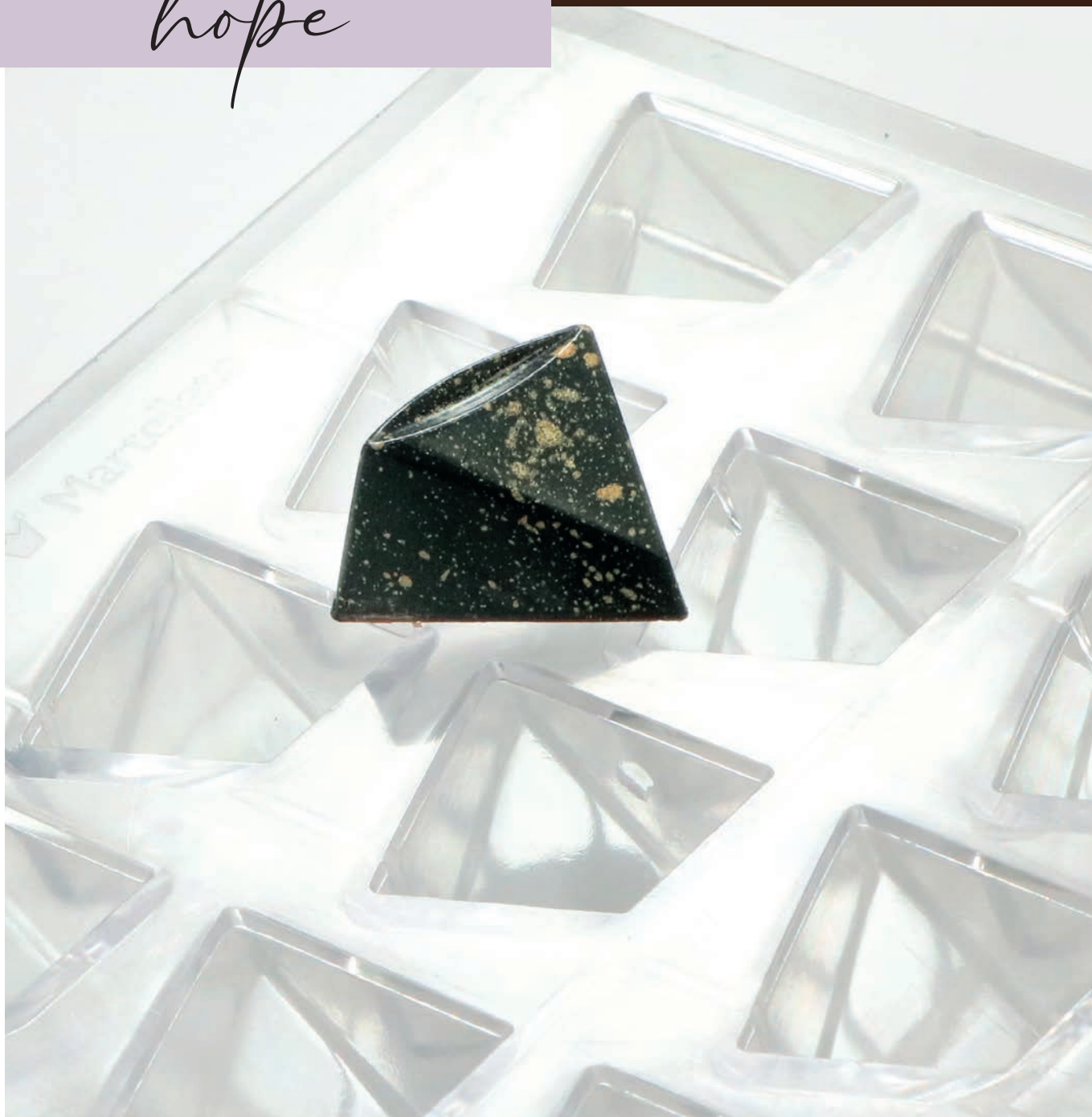
MELISSA COPPEL



Melissa Coppel is a world-renowned Chocolatier and one of the few women at the top of her field. She had many high-level experiences: she worked in Las Vegas at Joel Robuchon at the Mansion (3* Michelin), Caesars Palace and the Bellagio, before starting her own school in 2016. Her creations earned her several accolades and she was also named one of the Top 10 Chocolatiers in North America by Dessert Professional.

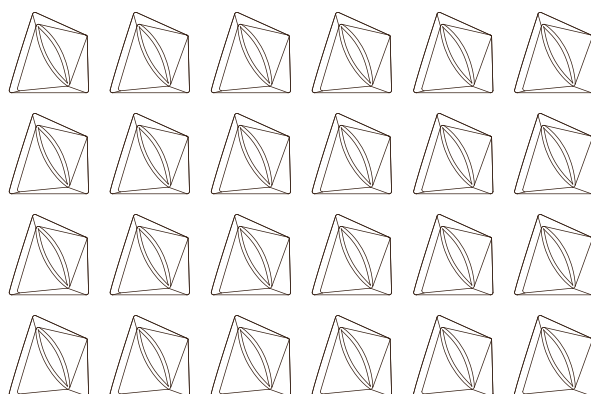
Cioccolatiera di fama mondiale e una delle poche donne ai vertici del settore, Melissa Coppel ha avuto molte esperienze di alto livello: Joel Robuchon at the Mansion (3 Michelin), Caesars Palace e Bellagio a Las Vegas, prima di avviare la sua scuola nel 2016. Le sue creazioni le sono valse vari riconoscimenti ed è stata nominata tra i 10 Migliori Cioccolatieri del Nord America da Dessert Professional Magazine.*

hope



CREATED WITH

Anna Gerasi



Hope



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

MA1057



ANNA GERASI



Anna Gerasi is Italian Chocolate Master 2022 and ranked 4th in the World Chocolate Master, the only woman to reach the final. "I have always had a strong passion for art, chocolate is my favourite material: through it I create and communicate my art."

An entrepreneur with many souls, she runs the historic Piccinelli pastry shop in Brescia (Italy) with her brother.

Anna Gerasi è Italian Chocolate Master 2022 e si classifica al 4° posto al World Chocolate Master, unica donna ad accedere alla finale. "Da sempre ho un amore smodato per l'arte, il cioccolato è la mia materia preferita: attraverso di lui creo e comunico la mia arte."

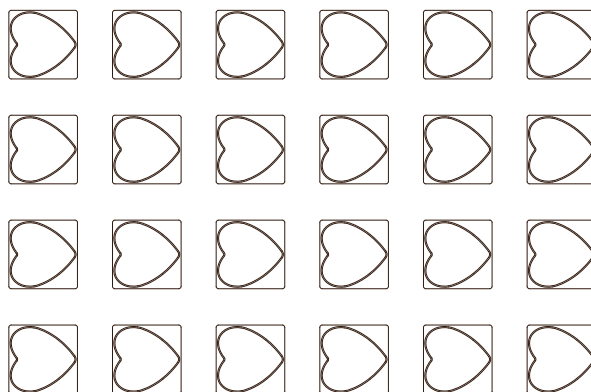
Imprenditrice dalle tante anime, guida la storica pasticceria Piccinelli di Brescia con il fratello.

beat



CREATED WITH

Massimo Carnio



Beat



30 x 30 h 17,5 mm
Weight ~ 11 gr - Prod. 24 pcs
Layout 6 x 4
Polycarbonate mould

MA1062



MASSIMO CARNIO



World Champion, Italian Chocolate Champion and finalist at the World Chocolate Master, Massimo Carnio is a chocolatier and pastry chef by passion. A Cacao Barry ambassador, he collaborates as a consultant with many companies in the pastry sector, as well as running with his wife the Villa dei Cedri pastry shop in Valdobbiadene (Treviso - Italy). In 2018 he published his first book, "Beats of Chocolate".

Campione del mondo e Campione Italiano di Cioccolateria, finalista al World Chocolate Master, Massimo Carnio è cioccolatiere e pasticcere per passione. Ambasciatore Cacao Barry, collabora come consulente con varie aziende del settore pasticceria, oltre a gestire con la moglie la pasticceria Villa dei Cedri a Valdobbiadene (Treviso). Nel 2018 ha pubblicato il suo primo libro, "Beats of Chocolate".

HALLOWEEN IS COMING

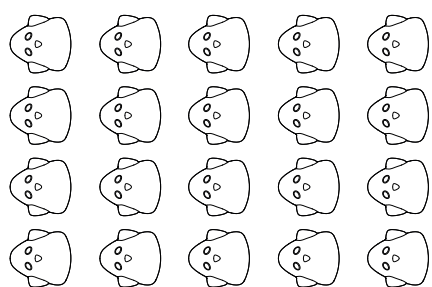
To celebrate the scariest night of the year, Martellato proposes Spooky the ghost and Whisky the spider, two attractively shaped pralines, and Hamlet, a 3D skull in a diamond version in the weight of a subject.

Polycarbonate mould
275 x 175 mm

Per festeggiare la notte più spaventosa dell'anno Martellato propone Spooky e Whisky, due praline dalla forma accattivante, e Amleto, un teschio 3D in versione diamantata della grammatura di un soggetto.

*Stampo in policarbonato
275 x 175 mm*





Spooky

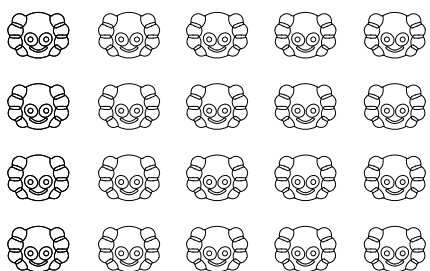
34 x 32,5 h 17 mm

Weight ~ 9,3 gr - Prod. 24 pcs

Layout 5 x 4

Polycarbonate mould

MA1061



Whisky

34 x 26 h 17 mm

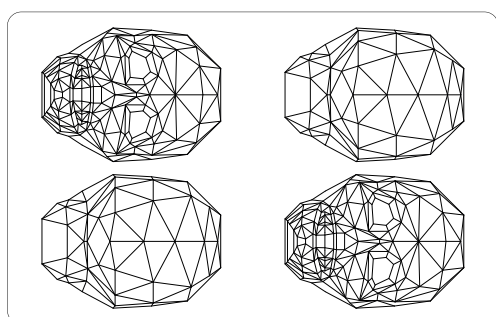
Weight ~ 8,6 gr - Prod. 20 pcs

Layout 5 x 4

Polycarbonate mould

MA1031





Amleto

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

MA3018

CHRISTMAS NOVELTIES

Chocolate figures and pralines enrich your Christmas: trees, balls and cuddly bears to sweetly celebrate the most wonderful time of the year.

Polycarbonate moulds
275 x 175 mm

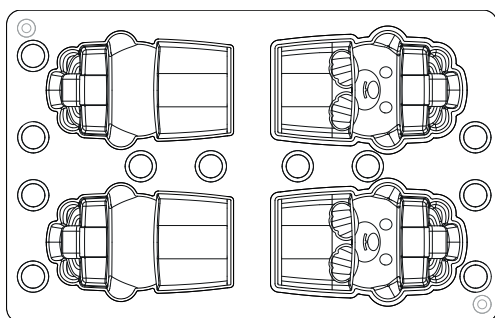
Soggetti e praline arricchiscono il tuo Natale di cioccolato: alberi, palline e teneri orsetti per celebrare con dolcezza il periodo più bello dell'anno.

*Stampi in policarbonato
275 x 175 mm*





2 moulds / stampi



Surprise Bear

63 x 54 h 101 mm

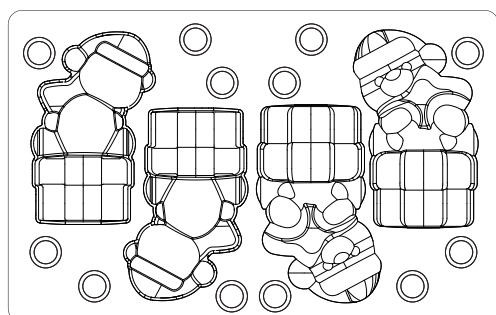
Weight ~ 74 gr - Prod. 4 pcs

3D Polycarbonate mould with magnets

20SR106



2 moulds / stampi



Cuddly Bear

67 x 54 h 105 mm

Weight ~ 90 gr - Prod. 4 pcs

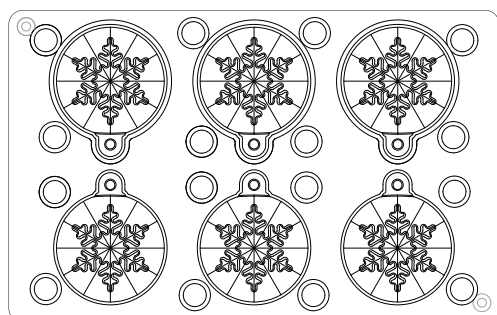
3D Polycarbonate mould with magnets

20SR107



Snow Baubles

2 moulds / stampi



ø 60 h 72 mm

Weight ~ 47 gr - Prod. 6 pcs

Layout 3 x 2

20SR104 - Mould for artisanal production

3D Polycarbonate mould with magnets

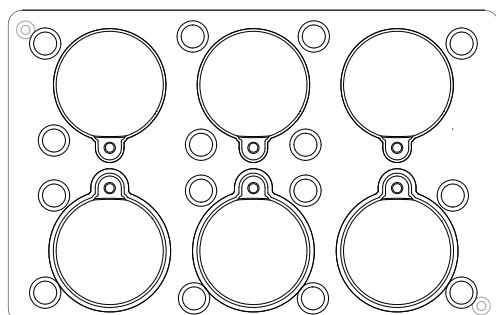
20SR104A - Spinning mould for rotating machines

3D Polycarbonate mould with magnets and metal plate



Classic Baubles

2 moulds / stampi



ø 60 h 72 mm

Weight ~ 47 gr - Prod. 6 pcs

Layout 3 x 2

20SR105 - Mould for artisanal production

3D Polycarbonate mould with magnets

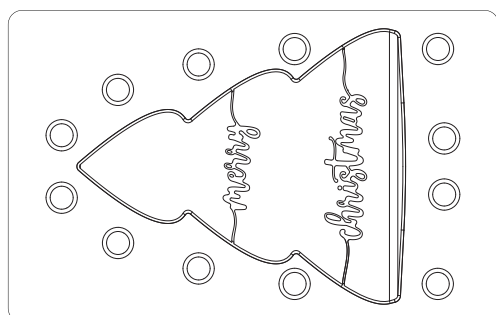
20SR105A - Spinning mould for rotating machines

3D Polycarbonate mould with magnets and metal plate





2 moulds / stampi



Merry Christmas

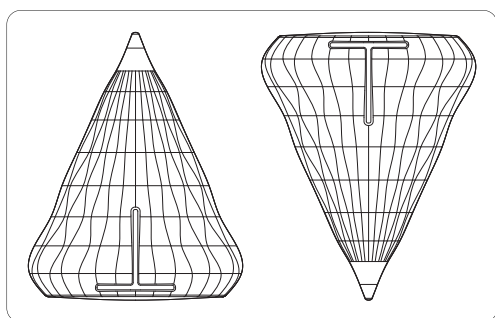
184 x 154 h 151 mm
Weight ~ 500 gr - Prod. 1 pc

20SR108 - Mould for artisanal production

3D Polycarbonate mould with magnets

20SR108A - Spinning mould for rotating machines

3D Polycarbonate mould with magnets and metal plate



Chiffon

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

MA3017





TRUST THE BLACK

Six new models are added to the range of BlackSil silicone moulds for monoportions with a modern and essential design. The high quality material ensures excellent results and makes demoulding easy. Suitable for both sweet and savoury preparations, Martellato's Made in Italy moulds maintain their characteristics unchanged over time.

Silicone moulds 297 x 176 mm. Their size allows up to 4 moulds to be placed in a 60x40 cm tray.

Si aggiungono 6 nuovi modelli alla linea degli stampi in silicone BlackSil per monoporzioni dal design moderno ed essenziale.

Il materiale di alta qualità assicura ottimi risultati e rende facile la sformatura. Adatti per preparazioni sia dolci che salate, gli stampi made in Italy di Martellato mantengono inalterate nel tempo le loro caratteristiche.

Stampi in silicone 297 x 176 mm. In una teglia 60x40 possono essere posizionati fino a 4 stampi.







FRANK HAASNOOT World Champion Pastry Chef



FRANK HAASNOOT

for BlackSil

The more you know and explore, the more you can create, and there's no end to imagination with BlackSil. Frank Haasnoot's secret to make the perfect dessert in a perfect shape is to use the right silicone mould, the one that is studied and tested for a long time, in order to find the right compromise.

Is when you find it that you can unleash your creativity and make your piece of art.

This is how BlackSil is born.

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



Marina

Single portion: 77 x 74 h 40 mm

Vol. ~ 105 ml - Prod. 6 pcs

Layout 3 x 2

30SIL510





Calipso

Single portion: 79 x 59 x 54,5 mm

Vol. ~ 100 ml - Prod. 6 pcs

Layout 3 x 2

30SIL511



Medusa

Single portion: 72 x 72 h 40 mm

Vol. ~ 113 ml - Prod. 6 pcs

Layout 3 x 2

30SIL512



Vibes

Single portion: 58 x 62,5 h 45 mm

Vol. ~ 111 ml - Prod. 6 pcs

Layout 3 x 2

30SIL515





Coco

Single portion: 71 x 70 h 53 mm

Vol. ~ 109 ml - Prod. 6 pcs

Layout 3 x 2

30SIL513



Satin

Single portion: 76 x 74 h 36 mm

Vol. ~ 110 ml - Prod. 6 pcs

Layout 3 x 2

30SIL514

ELEGANT

Catering Solution

A CLASSIC MODEL IN A NEW SIZE

An iconic shape in a maxi format: the new Eclair XL has a capacity of 165 ml. Like all the glasses and cups of the Elegant Catering Solutions line, it is reusable and dishwasher safe, and can be used both at positive and negative temperatures.

Completely Made in Italy, it is 100% recyclable once thrown away.

Stackable, with a lid that can be purchased separately, Eclair XL is also perfect for delivery.

Una forma iconica in un maxi formato: la nuova Eclair XL ha una capacità di 165 ml. Come tutti i bicchierini della linea Elegant Catering Solutions è riutilizzabile e lavabile in lavastoviglie, adatto all'uso sia a temperature positive che negative.

Completamente Made in Italy, una volta gettata è riciclabile al 100%.

Impilabile, grazie al coperchio che è acquistabile a parte, Eclair XL è perfetta anche per il delivery.





Eclair XL

Cup/coppetta: 144 x 43 h 48 mm
Cap. ~ 165 ml - Pack 100 pcs

PMOCL002

Lids/coperchi
Pack 100 pcs

PMOCL002C

Eclair cutter/tagliapasta eclair
Size / misura: 25 x 125 mm

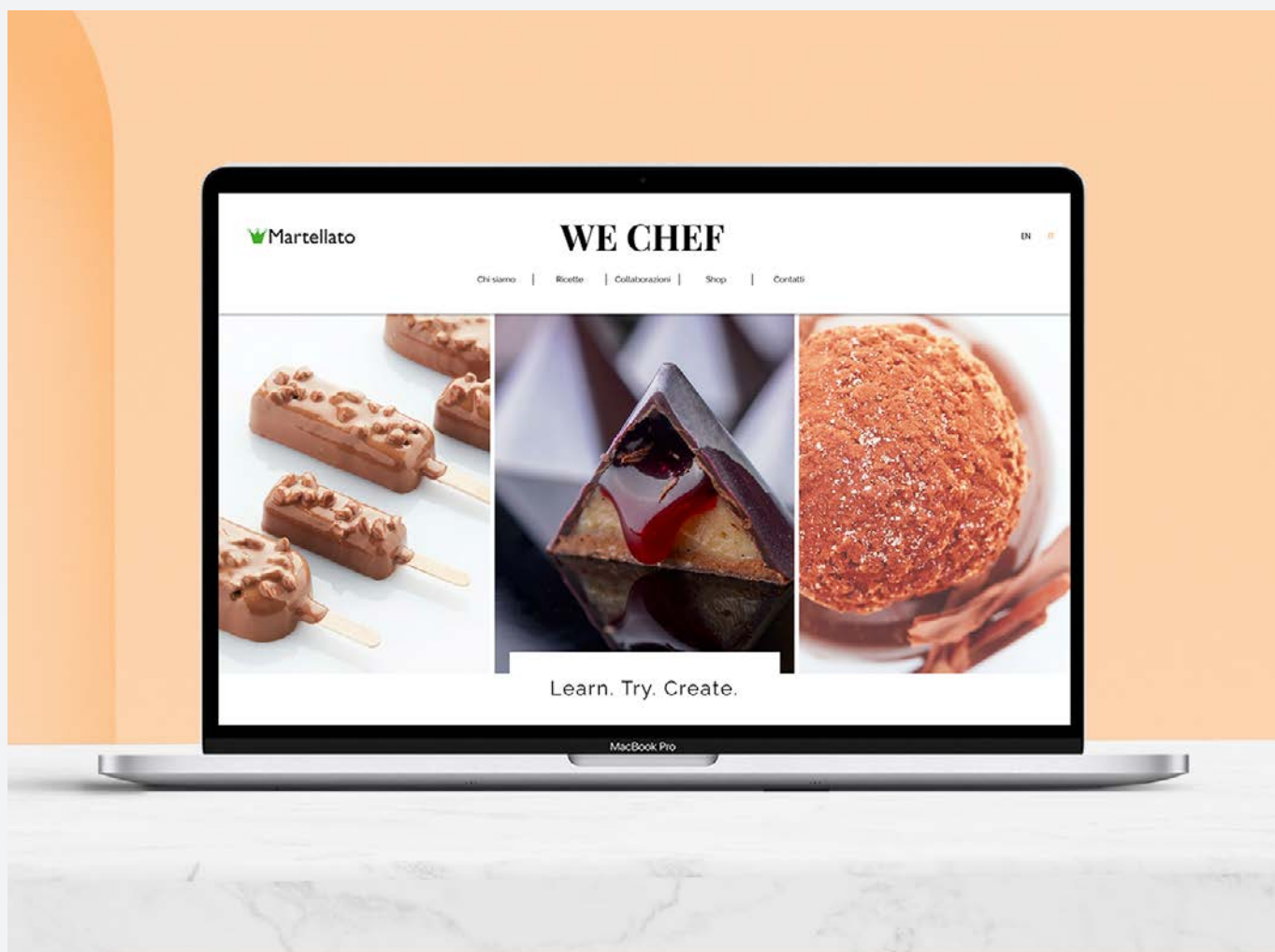
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Scan the QR code to discover all the other tumbler and cup models in the Elegant Catering Solutions line.

Inquadra il QR code per scoprire tutti gli altri modelli di bicchierini e coppette della linea Elegant Catering Solutions.



WE CHEF

LEARN, TRY, CREATE

WeChef is the Martellato's Blog where you learn, try and create. A Blog full of inspiration on how to use of our products in the best possible way, following step by step tutorials, and above all making the most of their potential. You can try and try again every recipe of the best Chefs coming from all over the world and recreate them, in a personalized way.

WeChef è il Blog di Martellato dove si impara, si prova e si crea. Un Blog ricco di how to use dei nostri prodotti per imparare a utilizzarli nel migliore dei modi sfruttando al massimo le loro potenzialità. Prova e riprova le ricette dei migliori Chef provenienti da tutto il mondo e ricrea, personalizzandole.



Scan the QR code to enter WeChef: discover recipes and tips on Martellato's product.

Inquadra il QR code per entrare in WeChef: scopri ricette e suggerimenti d'uso dei prodotti Martellato.

CATAI23

